

New Legislation and Official Literature Issued during 1975

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Lists are given of some of the documents of 1975 which relate to legislation likely to be encountered in Public Analysts' laboratories. Reference is also made to some of the major recommendations in reports issued in 1975 including those for bacteriological standards for coastal waters and chlorine standards in swimming pools.

The legislation of 1975 seems as chaotic to the Public Analyst as it did in 1974. A good way to begin this review is by drawing attention to the two MAFF Food Standards Division Bulletins, numbers LAA/Bulletin/6 (ref. FS 4812A, February 1975) and LAA/Bulletin/7 (ref. FS 4812A, June 1975) which became available in 1975. These two Bulletins outlined in a more systematic way most of the material which appeared in the APA review of the 1974 legislation (ref. *J. Assoc. Publ. Analysts*, 1975, 13, 81). The Bulletin No. 6 also listed the proportions (from the LAJAC Code of Practice) of fruit which one should expect to find in Canned Fruit Salad and Canned Fruit Cocktail. Both the Bulletins No. 6 and No. 7 drew attention to the second edition of a list of flavourings published by the Council of Europe. This published list is obtainable from: Maisonneuve, 386 Route de Verdun, 57130 Metz Sainte Ruffine, France. Bulletin No. 7 also drew attention to information which had probably been missed by many Local Authorities, namely that a tenth amendment to an EEC Directive on Preservatives dealt with the labelling of fruit which had been treated with thiabendazole. It also contained a reference to the powers of the Advertising Standards Authority Limited to deal with misleading claims in the advertising and labelling of Health Foods.

Another reference of 1975 to earlier legislation was the *Service Volume No. 5 to Bell & O'Keefe's "Sale of Food and Drugs"*. This is particularly useful in having gathered together much of the European legislation which now influences the United Kingdom.

The British Standards Institute published a useful *Short Guide to International Organisations Concerned with Standards*, but it tends only to show what a complex subject standards has become. It is available free, if a stamped self-addressed envelope is sent to the BSI Secretariat, 2 Park Street, London, W1A 2BS.

For this kind of review it is not convenient to adopt the tidy classifications of the LAA Bulletins. The method adopted deals first with new standards then lists other Statutory Instruments which may bring occasional influences to bear on Analysts' laboratories. Then that is followed by some EEC matters, reference to other matters, and finally to some of the Reports of 1975.

Legislation

Chronologically, the first matter to be noted is one wherein, at the time of writing, there is still some element of confusion.

The *European Communities Act 1972*, Section 4 and Schedule 4.B.3 (3) removes, from January 1976, the power of Ministers to make regulations like The Sale of Milk Regulations, 1939, and removes the former prohibition on the addition of separated milk, or cream and separated milk to ordinary milk. This was intended to provide for harmonisation with European milk standards. On 14 November however, the BBC announced that the EEC Agriculture Commission had agreed on the preceding day that each Common Market country would adopt its own methods with reference to milk standardisation, and then said that this would have the effect of making it not worthwhile for other countries to export milk to Britain. When the Milk Marketing Board was asked what the announcement meant, it replied that there had only been a Draft Proposal, and that it contained three provisions.

- (1) The U.K. and Ireland would be permitted to retain the sale of milk as it comes from the cow.
- (2) Standardisation of milk for export from the U.K. would have to be permitted.
- (3) The U.K. would have to be prepared to accept imports of milk (subject to whatever standards were laid down in respect of marketing and hygiene), such milk having its own natural fat content.

At the time of making these notes, therefore, it seems unlikely that the increased minimum milk fat standards which had been expected will be adopted in 1976, but it does seem that the former prohibitions on adjusting milk composition may have gone. The only documentary evidence that liquid milk standardisation as laid down in Regulation 71/1411/EEC would not apply to Great Britain and Ireland appeared in *The Grocer*, 22 November 1975, but even there it was stated that the concession was subject to approval by the Council of Ministers. The immediate practical effect of this appears to be that semi-skimmed milk, having a standardised milk fat content of 1.5 to 1.8 per cent. will not be available in Great Britain although it may be made here for export.*

A second uncertainty is revealed in the pamphlet *Customs & Excise Revenue Duties: Proposed Changes as from 1 January 1976 (Notice No. 473)*. Paragraph 16 states that exemption from duty for cider and perry will apply only to those drinks which contain less than 15 per cent. proof spirit and are free from colours or flavourings which have not been approved by the Commissioners. This implies a standard for strong cider which may be hard to apply.

Medicines Legislation and Literature

The two largest collections of standards in 1975 were to do with drugs.

(1) *The British Pharmacopoeia Addendum 1975*. This addendum amends the B.P. 1973, and is published on the recommendation of the Medicines Com-

* Amending regulation EEC/3358/75 in OJ L 330 24 xii 75, page 45 extended the transitional period during which milk standards in Britain remain as they are until 31 March, 1976.

mission in accordance with Section 99 (6) of the Medicines Act. Included in the 64 additions are:

- Antibiotics: amoxycillin and candicidin
- Anabolic steroids: ethyloestrenol and stanolone
- Antihistamine: diphenyl pyraline hydrochloride
- Antidepressants: dothiepin and doxepin
- Analgesics: flufenamic acid, ibuprofen and pentazocine
- Biological products: glucagon, streptokinase and calitonin
- Insect repellent: diethyltoluamide
- Pharmaceutical adjuvants: carbomer, dimethyl sulphoxide and octaphonium chloride

Among the 119 amendments, special attention is drawn in the "Introduction" to the need to have special regard for the instability of glycerol trinitrate tablets. Unsuitable containers or packing materials can lead to considerable losses, and the tablets should be dispensed in small containers holding at most 100 tablets. Insulin preparations are now required to show, on the labels, whether they were derived from pork or beef. Official recognition is given to the food grade antioxidant, butylated hydroxy-anisole.

Special requirements were included in the British Pharmacopoeia 1973 for injections in plastic containers of 500 ml or more, but those requirements are now extended to include smaller containers of 50 ml or more.

European Pharmacopoeia Chemical Reference Substances have been adopted as reference standards wherever possible, and, of course, published amendments to the 1973 Pharmacopoeia have been incorporated into the addendum. These include new monographs for aspirin and codeine tablets, and aspirin and caffeine tablets which were introduced when the *Medicines (Phenacetin Prohibition) Order 1974* restricted the supply of the earlier tablets which also contained the ingredient phenacetin. Also among the amendments is the Test for Solution Rate which has been added to the monograph on digoxin tablets. The solution rate test is adapted from the test used in the United States Pharmacopoeia, and in due course its application will be extended to tablets and capsules of other substances.

For the first time a test involving Nuclear Magnetic Resonance spectrometry has become "official", as a means of checking the proportions of the three components of gentamicin in gentamicin sulphate.

(2) *The United States Pharmacopoeia XIX*. This pharmacopoeia is important mainly because of the collapse of the British Empire and the Sterling trading areas. Formerly the nearest thing to an International Pharmacopoeia was the British Pharmacopoeia. At the time of Britain's entry into Europe, the European Pharmacopoeia was intended to take precedence over the British Pharmacopoeia, but since the European Pharmacopoeia is so far from completion the standards of the United States Pharmacopoeia now tend to be taken for international trade. Both the U.S.P. and B.P. (with its Addendum) contain about 1300 monographs. In the U.S.P. they are arranged into a major section entitled "Drug Substances and Dosage Forms", and a smaller section of 91 monographs entitled "Pharmaceutical Ingredients". The latter is

concerned with such materials as antioxidants, colourings, flavouring materials, preservatives and so on.

