ICE CREAM

REGULATIONS DATED 15TH DAY OF APRIL, 1954, MADE BY THE MINISTRY OF AGRICULTURE UNDER SECTIONS THREE AND TEN OF THE SALE OF ICE CREAM ACT (NORTHERN IRELAND), 1937.

1954. No. 58

The Ministry of Agriculture for Northern Ireland, in exercise of the powers conferred on it by sections three and ten of the Sale of Ice Cream Act (Northern Ireland), 1937, (a) and of every other power enabling it in that behalf, hereby makes the following regulations, that is to say:—

1. These Regulations may be cited as the Ice Cream (Heat Treatment, etc.) Regulations (Northern Ireland), 1954, and shall come into operation on the 17th day of May, 1954.

2.—(1) In these Regulations, unless the context otherwise requires—" complete cold mix " means a product which is capable of manufacture into ice cream with the addition of water only, is sent out by the manufacturer in airtight containers, and has been made by evaporating a liquid mixture which has already been submitted to heat treatment comparable with that prescribed in these Regulations; and " ingredients " includes sugar and dried egg, but does not include colouring or flavouring materials or fruit, nuts, chocolate and other similar substance.

(2) The Interpretation Act, 1889, (b) shall apply for the purposes of the interpretation of these Regulations in like manner as it applies for the interpretation of an Act of the Parliament of Northern Ireland.

3. The following requirements shall be observed in the manufacture of ice cream intended for sale for human consumption:—

(*a*) Where a complete cold mix is used which is reconstituted with wholesome drinking water and to which nothing is added other than colouring or flavouring materials, fruit, nuts, chocolate or other similar substances, the reconstituted product shall be converted into ice cream within one hour of reconstitution.

(*b*) In any other case, after the ingredients have been mixed together the following provisions shall apply:—

(i) the mixture shall not be kept for more than one hour at any temperature which exceeds 45° Fahrenheit before being subjected to heat treatment in accordance with the next following subparagraph:

(ii) the mixture shall be subjected to heat treatment by one or other of the following methods:—

Method I. The mixture shall be raised to and kept at a temperature of not less than 150° Fahrenheit for 30 minutes.

(a) 1 Edw. 8 & 1 Geo. 6. Ch. 7.
(b) 52-3 Vict. Ch. 63.