

**KARADENİZ İHRACATÇI BİRLİKLERİ
GENEL SEKRETERLİĞİ**



Sayı : 35649853-TİM.KİB.GSK.TEŞVİK.2023/1946-4007

Giresun, 15/12/2023

Konu : Malezya Gıda Yönetmeliği Güncelleme Çalışmaları

E-POSTA

**KARADENİZ İHRACATÇI BİRLİKLERİ ÜYELERİNE SİRKÜLER
2023 / 713**

İlgi: 08/09/2023 tarih 493 sayılı sirkülerimiz,

Sayın üyemiz,

Malezya Sağlık Bakanlığı Gıda Güvenliği ve Kalite Birimi tarafından 1983 tarihli Gıda Kanunu (Food Act) ve 1985 tarihli Gıda Düzenlemeleri (Food Regulations)'ne ilişkin güncelleme çalışmaları yürütüldüğü ilgede kayıtlı sirkülerimiz ile duyurulmuştur.

Bu defa, Kuala Lumpur Ticaret Müşavirliğinin bir yazısına atfen, Ticaret Bakanlığı Ürün Güvenliği ve Denetimi Genel Müdürlüğünden alınan 14/12/2023 tarih 91959857 sayılı yazıda;

- 6 Aralık 2023 tarihinde Malezya Sağlık Bakanlığı koordinasyonunda gerçekleştirilen toplantıda, Malezya'nın ithal ettiği gıda ürünlerine ilişkin güncelleme çalışmalarında son aşamaya geldiği belirtilerek, yapılan güncellemelere ilişkin bilgilerin paylaşıldığı,

- Malezya'da gıda güvenliğinin hazırlama, işleme, depolama, paketlenme, taşıma, satış ve tüketimi kapsayan tüm süreçlerde artırılarak sağlanması amacıyla yürütülen bu çalışmanın önemli kısmının tamamlanmasında son aşamaya geldiği ve 1 Ocak 2024 tarihi itibarıyla geçerli olacağı bilgisinin verildiği,

- Bilgilendirmede ayrıca yasal metinlere ilişkin güncellemelerin devam etmesinin mümkün olduğu, bu kapsamda ilgili paydaşlardan bilhassa uygulamada karşılaşılan zorluklar kapsamında gelecek talepleri dikkate alacaklarının altının çizildiği, bu çerçevede, ihtiyaç duyulması halinde başta sorumlu yöneticiler olmak üzere aşağıda irtibat bilgileri paylaşılan yetkililer ile irtibata geçilmesinin mümkün olduğu,



KARADENİZ İHRACATÇI BİRLİKLERİ GENEL SEKRETERLİĞİ

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- Genel anlamda bakıldığında, yapılan güncellemelerin yoğunlukla gıdanın içeriğini ve menşesini göstermeye ve okunabilirliğini (anlaşılabilirliğini) artırmak amacıyla şeffaflık sağlamaya ve ithalat gümrük denetimlerine yönelik olduğu dikkat çektiği ifade edilmektedir.

Öte yandan, Malezya Sağlık Bakanlığı tarafından hazırlanan ve bir örneği ilişik bulunan sunumun incelenmesinden de görülebileceği üzere, ithal gıda ürünlerinde aşağıdaki hususlara dikkat edilmesi gerektiği anlaşılmaktadır:

1. İthal ürünlerin paketlerinde yerel dil veya İngilizce kullanılmalıdır. Paket üzerinde tercüme de yer verilebilir.
2. Ürün üzerinde, ürünü karakterize eden gıdanın ismine ve içerik oranına da yer verilmelidir.
3. İçindekiler listesinde yer alan tüm ürünler (su, gıda katkı maddeleri ve besin değerleri), ürün oluşumundaki ağırlığına göre azalan düzende sıralanmalıdır.
4. Kullanılan tüm gıda katkı maddelerine paket üzerinde yer verilmelidir (Renklendirici, Koruyucu, Aroma Zenginleştirici, Tatlandırıcı, Düzenleyici ve Antioksidan).
5. Paketlerde minimum net ağırlık, net hacim veya paket içerisindeki içerik sayısı paylaşılmalıdır.
6. Süt ve süt ürünleri, yer fıstığı ve soya fasulyesi dahil olmak üzere sert kabuklu yemişler ve bunların mamulleri, hububat, un, çavdar, arpa, yulaf, balık ve balık ürünleri, yumurta ve yumurta ürünleri gibi alerjenler belirtilmelidir.
7. İhraca konu ürünün;
 - a. üreticisinin ya da üretim hakkına sahip olan firmanın ismi ve adresi,
 - b. menşe ülkesi,
 - c. ithalatçısının isim ve adresi belirtilmelidir.
8. Zorunlu besin değerleri (enerji, karbonhidrat, toplam şeker, protein, yağ, sodyum) belirtilmelidir.

Daha fazla bilgi için <https://fsq.moh.gov.my/v6/xs/index.php> adresinin ziyaret edilmesi mümkündür.

Bilgilerinize sunarız.

e-imzalıdır
Şahin KURUL
Genel Sekreter a.
Şube Müdürü

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GENEL SEKRETERLİĞİ**



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Giresun, 15/12/2023

Konu : Malezya Gıda Yönetmeliği Güncelleme Çalışmaları

Malezya Sağlık Bakanlığı İrtibat Kişileri;

Ministry of Health Malaysia
Address: Level 4, Menara Prisma
No.26, Jalan Persiaran Perdana
Precinct 3, 62675 Putrajaya, Malaysia

Sorumlu Yöneticiler;

Ts. Norrani binti Eksan
Senior Director for Food Safety and Quality
Tel: 603-8885 0797 ext. 4264
Email: norrani@moh.gov.my

Secretary to Senior Director
Ms. Fardilah binti Mohd Basri
Tel: 603-8885 0797 ext. 4265
Email: fardilah@moh.gov.my

Sorumlu Diğer Personeller;
Ms Norhidayah binti Othman
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Email: norhidayah@moh.gov.my

Mr Azman bin Abdul Rahman
Assistant Director
Policy, Strategic Planning and Codex Standard Division
Tel: 603-8885 0797 ext. 4300
Email: azman@moh.gov.my

EKLER:

- Ek.1** – Malezya Gıda İthalat Yönetmeliği Güncellemelerine İlişkin Doküman (49 sayfa)
Ek.2 – Malezya Gıda Yönetmeliği Revize Taslak Metin (81 sayfa)



Kementerian Kesihatan Malaysia

EMBASSY OUTREACH ON FOOD IMPORT CONTROL IN MALAYSIA

6 DECEMBER 2023

IMPORT BRANCH

FOOD SAFETY AND QUALITY DIVISION, MINISTRY OF HEALTH MALAYSIA



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Food Safety and Quality Division, Ministry of Health Malaysia

The competent and regulatory authority for
food safety in Malaysia

MISSION

Empowering food safety and quality controls
along the food supply chain through
accountability with stakeholders to ensure that
the people get safe and quality food

COMPETENT & REGULATORY AUTHORITY FOR FOOD SAFETY

To protect the public against **health hazards** and **fraud** in the storage, preparation, processing, packaging, transportation, sale and consumption of food

1

2

To **facilitate** trade



MANDATE ON FOOD SAFETY IS ALONG THE FOOD SUPPLY CHAIN

Primary
production/
Import



Post-
harvest/
Middleman



Processing
/Transport



Sale/
Outlet/
Export*

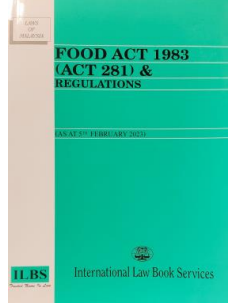


FOOD ACT 1983 AND ITS REGULATIONS

The control of imported food is to ensure that food imported into the country is safe and complies with all provisions in the food act 1983 and the regulations under it.



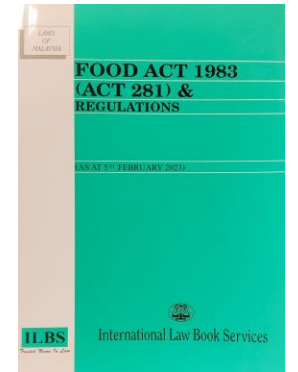
FOOD ACT 1983



Section 29. Importation.

1. Subject to the provisions of subsections (2) and (3), the importation of any food which does not comply with the provisions of this Act or any regulation made thereunder **is prohibited.**

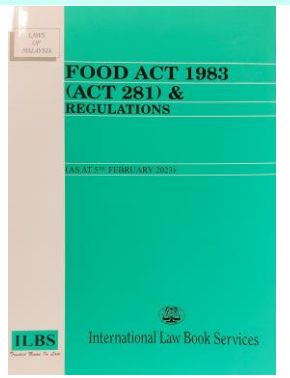
FOOD ACT 1983



Section 29. Importation.

- (2) Where food which is sought to be imported into Malaysia is processed food in a finished form and if sold in Malaysia constitutes an offence relating to labelling, **the food may be imported into Malaysia for the purpose of relabeling** it so that it complies with the provisions of this Act relating to labelling.
- (3) Where food which is sought to be imported into Malaysia is raw or semi-processed food and if sold in Malaysia constitutes an offence, the food may be imported into Malaysia for the purpose of **reprocessing or reconditioning** it so that it complies with the provisions of this Act.

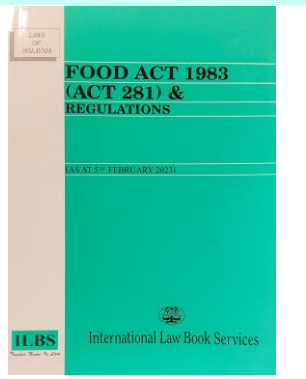
FOOD ACT 1983



Section 29. Importation.

(4) Where such food is imported into Malaysia for the purposes of relabeling, reprocessing or reconditioning it and the food is not relabeled, reprocessed or reconditioned **within three months** of the importation, the food shall be **exported by the importer within a period of two months** or such other period as the Minister may determine and, where it is not so exported, it shall be forfeited and **disposed** of as the Minister may direct.

FOOD ACT 1983



Section 29. Importation.

Section 29. Importation.

(5) The Director may require the importer to relabel, reprocess or recondition the food in a designated area under the supervision of an authorized officer to ensure that the relabeling, reprocessing or reconditioning of the food comply with the provisions of this Act.

(6) The Minister may exempt any food or class of food from the provisions of this section.

RELATED REGULATIONS

**Food
Regulations
1985**

Food Hygiene
Regulations 2009

Food (Issuance of Health
Certificate for Export of Fish and
Fish Product to the EU)
Regulation 2009

1

6

2

5

3

4

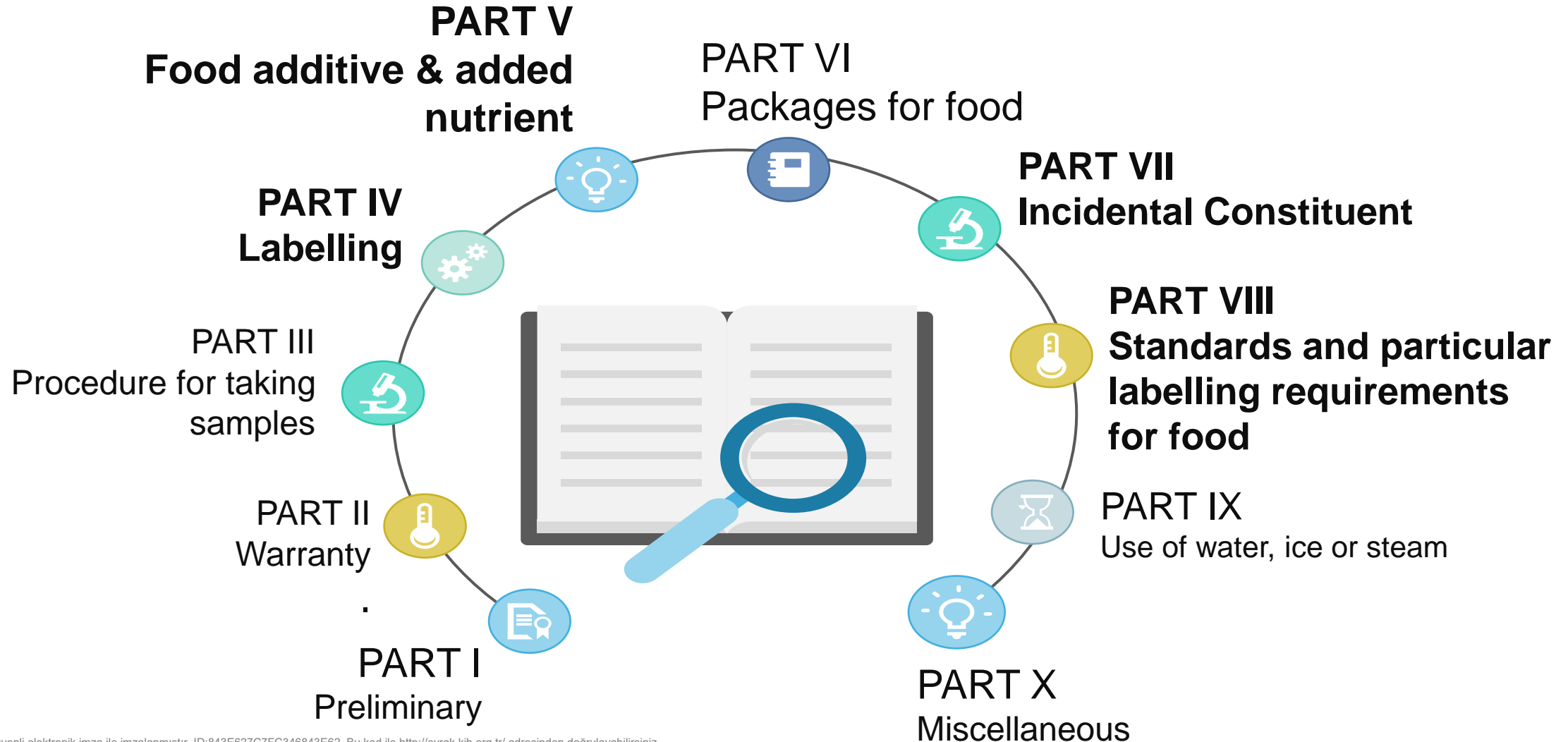
Food (Compounding of
Offences) Regulations 2017