Many of the U.S.P. assays resemble those of the B.P., although more use is made of spectrophotometric methods. No values for $E_{1\text{cm}}^{1\%}$ are given, however, since it is assumed that the analyst has access to reference standard materials.

In the case of aspirin tablets the acetyl salicylic acid component is separated on a chromatograph column containing sodium bicarbonate, and the free salicylic acid is isolated on a column containing ferric chloride and urea.

The diuretics, chlorothiazide and chlorothalidone, are assayed by a polarographic method instead of the spectrophotometric method of the B.P.

The cytotoxic agent, cyclophosphamide, is determined by an infra-red assay method instead of the phosphate titration method of the B.P.

No assays for antibiotics are included in the U.S.P., since all antibiotics intended for human use are subject in the U.S.A. to Federal regulations which govern production and testing. These include pre-distribution batch certification. Standards for potency and purity are established for this purpose by the U.S. Food and Drugs Administration, and published in the Federal Register. So the U.S.P. monographs on antibiotics include only criteria of identity, purity, potency, packaging requirements and storage conditions which will be of interest to a physician or pharmacist.

In the control of steroids, the concept of non-specific assay methods has given place to tests which confirm the absence of undue proportions of impurities. It is expected that this form of testing will gradually become the preferred procedure in all future pharmacopoeias.

The U.S.P. requires labels for all medicines in their final dosage forms to bear a terminal usage date, after which, according to the drug and the packaging used, there could be doubt about whether the article would meet the pharmacopoeia monograph standards.

The U.S. Pharmacopoeia Convention is very proud of its new pharmacopoeia, and the executive director, William Heller, has been quoted as saying: "Here is the new pharmacopoeia. Here is a new, unified, biprofessional organisation. Here is the new beginning".

UNITED KINGDOM LEGISLATION

Dangerous Drugs: The Misuse of Drugs (Safe Custody) (Amendment) Regulations, 1975, SI 1975 No. 294, modify the requirements of safe custody cabinets.

The Medicines (Advertising of Medicinal Products) Regulations, 1975, SI 1975 No. 298, limit the advertising of certain "Licence of Right" products.

The Misuse of Drugs Act 1971 (Modification) Order, 1975, SI 1975 No. 421, add two new drugs to the controlled list.

The Misuse of Drugs (Designation) (Amendment) Order, 1975, SI 1975 No. 498, adds one of the drugs in SI 1975 No. 421 to the list of designated drugs under Section 7 (4) of the Act.

The Misuse of Drugs (Amendment) Regulations, 1975, SI 1975 No. 499, adds to Schedule 4.

The Medicines (Dental Filling Substances) Order, 1975, SI 1975 No. 533, makes the provisions of the Medicines Act apply to substances used in dental surgery for filling dental cavities.

The Medicines (Applications for Product Licences and Clinical Trial and Animal Test Certificates) Amendment Regulations, 1975, SI 1975 No. 681, reduce the detail required in applications for licences.

The Medicines (Terminations of Transitional Exemptions) (No. 3) Order, 1975, SI 1975 No. 761, finally ended transitional exemptions for ingredients and wholesale dealing.

The Medicines (Exemption from Licences) (Wholesale Dealing in Confectionery) Order, 1975, SI 1975 No. 762, allows wholesale dealing in cough sweets.

The Medicines (Committee on the Review of Medicines) Order, 1975, SI 1975 No. 1006, establishes the Committee on the Review of Medicines.

The Poisons List Order, 1975, SI 1975 No. 1072, adds pirimiphos ethyl to Part II.

The Poisons (Amendment) Rules, 1975, SI 1975 No. 1073, amend the Poisons Rules 1972 for pirimiphos ethyl and confer certain exemptions for arsanilic acid and dichlorvos.

The Medicines (Medicines Act, 1968) (Amendment) Regulations, 1975, SI 1975 No. 1169, provides for EEC Directive 70/524 (OJ No. L 270 14 ii 70, p. 1) to be complied with, by allowing the suspension of product licences for medicated animal feeding stuffs which are not in accordance with community rulings.

The Medicines (Committee on Dental and Surgical Materials) Order, 1975, SI 1975 No. 1473, establishes the Committee on Dental and Surgical Materials.

The Misuse of Drugs (Amendment) (No. 2) Regulations, 1975, SI 1975 No. 1623, add some preparations of propiram to Schedule 1.

The Medicines (Feeding Stuff Additives) Order, 1975, SI 1975 No. 1349, revokes the Medicines (Feeding Stuff Additives) Order 1973 (SI 1973 No. 1164) and prohibits the importation or sale of animal feeding stuffs which contain added non-medicinal materials unless a Medicines Act product licence is granted and provides for the setting of tolerances for such additives.

Medical Research Council. *Criteria for Controlling Radiation Doses to the Public after Accidental Escape of Radioactive Material.*

Department of Health and Social Security: *Guide to Good Pharmaceutical Manufacturing Practice.*

Department of Health and Social Security: *Guide to Good Pharmaceutical Manufacturing Practice: Appendix 1 (revised) Sterile Medicinal Products.*

Council of Europe: European Public Health Committee: *Abuse of Medicines*, Report by Working Party 1972-1973.

ABPI: *Poisoning in Veterinary Practice.*

EEC Directive II 75/319 (OJ No. L 147 9 vi 75): *The Manufacture of Medicinal Products.*

Food Legislation

In the food field, the only new U.K. legislation was that contained in the following Statutory Instruments:

The Milk (Great Britain) Amendment Orders, 1975, SI 1975 Nos. 179, 1230 and 1664, effected price changes, all of which preserved the special price which might be charged for Channel Islands and South Devon milk.

The Fluorine in Food (Amendment) Regulations, 1975, SI 1975 No. 1484, exempted from the general standards of the Fluorine in Food Regulations, 1959 (SI 1959 No. 2106) all those foods for which special limits are prescribed in other regulations.

The Miscellaneous Additives in Food (Amendment) Regulations, 1975, SI 1975 No. 1485, added the liquid freezant dichlorodifluoromethane, to the list of permitted additives for food and established purity criteria and maximum limits which might be present in frozen food. They also clarified the former definition of "polyphosphates".

The Emulsifiers and Stabilisers in Food Regulations, 1975, SI 1975 No. 1486, supersede the 1962 regulations and implement EEC Council Directive No.74/325) OJ No. L 189 12 vii 74, p. 1). Regulation 7 makes food which does not comply with the regulations technically unfit for human consumption, and three schedules provide for the acceptance for food use of some 57 substances, the purity criteria for those substances, and the manner in which they should be labelled. From the use of tin greasing compounds, no food may contain more than 50 p.p.m. of oxidatively-polymerised soya bean oil or 20 p.p.m. of polyglycerol esters of dimerised fatty acids of soya bean oil. Bread may not contain more than 50 p.p.m. of lecithin, mono and diglycerides of fatty acids or their lactic acid or citric acid esters, nor of the diacetyl tartaric acid esters of mono and diglycerides of fatty acids, nor of stearyl tartrate, nor of sodium or calcium stearyl-2-lactylate. Flour sold as such, may not contain emulsifier or stabiliser. Emulsifiers and stabilisers may not be advertised or described as substitutes for fat or eggs. Limits are given for such things as quillaia in soft drinks and for certain gums in soft cheese.

