

**REGULATIONS GOVERNING ACIDS, BASES AND SALTS
AND THE AMOUNTS THEREOF THAT FOODSTUFFS
MAY CONTAIN**

The Minister of National Health and Population Development in terms of section 15 (1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), has made the regulations contained in the Schedule hereto.

SCHEDULE

Definitions

1. In these regulations "**the Act**" shall mean the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), and any expression to which a meaning has been assigned in the Act shall bear such meaning, and, unless inconsistent with the context—

"**acid**" shall mean any substance which is capable, and generally used for the purpose, of increasing the acidity of a foodstuff;

"**annex**" shall mean the Annex to these regulations;

"**base**" shall mean any substance which is capable, and generally used for the purpose of increasing the alkalinity of a foodstuff; and

"**salt (buffer)**" shall mean any substance which is capable, and generally used for the purpose, of altering and controlling the acidity or alkalinity of a foodstuff.

2. Subject—

- (a) to the provisions of regulation 3 and 4; and
- (b) to the provisions of the regulations made under the Act relating to—
 - (i) the additives and amounts as well as the tolerances for certain substances in wine, other fermented beverages and spirits, published by Government Notice R. 2870 of 31 December 1981;
 - (ii) foodstuffs for infants, young children and children, published by Government Notice R. 1130 of 8 June 1984;
 - (iii) preservatives and antioxidants, published by Government Notice R. 965 of 3 June 1977;
 - (iv) wheaten and rye products, published by Government Notice R. 2417 of 30 October 1987;

[Subpar. (iv) inserted by G.N.R. 1885 dd. 4.9.1987.]

(v) jam, conserve, marmalade and jelly, published by Government Notice R. 2627 of 12 December 1986,

[Subpar. (v) inserted by G.N.R. 1885 dd. 4.9.1987.]

no foodstuff shall contain any added acid, base or salt.

3. A foodstuff listed in Column I of the Annex may—

- (a) contain any of the acids, bases or salts specified opposite thereto in Column II of the Annex in a proportion not exceeding the number of milligrams per kilogram specified opposite thereto in column III of the Annex;
- (b) contain a mixture of the acids, bases and salts referred to in paragraph (a), if compatible, on condition that the sum of the fractions obtained when the amount of each acid, base or salt used is divided by the maximum permissible amount of such acid, base or salt when used alone does not exceed one.

4. Subject to the provisions of regulations 2 and 3, foodstuffs prepared in part from foodstuffs not listed in column I of the Annex and in part from foodstuffs listed in the said column shall not contain a larger quantity of acid, base or salt than is permissible in the latter foodstuffs in terms of these regulations.

5. Where criteria of purity are laid down for an acid, base or salt in the latest version of "Food Chemicals Codex", such criteria shall apply.

6. These regulations shall come into effect three months after the date of publication thereof.

ANNEX

[Annex amended by G.N.R. 1885 dd. 4.9.1987.]

I Foodstuff	II Acid, base or salt	III Maximum level mg/kg
1. BAKING POWDER	DL-tartaric acid [inserted by G.N.R. 2128 dd. 31.7.1992.] Ca carbonate Ca lactate Ca, K and Na ortho- and pyrophosphate ... Glucono- delta-lactone..... K and Na hydrogen carbonate..... Fumaric acid..... Na- aluminium phosphate, acidic..... Na- aluminium sulphate..... L(+)-Tartaric acid and its Na and K -salts.	*GMP

