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HEALTH ACT, 1911-1954.

Department of Public Health,
Perth, 2nd August, 1955.

Ex. Co. No. 1509.

HIS Excellency the Governor in Executive Council, acting under the provisions of section 240 of the Health Act, 1911-1954, and on the advice of the Advisory Committee constituted under section 216 of the Act has been pleased to amend in the manner mentioned in the Schedule hereunder the Food and Drug Regulations, 1951, made under the Act and published in the *Government Gazette* on the 21st June, 1951, and amended by notices published in the *Government Gazette* on the 3rd August, 1951, the 14th December, 1951, the 17th October, 1952, the 1st May, 1953, and the 11th December, 1953.

LINLEY HENZELL,
Commissioner of Public Health.

Schedule.

The abovementioned regulations are amended as follows:—

1. Regulation 4, subregulation (5) is amended by deleting all words following the word "measurement" in line two and substituting the following words "the words 'Preservative Added'."

2. Regulation 5 is amended by adding after subregulation (2), subregulations (3) and (4) as follows:—

(3) The concentration of any artificial colouring matter in food shall not exceed one part in 15,000 in aerated waters; one part in 7,500 in cordials, and not more than one part in 3,500 in any solid food.

(4) The use of coumarin as a flavouring substance is prohibited.

3. Regulation 19 is amended—

(a) by deleting subregulation (1) and substituting the following:—

Flour.

(1) Flour is the fine clean and sound product obtained by bolting wheatmeal. It shall contain not more than thirteen and five-tenths parts per centum of moisture, not less than one and two-tenths parts per centum of nitrogen, and not more than five-tenths of one part per centum of fibre, and shall yield not more than one part per centum of ash. It shall not contain any foreign matter. It shall not be artificially bleached except by oxidising changes brought about by means of an electric process in which either ozone and/or oxides of nitrogen are produced, or by chlorine or chlorine dioxide. It may contain added vitamins and/or iron.

Labelling.

Flour to which vitamins and/or iron has been added shall not be labelled or described as "fortified" or "enriched" or by any other term calculated to mislead the public, but may be labelled "Vitamins and/or iron added."

When labelled "Vitamin added" it shall contain all the following substances in the proportions stated—

Thiamin 2.0 to 2.5 milligrams per pound.

Riboflavin 1.2 to 1.5 milligrams per pound.

Niacin 16.0 to 20.0 milligrams per pound.

When labelled "Iron added" it shall contain 13.0 to 16.5 milligrams of iron per pound.

(b) by inserting before the word "Bread" in line one of subregulation (3) the letter "a" in brackets, thus "(a)";

(c) by deleting the words "cubic centimentres" in line six of subregulation (3) and substituting the word "millilitres";

(d) by adding to subregulation (3) a new paragraph (b) as follows:—

(b) When any bread is wholly made from flour which has vitamins and/or iron added in the proportions required by subregulation (1) of this regulation then such bread may be labelled "vitamins and/or iron added." It shall not be labelled as "fortified" or "enriched" or by any other term calculated to mislead the public.

4. Regulation 21, subregulation (2) is amended by deleting the words "cubic centimetres" in line one and substituting the word "millilitres."

5. Regulation 27 is amended by adding a new subregulation (7A) as follows:—

Canned Meats and Meat Products.

(7A) (a) Meat intended or used for canning for sale shall be properly dressed and fit for human consumption.

(b) All containers used or stored or kept on any premises for or in connection with the canning of meat, sausages or meat products shall be clean.

(c) Containers discovered to be leaky or faulty after sterilisation shall not be reprocessed except under the following conditions:—

(i) that the reprocessing be conducted within six hours of the original processing; or

(ii) if discovered during the latter part of the day, that the containers be held over until the following morning and placed in a room the temperature of which does not exceed 40 degrees Fahrenheit.

Containers not reprocessed in accordance with subparagraphs (i) and (ii) of this paragraph shall be destroyed, and not allowed to accumulate in the packing room.

(d) No container of canned meat or meat products shall be sold until examined by the manufacturer not less than five days after the canning process has been completed. Containers showing abnormality shall be rejected.

(e) (i) The fat content of canned corned brisket, canned pork sausages, canned ham loaf and other canned products of which pork is the main constituent shall not exceed 30 parts per centum of the total meat content.

(ii) The fat content of canned bacon shall not exceed 50 parts per centum of the total meat content.

(iii) The fat content of any other canned meat or meat products shall not exceed 20 parts per centum of the total meat content.

(f) The use of jelly in excess of one part of jelly to every 24 parts of meat, sausages or meat products except in the case of canned tongue, trotters and galantine meats is prohibited.

(g) (i) No substance other than salt, sugar, saltpetre (potassium or sodium nitrate and/or sodium nitrite) shall be used on or in meat sausages or meat products intended or used for canning.

