THE PROCESSED FOOD ACT

REGULATIONS

(*under sections 3, 11 and 13*)

The Processed Food (Fees) Regulations, 1985	L.N. 100/85

REGULATIONS

(*under section 13*)

The Processed Food (Inspection and Sampling) Regulations, 1959	L.N. 233/59 88/64 263/72 76E/2012
The Processed Food (Establishments) Regulations, 1959	L.N. 234/59 81/64
The Processed Food (General) Regulations, 1959	L.N. 235/59 82/64 262/72 458/74 74A/83 76D/2012
The Processed Food (Grades and Standards) Regulations, 1964	L.N. 80/64 251/64 115/72 95/76 74B/83
The Processed Food (Prepared Syrups) Regulations, 1974	L.N. 174/74
The Processed Food (Exemption) Regulations, 2002	L.N. 119A/2002

APPROVAL

(of methods of analyses under the Processed Food (General) Regulations, 1959)

(*Omitted*)

[The inclusion of this page is authorized by L.N. 116F/2014]

THE PROCESSED FOOD ACT

REGULATIONS
(under sections 3, 11 and 13)

THE PROCESSED FOOD (FEES) REGULATIONS, 1985

(Made by the Minister on the 17th day of April, 1985) L.N. 100/85

1. These Regulations may be cited as the Processed Food (Fees) Regulations, 1985.

2.—(1) The annual fee for the registration of establishments shall be calculated by means of the formula set out in the Schedule and shall be paid to the Jamaica Bureau of Standards— Schedule.

(*a*) on completion of the registration procedure; and

(*b*) prior to issuance of a certificate of registration and factory registration number.

(2) The factory registration number referred to in paragraph (1) shall be displayed on the labels of all products.

3. The fees for examination and analysis of processed foods shall be calculated according to the formula set out in the Schedule, and shall be paid to the Jamaica Bureau of Standards.

4. The fee for a certificate stating that any processed food is fit for export or fit for sale shall be twenty-five dollars ($25) per certificate.

5. The fee for the assessment of food labels, which assessment is made pursuant to the Standards (Labelling of Processed Food) Regulations, 1974, shall be twenty-five dollars ($25) per label.

SCHEDULE (Regulations 2 and 3)

Formula for Calculation of Fees

$$\text{Cost per man-hour} = \frac{\text{salary per annum of officer}}{\text{No. of hours per annum worked for Bureau}} \times \text{factor}$$

[The inclusion of this page is authorized by L.N. 154/1986]

THE PROCESSED FOOD ACT

REGULATIONS

(under section 13)

THE PROCESSED FOOD (INSPECTION AND SAMPLING) REGULATIONS, 1959

(Made by the Governor in Council on the 18th day of September, 1959)

L.N. 233/59
Amdt:
L.N. 83/64
263/72
95/76
76E/2012

[15th October, 1959.]

1. These Regulations may be cited as the Processed Food (Inspection and Sampling) Regulations, 1959.

2. In these Regulations the expression "the Act" shall be deemed to include regulations made under the Act.

Inspection

3. An inspector or analyst or any other person authorized in writing by the Director of the Bureau of Standards may take photographs of any part of an establishment and of any articles to which the Act applies.

4. An inspector or analyst at any reasonable time—

(*a*) may enter any vehicle which he reasonably believes to be used for the purpose of transporting any article to which this Act applies and may examine such vehicle; or

(*b*) may in an establishment examine anything that he reasonably believes is used or is capable of being used for the transporting of such article.

5.—(1) Where an inspector has seized in an establishment and detained any article by means of or in relation to which he reasonably believes any provision of the Act has been contravened, he shall attach to such article or to at least one package thereof a numbered detention tag in the form prescribed in Form A of the First Schedule.

First Schedule
Form A

(2) Within twelve hours after attaching such detention tag the inspector shall deliver or post to the owner or person in possession of

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First Schedule. Form B.

the article a notice of detention in the form prescribed in Form B of the First Schedule.

(3) No person shall alter, deface or destroy any such detention tag and no person shall remove such detention tag unless first authorized by an inspector.

(4) No person shall tamper with, sell or offer for sale or move, allow or cause to be moved from such establishment any detained food or processed food unless first authorized in writing by an inspector.

(5) Upon the release of an article seized by him, the inspector shall deliver or post to the owner or person in possession thereof a notice of release in the form prescribed in Form C of the First Schedule.

Form C.

Sampling

6. An analyst may at any reasonable time—

(*a*) enter any place where he reasonably believes any article to which this Act applies is manufactured, prepared, processed, packed, stored or kept for export or for sale, examine such article and take samples thereof free of charge and examine anything that he reasonably believes is used or is capable of being used for the manufacture, preparation, processing, packing, storing or keeping of such article;

(*b*) open and examine any container that he reasonably believes contains any article to which this Act applies;

(*c*) take such tests as he may deem necessary for ensuring that the provisions of the Act are being complied with.

7. When taking a sample for analysis an inspector or analyst shall, after procuring a suitable quantity of the article in question forthwith notify the owner thereof or the person from whom the sample was obtained of his intention to have a sample thereof analysed or examined and—

(*a*) where, in the opinion of the inspector or analyst, division of the procured quantity would not interfere with analysis or examination—

(i) divide the quantity into three parts;

(ii) identify the three parts as the owner's portion, the sample, and the duplicate sample and in the case where only one part bears a label, that part shall be identified as the sample;

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(iii) seal each part in such a manner that it cannot be opened without breaking the seal; and

(iv) deliver the part identified as the owner's portion to the owner or the person from whom the sample was obtained, retain the duplicate sample and have the sample analysed or examined; or

(*b*) where in the opinion of the inspector or analyst, division of the procured quantity would interfere with analysis or examination—

(i) identify the entire quantity as the sample;

(ii) seal the sample in such a manner that it cannot be opened without breaking the seal; and

(iii) have the sample analysed or examined and the owner or his representative shall be permitted to be present during such analysis or examination.

(*c*) where the owner or the person from whom the sample was obtained objects to the procedure followed by an inspector or analyst pursuant to paragraph (*a*) or (*b*) at the time the sample was obtained, the inspector or analyst shall follow both procedures set out in those paragraphs if the owner or the person from whom the sample was obtained supplies him with a sufficient quantity of the article.

8. For the purpose of ascertaining the grade of a product during the production of the product at an establishment an inspector may take such samples for examination as he deems necessary.

9. For the purpose of ascertaining the grade of a designated consignment or lot, of prescribed food the following procedure shall apply—

(*a*) the designated consignment, or lot, of prescribed food shall be so placed as to permit thorough and proper sampling in accordance with these Regulations;

(*b*) the inspector shall select samples of such prescribed food at random and from positions in the consignment, or lot, in such manner and number, as to secure representative samples of the consignment or lot;

(*c*) the inspector shall select from each consignment, or lot, not less than the number of samples indicated in the Second Schedule;

Second Schedule.

(*d*) the inspector shall mark the samples so that they may be properly identified for inspection.

10.—(1) For the purpose of determining the grade to be awarded to a consignment or lot of prescribed food from the examination of samples taken therefrom the following rules shall apply where such food is intended for export—

(*a*) the grade claimed for or declared on the labels of any consignment or lot of prescribed food (hereafter in this regulation referred to as the designated grade) shall not be awarded unless at least 84% of the samples are within the designated grade;

(*b*) where 84% of the samples are within the designated grade, but—

(i) there is one prescribed grade below the designated grade, if more than 8% of the samples are below such lower prescribed grade, the grade awarded shall be such lower prescribed grade;

(ii) there are two prescribed grades below the designated grade—

(A) if more than 8% of the samples are two grades below the designated grade, the grade awarded shall be one grade below the designated grade;

(B) if 8% or less of the samples are below the lowest of the prescribed grades, the grade awarded shall be one grade below the designated grade;

(C) if more than 8% of the samples are below the lowest of the prescribed grades, the grade awarded shall be two grades below the designated grade.

(2) The provisions of paragraph (1) shall apply in relation to prescribed food intended for sale in the Island as they apply in relation to prescribed food intended for export with the modification that wherever the figures and symbols "84%" and "8%" appear in the

aforesaid paragraph there shall be substituted therefore respectively the figures and symbols "75%" and "12½%".

11. Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and shall be liable on summary conviction before a Resident Magistrate to a fine not exceeding three million dollars or to imprisonment for a term not exceeding twelve months.

FIRST SCHEDULE

FORM A (Regulation 5)

HELD
HELD UNDER THE AUTHORITY OF THE PROCESSED FOOD ACT AND THE REGULATION MADE THEREUNDER. DATE..... ESTABLISHMENT..... INSPECTOR..... FORM PF.....

FIRST SCHEDULE, *contd.*

FORM B (Regulation 5)

Ministry of Industry, Investment and Commerce

PROCESSED FOODS DIVISION

NOTICE OF DETENTION

Place.....Date.....

To.....Address.....

You are hereby notified that the.....

cases of.....

marked.....Brand and said to have

originated at.....

and now located at.....

are hereby held under HELD TAG NOS.....

Reason for detention.....

.....

.....

.....

Remarks.....

.....

.....

.....

You are hereby forbidden to move or cause or allow the same to be moved until you have the written authority of a duly authorized inspector.

.....
Acknowledged

.....
Inspector under the Processed Food Act

Form PF.....

FIRST SCHEDULE, *contd.*

FORM C (Regulation 5)

Ministry of Marketing and Commerce

PROCESSED FOODS DIVISION

NOTICE OF RELEASE

Place.....Date.....

To.....Address.....

With reference to the.....

.....

.....

.....

.....

which were placed under detention on.....by inspector

.....

.....

the following have been satisfactorily dealt with and are released:

.....

.....

.....

.....

Held Tag No.....

.....

Inspector

SECOND SCHEDULE (Regulation 9)

MINIMUM RATE OF OFFICIAL SAMPLING OF PROCESSED FRUITS AND VEGETABLES

Size and Type of Container	Minimum rate of sampling from lots containing—					
	1 to 600 dozen	601 to 2,000 dozen	2,001 to 4,000 dozen	4,001 to 8,000 dozen	Exceeding 8,000 dozen	
Any type of container of less volume than a No. 300 size can (300 x 407)	1 container for each 100 dozen containers or fraction thereof but not less than 2	1 container for each 200 dozen containers or fraction thereof but not less than 6	1 container for each 400 dozen containers or fraction thereof but not less than 10	1 container for each 600 dozen containers or fraction thereof but not less than 12	1 container for each 800 dozen containers or fraction thereof but not less than 20	
	1 to 100 cases	101 to 200 cases	201 to 500 cases	501 to 2,000 cases	2,001 to 5,000 cases	Exceeding 5,000 cases
Any type of container of a volume equal to that of a No. 300 size can (300 x 407) or greater, but not exceeding that of a No. 3 cylinder size can (404 x 700)	2	4	6	1 container for each 100 cases or fraction thereof but not less than 6	1 container for each 200 cases or fraction thereof	1 container for each 300 cases or fraction thereof
Any type of container of a volume exceeding that of a No. 3 cylinder size can (404 x 700) but not exceeding that of a No. 12 size can (603 x 812)	2	3	4	1 container for each 200 cases or fraction thereof but not less than 6	1 container for each 400 cases or fraction thereof	1 container for each 500 cases or fraction thereof
	1 to 100 containers	101 to 200 containers	201 to 500 containers	Exceeding 500 containers		
Any type of container of a volume exceeding that of a No. 12 size can (603 x 812) but not containing more than 5 gallons of the product	1 sample from each of 10 percent of the containers but in no case less than 2 samples	1 sample from each of 5 percent of the containers but in no case less than 4	1 sample from each of 3 percent of the containers but in no case less than 6	1 sample from each of 2 percent of the containers but in no case less than 10		
	1 to 20 containers	21 to 100 containers	101 to 200 containers	Exceeding 200 containers		
Any type of container containing more than 5 gallons of the product	1 sample from each of 35 percent of the containers but in no case less than 2 samples	1 sample from each of 25 percent of the containers but in no case less than 4	1 sample from each of 10 percent of the containers but in no case less than 6	1 sample from each of 5 percent of the containers but in no case less than 10		

[The inclusion of this page is authorized by L.N. 4/1976]

THE PROCESSED FOOD ACT

REGULATIONS
(under section 13)

THE PROCESSED FOOD (ESTABLISHMENTS) REGULATIONS, 1959

(Made by the Governor in Council on the 18th day of September, 1959) L.N. 234/59
Amd: L.N. 81/64

[*15th October, 1959.*]

1. These Regulations may be cited as the Processed Food (Establishments) Regulations, 1959.

2. In these Regulations "the Director" means the Director of the Bureau of Standards.

3. Every application for registration of an establishment shall be made to the Director by the person proposing to operate the establishment in Form A in the Schedule. Schedule. Form A.

4.—(1) The Director shall, as soon as possible after he has received an application for registration of an establishment, cause an inspector to visit the establishment and report thereon.