Food (Food Analysis Fees)
Regulations 2016

Food Irradiation Regulations
2011

FOOD REGULATIONS 1985

ARRANGEMENT OF REGULATIONS



Food Regulations 1985



- Prepared, produced or packaged in Malaysia
 - Imported into Malaysia

MANDATORY LABELING



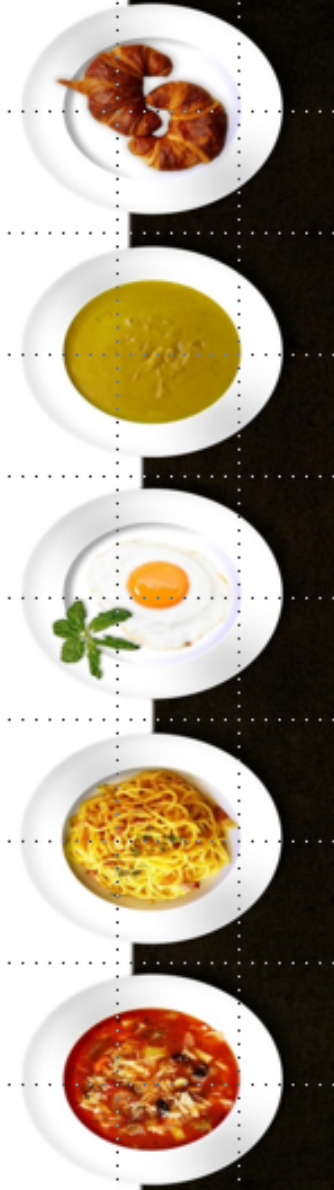
WHY LABEL

■ Transparency

Consumers right

Choice

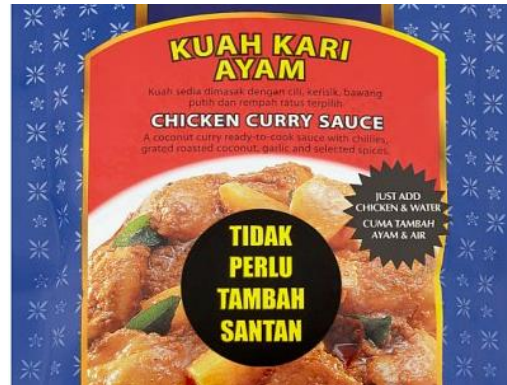
information that might have
health implications (allergenic effects)



REGULATION 10 - LANGUAGE

• LOCAL PRODUCT

- Labelled in Bahasa Malaysia
- May include translation



• IMPORTED PRODUCT

- Labelled in Bahasa Malaysia or English
- May include translation



REGULATION 10 - LANGUAGE



Product Under
Regulation 84, 90, 91,
94, 95, 97, 98, 99, 388
**MUST BE LABELLED IN
BAHASA MALAYSIA**
including imported
product

REG 11(1)(A)& (B) – PRODUCT NAME

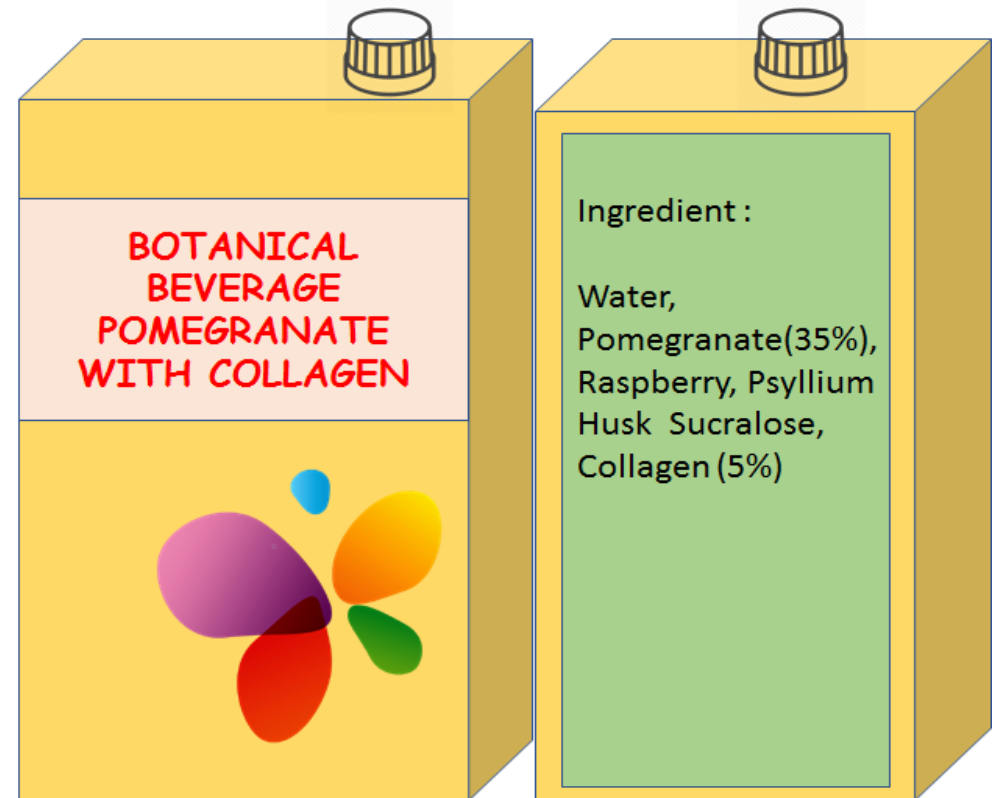
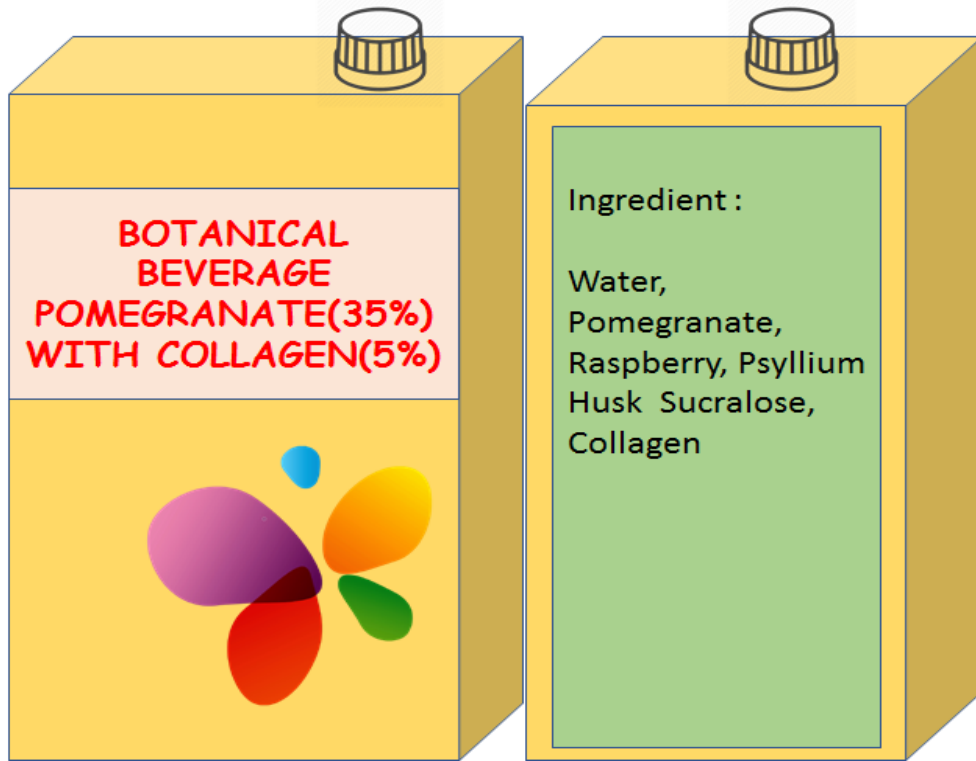


PRODUCT NAME WITH SPECIFIC REGULATIONS

The product name of a food is the name specified in regulation for a product meet with specifications.

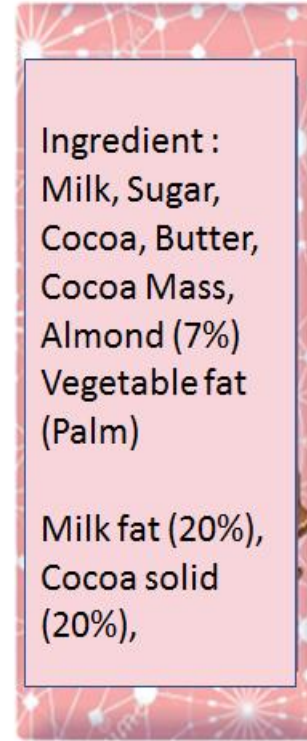
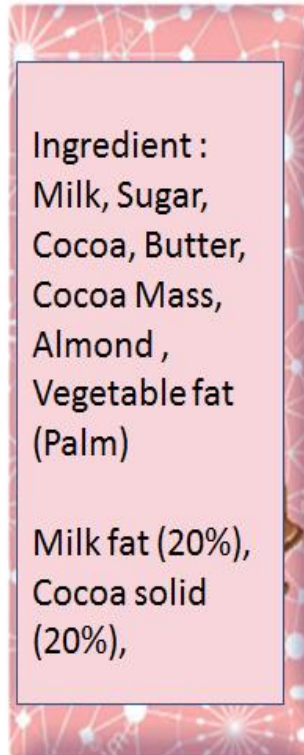
REGULATION 11(1)(EB) – QUANTITATIVE INGREDIENT DECLARATION (QUID)

The ingredient is emphasised in the appropriate designation.

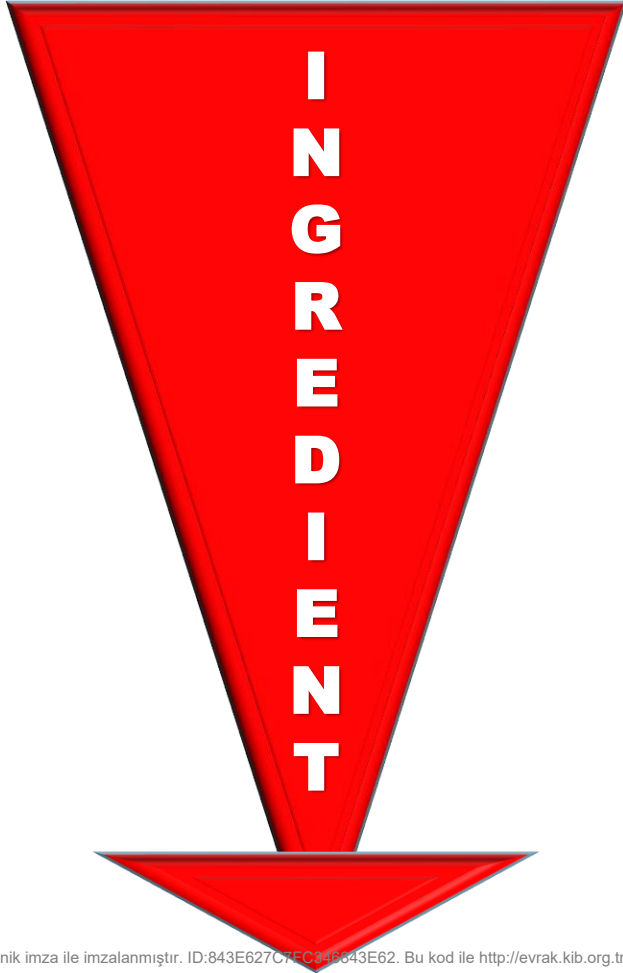


REGULATION 11(1)(EB) - QUANTITATIVE INGREDIENT DECLARATION (QUID)

The ingredient is emphasise in the appropriate designation & ingredient is not within the name of the food but is essential to characterize the food



REGULATION 11(1)(E) - INGREDIENT LISTING



All ingredients, other than water, food additives and nutrient, must be listed in descending order of proportion by weight on the food label.

REGULATION 11(1)(G) -ADDITIVES

All food additives used in the food must be labelled.

