

Sausages shall meet the standards for manufactured meat as specified under Regulation 147 of the Food Regulations 1985 as per the following:

[Updated until Jan 2014]

P.U.(A) 437 OF 1985

FOOD ACT 1983

FOOD REGULATIONS 1985

In exercise of the powers conferred by section 34 of the Food Act 1983 [Act 281], the Minister makes the following regulations:

**PART VIII
STANDARDS AND PARTICULAR LABELLING REQUIREMENTS FOR FOOD**

Meat and Meat Product

147. Manufactured meat.

- (1) Manufactured meat shall be the meat product prepared from meat, whether cut, chopped, minced or comminuted, cooked or uncooked, with or without the addition of salt, sugar, vinegar, sorbitol, spice, edible fat or edible oil and other food, and is sold as cuts in packages or shaped in casings or packages.
- (2) For the purposes of these Regulations, manufactured meat shall include meat burger, sausage and corned, cured, pickled or salted meat.
- (3) Manufactured meat shall, whether in cuts or in the form of sausages, with or without skins, or in the form of meat loaves, or in any other form, contain not less than 65 per cent of meat. It shall contain not less than 1.7 per cent of nitrogen in organic combination and shall not contain more than 30 per cent of fat.
- (4) The provisions of subregulation (3) relating to the proportion of fat that may be contained in manufactured meat shall not apply to manufactured meat sold in casing and described as salami or salami-type sausage, lup cheong and sausages from edible organs.
- (5) For the purposes of these Regulations, meatburger does not include any separable bread or other separable food that may enclose, or be enclosed with

the meat product.

- (6) Where manufactured meat is sold in casing that is edible, the casing shall, for the purpose of computing any of the preparation specified in this regulation, be deemed to be an integral portion of the said meat.
- (7) Manufactured meat may contain -
 - (a) where such meat or part of such meat is corned, cured, pickled or salted, sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;
 - (b) in its uncooked form other than meatburger, permitted preservative;
 - (ba) permitted colouring substance;
 - (c) permitted flavouring substance;
 - (d) permitted flavour enhancer; and
 - (e) the following permitted food conditioner:
 - (i) any phosphate in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent;
 - (ii) ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate;
 - (iii) natural lactic acid;
 - (iv) transglutaminase.
- (8) For the purposes of these Regulations, casing may contain permitted colouring substance.
- (8A) Canned manufactured meat shall contain not less than 90 per cent of manufactured meat.
- (9) There shall be written in the label on a package containing meatburger, the common name of the meat from which it is prepared conjoined with the word "burger".
- (10) Where manufactured meat is sold in casing, there shall be written in the label on a package containing such food, the type of casing used. In the case of casing of animal origin, the name of the animal from which it is prepared shall be declared on the label.
- (11) There shall be written in uniform lettering in the label on a package containing canned manufactured meat the words "manufactured meat" or any other word or words having the same or a similar effect.
- (12) The word "meat" shall not appear in the label on a package containing canned manufactured meat unless it is conjoined with the word "manufactured".

Permitted colouring substances as stipulated in Food Regulations 1985:

SEVENTH SCHEDULE
(Regulation 21)
PERMITTED COLOURING SUBSTANCE
TABLE I

[Am. PU (A)
162/88, 190/91,
123/95, 90/99,
405/09]

