

LAWS AND REGULATION TO FOODS AND
FOOD ADDITIVES

Country Report

SRI LANKA

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Sri Lanka Report

Laws and Regulations Relating to Foods in Sri Lanka

1. Administrative Authorities

Administrative Authorities in Sri Lanka as shown in Table 1 are responsible for Food Administration of food categories and related stage of production. It may be noted that the Chief Food Authority (Director General of Health Services) is the apex body responsible for the country's food control administration.

Sector	Products	Imported	Domestic
Ministry/Department of Agriculture (MOA)	Primary products of agriculture	Food Control Administration of *MoH (FCA)	MOA and FCA
Department of Animal Production & Health (DAP &H)	Animal Husbandry Milk Products	DAP&H and FCA	DAP&H and FCA
Coconut Development Authority (CDA)	Coconuts & their products	FCA and CDA	FCA and CDA
Tea Board (TB)	Manufactured Tea	FCA and TB	FCA and TB
Ministry/Department of Fisheries (MDF)	Fish and Fish Related products	FCA	MDF and FCA
Sri Lanka Standards Institution (SLSI)	Setting voluntary & mandatory standards for all food products	FCA and in limited cases SLSI	FCA
Excise Department (ED)	Alcoholic Beverages	ED/Customs	ED
Ministry of Local Government (MoLG)	General Food Safety and Standards (implementation)		
Sri Lanka Standards Institution (SLSI) established under Sri Lanka Standards Institution Act No. 6 of 1984.	Formulation of General National Standards of consumer and industrial products including food	SLSI	SLSI
Consumer Affairs Authority (CAA) established under the Consumer Affairs Authority Act No. 9 of 2003	Promotion of effective completion and protection of consumers: regulation of internal trade	FCA	CAA

- Note: SLSI plays an integral role with the FCA and FAC in formulation of National Standards under the Food Act. The Standards of the SLSI are mostly voluntary. Some of them are declared mandatory for verification of standard parameters at the point of import. The SLSI has mutual agreements with standards setting bodies of the exporting countries that certify the products exported from selected countries. Based on the certification of those bodies and verification checks carried out at national level the SLSI releases those products for further inspection and verification of FCA as far as food products are concerned
- Consumer Affairs Authority (CAA) was established replacing the Consumer Protection Authority (CPA). The main functions of the CAA are regulating internal trade, Control of Prices of consumer products, investigation of complaints relating to trade, goods and services.
- **MoH** - Ministry of Health. The Food Control Administration (FCA) comes under the purview of the Ministry of Health.

2. Related Laws and Regulations

i. The Food Act No. 26 of 1980

The Food Act No. 26 of 1980 came into being replacing the Food & Drugs Act (Chapter 216) and an amendment titled Food (Amendment) Act No. 20 of 1991 came into operation. The main features of the Food Act are:

Part I – Prohibition in respect of food related to;

- a) Additives
- b) Fitness for human consumption
- c) Cleanliness
- d) Adulteration
- e) Sanitary conditions

Part II – Administration providing for:

- a) Establishment of a Food Advisory Committee (FAC).
- b) Designating Director General of Health Services as the Chief Food Authority (CFA).
- c) Providing for the Director (Environment & Occupational Health) to be in charge of the Food Control Administration.
- d) Providing for Approved Analysts.
- e) Providing for Food Authorities under the Food Act; viz. Director General of Customs for imported foods; chief Medical Officer of Health (CMOH) for the Colombo Municipal area; and Local Authorities (Urban Councils and Pradheshiya Sabhas etc.).
- f) Constituting members from various disciplines for the effective function of the FAC.
- g) Providing for duties and responsibilities of the FAC.

- h) Action in respect of default of local authorities.
- i) Duties and Responsibilities of the CFA.
- j) Powers of Authorized Officers.
- k) Procedures in respect of articles seized; etc.

Part III

- a) Nature of offenses under the Food Act.
- b) Punishment of offenders on conviction.
- c) Defenses of the accused.
- d) Institution of proceedings.
- e) Reports of approved analysts as evidence.
- f) Production of samples to courts.
- g) Presumptions.

Part IV

- a) Protection for action taken in good faith.
- b) Certain fines to be paid to the funds of local authority.
- c) Notification of Food Poisoning.
- d) Application of other written laws to food.
- e) Minister of Health to make regulations under the Food Act.

ii. Regulations made under section 32 of the Food Act by the Minister of Health

- 1) Food Miscellaneous Regulation 1985
- 2) Food (Hygiene) Regulations 1988
- 3) Food (Standards) Regulations - 1991
- 4) Food (Non-nutritive sweeteners) Regulations
- 5) Food (Standards) Regulations – Milk
- 6) Additional Approved Analyst Regulations
- 7) Food (Iodization of Salt) regulations 1993
- 8) Amendment of Food (Standards) Regulation - Maize Starch
- 9) Additional Microbiological Analyst Regulations
- 10) Food (Labeling & Miscellaneous) Regulations- Traditional Names
- 11) Food (Preservative in Milk) Standards Regulation
- 12) Food (Iodization of Salt) Regulations –Correction
- 13) Notification Additional Approved Analyst
- 14) Food (Sweeteners) Regulation -1999
- 15) Food (Genetically Modified Foods) Provisional Regulations -2003
- 16) Food (Sweeteners) Regulations -2004
- 17) Food (Bread Standards)Regulations

- 18) Food (Labeling & Advertising) Regulation – 2005
- 19) Food (Iodization of Salt) Regulations -2005
- 20) Food (Vinegar) Regulation – 2007
- 21) Food (Irradiation) Regulations – 2005
- 22) Food (Coloring Substances) Regulation – 2006
- 23) Food (Bottled or Package Water) Regulations – 2005
- 24) Food (Adoption of SL Standards) Regulation – 2008
- 25) Food (Appointment of Additional Approved Analyst – CMC) Notification
- 26) Food (Hygiene) Regulations – 2011

3. Summary of Food Standards

Commodities covered under the Food Standards as per Regulations of 1991 given below. It may be noted that these composite regulations are being gradually divided into separate categories such as ‘oils and fats’, Cereals, Pulses and Legumes, Spices and condiments etc., keeping in line with the Codex Guidelines and Standards. Most of these Regulations are in formulation stages and the delay is on account of the fact that they need to be published in Sinhala, Tamil and English languages and they need to be finalized by the Department of Legal Draftsman.

Table 1

1. Baking Powder	2. Sugar confectionery
3. Margarine	4. Vegetable fat; Hydrogenated Vegetable Oil
5. Bakery shortening	6. Edible Coconut Oil
7. Gingelly Oil/ Sesame Oil	8. Corn oil
9. Olive oil	10. Groundnut oil
11. Soyabean oil	12. Palm kernel oil
13. Palm Oil	14. Lard
15. Dripping	16. Paddy
17. Rice, Polished Rice, Unpolished Raw Rice, Parboiled Rice	18. Corn or Maize
19. Kurakkan (<i>Eleusine coracana Gaertn</i>)	20. Barley
21. Green Gram	22. Cow Pea
23. Cow Pea Dhal	24. Myshore Dhal /(Mashoor Dhal) /Red Split Lentils
25. Toor Dhal	26. Black Gram
27. Soya	28. Rice Flour