COLOURING SUBSTANCES

PRESERVATIVES

FLAVOR ENHANCER

FLAVOURING SUBSTANCES

CONDITIONER

ANTIOXIDANT

REGULATION 11 (1)(GA) – **FOOD** **ADDITIVE** LABELLING

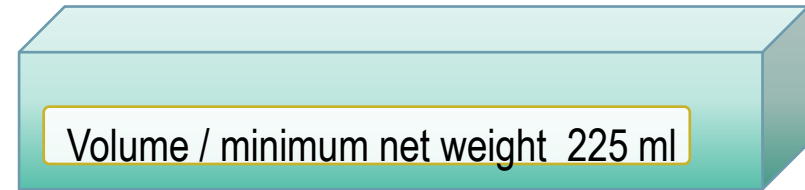
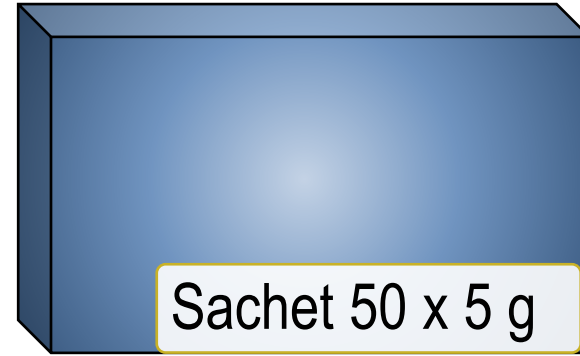
Ingredients:

Carbonated water, citric acid, malic acid, potassium benzoate, natural flavors, potassium citrate, acesulfame potassium, sucralose

Acidity regulator (INS 330, 296, 332(ii)),
Preservative (INS 212), Sweetening
(INS 950, INS 955, INS 961), Flavours

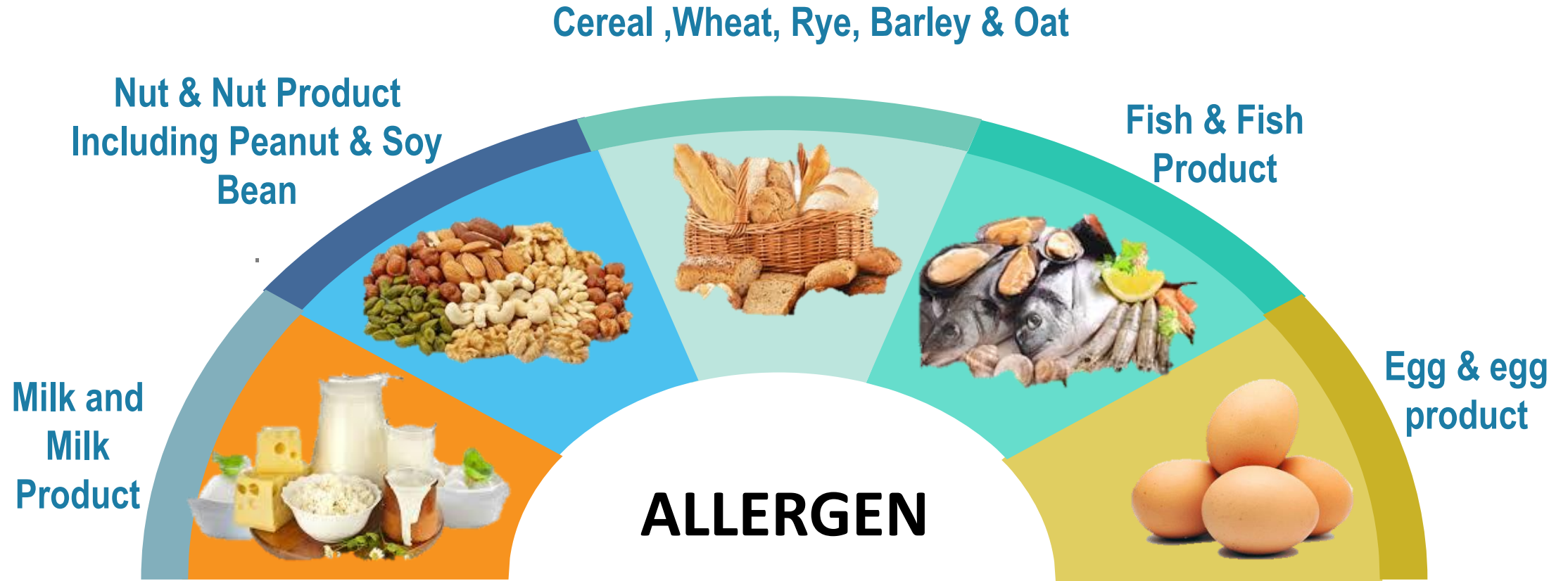


REGULATION 11(1)(I) – NET WEIGHT



Statement of Minimum net Weight or volume or number of content of the package

REGULATION 11(1)(EA) –HYPERSENSITIVITY



**FOOD ACT 1983
(ACT 281) &
REGULATIONS**

Regulation 11. Particulars in labelling.

(1) Every package containing food for sale shall, unless otherwise provided in these Regulations, bear on it a label containing the following particulars, namely -

(j) in the case of food locally manufactured or packed, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent of any of them; and in the case of imported food, the name and business address of manufacture, or the agent of any of them, and the name and business address of the importer in Malaysia and the name of the country of origin of the food;

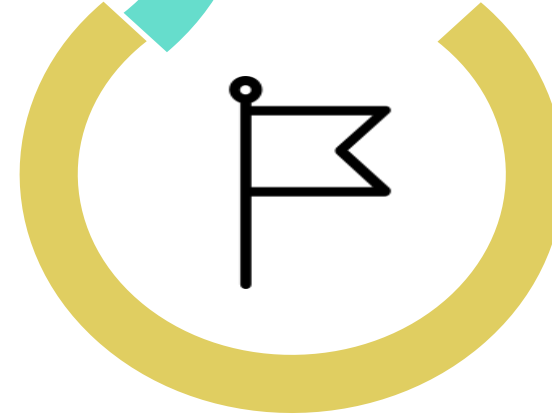


REGULATION 11(1)(J) - IMPORTED PRODUCT

Name and address of
manufacturer/ Owner of
the right of the
manufacturer



Country of origin



Name and address of
importer

MANDATORY NUTRIENTS TO BE DECLARED



FOOD IMPORT CONTROL AND REQUIREMENTS



MANDATE FOR FOOD IMPORT CONTROL



1. Food Act 1983

The importation of any food that does not comply with the provisions of this Act or any regulations made under it is prohibited (Section 29(1)).

2. Customs (Prohibition of Imports) Order 2023, Third Schedule, Part I

That the import is subject to approval of the Food Safety and Quality Division of the Ministry of Health

MANDATE FOR FOOD IMPORT CONTROL

ITEM	DESCRIPTION	CHAPTER
35	Food product as listed	Chapter 2, Chapter 3 (*), Chapter 4, Chapter 5(*), Chapter 7, Chapter 8, Chapter 9, Chapter 10, Chapter 11, Chapter 12 (*), Chapter 13, Chapter 15 (*), Chapter 16, Chapter 17, Chapter 18, Chapter 19, Chapter 20, Chapter 21 (*) , Chapter 22 (*), Chapter 25 (*), Chapter 29 (*), Chapter 32 (*), Chapter 33 (*), Chapter 35 (*) and Chapter 96 (9602.00.10 00)
61	Baby feeding bottle of plastic	3924.10.91 00
62	Ceramic tableware and kitchenware, whether or not made of porcelain or China	6911.10.00 00 6912.00.00 00

Customs Order (Prohibition For Import) Order 2023

Third Schedule, Part I.



Item 35 – Food Products



Item 61 - Baby feeding bottle of plastic



Item 62 – Ceramic tableware and kitchenware,

FOOD IMPORT ADDITIONAL REQUIREMENT



SPECIFIC ADDITIONAL DOCUMENTATION

Declaration /statement the absence of related parameter shall be indicated on the HC or verified by High Comm / Embassy of Origin Country. If the HC does not contain attestation, CoA shall be provided. CoA issued by an accredited laboratory recognized by the CA of the exporting country.

Any failure to attach required HC/ COA detention of consignment for Level 5 (Hold, Test and Released)

Issued by Competent Authority of the Exporting Country

Issued by BKKM

HC

LICENSE

Chloramphenicol

Beta-agonist

Nitrofurantoin & Its Metabolites

3-Monochloropropane-1,2-diol (3-MCPD)

Application from BKKM before importation

❖ Shrimps, Prawns & Crabs



Meat and Edible Meat Offal



Poultry and Edible Poultry Offal



Acid-Hydrolyzed Vegetable Protein (HVP)



- Natural Mineral Water
- Packing Drinking Water








Failure to attach required license can caused rejection of consignment as food prohibited to enter the country.

SPECIFIC ADDITIONAL DOCUMENTATION

Declaration/statement of related parameter with the detection level shall be indicated on the CoA.
Any failure to provide the CoA may caused detention of consignment for Level 5 (Hold, test and release)

Issued by Competent Authority of Exporting Country

CERTIFICATE OF ANALYSIS (COA)		HEALTH CERTIFICATION (HC) and CERTIFICATE OF ANALYSIS (COA)		
<p>Seaweed & seaweed products</p> 	<p>Ceramic ware</p> 	<p>Cheeses from unpasteurized milk</p> 	<p>Honey</p> 	<ul style="list-style-type: none"> • Peanut Butter • Raw groundnuts (shelled or de-shelled) 
<p>Inorganic Arsenic , Lead & Cadmium (Metal Contaminant)</p>	<p>Lead & Cadmium (Metal Contaminant)</p>	<p>Listeria Monocytogenes (Microorganism & Their Toxin)</p>	<p>Chloramphenicol (Drugs Residue)</p>	<p>Aflatoxin (Mycological Contaminant)</p>
<p>Declaration/ statement of the maximum rate allowed clearly stated in CoA in which not exceed 1 – 2 mg/kg.</p>	<p>Declaration / statement of the maximum rate allowed for the release of Pb and Cd as under the Thirteenth Schedule, Register 1</p>	<p>The declaration / statement of the absence of Listeria monocytogenes must be stated in the HC and stated not detected in the COA</p>	<p>The declaration / statement of the absence of chloramphenicol should be stated in the HC and stated not detected in the COA</p>	<p>The declaration / statement of the absence of Aflatoxin must be stated in the HC and the maximum amount allowed stated in the COA is not more than 5ug/kg for peanut butter and 15ug/kg for groundnut.</p>

LEVELS OF INSPECTION

LEVEL 1 FAST RELEASE / GREEN LANE

- Fast release of low risk consignments; and
- Foods recognized through official arrangements

LEVEL 2 SPECIFIC REQUIREMENT

- Foods that require specific documentation e.g. Health Certificate, Certificate of Analysis etc.

LEVEL 3 MONITORING (ANMPIF)

- Consignment will be released after documents inspection and/ or physical inspection and/or samples may be taken for analysis under The Annual National Monitoring Program For Imported Foods (ANMPIF)

LEVEL 4 SURVEILLANCE

- Product must undergo inspection and sampling. The consignment will be released after sample has been taken.

LEVEL 5 HIGH RISK FOOD

- The consignment will be held for inspection and sampling under “Hold, Test & Release” procedure. History of non-compliance.

LEVEL 6 REJECTION

- Rejects the affected food products from being imported.

IMPORTED FOOD INSPECTION

L5



Risk Food

Referred based on compliance history.

Samples are taken for testing

Food must be held until test results known – if distributed, breach of law

L3

Surveillance Food

Referred at random (1%) from total consignments under Annual National Monitoring Program for Imported Food.

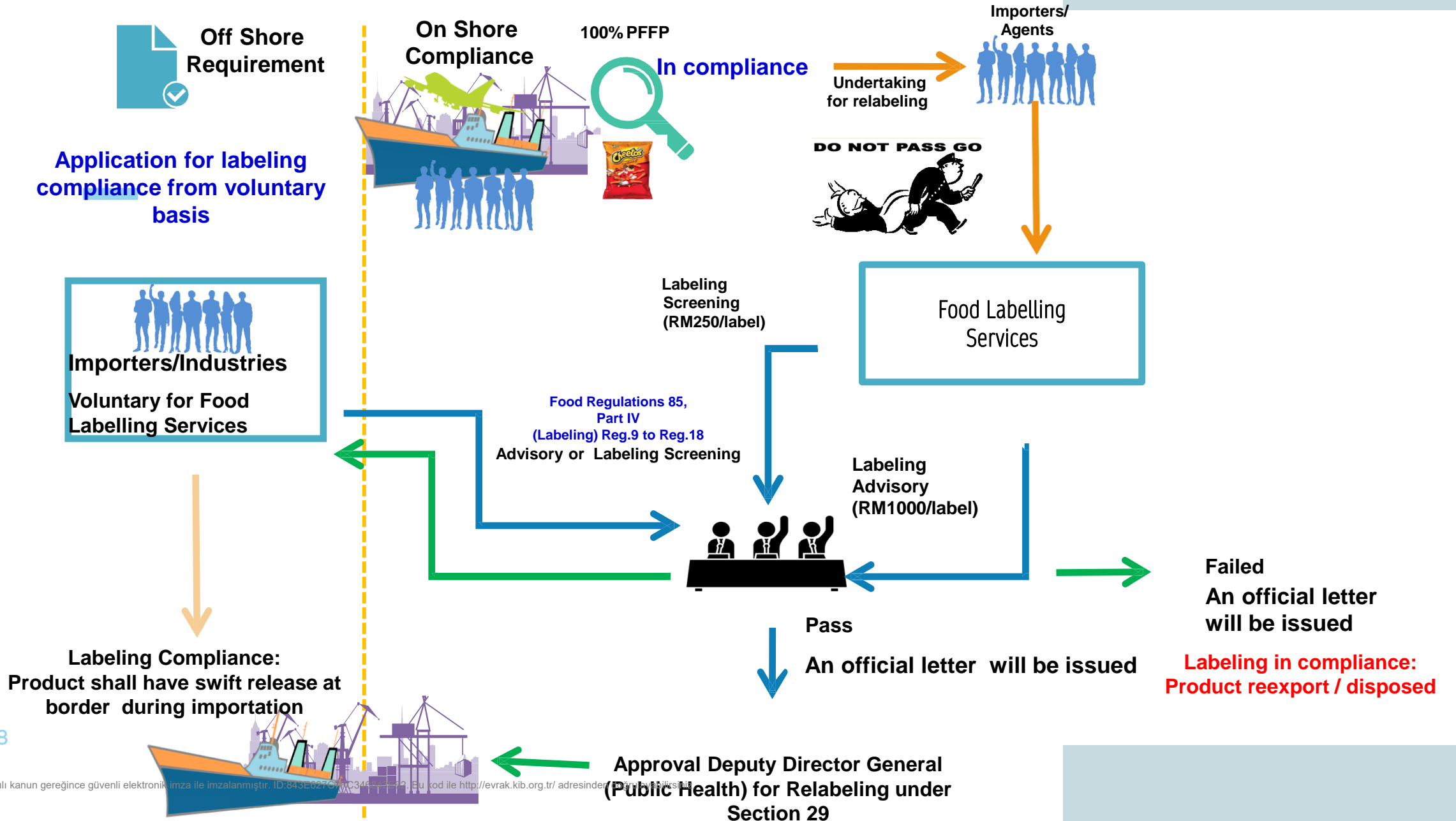


Sample may be taken for testing

Food is released to importer before test result known

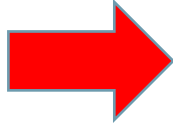


FOOD LABELLING INCOMPLIANCE



Food Alert Notification

Food Alert Notification



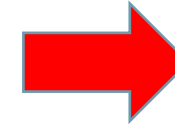
Notification to all Entry Point via Bulletin in FOSIM

Formal letter to country embassy in Malaysia (FRANECCA)