1. The following synthetic dyes are permitted to be used as colouring substances in food:

(1) Common Name of Colour	(2) Scientific Name	(3) Colour Index Number
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulfophenyl)-azo]-2-naphthalene-sulfonic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Black PN	tetrasodium salt of 8-acetamido-2-(7-sulpho-4-p-silphophenylazo-1-naphthylazo)-1-naphthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-N-ethyl-p-sulphobenzylamino)-phenyl]-2-(2-sulphoniophenyl)-methylene][1-(N-ethyl-N-p-sulphobenzyl)- $\Delta^{2,5}$ -cyclohexadienimine]	42090
Carmoisine	disodium salt of 2-(4-sulpho-1-naphthylazo)-1-naphthol-4 sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di(4-sulpho-1-naphthylazo) benzyl alcohol	20285
Erythrosine BS	disodium or dipotassium salt of 2:4:5:7-tetraiodo-fluorescein	45430
Fast Green FCF	disodium salt of 4-[(4-N-ethyl-p-sulphobenzylamino)-phenyl]-[4-hydroxy-2-sulphoniumphenyl)-methene]-[1-(N-ethyl-N-p-sulphobenzyl)- $\Delta^{2,5}$ cyclohexadienimine]	42053
Green S	disodium salt of di-(p-dimethylamino-phenyl)-2-hydroxy-3:6 disulphonaphthyl-methanol anhydride	44090
Indigotine	disodium salts of a mixture of indigo 5:5'-disulphonic acid and indigo-5:7'-disulphonic acid	73015
Ponceau 4R	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-6:8-disulphonic acid	16255
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl) indan-1, 3-dione	47005
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxyl-p-sulpho-phenyl-4-sulpho-phenylazopyrazole-3-carboxylic acid	19140

2. The colour index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Colour Index published in 1971 jointly by the Society of Dyers and Colourists of the United Kingdom and the Association of Textiles Chemists and Colourists of the United States of America.

3. The synthetic dyes specified in the Table above shall conform to the following standard:

Pure dye	minimum percentage 85%
Water insoluble matter	maximum percentage 0.1%
Subsidiary dye	maximum percentage 4%
Ether extractable matter	maximum percentage 0.2%
Intermediates	maximum percentage 0.5%

Provided that the minimum percentage of pure dye and the maximum percentage of subsidiary dye for Brilliant Black PN and Chocolate Brown' HT shall be as follows:

Pure dye	minimum percentage 70%
Subsidiary dye	maximum percentage 15%

TABLE II

1. Other colouring substances permitted to be used in food:
 - (1) Carmine (colour obtained and prepared from cochineal) and caramel.
 - (2) The following colouring matter natural to edible fruits or vegetables: annatto, anthocyanin, beet red, carotene, chlorophyll, saffron, turmeric or their pure colouring principles whether isolated from such natural colours or produced synthetically.
 - (3) B-apo-8'-Carotenal and ethyl ester of B-apo-8'-Carotenoic acid and Canthaxan-thino.
 - (4) Bole or iron oxide, titanium dioxide, and solely for the external colouring of dragees and the decoration of sugarcoated flour confectionery.
 - (5) The Aluminium salts (Lakes) of any of the scheduled synthetic dyes as in Table I.
2. (*Deleted*)

Permitted flavouring substances as stipulated in Food Regulations 1985:

22. Flavouring substance.

(3) Permitted flavouring substances are as follows –

(a) Substances which are listed in at least one of the following publications:

- (i) Generally Recognised As Safe (GRAS) Flavoring Substances published by the Flavor and Extract Manufacturers' Association of the United States (FEMA) contained in the Food Technology, a publication of the Institute of Food Technologists; or
- (ii) Flavourings, List of Codex Specifications for Food Additives (CAC/MISC 6); or

(b) Natural flavouring substance either in its raw state or after processing by traditional preparation process including drying, roasting, and fermentation.

Permitted flavour enhancers as stipulated in Food Regulations 1985:

NINTH SCHEDULE
(Regulation 23)
PERMITTED FLAVOUR ENHANCER

[Am. PU (A)
162/88]

1. *Monosodium salt of L-Glutamic Acid (Monosodium L-Glutamate)*

The above mentioned flavor enhancer shall contain not less than 99% of the monosodium salt calculated on a water-free basis, and derived solely from vegetables sources.

2. *Sodium or Calcium Salts of Guanylic Acid or Inosinic Acid or a combination of these*

The above mentioned flavor enhancers shall contain not less than 97% and not more than the equivalent of 102% of the sodium or calcium salt of guanylic or inosinic acid calculated on a water-free basis, and derived solely from animal or vegetables sources.

3. *Yeast extract or dried inactive yeast or autolyzed yeast or a combination of these*

The above mentioned flavor enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 milligram of pteroylglumatic acid per gram of yeast) and derived solely from *Saccharomyces cerevisiae* or *Saccharomyces fragilis* or torula yeast (*Candida utilis*) or a combination of these.