29. Whole wheat flour	30. Wheat flour
31. Corn flour	32. Kurakkan flour
33. Arrow root starch	34. Manioc Sago
35. Custard Powder	36. Semolina
37. Macaroni/ Spahgetti / Vermicelli / Noodles	38. Caraway Whole
39. Caraway Powder	40. Cardamom Whole
41. Chillies Whole	42. Cinnamon Whole
43. Cinnamon Powder	44. Cloves Whole
45. Cloves powder	46. Coriander Powder
47. Cumin Whole	48. Cumin Powder
49. Dill Whole	50. Dill Powde
49. Fennel Whole	50. Fennel Powder
51. Fenugreek Whole	52. Fenugreek Powder
53. Ginger Whole	54. Ginger Powde
55. Mace Whole	56. Mace Powder
57. Mustard Whole	58. Mustard Powder
59. Nutmeg Whole	60. Nutmeg Powder
61. Black Pepper Powder	62. Black Pepper Whole
63. White Pepper Whole	64. White Pepper Powder
65. Turmeric Whole	66. Turmeric Powder
67. Curry Powder / Condiment Powder	68. Asafoetida

4. Laws and Regulations Related to Food Additives

I. OVERVIEW

Uncontrolled use of Food Additives is deemed to pose danger to public health, for most food additives of modern days are synthetically derived chemicals used by many food manufacturers. According to Food Additives (General) Regulations yet to be published (currently in draft form) "Food additive" means any safe substance that is intentionally introduced into or on a food in small quantities in order to affect the food's keeping quality, texture, consistency, appearance, odor, taste, alkalinity or acidity or to serve any other technological function in the manufacturing, processing, preparation, treatment, packing, packaging, transport or storage of food and that results or may be reasonably expected to

result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristics of the food, and includes any preservative, coloring substance, flavoring substance, flavor enhancer, antioxidant, emulsifying and stabilizing agent, sweetener and food conditioner, but shall not include nutrient supplement, incidental constituent or common salt.

The Food Additives Definition and Functional Classes are as follows:

Flavors –

- (a) **“Natural Aromatic Raw Material”** means a substance of vegetable or animal origin, either in its natural form or after processing by physical methods other than heat treatments, possessing flavoring properties;
- (b) **“Natural Flavoring Concentrate”** means a concentrated preparation obtained by physical, microbiological or enzymatic process from materials of vegetable or animal origin either in its raw state or after processing by traditional food preparation processes, including drying, roasting and fermentation; Natural flavoring shall include “natural flavoring concentrate”, “natural flavoring substance” and “natural aromatic raw materials”. Natural flavoring shall not contain any nature –identical flavoring substance or artificial flavoring substance.
- (c) **“Natural Flavoring Substance”** means a single chemical unit obtained by physical, microbiological or enzymatic processes from materials of vegetable or animal origin either in its raw state or after processing by traditional food preparation processes including drying, roasting and fermentation;
- (d) **“Nature-Identical Flavoring Substance”** means a substance which is chemically identical to a natural flavoring substance, obtained either by synthesis or by chemical processes from material of vegetable or animal origin either in its raw state or after processing by traditional food preparation processes including drying, roasting and fermentation. Nature –identical flavoring may contain one or more of the following
 - (i) a natural flavor concentrate;
 - (ii) a natural flavoring substance; or
 - (iii) a natural aromatic raw material
- (e) **“Artificial Flavoring Substance”** means a flavoring substance not identified in a natural aromatic raw material or natural flavor concentrate and one that is not prohibited under these regulations and accepted as safe to be used in food, generally recognized as safe in the GRAS list of Flavoring Substances published by the Flavor and Extract Manufacturers Association of the United States. An artificial flavoring may contain one or more of the following:
 - (i) a natural flavor concentrate;
 - (ii) a natural flavoring substance;
 - (iii) a nature-identical flavoring substance; or
 - (iv) a natural aromatic raw material.

(f) **Processing Aids**-The Inventory of Processing Aids compiled and adopted by the Codex Alimentarius Commission is consulted in preparing the National Regulations although currently there is no Regulation in place. The inventory contains the following

- Category – functional effect classification.
- Processing Aid – the chemical name and description of the substance used.
- Area of Utilization
- Level of Residues
- Interaction with food
- JECFA evaluation

(g) **Carry Over** – “Carry Over” is defined as the presence of food additives in food as a result of the use of raw material or other ingredients in which these additives were used.

(h) Functional Classes of Food Additives

The following functional classes of Food Additives as per the Table provided by the CAC are considered in the Sri Lankan standards with the relevant INS numbers.

Acid	Acidity regulators	Anti caking agents
Anti foaming agents	Anti oxidants	Bulking agents
Colors	Color retention agents	Emulsifiers
Emulsifying salts	Firming agents	Flavor enhancer
Flour treatment agents	Foaming agents	Gelling agents
Glazing agents	Humectants	Preservatives
Propellants	Raising agents	Stabilizers
Sweetener	Thickener	

(i) Permitted Food Additives and Maximum Limits

Permitted Food Additives are prescribed with their Maximum Limits under the Food Additives Regulations in Sri Lanka. They are invariably based on the Codex Limits prescribed.

(j) Negative List of Flavors

- i) Aloin
- ii) Beberine
- iii) Beta-Azarone
- iv) Cade oil
- v) Calamus oil
- vi) Coumarin and dihydrocoumarin
- vii) Diethylene glycol
- viii) Monoethyl ether
- ix) Ethyl Methyl Ketone
- x) Ethyl-3-Phenylglycidate
- xi) Eugeny methyl ether
- xii) Methyl Naphthyl ketone
- xiii) Saffrole and Isosaffrole
- xiv) Santonin
- xv) Sasafras oil
- xvi) Thujone, Isothujone, alpha and betathujone
- xvii) Tonka bean.

(k) Specifications for Food Additives:

The General Principle for the use of food additives specify that Food Additives should at all times conform with an approved specification, for example, The specification of Identity and Purity recommended by the Codex Alimentarius Commission. For this reason the recommended list of the Codex and evaluations carried out by Joint Expert Committee on Food Additives (JECFA) is consulted before approval of any Food Additive in Sri Lanka

(l) Assessment of Food Additives –

Assessment of food additives as such is not carried in Sri Lanka and there had been no need for such assessments.

(m) Labeling of Food Additives -

The labeling of food additives is governed by the Food (Labeling & Advertising) Regulation – 2005 in Sri Lanka.

1. List of Designated Food Preservatives and the limits that could be applied on designated food products –

SCHEDULE 1

PERMITTED PRESERVATIVES

Column 1		Column II	
<i>Permitted Preservative</i>	<i>INS No.</i>	<i>Alternative form in which the permitted preservative may be used (to be calculated as the permitted preservative shown in Column I)</i>	<i>INS No.</i>
1. Sorbic acid	200	Sodium sorbate Potassium sorbate	201 202
2 . Benzoic acid	210	Calcium sorbate Sodium benzoate Potassium benzoate Calcium benzoate	203 211 212 213
3. Sulphur dioxide	220	Sodium sulphite Sodium hydrogen sulphite Sodium metabisulphite Potassium metabisulphite Potassium sulphite Potassium hydrogen sulphite Calcium sulphite Calcium hydrogen sulphite	221 222 223 224 225 228 226 227
4. Biphenyl, Diphenyl	230		
5. Orthophenylphenol	231	Sodium orthophenylphenate	232
6. Nisin	234		
7. Potassium nitrite	249		
8. Sodium nitrite	250		
9. Sodium nitrate	251		
10.Potassium nitrate	252		
11Propionic acid	280	Sodium propionate Calcium propionate Potassium propionate	281 282 283

SCHEDULE II

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I	Column II	Column III
<i>Specified Food</i>	<i>Permitted Preservative</i>	<i>Maximum permitted level (mg/kg)</i>

1.0_ Dairy Products

(a) Dairy based drinks, flavored and/or fermented	Sorbates or Propionates	300 GMP
(b) Cheese, pre-packed, sliced	Sorbates	1000
(c) Cheese, ripened	Sorbates or	1000
Cheese, processed	Propionates or	GMP
Cheese spread and Cheese paste	Nisin	12.5
(d) Desserts, dairy based non heat treated (e.g. curd, fruit or flavored yoghurt)	Sorbates or Propionates	1000 GMP