(2) The certificate of appointment of every inspector shall be in the form prescribed in Form B in the Schedule. Form B.

(3) The Director shall not cause the establishment to be registered until he is satisfied, after consideration of the report of the inspector, that the provisions of regulations 7, 8 and 9 have been complied with in relation to the establishment.

(4) As soon as an establishment has been registered, the Director shall cause a certificate of registration in Form C in the Schedule to be issued to the person applying for registration of the establishment concerned. Form C.

(5) A certificate of registration shall not be transferred from one establishment to another.

[The inclusion of this page is authorized by L.N. 4/1976]

(6) Every certificate of registration shall remain valid until the 31st day of August next succeeding the issue of such certificate, and shall then expire.

(7) Every application for renewal of the registration of an establishment shall be made not later than the 31st day of August in each year, and the provisions of regulations 3 and 4 shall apply to an application for renewal of registration.

5.—(1) The Director shall assign to every establishment a registration letter or number upon first registration of the establishment, and every certificate of registration shall bear the registration letter or number of the establishment in respect of which such certificate is issued.

(2) No establishment shall be assigned any registration letter or number which has been previously assigned to any other establishment.

(3) The registration letter or number assigned to an establishment under this regulation shall appear at the beginning of any identification code used in relation to that establishment.

6. The operator of every registered establishment shall keep the certificate of registration exhibited in a conspicuous place in the establishment.

7. Every establishment shall be so constructed that—

(*a*) all the floors thereof are impermeable and capable of being thoroughly drained;

(*b*) the walls, ceilings, partitions and doors, and any post or other structure in the interior of any room are capable of being thoroughly cleaned and maintained in a clean state;

(*c*) the roof is weather-tight;

(*d*) no lavatory, sink, or cesspool is in any place or position which is likely to permit odours or fumes from such lavatory, sink or cesspool to pervade any room or other place where food is prepared, stored, kept or transported.

8. Every establishment shall be provided with—

(*a*) a safe and adequate supply of both hot and cold water;

(*b*) adequate lavatories or other sanitary conveniences, dressing rooms and facilities for washing including soap or detergent, nail brushes and disposable towels or any other efficient drying device for the use of persons employed in the establishment;

(*c*) suitable facilities for the prompt collection and disposal of waste and refuse from the establishment;

[The inclusion of this page is authorized by L.N. 4/1976]

(*d*) effective means for securing and maintaining suitable and sufficient lighting of the establishment;

(*e*) adequate ventilation, and such other safeguards as may be necessary to prevent condensed water vapour from coming into contact with equipment and ingredients used in the preparation of food;

(*f*) screens or other suitable protection to the satisfaction of the Director over doors, widows and other openings to prevent the entry of insects, birds and animals into any room in which food is prepared, stored, kept or transported.

9.—(1) All plant and equipment used in an establishment for receiving, washing, segregating, picking, processing, packaging or storing any food or any ingredients used in the preparation of food shall be of such design, material and construction as will—

(*a*) enable the examination, segregation, preparation, packaging or processing of the food or ingredient to be carried out in a clean and sanitary manner; and

(*b*) permit easy access to all parts of such plant or equipment to ensure thorough cleaning and bactericidal treatment thereof.

(2) All equipment and utensils in an establishment shall, as far as is practicable, be made of corrosion-resistant material incapable of contaminating food by contact therewith.

10. Every registered establishment shall comply with the following requirements—

(*a*) the establishment, all yards and outbuildings appurtenant thereto and all approaches thereto shall at all times be kept in a clean and sanitary state;

(*b*) all containers in the establishment shall be clean and sanitary;

(*c*) no food in the establishment shall be permitted to come in contact with any substance that may have a deleterious effect on the quality thereof;

(*d*) every lavatory, sink and cesspool shall be maintained in a sanitary condition and so that no odours or fumes therefrom may pervade any room or place where food is prepared, stored or kept;

(*e*) all practicable steps shall be taken to ensure that every person handling food washes his hands thoroughly—

(i) immediately before he commences work on any day; and

(ii) immediately before he resumes work after any absence from the room where he is working;

(*f*) every person entering or employed in any room where food other than in hermetically sealed containers is prepared, stored or kept or transported shall be clad in an overall gown and suitable head covering, which shall not be worn outside the establishment;

(*g*) no person in a dirty or unclean condition shall be permitted to be in any room where food is prepared, stored or kept;

(*h*) no person shall be permitted to spit, use tobacco, eat or sleep in any room or other place where food is prepared, stored or kept, or to introduce into any such room or other place any food other than food proposed to be prepared, stored or kept or transported therein;

(*i*) no poisonous cleaning agent, insecticide, germicide or rodent poison shall be used in the establishment—

(i) without the approval of an inspector; and

(ii) unless all necessary precautions are taken to protect all food in the establishment from contamination therewith,

and any such poisonous cleaning agent, insecticide, germicide or rodent poison kept or stored in the establishment shall be safely stored away from any room or other place where food is prepared, stored or kept;

(*j*) adequate first-aid equipment shall be kept at convenient places in the establishment and such equipment shall include waterproof dressing;

(*k*) no person having any open cut or abrasion shall be employed in the establishment unless such cut or abrasion is covered with waterproof dressing;

(*l*) at least one employee in the establishment shall be designated by the operator of the establishment as the person responsible for maintaining therein the sanitary requirements of these Regulations;

(*m*) the design cons ruction and manufacture of plant equipment and utensils and the materials used in the construction thereof shall be adequate for the purpose of preparing prescribed food to the standard requi-ed by the Regulations.

[The inclusion of this page is authorized by L.N. 4/1976]

11. Any inspector may—

(*a*) whenever he thinks it necessary so to do, require any person employed in a registered establishment to be examined by a Medical Officer (Health);

(*b*) require the operator of any registered establishment to remove from the establishment any person employed therein who is suspected by the inspector as having or carrying any communicable disease.

12. No operator of a registered establishment shall continue to employ therein any person who is required, under regulation 11, to be medically examined or to be removed from the establishment, as the case may be, until that person obtains from a Medical Officer (Health) a medical certificate indicating his fitness to be so employed.

13. The operator of a registered establishment shall forthwith upon becoming aware or suspicious of the occurrence of any case of a communicable disease among the persons employed in or about the establishment report the matter to a Medical Officer (Health).

[The inclusion of this page is authorized by L.N. 4/1976]

SCHEDULE

FORM A (Regulation 3)

THE PROCESSED FOOD ACT

APPLICATION FOR REGISTRATION OF AN ESTABLISHMENT

Name of establishment.....

Address.....

.....

Full name of operator of the establishment.....

.....

Address.....

.....

Prescribed food(s) which it is proposed to manufacture in the establishment.....

.....

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.....

.....

.....

.....

Has the establishment been operated before? if so, state—

(*a*) last date (or period) of operation.....

.....

(*b*) the prescribed food(s) which was/were manufactured.....

.....

.....

.....

Signature of operator of the establishment.....

Date.....

[The inclusion of this page is authorized by L.N. 4/1976]

SCHEDULE, *contd.*

FORM B (Regulation 4)

THE PROCESSED FOOD ACT

CERTIFICATE OF APPOINTMENT OF INSPECTOR

This to certify that.....
whose signature and photograph appear hereunder has been appointed by the Governor-General under section 9 of the Processed Food Act, to be an inspector.

.....
Director of Standards

.....
Signature of Inspector

PHOTOGRAPH

FORM C (Regulation 4)

THE PROCESSED FOOD ACT

CERTIFICATE OF REGISTRATION OF AN ESTABLISHMENT

Registration number/letter.....

This is to certify that the establishment known as.....

.....

.....and operated at.....

in the parish of.....by.....

.....of..... has been registered under the Processed Food Act, for the manufacture of.....

.....

.....

.....

.....

This certificate shall be valid until the 31st day of August, 19..... and shall then expire.

Dated this.....day of....., 19..... .

.....
Director of Standards

[The inclusion of this page is authorized by L.N. 4/1976]

THE PROCESSED FOOD ACT

REGULATIONS

(under section 13)

THE PROCESSED FOOD (GENERAL) REGULATIONS, 1959

(Made by the Governor in Council on the 18th day of September, 1959)

L.N. 233/59
Amdts.
L.N. 82/64
262/72
458/74
74A/83
76D/2012

[15th October, 1959.]

1. These Regulations may be cited as the Processed Food (General) Regulations, 1959.

2. In these Regulations—

"first dealer" means—

(i) any packer who buys for sale under his own label prescribed foods packed by another; or

(ii) any trader within the meaning of the *Registration of Business Names Act* who buys prescribed foods for sale under his own label;

"head space" means that space between the top edge or rim of a container and the upper level of its contents;

"preservative" is a substance which is capable of inhibiting, retarding, masking or arresting the process of fermentation, acidification, putrefaction, or other decomposition of food, but does not include salt, salt-petre, sugars, acetic acid or vinegar, alcohol, potable spirits, herbs, hop extracts, spices and essential oils used for flavouring purposes, or any substance absorbed by food, during the process of curing known as smoking;

"solid pack" in relation to fruit includes fruit which has been wholly or partially processed without sugar before re-processing so as to allow the fruit to pack closely.

[The inclusion of this page is authorized by L.N. 116F/2014]

Purity of Food

3. All prescribed foods and all articles used as components or ingredients thereof shall be clean, sound, wholesome and fit for food, and shall conform to the microbiological standards prescribed in the First Schedule.

First Schedule.

4.—(1) Water supplied for use in an establishment shall be free from coliform organisms and shall contain not more than ten colonies per millilitre of non-coliform organisms:

Provided that water used exclusively for the purpose of cooling cans or hermetically sealed containers may contain not more than 50 colonies per millilitre of non-coliform organisms.

(2) The metallic contamination of any prescribed food or article used in the preparation thereof shall not exceed the limits prescribed in the Second Schedule.

Second Schedule.

(3) The methods for microbiological and chemical analyses shall be such methods as may from time to time be approved by the Director of the Bureau of Standards and published in the *Gazette*.

5. Except as provided in these Regulations, no person shall use in the preparation of prescribed foods in an establishment—

(*a*) any preservative other than salt, sugar, dextrose or starch syrup; or

(*b*) any colour, drug, vitamin, artificial flavour, conditioner or other substitute for sugar, or any extender, thickener, modifier, anti-oxidant or other additive except food in its natural form or as standardized by these Regulations.

6. Dextrose used in the preparation of prescribed foods in an establishment shall be the product chemically known as dextrose and shall not contain more than 10% of moisture.

7. Starch syrup used in the preparation of prescribed food in an establishment shall be a thick, syrupy, nearly colourless product made by the incomplete hydrolysis of starch or a starch-containing substance and shall not contain—

(*a*) more than 22% moisture;

(*b*) more than 1% ash;

(*c*) less than 40% reducing sugars calculated as dextrose on a moisture free basis.

[The inclusion of this page is authorized by L.N. 116F/2014]

8. Sugar (chemically known as sucrose) shall be the product found in commerce as obtained from sugar cane. The grades used in the preparation of prescribed foods shall be "F" Grade (white granulated) and "D" Grade (washed) which shall conform to the following standards:

"F" Grade	"D" Grade (washed)
(*a*) not more than 0.1% moisture	(*a*) not more than 0.3% moisture
(*b*) not more than 0.05% sulfated ash	(*b*) not more than 0.15% sulfated ash
(*c*) no extraneous matter	(*c*) less than 0.02% extraneous matter
(*d*) not less than 99.5% of sucrose	(*d*) not less than 99.5% of sucrose.

Containers

9.—(1) Metal containers as follows are standardized for prescribed foods (Overall dimensions are expressed in the manner used in the industry, e.g. "211" x "400" means 2-11/16 inches in diameter x 4 inches in height).

	Diameter & height	Sealed water capacity fl. oz.	Volume designation or weight	Maximum head-space
(*a*) *All products*–				
A — 1	211 x 400	11.13	10 fl. oz.	7/16 inch
A — 300	300 x 407	15.8	15 " "	7/16 "
A — 2	307 x 408	20.39	20 " "	7/16 "
A — 2½	401 x 411	29.89	28 " "	7/16 "
A — 10	603 x 700	108.12	105 " "	8/16 "
(*b*) *Special for Juices (other than canned Grapefruit Juices of the Special Grade)*—				
	404 x 700	51.52	48 " "	7/16 "
(*c*) *Special for Marmalade*—				
	401 x 400	25.11	2 lb	7/16 "
	502 x 413	49.98	4 "	7/16 "
	603 x 513	89.59	7 "	8/16 "

(2) Containers other than those specified above may be used with the prior approval in writing of the Director of the Bureau of Standards.

[The inclusion of this page is authorized by L.N. 4/1976]

10. All containers shall be of such composition, quality and structure as not to affect detrimentally the quality of the food packed therein and shall be properly filled, according to these Regulations with no more syrup, brine or water than is necessary for proper processing.