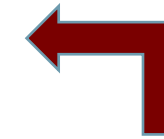
Alert Notification in ARASFF



FRANECCA



MOH Officer at Entry Point :



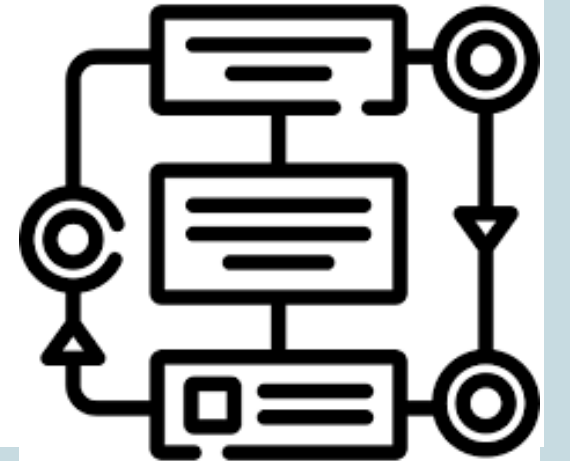
Share ASEAN notification in ARASFF with FoSIM



HQ will receive alert notification from State Health Department



FOOD IMPORT PROCEDURES



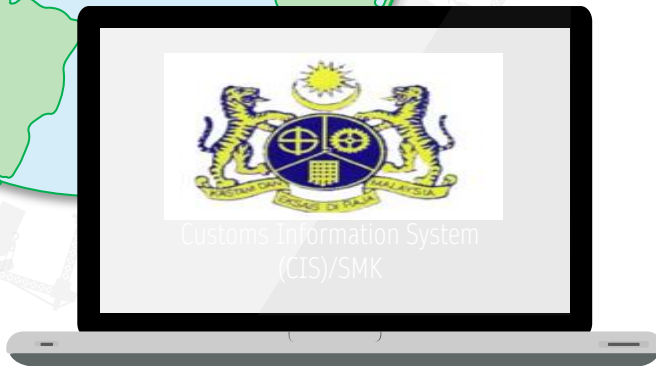
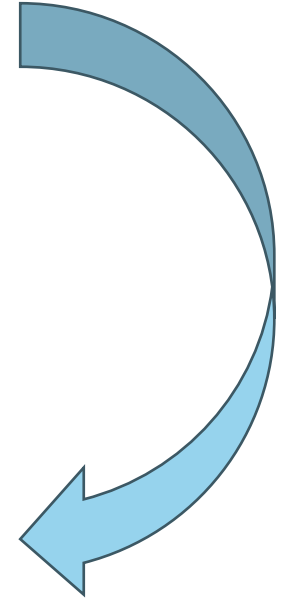
CLEARANCE OF IMPORTED FOOD CONSIGNMENT VIA FOSIM (BASIC STEPS)



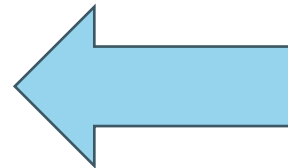
Upon arrival food consignment at entry point – agent need to make import declaration (K1) via CIS



Agent need to login into FoSIM, fill in essential information & generate K1

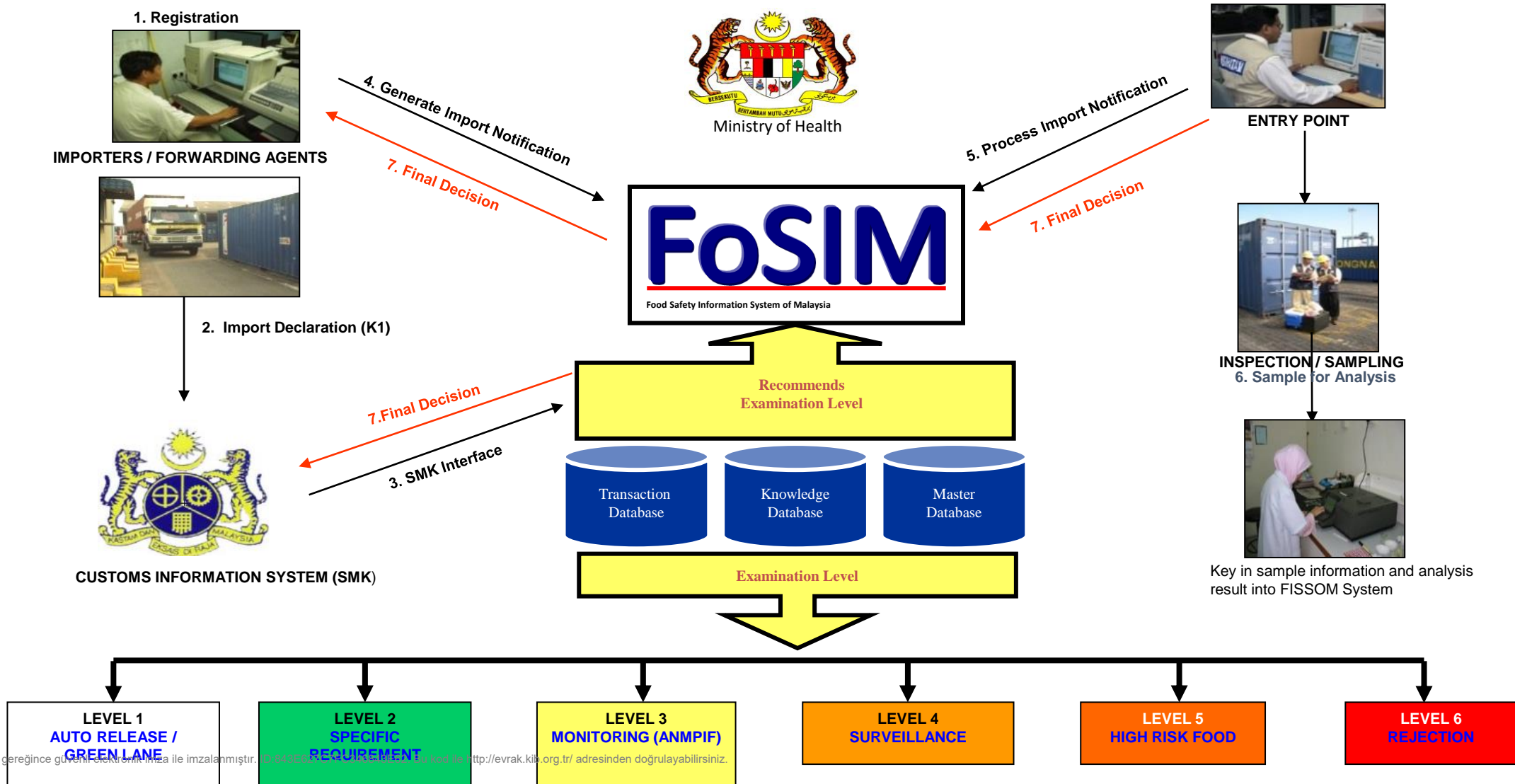


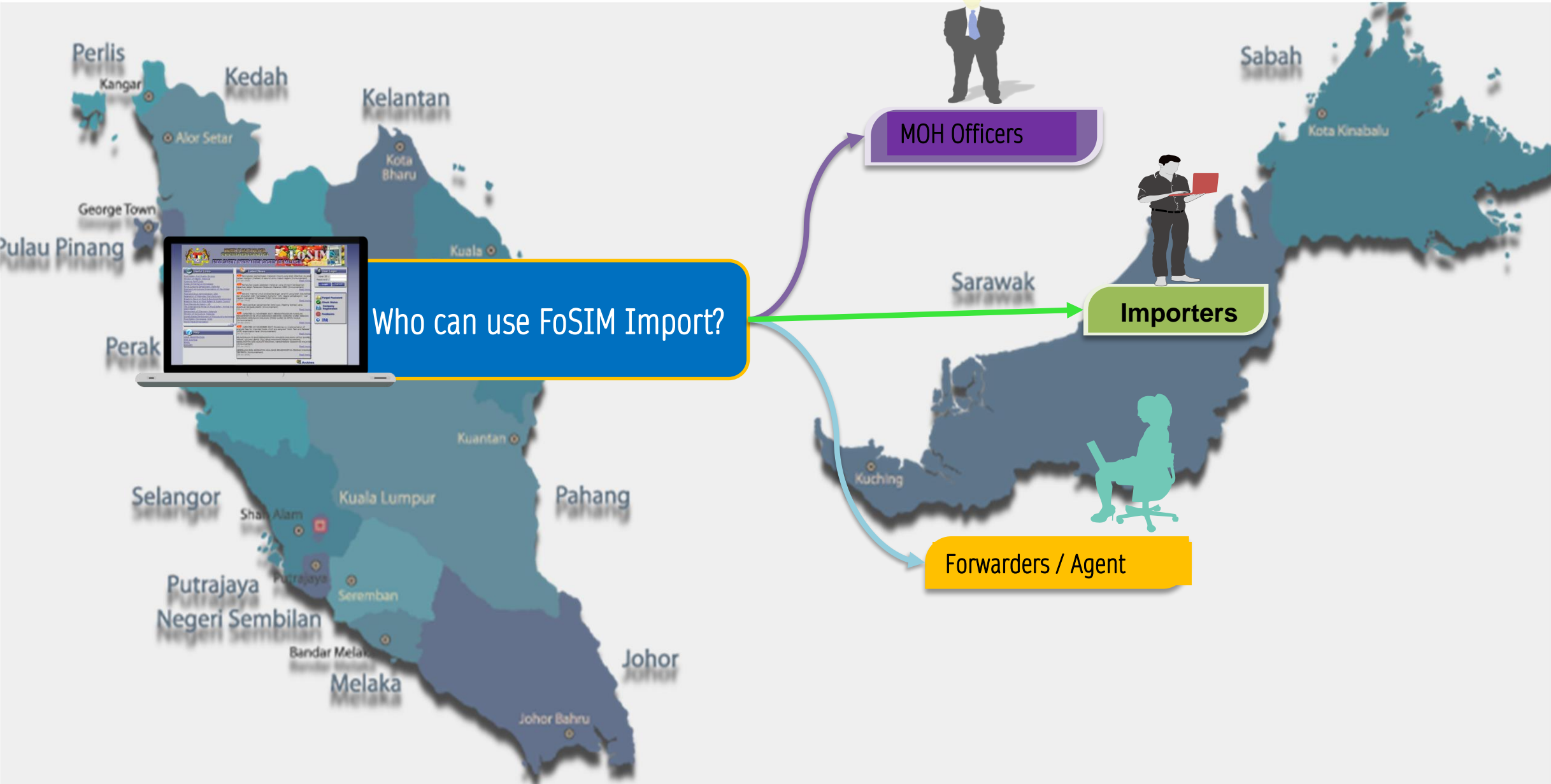
Release of consignment



Approval by MOH– if food products comply Food Act 1983 & its Regulation/import requirement


FOOD SAFETY INFORMATION SYSTEM OF MALAYSIA FOOD IMPORTATION PROCESS






FOOD SAFETY INFORMATION SYSTEM OF MALAYSIA

[HTTP://FSIS2.MOH.GOV.MY/FOSIMV2](http://fsis2.moh.gov.my/fosimv2)