2.0 Fat emulsions mainly of type water-in-oil

(a) Margarine and similar products (containing at least 80% fat)	Sorbates or Benzoates	1000 1000
(b) Emulsions containing less than 80% fat	Sorbates or Benzoates	2000 1000
(c) Vegetable and nut purees & spreads (e.g. peanut butter)	Sorbates or Benzoates	2000 1000

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I	Column II	Column III
<i>Specified Food</i>	<i>Permitted Preservative</i>	<i>Maximum permitted level, (mg per kg)</i>

3.0 Fruits, vegetables and artificially flavored drinks

3.1 Fruits and fruit products

(a) Surface treated fresh fruits	Sorbates or Sulphites or Biphenyl, Diphenyl or Orthophenyl phenol or Sodium orthophenol phenate	1000 50 70 12 12
(b) Peeled or cut fresh fruit	Sorbates	1000
(c) Dried Fruits	Sorbates or Sulphites	2000 1000
(d) Frozen fruit	Sorbates or Sulphites	1000 300
(e) Candied, crystallized or glaced fruits and citrus peel.	Sorbates or Benzoates or Sulphites	1000 1000 100
(f) Fruits, canned or bottled (pasteurised)	Sorbates or Sulphites	1000 350
(g) Fruits in vinegar, oil or brine	Sorbates or Benzoates or Sulphites	1000 1000 100
(h) Fruit based spreads e.g chutney excluding jams, jellies and marmalades.	Sorbates or Benzoates or Sulphites	1000 250 100
(i) Fruit preparations, including pulp, puree, fruit toppings.	Sorbates or Benzoates or Sulphites	1000 1000 500

(k) Jams, Jellies, marmalades	Sorbates or Sulphites	500 100
(l) Jams, jellies and marmalades, low in sugar or sugar free	Sorbates or Benzoates	500 500
(m) Fruit juices	Sorbates or Benzoates or Sulphites	300 120 50
(n) Fruit juice concentrates (as served to consumer)	Sorbates Benzoates or Sulphites	300 120 50
(o) Fruit nectar (as served to consumer)	Sorbates or Benzoates or Sulphites	300 120 50
(p) Concentrates for fruit nectar (as served to consumer)	Sorbates or Benzoates or Sulphites	300 120 50
(q) Fruit cordials and squashes containing not less than 25% fruit juice and not less than 25% sugar (calculated as sucrose) for consumption after dilution.	Sorbates or Benzoates or Sulphites	1500 600 250
(r) Fruit squash concentrates containing not less than 45% fruit juice and not less than 45% sugar (calculated as sucrose) for consumption after dilution.	Sorbates or Benzoates or Sulphites	2500 1500 450
(s) Fruit drinks for consumption without dilution containing not less than 10 % fruit juice and not less than 5 % sugar (calculated as sucrose)	Sorbates or Benzoates or Sulphites	300 120 50
(t) Fruit wines	Sorbates Benzoates or Sulphite	1500 600 250

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I	Column II	Column III
Specified Food	Permitted Preservative	Maximum permitted level, (mg per kg)

Water based flavored drinks

(a) Artificially flavored cordials, containing not less than 25% sugar (calculated as sucrose) for consumption after dilution	Sorbates or Benzoates or Sulphites	1500 600 250
(b) Artificial flavoured drinks ready for consumption without dilution, containing not less than 5% sugar (calculated as sucrose)	Sorbates Benzoates or Sulphites	300 120 50
(c) Water based flavored drinks, carbonated	Sorbates or Benzoates or Sulphites	300 120 50
(d) Artificially flavored syrup concentrates	Sorbates or Benzoates or Sulphites	1500 600 250

3.3 Vegetables (including mushrooms, roots, tubers, pulses, legumes and nuts) and Vegetable Products

(a) Peeled, cut or shredded fresh vegetables including mushrooms, roots, tubers, pulses, legumes and nuts.	Sulphites	50
(b) Frozen vegetables including mushrooms, roots, tubers, pulses, legumes and nuts.	Sulphites	50
(c) Dried Vegetables including mushrooms, roots, tubers pulses, legumes and nuts.	Sulphites	500

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I	Column II	Column III
Specified Food	Permitted Preservative	Maximum permitted level, (mg per kg)
(d) Vegetables, canned or bottled (pasteurised) or retort pouch	Sorbates or	1000
	Sulphites	50
(e) Vegetables in vinegar, oil, brine or soy sauce	Sorbates or	1000
	Benzoates or	1000
	Sulphites	100
(f) Vegetable including roots, tubers, pulses, legumes and nut pulps and preparations (e.g. vegetable desserts and sauces, candied vegetables)	mushrooms, Sulphites or	100
	Benzoates or	250
	Sorbates	300
(g) Vegetables, fermented including Mushrooms, roots, tubers, Pulses, legumes and nuts except fermented soybean products	Sorbates or	1000
	Benzoates or	1000
	Sulphites	500
(h) Culinary pastes	Sorbates or	500
	Benzoates or	250
	Sulphites	100

(i) Pickles	Sorbates or	1000
	Benzoates or	250
	Sulphites	100

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I	Column II	Column III
<i>Specified Food</i>	<i>Permitted Preservative</i>	<i>Maximum permitted level, (mg per kg)</i>

4.0 Carbohydrates, cereals and their products

4.1 Carbohydrates

(a) Starches (excluding starches for weaning foods, follow on formula and infant formula)	Sorbates or Sulphites	1000 50
(b) Flours	Sorbates or Sulphites	1000 200
(c) White sugars, fructose, glucose, icing sugar, powdered dextrose	Sulphites	15
(d) Plantation and mill white sugar	Sulphites	70
(e) Brown sugar	Sulphites	40
(f) Sugar solutions and syrups, also (partially) inverted sugars including treacle and molasses	Sulphites	70
(g) Other sugars and syrups, (e.g. xylose, maple syrup, sugar toppings)	Sorbates or Sulphites	1000 40
(h) Glucose syrup and dried glucose syrup.	Sulphites	20
i) Glucose syrup for manufacturing purposes	Sulphites	400
(j) Dried Glucose syrup for manufacturing purposes	Sulphites	150

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
4.2 Cereals and cereal products		
(a) Whole, broken or flaked cereal grain including rice	Sulphites	400
(b) Breakfast cereals	Propionates	GMP
(c) Cereal and starch based desserts	Sorbates or Propionates	1000 GMP
(d) Pastas and noodles and like products	Sorbates or Propionates	1000 2000
(e) Precooked and processed rice products	Propionates	GMP
(g) Bread and other bakery products	Sorbates or Propionates	2000 GMP

4.3 – Confectionery

(a) Confectionery, flour based and sugar based and mixes	Sorbates or Benzoates or Propionates	2000 1500 GMP
(b) Confectionery, glucose syrup base	Sulphites or Propionates	50 GMP
(c) Chewing gum and bubble gum	Sorbates or Benzoates or Sulphites or Propionates	1500 1500 2000 GMP
(d) Cocoa powders and mixes	Sorbates	1500
(e) Cocoa based spreads including fillings	Sorbates or Sulphites or Propionates	1500 2000 GMP
(f) Chocolate and chocolate products	Sorbates or Sulphites or Propionates.	1500 150 GMP

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
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5.0 Egg, fish, poultry, meat and their products

