

1974. No. 177

[C]

FOOD AND DRUGS

Composition and Labelling

Cheese

REGULATIONS, DATED 22ND JULY 1974, MADE BY THE DEPARTMENT OF HEALTH AND SOCIAL SERVICES UNDER SECTIONS 4, 7 AND 68 OF THE FOOD AND DRUGS ACT (NORTHERN IRELAND) 1958.

The Department of Health and Social Services in exercise of the powers conferred upon it by sections 4, 7 and 68 of the Food and Drugs Act (Northern Ireland) 1958(a), and of all other powers enabling it in that behalf, having consulted with such organisations as appear to it to be representative of interests substantially affected by these regulations; hereby makes the following regulations:—

Citation and commencement

1. These regulations may be cited as the Cheese (Amendment) Regulations (Northern Ireland) 1974 and shall come into operation on 1st August 1974.

Amendment of principal regulations

2. The Cheese Regulations (Northern Ireland) 1970(b) shall be amended as follows:—

(a) by substituting in regulation 2(1) thereof for the definition of emulsifying salts the following definition:

“emulsifying salts” means the following substances insofar as their use is permitted by the Miscellaneous Additives in Food Regulations (Northern Ireland) 1974(c) namely, the ammonium, sodium, potassium or calcium salts of citric and orthophosphoric acid; the sodium, potassium or calcium salts of diphosphoric acid; pentasodium triphosphate; pentapotassium triphosphate; ammonium, sodium, potassium and calcium polyphosphates; the sodium, potassium or potassium sodium salts of tartaric acid;”;

(b) by inserting in regulation 2(1) thereof after the definition of hard cheese the following definitions:

“permitted colouring matter” means any colouring matter insofar as its use is permitted by the Colouring Matter in Food Regulations (Northern Ireland) 1973(d);

“permitted miscellaneous additive” means any acid, anti-caking agent, anti-foaming agent, base, buffer, firming agent, glazing agent, humectant, liquid freezant, packaging gas, propellant, release agent or sequestrant insofar as its use is permitted by the Miscellaneous Additives in Food Regulations (Northern Ireland) 1974;

(a) 1958. c. 27.

(b) S.R. & O. (N.I.) 1970, No. 14.

(c) S.R. (N.I.) 1974, No. 196.

(d) S.R. & O. (N.I.) 1973, No. 466.

“permitted preservative” means any preservative insofar as its use is permitted by the Preservatives in Food Regulations (Northern Ireland) 1974(e);”;

(c) by substituting for regulation 11 thereof the following regulation:

“11. No person shall sell, consign or deliver any cheese, processed cheese or cheese spread which contains any ingredient other than the substances mentioned in the definition of “cheese”, “processed cheese” or “cheese spread” as the case may be, in regulation 2(1), water, such permitted preservatives in such amounts as are permitted by the Preservatives in Food Regulations (Northern Ireland) 1974, any mould characteristic of the variety of cheese concerned and any or all of the following ingredients where appropriate in relation to the kind of cheese specified, namely—

- (a) hard cheese may contain common salt (sodium chloride), starter, rennet, the permitted miscellaneous additives calcium chloride anhydrous, calcium chloride and calcium hydroxide, and the permitted colouring matters alpha-carotene, beta-carotene, gamma-carotene and annatto and the synthetic equivalent identical with the pure colouring principle of the permitted colouring matters alpha-carotene, beta-carotene, gamma-carotene and annatto;
- (b) the rind of hard cheese may contain any permitted colouring matter other than aluminium, silver, gold or methyl violet;
- (c) soft cheese and whey cheese may contain the ingredients mentioned in paragraph (a), alginic acid, calcium alginate, sodium alginate, carrageen, edible gums, edible starches (whether modified or not), flavourings and lecithin;
- (d) processed cheese and cheese spread may contain—
 - (i) the ingredients mentioned or referred to in paragraph (c);
 - (ii) emulsifying salts;
 - (iii) the following permitted colouring matters, namely curcumin riboflavin (lactoflavin), cochineal (carminic acid), orchil (orcein), chlorophyll, caramel, carotenoids, flavoxanthin, lutein, cryptoxanthin, rubixanthin, violaxanthin, rhodoxanthin, canthaxanthin, beetroot red (betanin), anthocyanins, paprika, turmeric, saffron, sandalwood, the pure colouring principle of the permitted colouring matters paprika, turmeric, saffron and sandalwood, and the synthetic equivalent identical with the pure colouring principle of any natural colouring matter specified in this sub-paragraph;
 - (iv) the permitted miscellaneous additives lactic acid and citric acid;
- (e) hard sage cheese may contain—
 - (i) the ingredients mentioned in paragraph (a);
 - (ii) sage; and
 - (iii) any green permitted colouring matter referred to in sub-paragraph (d)(iii);

- (f) soft sage cheese may contain—
 - (i) the ingredients mentioned or referred to in paragraph (c);
 - (ii) sage; and
 - (iii) any green permitted colouring matter referred to in subparagraph (d)(iii);
- (g) sage cheese spread may contain the ingredients mentioned or referred to in paragraph (d) and sage.

Sealed with the Official Seal of the Department of Health and Social Services for Northern Ireland this 22nd day of July 1974.

(L.S.)

G. Buchanan,
Assistant Secretary.

EXPLANATORY NOTE

(This note is not part of the regulations, but is intended to indicate their general purport.)

These amending regulations come into operation on 1st August 1974. They revise the definition of emulsifying salts and make changes in the colouring matters permitted by regulation 11 of the principal regulations as ingredients in cheese, processed cheese and cheese spread sold, consigned or delivered.