MINISTRY OF HEALTH MALAYSIA
KEMENTERIAN KESIHATAN MALAYSIA



FOOD SAFETY INFORMATION SYSTEM OF MALAYSIA

Useful Links

- [Food Safety And Quality Division Ministry of Health, Malaysia](#)
- [Customs Tariff Code](#)
- [Codex Alimentarius Homepage](#)
- [Royal Customs Department, Malaysia](#)
- [Food and Agriculture Organization of the United Nations](#)
- [Food and Drug Administration, USA](#)
- [Federation of Malaysian Manufacturers](#)
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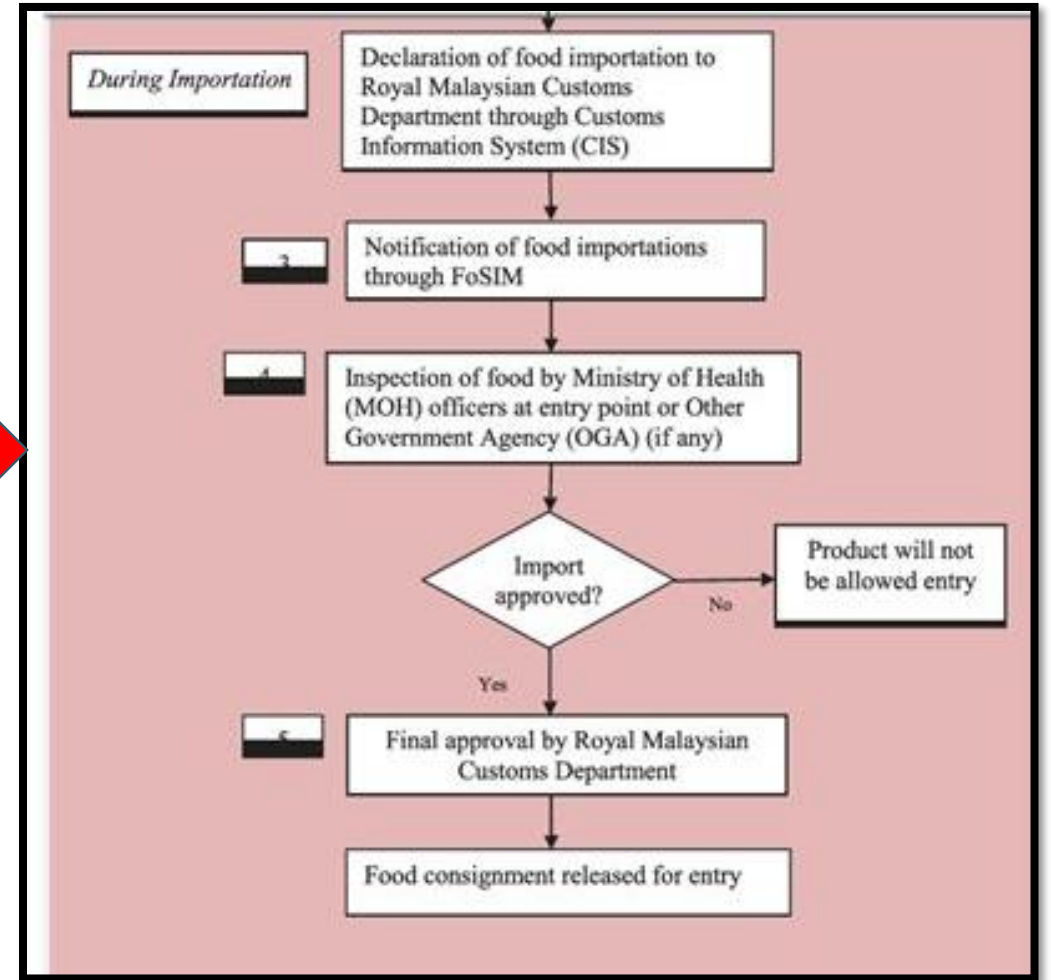
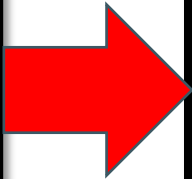
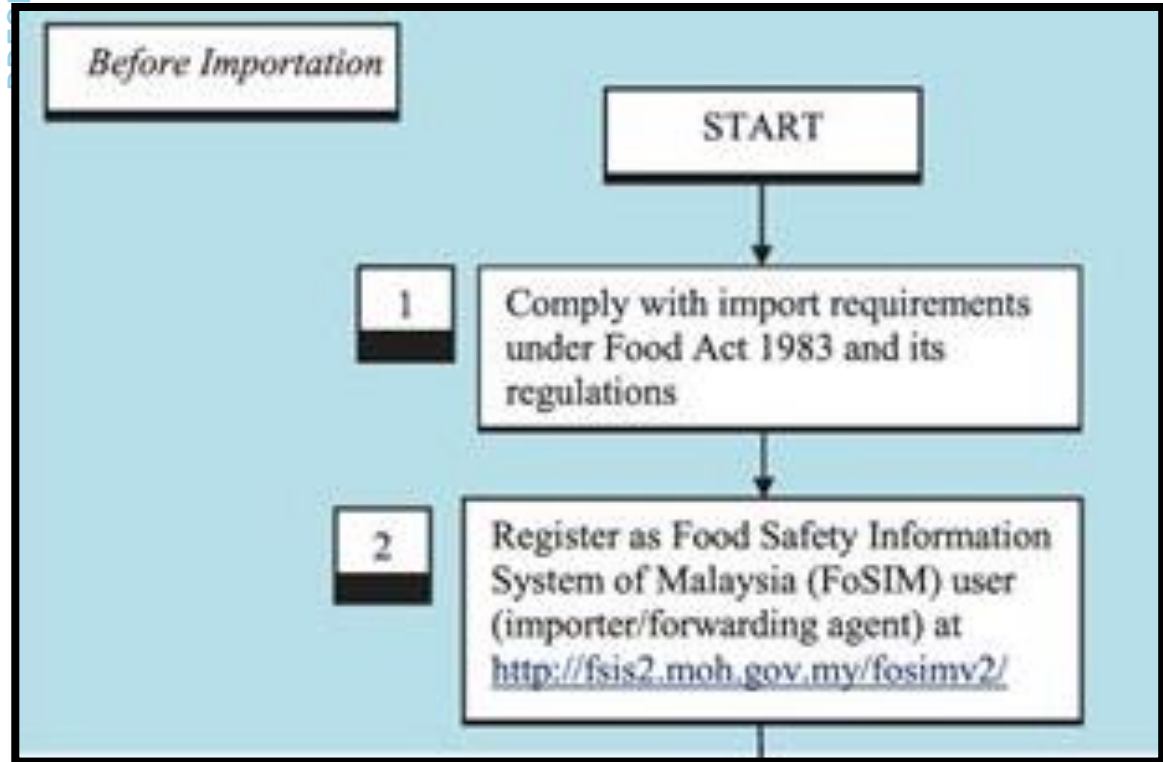
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PROGRAM KESELAMATAN DAN KUALITI MAKANAN

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QUESTIONS
And
Answers





21 Julai 2020
21 July 2020
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WARTAKERAJAANPERSEKUTUAN

*FEDERAL GOVERNMENT
GAZETTE*

PERATURAN-PERATURAN MAKANAN
(PINDAAN) (NO. 4) 2020

FOOD (AMENDMENT) (NO. 4) REGULATIONS 2020

DISIARKAN OLEH/
PUBLISHED BY
JABATAN PEGUAM NEGARA/
ATTORNEY GENERAL'S CHAMBERS

AKTA MAKANAN 1983

PERATURAN-PERATURAN MAKANAN (PINDAAN) (NO. 4) 2020

PADA menjalankan kuasa yang diberikan oleh seksyen 34 Akta Makanan 1983 [*Akta 281*], Menteri membuat peraturan-peraturan yang berikut:

Nama dan permulaan kuat kuasa

1. (1) Peraturan-peraturan ini bolehlah dinamakan **Peraturan-Peraturan Makanan (Pindaan) (No. 4) 2020**.

(2) Peraturan-Peraturan ini mula berkuat kuasa pada 22 Julai 2022.

Pindaan peraturan 11

2. Peraturan-Peraturan Makanan 1985 [*P.U. (A) 437/1985*], yang disebut “Peraturan-Peraturan ibu” dalam Peraturan-Peraturan ini, dipinda dalam peraturan 11—

(a) dalam subperaturan (1)—

(i) dalam perenggan (*a*), dengan memasukkan selepas perkataan “ramuan utamanya” perkataan “atau jika tiada nama biasa bagi ramuan utamanya, kata-kata yang memperihalkan makanan itu dengan sebenarnya dan tidak mengelirukan”;

(ii) dengan memasukkan selepas perenggan (*a*) perenggan yang berikut:

“(aa) sama ada bersama-sama atau berdekatan dengan nama makanan itu, perkataan tambahan berkenaan dengan sifat sebenar dan keadaan fizikal makanan itu;”;

(iii) dalam perenggan (*ea*), dengan menggantikan perkataan “sebagai tambahan kepada kehendak yang ditetapkan dalam perenggan (1)(e), jika” dengan perkataan “jika”;

- (iv) dengan memasukkan selepas perenggan (ea) perenggan yang berikut:

“(eb) bagi makanan yang dijual sebagai campuran atau kombinasi, suatu pernyataan mengenai peratusan berat atau isi padu ramuan sebenar itu hendaklah dinyatakan bersebelahan setiap ramuan sebenar itu—

- (i) jika ramuan sebenar yang digunakan dalam pengilangan makanan itu ditonjolkan pada label melalui perkataan, gambar atau grafik; atau
- (ii) jika ramuan sebenar yang digunakan dalam pengilangan makanan itu tidak termasuk dalam nama makanan itu tetapi penting untuk menggambarkan makanan itu;”;

- (v) dengan menggantikan perenggan (g) dengan perenggan yang berikut:

“(g) jika makanan itu mengandungi aditif makanan—

- (i) dengan Sistem Pernomboran Antarabangsa (INS) bagi nombor aditif makanan, suatu pernyataan mengenai kelas fungsian aditif makanan yang berkenaan diikuti dengan nama aditif makanan itu atau nombor INS dalam kurungan; atau
- (ii) tanpa Sistem Pernomboran Antarabangsa (INS) bagi nombor aditif makanan, hanya suatu pernyataan mengenai kelas fungsian dan nama aditif makanan itu;”;

(vi) dengan memasukkan selepas perenggan (g) perenggan yang berikut:

“(ga) jika makanan itu mengandungi aditif makanan lebih daripada satu kelas fungsian, suatu pernyataan mengenai satu kelas fungsian sahaja;”;

(b) dengan memasukkan selepas subperaturan (2) subperaturan yang berikut:

“(2A) Walau apa pun perenggan (1)(g), jika aditif makanan itu ialah suatu bahan perisa, hanya kelas fungsian hendaklah dinyatakan.”;

(c) dengan memasukkan selepas subperaturan (4) subperaturan yang berikut:

“(4A) Bagi maksud perenggan (1)(j), “negeri dari mana makanan itu berasal” ertinya negara di mana makanan yang dihasilkan itu kali terakhir menjalani perawatan atau proses yang menyebabkan berlakunya perubahan ketara dalam sifatnya.”; dan

(d) dengan memasukkan selepas subperaturan (6) subperaturan yang berikut:

“(6A) Bagi maksud perenggan (1)(eb)—

(a) pernyataan itu tidak dikehendaki—

(i) jika kuantiti ramuan itu dikehendaki untuk dinyatakan oleh Peraturan-Peraturan ini;

(ii) jika berat tos ramuan itu dikehendaki untuk dinyatakan oleh Peraturan-Peraturan ini; atau

(iii) jika ramuan itu digunakan dalam kuantiti yang sedikit sebagai perisa.

- (b) dalam hal makanan yang hilang kelembapannya berikutan apa-apa perawatan—
- (i) peratusan mengikut berat atau isi padu ramuan itu hendaklah berpadanan dengan kuantiti ramuan yang digunakan dalam produk akhir; atau
- (ii) peratusan mengikut berat atau isi padu ramuan itu boleh digantikan dengan pernyataan mengenai berat ramuan yang digunakan untuk menyediakan 100 g atau 100 ml produk akhir jika kuantiti satu ramuan atau jumlah kuantiti semua ramuan yang dinyatakan pada label melebihi seratus peratus.”.

Pindaan peraturan 17

3. Peraturan 17 Peraturan-Peraturan ibu dipinda dengan memasukkan selepas subperaturan (5) subperaturan yang berikut:

“(6) Perenggan 11(1)(f), (g) dan (ga) dan subperaturan 11(2A) tidak terpakai bagi bungkusan yang keluasan permukaannya yang terbesar kurang daripada 10cm².”.

Pindaan peraturan 18

4. Peraturan 18 Peraturan-Peraturan ibu dipinda—

- (a) dalam subperaturan (7), dengan menggantikan perkataan “yang mempunyai makna yang sama melainkan jika makanan itu mematuhi kehendak yang dinyatakan dalam Standard Malaysian MS 1529: Pengeluaran, Pemprosesan, Pelabelan dan Pemasaran Makanan Berasaskan Tumbuhan yang Dihasilkan Secara Organik” dengan perkataan “atau perkara perihalan yang mempunyai makna yang sama melainkan

jika makanan itu mematuhi kehendak yang ditetapkan atau diiktiraf oleh Bahagian Keselamatan dan Kualiti Makanan”; dan

(b) dengan memasukkan selepas subperaturan (8) subperaturan yang berikut:

“(9) Tiada label yang memperihalkan apa-apa makanan boleh mengandungi perkataan “diet khas” atau apa-apa perkataan lain yang sama kecuali sebagaimana yang diperuntukkan selainnya dalam Peraturan-Peraturan ini.

(10) Tiada label yang memperihalkan apa-apa makanan boleh mengandungi perkataan “bijian penuh” atau “mil penuh” melainkan jika makanan itu mengandungi—

- (a) 100% bijian penuh atau mil penuh bagi tepung gandum, tepung beras, beras atau bijian;
- (b) 60% atau lebih bijian penuh atau mil penuh bagi roti; dan
- (c) 25% atau 8 g atau lebih bijian penuh atau mil penuh bagi setiap hidangan bagi hasil lain.

(11) Hendaklah ditulis pada label perkataan “bijian penuh” atau “mil penuh” dan peratus bijian penuh atau mil penuh dalam huruf yang tidak kurang daripada 4 poin.

(12) Bagi maksud subperaturan (10) dan (11), sebutan tentang “bijian penuh” atau “mil penuh” ialah sebutan tentang bijirin bijian yang terdiri daripada isirong yang dalam keadaan baik, dikisar, dikisar halus, dihancurkan atau dipecahkan selepas dibuang bahagian yang tidak boleh dimakan.”.

Pindaan peraturan 18A

5. Peraturan 18A Peraturan-Peraturan ibu dipinda—

(a) dengan memasukkan selepas subperaturan (1) subperaturan yang berikut:

“(1A) Akuan yang menonjolkan tiada penambahan gula boleh dimasukkan pada label jika—

- (a) tiada gula daripada apa-apa jenis telah ditambah kepada makanan itu;
- (b) makanan itu tidak mengandungi ramuan yang mengandungi gula sebagai ramuan;
- (c) makanan itu tidak mengandungi ramuan yang mengandungi gula yang menggantikan gula yang ditambah; dan
- (d) kandungan gula dalam makanan itu sendiri tidak meningkat melebihi kadar yang disumbangkan oleh ramuan makanan itu dengan apa-apa jua cara.

(1B) Jika suatu akuan tiada penambahan gula dibuat bagi apa-apa makanan, kandungan gula yang berlaku secara semula jadi dalam makanan itu hendaklah dinyatakan dalam 100 g atau dalam 100 ml bagi setiap hidangan.

(1C) Bagi maksud peraturan ini, “gula” termasuk semua monosakarida dan disakarida yang ditambah.”; dan

(b) dengan memasukkan selepas subperaturan (2) subperaturan yang berikut:

“(2A) Akuan yang menonjolkan tiada penambahan garam natrium, termasuk “tiada garam ditambah” boleh dimasukkan pada label jika—

- (a) makanan itu tidak mengandungi garam natrium yang ditambah;
- (b) makanan itu tidak mengandungi ramuan yang mengandungi garam natrium yang ditambah; dan
- (c) ramuan yang mengandungi garam natrium yang berfungsi sebagai pengganti garam yang ditambah tidak digunakan dalam makanan itu.”.

