

FOOD ACT 1983
FOOD (AMENDMENT) (NO. 1) REGULATIONS 2014

Amendment of regulation 43

1. Regulation 43 of the principal Regulations is amended by substituting for regulation 43 with the following regulation:

“ Wheat Flour.

(1) Wheat flour shall be the fine, clean and sound product obtained in the milling of sound, cleaned common wheat, *Triticum aestivum L.*, or club wheat, *Triticum compactum Host.*, or mixtures thereof by grinding or milling of wheat.

(2) Wheat flour may contain –

(a) the following permitted food conditioner:

- (i) asparaginase;
- (ii) amylase;
- (iii) amyloglucosidase;
- (iv) cellulase;
- (v) glucose oxidase;
- (vi) protease; and
- (vii) lipase

as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) Except for atta flour, wheat flour may be added with not more than 0.75 per cent of malted wheat or barley.

(4) Except as otherwise provided in these Regulations, wheat flour-

(a) shall not contain more than -

- (i) 14 per cent moisture; and
- (ii) 0.7 per cent ash calculated on 14 per cent moisture basis;

(b) shall contain not less than 7 per cent of protein calculated 14 per cent moisture basis ;

(5) The particle size of wheat flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

(6) Notwithstanding subregulation 26(7), no label which describes any wheat flour shall include the word "enriched flour" or any words of the same significance unless the following nutrients contained in 100 gm wheat flour on dry weight basis is not less than -

- (a) 0.42 mg thiamine;
- (b) 0.67 mg riboflavin; and
- (c) 4.6 mg niacin

New regulation 43A

2. The principal Regulations is amended by inserting after regulation 43 with the following regulation:

"43A. Bread flour.

(1) Bread flour shall conform in all respect to the general requirements for wheat flour but prepared by the commercial milling of sound and clean high protein wheat.

(2) Bread flour –

(a) shall not contain more than;

(i) 14 per cent of moisture; and

(ii) 0.7 per cent ash calculated on 14 per cent moisture basis;

(b) shall contain not less than 12 per cent of protein calculated on 14 per cent moisture basis;

(3) Bread flour may contain the following permitted food conditioner:

(a) not more than 500 mg/kg calcium carbonate;

(b) not more than 90 mg/kg L-cysteine;

(c) not more than 600 mg/kg ammonium chloride;

(d) not more than 45 mg/kg azodicarbonamide; or

(e) not more than 100 mg/kg calcium peroxide.

- (4) The particle size of bread flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

New regulation 43B

3. The principal Regulations is amended by inserting after regulation 43A with the following regulation:

"43B. Atta flour.

(1) Atta flour shall be milled from, sound and clean wheat with an extraction rate of at least 90 per cent of wheat.

(2) Atta flour-

(a) shall not contain more than-

- (i) 14 per cent of moisture; and
- (ii) 2.0 per cent ash calculated on a 14 per cent moisture basis;

(b) shall contain not less than-

- (i) 9 per cent protein calculated on a 14 per cent moisture basis;
and
- (ii) 1.72 per cent fiber calculated on a 14 per cent moisture basis.

(3) The particle size of atta flour shall be such that passes through a 0.50 mm sieve.

Amendment of regulation 44

4. Regulation 44 of the principal Regulations is amended by substituting for regulation 44 with the following regulation:

"44. Chlorinated bleached wheat flour.

(1) Chlorinated bleached wheat flour shall be wheat flour that has been treated with chlorine. The amount of chlorine added shall not exceed 1,500 mg/kg.

(2) Chlorinated bleached wheat flour-

(a) shall not contain more than-

- (i) 14 per cent of moisture; and
- (ii) 0.6 per cent ash calculated on a 14 per cent moisture basis;

(b) shall contain not less than 7 per cent of protein calculated on 14 per cent moisture basis;

(2A) Chlorinated bleached wheat flour may contain –

(a) the following permitted food conditioner:

(i) asparaginase as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) The particle size of chlorinated bleached wheat flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

Amendment of regulation 45

5. Regulation 45 of the principal Regulations is amended by substituting for regulation 45 the following regulation:

"Gluten wheat flour.

(1) Gluten wheat flour shall be the product obtained from wheat flour by the removal of a large amount of the starch.

(2) Gluten wheat flour –

(a) shall not contain more than –

- (i) 10 per cent of moisture; and
- (ii) 39 per cent of starch calculated on 10 per cent moisture basis;

(b) shall contain not less than 61 per cent of protein calculated on 10 per cent moisture basis; and

(c) shall not contain any added substance.

(3) Gluten wheat flour may contain –

(a) asparaginase as a permitted enzyme and the maximum permitted proportion shall be governed by Good Manufacturing Practice.

Amendment of regulation 46

6. Regulation 46 of the principal Regulations is amended by substituting for regulation 46 the following regulation:

"46. Protein-increased wheat flour.

Protein-increased wheat flour shall be the flour that contains not less than 13.2 per cent of protein calculated on a 14 per cent moisture basis. In all respects, it shall comply with the standard for wheat flour prescribed in regulation 43.

Amendment of regulation 47

7. Regulation 47 of the principal Regulations is amended by substituting for regulation 47 the following regulation:

" Self-raising wheat flour.

(1) Self-raising wheat flour shall be made from wheat flour or chlorinated bleached wheat flour or both, with baking powder or any of the ingredients of baking powder or their combination. When moistened and heated, it shall liberate not less than 0.58 per cent of carbon dioxide calculated on a dry weight basis.

(2) Self-raising wheat flour-

- (a) shall not contain more than 0.6 per cent of sulphates calculated as calcium sulphate;
- (b) shall not contain any other added substance.
- (c) shall not contain more than-
 - (i) 14 per cent of moisture; and
 - (ii) 2.75 per cent ash calculated on 14 per cent moisture basis; and
- (d) shall contain not less than 7 per cent of protein calculated on a 14 per cent moisture basis;

(2A) Self-raising wheat flour may contain –

- (a) the following permitted food conditioner:
 - (i) asparaginase as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) The particle size of self-raising wheat flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.