

1984 No. 352

FOOD AND DRUGS

Composition and Labelling

Cheese (Amendment) Regulations (Northern Ireland) 1984

Made 5th October 1984

Coming into operation 16th November 1984

The Department of Health and Social Services(a) in exercise of the powers conferred on it by sections 4, 7 and 68 of the Food and Drugs Act (Northern Ireland) 1958(b) and of every other power enabling it in that behalf and after consultation in accordance with section 68(2) 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 Cheese (Amendment) Regulations (Northern Ireland) 1984 and shall come into operation on 16th November 1984.

(2) In these regulations “the principal regulations” means the Cheese Regulations (Northern Ireland) 1970(c).

Amendment of the principal regulations

2. Regulation 2(1) of the principal regulations shall be amended—

(a) by inserting after the definition of “permitted colouring matter” the following definition:—

“permitted emulsifier” and “permitted stabiliser” shall have the meanings respectively assigned to them by the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981(d);

(b) by substituting for the definition of “permitted miscellaneous additive” the following definition:—

“permitted miscellaneous additive” shall have the meaning assigned to it by the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981(e);

(c) by substituting for the definition of “permitted preservative” the following definition:—

“permitted preservative” shall have the meaning assigned to it by the Preservatives in Food Regulations (Northern Ireland) 1980(f);

3. For regulation 11 of the principal regulations there shall be substituted the following regulation—

(a) See S.R. & O. (N.I.) 1964 No. 205 art. 5 and Sch. 2 Part I

(b) 1958 c. 27 (N.I.)

(c) S.R. & O. (N.I.) 1970 No. 14, amended by S.R. 1974 No. 177, S.R. 1975 No. 278, S.R. 1976 No. 382, S.R. 1981 No. 305

(d) S.R. 1981 No. 194; relevant amending regulations are S.R. 1982 No. 257, S.R. 1983 No. 265

(e) S.R. 1981 No. 193; relevant amending regulations are S.R. 1981 No. 305, S.R. 1982 No. 258, S.R. 1983 No. 265

(f) S.R. 1980 No. 28; relevant amending regulations are S.R. 1980 No. 380, S.R. 1982 No. 105, S.R. 1982 No. 297, S.R. 1983 No. 48, S.R. 1983 No. 265

“11. A person shall not sell, consign or deliver any cheese, processed cheese or cheese spread which contains any ingredient other than the substances mentioned in the definition of ‘cheese’, ‘processed cheese’ or ‘cheese spread’ as the case may be, in regulation 2(1), water, such permitted preservatives in such amounts as are permitted by the Preservatives in Food Regulations (Northern Ireland) 1980, any mould characteristic of the variety of cheese concerned and any or all of the following ingredients where appropriate in relation to the kind of cheese specified, namely:—

- (a) hard cheese may contain common salt (sodium chloride), starter, any enzyme preparation capable and used for the purpose of coagulating milk in a manner suitable for cheese-making, the permitted miscellaneous additives calcium chloride anhydrous, calcium chloride and calcium hydroxide, the permitted colouring matters alpha-carotene, beta-carotene, gamma-carotene, annatto, canthaxanthin and beta-apo-8' carotenal and the synthetic equivalent identical with the pure colouring principle of the permitted colouring matters alpha-carotene, beta-carotene, gamma-carotene, annatto, canthaxanthin and beta-apo-8' carotenal;
- (b) the rind of hard cheese may contain any permitted colouring matter other than aluminium, silver, gold or methyl violet;
- (c) soft cheese and whey cheese may contain the ingredients mentioned in paragraph (a), flavourings, starches (whether modified or not), the following permitted emulsifiers and permitted stabilisers, namely alginic acid, sodium alginate, calcium alginate, carrageenan, locust bean gum, guar gum, tragacanth, acacia and xanthan gum and the permitted miscellaneous additives lactic acid, citric acid, acetic acid, hydrochloric acid, orthophosphoric acid and D-Glucono-1, 5-lactone;
- (d) processed cheese and cheese spread may contain—
 - (i) the ingredients mentioned or referred to in paragraph (c), any enzyme preparation suitable for the acceleration of ripening and the permitted stabiliser carboxymethylcellulose, sodium salt;
 - (ii) emulsifying salts;
 - (iii) the following permitted colouring matters, namely curcumin, riboflavin (lactoflavin), capsanthin, paprika, turmeric, chlorophyll, copper complexes of chlorophyll and chlorophyllins, the pure colouring principle of the permitted colouring matters paprika and turmeric and the synthetic equivalent identical with the pure colouring principle of any natural colouring matter specified in this sub-paragraph;
 - (iv) gelatin;
- (e) hard sage cheese may contain—
 - (i) the ingredients mentioned in paragraph (a);
 - (ii) sage;
 - (iii) any green permitted colouring matter mentioned in paragraph (d) (iii);
- (f) soft sage cheese may contain—
 - (i) the ingredients mentioned or referred to in paragraph (c);
 - (ii) sage;
 - (iii) any green permitted colouring matter mentioned in paragraph (d) (iii);
- (g) sage cheese spread may contain the ingredients mentioned or referred to in paragraph (d) and sage;

- (h) Mozzarella cheese may contain the permitted colouring matter titanium dioxide;
- (i) blue veined cheeses, Feta cheese and Provolone cheese may contain the permitted colouring matters chlorophyll and copper complexes of chlorophyll and chlorophyllins;
- (j) sliced hard cheese, grated hard cheese, sliced processed cheese and grated processed cheese may contain, as anti-caking agents, the permitted emulsifiers and stabilisers microcrystalline cellulose and lecithins (the latter used in combination with soya bean oil) and the permitted miscellaneous additives silicon dioxide and aluminium sodium silicate but the weight of such agents used alone or in combination shall not exceed 1 per cent of the weight of that cheese;
- (k) Feta, Provolone, Pecorino and Romano cheese may contain lipases from animal sources for the purposes of flavour production."

Amendment of the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981

4. Part II of Schedule 2 to the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981 shall be amended by substituting for item (b) (which relates to emulsifiers and stabilisers permitted in soft cheese, whey cheese, processed cheese and cheese spread) the following item:—

<i>In Column 1</i>	<i>In Column 2</i>	<i>In Column 3</i>
“(b) Soft cheese, whey cheese, processed cheese, cheese spread”	“As prescribed by the Cheese Regulations (Northern Ireland) 1970”	“As prescribed by the Cheese Regulations (Northern Ireland) 1970”

Sealed with the Official Seal of the Department of Health and Social Services for Northern Ireland on 5th October 1984.

(L.S.)

R. W. McQuiston

Assistant Secretary

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These regulations further amend the Cheese Regulations (Northern Ireland) 1970 by varying the provisions which limit the ingredients which may be used in cheese (regulations 2 and 3) and make consequential amendments to the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981 (regulation 4).