Pindaan peraturan 18B

6. Peraturan 18B Peraturan-Peraturan ibu dipinda—

(a) dengan menggantikan subperaturan (2) dengan subperaturan yang berikut:

“(2) Melainkan jika diperuntukkan selainnya dalam Peraturan-Peraturan ini, kandungan nutrien yang berhubungan dengan makanan hendaklah diperuntukkan bagi semua hasil yang dinyatakan dalam peraturan 63 hingga 75, 84 hingga 87, 89 hingga 113, 116, 134B, 135, 146 hingga 152, 157 hingga 170, 177, 185 hingga 207, 214 hingga 221, 223 hingga 224, 226 hingga 242, 246 hingga 249, 252 hingga 259, 269A, 279 hingga 282, 339 hingga 358, 360D dan 360E.”;

(b) dalam subperaturan (3)—

(i) dengan memotong perkataan “dan” di hujung perenggan (a);

- (ii) dengan menggantikan perenggan (b) dengan perenggan yang berikut:

“(b) jumlah protein, karbohidrat yang sedia ada (karbohidrat yang tidak termasuk serabut diet), jumlah gula dan lemak, dinyatakan dalam g bagi setiap 100 g atau bagi setiap 100 ml atau bagi setiap bungkus jika bungkus itu mengandungi hanya satu bahagian dan bagi setiap satu hidangan sebagaimana yang dinyatakan pada label; dan”; dan

- (iii) dengan memasukkan selepas perenggan (b) perenggan yang berikut;

“(c) jumlah natrium yang dinyatakan dalam miligram bagi setiap 100 g atau bagi setiap 100 ml atau bagi setiap bungkus jika bungkus itu mengandungi hanya satu bahagian dan bagi setiap hidangan sebagaimana yang dinyatakan pada label.”;

- (c) dengan memasukkan selepas subperaturan (4A) subperaturan yang berikut:

“(4B) Bagi maksud peraturan ini, sebutan tentang “serabut diet” ertinya polimer karbohidrat dengan tiga atau lebih unit monomerik, yang tidak mengalami proses hidrolisis oleh enzim endogen dalam usus kecil manusia dan bagi yang diperoleh daripada tumbuhan, serabut diet boleh mengandungi bahagian kecil lignin atau sebatian lain yang berkaitan dengan polisakarida dalam dinding sel tumbuhan.

(4C) Dalam peraturan ini, “serabut diet” termasuklah kategori yang berikut:

- (a) polimer karbohidrat yang boleh dimakan yang terhasil secara semula jadi dalam makanan yang dimakan;
 - (b) polimer karbohidrat yang telah diperolehi daripada makanan mentah secara fizikal, melalui proses enzimatik atau secara kimia dan yang telah terbukti mempunyai kesan fisiologi yang bermanfaat kepada kesihatan; atau
 - (c) polimer karbohidrat sintetik yang telah terbukti mempunyai kesan fisiologi yang bermanfaat kepada kesihatan.”;
- (d) dengan memotong perenggan (9)(aa);
- (e) dengan menggantikan subperaturan (11) dengan subperaturan yang berikut:

“(11) Jika maklumat angka mengenai vitamin dan mineral telah dinyatakan sebagai peratusan Nilai Rujukan Nutrien (NRN), Nilai Rujukan Nutrien (NRN) yang berikut hendaklah digunakan bagi maksud pelabelan:

Nilai Rujukan Nutrien (NRN)

<i>Komponen</i>	<i>Nilai Rujukan Nutrien (NRN)</i>
Vitamin A	800 mikrogram RE
Vitamin D	15 mikrogram
Vitamin C	100 miligram
Vitamin E	10 miligram

Vitamin K	60 mikrogram
Tiamina	1.2 miligram
Riboflavin	1.2 miligram
Niasin	15 miligram NE
Vitamin B ₆	1.3 miligram
Folat	400 mikrogram DFE
Vitamin B ₁₂	2.4 mikrogram
Panhotenate	5 miligram
Biotin	30 mikrogram
Kalsium	1,000 miligram
Magnesium	310 miligram
Zat Besi	14 miligram
Zink	11 miligram
Iodin	150 mikrogram
Kuprum	900 mikrogram
Selenium	60 mikrogram
Mangan	3 miligram
Molibdenum	45 mikrogram
Fosforus	700 miligram
Kolina	550 miligram
Protein	50 gram
Karbohidrat	300 gram
Lemak	67 gram
Tenaga	2,000 kilokalori”; dan

(f) dalam subperaturan (12)—

(a) dengan memotong perkataan “dan natrium,”; dan

(b) dalam perenggan (a), dengan memotong perkataan “dan natrium”.

Pindaan peraturan 18C

7. Peraturan 18C Peraturan-Peraturan ibu dipinda dengan memasukkan selepas subperaturan (3) subperaturan yang berikut:

“(4) Tiada label pada suatu bungkusan yang mengandungi apa-apa makanan boleh menunjukkan akuan kandungan nutrien kecuali yang dibenarkan dalam Peraturan-Peraturan ini atau dengan kelulusan bertulis terlebih dahulu daripada Pengarah.”.

Pindaan peraturan 18D

8. Perenggan 18D(3)(c) Peraturan-Peraturan ibu dipinda dengan memotong perkataan “dalam Nilai Rujukan Nutrien (NRN)”.

Pindaan peraturan 18E

9. Peraturan 18E Peraturan-Peraturan ibu dipinda—

(a) dalam subperaturan (3), dengan menggantikan perkataan “jumlah nutrien pada tahap yang dianggap sebagai sumber nutrien itu bagi jumlah rujukan sebagaimana yang dinyatakan dalam Daftar II kepada Jadual Kelima A” dengan perkataan “amaun minimum yang diperlukan bagi setiap amaun nutrien itu sebagaimana yang dinyatakan dalam Daftar III kepada Jadual Kelima A”;

(b) dengan menggantikan subperaturan (4) dengan subperaturan yang berikut:

“(4) Hanya akuan fungsi nutrien atau apa-apa perkataan lain yang mempunyai makna yang sama sebagaimana yang dinyatakan dalam Daftar III kepada Jadual Kelima A dibenarkan untuk dinyatakan pada label.”; dan

(c) dengan memotong subperaturan (4A) dan (4B).

Peraturan baharu 18F

10. Peraturan-Peraturan itu dipinda dengan memasukkan selepas peraturan 18E peraturan yang berikut:

- “ Akuan fungsi lain
- 18F. (1) Dalam peraturan ini, “akuan fungsi lain” ertinya akuan yang memperihalkan kesan spesifik yang benefisial dari komponen makanan yang lain dalam makanan itu yang memberikan sumbangan positif kepada kesihatan atau peningkatan suatu fungsi badan.
- (2) Akuan fungsi lain tidak boleh membayangkan atau memasukkan apa-apa pernyataan yang membawa maksud bahawa nutrien itu mampu menyembuhkan atau merawat penyakit atau melindungi daripada penyakit.
- (3) Tiada label yang memperihalkan apa-apa makanan boleh memasukkan apa-apa akuan yang berhubungan dengan fungsi komponen makanan yang lain dalam badan melainkan jika makanan itu yang baginya akuan fungsi itu dibuat mematuhi amaun minimum komponen makanan lain dan syarat lain yang dinyatakan dalam Daftar IV kepada Jadual Kelima A.
- (4) Tiada label pada bungkusan yang berisi apa-apa makanan boleh mengandungi akuan fungsi lain kecuali akuan yang dibenarkan dalam Peraturan-Peraturan ini atau dengan kelulusan bertulis terlebih dahulu daripada Pengarah.”.

Pindaan peraturan 19

11. Subperaturan 19(6) Peraturan-Peraturan ibu dipinda—

- (a) dalam perenggan (a)—
 - (i) dengan menggantikan perkataan “(masukkan nama kimia aditif makanan itu di sini)” dengan perkataan “(nyatakan nama kimia aditif makanan atau nombor Sistem Pernomboran Antarabangsa (INS) bagi aditif makanan)”;
 - (ii) dengan memotong perkataan “bahan pewarna atau”; dan
 - (iii) dengan memotong perkataan “dan” di hujung perenggan itu;
- (b) dengan menggantikan noktah di hujung perenggan (b) dengan perkataan “; dan”; dan
- (c) dengan memasukkan selepas perenggan (b) perenggan yang berikut:
 - “(c) perkataan “Bagi Kegunaan Makanan” atau apa-apa perkataan lain yang mempunyai makna yang sama berdekatan dengan nama aditif makanan atau Sistem Pernomboran Antarabangsa (INS) bagi nombor aditif makanan.”.

Pindaan peraturan 23

12. Peraturan 23 Peraturan-Peraturan ibu dipinda dengan memotong subperaturan (4).

Pindaan peraturan 25

13. Peraturan 25 Peraturan-Peraturan ibu dipinda—

- (a) dalam subperaturan (5), dengan menggantikan perkataan “Jika apa-apa makanan ditambah dengan polidekstrosa” dengan perkataan

“Jika apa-apa makanan ditambah dengan 25 g bagi setiap 100 g polidekstrosa atau lebih”; dan

(b) dengan memotong subperaturan (6).

Pindaan peraturan 26

14. Peraturan 26 Peraturan-Peraturan ibu dipinda—

(a) dengan memotong subperaturan (6);

(b) dengan menggantikan subperaturan (7) dengan subperaturan yang berikut:

“(7) Tiada label pada suatu bungkusan yang berisi apa-apa makanan boleh mengandungi apa-apa akuan yang dibenarkan sebagaimana yang dinyatakan dalam ruang (1) Daftar V kepada Jadual Kelima A melainkan jika makanan di dalam bungkusan itu memenuhi syarat yang dinyatakan dalam ruang (3) Daftar V kepada Jadual itu.”; dan

(c) dengan memotong subperaturan (8) dan (9).

Pindaan Jadual Kelima A

15. Jadual Kelima A Peraturan-Peraturan ibu dipinda—

(a) dalam tajuk, dengan menggantikan perkataan “(Peraturan 18C)” dengan perkataan “(Peraturan 18C, 18D, 18E, 18F dan 26)”;

(b) dalam DAFTAR I, dengan memasukkan selepas butiran “Natrium” dan butir-butir yang berhubungan dengannya butiran dan butir-butir yang berikut:

<i>Komponen</i>	<i>Akuan</i>	<i>Syarat-syarat</i>
A.		<i>Tidak lebih daripada</i>
“Gluten	Dikurangkan Bebas	0.01 g bagi setiap 100 g (pepejal atau cecair) 0.002 g bagi setiap 100 g (pepejal atau cecair) Akuan “dikurangkan gluten” hanya dibenarkan dalam makanan yang mengandungi satu atau lebih ramuan daripada gandum, rai, barli, oat atau jenis baka kacukannya, yang telah diproses khas untuk mengurangkan kandungan gluten”;

(c) dalam DAFTAR II—

(i) dengan memotong butiran yang berikut dan butir-butir yang berhubungan dengannya:

“Oat Serat Larut (b-glucan)**;

Jumlah Asid Sialik;

Sterol Tumbuhan/Stanol Tumbuhan@;

Inulin; dan

Oligofruktosa”;

(ii) dengan memasukkan selepas butiran “Jumlah Serat Diet” dan butir-butir yang berhubungan dengannya butiran yang berikut:

<i>Komponen</i>	<i>Akuan</i>	<i>Syarat-syarat</i>
<i>B.</i>		<i>Tidak kurang daripada</i>
"Asid alfaolenik"	Sumber	0.3 g bagi setiap 100 g
	Tinggi	0.6 g bagi setiap 100 g
Gangliosida	Sumber	11 mg bagi setiap 100 g Akuan ini hanya dibenarkan dalam susu dan hasil tenusu yang mengandungi gangliosida secara semula jadi";

(d) dengan memasukkan selepas DAFTAR II daftar yang berikut:

“DAFTAR III
SYARAT-SYARAT AKUAN FUNGSI NUTRIEN

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>
Asid Folik	(i) Asid folik penting bagi pertumbuhan dan pembahagian sel	60 µg DFE bagi setiap 100 g (pepejal)
	(ii) Folat memainkan peranan dalam pembentukan sel darah merah	30 µg DFE bagi setiap 100 ml (cecair)
	(iii) Folat membantu untuk mengekalkan pertumbuhan dan perkembangan janin	20 µg DFE bagi setiap 100 kcal
Zat Besi	(i) Zat besi ialah suatu faktor dalam pembentukan sel darah merah	2.1 mg bagi setiap 100 g (pepejal)
	(ii) Zat besi ialah komponen hemoglobin dalam sel darah merah yang mengangkut oksigen ke seluruh bahagian badan	1.05 mg bagi setiap 100 ml (cecair) 0.7 mg bagi setiap 100 kcal
Iodin	Iodin penting bagi pembentukan hormon tiroid	22.5 µg bagi setiap 100 g (pepejal) 11.25 µg bagi setiap 100 ml (cecair) 7.5 µg bagi setiap 100 kcal

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>
Kalsium	Kalsium membantu dalam pembinaan tulang dan gigi yang kuat	150 mg bagi setiap 100 g (pepejal) 75 mg bagi setiap 100 ml (cecair) 50 mg bagi setiap 100 kcal
Magnesium	Magnesium menggalakkan penyerapan dan penyimpanan kalsium	46.5 mg bagi setiap 100 g (pepejal) 23.25 mg bagi setiap 100 ml (cecair) 15.5 mg bagi setiap 100 kcal
Niasin	Niasin diperlukan bagi melepaskan tenaga daripada protein, lemak dan karbohidrat	2.25 mg NE bagi setiap 100 g (pepejal) 1.125 mg NE bagi setiap 100 ml (cecair) 0.75 mg NE bagi setiap 100 kcal
Protein	(i) Protein membantu untuk membina dan memulihkan tisu badan (ii) Protein penting bagi pertumbuhan dan pembinaan (iii) Protein membekalkan asid amino yang diperlukan bagi sintesis protein	5 g bagi setiap 100 g (pepejal) 2.5 g bagi setiap 100 ml (cecair) 2.5 g bagi setiap 100 kcal
Vitamin A	(i) Vitamin A membantu untuk mengekalkan kesihatan kulit dan membran mukus	120 µg RE bagi setiap 100 g (pepejal)