(ii) Canned meat, sausages or meat products shall not contain more than three parts per centum of sodium chloride (salt) nor more than 0.2 parts per centum (14 grains per pound) of saltpetre (potassium or sodium nitrate) calculated as potassium nitrate.

(iii) Potassium or sodium nitrite may replace or be used in combination with potassium or sodium nitrate but not in larger proportion than 1 grain per pound (calculated as KNO_2) of the canned product provided that the total amount of nitrate and nitrite present shall not exceed 14 grains per pound of the canned product.

(h) Mixtures of canned meat or meat products with cereal and condiments only, excepting where designated in the label on or attached to the container as "Pie" shall not contain more than 6 parts per centum of starch or less than 80 parts per centum of meat of the kind or kinds designated in the label. If cooked in the can, the percentage of meat shall be calculated by multiplying the percentage of meat protein by 4.8 and adding the percentage of meat fat. If parboiled the percentage of meat shall be calculated by multiplying the percentage of meat protein by 4.2 and adding the percentage of meat fat. If cooked before canning, the percentage of meat shall be calculated by multiplying the percentage of meat protein by 3.5 and adding the percentage of meat fat.

(i) Mixtures of canned meat with cereal and condiments only, where designated in the label on or attached to the container as "Pie" shall not contain more than 7 parts per centum of starch or less than 51 parts per centum of meat of the kind or kinds designated in the label. The meat content shall be calculated by the appropriate formula given in paragraph (h) of this subregulation.

(j) In mixtures of canned meat with vegetables where meats are or a variety of meat is first named in the label on or attached to the container, the articles shall not contain less than 51 parts per centum of meat calculated by the appropriate formula given in paragraph (h) of this subregulation. For the purposes of analysis the meat shall be separated from the vegetables as completely as possible and after analysis has been made the percentage of meat shall be calculated as a percentage of the whole of the contents of the can.

(k) In mixtures of canned meat with pastry where meat or a variety of meat is first named in the label on or attached to the container the article shall not contain less than 51 parts per centum of meat calculated by the appropriate formula given in paragraph (h) of this subregulation. For the purposes of analysis the meat shall be separated from the pastry as completely as possible, and after analysis has been made the percentage of meat shall be calculated as a percentage of the whole of the contents of the can.

(l) Canned sausages shall not contain less than 75 parts per centum of meat of the kind or kinds designated in the label on or attached to the container or more than 6 parts per centum of starch. The percentage of meat shall be calculated by multiplying the percentage of meat protein by 4.8 and adding the percentage of meat fat.

(m) In mixtures of canned sausages with vegetables where sausages are or a variety of sausages is first named in the label on or attached to the container the article shall not contain less than 51 parts per centum of sausages calculated by multiplying the percentage of meat protein by 4.8 and adding the percentage of meat fat. For the purposes of analysis the sausage shall be separated from the vegetables as completely as possible and after analysis has been made, the percentage of meat shall be corrected to sausage content by multiplying by 1.3 and calculating as a percentage of the whole of the contents of the can.

(n) In mixtures of canned sausages with tomato sauce, sausages with curry or any article similarly described where sausages are or a variety of sausages is first named in the label on or attached to the container the article shall not contain less than 75 parts per centum of sausage calculated by multiplying the percentage of meat protein by 4.8 and adding the percentage of meat fat. The sausage content shall be calculated by the formula given in paragraph (m) of this subregulation.

(o) There shall be written in the label on or attached to every container of canned meat or meat products in bold-faced sans serif capital letters of not less than 6 points face measurements, a statement that either the meat contents have been cooked before canning, or partially cooked before canning, or that the meat contents have been cooked in the container with retention of the natural meat juices, as in the following form:—

MEAT COOKED BEFORE CANNING

or

MEAT PARTIALLY COOKED BEFORE CANNING

or

MEAT COOKED IN CAN WITH RETENTION OF MEAT JUICE

or, alternatively, where the meat contents have been cooked before canning, such fact may be indicated by the use of the letter C, where the meat contents have been partially cooked before canning, such fact may be indicated by the use of the letter P, and where the meat contents have been cooked in the container such fact may be indicated by the use of the letter N, in bold-faced sans serif capital letters of not less than 6 points face measurement immediately following the trade name or description in the label on or attached to the container.

(p) There shall be written in the label on or attached to every container of canned meat sausages or meat products in bold-faced sans serif capital letters of not less than 18 points face measurement a statement giving a true description of the contents of such container as in the following examples:—

CORNED BEEF

or

VEAL AND PORK

Where the article is prepared from two or more kinds of meat, the first named in the label shall be in greater proportion than any other.

