	In a County Constituency	*In a Borough Constituency*
13. For every stamping instrument required to be purchased, hired, altered or repaired.	Actual and necessary cost.	
14. For copies of the register.	Actual and necessary cost.	
15. For general stationery, postage, telegrams, telephone calls, bank charges and miscellaneous expenses.	Actual and necessary cost.	

II. In an uncontested election, for all necessary preliminary work the amount shall be the same as the amount specified for corresponding work in a contested election, except that for all clerical and other assistance employed by the Returning Officer for the purposes of the election, including charges for employer's share of national insurance and superannuation contributions where payable, the amount shall be not more than one-quarter of the amount specified under paragraph I.3 of this part of the Schedule.

EXPLANATORY NOTE

(This Note is not part of the Regulations but is intended to indicate their general purport.)

These Regulations prescribe a revised scale increasing the maximum charges in respect of services rendered and expenses incurred by a returning officer for the purposes of or in connection with a Northern Ireland parliamentary election.

1962. No. 90 **[C]**

FOOD AND DRUGS

Composition and Labelling

Emulsifiers and Stabilisers in Food

REGULATIONS, DATED 9TH MAY, 1962, MADE BY THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER SECTIONS 4, 7 AND 68 OF THE FOOD AND DRUGS ACT (NORTHERN IRELAND), 1958.

The Ministry of Health and Local Government, in exercise of the powers conferred upon it by Sections 4, 7 and 68 of the Food and Drugs Act (Northern Ireland), 1958(a), having consulted with such organisations as appear to it to be representative of interests substantially affected by these regulations, hereby makes the following regulations:—

(a) 1958. c. 27.

Citation and commencement

1. These regulations may be cited as the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland), 1962, and shall come into operation on the 16th day of July, 1962, except that paragraph (2) of regulation 5 and regulation 6 shall come into operation on the 14th day of January, 1963.

Interpretation

2.—(1) In these regulations—

"the Act" means the Food and Drugs Act (Northern Ireland), 1958;

"bread" means bread intended for sale for human consumption and includes the following, and any part of any of the following, that is to say, rolls, baps, fancy loaves, milk loaves, malt loaves and fruit loaves;

"cellulose ethers" means any compound obtained by replacing the hydrogen atoms in the hydroxyl groups in cellulose by one or more of the following substituent groups—methyl, ethyl, hydroxy-ethyl, hydroxy-propyl;

"complete glycerol esters" means any compound formed by completely esterifying the hydroxyl groups of glycerol with either—

(*a*) a mixture of a single fatty acid and acetic acid; or

(*b*) a mixture of fatty acids and lactic acids; or

(*c*) a mixture of fatty acids and phosphoric acid; or

(*d*) a mixture of fatty acids and diacetyl tartaric acid;

"cream" means that part of milk rich in fat which has been separated by skimming or otherwise and is intended for sale for human consumption;

"emulsifier" and "stabiliser" mean respectively any substance, other than a natural food substance, which is capable—

(*a*) in the case of an emulsifier, of aiding the formation of, and

(*b*) in the case of a stabiliser, of maintaining,

the uniform dispersion of two or more immiscible substances, but do not in either case include agar, alginic acid, calcium alginate, sodium alginate, carrageen, edible gums, dextrin, pectin, calcium pectate, sodium pectate, calcium chloride, calcium lactate, lecithin, quillaia, proteins (whether hydrolysed or not), calcium caseinate, sodium caseinate, starches (whether modified or not), malt extract, sorbitol, any substance inasmuch as its use is permitted by the Public Health (Preservatives, etc., in Food) Regulations (Northern Ireland), 1927 to 1958(**a**), the Colouring Matter in Food Regulations (Northern Ireland), 1961(**b**), or the Antioxidants in Food Regulations (Northern Ireland), 1961(**c**), or the sodium or potassium salts of any of the following, that is to say, acetic acid, carbonic acid, citric acid, lactic acid, malic acid, phosphoric acid, polyphosphoric acid or tartaric acid;

"flour" means the product intended for sale for human consumption which is derived from, or separated during, the milling or grinding of wheat, whether or not any of the wheat has been malted or subjected to any process and whether or not the product contains enzyme active prepara-

(**a**) S.R. & O. (N.I.) 1927, No. 18; S.R. & O. (N.I.) 1927, No. 69; S.R. & O. (N.I.) 1927, No. 98; S.R. & O. (N.I.) 1932, No. 136; S.R. & O. (N.I.) 1940, No. 81; S.R. & O. 1953, No. 143; S.R. & O. 1958, No. 161.
(**b**) S.R. & O. 1961, No. 99.
(**c**) S.R. & O. 1961, No. 159.

tions, and includes meal but does not include separated wheat offals, separated wheat germ or semolina;

"food" includes—

(*a*) cream and any food containing milk, and

(*b*) drink, chewing gum and other products of a like nature and use, and articles and substances used as ingredients in the preparation of food or drink or of such products;

but does not include—

(i) water, live animals or birds, or

(ii) articles or substances used only as drugs;

and except as respects Regulations 5 and 6, the expression means food intended for sale for human consumption;

"inter-esterification" means the combination of a number of molecules of ricinoleic acid by the linking, with the elimination of water, of the hydroxyl group of one molecule with the carboxyl group of another molecule; and "inter-esterified" shall be construed accordingly;

"natural food substance" means any substance, suitable for use as food and commonly used as food, which is wholly a natural product, whether or not that substance has been subjected to any process or treatment;

"partial polyglycerol esters" means any compound formed by incompletely esterifying the hydroxyl groups of condensed glycerol, which has been formed by causing glycerol to react with itself with the elimination of water, with either—

(*a*) any single fatty acid; or

(*b*) any mixture of fatty acids; or

(*c*) dimerised fatty acids of soya bean oil; or

(*d*) inter-esterified fatty acids of castor oil;

"partial glycerol esters" means any compound formed by incompletely esterifying the hydroxyl groups of glycerol with either—

(*a*) any single fatty acid; or

(*b*) any mixture of fatty acids; or

(*c*) any mixture of fatty acids with one of the following organic acids—acetic acid, lactic acid, citric acid, tartaric acid, diacetyl tartaric acid or hydroxystearic acid;

in which the proportion of sodium salt, if any, of any fatty acid present does not exceed two per centum (estimated by weight) of the partial glycerol ester;

"permitted emulsifier" means any emulsifier specified in the First Schedule;

"permitted stabiliser" means any stabiliser specified in the First Schedule;

"propylene glycol esters" means any compound formed by completely or incompletely esterifying the hydroxyl groups of propylene glycol with either—

(*a*) any single fatty acid; or

(*b*) any mixture of fatty acids; or

(*c*) any mixture of fatty acids and lactic acid; or

(*d*) alginic acid;

"reconstituted cream" means a substance which, not being cream, resembles cream in appearance and contains no ingredient not derived from milk, except—