

CONSULTATION ON DRAFT FOOD (AMENDMENT NO. X) REGULATIONS 2020

Aim

The Singapore Food Agency (SFA) is seeking feedback from the food industry (local food manufacturers and importers, as well as interested parties) on the draft Food (Amendment No. X) Regulations 2020, which is targeted to come into effect in the second half of 2020.

Summary of amendments

The draft Food (Amendment No. X) Regulations 2020 contains amendments to the Food Regulations, mainly to allow the use of new food additives, extend the use of existing food additives, update existing provisions to be in line with international standards, as well as to facilitate trade.

A detailed description of the proposed changes can be found in the **ANNEX**. The legal text of the amendments can be downloaded from SFA's website at:

<http://www.sfa.gov.sg/legislation> (select "Sale of Food Act", then click on "Draft Food (Amendment No. X) Regulations 2020")

Request for comments

SFA invites views and comments on the draft Food (Amendment No. X) Regulations 2020. All submissions should be clearly and concisely written and should provide a reasoned explanation for any proposed revisions.

Submissions should reach SFA no later than 6:00 p.m., 12 June 2020, through mail, or email, to the following addresses:

Mail:

Regulatory Standards Department
Food Regulatory Management Division
Singapore Food Agency
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PROPOSED AMENDMENTS TO THE FOOD REGULATIONS

(A) TO ALLOW THE USE OF NEW FOOD ADDITIVES

1. Three new types of steviol glycosides (listed below) will be permitted for use as sweetening agents under Regulation 18. They will be accorded the same provisions currently allowed for steviol glycosides extracted from stevia leaves (*Stevia rebaudiana* Bertoni) in the Thirteenth Schedule. These three types of steviol glycosides are permitted in the United States for use as sweeteners in food. In addition, rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica* is listed as a type of steviol glycoside in the Codex General Standard for Food Additives and accorded the same provisions allowed for steviol glycosides from stevia leaf.
 - (a) Rebaudioside A from multiple gene donors expressed in *Yarrowia lipolytica*
 - (b) Rebaudioside M produced by enzymatic modification of Rebaudioside A extracted from stevia leaf, using the enzymes UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13), produced by genetically modified strains of *Escherichia coli* K-12 W311
 - (c) Rebaudioside M produced by enzymatic conversion of purified stevia leaf extract, using the enzymes UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13), produced by genetically modified strains of *Pichia pastoris*
2. Soy leghemoglobin derived from genetically modified *Pichia pastoris* will be permitted for use in meat analogues, up to a level of 0.45% (w/w), under Regulation 28. Soy leghemoglobin is currently permitted in the United States for use in ground beef analogues, to optimise flavour.
3. Lutein esters from *Tagetes erecta* (INS 161b(iii)) will be allowed for use as a permitted colouring matter under Part II of the Fifth Schedule. The Joint FAO/WHO Expert Committee on Food Additives (JECFA) has established the safety of lutein esters from *Tagetes erecta* for use as a colouring matter in food. The Codex Alimentarius Commission (CAC) has also adopted provisions for the use of lutein esters from *Tagetes erecta* as a colouring matter in foods under good manufacturing practice. Lutein esters from *Tagetes erecta* is also a permitted colouring matter in major developed countries such as Australia, New Zealand and the United States.
4. Ferrous bisglycinate will be included under Part II of the Seventh Schedule as a permitted form of iron for addition to food. JECFA has assessed and concluded that ferrous bisglycinate is suitable for use as a source of dietary iron. Ferrous bisglycinate has also been approved for use in food as a source of dietary iron in the major developed countries, including the European Union and the United States.
5. Sorbitol syrup (INS 420(ii)) will be included in Part 1 of the Eighth Schedule as a permitted general purpose food additive. It will be allowed for use in food under

good manufacturing practice. JECFA has established the safety of sorbitol syrup and CAC has adopted provisions for the use of sorbitol syrup in foods under good manufacturing practice. Sorbitol syrup is also permitted for use in food in major developed countries such as Australia, New Zealand, Canada and the European Union.

6. A new enzyme, alpha, alpha-trehalase (EC 3.2.1.28) produced from genetically modified *Trichoderma longibrachiatum* containing the alpha, alpha-trehalase gene from *Trichoderma longibrachiatum* will be permitted for use in food under good manufacturing practice, under Part 2(C) of the Eighth Schedule. This enzyme has a long history of usage by the food industry and has been approved for use in food in a few countries, including Denmark, France, and the United States.