The label shall also contain in bold-faced sans serif capital letters of not less than 6 points face measurement a statement of the approximate proportion of each kind of meat present as in the following example:—

Contents 80% VEAL and 20% PORK

(q) There shall be written in the label on or attached to every container which contains a mixture of canned meat, sausages or meat products with cereal, vegetables, vegetable products, pastry or similar commodities in bold-faced sans serif capital letters of not less than 18 points face measurement a true description of the contents of the container as in the following examples:—

CORNED BEEF WITH CEREAL

or

VEAL AND PORK WITH VEGETABLES

or

BEEF STEAK AND KIDNEY PUDDING

The label shall also contain in bold-faced sans serif capital letters of not less than 6 points face measurement, a statement of the approximate proportion of each ingredient present as in the following examples:—

CONTAINS 80% CORNED BEEF AND 10% CEREAL

CONTAINS 50% VEAL, 16% PORK, CARROTS, POTATOES, PEAS

or

CONTAINS 60% BEEF, 6% KIDNEY, 30% PASTRY.

The three main vegetables shall be stated in descending order of the proportions present.

6. Regulation 32 is deleted and a new regulation 32 is substituted as follows:—

32.—MILK.

General Standard for Milk.

(1) Milk is the lacteal fluid product of a cow where such fluid is intended for human consumption or use. It shall be clean and fresh, and shall be obtained by completely emptying the udder of the healthy animal, properly fed and kept, excluding that got during thirty days immediately before, and five days immediately following on, parturition. It shall contain not less than eight and five-tenths parts per centum of solids not fat and not less than three and two-tenths part per centum of milk fat and not less than eleven and seven-tenths parts per centum of total solids; its freezing point shall not lie between zero Centigrade and 0.54 degrees Centigrade below zero as determined in the Hortvet Cryoscope. It shall not contain any added water. It shall not contain any pathogenic micro-organisms. It shall not contain more than five hundred thousand micro-organisms in one millilitre when determined by the plate count method. It shall not be treated by heat except for the purpose of being made into pasteurised milk. The bacterial condition of milk shall be such that when subjected to the reductase test carried out in the manner prescribed in these regulations it shall not completely decolourise the methylene blue in less than four hours.

Pasteurised Milk.

(2) (a) Pasteurised milk is milk which has been efficiently heat-treated either by the holding method or by the high-temperature short-time method respectively hereinafter described and which has not been more than once heated as so described and which has not otherwise been treated by heat and which is free from living coliform bacilli:

Provided that a parcel of milk shall be deemed to be free from living coliform bacilli if upon examination of a portion thereof containing one-tenth of a millilitre no living coliform bacilli are found therein.

(b) By the "holding method" the temperature of the milk is raised to not less than one hundred and forty-five degrees Fahrenheit and not more than one hundred and fifty degrees Fahrenheit and retained at not less than one hundred and forty-five degrees and not more than one hundred and fifty degrees Fahrenheit for at least thirty minutes and immediately and rapidly reduced to forty degrees Fahrenheit or less and maintained with protection from contamination at forty degrees Fahrenheit or less until the milk is removed from the premises wherein it was pasteurised for delivery.

(c) By the "high-temperature short-time method" the temperature of the milk is raised to not less than one hundred and sixty-two degrees Fahrenheit and not more than one hundred and seventy-five degrees Fahrenheit for at least fifteen seconds and immediately and rapidly reduced to forty degrees Fahrenheit or less and maintained with protection from contamination at forty degrees Fahrenheit or less until the milk is removed from the premises wherein it was pasteurised for delivery.

(d) No milk shall be deemed to be efficiently heat treated within the meaning of this regulation if, when it is subjected to the phosphatase test applied as described in these regulations it gives a reading exceeding 2.3 Lovibond blue units.

(e) Pasteurised milk shall not contain more than fifty thousand micro organisms in one millilitre when determined by the plate count method.

(f) The bacterial condition of pasteurised milk shall be such that when subjected to the reductase test carried out in the manner prescribed in these regulations it shall not completely decolourise the methylene blue in less than four hours.

Labelling.

(3) (a) There shall be legibly embossed on every bottle or written on every container containing pasteurised milk or in or on the label attached to every such container in twenty-four point lettering, the words "Pasteurised Milk," and the name of the person or firm at whose premises the milk contained in every such bottle or container was pasteurised. Alternatively, the words specified in the last preceding sentence shall be legibly written or embossed in eight point lettering on the disk, cap or device used for sealing each bottle.

(b) There shall be legibly written in seventy-two point lettering on a label attached to every container of not less than two gallons capacity used in the sale or distribution of pasteurised milk, the words "Pasteurised Milk."

(c) No words or marking other than the words required by paragraph (a) of this subregulation and the day of the week upon which the milk is delivered shall be written on the disk, cap or device used for sealing any botttle containing pasteurised milk, except such words or marking as may from time to time in any particular case be approved by the Commissioner by permission in writing given to a person proposing to sell pasteurised milk in a bottle so sealed, and any such permission may, by notice from the Commissioner to such person, be at any time withdrawn.

Reductase Test.

Reagent.

