

*Labelling.*

(14.) In the principal label attached to every package which contains meat-extract, meat-essence, or meat-juice shall be written the name or names of the kind or kinds of meat from which its contents have been prepared, in bold sans-serif types of not less size than six points face measurement.

## 8. GELATINE.

(1.) Gelatine sold for human consumption shall be the clean, wholesome product obtained from skin, membranes, bones, and other collagenous bodies. It shall yield not more than three parts per centum of ash. A five-per centum aqueous solution shall form a jelly when kept at a temperature of 65° Fahr. for two hours. A five-per centum aqueous solution prepared with sterilized water at a temperature not exceeding 90° Fahr. shall not become alkaline or emit any unpleasant odour after standing for forty-eight hours in a Petri dish at a temperature of 80° Fahr. Gelatine may contain sulphur-dioxide in proportion not exceeding three and one-half grains of sulphur-dioxide to the pound of dry marketable gelatine, sold for consumption by man. Declaration of the presence of sulphur-dioxide, or of a preparation of sulphur-dioxide, in gelatine sold for consumption by man is not required unless the proportion contained in it exceeds one-half of one grain to the pound.

*Labelling.*

(2.) There shall be written in the principal label attached to every package which contains gelatine sold for human consumption a statement, in bold-faced sans-serif capitals, of not less size than eight points face measurement, the words "For food." The said words shall form the first line of the principal label, and no other word shall appear on the same line.

## 9. FOR SECURING THE CLEANLINESS AND FREEDOM FROM CONTAMINATION OF MEAT PRODUCTS.

(1.) No person shall use or suffer to be used any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, unless it is provided with a floor of tiles, cement, mineral asphalt, or some other material impervious to water, having a smooth surface, and graded and drained so that all liquids spilt on it may flow off it without impediment. If any such floor is constructed of tiles, the joints between the tiles shall be of a material which is impervious to water. Such floors shall at all times be kept in good repair, smooth, and free from cracks and inequalities.

(2.) No person shall use or suffer to be used any such floor as referred to in the last preceding paragraph, unless it is free from accumulations of fat, dirt, grease, or debris of meat. Such floors shall be thoroughly cleansed at least once daily, and they shall at all times be kept in a state of reasonable cleanliness.

(3.) No person shall keep or suffer to remain any bones or waste matters of any kind for longer than eight hours in any room, or on any floor, in or on which any process of preparation of meat or of fat for sale for human food is or usually is carried on.

(4.) No person shall use or suffer to be used any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for human food, unless its internal walls are constructed of bricks, tiles, stone, cement, or other material impervious to water, which shall at all times be kept constantly clean, either by washing with water or by lime-washing from time to time: Provided that such walls may be constructed of wood, if the internal surfaces are covered with smooth iron or zinc, painted white, to a height of six feet from the floor, and if the portion of the walls above the iron is kept constantly clean, either by painting white and washing from time to time, or by lime-washing from time to time.

(5.) No person shall use any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, which is in direct communication with any sleeping-apartment or with any stable, pigsty, urinal, privy, or water-closet, or which has in it an opening into any drain or sewer.

(6.) No person shall use or suffer to be used any room or place for the preparation of meat for sale for human food unless such room or place is provided with a suitable and sufficient supply of hot and cold water for the purpose of cleansing any apparatus used in preparing the meat.

(7.) No person shall use or suffer to be used any room or place for the preparation of meat for sale for human food unless there is provided in connection therewith a

suitable and sufficient covered metal receptacle or receptacles in which all waste or refuse matter shall be placed.

## 10. EDIBLE FATS AND OILS, AND SALAD OILS.

*General Standard.*

(1.) Edible fats and edible oils, or salad oils, shall be the fats and oils commonly recognized as wholesome food-stuffs; they shall be free from rancidity and decomposition, and from offensive odour and taste. They shall not contain any mineral oil.

*Olive-oil.*

(2.) Olive-oil shall be the oil obtained by expression from the sound mature fruit of the cultivated olive-tree (*Olea europea*, L.); it shall have a specific gravity of from 0.913 to 0.919 at a temperature of 60° Fahr., a saponification value between 185 and 196, and an iodine value of 79 to 90. It shall conform with the general standard for edible fats and oils.

(3.) "Lucca oil," "sublime salad oil," and "virgin oil" shall be an oil which conforms with the standard for olive-oil and with the general standard for edible fats and oils.

*Labelling.*

(4.) There shall be written in the principal label attached to every package which contains any edible fat, or any edible oil, or salad oil, or a mixture of such fats or oils of diverse origin, a statement, in sans-serif capital types of not less size than six points face measurement, of the kind or kinds of fats and oils which the package contains.

(5.) No person shall sell any package containing any oil which does not conform to the standard for olive-oil and to the general standard for edible fats and oils, or to which is written or attached the word "olive," or the word "Lucca," or the words "sublime salad," or the word "virgin," or any expression which includes the said words or any of them: Provided that this paragraph shall not apply to a statement of the kinds of oils contained in a mixture of edible fats and oils as required by paragraph (4) of this regulation.

## 11. MARGARINE.

(1.) "Margarine" includes all substances, whether compound or not, prepared or manufactured from any form of animal fats (other than butter-fat or milk), or of animal, mineral, or vegetable oils, and capable of being used as a substitute for butter.

(2.) No person shall sell margarine unless (a) it is mixed with not less than five parts per centum by weight of sesame oil (*Sesamum indicum* or *Sesamum orientale*); (b) it conforms with the general standard for edible fats and oils; (c) it does not contain more than fourteen parts per centum of water; (d) it does not contain any added colouring-matter, nor any other substance save salt (sodium-chloride) and preservative.

*Preservative.*

(3.) The preservative substance or a preparation of the preservative substance boric acid may be added to margarine in proportion not exceeding three-tenths of one part of boric acid per centum.

*Labelling.*

(4.) There shall be written in the principal label attached to every package which contains margarine in bold-faced capital letters, of not less size than one-quarter of an inch square, the word "Margarine."

There shall be conspicuously attached to every vessel used to hold margarine for consumption on the premises by customers in any place where food is sold the word "Margarine," written in black sans-serif capital letters of not less size than eighteen points face measurement.

The words "butter," or "butterine," and expressions which include or resemble the said words, may not be written on the statement or label written on or attached to any package which contains margarine, nor on any vessels used as aforesaid.

## 12. MILK.

*Standard for Milk.*

(1.) Milk shall be the normal, clean, and fresh secretion obtained by completely emptying the udder of the healthy cow, properly fed and kept, excluding that got during seven days immediately following on parturition. It shall contain not less than eight and five-tenths parts per centum of milk-solids other than milk-fat, and three and one-quarter parts per centum of milk-fat. It shall not contain any added water nor any foreign substance.