Enzyme	EC Number	Production organism	Donor organism	Donor gene
Alpha, alpha-trehalase	3.2.1.28	<i>Trichoderma longibrachiatum</i>	<i>Trichoderma longibrachiatum</i>	Alpha, alpha-trehalase

(B) TO EXTEND THE USE OF EXISTING FOOD ADDITIVES

1. A total of nine new provisions for rosemary extract (INS 392) (highlighted in yellow in the table below) will be included in the Third Schedule. The use of rosemary extract in these new food categories is permitted in Australia, New Zealand, the European Union, United States and China. In connection with the new provisions, amendments will be made to the Third Schedule to consolidate all provisions for rosemary extract (both new and existing) into a new table, to provide clarity to the industry:

Specified Food	Parts per million (expressed as sum of carnosol and carnosic acid)
(a) Dehydrated meat	150
(b) Dried sausages	100
(c) Edible vegetable oils and fats, excluding olive oil	50
(d) Fish oil and algal oil	50
(e) Lard, beef fat, poultry fat, sheep fat and porcine fat	50
(f) Processed meat other than dried sausages:	
(i) with a fat content of 10% or less	15 (on a fat or oil basis)
(ii) with a fat content of more than 10%	150 (on a fat or oil basis)
(g) Processed nuts, including coated nuts and nut mixtures	200 (on a fat or oil basis)
(h) Sauces, gravies and dressings, and their mixes	100 (on a fat or oil basis)
(i) Snacks — potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	50 (on a fat or oil basis)
(j) Vegetable, nut and seed spreads	200 (on a fat or oil basis)

2. Benzoates (referring to benzoic acid and its sodium and potassium salts (INS 210, 211 and 212)) and sorbates (referring to sorbic acid and its sodium, potassium and calcium salts (INS 200, 201, 202 and 203)) will be allowed for use in non-fruit fillings, at levels up to 1500 ppm (as benzoic acid) and 1000 ppm (as sorbic acid) respectively, when either benzoates or sorbates are used as the sole preservative. The use of benzoates and sorbates in non-fruit fillings have been endorsed by the

CAC and permitted in Canada, European Union, the United States and Hong Kong. In connection with this new provision, the existing food category name of “Decorations, icings and frostings” in the Fourth Schedule will be amended to “Decorations (icings and frostings), non-fruit fillings and toppings, and sweet sauces”. The new category name is consistent with the category name used in the Codex General Standard for Food Additives.

3. Currently, acesulfame potassium (INS 950) and sucralose (INS 955) are allowed for use in the food category “Confectionery (including hard and soft candy, nougats and marzipans)” in the Thirteenth Schedule, at levels up to 500 ppm and 1000 ppm, respectively. There are currently no special provisions for the use of sweetening agents at higher levels in microsweets and breath-freshening mints, unlike the provisions adopted by the CAC. To be in line with the maximum levels adopted by the CAC, the maximum permitted levels for acesulfame potassium and sucralose in various types of confectionery will be revised as follows.

	Acesulfame-K	Sucralose
Hard candy	500 (except for microsweets and breath-freshening mints, where up to 2500 ppm is permitted)	1800 (except for microsweets and breath-freshening mints, where up to 30000 ppm is permitted)
Nougats and marzipans	1000	1800
Soft candy	1000 (except for microsweets and breath-freshening mints, where up to 2000 ppm is permitted)	1800 (except for microsweets and breath-freshening mints, where up to 30000 ppm is permitted)

(C) UPDATES TO THE FOOD REGULATIONS TO BE IN LINE WITH INTERNATIONAL STANDARDS

1. The standard for butter in Regulation 116 will be revised and updated, with respect to the product definition, raw materials, permitted ingredients and composition, to be in line with the Codex Standard for Butter (CODEX STAN 279-1971). With this amendment, starter cultures of harmless lactic acid producing bacteria and flavour producing bacteria would be permitted for use in butter. The revised standard is as follows:

“116.—(1) Butter is a fatty product that is derived exclusively from milk, products obtained from milk, or both, and is principally in the form of an emulsion of the type water-in-oil.

(2) Butter must contain —

- (a) not less than 80% (w/w) of milk fat;
- (b) not more than 16% (w/w) water; and
- (c) not more than 2% non-fat milk solids.

(3) Butter may not contain any added substance except —

- (a) *harmless vegetable colouring matter;*
- (b) *salt;*
- (c) *starter cultures of harmless lactic acid producing bacteria, flavour producing bacteria, or both;*
- (d) *water; or*
- (e) *any substance expressly permitted in butter under these Regulations.”*

2. The name of an existing food additive, “Hydrogenated glucose syrup (maltitol and maltitol-based products)” will be amended to “Maltitol” and “Maltitol syrup (hydrogenated glucose syrup)”, to be in line with the names used by the CAC and the major developed countries, such as Australia, New Zealand, Canada and the European Union.

(D) OTHER TRADE FACILITATIVE CHANGES

Regulation 204(2) (extracted below for reference) specifies the geographical origin of Scotch whisky. This is the only standard in the Food Regulations which specifies the geographical origin of a product. Geographical indications are not within the scope of the Sale of Food Act or the Food Regulations and are now protected under the Geographical Indications Act (administered by the Intellectual Property Office of Singapore, IPOS). Therefore, Regulation 204(2) will be deleted from the Food Regulations. However, Scotch whisky sold in Singapore will still be required to comply with the food safety and labelling requirements of the Food Regulations.

“204(2) *Scotch whisky shall mean whisky which has been distilled in Scotland as whisky for domestic consumption in accordance with the laws of the United Kingdom.”*