National Academy of Sciences "Food Chemicals Codex—2nd Supplement". Reference is made in the Emulsifiers and Stabilisers in Food Regulations, 1975 to purity criteria for lecithin and other food-use chemicals contained in The Food Chemicals Codex 1972. The First Supplement to the Codex was published in 1974 and the Second Supplement in 1975. The second supplement contains various corrections to former monographs and new monographs on Aspartine, butylhydroquinone, caramel, carmine, cellulose powder, kelp, Perlite and titanium dioxide. The Codex is obtainable from the National Academy of Sciences, 2101 Constitution Avenue, N.W. Washington, D.C. 20418, U.S.A.

The Preservatives in Food Regulations, 1975, SI 1975 No. 1487, revoke the Regulations of 1974 but re-enact them with modifications which take account of the provisions of EEC Council Directive No. 74/62 (OJ No. L 38 11 ii 74, p. 29). It adds hexamine to the list of permitted preservatives and permits its presence in Provolone cheese up to a limit of 25 p.p.m. (expressed as formaldehyde), it permits formaldehyde up to 1000 p.p.m. in the additive dimethylsiloxane, and it extends the list of specified foods which may contain preservatives and permits alternative preservatives for some foods. The changes involve the items shown in Table I on page 53.

Analysts are still none too happy about the provisions for citrus fruits. The samples required are very large and now it appears that the stated specification for the Clevenger separator to be used may be inadequate.

The Colouring Matter in Food (Amendment) Regulations, 1975, SI 1975

TABLE I
THE PRESERVATIVES IN FOOD REGULATIONS, 1975; ADDITIONAL
SPECIFIED FOODS

Food	Preservative
Beer	Hydroxybenzoates
Beetroot	Benzoic acid and hydroxybenzoates
Canned cauliflower	Sulphites
Christmas pudding	Propionic acid
Cider	Sorbic acid
Dried coconut	Sulphites
Dimethylpolysiloxane	Sulphites
Foam headings	Sulphites, benzoates and hydroxybenzoates
Freeze drinks	Sulphites, benzoates and hydroxybenzoates
Citrus fruits	Thiabendazole (increased 6 to 10 p.p.m.)
Grapes	Sulphites
Grapejuice	Sulphites
Hops	Sulphites
Jam: diabetic	Benzoates and hydroxybenzoates
Mushrooms, frozen	Sulphites
Nut pastes, sweetened	Sorbic acid
Perry	Sorbic acid
Prunes	Sorbic acid
Cider vinegar	Sorbic acid
Wine vinegar	Sorbic acid
Yoghurt (fruit)	Sulphites, benzoates and hydroxybenzoates

No. 1488. The synthetic colour Orange RN is deleted from the list of colours permitted for use in food from 1 January, 1976 (on 2 January, 1975 *New Scientist* quoted Dr Jacqueline Verrett, of cyclamates fame, as saying that amaranth, the most widely used red food colour, was also "dangerous").

The Common Agricultural Policy (Wine) (Amendment) Regulations, 1975, SI 1975 No. 292, corrected a misprint in *The Common Agricultural Policy (Wine) Regulations 1973* (as amended) (SI 1973 No. 1341), and added to its schedule two further references, one to grape musts (OJ No. L 227-17 viii 1974, p. 1) and one to sparkling wines (OJ No. L 310-21 xi 1974, p. 1).

The C.A.P. (Wine) (Amendment No. 2) Regulations, 1975, SI 1975 No. 1265, give a definition for Scotland of the term "local authority".

In January 1975, there was also published Cmnd 5834 Treaty Series No. 6 (1975) *Agreement for the Establishment in Paris of an International Wine Office*.

Non-food and drugs Legislation

Legislation likely to affect the Public Analyst included the following:

The Glazed Ceramic Ware (Safety) Regulations, 1975, SI 1975 No. 1241, are enforceable by local authorities and apply to glazed pottery of any kind except collectors' items and vessels smaller than about one inch high and wide. They impose the standards of BS 4860: 1972 in which no more lead shall be extracted in a set extraction procedure than 7 p.p.m. and no more cadmium than 0.7 p.p.m. The regulations modify the BS method however, by insisting that light be excluded from the test for cadmium.

The Electrical Equipment (Safety) Regulations, 1975, SI 1975 No. 1366, is to be read with the following: Department of Prices and Consumer Protection, *Administrative Guidance on the Electrical Equipment (Safety) Regulations, 1975*.

The important part of these documents is Appendix E which says that the approved testing laboratories are The Appliance Testing Laboratory, Leatherhead and The British Standards Institution, Hemel Hempstead.

The Textile Products (Indications of Fibre Content) (Amendment) Regulations, 1975, SI 1975 No. 928, defer the coming into force of *The Textile Products (Indications of Fibre Content) Regulations, 1973, SI 1973 No. 2124*. The regulations are related to the Trade Descriptions Act, 1968. The main value of the 1973 Regulations to a Public Analyst lies in the definitions of textile fibres given in the second schedule to the regulations.

The Therapeutic Substances (Supply of Antibiotics and Chemotherapeutic Substances for Agricultural Purposes) Amendment Regulations, 1975, SI 1975 No. 1906, increase to 25 p.p.m. the amount of Virginiamycin which may be supplied in feeds for pigs before a prescription is required and allow non-prescription supply of feeds containing up to 100 p.p.m. for calves—see SI 1971 No 304 as amended.

The Dutch Elm Disease (Restriction on Movement of Elms) Order, 1975, SI 1975 No. 1904, requires that elm shall not be moved from restricted areas without prior removal of bark.

The Dutch Elm Disease (Local Authorities) (Amendment No. 3) Order, 1975, SI 1975 No. 1905, adds further local authorities to the list with powers to take steps to control the disease.

Other Legislation

Statutory Instruments, etc., whose existence may simply need to be known to Public Analysts, include the following:

GENERAL

Factories: The Protection of Eyes Regulation, 1974, SI 1974 No. 1681.

Health and Safety: Factories. The Protection of Eyes (Amendment) Regulations, 1975, SI 1975 No. 303.

The Health and Safety Inquiries (Procedure) Regulations, 1975, SI 1975 No. 335.

Health and Safety: Health and Safety at Work Etc. Act, 1974 (Commencement No. 3) Order, 1975, SI 1975 No. 1364.

Health and Safety. The Employers Health and Safety Policy Statements (Exception) Regulations, 1975, SI 1975 No. 1584.

Health and Safety: Factories. The Baking and Sausage Making (Christmas and New Year) Regulations, 1975, SI 1975 No. 1695.

The Sex Discrimination Act, 1975.

Sex Discrimination Act, 1975 (Commencement) Order, 1975, SI 1975 No. 1845.

Health and Safety AGRICULTURE. The Agriculture (Poisonous Substances) Act, 1952 (Repeals and Modifications) Regulations, 1975, SI 1975 No. 45.

Health and Safety AGRICULTURE. The Agriculture (Safety, Health and Welfare Provisions) Act, 1956 (Repeals and Modifications) Regulations, 1975, SI 1975 No. 46.

Health and Safety AGRICULTURE. The Health and Safety (Agriculture) (Poisonous Substances) Regulations, 1975, SI 1975 No. 282. MAFF Fumigation with Ethylene Oxide, Precautionary Measures (second impression).