5.1 Egg, fish and their products		
(a) Egg products, concentrated, dehydrated, frozen	Sorbates	1000
(b) Egg based desserts	Sorbates or Benzoates or Propionates	1000 1000 GMP
(c) Crustaceans, mollusks and Echinoderm. fresh	Sulphites	100
(d) Crustaceans, mollusks and echinoderm, cooked	Sorbates Benzoates or Sulphites	2000 2000 50
(e) Fish, fish fillets and fish products including mollusks, crustaceans and echinoderm, frozen	Sorbates or Sulphites	2000 100
(f) Fish products, minced and creamed, frozen, cooked	Sorbates	2000
(g) Fish and fish products, including mollusks, crustaceans and echinoderms, smoked, dried, fermented and/or salted	Sorbates or Benzoates or Sulphites or Nitrites	2000 200 200 125
(h) Fish and fish products, including mollusks, crustaceans and echinoderms, semi preserved. (e.g marinated and/or in jelly, pickled and/or in brine, fish paste)	Sorbates or Benzoates or Propionates or Nitrates	2000 2000 GMP 125

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
5.2 <u>Poultry and meat and their products</u>		
(a) Meat and poultry, fresh whole pieces or cuts	Nitrates or Nitrites	125 125
(b) Meat and poultry, fresh, comminuted	Sulphites or Nitrates or Nitrites	450 125 125
(c) Ham and bacon	Nitrates or Nitrites	125 125
(d) Meat and poultry products, heat treated, processed, comminuted including meat balls, sausage, burger, chicken roll, luncheon meat.	Sulphites or Nitrates or Nitrites	500 125 125
(e) Canned corned beef	Nitrites	50

6.0 Sauces, soups and miscellaneous items

6.1 <u>Sauces and like products</u>		
(a) Emulsified sauces (e.g. salad dressings, mayonnaise)	Sorbates or Benzoates or Sulphites or Propionates	1000 250 100 GMP
(b) Non emulsified sauces (e.g. ketchup, cheese sauce, cream sauce, brown gravy), mixes for sauces and gravies and clear sauces (e.g. fish sauce)	Sorbates or Benzoates or Sulphites or Propionates	1000 250 100 GMP
(c) Sandwich spreads, excluding cocoa based spreads and vegetable and nut spreads	Sorbates or Benzoates or Propionates	1500 1500 GMP

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (Mg per kg)
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6.2 Soups

(a) Soup Mixes	Sorbates or	500
	Benzoates or	500
	Sulphites or	1000
	Propionates	GMP

6.3 Miscellaneous

(a) Herbs and spices	Sulphites	500
(b) Seasonings and condiments (e.g. seasoning for instant noodles)	Sorbates or	1000
	Benzoates or	1000
	Sulphites or	200
	Propionates	GMP
(e) Dietetic foods and food supplements except for infants and young children	Sorbates or	1500
	Benzoates or	1500
	Propionates	GMP
(e) Soyabean products (e.g tofu, soya sauce)	Sorbates or	1000
	Benzoates or	250
	Propionates	GMP
(f) Coffee, coffee substitutes, tea, herbal infusions and other hot cereal and grain beverages excluding cocoa	Sorbates or	300
	Benzoates	120
(h) Spice pastes	Sorbates or	500
	Benzoates or	250
	Sulphites	100

Schedule II

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level (mg/kg)
1.0 Dairy Products		
(a) Dairy based drinks, flavored And/or fermented	Sorbates or Propionates	300 GMP
(b) Cheese, pre-packed, sliced	Sorbates	1000
(c) Cheese, ripened Cheese, processed Cheese spread and Cheese paste	Sorbates or Propionates or Nisin	1000 GMP 12.5
(d) Desserts, dairy based non heat treated (e.g. curd, fruit or flavored yoghurt)	Sorbates or Propionates	1000 GMP

[2.0 Fat emulsions mainly of type water-in-oil](#)

(a) Margarine and similar products (containing at least 80% fat)	Sorbates or Benzoates	1000 1000
(b) Emulsions containing less than 80% fat	Sorbates or Benzoates	2000 1000
(c) Vegetable and nut purees & spreads (e.g. peanut butter)	Sorbates or Benzoates	2000 1000

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
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3.0 Fruits, vegetables and artificially flavored drinks

3.1 Fruits and fruit products

(a) Surface treated fresh fruits	Sorbates or	1000
	Sulphites or	50
	Biphenyl or	70
	Orthophenyl phenol or	12
	Sodium orthophenol phenate	12
(b) Peeled or cut fresh fruit	Sorbates	1000
(c) Dried Fruits	Sorbates or	2000
	Sulphites	1000
(d) Frozen fruit	Sorbates or	1000
	Sulphites	300
(e) Candied, crystallized or glaced fruits and citrus peel.	Sorbates or	1000
	Benzoates or	1000
	Sulphites	100
(f) Fruits, canned or bottled (pasteurised)	Sorbates or	1000
	Sulphites	3
(g) Fruits in vinegar, oil or brine	Sorbates or	1000
	Benzoates or	1000
	Sulphites	100
(h) Fruit based spreads e.g chutney excluding jams, jellies and marmalades.	Sorbates or	1000
	Benzoates or	250
	Sulphites	100
(i) Fruit preparations, including pulp, puree, fruit toppings.	Sorbates or	1000
	Benzoates or	1000
	Sulphites	500
(k) Jams, Jellies, marmalades	Sorbates or	500
	Sulphites	100

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
(l) Jams, jellies and marmalades, low in sugar or sugar free	Sorbates or Benzoates	500 500
(m) Fruit juices	Sorbates or Benzoates or Sulphites	300 120 50
(n) Fruit juice concentrates (as served to consumer)	Sorbates Benzoates or Sulphites	300 120 50
(o) Fruit nectar (as served to consumer)	Sorbates or Benzoates or Sulphites	300 120 50
(p) Concentrates for fruit nectar (as served to consumer)	Sorbates or Benzoates or Sulphites	300 120 50
(q) Fruit cordials and squashes containing not less than 25% fruit juice and not less than 25% sugar (calculated as sucrose) for consumption after dilution.	Sorbates or Benzoates or Sulphites	1500 600 250
(r) Fruit squash concentrates containing not less than 45% fruit juice and not less than 45% sugar (calculated as sucrose) for consumption after dilution.	Sorbates or Benzoates or Sulphites	2500 1500 450
(s) Fruit drinks for consumption without dilution containing not less than 10 % fruit juice and not less than 5 % sugar (calculated as sucrose)	Sorbates or Benzoates or Sulphites	300 120 50
(t) Fruit wines	Sorbates Benzoates or Sulphite	1500 600 250

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (Mg per kg)
3.2 <u>Water based flavored drinks</u>		
(a) Artificially flavored cordials, containing not less than 25% sugar (calculated as sucrose) for consumption after dilution	Sorbates or Benzoates or Sulphites	1500 600 250
(b) Artificial flavored drinks ready for consumption without dilution, containing ___not less than 5% sugar (calculated as sucrose)	Sorbates Benzoates or Sulphites	300 120 50
(c) Water based flavored drinks, carbonated	Sorbates or Benzoates or Sulphites	300 120 50
(d) Artificially flavoured syrup concentrates	Sorbates or Benzoates or Sulphites	1500 600 250

3.3 Vegetables (including mushrooms, roots, tubers, pulses, legumes and nuts) and Vegetable Products

(a) Peeled, cut or shredded fresh vegetables including mushrooms, roots, tubers, pulses, legumes and nuts.	Sulphites	50
(b) Frozen vegetables including mushrooms, roots, tubers, pulses, legumes and nuts.	Sulphites	50
(c) Dried Vegetables including mushrooms, roots, tubers pulses, legumes and nuts.	Sulphites	500