(4) (a) Methylene blue tablets manufactured under arrangements made by the Minister of Food or the Minister of Health, England, shall be used for the test. A solution shall be prepared by adding one tablet to two hundred millilitres of cold, sterile, glass-distilled water in a sterile flask, and by shaking until the tablet is completely dissolved and making up the solution to eight hundred millilitres with cold glass-distilled water. The resultant solution shall be stored in a stoppered flask in a cool, dark place, and shall not be used if—

(i) it has been exposed to sunlight;

or

(ii) a period of two months has elapsed since the date of preparation.

(b) The amount of methylene blue required for a day's work shall be poured off from the stock bottle into a suitable glass container. The pipette used for transferring the methylene blue solution to the tubes of milk shall not be introduced into the stock bottle.

Apparatus.

(c) (i) Test tubes shall conform to the British Standard Specification No. 625 (1935) 152/16 nominal six inches by five-eighths inch, having an internal diameter of thirteen and five-tenths plus or minus five-tenths of a millimetre and being accurately marked at ten millilitres. They shall be plugged with cotton wool, or covered with closely fitting aluminium caps, or stored in such other way as may prevent contamination.

(ii) Pipettes shall be one millilitre straight-sided blowout delivery pipettes and shall be plugged with cotton wool at the upper end.

(iii) Glassware, and rubber stoppers, shall be sterile before use.

Method of Carrying out the Test.

(d) The sample of milk shall be thoroughly mixed by inverting and shaking the sample bottle, the mouth of which shall be flamed, and the milk shall then be poured into a test tube up to the ten millilitre mark, leaving one side of the interior unwetted with milk. One millilitre of methylene blue solution shall be added without letting the pipette come into contact with the milk in the tube or with the wetted side of the interior of the tube. After a lapse of three seconds, the solution remaining in the tip of the pipette shall be blown out.

The tube shall be closed with a rubber stopper with aseptic precautions. The tube shall then be slowly inverted twice so that the whole column of contained air rises above the level of the milk, and placed within five minutes in a water bath. The water in the bath shall be kept above the level of the milk in the test tubes, and its temperature, which shall be thirty-seven plus or minus one degree Centigrade, shall be maintained as nearly uniform as possible by means of a reliable automatic thermo-regulator. The interior of the bath shall be kept completely dark.

(e) To indicate when decolourisation is commencing, and when it is complete, two control tubes shall be used for comparison with each batch of tubes containing the milk under test. One control tube shall be prepared by immersing in boiling water for not less than three minutes a properly plugged test tube containing one millilitre of tap water and ten millilitres of a mixture of milk having a fat content and colour similar to that of the milk being tested, and a second control tube shall be prepared by immersing in boiling water for not less than three minutes a properly plugged test tube containing one millilitre of methylene blue solution and ten millilitres of a mixture of milk having a fat content and a colour similar to that of the milk being tested.

(f) The tubes containing the milk under test and the control tubes shall be inspected at half-hourly intervals. At these inspections—

(i) any tube in which the milk has become decolourised shall be removed from the water bath;

(i) any tube in which decolourisation has begun shall remain without inversion in the water bath until decolourisation is complete; and

(iii) all other tubes in the water bath shall be inverted once and replaced.

(g) The time, within the limit of four hours, at which decolourisation is observed, shall be recorded.

(h) The milk shall be regarded as decolourised when the whole column of milk is completely decolourised or is decolourised up to within five millimetres of the surface. A trace of colour at the bottom of the tube may be ignored provided that it does not extend upwards for more than five millimetres.

Interpretation.

(i) A sample shall be regarded as satisfying the reductase test if it fails to decolourise the methylene blue in four hours.

Phosphatase Test for Pasteurised Milk.

Sampling.

(5) Except where a sample consists of an unopened bottle or carton, the milk to be sampled shall be well mixed and the sample shall be collected with aseptic precautions in a sterile bottle.

Reagents.

Buffer-substrate: Buffer-substrate solution shall be prepared at the strength of one and nine-hundredths grams of disodium phenyl phosphate and eleven and fifty-four hundredths grams of sodium diethyl barbiturate in one litre of distilled water saturated with chloroform. Alternatively buffer-substrate tablets may be used to make up a solution of the same strength and a few drops of chloroform added. The solutions shall be kept in a cool, dark place, and shall not be kept longer than three days.

Test Reagent: Add one volume of Folin and Ciocalteu's reagent to two volumes of a five per cent. solution of sodium hexametaphosphate.

Method of Carrying Out Test.

To ten millilitres of the buffer-substrate solution contained in a test tube, add five-tenths of a millilitre of well-mixed milk. Add three drops of chloroform, stopper the tube, mix the contents and incubate at thirty-seven plus or minus one degree centigrade for twenty-four hours plus or minus two hours. At the end of this time, cool, add four and five-tenths millilitres of the test reagent, mix, allow to stand for three to five minutes, and filter into a test tube marked at ten millilitres. To ten millilitres of the filtrate, add two millilitres of a fourteen per cent. solution of pure anhydrous sodium carbonate, mix and place the test tube for exactly two minutes in boiling water (kept boiling). Cool and read the colour, using a comparator or a tintometer.