The Weights and Measures Act, 1963 (Cereal Breakfast Foods and Oat Products) Order, 1975, SI 1975 No. 1177, provides for unit packaging in both Imperial and Metric units.

The Weights and Measures Act, 1963 (Flour and Flour Products) Order, 1975, SI 1975 No. 1178, also provides for metric units in packing wheat flour, self-raising flour, cornflour, and flour of bean, pea, rice, rye and soya.

The Weights and Measures Act, 1963 (Dried Vegetables) Order, 1975, SI 1975 No. 1179, provides for metric unit packs for dried peas, beans and lentils.

The Weights and Measures (Marking of Goods and Abbreviation of Units) Regulations, 1975, SI 1975 No. 1319, provide for uniform use of the abbreviations m, cm, mm, m², dm², cm², m³, cm³, l, dl, cl, ml, t, kg, hg, g, mg, yd, ft, in, sq. yd, sq. ft, sq. in, cu. yd, cu. ft, cu. in, gal, qt, pt, fl. oz, cwt, qr, lb, oz, dr, and gr; and specifies the units to be used, the sizes of the markings, and that packs made up in unit metric quantities shall be marked "metric pack").

The Trade Marks (Amendment No. 2) Rules, 1975, SI 1975 No. 576, increase registration fees.

The Trade Marks (Amendment No. 3) Rules, 1975, SI 1975 No. 1532, also increase fees.

The Blood Test (Evidence of Paternity) (Amendment) Regulations, 1975, SI 1975 No. 896, increase fees for sampling and testing.

The Coroners (Fees and Allowances) Rules, 1975, SI 1975 No. 1090, increase fees and allowances.

The Bread Prices (Amendment) Order, 1975, SI 1975 No. 166, increased prices.

The Household Flour Prices Order, 1975, SI 1975 No. 1074, requires the display of notices relating to flour prices and defines High Extraction Flour—90 per cent. of 80 per cent. extract flour—and terms like "Special Offer Price".

The Cheese Prices (No. 2) (Amendment) Order, 1975, SI 1975 No. 1463, increases prices.

The Butter Prices (Amendment) (No. 2) Order, 1975, SI 1975 No. 1464, increases prices.

The Price Marking (Fruits and Vegetables) Order, 1975, SI 1975 No. 1317, requires uniform marking of price of fresh fruit or vegetables exposed for sale.

The Price Marking (Drinks on Premises) Order, 1975, SI 1975 No. 1737, requires the prices of drinks on licensed premises to be displayed.

The Trade Descriptions (Indication of Origin) (Exemptions No. 8) Directions, 1975, SI 1975 No. 1758, allow a United Kingdom mark on imported bacon, provided that "imported" is also shown, instead of a name of country of origin.

The Provision of Milk and Meals (Amendment No. 2) Regulations, 1975, SI 1975 No. 1619, provides a means test for parents whose children seek reduced charges for school meals in local authority schools.

The Welfare Food Order, 1975, SI 1975 No. 1686, changes the basis of entitlement, and removes rights to purchase National Dried Milk and Vitamin preparations when supplies are not available.

The Meat Inspection (Amendment) Regulations, 1975, SI 1975 No. 654, increase prices to be charged for carcase inspection.

EEC Matters

One effect of the setting up by the Ministry of Agriculture, Fisheries and Food of its Consultative Committee on EEC Methods of Analysis has been that it has become much easier for Public Analysts to distinguish between EEC information of significance to them, and that which seems to flow eternally on and on in the shape of revised draft legislation. The new development may however, have led to the disregarding of important EEC legislation in this review, so the following notes should not be regarded as being comprehensive.

MAFF Information Bulletins on EEC Methods of Analysis

These important EEC documents for Public Analysts were announced in a MAFF Food Science Division letter dated 11 November, 1975, bearing reference FSC 458.

The first Bulletin contained methods for the detection and identification of water-soluble synthetic colours, and a clean-up procedure for such colours using polyamide column-chromatography and a method for fat-soluble food colours. The methods were good but longwinded, and proved troublesome with particular food such as table jelly, and foods containing large amounts of natural colours.

In connection with the Directive on Honey (Number EEC/409/74 (which was issued in 1974), a method for the determination of Diastase Activity was circulated at the same time.

Bulletin number 2 was issued in December and dealt with methods for nitrates, nitrites and sulphur dioxide. They differed only in detail from the methods at present in use.

Bulletin number 3, dated 1976, dealt with thiabendazole and with antioxidants in edible fats.

Joint Announcements Relating to EEC Matters

The most important documents were the two Joint Announcements (a) and (b) of the MAFF, the DHSS, the Scottish Home and Health Department and the Department of Health and Social Services for Northern Ireland.

(a) Number 369, *Fruit Juices and Similar Products* (dated 24 November 1975). An FSC Report—FSC/REP/63—had been published in April with invitations to comment—"Joint Announcement No. 138":

(b) Number 399, *Preserved Milk* (including unsweetened condensed milk, sweetened condensed milk and dried milk—All including the skimmed and part-skimmed forms) (dated 22 December, 1975). The draft text had been issued by MAFF in June.

Both announcements stated that the EEC Council of Ministers had adopted Directives relating to these products, and that the details would be available soon in the Official Journal of the European Communities, and that they would soon afterwards be implemented in U.K. Regulations.

The MAFF and the DHSS put forward proposals for regulations for Cocoa and Chocolate Products and Honey:

(c) Number 213, *Proposed Cocoa and Chocolate Products Regulations*, 30 June 1975 (to harmonise with Directives 73/241/EEC, 74/411/EEC, 74/644/EEC, and 75/155/EEC).

(d) Number 346, *Proposed Honey Regulations*, 6 November, 1975 (to harmonise with Directive 74/409/EEC). The beekeepers strongly opposed the proposals for the labelling of Honeydew Honey.

Proposals for Sugar Products Regulations were issued in July 1975.

The *Which* magazine published a Common Market progress report on 14 May, 1975, in which the following indications of the progress of harmonisation of legislation were made:

TABLE II
PROGRESS IN COMMON MARKET LEGISLATION

Food	State of Common Market Legislation	United Kingdom adoption
Beer	Draft directive withdrawn	None planned
Bread	Draft directive withdrawn	None planned
Chocolate	Existing directive	Not decided
Egg grading	Existing Regulation	Interim concessions operating
Fats and oils	Preliminary draft	None planned
Fruit juices	Draft directive	None planned
Fruit and vegetable grading	Existing Regulation	In operation
Honey	Existing Directive	Possible implementation in 1975
Milk preserved	Draft directive	None planned
Poultry (hygiene)	Existing Directive	Effective by 1982
Poultry (water in)	Draft regulation	None planned
Sugars	Existing Directive	Possible implementation in 1975
Wine	Existing Regulation	In operation
Cosmetics	Draft directive	None planned
Electrical safety	Existing Directive	In operation
Medicines	Existing Directive	In operation (except labelling)
Liquid foods (prepacked)	Existing Directive	Effective by 1980
Solvent labelling	Existing Directive	Possible implementation in 1976
Textile labelling	Existing Directive	Operates from January 1976

Thus it appears that the expected timetable is not always followed.