Certificates for Prescribed Foods

11.—(1) No common carrier shall receive for carriage or carry and no person shall consign, ship or transport any prescribed food unless a Certificate of Export or a Certificate of Approval, as the case may be, signed by an inspector, has been issued in respect of the particular consignment.

(2) Paragraph (1) shall not apply to a sample or gift consignment the gross weight of which does not exceed ten pounds.

12. Every application for a Certificate of Export shall be in the form prescribed in Form B of the Third Schedule and shall be made in duplicate, at least eight days before the date of export, to the inspector assigned for the inspection of the establishment who, upon completing the inspection, and having passed the consignment for shipment, shall initial and return the duplicate copy to the applicant, forward the original to the Director of the Bureau of Standards and shall forthwith issue to the applicant a Certificate of Export.

Third Schedule.

13. The Certificate of Export shall be in the form prescribed in Form C of the Third Schedule, shall be issued in quadruplicate and shall be serially numbered.

14.—(1) The inspector shall submit the original of the Certificate of Export to the Director of the Bureau of Standard and three copies to the applicant.

(2) The applicant shall deliver the duplicate and triplicate copies to the officer of Customs and shall transmit the quadruplicate copy to the consignee.

(3) The officer of Customs shall cause the duplicate copy to be attached to the appropriate shipping bill and shall retain the triplicate copy.

15. Except as provided in regulation 14, no Certificate of Export shall be issued by an inspector unless he is satisfied that the prescribed food in respect of which the application is made has been duly inspected and marked in accordance with the provisions of these Regulations.

[The inclusion of this page is authorized by L.N. 4/1976]

16. A Certificate of Export for prescribed foods otherwise qualifying for export certification but not labelled or marked in accordance with these Regulations may be issued for the export of such prescribed foods out of the Island if they comply with the established trade conditions of the importing country:

Provided—

(*a*) the establishment letter, number or code is marked or embossed on the container;

(*b*) the contract of sale states the grade established by these Regulations, or the shipper furnishes a signed statement of the grade ordered and an inspection on that basis has been made before the shipment is removed from the establishment; and

(*c*) no label or mark on the container misrepresents the grade or contains any statement of grade inconsistent with the standards established by these Regulations.

17. Every application for a Certificate of Approval shall be in the form prescribed in Form D of the Third Schedule and shall be made in duplicate, at least eight days before the date of removal from the establishment, to the inspector assigned for the inspection of the establishment, who, upon completing the inspection, and having passed the consignment for sale, shall initial and return the duplicate copy to the applicant, forward the original to the Director of the Bureau of Standards and forthwith issue to the applicant a Certificate of Approval.

18. The Certificate of Approval shall be in the form prescribed in Form E of the Third Schedule, shall be issued in duplicate and shall be serially numbered.

19. The inspector shall submit the original of the Certificate of Approval to the Director of the Bureau of Standards and deliver the duplicate to the applicant.

20. No Certificate of Approval shall be issued by an inspector unless he is satisfied that the prescribed food in respect of which the application is made has been duly inspected and marked in accordance with the provisions of these Regulations.

21. Every Certificate of Export and every Certificate of Approval issued under these Regulations shall remain valid for the period of six months after the issue thereof, and shall then expire.

[The inclusion of this page is authorized by L.N. 116F/2014]

22. Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and shall be liable on summary conviction before a Resident Magistrate to a fine not exceeding three million dollars or to imprisonment for a term not exceeding twelve months.

FIRST SCHEDULE (Regulation 3)

A. *Extraneous Matter* tolerances for prescribed foods are as follows—

(*a*) *Mould Count*—

(i) All prescribed foods unless specified below—25% positive fields;

(ii) Canned Orange Juice and Canned Pineapple Juice—12% positive fields;

(iii) Tomato Sauce, Tomato Paste, Tomato Puree, Tomato Pulp—40% positive fields.

(*b*) *Insects, Insect Parts, Insect Excreta*—Nil.

(*c*) *Fly Eggs and Maggots*—Nil.

(*d*) *Rodent Excreta and Rodent Parts*—Nil.

(*e*) *Carbonized Particles (harmless)*—500 microscopic pieces per 200 grams.

B. *Special requirements* for certain foods—

(*a*) Tomato Juice, Tomato Juice Cocktail—bacteria shall not exceed 10 million, and yeasts and spores shall not exceed 5 million, per millilitre. Bacteria and yeasts shall be non-viable.

(*b*) Sauces, Canned Tomatoes, Tomato Paste, Tomato Puree, Tomato Pulp, Tomato Soup—bacteria shall not exceed 10 million, and yeasts and spores shall not exceed 5 million, per millilitre. Bacteria and yeasts shall be non-viable.

(*c*) All tomato products which have been concentrated by evaporation or removal of water—the number of micro-organisms shall be calculated back to the basis of 6 per cent tomato solids.

(*d*) Pickled Cucumbers—there shall be no pathogenic bacteria. Nonpathogenic bacteria shall not exceed 30 million, and yeasts and spores shall not exceed 2 million, per millilitre of brine. Bacteria and yeasts shall be non-viable.

SECOND SCHEDULE (Regulation 4 (2))

All Prescribed Foods:

Arsenic not more than 1 part per million

Lead not more than 2 parts per million except in unconcentrated fruit and vegetables juices (including tomato juice) when not more than 1 part per two million

Copper not more than 2 parts per million

Zinc not more than 40 parts per million

Prescribed Foods in Tinplate Containers

Tin not more than 250 parts per million

[The inclusion of this page is authorized by L.N. 116F/2014]

THIRD SCHEDULE

FORM A — *[Deleted]*

FORM B (Regulation 12)

Place..... Date.....

To:

Bureau of Standards,

I/We hereby make application for inspection and "Certificate of Export" for the following shipment for export out of Jamaica:

Name of product.....

Code(s).....

Grade claimed.....Brand.....

Number of packages.....

Size and number per case.....

Final destination..... .....

Name of carrier.....

Date to go forward.....

I/We hereby declare that the said products are sound, wholesome and fit for human food; that they comply in every respect with the provisions of the Processed Food Act and the regulations made thereunder.

Name of applicant.....

Signature.....

[The inclusion of this page is authorized by L.N. 125/1981]

THIRD SCHEDULE, *contd.*

FORM C (Regulation 13)

BUREAU OF STANDARDS
KINGSTON, JAMAICA

CERTIFICATE OF EXPORT

No.....

This is to certify that I have received an application for a Certificate of Export duly executed by the applicant.

EXPORTER.....

ADDRESS.....

Products	Code	Grade	Brand
Item 1.....	.....	.....	.....
Item 2.....	.....	.....	.....
Item 3.....	.....	.....	.....

Number of cases	Size and number per case
Item 1.....	.....
Item 2.....	.....
Item 3.....	.....

Shipping Marks

Destination.....

.....

.....

Carrier.....

I certify that, on the date stated below, I inspected samples believed by me to be representative of the above lot(s) and that the markings and the grade(s) of the shipment as shown by the said samples meet the requirements of the Processed Food Act and the regulations made thereunder.

In consideration of the declaration of the shipper, I hereby grant Certificate of Export.

This Certificate shall be valid until the.....

day of.....19.....and shall then expire.

Date.....

.....
Inspector under Processed Food Act

[The inclusion of this page is authorized by L.N. 125/1981]

THIRD SCHEDULE, *contd.*

FORM D (Regulation 17)

Place..... Date.....

To: The Bureau of Standards,
Kingston.

I/We hereby make application for inspection and Certificate of Approval for the following consignment:

Name of Product.....
Code(s)

Grade claimed.....Brand.....

Number of packages.....

Size and number per case.....

Final destination.....

Name of carrier.....

Date to go forward.....

I/We hereby declare that the said products are sound, wholesome and fit for human food; that they comply in every respect with the provisions of the Processed Food Act and the regulations made thereunder.

I am properly authorized to make the foregoing statement on behalf of.....

Name of applicant.....

Organization.....

Address.....

Signature.....

[The inclusion of this page is authorized by L.N. 4/1976]

FORM E (Regulation 18)

THE BUREAU OF STANDARDS

CERTIFICATE OF APPROVAL

This is to certify that I have received an application for a Certificate of Approval duly executed by the applicant.

Applicant.....

Address.....

PRODUCT Identification Marks Final Destination [Address] Carrier	Grade	Brand	No. cases	Size and No. per Case

I certify that, on the date stated below, I inspected samples believed by me to be representative of the above lot and that the markings and the grade of the consignment as shown by the said samples meet the requirements of the Processed Food Act and the regulations made thereunder.

In consideration of the declaration of the applicant, I herewith grant Certificate of Approval.

This Certificate shall be valid until the.....day of.....

19.....and shall then expire.

Date.....

.....

Inspector under Processed Food Act

[The inclusion of this page is authorized by L.N. 4/1976]

THE PROCESSED FOOD ACT

REGULATIONS

(under section 13)

THE PROCESSED FOOD (GRADES AND STANDARDS) REGULATIONS, 1964

(Made by the Minister on the 28th day of February, 1964)

L.N. 80/64
Amd:
L.N. 251/64
115/72
95/76
74B/83

[*9th March, 1964.*]

1. These Regulations may be cited as the Processed Food (Grades and Standards) Regulations, 1964.

2. In these Regulations the expression—

"Brix" means (except where otherwise stated) the degrees Brix of a liquid when tested at 20°C (68°F) or at any other temperature corrected to 20°C (68°F) with a Brix hydrometer calibrated at 20°C (68°F);

"drained weight" means the net weight less the weight of the packing medium and is obtained by draining the contents on a standard sieve for one and one-half to two minutes (except where otherwise stated in these Regulations) depending on the kind of fruit or vegetable constituting the contents;

"gross weight" means the total weight of container and contents;

"net weight" means the gross weight less the weight of the container;

"solid pack" in relation to fruit includes fruit which has been wholly or partially processed without sugar before reprocessing so as to allow the fruit to pack closely;

"standard sieve" means (except where otherwise stated) a No. 8 sieve with apertures of 0.0937 of an inch.

3. There shall apply in relation to the foods set out in the Schedule which are manufactured or processed for export or for sale in the Island the respective grades or standards and other requirements prescribed in the said Schedule. Schedule

[The inclusion of this page is authorized by L.N. 160/1984]

SCHEDULE (Regulation 3)

(1)
(2) } [*Deleted by L.N. 74b/83*]

(3) CANNED MANGO

Product Description: Canned Mango is prepared from the properly matured fruit of the mango, Mangifere species, which fruit is properly washed and the whole fruit or the flesh sliced from the seed, sufficiently processed by heat in hermetically sealed containers to assure preservation of the product but not over-processed. The label description may include one or more of the words "Whole", "Cheeks", "Slices", "Pieces" or "Halves", according to the facts.

The grades of canned mango are "Fancy Quality" and "Choice Quality".

"*Fancy Quality*" is the quality of canned mango of the Bombay variety—

(*a*) that is of good quality, with not less than 75 per cent of the units in any one container uniform in colour and the balance not deviating conspicuously from the general colour;

(*b*) that is free from stem, skin, or other defects, and with not more than 10 per cent of the units in any one container showing minor defects such as raggedness, lack of uniformity of ripeness, or marked differences in shape;

(*c*) of which the minimum cut-out sugar syrup (when measured) is 18° Brix measured at 30° C (86° F) on the comminuted contents of the container; and

(*d*) which has a minimum drained weight of 60 per cent of the capacity of the container.

"*Choice Quality*" is the quality of canned mango of any one variety—

(*a*) that is of fairly good colour throughout;

(*b*) that is free from stem, skin and other defects; and with not more than 20 per cent of the units in any one container showing minor defects such as raggedness, lack of uniformity of ripeness or marked differences in shape;

[The inclusion of this page is authorized by L.N. 160/1984]

(*c*) of which the minimum cut-out sugar syrup is 16° Brix measured at 30°C (86° F) on the comminuted contents of the container; and

(*d*) which has a minimum drained weight of 60 per cent of the capacity of the container.

(4) MANGO WITH RUM

General Requirements: Mango with Rum is Canned Mango with rum added. The grades, standards and other requirements for Mango with Rum are the same as for Canned Mango except that Mango with Rum may contain rum in such amount that its alcohol content is more than 3 per cent but less than 5 per cent such alcohol content to be declared on the label.

(5) MARMALADE (*Citrus Fruit Origin*)

General Requirements: Marmalade is the product of jelly-like consistency made from any combination of peel, pulp and juice of the named citrus fruit or fruits which has been boiled with sweetening agent hereinafter prescribed and which shall—

(*a*) contain—

(i) not less than 68½ per cent water soluble solids as estimated by the refractometer at 30°C (86°F) without correction for insoluble solids; except that where the marmalade is packed in hermetically sealed containers it shall contain not less than 65 per cent;

(ii) not less than 32 per cent by weight of any combination of peel, pulp and juice of the named citrus fruit; and

(iii) sugar, invert sugar syrup, or dextrose; and

(*b*) may contain—

(i) added citric, tartaric or malic acid in a quantity that compensates for any deficiency in the natural acidity of the fruit ingredient to bring acidity within the pH range of 3—4;

(ii) residual sulphur dioxide from the fruit ingredient not exceeding 40 parts per million or, with the written approval of the Controller of Food Standards in a case where the product is being imported, such proportion as complies with the regulations of the importing country.