Control Tests.

Keep the remainder of all milk samples in a refrigerator. After completing the test carry out control tests on those samples which have given a positive phosphatase reaction.

Mix thoroughly ten millilitres of the buffer-substrate solution with four and five-tenths millilitres of the test reagent, add five-tenths of a millilitre of milk and mix. Allow to stand for three to five minutes, and filter into a test tube marked at ten millilitres. To ten millilitres of the filtrate add two millilitres of the sodium carbonate solution, mix and place the tube for exactly two minutes in a boiling water bath (kept boiling). Cool and read the colour developed. The colour shall not exceed one and five-tenths Lovibond blue units.

Precautions.

(a) Phenols, disinfectants containing phenols, and soap containing carbolic acid shall be kept at a safe distance from the test reagents and apparatus.

(b) The use of bottle caps made from phenolic resins shall be avoided.

(c) New rubber stoppers shall be tested for phenolic impurities before use.

(d) All glassware shall be clean.

(e) Contamination of pipettes by saliva shall be avoided.

(f) A fresh pipette shall be used for each sample of milk.

(g) All reagents shall be kept in a cool dark place and well protected from dust.

(h) No test shall be carried out in direct sunlight.

(i) Freshly boiled distilled water shall be used throughout.

(j) Samples which show a taint or clot on boiling shall not be tested.

Test of Reagents.

The purity of the reagents shall be tested by performing a blank test without milk, with each batch of samples tested. The colour shall not exceed five-tenths Lovibond blue units.

Cream.

6. Cream is that portion of milk in which, either through rest or mechanical separation, the greater part of the milk fat has become concentrated. It shall not contain any foreign substance. All cream shall be sold under one or other of the following denominations:—

Cream shall mean cream containing not less than forty parts per centum of milk fat.

Half-cream shall mean cream containing not less than twenty parts per centum of milk fat.

The bacterial condition of cream or half cream shall be such that when subjected to the reductase test carried out in the manner prescribed in these regulations it shall not completely decolourise the methylene blue in less than four hours. It shall not contain any pathogenic micro-organisms.

Labelling.

(7) There shall be legibly embossed on every bottle or written in the label attached to every container containing cream or half cream, in twenty-four point lettering the words "Cream" or "Half Cream" as the case may be, together with the name of the packer, treatment plant, manufacturer or vendor. Alternatively, the word or words specified in the last preceding sentence shall be legibly written or embossed in eight point lettering on the disk, cap or device used for sealing each bottle.

Pasteurised Cream or Half Cream.

(a) Pasteurised cream or pasteurised half cream shall be cream or half cream which has been efficiently heat-treated either by the holding method or by the high-temperature short-time method, hereinafter respectively described and which has not been more than once heated as so described and which has not otherwise been treated by heat and which is free from living coliform bacilli.

Provided that a parcel of pasteurised cream or half cream shall be deemed to be free from living coliform bacilli if upon examination of a portion thereof containing one-tenth of a millilitre no living coliform bacilli are found therein.

(b) By the "holding method" the temperature of the cream or half cream is raised to not less than one hundred and forty-five degrees Fahrenheit and not more than one hundred and fifty degrees Fahrenheit and retained at not less than one hundred and forty-five degrees Fahrenheit and not more than one hundred and fifty degrees Fahrenheit for at least thirty minutes and immediately and rapidly reduced to forty degrees Fahrenheit or less and maintained with protection from contamination at forty degrees Fahrenheit or less until the cream or half cream is removed from the premises wherein it was pasteurised for delivery.

(c) By the "high-temperature short-time method" the temperature of the cream or half cream is raised to not less than one hundred and sixty-two degrees Fahrenheit and not more than one hundred and seventy-five degrees Fahrenheit for at least fifteen seconds and immediately and rapidly reduced to forty degrees Fahrenheit or less and maintained with protection from contamination at forty degrees Fahrenheit or less until the cream or half cream is removed from the premises wherein it was pasteurised for delivery.

(d) No cream or half cream shall be deemed to be sufficiently heat treated within the meaning of this regulation if, when it is subjected to the phosphatase test applied as described in these regulations it gives a reading exceeding 2.3 Lovibond blue units.

(e) Pasteurised cream or pasteurised half cream shall not contain more than fifty thousand micro organisms in one millilitre when determined by the plate count method.

(f) The bacterial condition of pasteurised cream or half cream shall be such that when subjected to the reductase test carried out in the manner prescribed in these regulations it shall not completely decolourise the methyline blue in less than four hours.

Cream—Labelling.

(9) (a) There shall be legibly embossed on every bottle or written on every container containing pasteurised cream or half cream or in or on the label attached to every such container in twenty-four point lettering the words "Pasteurised Cream" or "Pasteurised Half Cream" and the name of the treatment plant, at which the cream or half cream contained in every such bottle or container was pasteurised. Alternatively, the word or words specified in the last preceding sentence shall be legibly written or embossed in eight point lettering on the disk, cap, or device used for sealing each bottle.

