1990 No. 37

FOOD

Composition and Labelling

Caseins and Caseinates (Amendment) Regulations (Northern Ireland) 1990

Made	*31st January 1990*
Coming into operation . .	*5th March 1990*

The Department of Health and Social Services in exercise of the powers conferred on it by Articles 6, 9, 72 and 73 of the Food (Northern Ireland) Order 1989(**a**) and of all other powers enabling it in that behalf and after consultation in accordance with Article 72(2) of that Order with such organisations as appear to it to be representative of interests substantially affected by these Regulations, hereby makes the following Regulations:—

Citation, commencement and interpretation

1.—(1) These Regulations may be cited as the Caseins and Caseinates (Amendment) Regulations (Northern Ireland) 1990 and shall come into operation on 5th March 1990.

(2) In these Regulations "the principal Regulations" means the Caseins and Caseinates Regulations (Northern Ireland) 1986(**b**).

Amendment of the principal Regulations

2.—(1) The principal Regulations shall be amended in accordance with paragraphs (2) to (5).

(2) At the end of regulation 2 there shall be added the following regulation—

"**2A.** Any reference in Part III of the Schedule to a "method" identified by a number shall be construed as a reference to the method of analysis for casein products described under that number in, and as read with the General Provisions of, Annex II to First Commission Directive 85/503/EEC(**c**).".

(3) After regulation 6 there shall be inserted the following regulation—

"*Sampling*

6A. In relation to the sampling for analysis of casein products—

(a) S.I. 1989/846 (N.I. 6)
(b) S.R. 1986 No. 40
(c) O.J. No. L308, 20.11.85, p. 12

(*a*) the powers of a sampling officer or of an officer of the Department under Article 38 or 43 respectively of the Food (Northern Ireland) Order 1989 to procure samples; and

(*b*) the duty of a sampling officer or of an officer of the Department under Article 40 or 43 respectively of that Order to deal with samples,

shall be exercised and performed in accordance with the methods laid down in the Annex to First Commission Directive 86/424/EEC(**a**).''.

(4) Regulation 9 (Amendment of the Food Labelling Regulations (Northern Ireland) 1984) shall be revoked.

(5) For Part III of the Schedule there shall be substituted the Part III set out in the Schedule to these Regulations.

Amendment of the Food Labelling Regulations (Northern Ireland) 1984

3. Schedule 3 (Generic names in list of ingredients) to the Food Labelling Regulations (Northern Ireland) 1984(**b**) shall be amended by inserting as the first item in column 1 the word ''Caseinates'' and as the first item in column 2 the words ''Any type of caseinate''.

Sealed with the Official Seal of the Department of Health and Social Services on 31st January 1990.

(L.S.) *R. McMurray*
Assistant Secretary

(**a**) O.J. No. L243, 28.8.86, p. 29
(**b**) S.R. 1984 No. 407; the relevant amending Regulations are S.R. 1986 No. 40

SCHEDULE Regulation 2(5)

New Part III of the Schedule to the principal Regulations

"PART III

STANDARDS

(All percentages are by weight)

Edible acid casein	(*a*) *Essential factors of composition* 1. Moisture content of not more than 10% determined by method 1. 2. Milk protein content, calculated on the dried extract, of not less than 90% determined by method 2. 3. Milk fat content, calculated on the dried extract, of not more than 2.25%. 4. Titratable acidity, expressed in ml of decinormal sodium hydroxide solution per g, of not more than 0.27 determined by method 3. 5. Ash content (including P_2O_5) of not more than 2.5% determined by method 4. 6. Anhydrous lactose content of not more than 1%. 7. Sediment content (burnt particles) of not more than 22.5 mg in 25 g. (*b*) *Contaminants* Lead content of not more than 1 mg per kg. (*c*) *Impurities* No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25 g. (*d*) *Organoleptic characteristics* 1. *Odours*: No foreign odours. 2. *Appearance*: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.
Edible rennet casein	(*a*) *Essential factors of composition* 1. Moisture content of not more than 10% determined by method 1. 2. Milk protein content, calculated on the dried extract, of not less than 84% determined by method 2. 3. Milk fat content, calculated on the dried extract, of not more than 2%.

	4. Ash content (including P_2O_5) of not less than 7.5% determined by method 5. 5. Anhydrous lactose content of not more than 1%. 6. Sediment content (burnt particles) of not more than 22.5 mg in 25 g. (*b*) *Contaminants* Lead content of not more than 1 mg per kg. (*c*) *Impurities* No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25 g. (*d*) *Organoleptic characteristics* 1. *Odour*: No foreign odours. 2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.
Edible caseinates	(*a*) *Essential factors of composition* 1. Moisture content of not more than 8% determined by method 1. 2. Milk protein casein content, calculated on the dried extract, of not less than 88% determined by method 2. 3. Milk fat content, calculated on the dried extract, of not more than 2%. 4. Anhydrous lactose content of not more than 1%. 5. pH value of 6.0 to 8.0 determined by method 6. 6. Sediment content (burnt particles) of not more than 22.5 mg in 25 g. (*b*) *Contaminants* Lead content of not more than 1 mg per kg. (*c*) *Impurities* 1. No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25 g. (*d*) *Characteristics* 1. *Odour*: No more than very slight foreign flavours and odours. 2. *Appearance*: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure. 3. *Solubility*: Almost entirely soluble in distilled water, except for the calcium caseinate.".

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations, which come into operation on 5th March 1990, further amend the Caseins and Caseinates Regulations (Northern Ireland) 1986 as follows—

(*a*) certain of the standards applicable to casein products are now required to be determined by methods of analysis as set out in First Commission Directive 85/503/EEC (O.J. No. L308, 20.11.85, p. 12) (regulation 2(2) and (5) and the Schedule);

(*b*) casein products are required to be sampled for the purpose of analysis in accordance with First Commission Directive 86/424/EEC (O.J. No. L243, 15.7.86, p. 29 (regulation 2(3));

(*c*) caseinates is reinstated as a generic name for use in lists of ingredients as permitted by the Food Labelling Regulations (Northern Ireland) 1984 (regulations 2(4) and 3).