I Foodstuff	II Acid, base or salt	III Maximum level mg/kg	
<p>French dressing, mayonnaise, salad cream, mint jelly, prepared mustards and sandwich spread</p> <p>Low-oil dressing and no-oil dressing</p> <p>Sauces (including dry sauce mixes)</p>	DL-tartaric acid [Inserted by G.N.R. 2128 dd. 31.7.1992.]	*GMP	
	K, Mg and Na carbonate Ca gluconate..... Citric acid and its Ca, K and Na salts Fumaric acid and its Ca, K and Na salts..... L(+)-Tartaric acid and its Ca, K and Na salts	Sufficient to maintain the pH at a level of 2,8 to 3,5 3 000, expressed as the acid	
	Acetic acid Citric acid..... Lactic acid..... DL-Malic acid Phosphoric acid [Inserted by G.N.R. 2128 dd. 31.7.1992.]	*GMP	
	Acetic acid Citric acid..... Lactic acid..... DL-Malic acid	*GMP	
	Acetic acid Ca, K and Na polyphosphate Citric acid and its Na salts DL-tartaric acid [Inserted by G.N.R. 2128 dd. 31.7.1992.] Fumaric acid and its Ca, K and Na salts..... Gluconic acid and its Ca, K and Na salts..... K and Na monophosphate Mg and Na carbonate..... L(+)-Tartaric acid and its Ca, K and Na salts DL-malic acid Lactic acid.....	*GMP	
	<p>5. CHOCOLATE, SUGAR AND FLOUR CONFECTIONARY</p> <p>Chocolate (except where otherwise specified)</p>	Citric acid..... L(+)-Tartaric acid..... DL-tartaric acid [Inserted by G.N.R. 2128 dd. 31.7.1992.] Phosphoric acid	5 000, singly or in combination *GMP
	<p>Chocolate, composite and flavoured, excluding filling</p>	Ca, K, Mg, Na and NH ₄ carbonate K, Mg, Na and NH ₄ hydroxide..... K, Na and NH ₄ hydrogen carbonate	2 500, expressed as P ₂ O ₅ on the cocoa fraction 5 000, singly or in combination with other alkalisng agents, expressed as anhydrous K ₂ CO ₃ on a fat-free basis
	<p>Sugar confectionary, excluding chocolate but including flour confectionary, and excluding filling</p>	Acetic acid and its Ca, K and Na-salts Carbonic acid and its Ca, K, Mg and NH ₄ salts Carbonic acid diamide (Urea) DL-tartaric acid [Inserted by G.N.R. 2128 dd. 31.7.1992.] Fumaric acid and its Ca, K and Na salts..... Gluconic acid and its Ca, K and Na salts.....	*GMP

I Foodstuff	II Acid, base or salt	III Maximum level mg/kg
Strawberries, canned	Citric acid..... Lactic acid..... DL-malic acid..... DL-tartaric acid..... [Inserted by G.N.R. 2128 dd. 31.7.1992.] L(+)-Tartaric acid.....	*GMP
Tropical fruit salad, canned	Citric acid.....	*GMP
9. FRUIT JUICES / FRUIT NECTARS		
Apricot, peach and pear nectars	Citric acid..... DL-malic acid.....	*GMP
Grape juice and grape juice concentrated	Ca-hydroxide..... Citric acid..... DL-malic acid.....	*GMP
Labrusca type grape juice, sweetened, concentrated	Citric acid..... DL-malic acid.....	*GMP
Non-pulpy black currant, apple, guava, mango, orange and lemon, nectar/ juice	Citric acid..... DL-malic acid.....	*GMP
Pineapple juice	Citric acid..... DL-malic acid.....	*GMP, but not allowed when the juice contains added sugars
Pulpy nectars of small fruits	Citric acid..... DL-malic acid.....	*GMP
Fruit juices (except where otherwise specified), excluding concentrated fruit juices	Citric acid..... DL-malic acid.....	*GMP
10. JAMS, WHOLE-FRUIT PRESERVES, AND JELLIES		
Jams, wholefruit preserves, marmalade (citrus) and jellies (except where otherwise specified)	Citric acid and its Ca, K and Na salts..... DL-malic acid and its Ca, K and Na salts..... DL-tartaric acid..... [Inserted by G.N.R. 2128 dd. 31.7.1992.] K and Na carbonate..... K and Na hydrogen carbonate.....	*GMP
	Lactic acid and its Ca, K and Na salts..... Fumaric acid and its Ca, K and Na salts..... L(+)-Tartaric acid and its Ca, K and Na salts.....	3 000, singly or in combination, expressed as the acid
11. MARGARINE		
	Citric acid and its K and Na salts.....	*GMP