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>
	(ii) Vitamin A penting bagi mata berfungsi	60 µg RE bagi setiap 100 ml (cecair) 40 µg RE bagi setiap 100 kcal
Zink	Zink penting bagi pertumbuhan	1.65 mg bagi setiap 100 g (pepejal) 0.825 mg bagi setiap 100 ml (cecair) 0.55 mg bagi setiap 100 kcal
Vitamin B ₁ / Tiamina	Vitamin B ₁ /Tiamina diperlukan bagi melepaskan tenaga daripada karbohidrat	0.18 mg bagi setiap 100 g (pepejal) 0.09 mg bagi setiap 100 ml (cecair) 0.06 mg bagi setiap 100 kcal
Vitamin B ₂ / Riboflavin	Vitamin B ₂ /Riboflavin diperlukan bagi melepaskan tenaga daripada protein, lemak dan karbohidrat	0.18 mg bagi setiap 100 g (pepejal) 0.09 mg bagi setiap 100 ml (cecair) 0.06 mg bagi setiap 100 kcal
Vitamin B ₁₂ /Sianokobalamina	Vitamin B ₁₂ /Sianokobalamina diperlukan untuk penghasilan sel darah merah	0.36 µg bagi setiap 100 g (pepejal) 0.18 µg bagi setiap 100 ml (cecair) 0.12 µg bagi setiap 100 kcal
Vitamin C	(i) Vitamin C meningkatkan penyerapan zat besi daripada sumber bukan daging	15 mg bagi setiap 100 g (pepejal)

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>
	(ii) Vitamin C membantu penyerapan zat besi daripada makanan	7.5 mg bagi setiap 100 ml (cecair) 5 mg bagi setiap 100 kcal
Vitamin D	(i) Vitamin D membantu badan menggunakan kalsium dan fosforus (ii) Vitamin D perlu bagi penyerapan dan penggunaan kalsium dan fosforus	2.25 µg bagi setiap 100 g (pepejal) 1.125 µg bagi setiap 100 ml (cecair) 0.75 µg bagi setiap 100 kcal
Vitamin E	Vitamin E melindungi lemak dalam tisu badan daripada pengoksidaan	1.5 mg bagi setiap 100 g (pepejal) 0.75 mg bagi setiap 100 ml (cecair) 0.5 mg bagi setiap 100 kcal

DAFTAR IV
SYARAT-SYARAT BAGI AKUAN FUNGSI LAIN

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
Beta glukon	Beta glukon daripada (nyatakan sumber) membantu untuk menurunkan kolesterol	0.75 g bagi setiap hidangan	<p>(i) Sumber beta glukon hendaklah daripada oat dan barli</p> <p>(ii) Makanan yang akan ditambah beta glukon hendaklah juga mengandungi jumlah serabut diet tidak kurang daripada amaun yang diperlukan untuk diakui sebagai "sumber":</p> <p style="padding-left: 40px;">3 g bagi setiap 100 g (pepejal)</p> <p style="padding-left: 40px;">1.5 g bagi setiap 100 ml (cecair)</p> <p>(iii) Hendaklah ditulis pada label pernyataan yang berikut:</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			"Jumlah yang disarankan bagi kesan penurunan kolesterol ialah 3 g sehari"
Beta glukon daripada serat larut barli	<p>(i) Beta glukon daripada serat larut barli membantu untuk menurunkan kenaikan glukosa darah dengan syarat beta glukon tidak dimakan bersama dengan makanan lain</p> <p>(ii) Beta glukon daripada serat larut barli membantu untuk mengurangkan kenaikan glukosa darah dengan syarat beta glukon tidak dimakan bersama dengan makanan lain</p>	6.5 g bagi setiap 100 g	<p>(i) Akuan ini hanya dibenarkan dalam bijirin dan hasil bijirin</p> <p>(ii) Akuan ini hanya dibenarkan bagi produk yang profil makronutrien produk itu (karbohidrat, protein dan lemak) mematuhi Saranan Pengambilan Nutrien (RNI) Malaysia</p> <p>(iii) Hendaklah ditulis pada label pernyataan yang berikut:</p> <p>"Sebelum memutuskan</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			untuk menggunakan produk ini sila dapatkan nasihat seorang profesional kesihatan”
Beta glukon daripada serat larut oat	Beta glukon daripada serat larut oat membantu untuk menurunkan kenaikan glukosa darah dengan syarat beta glukon tidak dimakan bersama dengan makanan lain	6.5 g bagi setiap 100 g	(i) Akuan ini hanya dibenarkan bagi bijirin dan hasil bijirin (ii) Akuan ini hanya dibenarkan bagi produk yang profil makronutrien produk itu (karbohidrat, protein dan lemak) mematuhi Saranan Pengambilan Nutrien (RNI) Malaysia (iii)Hendaklah ditulis pada label bijirin dan hasil bijirin pernyataan yang berikut:

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			“Sebelum memutuskan untuk menggunakan produk ini sila dapatkan nasihat seorang profesional kesihatan”
Beta glukon daripada yis	Beta glukon daripada yis boleh membantu untuk menyokong sistem imun yang berkaitan dengan selesema	0.05 g bagi setiap hidangan	(i) Beta glukon daripada yis hendaklah lebih daripada 75% pada asas berat kering (ii) Hendaklah ditulis pada label pernyataan yang berikut: “Jumlah yang disarankan untuk menjadikan akuan berkesan ialah 0.2 g sehari”
Beta palmitin	(i) Beta palmitin membantu untuk meningkatkan penyerapan kalsium	(i) > 18 peratus kandungan C16:0	Tiada

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
	(ii) Beta palmitin membantu untuk meningkatkan penyerapan lemak	berdasarkan jumlah asid lemak (ii) > 40 peratus C16:0 pada kedudukan sn-2 berdasarkan jumlah kandungan C16:0	
Bifidobacterium lactis	(i) Bifidobacterium lactis membantu untuk meningkatkan mikroflora usus yang bermanfaat (ii) Bifidobacterium lactis membantu untuk mengurangkan kejadian cirit-birit	1 x 10 ⁶ minimum sel hidup bagi setiap gram	Akuan ini hanya dibenarkan dalam rumusan bayi, rumusan susulan, susu tepung rumusan bagi kanak-kanak dan makanan berasaskan bijirin bagi bayi dan kanak-kanak
Calcium 3-hydroxy-3-methyl butyrate monohydrate (CaHMB)	(i) CaHMB membantu untuk mendapatkan semula kekuatan	1.5 g bagi setiap hidangan	Akuan ini hanya dibenarkan dalam makanan pendietan berformula

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
	(ii) CaHMB membantu untuk membina tisu		
Campuran galactooligosaccharide (GOS) dan polydextrose (PDX)	(i) Campuran GOS dan PDX ialah prebiotik (ii) Campuran GOS dan PDX ialah bifidogenik	0.4 g bagi setiap 100 ml (0.2 g bagi setiap 100 ml GOS dan 0.2 g bagi setiap 100 ml PDX)	(i) Campuran mengandungi 50 peratus (berat bagi setiap berat) GOS dan 50 peratus (berat bagi setiap berat) PDX (ii) Akuan ini hanya dibenarkan dalam rumusan bayi dan rumusan susulan
Campuran oligofruktosa-inulin	Campuran oligofruktosa-inulin membantu untuk meningkatkan penyerapan kalsium dan meningkatkan ketumpatan mineral tulang apabila dimakan bersama dengan makanan yang kaya kalsium	2 g bagi setiap hidangan	(i) Campuran oligofruktosa-inulin mengandungi rantai pendek inulin (oligofruktosa DP 3-9) dan rantai panjang inulin (inulin DP >10) dalam nisbah 50:50 setiap $\pm 10\%$ (ii) Jumlah kandungan fruktan di dalam campuran

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			hendaklah melebihi 90 peratus pada asas berat kering
Campuran oligosakarida yang mengandungi galaktooligosakarida (GOS) dan fruktooligosakarida rantai panjang (lcFOS)	Campuran oligosakarida mengandungi GOS dan lcFOS membantu untuk memulihkan sistem imun salur makanan atau usus bayi	Komponen (campuran oligosakarida) hendaklah 0.8 g bagi setiap 100 ml	(i) Campuran oligosakarida yang mengandungi 90 peratus (berat bagi setiap berat) GOS dan 10 peratus (berat bagi setiap berat) lcFOS (ii) Akuan ini hanya dibenarkan dalam rumusan bayi dan rumusan susulan
	(i) Campuran oligosakarida yang mengandungi GOS dan lcFOS ialah prebiotik (ii) Campuran oligosakarida yang mengandungi GOS dan lcFOS ialah bifidogenik (iii) Campuran oligosakarida yang mengandungi GOS dan lcFOS membantu	0. 4 g bagi setiap 100 ml	(i) Campuran oligosakarida yang mengandungi 90 peratus (berat bagi setiap berat) GOS dan 10 peratus (berat bagi setiap berat) lcFOS (ii) Akuan ini hanya dibenarkan dalam rumusan bayi,

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
	<p>untuk meningkatkan bifidobakteria usus</p> <p>(iv) Campuran oligosakarida yang mengandung GOS dan lcfOS membantu untuk mengekalkan persekitaran usus yang baik</p>		<p>rumusan susulan dan susu tepung rumusan bagi kanak-kanak</p> <p>(iii)Komponen (campuran oligosakarida) tidak boleh melebihi 0.8 g bagi setiap 100 ml</p>
Dekstrin rintang atau maltodekstrin rintang	<p>Dekstrin rintang atau maltodekstrin rintang ialah serat diet larut yang membantu untuk mengawal atau menggalakkan pergerakan biasa usus</p>	2.5 g bagi setiap hidangan	Penambahan dan akuan bagi deksrin rintang atau maltodekstrin rintang tidak dibenarkan dalam rumusan bayi
	<p>(i) Dekstrin rintang atau maltodekstrin rintang ialah prebiotik</p> <p>(ii) Dekstrin rintang atau maltodekstrin rintang ialah bifidogenik</p> <p>(iii) Dekstrin rintang atau maltodekstrin rintang membantu untuk</p>	4 g bagi setiap hidangan	Amaun minimum yang perlu ada dalam makanan untuk menjadikan akuan berkesan ialah 8 g sehari

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
	<p>meningkatkan bifidobakteria usus</p> <p>(iv) Dekstrin rintang atau maltodekstrin rintang membantu untuk mengekalkan persekitaran usus yang baik</p>		
DHA dan ARA	DHA dan ARA membantu dalam perkembangan penglihatan bayi	Kombinasi 17 mg bagi setiap 100 kcal DHA dan 34 mg bagi setiap 100 kcal ARA	Akuan ini hanya dibenarkan dalam produk rumusan bayi
D-ribose	D-ribose membantu untuk menggalakkan pemulihan tenaga semasa atau selepas aktiviti fizikal	3 g bagi setiap hidangan	<p>(i) Akuan ini hanya dibenarkan dalam makanan pendietan berformula</p> <p>(ii) Hendaklah ditulis pada label pernyataan yang berikut:</p> <p>“Tidak boleh melebihi 2 hidangan sehari”</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
Inulin	(i) Inulin ialah prebiotik	1.25 g bagi setiap hidangan	Paras minimum ini ditentukan bagi makanan selain rumusan bayi
	(ii) Inulin ialah bifidogenik		
Inulin	(iii) Inulin membantu untuk meningkatkan bifidobakteria usus dan mengekalkan persekitaran usus yang baik	0.4 g bagi setiap 100 ml dalam bentuk sedia untuk diminum	(i) Paras minimum ini ditentukan bagi rumusan bayi sahaja
			(ii) Komponen (inulin dan oligofruktosa/ fruktooligosakarida (FOS)) tidak boleh melebihi 0.6 g bagi setiap 100 ml
Isomaltulosa	(i) Isomaltulosa dihidrolisis secara yang lebih perlahan bagi menjadi glukosa dan fruktosa berbanding sukrosa	15 g bagi setiap hidangan	Penambahan dan akuan bagi isomaltulosa tidak dibenarkan dalam rumusan bayi
	(ii) Isomaltulosa memberikan tenaga yang tahan lebih lama berbanding sukrosa		
	(iii) Isomaltulosa ialah sumber yang mengeluarkan tenaga secara yang lebih		

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
	perlahan berbanding sukrosa		
Kanji rintang dalam jagung tinggi amilosa (HAMRS)	HAMRS membantu untuk meningkatkan atau merangsang fungsi atau persekitaran usus	2.5 g bagi setiap hidangan	Tiada
Lutein	Lutein sebagai pigmen makular predomnan dalam retina yang berupaya menapis cahaya biru dan membantu untuk melindungi mata	2.5 µg bagi setiap 100 ml (3.7 µg bagi setiap 100 kcal)	Paras minimum ini ditentukan bagi rumusan bayi sahaja
		20 µg bagi setiap 100 ml (30 µg bagi setiap 100 kcal)	Paras minimum ini ditentukan bagi rumusan susulan sahaja
		20 µg bagi setiap 100 ml (20 µg bagi setiap 100 kcal)	Paras minimum ini ditentukan bagi susu tepung rumusan bagi kanak-kanak sahaja
Oligofruktosa/fruktooligosakarida (FOS)	(i) FOS ialah prebiotik (ii) FOS ialah bifidogenik	1.25 g bagi setiap hidangan	Paras minimum ini ditentukan bagi makanan selain rumusan bayi

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
	(iii) FOS membantu untuk meningkatkan bifidobakteria usus dan mengekalkan persekitaran usus yang baik	0.4 g bagi setiap 100 ml pada asas sedia untuk diminum	(i) Paras minimum ini ditentukan bagi rumusan bayi sahaja (ii) Komponen inulin dan FOS tidak boleh melebihi 0.6 g bagi setiap 100 ml
Polidekstroza	(i) Polidekstroza ialah bifidogenik (ii) Polidekstroza membantu untuk meningkatkan bifidobakteria usus (iii) Polidekstroza membantu untuk mengekalkan mikroflora usus yang baik	1.25 g bagi setiap hidangan	Tiada
Protein soya	Protein soya membantu untuk mengurangkan kolesterol	5 g bagi setiap hidangan	Hendaklah ditulis pada label pernyataan yang berikut: "Jumlah yang disarankan yang boleh memberikan kesan penurunan kolesterol dalam darah ialah 25 g sehari"

