

**REGULATIONS RELATING TO MAYONNAISE AND  
OTHER SALAD DRESSINGS**

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**As amended by:**

Government Notice No. R. 1910 of 4 September 1987

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The Minister of National Health and Population Development, in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), has made the regulations contained in the Schedule hereto, which shall be applied from the date of publication hereof, except in the case of regulation 10, which shall become effective nine months after the date of publication.

**SCHEDULE**

**Definitions**

1. In these regulations **“the Act”** shall mean the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), and any expression to which a meaning has been assigned in the Act shall bear such meaning and, unless inconsistent with the context—

**“Acidifying agent”** shall mean—

- (a) vinegar;
- (b) lemon and/or lime juice;
- (c) citric acid and/or malic acid, in an amount not greater than 25 per cent of the mass of vinegar or diluted vinegar calculated as acetic acid;
- (d) lactic acid;
- (e) phosphoric acid-food grade.

**“egg”** shall mean the whole egg or egg yolk, in liquid, frozen or dried form, of a hen of the species *Gallus domesticus*;

**“GMP”** shall mean the amount permitted in accordance with prevailing good manufacturing practice;

**“modified milk protein”** shall mean milk protein precipitated by acidification and neutralised by means of alkali to form sodium, potassium or calcium caseinate;

**“permitted”** shall mean permitted in terms of the Act;

**“per cent”** shall mean per cent by volume; and

**“vinegar”** shall mean the product which complies with the compositional standards prescribed for

vinegar in the Regulations under the Marketing Act, 1968 (Act 59 of 1968).

2. Any foodstuff which is sold or manufactured for sale as—

- (a) mayonnaise;
- (b) French, Greek or Italian salad dressing or any similar salad dressing;
- (c) salad cream;
- (d) salad dressing or dressing;
- (e) low-oil salad dressing or low-oil dressing;
- (f) oil-free salad dressing or oil-free dressing,

shall be composed of and shall contain the ingredients stipulated in these regulations.

3. Mayonnaise—

(1) (a) shall contain—

- (i) at least 52 per cent edible vegetable oil; and
- (ii) acidifying agent; and
- (iii) one of the following egg or modified milk protein; and

(b) may contain the following ingredients, singly or in combination;

- (i) salt;
- (ii) mustard;
- (iii) nutritive carbohydrate sweeteners;
- (iv) spices and other harmless flavourants;
- (v) monosodium glutamate in accordance with GMP;
- (vi) permitted food colourants and permitted preservatives;
- (vii) calcium disodium EDTA and/or disodium EDTA not in excess of 75 mg/kg to preserve colour and/or flavour;
- (viii) tomato paste/purée;
- (ix) any of the stabilisers/thickeners in column I of the following table in a proportion not exceeding the number of milligrams per kilogram specified opposite each in column II;

<b>Column I</b>	<b>Column II</b>
<b>Stabiliser/Thickener</b>	<b>Limits mg/kg</b>
Acacia gum .....	GMP
Carob bean gum .....	5 000
Carrageenan .....	10 000
Guar gum .....	GMP
Oat gum .....	GMP
Xanthan gum .....	GMP
Pectin (amidated and non-amidated) .....	5 000
Propylene glycol alginate .....	10 000
Sodium carboxymethyl cellulose .....	GMP

Tragacanth ..... 5 000

- (2) Where phosphoric acid-food grade is added to a foodstuff referred to in subregulation (1), the phosphoric acid-food grade shall comply with the standards of purity for an acid, base or salt as determined in the latest edition of the "Food Chemicals Codex" compiled by the Committee on Codex Specifications in the United States of America.