(b) Where any container of not less capacity than one gallon is used in the sale or distribution of pasteurised cream or half cream, there shall be written in seventy-two point lettering on a label borne on such container the words "Pasteurised Cream" or "Half Cream" as the case may be.

(c) No words or marking other than the words required by paragraph (a) of this subregulation, and the day of the week, upon which the cream is delivered shall be written on the disk, cap, or device used for sealing any bottle containing pasteurised cream or half cream, except such words or marking as may from time to time in any particular case be approved by the Commissioner by permission in writing given to a person proposing to sell pasteurised cream or pasteurised half cream in a bottle so sealed, and any such permission may, by notice from the Commissioner to such person, be at any time withdrawn.

Skim or Separated Milk.

(10) Skim or separated milk shall contain not less than eight and eight-tenths parts per centum of milk solids not fat.

Labelling of Vessels Containing Skim or Separated Milk.

(11) No person shall carry for sale in any can, vessel, or measure, any skim milk or separated milk, unless the can, vessel or measure is durably and conspicuously marked on the outside with the words:—

SKIM MILK.

The words shall be conspicuously displayed on the side, shoulder, or neck of the can, vessel or measure, in bold-faced sans serif capital letters of not less than seventy-two points face measurement.

Unsweetened Condensed Milk.

(12) Unsweetened condensed milk is milk which has been condensed by the evaporation of a portion of its water content, and sterilised by heat. It shall contain not less than twenty-eight parts per centum of total milk solids, and no less than eight parts per centum of milk fat. It shall be free from odours and colours foreign to the fresh preparation. It shall not contain any foreign substance.

Sweetened Condensed Milk.

(13) Sweetened condensed milk is milk which has been condensed by the evaporation of a portion of its water content, and to which cane sugar has been added. It shall contain not less than thirty-one parts per centum of total milk solids, and not less than nine parts per centum of milk-fat. It shall be free from odours and colours foreign to the fresh preparation. It shall not contain any foreign substance except cane sugar.

Sweetened Condensed Skim or Separated Milk.

(14) Sweetened condensed skim or separated milk is skimmed or separated milk which has been condensed by the evaporation of a portion of its water content, and to which cane sugar has been added. It shall contain not less than twenty-six and five-tenths parts per centum of milk solids not fat. It shall be free from odours and colours foreign to the fresh preparation. It shall not contain any foreign substance except cane sugar.

Unsweetened Condensed Skim or Separated Milk.

(15) Unsweetened condensed skim or separated milk is skimmed or separated milk which has been condensed by the evaporation of a portion of its water content, and sterilised by heat. It shall contain not less than twenty-six and five-tenths parts per centum of milk solids not fat. It shall be free from odours and colours foreign to the fresh preparation.

Labelling.

(16) There shall be written in the label attached to every package which contains any sweetened or unsweetened condensed skim or separated milk the words "Unsuitable for Babies except on Medical Advice" in bold-faced sans serif capital letters of not less than twelve points face measurement. They shall occupy one line wholly. Additionally, there shall be written across the face of the whole of the label the words—

SKIM MILK

in bold-faced sans serif capital letters of not less than forty-eight points face measurement.

Concentrated Milk.

(17) Concentrated milk shall be milk which has been concentrated by the evaporation of portion of its water content. It shall contain not less than thirty-seven parts per centum of total milk solids, and not less than ten parts per centum shall be milk-fat. It shall not contain any foreign substance except boron compounds calculated as boric acid in proportion not exceeding three-tenths of one part per centum.

When offered for sale it shall be in hermetically sealed containers, the total capacity of which shall not exceed two gallons.

In the label attached to every package containing concentrated milk there shall be written in fold-faced sans serif capital letters of not less than ten points face measurement a statement in the following form:—

CONCENTRATED MILK, PRESERVATISED, CONTAINING NOT MORE THAN 0.3 PER CENT. BORIC ACID.
UNFIT FOR INFANTS AND INVALIDS.

NORMAL MILK.

(18 For the purposes of this regulation, "Normal Milk" shall be milk containing not less than three and five-tenths parts per centum of milk-fat and eight and five-tenths per centum of milk solids not fat.

Labelling.

(19) There shall be written in the label attached to every package which contains condensed or concentrated milk, in bold-faced sans serif capital letters of not less than six points face measurement, directions for making, with its contents, milk of a composition at least equal to that of normal milk as follows:—

TO MAKE A FLUID NOT BELOW THE COMPOSITION OF "NORMAL MILK" ADD (here insert the number of parts) PARTS OF WATER BY VOLUME TO ONE PART BY VOLUME OF THIS MILK.

(20) The word "milk" or any expression containing the word "milk" shall not be used on any label, nor used in any description of, nor shall be in any way applied to any article sold as a beverage which is not milk, as standardised in these regulations.