EEC Draft Methods of Analysis

Before the introduction of the Bulletins a number of EEC Draft Methods of Analysis were sent to various Public Analyst laboratories, but it is doubtful whether very many of them could be checked, so great is the volume of such literature. These included the following:

FSC 268 B	Colorimetric Determination of Lactose in Caseins and Caseinates
GTMA 52/75	Rose Gottlieb Method for Fat
GTMA 25/75	Barium Salts Method for Volatile Fatty Acids in Butter
GTMA 30/75	Lower Fatty Acids by GLC
GTMA 51/75	Total Solids in Ice Cream
GTMA 54/75	Total Solids in Ice Cream
GTMA 24/75	Total Solids in Ice Cream

EEC Legislation Documents

The more interesting documents which became available in 1975 were the following:

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| <p>Ref. XI/A/2.
 XI/450/74/Cos-E.
 Nature and Environment
 Series/7 Council of
 Europe.
 COM(74)1168.</p> | <p>Study Group on Analytical Methods.
 Analytical Methods for Cosmetic Products.
 Air Pollution Manual of Experiments.</p> |
| <p>Doc. Nr. 4355/VI/74E.</p> | <p>Proposal for a Directive relating to materials and articles intended to come into contact with foodstuffs.
 Draft proposal for a Directive relating to the labelling and presentation of foodstuffs intended for human consumption.
 Draft Directive on edible fats and oils.</p> |
| <p>MAFF ref. FS 4112 (31 i 75).
 D.P.C.P. HSY/72 109/14/21 (14 ii 75) COM(74) 2173.
 OJ No. C.95 (28 iv 75) p. 43.
 OJ No. C.92 (25 iv 75) p. 1.</p> | <p>Proposal for a Council Directive on the migration of lead and cadmium from ceramic articles intended to come into contact with food.
 Amended text to above.</p> |
| <p>OJ No. L 124 (15 v 75) p. 29.
 OJ No. L 147 (9 vi 75) p. 1.</p> | <p>Preliminary programme of the EEC for a Consumer Protection and Information Policy (contains references to Directives existing 31 v 74).
 Amendment to Directive No. 70/524/EEC concerning additives in feeding stuffs.
 Directive relating to analytical, pharmacotoxicological and clinical standards in respect of the testing of proprietary medicinal products 75/318/EEC.</p> |
| <p>OJ No. L. 147 (9 vi 75) p. 13.
 COM (75) 307.</p> | <p>Provisions relating to Proprietary Medicinal Products 75/319/EEC.
 Proposal for a Council Directive fixing the maximum level of erucic acid in fats and oil and margarine for food.</p> |
| <p>OJ No. L. 185 (14 vii 75) p. 22.</p> | <p>Fifth amendment to Directive 67/548/EEC relating to the classification, packaging, and labelling of dangerous substances.</p> |
| <p>896/VI/75.</p> | <p>Draft Directive on starches intended for human consumption.</p> |
| <p>OJ No. L. 194 (25 vii 75) p. 39.
 OJ No. L. 194 (25 vii 75) p. 26.
 OJ No. C. 151 (7 vii 75) p. 22.</p> | <p>Directive on Waste 75/442/EEC.
 Directive on Standards for surface water intended for eventual use as drinking water 75/440/EEC.
 Proposal for a Directive on biological standards for lead and on screening the population for lead.</p> |

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| OJ No. C. 168 (25 vii 75)
p. 4. | Resolution on a Revised List of Pollutants to be studied (air and water). |
| OJ No. C112 (20 xii 75). | Resolution on some First Category Pollutants authorised for study. |
| OJ No. C. 214 (18 ix 75)
p. 2. | Proposal for a Directive relating to the quality of water for human consumption. |
| OJ No. C. 282 (10 xii 75)
p. 11. | Proposal for an amending regulation to Regulation (EEC) No. 1411/71 on the fat content of full cream milk. The term "Full Cream Milk", described in Article 3 (1) (b) of the regulation, might be modified to accommodate both standardised Full Cream Milk (fat content 3.5 per cent.) and non-standardised Full Cream Milk (fat content as the cow gives it), and member states should opt for one of the standards within their own territories, without in any case prohibiting standardised milk. |
| OJ No. L. 282 (1 xi 75)
p. 56. | Regulation on Marketing Standards for Eggs Regulation EEC No. 2772/75. |
| OJ No. L. 299 (19 xi 75)
p. 19. | Amendments to Directive 75/696/EEC concerning additives to feeding stuffs (non-protein nitrogen). |
| OJ No. L. 300 (20 xi 75)
p. 5. | Amendments to Regulation EEC 1470/68 on sampling oilseeds, and on the determination of mustard seed in colza seed. |

It was perhaps unfortunate, in view of the evident present complexity of international food law, that the Joint Announcement of the MAFF, DHSS, Scottish Home and Health Department, and the Social Services for Northern Ireland, Number 46, advertising an International Symposium on Food Quality and Safety for which there was an unusually high registration fee of £40, had, because of local government economies, to be ignored by Public Analysts in 1975. Similarly a Conference in June on New Legislation for Animal Feed Compounding had also to be disregarded by the Analysts.

Miscellaneous Matters

As has already been indicated, much of the development of new legislation is heralded by Joint Announcements by the Ministry and the DHSS. These announcements usually bear a number, which one assumes to be part of a consecutive system, yet the documents tend to arrive from different sources and the gaps in the numbering are wide. These features tend to make recipients feel that they may have been missing vital information, yet there appeared to be fewer real gaps in the information reaching Analysts' departments in 1975 than in any previous years.

Announcements

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| No. 11 (9 i 75). | FACC Report on Antioxidants in Food. |
| No. 24 (16 i 75). | Food Standards Committee to Review Food Labelling (written evidence was requested on the eight points indicated below). |
| <ul style="list-style-type: none"> (a) Percentage declaration of main ingredient. (b) Exemptions from declaration of ingredients. (c) Use of generic terms in ingredients lists. (d) Claims on labels and in advertising. (e) Misleading descriptions and illustrations. (f) Need for requirements for nutritional labelling. (g) Labelling of non-prepacked foods. (h) The Thirty Year Rule (use of coined names as a designation for foods). | |
| No. 34 (30 i 75). | Food Standards Committee to Review Water in Food (request for comment). |
| No. 42 (5 ii 75). | FSC Report on Novel Protein in Foods. |
| No. 43 (5 ii 75). | FSC to review regulations on Meat Products (Request for information). |
| No. 100 (21 iii 75). | Interim Report of Steering Group on Food Freshness (open date marking of food was promised but a possibility of delay existed because the U.K. favoured a "sell by" basis, and Europe seemed to favour a "use by" basis). |
| No. 138 (24 iv 75). | FSC Review of the Soft Drinks Regulations Part 1. |
| No. 173 (29 v 75). | Proposed amendments to the Labelling Regulations. Ref. FS 6003. |

Most of the proposed amendments are matters of detail. Thus open punnets and wholly transparent containers for flour confectionery would no longer need to be labelled. A new definition to provide that "Nuts" includes pieces of nut is included.

Provision is made for those designations which occur in compositional regulations not to be Appropriate Designations in circumstances where such designations are not sufficiently specific (e.g. marmalades made from citrus fruit other than oranges may be designated with the name of the fruit in addition to the Preserves Order's generic designation "Marmalade").

A provision is to be included which allows the detailed labelling instructions in other regulations to take the place of rules given in the Labelling Regulations themselves.

