REGULATION — MARINE FOOD

Published under Government Notice No. R. 2064 of 2 November 1973

As amended by:

Government Notice No. R. 692 of 16 May 1997

The Minister of Health has, in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), made the following regulation which shall apply with effect from the date of publication hereof:

MARINE FOOD

(1)	For the purposes of this regulation "additive" means a substance which is specially prepared for use
	in food stuffs and intentionally added to fish and/or fish products for one or more of the following
	purposes, viz.:

(a) To retain the nutritional properties;

(3)

(4)

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- (b) to enhance the keeping quality or stability;
- (c) to make the product more attractive to the consumer;
- (d) to act as an adjuvant in manufacture, packing, treatment or transport;

and which complies with any standard of purity or quality which may be prescribed in respect of any specific additive.

(2)	Subject to the other provisions of the Act, fish products shall contain no additives except permitted
	colourants, salt, citricacid, ascorbic acid, sodium glutamate, harmless seasoning and wood smoke
	emitted from wood that is free from gum, resin, paint, timber preservatives and other added
	substances. In addition canned rock lobster and canned fish may contain not more than 0,5 per cent
	sodium hexametaphosphate.

(5)	
(6)	Fish for processing both at sea and on land shall be stored, handled and transported under hygienic conditions.

(7) Fish shall be processed as soon as possible after being caught. Wherenot fozenimmediately, it shall be kept at a temperature not exceeding 10°C until processing commences.

 20°C and the thawing shall be completed in less than 20 hours. Unless processed immediately after thawing is complete, the chilling of thawed fish to $0.5\,^{\circ}\mathrm{C}$ shall be commenced immediately.

When being thawed for subsequent, frozen fish shall not be exposed to any temperature higher than

(8)