[The inclusion of this page is authorized by L.N. 160/1984]

(6) CANNED ORANGE JUICE

Product Description: Canned orange juice is the undiluted, unconcentrated, unfermented juice obtained from mature, fresh fruit of Citrus sinensis except tangerines, which fruit has been properly washed; is packed with or without the addition of a non-liquid, nutritive sweetening ingredient or sweetening ingredients; and is sufficiently processed by heat and packed in hermetically sealed containers to assure preservation of the product but not over-processed.

Styles of Canned Orange Juice:

Style I — Unsweetened (or natural juice).

Style II — Sweetened (canned orange juice of this style shall be processed with the addition of a non-liquid nutritive sweetening ingredient or sweetening ingredients).

The declaration of a grade by the processor is optional. The grade which may be declared shall be either "Fancy Quality" or "Choice Quality". Canned orange juice in respect of which no grade is declared shall nevertheless be of a standard which is not lower than that specified for "Choice Quality".

"Fancy Quality" is the quality of canned orange juice that—

(*a*) shows no coagulation;

(*b*) has a very good colour;

(*c*) has a very good flavour; and

(*d*) is practically free from defects.

Explanation of References:

(*a*) "very good colour" means that the orange juice has a bright yellow to yellow-orange colour typical of freshly extracted juice and is free from browning due to scorching, oxidation, caramelization, or other causes;

(*b*) "very good flavour" means a fine, distinct, canned orange juice flavour which is definitely free from traces of scorching, caramelization, oxidation, bitterness or terpenes; and is free from off flavours of any kind;

(*c*) "practically free from defects" means that there may be present not more than 0.030 per cent by volume of recoverable oil

and that the juice does not contain particles of membrane, core or skin, seeds or seed particles or other defects that more than slightly affect the appearance of the product.

"Choice Quality" is the quality of canned orange juice that—

(*a*) may show slight coagulation;

(*b*) has a good colour;

(*c*) has a good flavour; and

(*d*) is fairly free from defects.

Explanation of References:

(*a*) "good colour" means that the orange juice may be slightly amber or very light in colour but is typical of canned orange juice and may show evidence of slight browning, but is not off colour;

(*b*) "good flavour" means a good, normal, canned orange juice flavour which may have a slightly caramelized or slightly oxidised flavour but is free from all flavours of any kind;

(*c*) "fairly free from defects" means that there may be present not more than 0.050 per cent by volume of recoverable oil and that the juice does not contain particles of membrane, core or skin, seeds or seed particles, or other defects that materially affect the appearance of the product.

[The inclusion of this page is authorized by L.N. 160/1984]

Both styles of canned orange juice shall satisfy the requirements set out in the following table:—

Analyses	Limits	STYLE I		STYLE II	
		Single Strength Orange Juice (Unsweetened)		Single Strength Orange Juice (Sweetened)	
		Grade		Grade	
		Fancy	Choice	Fancy	Choice
Brix	Min. Max.	10.5° ..	9.5° ..	10.5° ..	9.5° ..
Acid	Min. Max.	0.60 1.45	0.55 1.65	0.60 1.45	0.55 1.65
Brix / Acid	Min.	10.5:1 if the brix is less than 11.5° 9.5:1 if the brix is more than 11.5°	9:1	12.5:1 if the brix is less than 15° 9.5:1 if the brix is more than 15°	9:1
	Max.	20.5:1	23.1	20.5:1	23.1

[The inclusion of this page is authorized by L.N. 160/1984]

(7) CANNED PINEAPPLE

Product Description: Canned pineapple is prepared from the properly matured fruit of the pineapple plant which fruit is properly peeled, cored and rimmed and is sufficiently processed by heat in hermetically sealed containers to assure preservation of the product but is not over-processed.

Styles of Canned Pineapple:

"SLICED" or "SLICES" consist of whole, practically unbroken slices of pineapple that have been cut approximately at right angles to the vertical axis of the fruit.

"BROKEN SLICED" or "BROKEN SLICES" consist of varying sized portions of slices which have approximately the same measurement along the radial axis. ("RADIAL AXIS" means the measurement along the radius from the inside arc to the outside arc.)

"TIDBITS" or "TITBITS" of pineapple are small, wedge-shaped sections cut from slices or portions of slices. The approximate measurements of such sections are—

Length of outside arc ...	more than ⅜″ but not more than ¾″
Thickness	more than 5/16″ but not more than ½″
Length (measured along the radius from the inside to the outside arc)	more than 11/16″ but not more than 1¼″.

"SALAD CUTS" or "SEGMENTS" are wedge-shaped sections cut from slices or portions of slices of pineapple. The approximate measurements of such sections are—

Length of outside arc	more than ¾″ but not more than 2″
Thickness	more than 5/16″ but not more than 15/16″.
Length (measured along the radius from the inside to the outside arc)	more than ⅝″ but not more than 1¼″.

[The inclusion of this page is authorized by L.N. 160/1984]

"CHUNKS" are portions of pineapple which are reasonably uniform in shape and size.

"DICED" or "CUBES" consist of approximately cube-shaped pieces.

"PIECES" are portions of pineapple which may or may not be uniform in shape.

"CRUSHED" pineapple is pineapple that has been cut, shredded or crushed into a comminuted form or into small, irregularly shaped pieces that do not have the appearance of regularly cut units.

The grades for all styles of canned pineapple are "Choice Quality" and "Standard Quality". For both grades and all styles the sugar syrup used shall give a cut-out of not less than 18° Brix when tested not less than 14 days after processing in the container.

"*Choice Quality*" is the quality of sliced, tidbits, salad cuts or segments, chunks, diced or cubes, or pieces that—

(*a*) have a good colour;

(*b*) have a good flavour and odour;

(*c*) have a good character;

(*d*) are practically free from defects; and

(*e*) have a minimum drained weight of 60% of the capacity of the container.

Explanation of References:

(*a*) "good colour" means that the colour of the pineapple units or mass is bright and is characteristic of the variety of properly ripened and properly matured pineapple processed; that there may be slight variations in shades of such characteristic colour in the units, within each unit, or within the mass, and that white radiating streaks may be present; and that such variations do not materially affect the appearance of the product;

(*b*) "good flavour and odour" means a distinct and normal flavour for the variety, characteristic of properly ripened and properly matured pineapple that has been properly prepared and processed; and free from objectionable flavours and odours of any kind;

(*c*) "good character" means that the units are of reasonably uniform ripeness, the fruitlets are reasonably compact in structure, the units are fairly free from porosity, and that not more than 1.1 ounces of core is contained in 1 pound of

[The inclusion of this page is authorized by L.N. 160/1984]

drained fruit. The slices shall fit the can to a reasonable degree;

(*d*) "practically free from defects" means that the product is reasonably free from excessive trimming (in slices or half slices) crushing, splits, blemishes, brown spots, portions of shell, bruised portions and other similar injuries or defects not specifically mentioned that affect the appearance or edibility of the product.

"*Standard Quality*" is the quality of sliced, tidbits, salad cuts or segments, chunks, diced or cubes or pieces that—

(*a*) may be only fairly free from excessive trimming (in slices or half slices) crushing, splits, blemishes, brown spots, portions of shell, bruised portions and other similar injuries or defects not specifically mentioned that affect the appearance or edibility of the product; and

(*b*) have a minimum drained weight of 60% of the capacity of the container.

"Crushed", not included in the above requirements for "Choice Quality" and "Standard Quality" consists of shredded or finely cut pieces of pineapple fruit fresh. No grade declaration is required. Not more than one percent (1%) by weight of the drained pineapple may be blemished. In determining the weight of any blemished material, the weight of the entire piece which is blemished is included and the percentage based on the drained weight.

(8) CANNED PINEAPPLE JUICE

Product Description: Canned pineapple juice is the undiluted, unconcentrated, unfermented juice obtained from the edible portions of the mature fruit of the pineapple plant; is prepared by a succession of treatments (including, but not being limited to, crushing, screening, and pressing with or without heat) to extract a part of the liquid and insoluble materials, is packed with or without the addition of solid sweetening ingredients; is sufficiently processed by heat and packed in hermetically sealed containers to ensure the preservation of the product but not overprocessed.

The grades for canned pineapple juice are "Choice Quality" and "Standard Quality".

[The inclusion of this page is authorized by L.N. 160/1984]

"*Choice Quality*" is the quality of canned pineapple juice that—

(*a*) has a good colour;

(*b*) has a good flavour; and

(*c*) is practically free from defects.

Explanation of References:

(*a*) "good colour" means that the juice has colour characteristic of juice which has been freshly extracted from properly matured and properly ripened pineapple and has been properly processed;

(*b*) "good flavour" means a distinct canned pineapple juice flavour, characteristic of canned pineapple juice which is made from properly matured and properly ripened pineapple and is free from any caramelized flavour, and the juice should have a minimum Brix value of 12°;

(*c*) "practically free from defects" means that the juice does not contain specks or other objectionable particles that affect the appearance or palatability of the juice, and may contain not more than 26 per cent free and suspended pulp.

"*Standard Quality*" is the quality of canned pineapple juice that otherwise meets the requirements of "Choice Quality" but contains specks or other particles to an extent that does not materially affect the appearance or palatability of the juice, and may contain not more than 30% free and suspended pulp.

(9) TOMATOES IN SKINS

Product Description: Tomatoes in Skins are the product prepared from sound, mature tomatoes of the red or reddish varieties that are thoroughly washed and trimmed and packed into cans as whole as possible and to which may be added the juice obtained from other sound, mature, tomatoes. The juice or pulp obtained from trimmings or tomato residual material is prohibited.

The drained weight refers to the proportion of tomato solids to juice present. The calculation shall be based on the percentage of drained tomato solids after draining the sample on a slightly inclined screen two meshes to the inch for one-half minute, the wire of the screen being approximately one-thirty-second of an inch. A screen eight inches in diameter shall be used for grading tomatoes packed in 28 fluid ounce cans or smaller; a screen twelve inches in diameter for the grading of larger cans.

[The inclusion of this page is authorized by L.N. 160/1984]

Calcium chloride, calcium citrate, monocalcium phosphate, calcium sulphate, or any combination of these may be used to condition the tomatoes provided that the total calcium content inclusive of such conditioner, calculated as calcium, shall not be more than 0.035 per cent by weight of the finished product.

The grades for Tomatoes in Skins are "Choice Quality" and "Standard Quality".

"*Choice Quality*" is the quality of tomato that—

(*a*) possesses a normal flavour and odour;

(*b*) has a practically uniform red colour (70% red) from the Munsell colour discs (5R 2. 6/13—glossy finish); 18% yellow (2.5 Yr 5/12—glossy finish); 6% black (N1—glossy finish); 6% grey (N4—Matt finish);

(*c*) contains not less than 70 per cent drained tomato solids which are whole or practically whole; and

(*d*) is free from stems, black spots, sun scalds and other defects.

"*Standard Quality*" is the quality of tomato that—

(*a*) possesses a normal flavour and odour;

(*b*) has a fairly uniform red colour (65% red) from the Munsell colour discs (5R 2.6/13—glossy finish); 25% yellow (2.5 Yr 5/12—glossy finish); 5% black (N1—glossy finish); 5% grey (4—Matt finish);

(*c*) contains not less than 64 per cent drained tomato solids which are fairly whole; and

(*d*) is practically free from pieces of stems, core, black spots, sun scalds, trimming and other defects.

(10) Canned Tomatoes

Product Description:

Canned Tomatoes are sound mature tomatoes of red or reddish varieties that are peeled, cored and trimmed, packed into cans as whole as possible and to which may be added the juice obtained from other sound, mature, whole tomatoes; the juice or pulp obtained from trimmings or tomato residual material is prohibited.

The drained weight refers to the proportion of tomato solids to juice present. The calculation shall be based on the percentage of drained tomato solids after draining the sample on a slightly inclined screen two meshes to the inch for one-half minute, the wire of the screen being approximately one-thirty-second of an inch. A screen eight inches in

diameter shall be used for grading tomatoes packed in 28 fluid ounce cans or smaller; a screen twelve inches in diameter for the grading of larger cans.

Calcium chloride, calcium citrate, monocalcium phosphate, calcium sulphate, or any combination of these may be used to condition the tomatoes provided that the total calcium content inclusive of such conditioners, calculated as calcium, shall not be more than 0.026 per cent by weight of the finished product.

The grades for Canned Tomatoes are "Fancy Quality", "Choice Quality" and "Standard Quality".