There is a further concession about additives in those foods which may be designated in lists of ingredients only by their own name. It will not be necessary to declare any additives introduced into a food because those foods (such as sausages or breadcrumbs) are ingredients.

Diabetic food labelling is to be modified to permit carbohydrate content to be expressed in terms of volume as well as by weight.

Some acceptable names for new species of fish which may soon be offered for sale are to be included with the listed names of fish.

The word "nuts" is to be allowed as a generic term in lists of ingredients on small packets and in foods where they are a minor constituent.

Reference to Natural Spa Waters may be deleted, and permission may be given for small amounts of fruit forming a minor ingredient in preserves to be called "other fruit".

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| No. 43 (5 ii 75). | FSC to review regulations on Meat Products (request for information). |
| No. 195 (12 vi 75). | FACC Review of the Solvents in Food Regulations (request for comment). |
| No. 230 (11 vii 75). | Proposals to Amend the Skimmed Milk with Non-milk-fat Regulations (requests for exemption to omit the "Unfit for Babies" declaration). |
| No. 213 (30 vi 75). | Proposed Chocolate and Chocolate Products Regulations. |
| No. 243 (28 vii 75). | Proposed Sugar Product Regulations. |
| No. 254 (1 viii 75). | FACC Review of the Arsenic in Food Regulations (request for information). |
| No. 277 (1 ix 75). | Food Standards Committee—Appointment of Members. |
| No. 292 (23 ix 75). | Colouring Matter in Food Regulations—(notice of removal Orange RN from the Permitted List). |
| No. 293 (23 ix 75). | Additives in Food—New Regulations announced on Preservatives, Emulsifiers, Dichloro-difluoromethane and changes in the Fluorine in Food Regulations. |
| No. 307 (3 x 75). | FSC Report on Yoghurt. |
| No. 310 (9 x 75). | FACC Review of the Use of Sorbic Acid in Food (request for information). |
| No. 346 (6 xi 75). | Proposed Honey Regulations. |
| No. 376 (1 xii 75). | FACC Report on the Review of the Mineral Hydrocarbon in Food Regulations (recommends a list of specified foods with maximum permitted levels). |
| No. 395 (16 xii 75). | FACC Report on a Review of the Lead in Food Regulations (recommends reductions in the maximum permitted levels of lead in food). |

Letters from Ministries and Departments

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| MAFF Ref. MK 12417B
(11 xii 74). | <i>Possible ban on the sale of untreated milk for human consumption within five years</i> (request for comment). |
| DHSS Ref. 75/13
(16 i 75). | <i>Contact lens fluids.</i> Following suggestions of widespread bacteriological contamination, dis- |

MAFF Ref. FS 5395
(21 i 75).

MAFF Food Stds. Div.
(No. Ref.) (14 iv 75).

Association of Sea and
Air Port Health Authori-
ties (No Ref.) (16 iv 75).
MAFF Ref. FS 5854 (28
iv 75).

MAFF Ref. FS 5355;
FS 5390A (May 75).

MAFF Ref. FS 3185 (12
vi 75).

MAFF Ref. FS 4140 (16
vi 75).

MAFF Ref. FS 4884 (30
vi 75).
MAFF Ref. FS 4077 (9
vii 75).

MAFF Ref. 4880 (11 vii
75).

cussions were being initiated about bringing these fluids under the control of the Medicines Act.

European standards for fats and oils. The letter sought information about the variation in fatty acid content of vegetable oils, and about the processing solvents, methanol, ethanol, isopropanol, acetone and 2 nitro-propane.

Date marking of food. Request for views on the most suitable method of indicating expiry dates on food.

Date marking of food. A repeat of the Ministry request but with a copy of a provisional text of an EEC proposed directive on edible fats and oils.

Proposal to amend the Soft Drink Regulations. It was proposed that drinks for consumption after dilution might contain more saccharin provided that dilution instructions indicated how much dilution and the final liquid complied with the standards for undiluted soft drinks.

Infant foods. Delay in the reporting by a nutrition working party was expected to delay consideration of infant foods by the FSC until 1976 (but see DHSS Ref. A/C 252/111 of 24 xi 75 and ALINORM 76/13A).

Meat Treatment Regulations. The prohibition on use of sodium ascorbate, etc., applies only to sliced and chopped meat. It is still permitted in meat with cereal, sausages, etc.

Proposal for an EEC Directive on Edible Starches (enclosing Draft Directive 896/VI/75). Request for comment particularly on provisions for incorporating antioxidants and other additives to modified starches, and on the use of familiar names.

Proposals for Chocolate and Chocolate Products Regulations (request for comment).

Erucic Acid. Referred to an earlier letter of 9 June and asked for comment on an EEC Proposed Directive which suggested a maximum of 15 per cent. erucic acid in edible fats until July 1977 and 10 per cent. erucic acid thereafter.

Proposed Amendment to the Skimmed Milk with Non-Milk Fat Regulations. Notification of intention to exempt "Osterfood" for babies from the need to mark labels "Unfit for Babies".

MAFF Ref. FS 5650 (22 vii 75).

Dry Soup Mixes. Stated that the last European meeting on the EEC Soups Draft was in 1972 and that the draft dealt only with a limited range of products. It was therefore so far from completion that it should be disregarded when considering the proper labelling of dry soup mixes in Britain. A mixture of dried pulses should not be designated "soup mix".

Department of Trade and Industry. Ref. 4/E/3 (25 vii 75).

Emulsifiers and Stabilisers in Food. Analytical methods for emulsifiers and stabilisers in Europe are so far limited to a text which relates to a Dutch proposal for the analysis of bread.

MAFF Ref. FS 6082 (28 vii 75).

Proposals for Sugar Products Regulations. Designed to implement EEC Directive 73/437/EEC Specified designations, composition, labelling and additives for dextrose, glucose syrup, extra white sugar, various icing sugars, invert sugar, lactose, soft sugar and others. The methods of analysis to be those of the International Commission for Uniform Methods of Sugar Analysis (and others).

MAFF Ref. FS 6183 (27 x 75).

Wine Vinegar. There will be no time-limited derogation on the EEC Regulation 816/70 requirement for wine vinegar to contain 6 per cent. acetic acid. The Vinegar Brewers Federation and British Vinegars will therefore make wine vinegar to a 6 per cent. acetic acid standard from 1 January 1976 but existing stocks may take until 1 January 1977 to clear from retail channels.

MAFF Ref. MK 12053a (24 xi 75).

Milk and Dairies (Milk Bottle Caps) (Colour) Regulations, 1973 referred to changed circumstances in the marketing of sterilised and UHT milk in plastic non-return foil-capped containers, and the consequent confusion introduced in the Bottle Caps (Colour) coding. Stated that the matter was receiving consideration.

MAFF Ref. DR 11 G and DR 767 (22 xii 75).

Medicines Act, 1968. Enforcement of Feeding Stuffs Provisions contained notification of the coming into operation by April 1976 of two statutory instruments, namely (1) *The Medicines (Animal Feeding Stuffs) (Enforcement) Regulations, 1975* and (2) *The Medicines (Feeding Stuffs Limits of Variation) Order, 1975.*

Neither of the above instruments (1) and (2) was available in 1975. There were said also to have been Proposals for the modification of the Fertilisers and Feeding Stuffs Regulations which had been circulated in 1975 somewhere, but

they had not reached Official Agricultural Analysts. They probably did exist, because hearsay information was that analytical methods had been modified for protein, urea nitrogen, P_2O_5 , water-soluble chlorides, calcium, ash and magnesium, and that new methods were prescribed for vitamins A, B, C, and K_3 and for cyanides, mustard oil, gossypol, aflatoxins and uric acid. If the proposals did not exist, how does rumour gather such detail? If they did exist, why were the people who had to implement them not informed?