I Foodstuff	II Acid, base or salt	III Maximum level mg/kg
12. MARINE FOODS	DL-tartaric acid [Inserted by G.N.R. 2128 dd. 31.7.1992.] Lactic acid and its K and Na salts..... Na-carbonate..... Na hydrogen carbonate..... Na hydroxide..... L(+)-Tartaric acid and its K and Na salts	*GMP
(a) Canned fish and shellfish	Citric acid..... Diphosphate and disodium dihydrogen (disodium pyrophosphate)..... Phosphoric acid.....	*GMP 5 000, singly or in combination, expressed as P ₂ O ₅
Mackerel, jack mackerel (Maasbanker) sardines and sardine-type products	Acetic acid..... Citric acid..... Lactic acid.....	*GMP
Prawns and shrimps	Citric acid..... Phosphoric acid.....	*GMP 850 of the final product
Tuna and bonito in water or oil	Diphosphate, tetrasodium (Na pyrophosphate)	5 000, expressed as P ₂ O ₅
Fish (all species except where otherwise specified)	Polyphosphate, sodium or potassium (Na K hexametaphosphate).....	5 000, expressed as P ₂ O ₅
(b) Fish pastes	Acetic acid	*GMP
(c) Quick frozen fillets	Diphosphate, tetrasodium or tetrapotassium (Na K pyrophosphate)..... Monophosphate, monosodium or monopotassium (Na K orthophosphate)..... Polyphosphate, sodium (Na hexametaphosphate)..... Triphosphate, pentasodium or pentapotassium or calcium (Na K Ca tripolyphosphate)....	5 000 of the final product, expressed as P ₂ O ₅ singly or in combination
Hake	<i>Water binding agents</i> (drip-loss prevention) Diphosphate, tetrasodium or tetrapotassium (Na/K pyrophosphate)..... Monophosphate, monosodium or monopotassium (Na/K orthophosphate)..... Polyphosphate, sodium (Na hexametaphosphate)..... Triphosphate, pentasodium or pentapotassium or calcium (Na/K/Ca tripolyphosphate) ...	5 000 of the final product, expressed as P ₂ O ₅ singly or in combination
(d) Quick frozen shellfish	Polyphosphate, sodium (Na hexametaphosphate).....	5 000 of the final product,
Crabs and lobsters	Triphosphate, pentasodium or pentapotassium or calcium (Na/K/Ca tripolyphosphate) ...	expressed as P ₂ O ₅

I Foodstuff	II Acid, base or salt	III Maximum level mg/kg
Prawns and shrimps (e) Fresh fish (f) Pickled and curried fish	Citric acid..... Diphosphate, pentasodium or pentapotassium or calcium (Na/K/Ca triphosphate) ... Polyphosphate, sodium, (Na hexametaphosphate)..... Disodium dihydrogen pyrophosphate..... Acetic acid Citric acid..... Lactic acid.....	*GMP 5 000 of the final product, expressed as P ₂ O ₅ singly or in combination *GMP *GMP
13. MEAT Processed products containing meat and/or edible offal [Substituted by G.N. R. 1300 dd. 23.7.1993.]	K and Na phosphate, monobasic and dibasic K and Na polyphosphate Glucono-delta-lactone Na citrate.....	7 000, (added on natural phosphate in combination) expressed as P ₂ O ₅ 10 000 *GMP
14. MILK AND MILK PRODUCTS Butter and whey butter Buttermilk Cheese, cottage Cheese preparations and cheese, processed Harzer Kase	Ca and Na hydroxide..... Na carbonate Na hydrogen carbonate..... Na monophosphate..... Carbonic acid and its Ca, K and Na salts..... Citric acid and its Ca, K and Na salts Hydrochloric acid and its Ca, K and Na salts Na hydrogen carbonate..... Na hydroxide..... Phosphoric acid and its Ca, K and Na salts .. Polyphosphoric acid and its Ca, K and Na salts Citric acid..... Lactic acid..... Phosphoric acid..... Acetic acid Citric acid..... Lactic acid..... Na hydrogen carbonate..... Monophosphate, Ca, K, Na and Na-Al Pyrophosphate, di-, Ca-, K, Na and Na-Al .. Phosphoric acid..... Vinegar Ca carbonate..... Na hydrogen carbonate.....	2 000, singly or in combination expressed as anhydrous substances 2 000, singly or in combination expressed as anhydrous substances *GMP 40 000, singly or in combination with other acidifiers, emulsifiers and other food additives specified by regulation, expressed as anhydrous substances, but mono-, di- and polyphosphates shall not exceed 30 000 9 000 of the total phosphates, expressed as P ₂ O ₅ *GMP 30 000 of the drained acid curd together with Ca carbonate