"*Fancy Quality*" is the quality of tomatoes that possess a normal flavour and odour, a practically uniform red colour; contains not less than 65 per cent drained tomato solids which are whole or practically whole; and is free from pieces of skin, stems, core, black spots, sun scald and other defects.

"*Choice Quality*" is the quality of tomato that possesses a normal flavour and odour, a fairly uniform red colour; contains not less than 60 per cent drained tomato solids which are whole or fairly whole; and is practically free from pieces of skin, stems, core, black spots, sun scald and other defects.

"*Standard Quality*" is the quality of tomato that possesses a normal flavour and odour, a reasonably uniform red colour; contains not less than 50 per cent drained tomato solids; and is fairly free from pieces of skin, stems, core, black spots, sun scald and other defects.

(11) TOMATO JUICE

Product Description: Tomato juice is the product prepared from the unconcentrated pasteurized liquid (with a proportion of the pulp) of the tomato, processed by any method, with or without heat, which does not add water thereto, from whole, ripe, sound tomatoes from which all stems and objectionable portions have been removed. If salt or sugar is added to Tomato Juice it shall be used dry or dissolved in the juice obtained from the whole tomatoes and an appropriate declaration shall appear on the label.

The grades for Tomato Juice are "Fancy Quality", "Choice Quality" and "Standard Quality".

"*Fancy Quality*" is the quality of tomato juice that—

(*a*) has a good consistency;

(b) has a colour equal to or better than the colour produced by spinning a combination of the following Munsell colour discs;

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65% red (5R 2.6/13—glossy finish); 21% yellow (2.5 Yr. 5/12—glossy finish); 7% black (N1—glossy finish); 7% grey (N4—matt finish); and

(*c*) is free from particles of skin, seeds, minute pieces of core and other defects.

"*Choice Quality*" is the quality of tomato juice that—

(*a*) has a fairly good consistency;

(*b*) has a colour equal to or better than the colour produced by spinning a combination of the following Munsell colour discs: 56% red (5R 2.6/13—glossy finish); 28% yellow (2.5 Yr. 5/12—glossy finish); 8% black (N1—glossy finish); 8% grey (N4—matt finish); and

(*c*) is practically free from particles of skin, seeds, minute pieces of core and other defects.

"*Standard Quality*" is the quality of tomato juice that—

(*a*) has a fairly good consistency;

(*b*) has a colour equal to or better than the colour produced by spinning a combination of the following Munsell colour discs: 53% red (5R 2.6/13 glossy finish); 28% yellow (2.5 Yr. 5/12—glossy finish); 9.5% (N1—glossy finish); 9.5% grey (N4—matt finish); and

(*c*) may contain defects which even if noticeable are not so large, so numerous, or of such contrasting colour as to seriously detract from the appearance of drinking quality of the product.

(12) TOMATO JUICE COCKTAIL

General Requirements:

Tomato Juice Cocktail is the product consisting of not less than 85 per cent tomato juice, to which may be added other vegetable juices, salt, sugar and non-artificial flavouring ingredients.

(13) [Deleted by L.N. 74B/83]

(14) CANNED YAM

Product Description: Canned Yam is prepared from the sound, mature underground tuber of species of the plant *Dioscorea*, which tuber is properly peeled and washed, and is sufficiently processed by heat to assure preservation of the product in hermetically sealed containers. Only yam of the species *Dioscorea cayenmensis* shall be packed and

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labelled "Yellow Yam". All other species or varieties of the genus *Dioscorea* shall be packed and labelled "White Type Yam".

The grades for Canned Yam are "Fancy Quality" and "Choice Quality".

"Fancy Quality" is the quality of yam of the yellow variety that—

(*a*) has a good colour;

(*b*) has a good flavour and odour;

(*c*) has a good character;

(*d*) is practically free from defects; and

(*e*) has a drained weight of not less than 70% of the capacity of the container.

"Choice Quality" is the quality of canned yam of either yellow or white variety or a mixture of both containing not less than 90% of one variety, and which has—

(*a*) a fairly good colour;

(*b*) a fairly good flavour and odour;

(*c*) a fairly good character;

(*d*) is fairly free from defects; and

(*e*) has a drained weight of not less than 68% of the capacity of the container.

Explanation of references:

(*a*) "good colour" means that the colour of the units of the mass is bright and is characteristic of the properly matured, properly cooked yam of the same varietal characteristics and not more than 5% of the units vary in colour from the rest;

(*b*) "fairly good colour" means that the colour of the units of the mass is bright and is characteristic of the properly matured, properly cooked yam of the same varietal characteristics and that variations in colour in the units, within each unit, or within the mass are not so marked as to affect materially the appearance of the product;

(*c*) "good flavour and odour" means a distinct and normal flavour for the variety characteristic of properly matured, properly cooked yam, that has been properly prepared and processed, and which is free from any objectionable flavour or odour;

(*d*) "good character" means that the units are of reasonably uniform texture and compactness;

[The inclusion of this page is authorized by L.N. 160/1984]

(*e*) "free from defects" means that the product is reasonably free from trimmings, splits, blemishes, dark discolouration, pieces of skin and fine roots or portions of fine roots.

(15) CANNED ACKEE

Product Description: Canned Ackee is prepared from the properly matured fruit of *Blighia sapida* (the ackee plant) which has been opened by natural process either on the plant or during the process of rack ripening which lasts three days. The segments shall be properly trimmed and cored, and shall be sufficiently processed by heat in hermetically sealed containers to assure preservation of the product.

The grades for canned ackee are "Fancy Quality" and "Choice Quality".

"Fancy Quality" is the quality of canned ackee packed in suitable packing media, which—

(*a*) has a uniform yellow colour;

(*b*) has a good flavour and odour;

(*c*) has a good character;

(*d*) is practically free from defects; and

(*e*) has a minimum drained weight of 60% of the capacity of the container.

Explanation of references:

(*a*) "uniform yellow colour" means that the colour of the segments or mass is bright and is characteristic of properly ripened and properly matured ackee of the same varietal characteristics, with not more than 10% of the units present varying in colour from the rest of the units;

(*b*) "good flavour and odour" means a distinct and normal flavour, characteristic of properly ripened and properly matured cooked ackee, free from any objectionable flavour or odour;

(*c*) "good character" means that the segments are firm and that not less than 80% of unit wholeness (i.e. each unit shall be an unbroken half of a segment) and that not more than 10% of the drained weight of the unit wholes shall be so broken, squashed or badly mis-shapen as to render them unidentifiable;

(*d*) "free from defects" means that the product is free from trimmings, seeds, or portions of seeds, pods or portions of pods and stems.

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"Choice Quality" is the quality of canned ackee packed in suitable packing media and which—

(*a*) has a fairly uniform yellow colour;

(*b*) has a fairly good flavour and odour;

(*c*) has a fairly good character;

(*d*) is fairly free from defects;

(*e*) has a drained weight of not less than 58% of the capacity of the container.

Explanation of References:

(*a*) "fairly uniform yellow colour" means that the colour of the segments or mass is bright and is characteristic of properly matured and properly ripened ackee of the same varietal characteristics, with not more than 25% of the units varying in colour from the rest of the units;

(*b*) "fairly good flavour and odour" means a distinct and normal flavour, characteristic of properly matured and properly ripened cooked ackee, free from any objectionable flavour or odour;

(*c*) "fairly good character" means that the segments are firm and that not less than 75% are of unit wholeness (i.e. each unit shall be an unbroken half of the segment); and that not more than 15% of the drained weight of the unit wholes shall be so broken, squashed or badly mis-shapen as to render them unidentifiable;

(*d*) "fairly free from defects" means that the product is fairly free from trimmings, seeds or portions of seeds, pods or portions of pods and stems.

(16) Canned Concentrated Grapefruit Juice

Product Description: Canned concentrated grapefruit juice is the concentrated product obtained from sound, mature grapefruit (*Citrus paradisii*). The fruit is prepared by sorting and by washing prior to extraction of the juice and the extracted juice is concentrated. The concentrated grapefruit juice is processed in accordance with good commercial practice, and may or may not require processing by heat, subsequent refrigeration, or freezing to assure preservation of the product but is not the product known as "frozen concentrated grapefruit juice". The finished product may contain cold-pressed grapefruit oil to

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standardize the flavour. The Brix value of the finished concentrate shall not be less than 20°. A statement of the degree of concentration shall be attached to the product, but a statement erring by not more than half a degree below the correct degree shall be accepted for this purpose.

Canned concentrated grapefruit juice shall show no serious gelation and shall reconstitute properly. The reconstituted juice shall—

(*a*) possess a fairly good colour;

(*b*) be fairly free from defects;

(*c*) possess a fairly good flavour;

(*d*) contain not less than 2.5 milligrams of Ascorbic Acid per 100 grams juice per degree Brix and not more than 0.020% by volume of recoverable oil in the juice; and

(*e*) be free flowing.

Explanation of references:

(*a*) "fairly good colour" means that the colour may be only fairly bright and is typical of concentrated grapefruit juice that is reasonably free from browning due to scorching, oxidation, caramelization or other causes;

(*b*) "fairly free from defects" means that there may be present—

(i) juice cells but in such numbers as not seriously to detract from the appearance or drinking quality of the juice;

(ii) not more than 14% free and suspended pulp;

(iii) practically no seeds or portions thereof that could not pass readily through round perforations of $\frac{1}{8}$ inch in diameter;

(iv) only such small seeds or portions thereof as can readily pass through round perforations of $\frac{1}{4}$ inch in diameter and do not seriously detract from the appearance or drinking quality of the juice; and

(v) other defects that are not materially objectionable;

(*c*) "fairly good flavour" means a normal flavour for reconstituted concentrate grapefruit juice, which flavour may be slightly caramelized or slightly oxidized or may possess traces of terpene but is free from off flavours of any kind. The ratio of the Brix value to acid shall not be less than 5.5 to 1;

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(*d*) "reconstituted juice" means the concentrate mixed with a sufficient quantity of distilled water to produce a mixture having a Brix value of 10° to 11.5°;

(*e*) "degree of concentration" means the ratio by volume of reconstituted juice to concentrate.

(17) CONCENTRATED ORANGE JUICE

Product Description: Concentrated orange juice is the concentrated product obtained from the sound, mature fruit of the sweet orange group (*Citrus sinensis*) and the Mandarin group (*Citrus reticulata*) except tangerines. The fruit is prepared by sorting and by washing prior to extraction of the juice and the extracted juice is concentrated. The concentrated orange juice is processed in accordance with good commercial practice, and may or may not require processing by heat, subsequent refrigeration or freezing to assure preservation of the product, but is not the product known as "frozen concentrated orange juice". The finished product may contain cold pressed orange oil to standardize the flavour. The Brix value of the finished concentrate shall be not less than 20°. A statement of the degree of concentration shall be attached to the product but a statement erring by not more than half a degree below the correct degree shall be accepted for this purpose.

Concentrated orange juice shall reconstitute properly and the reconstituted juice shall—

(*a*) possess a fairly good colour;

(*b*) be fairly free from defects;

(*c*) possess a fairly good flavour;

(*d*) have a minimum Brix: Acid ratio of 6 to 1 and a maximum Brix: Acid ratio of 24 to 1, and contain 3 milligrams of Ascorbic Acid per 100 grams juice per degree Brix, and not more than 0.02% by volume of recoverable oil in the juice; and

(*e*) be free-flowing.

Explanation of references:

(*a*) "fairly good colour" means that the orange juice may be slightly amber or very light in colour and may show evidence of slight browning but is not off colour;

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(*b*) "fairly free from defects" means that there may be present—

(i) small seeds or portions thereof that are of such size that they could pass through round perforations not exceeding $\frac{1}{8}$ inch in diameter, provided such seeds or portions thereof do not seriously affect the appearance or drinking quality of the juice;

(ii) juice cells and pulp that do not seriously affect the appearance or drinking quality of the juice; and

(iii) other defects that are not materially objectionable;

(*c*) "fairly good flavour" means a normal flavour for reconstituted concentrated orange juice; and that the flavour may range from high acidity to low acidity, may have a slightly caramelized or slightly oxidized flavour or may possess traces of terpene but is free from off flavours of any kind;

(*d*) "reconstituted juice" means the concentrate mixed with a sufficient quantity of distilled water to produce a mixture having a Brix value of 11.5° to 13°;

(*e*) "reconstitute properly" means that the reconstituted juice shows no material separation of colloidal or suspended matter after standing for four hours at a temperature of not less than 68°F in a clear glass tube or cylinder (such as a 250 ml. graduated cylinder);

(*f*) "degree of concentration" means the ratio by volume of reconstituted juice to concentrate.

(18) JELLIES

Styles of Jellies:

Style I (Naming the Fruit) Jelly shall be made by boiling the juice of the named fruit free from seeds and pulp or a concentrate made from such juice with water and a sweetening agent and—

(*a*) shall contain not less than 60 per cent of water soluble solids as estimated by the refractometer at 30°C (86°F) uncorrected for insoluble solids;

(*b*) may contain such an amount of added pectin, pectinous preparation, or acid ingredient as reasonably compensates for any deficiency in the natural pectin content or acidity of the fruit.