MAFF Ref. FS 1546 (22 xii 1975).

Nationally Co-ordinated Sampling Programmes for Food and for Fertilisers and Feeding Stuffs. This drew attention to a LAJAC opinion that there should be co-ordinated sampling and a central collection of results and called for preliminary meetings.

MAFF No ref. (23 xii 1975).

Adequate sealing of formal (divided) samples. Expressed a general lack of interest in the fact that miscellaneous containers for formal Food and Drugs Act samples, sealed by enclosing in polythene bags, were open to the criticism that most shops now have the means of opening and resealing polythene bags.

MAFF No ref. *F.&F.S.*

Specimen new forms for the annual returns of *F.&F.S.* results were circulated.

Other Miscellaneous Literature

LAJAC Ref. 3B/S/HL 21/2 and PCY 37/1 (9 xii 75).

Notes of Guidance on Consumer Complaints. The Food Manufacturers Federation Incorporated had prepared some notes for use by Citizens Advice Bureaux and Fair Trading Standards Inspectors which sought to send most "Complaint Samples" back to the manufacturer. A related document, undated but referring to a meeting between Environmental Health Officers and Trading Standards Officers in January 1975 suggested that mould and extraneous matter complaints were matters for District Environmental Health Officers but this was not finally agreed.

The Consumer Protection Advisory Committee Report: "*Rights of Consumers.*" This concerned transactions.

WHO Technical Report 560: "*Chemical and Biochemical Methodology for the Assessment of Hazards of Pesticides for Man*".

WHO Technical Report 574: "*Pesticide Residues in Food*". This gives acceptable daily intake and residue limits.

Association of Public Analysts: "*Joint Survey of Pesticide Residues in Food-stuffs sold in England and Wales in 1972*".

WHO Technical Report 563: "*Guidelines for Evaluation of Drugs for Use in Man*".

Medical Research Council Special Report No. 302: *Tables of Representative Values of Foods (Tropical Countries)*".

Office of Fair Trading: Consultative Document: "*Review of the Trade Descriptions Act 1968*".

Office of Fair Trading leaflet: "*How to Put Things Right*".

Office of Fair Trading leaflet: "'Fair Deal'. *A Shoppers Guide*".

Employment Service Agency. Choice of Careers booklet 94: "*Laboratory Technicians and Assistants*", states that opportunities with Local Authorities' scientific services are small, although some entrants can look forward to moving into the food industry. There is no mention, in the local authorities section, of the prescribed Royal Institute of Chemistry qualifications for the posts.

Environmental Sciences Research Unit (Cranfield Institute of Technology, Bedford): "*Noise & Vibration Control—A Service for Local Authorities*."

Environmental Sciences Research Unit (Cranfield Institute of Technology, Bedford): "*Pollution Measurement and Advisory Service for Local Government and Water Authorities*".

Reports etc., 1975

Milk. CMND 5878. January 1975. *Milk Production* (observations on the reasons for price increases).

Consumers Committee for England and Wales (MAFF) Report on the *Effect of the Milk Marketing Scheme on Consumers*, 31 December, 1974. This is interesting as a record of typical consumer response to questions about such a standard article as milk, and how consumer recommendations become ignored (e.g., recommendations for accepting standardised milk, no change to metric measures, open date coding and prohibition on sale of raw cream). The Report includes a useful table showing the contribution of milk to the average household diet. A copy of the equivalent document for 1970 was sent with the 1974 Report showing that past recommendations had been acted upon.

ARC/MRC *Food and Nutrition Research Report 1974*.

This report states that much more research is needed into protein utilisation, fat metabolism, etc., and deplores the woolliness of nomenclature of carbohydrates. There are chapters on protein metabolism, on vitamins and inorganic components of diet, and on intestinal microflora. There is a bold statement that alcohol consumption is hazardous for people who metabolise sugars abnormally, and information is given about the hazards of trichlorethylene, nitrites, sulphites, etc. On the subject of novel proteins it mentions a diarrhoea condition which occurs when some novel proteins are fed in 20 g/day quantities, and allergic reactions which occur with leaf protein concentrates. It also mentions that ischaemic heart disease is rare in the Caribbean Islands where sucrose consumption is high.

D. of E. and Science, *Report of the Working Party on the Nutritional Aspects of School Meals.*

Dated April 1975, the Report confirmed the recommendations of 1965 that food for school dinners should be purchased to provide an overall average of 880 kilocalories (3.68 MJ) with 29 g of total protein (including approximately 18.5 g of animal protein) and 32 g of fat, but the working party made small modifications. Thus, instead of putting a figure to the animal protein, they recommended that fresh meat should be included in school meals for three days out of the five. Unfortified texturised vegetable protein should not be used to replace meat but might be used in addition. The objective was to provide almost a half of the recommended daily intake of protein and at least a third of the total energy requirement of each child even where *à la carte* provisions existed. The use of milk and cheese should be encouraged, specifications for the convenience foods used should be set and checked, adequate levels of vitamin D and vitamin C should be obtained by the use of fortified margarine rather than catering margarine and by the inclusion of fresh fruit or salads. The nutritional value of school dinners should be monitored by analysis. Secondary recommendations included such things as provision of drinking water with meals, adjustment of school tuck shop hours so that no loss of appetite occurred before school meals and that schools should keep records of plate waste.

FACC: Report on the *Antioxidant in Food Regulations*. FAC/REP/18.

The principal recommendations are that the present list of permitted antioxidants should remain unchanged subject to provisions for controlling lecithin and diphenylamine, and that use of antioxidants should be extended to cover dairy products used in the manufacture of other foods, in potato powder, in chewing gum base and in permitted emulsifiers and stabilisers.

FSC: Report on *Novel Proteins in Foods*. FSC/REP/62.

Dated 1974, this report became available in February 1975. The report reviews protein in diet (average daily intake in developed countries 90 g per head with 40 to 60 g from animal sources—compared with 40 to 70 g per head in developing countries with 6 to 20 g per head from animal sources . . .) but utilisation is only of the order of 70 per cent. There is a table of recommended daily intakes. Previous "novel" foods are discussed, and so are the sources of novel proteins. The protein sources discussed are soya, other oil-seeds and legumes, leaf materials, animal sources, wheat sources from gluten production and micro-organisms such as yeasts, fungi, bacteria and algae. Chapter headings include usage, legal factors, safety, nutritional value, labelling and the problems of enforcement. The recommendations are for the provision of regulations governing safety, particularly when lower animal life and waste materials begin to be recycled, for adequate labelling, for standards to be made for novel proteins used as meat substitutes and that such use should be limited to a maximum level of 30 per cent. and should be indicated in the name of the product. Fat in the final product, only up to 15 per cent. of the hydrated novel protein food, might count as "meat equivalent". References to protein

content should be on a $N \times 6.25$ basis. Markers (such as TiO_2) are not recommended. The whole subject should be reviewed in five years time.

FSC: *Review of the Soft Drinks Regulations: Part 1, Fruit Juices and Nectars*, FSC/REP/63.