Provided that diluted concentrated or condensed milk may be sold under their respective names if so diluted as to produce "normal milk."

This subregulation shall not apply to beverages sold under a name clearly indicating a mixture, such as "soda and milk" and "egg and milk," provided that the milk used therein is milk, as standardised in these regulations.

7. Regulation 34 is amended by deleting subregulation (2) and substituting the following:—

Labelling.

(2) There shall be written in the label attached to every package which contains any dried skim milk or dried separated milk the words "Unsuitable for babies except on medical advice" in bold-faced sans serif capital letters of not less than twelve points face measurement. They shall occupy one line wholly. Additionally there shall be written across the face of the whole of the label the words:

SKIM MILK

in bold-faced sans serif capital letters of not less than forty-eight points face measurement.

8. Regulation 44, subregulation (5), paragraph (a) is amended by deleting the words "cubic centimetres" and substituting the words "millilitres."

9. Regulation 45, subregulation (2) is amended by deleting the words "cubic centimetres" in the last line and substituting the word "millilitres."

10. Regulation 88 is deleted and a new regulation 88 is substituted as follows:—

88—Permitted Colouring Matters.

(1) On and after the publication of this regulation in the *Government Gazette* the following substances shall be permitted colouring matters within the meaning and for the purposes of these regulations:—

Caramel.

Cochineal.

Saffron.

Chlorophyll and other vegetable colouring matters (except Gamboge and other harmful vegetable colouring matters, the use of which is hereby prohibited).

Coal tar dyes as follows:—

Red shades—
184 Amaranth.
185 Brilliant Scarlet 4R.
179 Carmoisine.
225 Chlorozol Pink Y.
773 Erythrosine.
Ponceau S.X.
777 Rose Bengale.
Scarlet GN.
749 Rodamine B.

Orange shades—
Orange G.G.N.

Yellow shades—
16 Acid Yellow G. (kond).
Sunset Yellow.
640 Tartrazine.

Blue shades—
1180 Indigo Carmine.
671 Brilliant Blue E.C.F.
672 Patent Blue.

Violet shades—
698 Acid Violet 5B.

Brown shades—
Brown R.S. (chocolate NS).
Thiazine Brown R.

Black shades—
Black 5410.
Brilliant black.

(The numbers quoted are those given in the Society of Dyers and Colourists Colour Index, edited by F. M. Rowe, first edition, 1924.)

Labelling of Colouring Matter.

(2) Coal tar dyes which are sold for the purposes of colouring food shall have on the label of the package containing the colour, the number under which the colour is indexed in Rowe's Colour Index.

When more than one colour is contained in the package, the index number of each colour in the mixture shall be placed on the package.

(3) Any colour used in food manufacture shall comply with the following standard:—

(a) it shall contain no toxic intermediates;

(b) calculated as a proportion of the pure active dye it shall contain not more than—

1.4 parts per million of arsenic; or
10.0 parts per million of lead;
nor more than a trace of other heavy metal.

Approved by His Excellency the Governor in Executive Council 2nd August, 1955.

(Sgd.) R. H. DOIG,
Clerk of the Council.

HEALTH ACT, 1911-1954.

Balingup Health Board—Resolution.

Ex. Co. No. 1505.

WHEREAS under the provisions of the Health Act, 1911-1954, the Governor may cause to be prepared Model By-laws for all or any of the purposes for which by-laws may be made by a local authority under any of the provisions of the Act; and whereas a local authority may, of its own motion, by resolution adopt the whole, or any portion of such by-laws with or without modification; and whereas Model By-laws described as Series "A" have been prepared in accordance with the said Act and published in the *Government Gazette* on the 8th April, 1927, and amended from time to time thereafter: Now, therefore, the Balingup Health Board being a local health authority within the meaning of the Act, doth hereby resolve and determine that the amendment to the said Model By-laws published in the *Government Gazette* on the 9th and 18th February, 1955, shall be adopted without modification.

Passed at a meeting of the Ballingup Health Board this 11th day of May, 1955.

W. WRINGE,
Chairman.

R. F. DARLING
Secretary.

Approved by His Excellency the Governor in Executive Council, 2nd August, 1955.

(Sgd.) R. H. DOIG,
Clerk of the Council.

PHYSIOTHERAPISTS ACT, 1950-1954.

Department of Public Health,
Perth, 2nd August, 1955.

Ex. Co. 1507.

HIS Excellency the Governor in Executive Council, under the provisions of the Physiotherapists Act, 1950-1954, has been pleased to approve of the amendment in the manner mentioned in the Schedule to this notice of the rules made by the Physiotherapists Registration Board pursuant to section 8 of the Act and published in the *Government Gazette* on the 27th day of June, 1952, and amended from time to time thereafter.

LINLEY HENZELL,
Commissioner of Public Health.

Schedule.

PHYSIOTHERAPISTS ACT, 1950-1954.

Amendment of Rules.