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
(d) Vegetables, canned or bottled (pasteurized) or retort pouch	Sorbates or Sulphites	1000 50
(e) Vegetables in vinegar, oil, brine or soy sauce	Sorbates or Benzoates or Sulphites	1000 1000 100
(f) Vegetable including mushrooms, roots, tubers, pulses, legumes and nut pulps and preparations (E.g. vegetable desserts and sauces, candied vegetables)	Sulphites or Benzoates or Sorbates	100 250 300
(g) Vegetables, fermented including mushrooms, roots, tubers, pulses, legumes and nuts except fermented soybean products	Sorbates or Benzoates or Sulphites	1000 1000 500
(h) Culinary pastes	Sorbates or Benzoates or Sulphites	500 250 100
(i) Pickles	Sorbates or Benzoates or Sulphites	1000 250 100

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
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5.0 Carbohydrates, cereals and their products

4.1 Carbohydrates		
(a) Starches (excluding starches for weaning foods, follow on formula and infant formula)	Sorbates or Sulphites	1000 50
(b) Flours	Sorbates or Sulphites	1000 200
(c) White sugars, fructose, glucose, icing sugar, powdered dextrose	Sulphites	- 15
(d) Plantation and mill white sugar	Sulphites	70
(e) Brown sugar	Sulphites	40
(f) Sugar solutions and syrups, also (partially) inverted sugars including treacle and molasses	Sulphites	70
(g) Other sugars and syrups, (e.g. xylose, maple syrup, sugar toppings)	Sorbates or Sulphites	1000 40
(h) Glucose syrup and dried glucose syrup.	Sulphites	20
(i) Glucose syrup for manufacturing purposes	Sulphites	400
(j) Dried Glucose syrup for manufacturing purposes	Sulphites	150

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
4.2 <u>Cereals and cereal products</u>		
(a) Whole, broken or flaked cereal grain including rice	Sulphites	400
(b) Breakfast cereals	Propionates	GMP
(c) Cereal and starch based desserts	Sorbates or Propionates	1000 GMP
(d) Pastas and noodles and like products	Sorbates or Propionates	1000 2000
(e) Precooked and processed rice products	Propionates	GMP
(g) Bread and other bakery products	Sorbates or Propionates	2000 GMP

4.4 – Confectionery

(a) Confectionery, flour based and sugar based and mixes	Sorbates or Benzoates or Propionates	2000 1500 GMP
(b) Confectionery, glucose syrup base	Sulphites or Propionates	50 GMP
(c) Chewing gum and bubble gum	Sorbates or Benzoates or Sulphites or Propionates	1500 1500 2000 GMP
(d) Cocoa powders and mixes	Sorbates	1500
(e) Cocoa based spreads including fillings	Sorbates or Sulphites or Propionates	1500 2000 GMP
(f) Chocolate and chocolate products	Sorbates or Sulphites or Propionates.	1500 150 GMP

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
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5. Egg, fish, poultry, meat and their products

5.1 Egg, fish and their products		
(a) Egg products, concentrated, Dehydrated, frozen	Sorbates	1000
(b) Egg based desserts	Sorbates or Benzoates or Propionates	1000 1000 GMP
(c) Crustaceans, mollusks and Echinoderm. fresh	Sulphites	100
(d) Crustaceans, mollusks and echinoderm, cooked	Sorbates Benzoates or Sulphites	2000 2000 50
(e) Fish, fish fillets and fish products including mollusks, crustaceans and echinoderm, frozen	Sorbates or Sulphites	2000 100
(f) Fish products, minced and creamed, frozen, cooked	Sorbates	2000
(g) Fish and fish products, including mollusks, crustaceans and echinoderms, smoked, dried, fermented and/or salted	Sorbates or Benzoates or Sulphites or Nitrites	2000 200 200 125
(h) Fish and fish products, including mollusks, crustaceans and echinoderms, semi preserved. (E.g. marinated and/or in jelly, pickled and/or in brine, fish paste)	Sorbates or Benzoates or Propionates or Nitrates	2000 2000 GMP 125

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
5.3 <u>Poultry and meat and their products</u>		
(a) Meat and poultry, fresh whole pieces or cuts	Nitrates or Nitrites	125 125
(b) Meat and poultry, fresh, Comminuted	Sulphites or Nitrates or Nitrites	450 125 125
(c) Ham and bacon	Nitrates or Nitrites	125 125
(d) Meat and poultry products, heat treated, processed, comminuted including meat balls, sausage, burger, chicken roll, luncheon meat.	Sulphites or Nitrates or Nitrites	500 125 125
(e) Canned corned beef	Nitrites	50
6.0 <u>Sauces, soups and miscellaneous items</u>		
6.1 <u>Sauces and like products</u>		
(a) Emulsified sauces (e.g. salad dressings, mayonnaise)	Sorbates or Benzoates or Sulphites or Propionates	1000 250 100 GMP
(b) Non emulsified sauces (E.g. ketchup, cheese sauce, cream sauce, brown gravy), mixes for sauces and gravies and clear sauces (e.g. fish sauce)	Sorbates or Benzoates or Sulphites or Propionates	1000 250 100 GMP
(c) Sandwich spreads, excluding cocoa based spreads and vegetable and nut spreads	Sorbates or Benzoates or Propionates	1500 1500 GMP

Articles of Food which may contain permitted preservative and the nature and quantity of the permitted preservative in each case

Column I Specified Food	Column II Permitted Preservative	Column III Maximum permitted level, (mg per kg)
6.3 Soups		
(a) Soup Mixes	Sorbates or Benzoates or Sulphites or Propionates	500 500 1000 GMP
6.3 Miscellaneous		
(b) Herbs and spices	Sulphites	500
(c) Seasonings and condiments (e.g. seasoning for instant noodles)	Sorbates or Benzoates or Sulphites or Propionates	1000 1000 200 GMP
(d) Dietetic foods and food supplements except for infants and young children	Sorbates or Benzoates or Propionates	1500 1500 GMP
(e) Soyabean products (e.g. tofu, soya sauce)	Sorbates or Benzoates or Propionates	1000 250 GMP
(f) Coffee, coffee substitutes, tea, herbal infusions and other hot cereal and grain beverages excluding cocoa	Sorbates or Benzoates	300 120
(g) Spice pastes	Sorbates or Benzoates or Sulphites	500 250 100

2. List of Existing Food Additives – (As per Coloring Substances Regulations)

Table 1

<i>Color</i>	<i>Common Name</i>	<i>Color Index</i>	<i>INS Number</i>
Red	Carmosine	14720	122
	Ponceau 4R	16255	124
	Erythrosine	45430	127
Yellow	Sunset Yellow FCF	15985	110
	Tartrazine	19140	102
Blue	Indigo Carmine	73015	132
	Brilliant Blue FCF	42090	133
Green	Green S	44090	142

Synthetic dyes specified in Table 1 shall conform to the following standard-

Pure dye minimum	85.0%
Water insoluble matter maximum	0.1%
Subsidiary dye maximum	4.0%
Ether extractable matter maximum	0.2%
Intermediates maximum	0.5%

Table 2 - Other coloring substances permitted to be used in food

<i>INS Number</i>	<i>Natural coloring substance</i>	<i>Color index</i>
100	Curcumin	75300
120	Cochineal (Carminic Acid)	75470
140	Chlorophyll	75810
150b	Caramel	
160a	Carotenes (alpha, beta or gamma)	75130
160b	Annato	75120
160c	Capsanthin or capsorubin	
160d	Lycopene	75125
160e	Beta-apo-8' – cartenal carteonic acid	
161a	Flavoxanthin	75135
162	Beetroot red (betanin)	
163	Anthocyanins	
171	Titanium dioxide	77891

List of Permitted Preservatives: (as per the draft)

