

of Regulation 27, if it had been processed elsewhere than in an official establishment. All meat and products brought into an official establishment in compliance with these regulations shall be identified and reinspected at the time of receipt, and be subject to further reinspection in such manner and at such times as may be deemed necessary. If upon such reinspection any article is found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food, the original mark, stamp, or label shall be removed or defaced and the article condemned.

SECTION 5. *Paragraph 2.* All substances and ingredients used in the manufacture or preparation of any meat or product shall be clean, sound, healthful, wholesome, and otherwise fit for human food.

SECTION 6. *Paragraph 1.* No meat or product shall contain any substance which impairs its wholesomeness, nor contain, except as permitted by paragraphs 2, 3, and 8 of this section, any dye, preservative, or added chemical.

*Paragraph 2.* There may be added to meat and products common salt, sugar, wood-smoke, cider vinegar, wine vinegar, malt vinegar, sugar vinegar, glucose vinegar, spirit vinegar, pure spices, saltpetre, and nitrate of soda. Benzoate of soda may be added to meat and products only when declared on the label, as provided by paragraph 9 of section 9 of Regulation 17.

*Paragraph 3.* Only harmless colouring-matters may be used, and these only with the approval of and in such manner as may be designated by the Department. Dyes may be used in or upon the products only in the manner and under the conditions following:—

(a.) The dyes may be mixed with prepared fats, such as lard and lard compounds.

(b.) The dyes may be used for colouring sausage-casings or other casings, by dipping or application, provided the character of the casing is such that the dye does not penetrate into the meat food product contained in the casing. If cloth casings are used, they shall be coated with uncoloured paraffin before the application of the colour.

(c.) When artificial colouring-matter is used, the product shall be marked or labelled as required by paragraph 2 of section 3 of Regulation 16 and paragraph 10 of section 9 of Regulation 17.

*Paragraph 4.* Sausage shall not contain cereal in excess of 2 per cent.

*Paragraph 5.* Water or ice shall not be added to sausage except for the purpose of facilitating grinding, chopping, and mixing, in which case the added water or ice shall not exceed 3 per cent, except that sausages of the class which are smoked or cooked, such as Frankfort style, Vienna style, and Bologna style, may contain added water in excess of 3 per cent., but not in excess of an amount necessary to make the product palatable.

*Paragraph 6.* No "compound," lard-substitute, lard, or lard compound shall contain added water.

*Paragraph 7.* The use of substances necessary for the proper preparation, clarification, or refining of meat and products may be permitted, subject to the approval of the Secretary of Agriculture, provided they do not impair the quality of the meat or product and are eliminated during further process of manufacture; as, for example, the use of bicarbonate of soda and fuller's earth in the preparation of fats, and the use of sal soda or lime in the cleansing of tripe.

SECTION 7. *Paragraph 4.* Inasmuch as it cannot certainly be determined, by any present known method of inspection, whether the muscle tissue of pork contains trichinæ, and inasmuch as live trichinæ are dangerous to health, no article, of a kind prepared customarily to be eaten without cooking, shall contain any muscle tissue of pork unless the pork has been subjected to a temperature sufficient to destroy all live trichinæ, or unless it be subjected to some other treatment, if any be discovered, hereafter approved by the Chief of Bureau, sufficient to destroy all live trichinæ.

SECTION 9. *Paragraph 1.* The only animal casings that may be used as containers of any meat or product are those from cattle, sheep, swine, or goats.

*Paragraph 3.* Portions of casings which show infestation with *Æsophagostomum* or other nodule-producing parasite, and weasands infested with the larvæ of *Hypoderma lineatum*, shall be rejected, except that when the infestation is slight and the nodules and larvæ are removed the casing or weasand may be passed.

*Paragraph 4.* Intestines shall not be used as ingredients of meat food products.