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Style II (Naming the Fruit) Jelly with added pectin shall be made by boiling the juice of the named fruit free from seeds and pulp or a concentrate of such juice with water and a sweetening agent and—

(*a*) shall contain—

(i) not less than 32 per cent of the juice of the named fruit;

(ii) not less than 60 per cent of water soluble solids as estimated by the refractometer at 30°C (86°F) uncorrected for insoluble solids;

(iii) pectin or a pectinous preparation; and

(*b*) may contain—

(i) such an amount of acid ingredient as reasonably compensates for any deficiency in the natural acidity of the named fruit;

(ii) juice of another fruit;

(iii) sulphur dioxide not exceeding 40 parts per million or, in a case where the product is being exported, with the written approval of the Director of the Bureau of Standards, sulphur dioxide not exceeding the maximum prescribed in the regulations of the importing country.

In any combination of two or more fruit juices the weight of each shall be not less than one-fifth of the weight of the combination.

The grades for fruit jelly are "Fancy Quality" and "Choice Quality". "*Fancy Quality*" is the quality of fruit jelly that—

(*a*) possesses a good consistency;

(*b*) possesses a bright typical colour;

(*c*) is free from defects; and

(*d*) possesses a distinct and normal flavour.

"*Choice Quality*" is the quality of fruit jelly that—

(*a*) possesses a reasonably good consistency;

(*b*) has a reasonably bright typical colour;

(*c*) is free from defects; and

(*d*) possesses a reasonably good and normal flavour.

Explanation of references:

(*a*) "acid ingredient" means lemon juice, citric acid, lactic acid, malic acid, tartaric acid or any combination of two or more of these;

(*b*) "good consistency" means tender to slight firm texture retaining a compact shape without excessive weeping; and "reasonably good consistency" means lacking firmness but not syrup, or more than slighty firm but not tough or rubbery;

(*c*) "bright typical colour" means a sparkling lustre which is not more than slightly cloudy and is free from dullness; and "reasonably bright typical colour" means a colour not more than slightly cloudy or slightly dull;

(*d*) "distinct and normal flavour" means a flavour free from any caramelized flavour or any objectionable flavour of any kind;

(*e*) "reasonably good and normal flavour" means a slightly caramelized flavour free from bitterness or other objectionable off flavour;

(*f*) "free from defects" means free from hard seeds (where these can be readily eliminated on processing), black particles, pits, cores and bits of skins and other extraneous material.

Standards provided for in this paragraph do not apply to Mint Jelly, Jellied Mint, Cranberry Jelly or Jellied Cranberry.

(19) JAMS

General Requirements:

Jam—

(*a*) shall be made by processing fresh fruits, fruit pulp, or canned fruit with water and sucrose, dextrose, invert sugar, by boiling to a suitable consistency and with or without the addition of an acid ingredient, or pectin in the form of fruit juice or pectinous preparation; and

(*b*) shall contain not less than 66 per cent water soluble solids as estimated by the refractometer at 30°C (86°F).

Styles of Jam:

Style I (*Naming the fruit*) *Jam* is prepared from any one kind of fruit and shall bear a label indicating the fruit, and shall not contain any preservative but may contain such an amount of added pectin, pectinous preparation, or acid ingredient as reasonably compensates for any deficiency in the natural pectin content or acidity of the named fruit.

Style II (*Combination*) *Jam* is jam made from two or more fruits, and the fruits shall be declared on the label in order of predominance.

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(20) GUAVA CUPS

Product Description: Guava Cups is the product obtained from sound, fully mature fruit of the guava plant (*Psidium guajava*) that is carefully selected, washed and peeled and from which the pulp and seeds are removed after slicing the fruit in half. The resulting product is then packed in syrup and sufficiently processed by heat in hermetically sealed containers to assure preservation of the product, but is not over-processed.

The grades for Guava Cups are "Fancy Quality", "Choice Quality" and "Standard Quality".

"Fancy Quality" is the quality of guava cups—

(*a*) that is of bright uniform yellow or uniform pink colour;

(*b*) that is free from skin, seeds, raggedness of cut, and splits;

(*c*) of which not more than 10% of the units in any one container are blemished; and

(*d*) the drained weight of which is not less than 58% of the capacity of the container.

"Choice Quality" is the quality of guava cups—

(*a*) that has a fairly uniform bright colour with not less than 60% by weight of the drained product of cups of either yellow or pink colour;

(*b*) that is fairly free from skin, seeds, raggedness of cut with not more than 25% by weight of the drained product showing splits;

(*c*) of which not more than 25% of the units in any one container are blemished;

(*d*) the drained weight of which is not less than 55% of capacity of container.

"Standard Quality" is the quality of guava cups that otherwise meets the requirements of "Choice Quality" but that consists of less than 60% by weight of the drained product of cups of either yellow or pink colour.

Explanation of reference:

"blemished" means blemished with scabs or other pathological injuries, or by discoloration or other abnormality which affects materially either the appearance or the edibility of the units or both of them.

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(21) GUAVA HALVES

Product Description: Guava Halves is the product obtained from sound, fully mature fruit of the guava plant (*Psidium guajava*) that is carefully selected, washed, peeled and sliced in halves. The resulting product is then packed in syrup and sufficiently processed by heat in hermetically sealed containers to assure preservation of the product, but not over-processed.

The grades for Guava Halves are "Fancy Quality", "Choice Quality" and "Standard Quality".

"*Fancy Quality*" is the quality of guava halves—

(*a*) that is of a bright uniform yellow or uniform pink colour;

(*b*) that is free from skin, splits and raggedness of cut;

(*c*) of which not more than 10% of the units in any one container are blemished; and

(*d*) the drained weight of which is not less than 58% of the capacity of the container.

"*Choice Quality*" is the quality of guava halves—

(*a*) that is of fairly uniform bright colour with not less than 60% by weight of the drained product of halves of either yellow or pink colour;

(*b*) that is fairly free from skin, raggedness of cut with not more than 25% by weight of the drained product showing splits;

(*c*) of which not more than 25% of the units in any one container are blemished; and

(*d*) the drained weight of which is not less than 55% of the capacity of the container.

"*Standard Quality*" is the quality of guava halves that otherwise meets the requirements of "Choice Quality" but that consists of less than 60% by weight of the drained product of halves of either yellow or pink colour.

Explanation of Reference:

"blemished" means blemished with scabs or other pathological injuries, discoloration or other abnormality which affects materially the appearance or the edibility of the units or both of them.

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(22) FRUIT NECTAR

General Requirements: Fruit Nectar is the product prepared from sound mature fruit of a single variety or from a combination of fruits which have been thoroughly washed, peeled, and pureed (except that guava need not be peeled), or from fruit concentrate of a quality approved by the Bureau of Standards, diluted with syrup or pressed juice of the same variety of fruit or fruits and filled into containers, hermetically sealed and adequately heat processed to ensure preservation.

The nectar shall contain not less than 30% fruit by weight. Lemon juice, lime juice, citric acid or any combination of these or other approved acids may be added to fruit nectar to bring the pH to a value not exceeding 4.3. The final product shall contain not less than 3% natural soluble fruit solids by weight. The nectar shall give a Brix reading of not less than 13°; measured at room temperature and corrected to 68°F (20°C).

Fruit nectar shall possess a good bright colour, a good flavour characteristic of the fruit or blend of fruits used in the preparation of the product. The fruit nectar shall be reasonably free from defects such as seeds or particles, bits of stem or other defects that affect materially the appearance of the product.

(23) TAMARIND NECTAR

General Requirements: Tamarind Nectar is the product prepared from sound mature fruit of the plant *Tamarindus indica*. The fruit shall be thoroughly washed and shelled, the seeds removed, the remainder pureed and diluted with syrup then filled into containers, hermetically sealed and adequately heat processed to ensure preservation; tamarind nectar shall contain not less than 5% fruit by weight (excluding the seeds). The pH of the final product shall not exceed 4.3 and shall give a Brix reading of not less than 13°, measured at room temperature and corrected to 68°F (20°C).

Tamarind nectar shall possess a good bright colour, a good flavour characteristic of the fruit and shall be free from defects such as seeds or particles of shell, bits of stem or other defects that affect materially the appearance or quality of the product.

(24) SAUCES (GENERAL)

General Requirements: Sauces are comminuted products consisting of the named vegetable or vegetables, fruit or fruits, with or without the

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addition of sugar, vinegar, acetic acid, salt and spices, and may not contain more than 0.1 per cent of either Sodium Benzoate or Benzoic Acid, Potassium Sorbate or Sorbic Acid (measured as the acid), used as preservative, but any sugar, vinegar, salt, spices or acid added to the product shall be declared on the label.

For this purpose—

(*a*) "vinegar" means vinegar as defined under "(21C) VINEGAR". If acetic acid is included as an ingredient it shall be clearly stated on the label and shall be given the same prominence as is given to the word "vinegar";

(*b*) "salt" means white, refined sodium chloride with or without anti-caking agent. Iodized salt shall not be used;

(*c*) acidity expressed as Acetic Acid shall be not less than 2.5 per cent;

(*d*) the pH measured as hydrogen ion concentration with a standard pH meter shall be not more than 3.4.

(25) HOT SAUCE

General Requirements: Hot Sauce is a sauce which contains pepper and other ingredients. The grades, standards and other requirements for Hot Sauce are the same as those prescribed for Souces (General).

(26) HOT PEPPER SAUCE

General Requirements: Hot Pepper Sauce is a sauce which is made only from fresh, sound peppers (*Capsicum Species*). The product may be naturally fermented and aged sufficiently to disintegrate the vegetable material, and shall be free from artificial preservatives and colouring. The grades, standards and other requirements for Hot Sauce are the same as those prescribed for Sauces (General).

(27) [*Deleted by L.N. 74b/83*]

(28) PICKLED CUCUMBERS

Product Description: Pickled Cucumbers are the product made from the young fruit of the plant *Cucumis species*, which fruit shall have a uniform light greenish colour, and shall not be patchy, pocked or spotted.

The cucumbers shall be fairly straight and shall be not more than six inches in length.

Sodium Benzoate, or Benzoic Acid not exceeding 0.08% (measured as Benzoic Acid) may be used as a preservative.

The grades for Pickled Cucumbers are "Choice Grade" and "Standard Grade".

"Choice Grade" shall contain not more than 5% by weight of bitter cucumbers and not more than 10% by weight of hollow cucumbers. (Such fruit shall be crisp and of very good flavour).

"Standard Grade" shall contain not more than 20% by weight of bitter cucumbers and not more than 25% by weight of hollow cucumbers.

Both grades of Pickled Cucumbers—

(*a*) shall have a typical odour and flavour characteristic of the lactic acid fermented cucumbers;

(*b*) shall be packed in acid brine to a pH of 3 to 3.5 measured as hydrogen ion concentration on a standard pH meter at 30°C (86°F) which contains 0.5% to 2.5% acid measured as lactic acid and 2% to 6% salt measured as sodium chloride; and

(*c*) may have natural flavouring ingredients (including essential oils and natural

(29) SUSUMBER

Product Description: Susumber (or Gully Beans) is the properly selected young fruit, not fully ripe, of the plant *Solanum mammasus* which is packed in brine in a hermetically sealed container and sufficiently processed by heat to ensure sterility.

There is only one grade of Susumber—"Choice Quality".

"Choice Quality" is the grade of Susumber that—

(*a*) is debuttoned;

(*b*) is packed whole;

(*c*) has a uniform greenish colour when processed;

(*d*) is practically free from defects; and

(*e*) has a drained weight of not less than 54% of the capacity of the container.

Explanation of References:

"uniform greenish colour", means that not more than 10% by weight of the units shall vary in colour from that of the others;

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"practically free from defects" means that there are not more than 10% by weight of the units showing blemishes, or carrying vestigial leaves.

(30) MEAT PRODUCT (GENERAL)

Product Description: A meat product is the product which contains the flesh and fat, but not the fat (without any other meat) of cattle, sheep, pigs, goats and poultry. Packaged fresh meat (whole or cut into parts) is not considered a meat product for the purposes of this regulation.

Meat used for processing shall be the flesh of healthy rested cattle, sheep, pigs, goats and poultry that have been slaughtered and dressed under hygienic conditions by methods approved by the Bureau of Standards. The animals shall receive both ante-mortem and post-mortem inspection by a qualified veterinarian.

Unless a high temperature method of processing is employed, the carcasses shall be placed in a chilling room within one hour after dressing, to be chilled to a temperature not exceeding 41°F (5°C) measured in the depth of the musculature at the thickest point.

If a high temperature method of processing is employed, cutting, boning and processing shall take place within one hour of dressing the carcass; but in the event that it is not immediately heat processed then it shall be chilled to a temperature not exceeding 41°F (5°C).