4. French, Greek or Italian salad dressing or any similar salad dressing—

- (a) shall contain—
- (i) at least 35 per cent edible vegetable oil; and
  - (ii) acidifying agent; and
- (b) may contain the ingredients referred to in regulation 3(b)(i) up to and including (viii) as well as any stabiliser or thickener, singly or in combination, listed in column I of the following table in a proportion not exceeding the number of milligrams per kilogram specified opposite each in column II:

<b>Column I</b>	<b>Column II</b>
<b>Stabiliser/Thickener</b>	<b>Limits mg/kg</b>
Carob bean gum .....	5 000
Carrageenan .....	10 000
Guar gum.....	GMP
Methyl and sodium carboxymethyl cellulose ..	5 000
Pectin (amidated and non-amidated).....	GMP
Polysorbate 60.....	4 000
Polysorbate 80.....	4 000
Propylene glycol alginate .....	5 000
Sorbitan monostearate .....	4 000

5. Salad cream—

- (a) shall contain—
- (i) at least 30 per cent edible vegetable oil; and
  - (ii) acidifying agent; and
  - (iii) egg yolk containing ingredients that are equivalent in egg yolk solids content to 4 per cent by mass of liquid egg yolk; and/or
  - (iv) starch paste prepared from food starch, modified food starch, tapioca flour, wheat flour, rye flour or a combination thereof. Provided that water may be added in the preparation of such paste.
- (b) may contain the ingredients referred to in regulation 3(b)(i) up to and including (vii) as well as any stabiliser or thickener, singly or in combination, listed in column I of the following table in a proportion not exceeding the number of milligrams per kilogram specified opposite each in column II;

<b>Column I</b>	<b>Column II</b>
<b>Stabiliser/Thickener</b>	<b>Limits mg/kg</b>
Alginates, Ca, K, Na .....	GMP

Carrageenan .....	10 000
Carob bean gum .....	5 000
Guar gum.....	GMP
Methyl and sodium carboxymethyl cellulose..	5 000
Mono and diglycerides.....	GMP
Pectin (amidated and non-amidated).....	GMP
Polysorbate 60.....	4 000
Polysorbate 80.....	4 000
Propylene glycol alginate .....	5 000
Sorbitan monostearate .....	4 000
Xanthan gum .....	GMP

6. Salad dressing or dressing—

- (a) shall contain at least 13 but not more than 29 per cent edible vegetable oil per mass; and
- (b) may contain the following ingredients, singly or in combination:
  - (i) Water;
  - (ii) acidifying agent;
  - (iii) salt;
  - (iv) mustard;
  - (v) nutritive carbohydrate sweeteners;
  - (vi) permitted artificial sweeteners;
  - (vii) tomato paste/puree;
  - (viii) monosodium glutamate in accordance with GMP;
  - (ix) spices and other harmless flavourants;
  - (x) permitted food colourants and permitted preservatives;
  - (xi) stabilisers/thickeners as prescribed in regulation 5 (b);
  - (xii) egg;
  - (xiii) modified starch;
  - (xiv) modified milk protein;
  - (xv) milk solids.

7. Low-oil salad dressing or low-oil dressing—

- (a) shall contain not more than 13 per cent edible vegetable oil; and
- (b) may contain the ingredients, singly or in combination, referred to in subregulation 6(b).

8. Oil-free salad dressing or oil-free dressing—

- (a) shall not contain more than 0,5 per cent edible vegetable oil; and
- (b) may contain the ingredients, singly or in combination, referred to in regulation 6(b).

9. Where two or more stabilisers or thickeners are used in mayonnaise, French, Greek or Italian salad dressing or any similar salad dressing, other salad dressing or dressing, salad cream, low-oil salad dressing, low-oil dressing, oil-free salad dressing or oil-free dressing, the sum of the fractions obtained when the mass or volume of each stabiliser or thickener used is divided by the maximum permitted amount thereof, when used alone, shall not exceed one.

### **Labelling**

10. Subject to any other legal requirement relating to labelling, the label of a container containing mayonnaise, French, Greek or Italian salad dressing or any similar salad dressing, other salad dressing or dressing, salad cream, low-oil salad dressing or low-oil dressing, shall indicate the origin of the vegetable oil and the vegetable oil content thereof.

### **Withdrawal**

11. Regulation 14(12) promulgated under the repealed Act of Foodstuffs, Medicines and Disinfectants, 1929 (Act 13 of 1929), is hereby withdrawn.