PERMITTED PRESERVATIVES

Column 1		Column II	
Permitted Preservative	INS No.	Alternative form in which the permitted preservative may be used (to be calculated as the permitted preservative shown in Column I	INS No.
1. Sorbic acid	200	Sodium sorbate	201
		Potassium sorbate	202
		Calcium sorbate	203
2 . Benzoic acid	210	Sodium benzoate	211
		Potassium benzoate	212
		Calcium benzoate	213
3. Sulphur dioxide	220	Sodium sulphite	221
		Sodium hydrogen sulphite	222
		Sodium metabisulphite	223
		Potassium metabisulphite	224
		Potassium sulphite	225
		Potassium hydrogen sulphite	228
		Calcium sulphite	226
		Calcium hydrogen sulphite	227
4. Biphenyl, Diphenyl	230		
5. Orthophenylphenol	231	Sodium orthophenylphenate	232
6. Nisin	234		
7. Potassium nitrite	249		
8. Sodium nitrite	250		
9. Sodium nitrate	251		
10.Potassium nitrate	252		
11Propionic acid	280	Sodium propionate	281
		Calcium propionate	282
		Potassium propionate	283

3. List of plant or Animal Sources for flavoring Agents.

No such classification has been made in any of the regulations of Sri Lanka although the following provision has been made in the Food (Additives – Flavoring and Flavor enhancers) Regulations (Draft):

“The label on or attached to a package of a natural flavoring shall include the statement “NATURAL (here insert description of flavor) FLAVORING” or a similar statement.”

4. List of substances which are generally provided for eating or drinking as foods as food additives as well:

There is no such list in any of the regulations although in practical terms this happens.

5. Negative list if any:

No negative list other the list furnished under the Food (additives – flavoring) Regulations. Please refer to page 8.

6. Specifications of food additives, weights and measures, Contaminants, Methods of Analysis and Sampling, Standards for manufacturing of Food Additives:

General Principles for the use of Food Additives (advisory text para 295, ALINORM 72/35) and related texts are used. No exclusive guidelines or texts for Sri Lanka have been published.

7. Official publications and/or Gazette for Food Additives:

- Gazette Notification 1323/1 on Sweeteners
- Gazette Notification No. 615/11 (Preservatives)

Most of the regulations relating to Food Additives are either under draft stage or with the Department of Legal Draftsman.

5. Case Studies.

Instant Noodles

	Description/ Definition Under Food Act	Reference	Voluntary of Quality Standards, if any
Scope and Description	<i>There is no standard for Instant noodles under the Food Act – this is not even considered as a possibility in the near future. There is no SLS Standards for Instant Noodles, but there is one in the making. However the texts are not yet available.</i>	<i>Reference can only be given to CODEX STAN 249-2006 which would be taken into consideration as a benchmark standard if and when such a standards framed.</i>	

Carbonated Soft Drinks

There is standard under the Food Act for Carbonated Soft Drinks. However there is a standard under the purview of the SLSI which becomes the de facto standard under the Food Act until such time a standard under Food Act is published.

Given below is the copy of the standard (Draft) of the SLSI referred to above:

**Sri Lanka Standard
SPECIFICATION FOR CARBONATED BEVERAGES
(Third Revision)**

SLS 183

1. SCOPE:

This standard prescribes the requirements and methods of sampling and testing for carbonated beverages and formulated caffeinated beverages.

2. REFERENCES

SLS	79	Edible common salt
SLS	102	Rules for rounding off numerical values
SLS	143	General principles for food hygiene
SLS	191	White sugar
SLS	291	Glass bottles aerated water
SLS	398	Crown closures
SLS	428	Random sampling methods
SLS	427	Labeling of prepackaged food
SLS	464	Bees Honey
SLS	516	Microbiological test materials
SLS	614	Potable water
SLS	772	Treacle
SLS	883	Brown sugar
SLS	1332	Methods of test for fruits and vegetable products

3. DEFINITIONS

For the purpose of this standard, the following definitions shall apply:

3.1 Caffeinated beverages: all caffeine present from whatever source.

3.2 Carbonated beverage: A non-alcoholic, water-based beverage which contains dissolved carbon dioxide and may contain one or more of the ingredients given in **5.2**

3.3 Formulated caffeinated beverages: A non-alcoholic, water-based, flavoured beverage which contains caffeine and dissolved carbon dioxide and may contain carbohydrates, amino acids, vitamins and one or more of the ingredients given in **5.2**

3.4 One day quantity: In relation to formulated caffeinated beverage, means the maximum amount of that food that shall be recommended to be consumed in one day in accordance with the directions specified in the label.

4 TYPES

The product shall be of the following types

4.1 Carbonated beverages

4.2 Formulated caffeinated beverages

5 INGREDIENTS

All ingredients used shall comply with the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder (as amended from time to time). The limits set for the use of ingredients by the regulations in the said Food Act shall be adhered to.

5.1 Basic Ingredients

5.1.1 *Potable water*, conforming to **SLS 614**.

5.1.2 *Carbon dioxide*, purity not less than 19 per cent;

5.2 Optional Ingredients

In addition to the ingredients given in **5.1** one or more of the following may be used.

5.2.1 *Sweeteners*

5.2.1.1 Sugars, see **SLS 191**

White sugars, see **SLS 883**

5.2.1.2 Non-nutritive sweeteners, only for products labeled as in **8.2(b)** . The limits given are for the beverage at the point of consumption.

Aspartame -600 mg/l(max.)

Acesulfame-I -350 mg/l(max)

Sucralose -300 mg/l(max)

Neotame - 20 mg/l(max)

5.2.2 Syrups liquid glucose, invert sugar syrup, fructose, dextrose, liquid cane sugar, isoglucose, high fructose syrup, see **SLS 464** and treacle, see BSL 772.

5.2.3 Fruit juice, comminuted fruit and fruit bases, fresh or preserved.

5.2.4 Flavouring substances

Natural, nature identical, artificial or a combination of such flavouring substances.

5.2.5 Emulsifying/Stabilizing agents

INS NUMBER (1)	ADDITIVE (2)	MAXIMUM LEVEL IN 1 LITRE OF PRODUCT (3)
440	Pectins	Limited by GMP
403	Alginates	-do-
466	Sodium carboxy methyl cellulose	-do-
407	Carrageenan	-do-
414	Gum Arabic (Acacia gum)	-do-
418	Gellan gum	-do-
415	Xanthan gum	5000 mg
452(i)	Sodium hexametaphosphate (Sodium polyphosphate)	1000 mg
445(iii)	Glycerol ester of wood resin	100 mg
444	Sucrose acetate isobutynalol	500 mg
480	Diocetyl sodium sulfosuccinate	10 mg
5.2.6 Foaming Agents		
999(i)	Quillaia extract type I	50 mg

5.2.7 Preservatives – (see Table 1)

Sulphites, Benzoates, Sorbates and/or their sodium, potassium or calcium salts.

5.2.8 Colouring substances

5.2.9 Caffeine – (see 6.5)

5.2.10 Quinine salts – (see 6.6)

5.2.11 *Sodium bicarbonate* (Food grade)

5.2.12 *Edible common salt* (see **SLS 79**.)

5.2.13 *Ascorbic acid*

5.2.14 *Acidulants*

Acetic acid, citric acid, tartaric acid, malic acid, fumaric acid, lactic acid and/or their sodium, potassium or calcium salts (GMP)

Orthophosphoric acid, maximum 0.06 per cent by mass.

5.2.15 *Vitamins and minerals*

5.2.16 *Herbal extracts/Tea extracts*

5.2.17 *Inositol*

5.2.18 *Amino acids*

5.2.19 *Carbohydrates/Malt extracts*

5.2.20 *Glucornolactone*

6 REQUIREMENTS

6.1 Hygiene

The product shall be processed, packed, stored and distributed under hygienic conditions as prescribed in **SLS 143**.