During the further processing or storage of meat, the temperature in the depth of the meat shall not be allowed to lose the chilled temperature unless the meat is being cooked or smoked.

Meat intended for processing shall not be kept at chilling temperatures (i.e. between 32°F (0°C) and 41°F (5°C)) for more than seventy-two (72) hours. Rooms in which carcasses are divided, cut up and boned, or where meat is minced, chopped, mixed and stuffed shall be maintained at an air temperature not exceeding 50°F (10°C).

All meat products shall be processed, prepared and packaged under sanitary conditions in accordance with good commercial practice. All meat products shall have a pleasant flavour, attractive appearance, good texture and shall be made from clean, sound and wholesome meat fit for human consumption.

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Processed meats, cured or uncured, other than commercially sterile canned meats shall be stored, held or shipped at a temperature not exceeding 41°F (5°C).

Sausages shall be stored, held or transported at a temperature not exceeding 35°F (1.7°C), measured in the depth of the meat product

All refrigerated facilities where meat products are stored, held or transported shall be provided with thermostats or thermometers as are appropriate.

A processed meat product shall not contain any ingredient or component (including water and fat) in quantities that may adversely affect the quality or wholesomeness of the final product.

"Cured meat" is the product prepared from curing meat by liquid or solid cure, which may be subsequently smoked.

The final product may or may not be sliced. If it is sliced and packaged, the slices shall be uniform and not containing excessive amounts of fat.

The product shall meet with the following requirements—

(*a*) A cured meat product shall be so processed, wrapped and packaged that under normal methods of storage, there shall be no deterioration or spoilage.

(*b*) The curing materials and methods shall be such that the finished product shall not contain more than two hundred (200) parts per million of nitrite (when calculated), as sodium or potassium nitrite and five hundred (500) parts per million of nitrate (when calculated) as sodium or potassium nitrate.
The temperature, the length of time and the method of curing (including subsequent smoking) shall be such that the lean or muscular portions shall have a uniform colour, a pleasant characteristic taste and odour typical of the product. The smoke used for smoking the product shall be generated from hardwoods which impart to it a pleasant smoked flavour. Pinewoods or other woods which impart objectionable flavours, shall not be used. If "liquid or artificial smoke" has been used, it shall be indicated on the label of the product.

(*c*) The cured meat product shall not have a weight greater than the fresh (green) meat; the method of curing and the strength of the cure shall not increase the moisture content of the final

product to such an extent that the quality of the final product is adversely affected.

(*d*) Cured meat, labelled ham or bacon shall be the cured flesh of pigs.

"*Canned Meat*" is the product prepared by packaging in a suitable hermetically sealed container, any meat or meat product cured or uncured or any food containing the flesh of an animal used for human consumption as described under "(30) MEAT PRODUCT (GENERAL)". The canned meat shall be either—

(i) heat processed at the time of or after sealing, to a temperature and for such time sufficient to achieve commercial sterility; after which the product shall be capable of being stored at atmospheric temperatures without spoilage or deterioration; or

(ii) heat processed at the time of or after sealing, to a temperature and for such time, to ensure that the product remains in excellent condition when stored at 40°F (4.4°C); and

any canned meat that is liable to undergo spoilage or deterioration when stored at atmospheric temperatures shall be labelled "Perishable Keep Under Refrigeration" in letters not less than 3/16 of an inch in size.

A canned meat product shall conform to the specification of a similar type of uncanned meat product (as specified under these Regulations) when removed from the can. It shall conform to the product described on the label and shall not contain any unusual ingredients or components. The following animal products shall not be used as ingredients in canned meat—

skin, reproductive organs, mammary glands, brain, spinal cord, intestinal tract or hog's lung.

The kind of meat, the name of the animal from which the meat was obtained, also other components or ingredients of the canned meat shall be listed in their order of percentage on the label.

"*Sausages*" are the products prepared from the fresh or preserved comminuted meat of animals used for human consumption with salt and spices added, and may be—

(*a*) enclosed in a natural or artificial casing; wrapped, packaged or canned;

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(*b*) dipped in vinegar, smoked or cooked, and may contain animal fat, filler made from wholesome edible starchy material, beef, tripe, liver, fresh blood from healthy cattle, pigs or sheep, sugar or glucose, corn syrup solids, seasoning, harmless *lactobocil* cultures or lactic acid starter culture *Pediococous cerevisiae*, sodium or potassium nitrate, sodium or Potassium Nitrite, Ascorbic Acid, sodium ascorbate, erythorbic acid, sodium erythorbate, sodium carbonate, sodium or potassium phosphates, dry milk products, soya flour, or colouring approved by the Bureau of Standards. The kind of meat and name of animal from which the meat was obtained, also other components or ingredients of sausages shall be listed in their order of percentage on the label.

High protein material other than that listed above, fit for human consumption and approved by the Bureau of Standards may be used in sausages with the object of providing a low cost nutritious food. The material shall not be used to manufacture a product normally accepted not to contain such high protein material. The amount and quality of the material shall be approved by the Bureau of Standards.

Skin not attached to pig flesh, the reproductive organs, mammary glands, brain, spinal cord, hog's lung or bones shall not be ingredients of any sausages.

The permitted total fat content of sausages as determined by analysis (A.O.A.C. or equivalent methods) shall be—

(*a*) Cooked sausages including Frankfurter or Wiener, Bologna, Vienna.	not more than 30%
(*b*) Uncooked or Fresh Sausages.	not more than 54% where a half of the meat incorporated is lean muscle.

The permitted added water content of sausages as determined by drying to constant weight (A.O.A.C. or equivalent method): (The added water is calculated assuming that the total moisture contained in the sausage equals the protein content multiplied by four (4), plus the added water).

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The permitted amount of added water—

Cooked sausages including Frankfurter or Wiener, Bologna, Vienna.	not more than 10%
Uncooked or Fresh Sausages.	not more than 3%.

"Frankfurter or Wiener and Bologna Sausages" are sausages as defined in these Regulations, except that dried skim milk, cereal or starchy material and soya flour shall where used, be contained in amounts which individually or collectively do not exceed a total of 3.5% by weight of the finished product; the sausages shall be uniform in length and diameter and shall be thoroughly cooked and smoked.

"Fresh Sausage" is sausage which is neither cured, smoked nor cooked and shall be prepared with chopped meat, salt, seasoning, and spices. It may contain dried skim milk, soya flour, cereal in amounts which individually or collectively do not exceed a total of 3.5% by weight of the finished product. Fresh sausage shall not contain tripe, gut, stomach, spleens, lungs, pancreas, thymus and shall be styled according to the meat from which it was obtained (i.e. pork or beef sausage).

(31) CANNED SOUP

Product Description: Canned soup is the product prepared by cooking with potable water any of the following materials—lean meat (as described under "(30) MEAT PRODUCT (GENERAL)", meat extracts, fats, vegetables, farinaceous materials, edible thickening materials, spices, herbs, salt flavourings and other wholesome food materials or additives approved by the Bureau of Standards.

The product shall be packed into hermetically sealed containers and sufficiently heat processed to ensure its preservation. It shall be of a good body, flavour, colour, aroma and consistency, typical or characteristic of the type of soup and shall be free of objectionable flavours.

Unless otherwise permitted by the Bureau of Standards, the label on the products shall display a list of every ingredient contained in it and listed in their order of percentage, but not stating the actual percentage. Instructions for dilution and preparation of the product shall be displayed unambiguously.

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Canned soup shall not be labelled "condensed" unless at least a two-fold dilution shall be required. The composition of a canned soup when diluted, shall be as specified in these Regulations.

Canned soup shall be prepared from materials that are of good quality, clean and sound, and shall be free from objectionable material or any contamination.

Types of Canned Soup:

"Meat soup"—The meat or meats used in canned soup shall be well-cooked and tender, but not extremely mushy.

Soup bearing a description indicating that meat is an ingredient thereof, shall contain the amount of meat expressed as a percentage of the net weight of the canned soup. The percentage of the material in relation to the aggregate ingredients in the following soups shall be—

(*a*) meat soup	not less than 6% by weight of lean meat;
(*b*) poultry soup	not less than 3% by weight of boned poultry meat; or not less than 8% by weight of the whole raw eviscerated and dressed poultry carcass during preparation of the soup;
(*c*) soup containing poultry meat and vegetable or farinaceous material	not less than 1.5% by weight of boned poultry meat.

"Broth" shall contain not less than 1% protein by weight of which 0.75% shall be from a source of protein used for human consumption and declared on the label. Dehydrated lean meat may be used as an ingredient in "soup" or "broth" in an amount equivalent to that allowed if raw fresh meat was used.

Female reproductive organ and hogs' lungs shall not be used as ingredients of canned soups.

Skin, male reproductive organ, mammary gland, brain, spinal cord and intestinal tract may be used subject to such conditions as may be approved by the Bureau of Standards.

"Vegetable soup" or *"mixed vegetable soup"* shall contain not less than four varieties of vegetables, but no single variety shall constitute more than 40% by weight of the aggregate weight of the ingredients used in the preparation of the soup.

[The inclusion of this page is authorized by L.N. 160/1984]

The vegetables used in canned soups shall be well-cooked, but not mushy.

Where a soup bears the name of a vegetable, then that vegetable shall be an ingredient constituting not less than 50% by weight of the aggregate weight of the ingredients used in the preparation of the soup.

Canned soups designated "Cream of....." or "Cream soup" shall contain not less than 2½% by weight of butter fat or comparable ingredients approved by the Bureau of Standards.

(32) FROZEN FOODS

General Requirements: Processing factories premises where frozen foods are held for sale and vehicles used to transport frozen foods shall conform to the following requirements—

(*a*) The rooms where foods are mixed, cooked, prepared, processed or packed shall be separate from those designed for the storage of raw materials and areas where preparatory operations are conducted.

The doors fitted to the various rooms shall be air tight and capable of being kept closed by automatic devices.

(*b*) There shall be adequate facilities for cleaning and sterilizing all equipment, utensils and buildings.

(*c*) No other material except clean and well prepared raw food ingredients shall be introduced into areas where foods are being processed before freezing.

(*d*) The equipment and utensils used in the preparation of frozen food shall be of a high standard to ensure that the product shall not be affected in quality or when it is properly stored it shall not show signs of early deterioration. The equipment and utensils shall be protected from contamination at all times.

(*e*) The surface of any material with which foods shall come in contact before, during or after processing shall be of such a nature so as not in any way to affect adversely the food products nor to introduce any toxic or harmful material in it.

(*f*) The ingredients of frozen foods which require refrigeration shall be stored at such temperatures which shall prevent deterioration or spoilage.

[The inclusion of this page is authorized by L.N. 160/1984]

(*g*) Within thirty minutes of cooking meat, gravy or sauce it shall be refrigerated or mixed into the finished product within one hour after preparation.

(*h*) Cold stores shall be maintained in a sanitary condition. Frozen foods shall be kept at a temperature of either 0°F or below:

Provided that the temperature may temporarily be above 0°F during defrost cycles, loading or unloading, or other temporary unavoidable circumstances (such as when the frozen foods are being repacked into smaller units).

Such cold stores shall be defrosted in keeping with good sanitary practice.

(*i*) The freezing of frozen foods shall be done in such a manner and under such conditions approved by the Bureau of Standards that the high quality of the frozen food product shall not be affected nor subject to deterioration or spoilage when properly stored.

(*j*) Frozen food products intended to be shipped shall be adequately wrapped or packaged before leaving the processing factory or storage warehouse and the products shall be kept at a temperature of either 0°F or below.

(*k*) The compartments of vehicles in which frozen food products shall be transported shall be in a sanitary condition, fitted with refrigeration apparatus and of such a design that they are capable of maintaining food products at temperatures not exceeding 0°F when fully loaded.

(*l*) Packaged frozen foods shall be labelled in accordance with the labelling requirements for such prescribed foods as are made under regulations.

(*m*) Frozen foods which have deteriorated in quality shall not be offered for sale or sold.

(*n*) Immediately after a frozen food product is packed and sealed in a suitable container it shall undergo the process of quick-freezing to a temperature of 0°F or below.

Wherever percentages of ingredients are specified for frozen foods such percentages shall relate to the input of the ingredients before processing.

[The inclusion of this page is authorized by L.N. 160/1984]

(33) FROZEN RICE AND PEAS

Product Description: Frozen rice and peas is the product prepared from clean beans of the plant *Phaseolus vulgaris*, clean seeds of the plant *Oryza sativa*, the extract from the soft tissue of the nut *Cocos nucifera* and other ingredients approved by the Bureau of Standards.

The mixture shall contain not more than 75% rice and not less than 25% beans by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(34) FROZEN STEW PEAS

Product Description: Frozen stew peas is the product prepared from clean beans of the plant *Phaseolus vulgaris*, wholesome pig's tail, salt beef and other ingredients approved by the Bureau of Standards.