The report is useful in giving information about trade practice, e.g., the stripping of flavours from strawberry juice before the strawberry juice is evaporated. Furthermore, the committee saw no need to restore them. The flavour of some juices, e.g., tomato, is associated with the suspended solids rather than with the juice, and the ready-to-drink products are usually made from concentrate. The major recommendations are to do with the definition of juice, control over the water restored to a concentrate so that the final "juice" should have average and not minimum values, adjustment of sugar/acid ratios should be permitted and also the addition of saccharin and of vitamin C. Sulphur dioxide should be the only permitted preservative, and the word "Nectar" for a high fruit sweetened ready-to-drink product should be accepted but the fruit content should be declared.

FSC: Report on *Yoghurt* FSC/REP/64.

The report states that the Oxford English Dictionary lists more than ten ways of spelling Yoghurt, and it makes twenty-two recommendations, one of which is that the spelling should be the one used in this sentence. A comprehensive definition is given, with some overall standards, viz. 8.5 per cent. milk solids not fat, and fat contents of 3.5 per cent. for yoghurt, 1 to 2 per cent. for part-skimmed yoghurt and a maximum of 0.3 per cent. for skimmed milk yoghurt. These quantities and designations are similar to but not identical with the latest Draft Standard for Codex Alimentarius. Eleven of the recommendations concern labelling. Sweetening (including artificial aids) should be permitted, and also artificial colouring. Stabilisers and thickeners should be allowed where particles of fruit, etc., are included. At present the allowance should be 1 per cent. of gelatin or 0.5 per cent. of other material, but the situation should be reviewed in five years time.

FACC: Report on the *Review of the Mineral Hydrocarbons in Food Regulations* FAC/REP/20.

Seventeen recommendations are made. "Mineral hydrocarbon" is re-defined. Provision is to be allowed for the use of mineral hydrocarbons in food manufacture. The wording of the prohibition should be changed so that it no longer prohibits absolutely the presence of mineral hydrocarbon (in no matter how minute a quantity). A list of specified foods should be prepared, and the present tolerances should be reduced, in the case of dried fruit to 0.25 per cent. in citrus fruit to 0.1 per cent. Wine gums etc., should continue to contain not more than 0.2 per cent. The present provision relating to contamination from greased surfaces should be reworded, and table jellies should be allowed 0.2 per cent. and bread only 0.1 per cent. Chewing gum should be allowed to contain

only 15 per cent. mineral hydrocarbon. The provisions for cheese and eggs should continue but no further food use of mineral hydrocarbons should be permitted except that the committee would wish to be consulted about novel proteins grown on petroleum products.

FACC: Report on a Review of Lead in Food Regulations.

The average Briton's weekly intake of lead from food has dropped from the 1.4 mg reported in 1972 to 1.2 mg, both of which levels are well below the 1972 WHO/FAO provisional tolerable weekly intake of 3 mg. One would have thought that this would have been an argument in favour of letting the existing standard stand, but the recommendation is for the generally applied tolerance of 2 p.p.m. of lead in food to be reduced to 1 p.p.m. More logically the tolerance for lead in food for infants is recommended to be reduced to 0.2 p.p.m. The existing acceptance of lead which is naturally present in fish, it is felt, should be ended and fish should not contain more lead than 2.0 p.p.m. The special foods which at present enjoy relaxed standards, should also be subject to tighter rules. The toxicology sub-committee thinks the average weekly intake is sufficiently within the WHO/FAO recommendation but that there should be monitoring of lead in people who may have an excessive additional lead burden. More information is called for on dietary lead intake, on absorption of lead and on how much lead is retained by children.

DEPARTMENT OF THE ENVIRONMENT

WATER

The Purification of the Water of Swimming Pools.

This is the up-dated version of the Ministry of Health publication "The Purification of the Water of Swimming Baths", which was first published in 1929 and updated in 1951. It now takes account of the fact that larger doses of chlorine are currently used than formerly, and that very often the recommended amounts of hyposulphite for neutralising the chlorine in bacteriological samples may be inadequate. On the chemical side, the recommendations have been changed to "Free Residual Chlorine between 1 and 2 mg per litre", and "pH between 7.5 and 7.6 and never outside 7.2 to 8.0". There is, however, an acceptance of variation here as dolomitic materials are used for automatic correction of pH. Where chloro-isocyanurates are in use for small pools, the cyanuric acid content of the water should not be allowed to exceed 200 mg/litre. When it does, sodium hypochlorite should be used instead of chloro-isocyanurate for further chlorination.

The recommended free residual chlorine content of the water in paddling pools is 2 to 3 mg per litre—not falling below 0.5 mg per litre.

Report of the Coastal Pollution Research Committee of the Water Pollution Research Laboratory.

Most of the recommendations are to do with outfall design for sewage disposal in the sea, so that dilutions of between one and four hundredfold shall prevent slick formation. The report concludes that there is no need to test for

any bacteria other than coliform bacteria, and that these are killed very rapidly in sunlight. Because of the variability of coliform counts taken from particular sampling stations, the report concludes that no case can be made for the adoption of bacterial standards for British Coastal Waters, but that counts may usefully be used as tracers for investigating the dispersion of sewage in the sea. The writers point out that fully treated sewage effluent still contains up to 5 million coliform organisms per litre, and that at Sidmouth, where there is a 430 metre outfall, and where extensive investigations were carried out, the daily routine median counts ranged from 3 organisms per 100 ml to 2860 per 100 ml, showing absolutely no correlation whatever with tidal state or range.

A Notice (10 iii 75, number 214) announced the reorganisation of technical committees to deal with (a) water quality, (b) methods of analysis, (c) sewers and water mains, (d) waste of water, (e) water regulations, (f) disposal of sewage sludge, (g) control systems for water treatment and (h) desalination.

Report of the Water Services Staff Commission (dealt mainly with staffing).

BUILDING PUBLICATIONS

Ref. BRA/1068/2 (23 iv 75) *High Alumina Cement Concrete in Buildings*.

This stated that the chemical change known as "Conversion" is likely to be found in most prestressed beams in buildings more than a few years old but that strength does not deteriorate below a certain level, which is often sufficient for the safety of a building especially where beams are bonded to hollow blocks. Acid, alkali and sulphate attack are only hazards in wet conditions. Roof beams are the main potential hazard. A sub-committee to consider criteria for the appraisal of buildings has been set up, and a Working Party to look into the practical and financial implications for local authorities was being formed.

Princes Risborough Laboratory Technical Note No. 44: *Decay in Buildings—Recognition, Prevention and Cure*.

Princes Risborough Laboratory: *The Control of Insects and Rot in Buildings*.

CLEAN AIR

Circular 11/75. Repeals and Modifications, Industrial Hazards.

With reference to the carriage of dangerous goods by road, there was published a D. of E. Authoritative Translation in the English Language of an Amendment No. 1 to the 1974 edition of the *European Agreement Concerning the International Carriage of Dangerous Goods by Road (ADR)*.

Most Analyst Departments received notices from their Chief Executive Departments in July that the U.S. Government had issued warnings about possible *Hazards in the Use of Trichlorethylene and Perchlorethylene*. These warnings should have been read in association with an article in *New Scientist* for 29 May, 1975 which pointed out that the toxic effects noted by the U.S. National Cancer Institute involved dosages equivalent to drinking six fluid ounces of trichlorethylene every day.

