L.N. 65 of 1987

MALTA BOARD OF STANDARDS ACT, 1965
(ACT NO. XXVII OF 1965)

Foods With Low Sodium Content (Excluding Salt Substitutes) Standard Order, 1987 (Standard Order No. 29 : 1987)

IN exercise of the powers conferred by section 4 of the Malta Board of Standards Act, 1965, the Malta Board of Standards has made the following standard order:—

1.1 This standard order may be cited as the Foods With Low Sodium Content (Excluding Salt Substitutes) Standard Order, 1987, and may be referred to as Standard Order No. 29 : 1987. Citation and commencement.

1.2 This standard order shall become operative on a date after the lapse of twenty days from the day on which it is laid on the Table of the House of Representatives, which date shall be notified by the Board in the Gazette.

2.1 This standard order applies to foods which are represented directly or indirectly, or by implication, as foods with low sodium content. Scope.

2.2 This standard order contains only provisions which are specific to the sodium content of foods. It does not refer to other aspects of the composition of such foods, including the use of food additives.

3.1 In this standard order, unless the context otherwise requires — Interpretation.

3.1.1 "foods with low sodium content" means foods which result from the reduction, restriction or removal of sodium, or have by nature a low or very low sodium content.

3.1.2 "low sodium content" and "very low sodium content" foods refer to foods conforming to the respective provisions regarding the maximum sodium content prescribed in paragraphs 4.1.1 and 4.1.2 respectively.

4.1 The essential composition and quality factors of special foods with low sodium content (excluding salt substitutes) are as follows:— Composition and quality factors.

4.1.1 Low sodium content food is a food which has been processed without the addition of sodium chloride, and the sodium content of which is not more than 120mg/100g of the final product as normally consumed.

4.1.2 Very low sodium content food is a food which has been processed without the addition of sodium chloride, and the sodium content of which is not more than 40mg/100g of the final product as normally consumed.

Labelling.

5.1 The following provisions are applicable to foods with low sodium, and very low sodium, content (excluding salt substitutes).

5.2.1 In addition to any labelling provisions applying to the particular food concerned, the following specific provisions for the labelling of foods with low sodium, and very low sodium, content shall apply:

5.2.2 A green disc not less than 20mm diameter shall be used to indicate low sodium food.

5.2.3 A black circle drawn around the green disc indicates a very low sodium food.

5.2.4 The green disc shall bear the description "Low Salt" for low sodium foods, or "Very Low Salt" for very low sodium foods, in accordance with paragraphs 4.1.1 and 4.1.2.

5.2.5 The sodium content expressed as NaCl shall be declared on the label to the nearest 10mg per 100g of drained product where applicable.

5.2.6 The standard mark and the inscription "Complies with the Malta Board of Standards Order No. 29 of 1987" shall be clearly shown on the green disc or adjacent to it.

Methods of analysis.

6.1 The sodium content in low sodium foods including salt substitutes is determined directly.

6.2 Outline of Method — Dry ashing at 525 – 550°C. Prepare solution from ash and determine sodium using flame photometer. Express sodium content in terms of NaCl for labelling purposes only.

Ippubblikat mit-Taqsima tat-Tagħrif — *Published by the Information Division — Kastilja*
Mitbugħ fl-Istamperija tal-Gvern — *Printed at the Government Printing Press*
Prezz 2c — *Price 2c*