The Physiotherapists Registration Board constituted by the Physiotherapists Act, 1950-1954, doth hereby amend in the manner mentioned in the Schedule hereto the Rules made under the said Act and published in the *Government Gazette* on the 27th day of June, 1952.

The Schedule.

The abovementioned Rules are amended by deleting rule 40 and substituting the following new rule:—

40. The subjects to be studied shall be:—

First Year—Anatomy, Zoology, Physics, Chemistry, Theory of Massage, Theory of Medical Gymnastics.

Second Year—Anatomy, Physiology, Histology, Pathology, Psychology, Theory and Practice of Massage, Medical Gymnastics, Medical Electricity.

Third Year—Practical Medical Gymnastics, Massage, Medical Electricity, Re-education.

Passed by a resolution of the said Board at a duly convened meeting of the Board held on the 22nd day of April, 1955.

The Common Seal of the Physiotherapists Registration Board was at the same time hereunto affixed by order of the Board in the presence of—

[L.S.]

(Sgd.) HENRY M. HILL,
Chairman.

(Sgd.) A. G. ROBERTSON,
Registrar.

Approved by His Excellency the Governor in Executive Council, 2nd August, 1955.

R. H. DOIG,
Clerk of the Council.

PLANT DISEASES ACT, 1914-1954.

Department of Agriculture,
Perth, 2nd August, 1955.

Ex. Co. No. 1443.

HIS Excellency the Governor in Executive Council, under the provisions of the Plant Diseases Act, 1919-1954, has been pleased to make the regulation set forth in the Schedule hereunder.

G. K. BARON HAY,
Director of Agriculture.

Schedule.

1. These regulations may be cited the "Regulations relating to the disease called Fruit Fly (*Ceratitis capitata*)."

2. Division VA—Regulations 46A and 46B of the regulations made under the Act and published in the *Government Gazette* on the 20th May, 1938, and the 29th July, 1938, are revoked.

3. In these regulations, subject to the context—

"Orchard" means any land used for the purpose of growing or cultivating plants, and includes any garden, farmy, vinery, vineyard, and hothouse, and any place where any plant is cultivated or where any plant which has been cultivated is growing.

"Act" means the Plant Diseases Act, 1914-1954.

4. The disease called Fruit Fly *(Ceratitis capitata)* is a disease to which the provisions of section 11 of the Act shall apply.

5. For the purpose of controlling and eradicating the disease called Fruit Fly and for preventing the spread of the disease, the due observance of the provisions contained in this regulation shall be appropriate steps and measures within the meaning and for the purposes of section 11 and section 12 of the Act to be taken and adopted by owners and occupiers of orchards to which sections 11 and 12 relate.

(A) In every orchard when either under section 11 or under section 12 of the Act the owner or occupier of the orchard is required to take appropriate steps and measures for controlling and eradicating or for preventing the spread of the disease called Fruit Fly (*Ceratitis capitata*), the owner or occupier shall do or cause to be done the following things:—

(i) gather all fallen fruit from the ground as follows:—

(a) Loquats, apricots, peaches, nectarines, plums, figs, pears, guavas, persimons, feijoas and quinces—once at least in every twenty-four hours.

(b) Apples, citrus fruits and other fruits not mentioned in subparagraph (a) of this paragraph—once at least in every three days;

(ii) gather all haws, pods or fruits of rose plants or other ornamental plants;

(iii) destroy by boiling or by some other method approved by an inspector all fruit and haws, pods or the fruits of rose plants or other ornamental plants so gathered in accordance with subparagraphs (i) and (ii) of this paragraph and found to be infested with the disease called Fruit Fly;

(iv) apply to every fruit tree and to every fruit vine in the orchard having fruit thereon by means of a hand syringe, or a spray pump, or by some other method approved by an inspector, fruit fly bait made in accordance with a formula prescribed in paragraph (B) of this regulation which shall be so applied according to the following directions:—

(a) at least one gallon of the fruit fly bait shall be used to every forty fruit trees or to every one hundred fruit vines required to be treated, and so that each fruit tree or each fruit vine is thoroughly treated;

(b) the first application of the fruit fly bait shall be made when the fruits on the trees or on the vines as the case may be are within six weeks of ripening;

(c) after the first application of the fruit fly bait further applications shall be made at least once in every six days during the whole of the ripening period; and until the expiration of two weeks after all the ripe fruits shall have been removed or fallen from the fruit trees or the fruit vines.

(B) The formula for making fruit fly baits shall be as follows:—

(a) Sodium fluosilicate—1 ounce.
Sugar—2½lbs.
Water—4 gallons.

or

(b) any other formula of which the Minister approves as notified in the *Government Gazette* whilst the notification remains unrevoked by a subsequent notification in the *Government Gazette.*

6. A person who commits a breach of these regulations is liable to a penalty not exceeding twenty-five pounds.

Approved by His Excellency the Governor in Executive Council, 2nd August, 1955.

R. H. DOIG,
Clerk of the Council.

88411/8/55

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