The product shall contain not less than 40% beans and not less than 12% meat by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(35) FROZEN CHICKEN (MARYLAND STYLE)

Product Description: Frozen chicken Maryland style shall be the product prepared from chicken meat, chicken eggs and other ingredients approved by the Bureau of Standards. The chicken meat used shall be that of healthy birds which shall be slaughtered under hygienic conditions and inspected as approved by the Bureau of Standards; the carcasses shall be cut in such manner that there shall be no shattered bones or sharp bone fragments in the product.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(36) FROZEN BOILED RICE

Product Description: Frozen boiled rice is the product prepared from clean (washed) and wholesome seeds of the plant *Oryza sativa*.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(37) FROZEN BEEF BALLS

Product Description: Frozen beef balls is the product prepared from minced beef (obtained from healthy animals slaughtered under

[The inclusion of this page is authorized by L.N. 160/1984]

hygienic conditions, and inspected as approved by the Bureau of Standards), clean spices, wholesome chicken eggs, salt and bread crumbs or other wholesome ingredients approved by the Bureau of Standards.

The product shall contain not less than 75% lean beef by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(38) FROZEN ACKEE AND SALTFISH

Product Description: Frozen ackee and saltfish is the product prepared from clean arils of the fully ripened fruit of the tree *Blighia sapida*, wholesome salted flesh of fish, cooking oil, spices and other wholesome ingredients approved by the Bureau of Standards.

The product shall contain not more than 68% ackee and not less than 17% saltfish by weight. The species of fish shall be declared on the label.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(39) FROZEN FRIED PLANTAIN

Product Description: Frozen fried plantain is the product prepared from the ripe fruit of the plant *Musa paradisiaca.*

Immediately after frying in clean, wholesome, edible vegetable oil, the product shall be packed and sealed in suitable containers and subjected to quick-freezing.

(40) FROZEN MACKEREL AND BANANA

Product Description: Frozen mackerel and banana is the product prepared from clean, trimmed flesh of the fish *Scomber sp.* and edible immature fruit of the plant *Musa sapientium*, with the addition of tomato puree, spices and cooking oil.

The product shall contain not less than 27% mackerel by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(41) FROZEN CURRIED MUTTON

Product Description: Frozen curried mutton is the product prepared from mutton (goat's or sheep's flesh), cooking oil, clean spices and other wholesome ingredients approved by the Bureau of Standards. The

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mutton shall be obtained from healthy animals which shall be slaughtered under hygienic conditions and inspected as approved by the Bureau of Standards; the carcasses shall be cut in such a manner that there shall be no shattered bones or sharp bone fragments in the product.

The product shall contain not less than 55% mutton by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(42) FROZEN SWEET POTATO MIX

Product Description: Frozen sweet potato pudding mix is the product prepared from peeled, milled mature tuber of the vine *Ipomea batatas*, extract of the soft tissues of the nut *Cocos nucifera*, and other ingredients (without the addition of water) approved by the Bureau of Standards.

The mixture shall contain not less than 54% sweet potato by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(43) FROZEN STEWED BEEF

Product Description: Frozen stewed beef is the product prepared from beef (without sharp bone fragments), clean vegetables and other ingredients approved by the Bureau of Standards.

The beef shall be obtained from healthy animals which shall be slaughtered under hygienic conditions and inspected as approved by the Bureau of Standards.

The product shall contain not less than 40% beef by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(44) FROZEN MACARONI AND MINCE

Product Description: Frozen Macaroni and mince is the product prepared from clean minced beef (without sharp bone fragments) macaroni, spices, tomato paste, salt, cooking oil and may contain vegetables. The beef shall be obtained from healthy animals which shall be slaughtered under hygienic conditions and inspected as approved by the Bureau of Standards.

[The inclusion of this page is authorized by L.N. 160/1984]

The product shall contain not less than 15% beef by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

(45) Frozen Oxtail in Wine

Product Description: Frozen oxtail in wine is the product prepared from the caudal appendage of the animal *Bos* (with or without skin), and cooking wine and may contain vegetables.

The oxtail shall be obtained from healthy animals which shall be slaughtered under hygienic conditions and inspected as approved by the Bureau of Standards.

The product shall contain not less than 55% oxtail (meat and bone) by weight.

Immediately after cooking the product it shall be packed and sealed in suitable containers and subjected to quick-freezing.

[The inclusion of this page is authorized by L.N. 160/1984]

THE PROCESSED FOOD ACT

REGULATIONS
(under section 13)

THE PROCESSED FOOD (PREPARED SYRUPS) REGULATIONS, 1974

(Made by the Minister on the 26th day of March, 1974) L.N. 174/74

1. These Regulations may be cited as the Processed Food (Prepared Syrups) Regulations, 1974.

2. In these Regulations "prepared syrup" means a concentrated sugar solution with or without the addition of fruit and vegetable extracts, food grade acidulants, permitted food colours, food flavourings and preservatives.

3.—(1) A prepared syrup shall contain no ingredient other than—

(*a*) sucrose;

(*b*) dextrose;

(*c*) liquid glucose;

(*d*) fructose;

(*e*) invert sugar;

(*f*) potable water;

(*g*) fruit and vegetable extracts;

(*h*) food flavourings;

(*i*) the acidulants and colours specified in paragraph (2);

(*j*) the preservatives specified in paragraph (3).

[The inclusion of this page is authorized by L.N. 160/1984]

(2) The acidulants and colours referred to in sub-paragraph (i) of paragraph (1) are—

(*a*) citric acid;

(*b*) malic acid;

(*c*) tartaric acid;

(*d*) phosphoric acid (for use in "Cola" type syrups only);

(*e*) lactic acid;

(*f*) ascorbic acid;

(*g*) food colours approved by the Bureau.

(3) The preservatives referred to in sub-paragraph (*j*) of paragraph (1) of regulation 3 are—

(*a*) sulphur dioxide or any other suitable sulphite;

(*b*) benzoic acid or its water soluble salts;

(*c*) sorbic acid or its water soluble salts.

(4) Benzoic acid or its water soluble salts shall not be used in combination with sulphurous acid or its water soluble salts in any one prepared syrup except where such combination occurs incidentally through the use of other ingredients.

(5) The sulphur dioxide (SO2) content of a prepared syrup shall not exceed 500 parts per million when tested according to the method specified in Part A of the Schedule or any other method approved in writing by the Bureau, and the benzoic or sorbic acid content, or a combination of both, shall not exceed 1,000 parts per million when tested according to the methods specified in Part B of the Schedule in respect of benzoic acid and Part C of the Schedule in respect of sorbic acid.

Schedule.

4.—(1) A prepared syrup shall be given a Brix reading of not less than 65°.

(2) A prepared syrup shall be free from scum, foreign material, and harmful residue, so, however, that it may contain residues of—

(*a*) arsenic not exceeding 1 part per million;

(*b*) copper not exceeding 2 parts per million;

(*c*) lead not exceeding 2 parts per million;

when tested according to the respective methods specified in Part D of the Schedule.

[The inclusion of this page is authorized by L.N. 160/1984]

(3) A prepared syrup shall be wholesome, shall have a uniform colour, and shall have a pleasant taste and flavour characteristic of the flavouring material stated to be used therein.

(4) There shall be no crystallization of sugar in a prepared syrup.

5.—(1) A prepared syrup shall be kept for sale in hermetically sealed containers of a type acceptable to the Bureau. Corks other than "crown" corks, screw type caps and pilfer proof caps shall not be used to seal bottles filled with a prepared syrup, and no "crown" cork or other cap shall be used more than once to seal such bottles.

(2) Washed containers ready for filling with a prepared syrup—

(*a*) shall give negative results when their internal surfaces are tested for chemical residue;

(*b*) shall, when tested bacteriologically by the Millipore technique, show—

(i) total count : less than 50 organisms,

(ii) yeasts or moulds : less than 5 per container;

(iii) E. coli : absent.

[The inclusion of this page is authorized by L.N. 160/1984]

SCHEDULE (Regulations 3 and 4)

PART A

Determination of Sulphur Dioxide.

Official Methods of Analysis of the Association of Official Agricultural Chemists

Latest Edition.

Total Sulphurous Acid

Modified Monier—Williams Method

Official, Final Action.

PART B

Determination of Benzoic Acid

Official Methods of Analysis of the Association of Official Agricultural Chemists

Latest Edition

Spectrophotometric Method.

PART C

Determination of Sorbic Acid

Pearson D.

The Chemical Analysis of Foods.

Latest Edition.

PART D

Determination of Metal Residues

Official Methods of Analysis of the Association of Official Agricultural Chemists

Latest Edition

Metals and other Elements as Residues in Food.

[The inclusion of this page is authorized by L.N. 160/1984]

THE PROCESSED FOOD ACT

REGULATIONS
(*under section 13*)

THE PROCESSED FOOD (EXEMPTION) REGULATIONS, 2002

(*Made by the Minister on the 10th day of October, 2002*) L.N. 119A/2002

1. These Regulations may be cited as the Processed Food (Exemption) Regulations, 2002.

2. In these Regulations—

"Director" means the Director of the Bureau of Standards;

"Hazard Analysis Critical Control Point (HACCP) System" means a quality or safety management system approved by the Director which identifies, evaluates and controls hazards which are significant for food safety.

3.—(1) An operator of an establishment may apply to the Director for an exemption in the form set out in the Schedule. Schedule.

(2) An establishment is eligible for exemption from all or any provision of this Act if it has any of the following systems—

(*a*) a Hazard Analysis Critical Control Point (HACCP) System; or

(*b*) any other quality management system, which in the opinion of the Director, would ensure food safety, having regard to the requirements of the Bureau of Standards as set out in the Jamaica Standard Specification for Canned Ackee, the Jamaica Standard Specification for the Production of Processed Food utilizing the Hazard Analysis Critical Control Point (HACCP) principles (General) JS or any other prescribed safety or standard specification.

4.—(1) The Director shall, upon receipt of an application, cause an

[The inclusion of this page is authorized by L.N. 135/2003]

inspector to visit and inspect the establishment to which the application relates.

(2) The inspector shall submit, to the Director, a report on the inspection of the establishment visited pursuant to paragraph (1).

5. The Director after examining the report of the inspector may—

(*a*) on being satisfied that the requirements specified in regulation 3 (2) are met, by order, declare an establishment to be exempt from all or any of the provisions of the Act for a period of twelve months from the date of such declaration or such lesser period as may be specified therein, subject to the conditions of such exemption specified in the order;

(*b*) if he is not satisfied that the requirements specified in regulation 3 (2) are met, refuse to grant the exemption stating in writing the reason for the refusal.

6.—(1) A person who is aggrieved by the refusal of the Director to grant the exemption under regulation 5 may appeal in writing to the Standard Council within twenty-eight days of the date of the decision or within such longer period as the Standard Council may, in special circumstances, allow.

(2) The Standard Council shall, within seven days of receipt of the appeal, request the Director to furnish it, within seven days, with a copy of the inspector's report and a statement in writing setting out the reasons for its decision.

(3) On receipt of the report and statement mentioned in paragraph (2), the Standard Council may—

(*a*) dismiss the appeal and confirm the decision of the Director;

(*b*) allow the appeal and set aside the decision;

(*c*) vary the decision;

(*d*) direct that the matter be referred to the Director.

[The inclusion of this page is authorized by L.N. 135/2003]

SCHEDULE (Regulation 3)

THE PROCESSED FOOD (EXEMPTION) REGULATIONS, 2002

Application for Exemption of Establishment

Application No. _____

Part A. GENERAL INFORMATION

Particulars Relating to Applicant

1. Full name of applicant: _____
2. Mailing address: _____

_____

_____

3. Telephone No.: _____ Fax No.: _____
4. E-mail address: _____
5. If company, submit names and addresses of all Officers and Directors:

_____

_____

_____

6. Contact person: _____
7. Telephone No.: _____ Fax No.: _____
8. E-mail address: _____

(*If more than one applicant submit the particulars requested above in respect of each*)

Particulars relating to Establishment

Name and address of Establishment: _____

_____

(*If establishment has no civic address provide location map*).

Particulars relating to Previous Conduct

Have you ever been refused an exemption? Yes ☐ No ☐

If yes, state date refused: _____

Have you ever been convicted of an offence or had any adverse action taken by the Bureau under the Processed Food Act? Yes ☐ No ☐

(If yes, state date, offence and penalty): _____

I/We hereby apply for an exemption from the provisions of the Processed Food Act for products listed below:

Product (s):

_____

_____

_____

Period for which exemption is required: _____

Exemption required: _____

I/We hereby declare that the said product (s) are processed in accordance with the requirements of:

(Specify Hazard Analysis Critical Control Point System (HACCP) or any other quality management system mentioned in regulation 3 (2) (b)).

_____

_____

and that they comply in every respect with the other provisions of all relevant Acts and regulations relating to food safety or food quality.

Signature: _____

Date: _____

[The inclusion of this page is authorized by L.N. 135/2003]