6.2 Appearance

Clear product shall have a sparkling clarity under normal conditions of storage. Cloudy beverages shall be stable. Surface film or scum shall not be present in the product. There shall be no rust at the mouth of the bottle.

6.3 Flavor and odor

The flavored products shall have the pleasant and characteristic flavor. The flavor of the product shall be in accordance with any claim made or implied on the label. The product shall be free from off flavors.

6.4 Carbonation

The product shall have the following carbonation values, when tested in accordance with the Appendix H:

- a) Soda water/Soda - 3.0 gas volumes, (min.)
- b) Other beverages - 1.0 gas volume, (min.)

NOTE: *The gas volume being the amount of carbon dioxide the water would absorb at normal atmospheric pressure at 15.6° C*

6.5 Caffeine

6.5.1 The carbonated beverage shall not contain more than 150 mg/l of caffeine when tested in accordance with the method prescribed in **AOA 979.08**.

6.5.2 The formulated caffeinated beverage shall contain not less than 100 mg/l of caffeine when tested in accordance with the method prescribed in **AOA 979.08**.

6.6 Quinine salts

Tonic beverage shall no contain more than 100 mg/l quinine salts calculated as quinine sulfate when tested in accordance with the method prescribed in Appendix B.

6.7 Other requirements

6.7.1 Carbonated beverages and formulated or caffeinated beverages shall conform to the requirements given in Table 1, when tested according to the method given in Column 4 of the Table.

TABLE 1 – Other requirements

SI No (1)	Characteristic (2)	Requirement (3)	Method of Test (4)
i)	Total soluble solids percent by mass, (max.)	16	Appendix C
ii)	Sulphur dioxide content, mg/l, (max.)*+	50	Appendix D
iii)	Benzoic acid content, mg/l, (max.)*	120	Appendix E
iv)	Sorbic acid content, mg/l, (max.)*	300	Appendix E

NOTE * When a product contains more than one preservative, the quantity of each preservative expressed as a percentage of the maximum permitted limit of the preservative shall be calculated. The sum of the percentage shall not exceed 100.

+ Products packed in metal containers shall not contain sulfur dioxide.

6.7.2 The formulated caffeinated beverages shall also conform to the requirements given in Table 2, when tested according to the methods given in column 4 of the Table.

TABLE 2 – Only for formulated caffeinated beverages

SI No. (1)	Substance (2)	Maximum amount per one-day quantity (3)	Method of Test (4)
i)	Thiamine	40 mg	Appendix F
ii)	Riboflavin	20 mg	-do-
iii)	Niacin	40 mg	-do-
iv)	Vitamin B ₆	10 mg	-do-
v)	Vitamin B ₁₂	10 µg	-do-
vi)	Pantothenic acid	10 mg	-do-
vii)	Taurine	2000 mg	-do-
viii)	Glucurcuronolactone	1200 mg	-do-
ix)	Inositol	100 mg	-do-

6.8 Microbiological requirements

The product shall conform to the limits given in Table 3, when tested according to the methods given in Column 4 of the Table.

TABLE 4 – Limits for heavy metals

SI No. (1)	Heavy metal (2)	Limit (3)	Method of test (4)
i)	Arsenic, (as As), mg/l, max.	0.01	Appendix G
ii)	Cadmium, (as Cd), mg/l max.	0.003	-do-
iii)	Lead, (as Pb), mg/l, max.	0.01	-do-
iv)	Tin, (As Sn), mg/l, max.*	150	-do-

*Only for canned beverages

7 PACKAGING

7.1 The product shall be filled in glass bottles conforming to **SLS 291**. It may also be filled in cans, food grade plastic containers and dispensing units.

7.2 All containers shall be clean and free from chips, cracks and any other defects and appropriately sealed. Glass bottles shall be properly sealed with gas tight crown closures conforming to **SLS 398**. Crown closures shall be lined internally with a suitable liner of food grade material. Plastic containers shall not leak after they are filled and capped. All bottles shall be subjected to cleansing/sanitizing process before filling.

8 MARKING AND/OR LABELLING

8.1 The marking and labeling of the containers shall be done either by printing or lithographing on the label of the containers themselves or attaching labels printed on paper or printed on the crown/closure.

8.2 The following shall be marked legibly and indelibly on the label of the container:

- a) A product with carbohydrate sweeteners reduced by a minimum of 30% of the comparable product may be named as "Low Sugar" (Lite/Light) or "Sugar Reduced" or "Sugar Free" (percentage of sugar level shall be declared on the label).
- b) When non-nutritive sweeteners are added as substitutes for sugar, the statements "with non-nutritive sweetener(s)" and "energy reduced" or "with no added sugar" or "sugar free" as the case may be, shall be included in conjunction with or in close proximity to the product name;
- c) Brand name or trade mark, if any;
- d) Name and address of the manufacturer;
- e) Name and address of the packer or distributor in Sri Lanka;
- f) Food additive's name or class and INS number if added;
- g) Complete list of ingredients;
- h) Net volume in "ml" or "l";
- i) Date of manufacture;
- j) Date of expiry;
- k) Batch number and code number;

NOTE1: *Date of manufacture and/or Date of expiry and/or Batch number may be marked on the surface of the bottle.*

NOTE 2: *For formulated carbonated beverages, no other description shall be made under the common name.*

- l) A pictorial representation on the label shall not mislead with respect to the ingredients used;

- m) Country of origin, in case of imported products; and
- n) Instructions for storage if any.

8.3 In addition to above (8.2), the following information shall be marked legibly and indelibly on the label of formulated caffeinated beverages only:

- a) The average quantity of caffeine per 100 ml, expressed in milligrams.
- b) The substances listed in Column 2 of Table 2, where present, expressed in the units included in Column 3 of the Table.
- c) The declarations under a) and b) may be adjacent to or follow a nutrition information panel on the label, provided that the declarations are clearly distinguished from the nutrition information.
- d) Cautionary statements to the effect that –
 - (i) The food “is not recommended for children under 12 years and pregnant and lactating women”;
 - (ii) The food “contains caffeine” and “not recommended for individuals sensitive to caffeine”;
- e) When formulated caffeinated beverage contains one or more the substances in the Table 2 shall include an advisory statement to the effect that ‘consume no more than [amount of one-day quantity (as cans, bottles of ml)] per day’.
- f) The label on a package of formulated caffeinated beverage shall not include declaration of the quantities of vitamins present in the food expressed as proportion or multiple of the ‘Recommended Daily Allowance’ or ‘Estimated Safe and Adequate Daily Dietary Intakes’ or ‘Recommended Daily Intake’ of that vitamin.

8.4 the marking and labeling shall also be in accordance with **SLS 467**.

9. SAMPLING

Representative samples of the product for ascertaining conformity to the requirements of this standard shall be drawn as prescribed.

Prepared Frozen Foods

No standards relating to prepared frozen foods either under the Food Act or under the SLSI has been prepared and published so far.

Cow's Milk

	Description/ Definition under Food Act	Reference	Voluntary or Quality Standards, if any
Scope and/or description	<p>1. Milk/Liquid Milk means the normal, clean, fresh mammary secretion obtained by milking of one or more healthy cows or buffaloes or a combination of them, or goat milk, without the addition of any substance or extraction of fat or any other constituents. All milk shall satisfy the standards.</p> <p>2. Raw or fresh liquid milk - Raw or fresh liquid milk means cow milk, buffalo milk or goat milk in its natural form and such milk may have been cooled, but should not have been subjected heat, irradiation or any other physical treatment.</p> <p>3. Standardized Milk Standardized Milk means cow milk and/or buffalo milk or a combination of any of them that has been standardized to fat and milk solids other than milk fat, as set out in Schedule I hereto.</p> <p>4. Semi-skimmed Milk or Low Fat Milk Semi-skimmed Milk or Low Fat Milk means a product prepared by the partial removal of milk fat from cow milk and/or buffalo milk or a combination of any of them so as to satisfy the standards set out in Schedule I hereto.</p> <p>5. Skimmed Milk or Non Fat Milk Skimmed Milk or Non Fat Milk means a product prepared from cow milk and/or buffalo milk or a combination of any of them from which almost all the milk fat has been removed so as to satisfy the standards set out in Schedule I hereto.</p> <p>6. Pasteurized milk Pasteurized Milk means milk that has been heated in such a way that every particle of milk is heated to at least 63⁰C and not more than 65⁰ C and held continuously at that temperature for at least 30 minutes or heated to at least 71.5⁰ C and held at that temperature continuously for at least 15 seconds or any other approved temperature – time combination equivalent thereto, that will serve to give a negative phosphatase test,</p>	Draft Food (milk and milk products) Regulations currently with the Legal Draftsman's Department.	Mandatory when published in the Govt. Gazette

	<p>and cooled immediately to a temperature of 4°C and kept at a temperature of not more than 10°C until sale. Pasteurized milk shall, when subjected to the Reductase test, not completely decolorize any methylene blue solution in less than 2½ hours</p> <p>7. Sterilized milk Sterilized Milk means milk that has been filtered, homogenized and thereafter heated to and maintained at a temperature of not less than 100° C for a length of time, without appreciable loss of volume, sufficient to render it commercially sterile and shall be packed in hermetically sealed containers.</p> <p>For the purpose of these regulations “commercially sterile” means any condition which is free of viable microorganisms, including spores, of public health significance and microorganisms capable of reproducing in the food under normal conditions of storage and distribution.</p> <p>8. Ultra heat treated milk</p> <p>Ultra Heat Treated Milk (Ultra High Temperature Milk) or U.H.T. Milk- means the milk that has been heated, without appreciable loss of volume, to a temperature of 135°- 150°C for not less than 4 seconds and then be filled and sealed aseptically into sterile containers.</p> <p>9. Flavored Milk Flavored Milk means a product prepared from milk, recombined milk, milk powder or condensed milk and suitable ingredients, or other permitted flavoring, with or without permitted food colors, acidity regulators, stabilizers and buffering agents and effectively heat treated by one of the methods given in section 5, 6 and 7 above. It shall comply with the standards set out in Schedule I hereto.</p> <p>10. Recombined Milk Recombined Milk means the product prepared from the constituents of milk combined with water or milk or both and shall be subjected to pasteurization, sterilization or ultra high temperature. It shall comply with the standards set out in Schedule I hereto.</p> <p>11. Reconstituted Milk Reconstituted Milk means liquid product prepared by the addition of water to full cream milk powder and shall be subjected to pasteurizations, sterilization or ultra high</p>		
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	<p>temperature. It shall comply with the standards set out in Schedule I hereto.</p> <p>12. Reconstituted Skimmed Milk (Non fat Milk Reconstituted Skimmed Milk (Non fat Milk) means the liquid product prepared by the addition of water to skimmed milk powder (non fat milk powder) and shall be subjected to pasteurization, sterilization or ultra high temperature. It shall comply with the standards set out in Schedule I hereto.</p> <p>13. Toned Milk</p> <p>Toned Milk means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both that has been standardized to fat and solids non-fat percentage set out in Schedule I hereto by adjustment of milk solids. It shall be pasteurized and shall show a negative Phosphatase Test. When fat or dry non-fat-milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids take place on standing.</p> <p>14. Lactose Hydrolyzed Milk Lactose Hydrolyzed Milk means the product made from milk treated with the enzyme lactase to give low lactose milk, containing glucose and galactose. It shall not contain more than 1.25 % m/m lactose and shall comply with the standards set out in Schedule I hereto.</p>		
Positive and/or Negative list	See Schedule I and II below		
Use, limitation and/or maximum level, if any	See Schedule I and II below		

SCHEDULE 1

STANDARDS REQUIRED OF MILK AND LIQUID MILK

Class of Milk	Designation	Milk fat minimum %m/m	<i>Milk solids other than milk fat minimum %m/m</i>
1. Buffalo	Raw, Pasteurized, Sterilized, Boiled or UHT	5.0	9.0
2. Cow	Raw, Pasteurized, Sterilized, Boiled or UHT	3.5	8.0
3. Milk (combination of Cow and Buffalo)	Raw, Pasteurized, Sterilized, Boiled or UHT	3.5	8.5
4. Goat	Raw, Pasteurized, Sterilized, Boiled or UHT	3.0	8.5
5. Standardized	Pasteurized, Sterilized or UHT	3.25	8.25
6. Semi-skimmed/Lowfat	Pasteurized, Sterilized or UHT	2.0 (max)	8.5
7. Skimmed/Non fat	Pasteurized, Sterilized or UHT	0.5 (max)	8.5
8. Flavoured	Pasteurized, Sterilized or UHT	2.0	7.2
9. Recombined	Pasteurized, Sterilized or UHT	3.25	8.25
10. Reconstituted	Pasteurized, Sterilized or UHT	3.25	8.25
11. Reconstituted (non-fat)	Pasteurized, Sterilized or UHT	0.5 (maximum)	8.25
12. Toned	Pasteurized, Sterilized or UHT	2.0	8.5
13. Lactose hydrolyzed	Pasteurized, Sterilized or UHT	3.25	8.25

SCHEDULE II**FOOD ADDITIVES FOR UHT STERILIZED FLAVOURED MILK WITH****OVER 3 MONTHS SHELF LIFE**

Regulation 4

Class	INS Number	Name	Maximum level
1.Acidity regulators	331	Sodium citrate	limited by GMP
	332	Potassium citrate	
	500(ii)	Sodium hydrogen carbonate	
	501(ii)	Potassium hydrogen carbonate	
	339(ii)	Disodium hydrogen phosphate	
	339 (iii)	Trisodium phosphate	
	331(ii)	Trisodium citrate	
2.Emulsifiers/stabilizers	407	Carrageenan	limited by GMP
	401,402,404	Alginates	
	----	Gelatine,	
	322	Lecithins,	
	440	Pectins,	
	460(i)	Microcrystalline cellulose,	
	471	Mono- and diglycerides of fatty acids	
	415	Xanthan gum,	
	412	Guar gum.	

Draft Source – Food Control Administration – Ministry of Health

6. Food (Shelf Life of Imported Food Items) Regulations

REGULATIONS made by the Minister of Health under section 32 of the Food Act, No. 26 of 1980 in consultation with the Food Advisory Committee.

MAITHRIPALA SIRISENA,
Minister of Health.

Ministry of Health,
Colombo,
31st January 2011.

Regulations

1. These regulations may be cited as the Food (Shelf Life of Imported Food Items) Regulations 2011 and shall come into effect on 01st August 2011.
2. All items of food imported into Sri Lanka shall at the point of entry into Sri Lanka, possess a minimum period of sixty *per centum* (60%) of unexpired shelf life ;

Provided that the shelf life period specified above, shall not be enforced in respect of imported fresh fruits and vegetables and potatoes which have not been peeled or cut.

3. The period of shelf life of an item of imported food shall be determined on the basis of the date of manufacture and the date of expiry as declared by the manufacturer of the product and which is depicted on the label attached thereto
4. For the purposes of these regulations, the expression “end of shelf life” shall be identified by the use of the words “date of expiry”, “best before” , “use by” or “use before” or other similar words which convey this meaning and which are used by a manufacturer of any food item being imported into Sri Lanka.
5. For the purpose of these regulations “shelf life” means the period of time between the date of manufacture and its usability by the consumer, during which time the product is safe for human consumption and is of satisfactory quality in terms of nutritional value, flavor, texture and appearance.