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
Sterol tumbuhan atau stanol tumbuhan atau ester sterol tumbuhan	Sterol tumbuhan atau stanol tumbuhan atau ester sterol tumbuhan membantu untuk mengurangi kolesterol	0.4 g bagi setiap hidangan dalam bentuk "bebas"	<p>(i) Jenis sterol tumbuhan atau stanol tumbuhan yang dibenarkan:</p> <p>"sterol tumbuhan atau stanol tumbuhan, fitosterol atau fitostanol, sitosterol, kampesterol, stigmasterol atau stanol tumbuhan lain yang berkaitan"</p> <p>(ii) Jenis ester sterol tumbuhan yang dibenarkan:</p> <p>"ester kampesterol, ester stigmasterol dan ester beta-sitosterol"</p> <p>(iii) Amaun sterol tumbuhan atau stanol tumbuhan atau ester sterol tumbuhan dalam</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			<p>bentuk “bebas” yang ditambah kepada makanan tidak boleh melebihi 3 g sehari</p> <p>(iv) Pernyataan jumlah amaun sterol tumbuhan atau stanol tumbuhan atau ester sterol tumbuhan yang terkandung dalam produk hendaklah dinyatakan dalam unit metrik bagi setiap 100 g atau bagi setiap 100 ml atau bagi setiap bungkusan jika bungkusan hanya mengandungi satu bahagian dan bagi setiap hidangan sebagaimana yang dinyatakan pada label</p> <p>(v) Hanya perkataan “sterol tumbuhan” atau “stanol</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			<p>tumbuhan” atau “ester sterol tumbuhan” boleh digunakan untuk menyatakan adanya komponen itu</p> <p>(vi) Akuan ini hanya boleh dibuat untuk susu, hasil susu, susu kacang soya dan minuman susu soya yang dinyatakan dalam peraturan 82, 83, 357 dan 358</p> <p>(vii) Hendaklah ditulis pada label semua pernyataan yang berikut:</p> <p>(A) “Tidak disyorkan bagi wanita mengandung dan menyusui, dan kanak-kanak kecil di bawah umur limatahun”</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			<p>(B) "Orang yang mengambil obat untuk menurunkan paras kolesterol hendaklah mendapatkan nasihat perubatan sebelum memakan produk ini"</p> <p>(C) "Produk ini digunakan sebagai sebahagian daripada diet yang seimbang dan pelbagai dan hendaklah disertakan dengan pengambilan buah-buahan dan sayur-sayuran secara tetap untuk membantu"</p>

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			<p>untuk mengekalkan paras karotenoid”</p> <p>(D)“Dengan tambahan sterol tumbuhan” atau “Dengan tambahan stanol tumbuhan” atau “Dengan tambahan ester sterol tumbuhan” dalam huruf tidak kurang daripada 10 poin</p>
Kanji yang dihadam secara perlahan (SDS)	Makanan yang mengandungi kanji yang boleh dihadam secara perlahan (SDS) yang dimakan sebagai sebahagian daripada makanan biasa yang mula-mula sekali dimakan pada sesuatu hari yang menghasilkan karbohidrat secara berperingkat dan memberikan tenaga sepanjang pagi	Sekurang-kurangnya 40% kanji yang ada ialah kanji yang dihadam secara perlahan (SDS)	Akuan hanya dibenarkan bagi kanji yang dihadam secara perlahan daripada kanji semula jadi yang terhasil di dalam makanan berkanji yang karbohidrat sedia adanya memberikan sekurang-kurangnya 55% daripada jumlah

<i>Komponen</i>	<i>Akuan</i>	<i>Jumlah minimum yang diperlukan</i>	<i>Syarat-syarat</i>
			tenaga dan yang sekurang-kurangnya 55% daripada jumlah karbohidrat sedia adanya ialah kanji sedia ada

DAFTAR V

SYARAT-SYARAT AKUAN BERKAITAN NUTRIEN YANG DITAMBAH

<i>Akuan yang dibenarkan</i>	<i>Nutrien</i>	<i>Syarat</i>
"diperkaya", "diperkuat", "diperteguh", "dipertingkatkan" atau apa-apa perkataan lain yang mempunyai makna yang sama	Vitamin dan mineral	Mencapai tahap minimum bagi akuan "tinggi dalam" Daftar II kepada Jadual Kelima A
	Asid amino, asid lemak dan nukleotida	Mengisytiharkan jumlah yang ditambah kepada kuantiti tertentu makanan
	Komponen makanan lain (dengan akuan fungsi lain yang dibenarkan)	Mencapai tahap minimum bagi akuan fungsi lain dalam Daftar IV kepada Jadual Kelima A
"mengandungi", "ditambah", "dengan" atau apa-apa perkataan	Vitamin dan mineral	Mencapai tahap minimum bagi akuan "sumber bagi" dalam Daftar II kepada Jadual Kelima A

<i>Akuan yang dibenarkan</i>	<i>Nutrien</i>	<i>Syarat</i>
lain yang mempunyai makna yang sama	Asid amino, asid lemak dan nukleotida dan komponen makanan lain	Mengisytiharkan jumlah yang ditambah kepada kuantiti tertentu makanan

Pindaan Jadual Kedua Belas

16. Jadual Kedua Belas kepada Peraturan-Peraturan ibu dipinda—

(a) dalam DAFTAR I—

(i) dengan menggantikan perenggan 5 dengan perenggan yang berikut:

“Komponen makanan lain

D-ribosa

Calcium 3-hydroxy-3-methyl butyrate monohydrate (CaHMB)/hydroxy methylbutyrate (HMB)

(hanya dibenarkan dalam makanan pendietan berformula)

Epigallocatechin gallate (EGCG)

Isomaltulosa (kecuali dalam rumusan bayi)

Laktotripeptida (yang terdiri daripada L-valina-L-prolina-L-prolina (VPP) dan L-isoleusina-L-prolina-L-prolina (IPP) dengan kadar VPP:IPP antara 0.56 hingga 1.77 (tambahan hanya dibenarkan bagi jus buah, jus sayur-sayuran dan produk susu kecuali bagi rumusan bayi, rumusan susulan dan susu tepung rumusan bagi kanak-kanak))

Campuran yang mengandungi 50 peratus (berat bagi setiap berat) galactooligosaccharide (GOS) dan 50 peratus (berat bagi setiap berat) polydextrose (PDX)

Asid sialik (daripada susu)

Sterol tumbuhan atau stanol tumbuhan atau fitosterol atau fitostanol (mengandungi pada sebahagian besarnya sitosterol, kampesterol, stigmasterol dan stanol tumbuhan lain yang berkaitan)

Ester sterol tumbuhan (mengandung pada sebahagian besarnya ester kampesterol, ester stigmasterol dan ester beta-sitosterol)

Protein soya

Sucromalt (hanya dibenarkan dalam makanan pendietan berformula)

Beta glukon daripada yis

Bovin laktoferin

Kanji yang dihadam secara perlahan (SDS)

Serabut diet

Gam akasia/gam arabik (hanya daripada *Acacia senegal* dan *Acacia seyal*)

Galaktooligosakarida (GOS)

Kanji rintang dalam jagung tinggi amilosa (HAMRS) (tidak dibenarkan dalam rumusan bayi dan rumusan susulan)

Inulin

Beta glukon daripada serat larut oat

Beta glukon daripada barli

Oligofruktosa/fruktooligosakarida

Campuran oligofruktosa-inulin yang mengandungi rantai pendek inulin (oligofruktosa DP 3-9) dan rantai panjang inulin (inulin DP >10) dalam nisbah 50:50 setiap $\pm 10\%$

Campuran oligosakarida yang mengandungi 90 peratus (berat bagi setiap berat) oligogalaktosil-laktosa (galaktooligosakarida (GOS)) dan 10 peratus (berat bagi setiap berat) oligofruktosil sakarosa (rantai panjang fruktooligosakarida (lcFOS))

Polidekstrosa

Dekstrin rintang/maltodekstrin rintang
(tidak dibenarkan dalam rumusan bayi dan rumusan
susulan)”; dan

- (ii) dengan memotong perenggan 6;
- (b) dengan memotong DAFTAR II; dan
- (c) dengan menggantikan DAFTAR III dengan daftar yang berikut:

“DAFTAR III
(Peraturan 26)

AMAUN MAKSIMUM VITAMIN DAN MINERAL YANG DISYORKAN

<i>Vitamin dan Mineral</i>	<i>Amaun maksimum dalam hidangan harian yang disyorkan</i>
Vitamin B6	93 miligram
Vitamin C	1,750 miligram
Vitamin D	35 mikrogram
Vitamin E	970 miligram
Niasin	820 miligram NE
Molibdenum	350 mikrogram
Fosforus	1,250 miligram
Selenium	200 mikrogram
Magnesium	250 miligram
Folat	600 mikrogram DFE
Vitamin A	1,000 mikrogram RE
Kalsium	1,500 miligram
Kuprum	2 miligram
Flourida	3.5 miligram
Iodin	200 mikrogram

<i>Vitamin dan Mineral</i>	<i>Amaun maksimum dalam hidangan harian yang disyorkan</i>
Zat Besi	20 miligram
Mangan	2 miligram
Zink	15 miligram

”.

Dibuat 20 Julai 2020
[KKM. 600-1/1/35; PN(PU2)418/XXVII]

DATO' SRI DR. ADHAM BIN BABA
Menteri Kesihatan

FOOD ACT 1983

FOOD (AMENDMENT) (NO. 4) REGULATIONS 2020

IN exercise of the powers conferred by section 34 of the Food Act 1983 [*Act 281*], the Minister makes the following regulations:

Citation and commencement

1. (1) These regulations may be cited as the **Food (Amendment) (No. 4) Regulations 2020**.

(2) These Regulations come into operation on 22 July 2022.

Amendment of regulation 11

3. The Food Regulations 1985 [*P.U. (A) 437/1985*], which are referred to as the “principal Regulations” in these Regulations, are amended in regulation 11—

(a) in subregulation (1)—

(i) in paragraph (*a*), by inserting after the words “principal ingredients” the words “or if there is no common name of its principal ingredients, an appropriate descriptive term of the food which is not misleading”;

(ii) by inserting after paragraph (*a*) the following paragraph:

“(aa) either in conjunction with or in close proximity to the name of the food, such additional words in regard to the true nature and physical condition of the food;”;

(iii) in paragraph (*ea*), by substituting for the words “in addition to the requirements specified in paragraph (1)(*e*), if” the words “where”;

(iv) by inserting after paragraph *(ea)* the following paragraph:

“(*eb*) for the food sold as a mixture or combination, a statement on the percentage of the weight or volume of such appropriate ingredient which shall be stated adjacent to each ingredient—

(i) where the appropriate ingredient used in the manufacture of that food is emphasized on the label in words, pictures or graphics; or

(ii) where the appropriate ingredient used in the manufacture of that food is not within the name of that food but is essential to characterize that food;”;

(v) by substituting for paragraph *(g)* the following paragraph:

“(*g*) where the food contains food additive—

(i) with the International Numbering System (INS) for food additive number, a statement of the functional class of the relevant food additive followed by the name of the food additive or INS number in brackets; or

(ii) without the International Numbering System (INS) for food additive number, only a statement of the functional class and the name of food additive;”;

(vi) by inserting after paragraph (g) the following paragraph:

“(ga) where the food contains food additive with more than one functional class, a statement of one functional class only;”;

(b) by inserting after subregulation (2) the following subregulation:

“(2A) Notwithstanding paragraph (1)(g), where the food additive is a flavouring substance, only the functional class shall be stated.”;

(c) by inserting after subregulation (4) the following subregulation:

“(4A) For the purposes of paragraph (1)(j), “country of origin of the food” means the country in which the manufactured food last underwent a treatment or process resulting in a substantial change in its nature.”; and

(d) by inserting after subregulation (6) the following subregulation:

“(6A) For the purposes of paragraph (1)(eb)—

(a) the statement is not required—

(i) if the quantity of the ingredient is required to be stated by these Regulations;

(ii) if the drained weight of the ingredient is required to be stated by these Regulations; or

(iii) if the ingredient is used in small quantities as flavour.

- (b) in the case of food which has lost its moisture following any treatment—
- (i) the percentage by weight or volume of the ingredient shall correspond to the quantity of the ingredient used in the finished product; or
- (ii) the percentage by weight or volume of the ingredient may be replaced by a statement of the weight of the ingredient used to prepare 100 g or 100 ml of the finished product where the quantity of the ingredient or the total quantity of all ingredients expressed on the labelling exceeds one hundred per cent.”.

Amendment of regulation 17

3. Regulation 17 of the principal Regulations is amended by inserting after subregulation (5) the following subregulation:

“(6) Paragraphs 11(1)(f), (g) and (ga) and subregulation 11(2A) shall not apply to a package where the largest of its surface area is less than 10cm².”.

Amendment of regulation 18

4. Regulation 18 of the principal Regulations is amended—

- (a) in subregulation (7), by substituting for the words “of the same significance unless the food conforms to the Malaysia Standards MS 1529: The Production, Processing, Labelling and Marketing of Plant-Based Organically Produced Foods” the words “or descriptive matter of the same significance unless the food conforms to the requirements established or recognised by the Food Safety and Quality Division”; and

(b) by inserting after subregulation (8) the following subregulations:

“(9) No label which describes any food shall include the words “special dietary” or any other equivalent term except as otherwise provided in these Regulations.

(10) No label which describes any food shall include the word “wholegrain” or “wholemeal” unless the food contains—

- (a) 100% of wholegrain or wholemeal for wheat flour, rice flour, rice or grains;
- (b) 60% or more of wholegrain or wholemeal for bread; and
- (c) 25% or 8 g or more of wholegrain or wholemeal per serving for other products.

(11) There shall be written in the label the word “wholegrain” or “wholemeal” and the percentage of the wholegrain or wholemeal in not less than 4 point lettering.

(12) For the purposes of subregulations (10) and (11), a reference to “wholegrain” or “wholemeal” is a reference to cereal grains that consist of intact, ground, milled, cracked or flaked kernel after the removal of the inedible parts.”.

Amendment of regulation 18A

5. Regulation 18A of the principal Regulations is amended—

(a) by inserting after subregulation (1) the following subregulations:

“(1A) Claims which highlight the non-addition of sugar may be included in the label if—

- (a) no sugar of any type has been added to the food;
- (b) the food contains no ingredient containing sugar as an ingredient;
- (c) the food contains no ingredient containing sugar as a substitute for added sugar; and
- (d) the sugar content of the food itself has not been increased above the amount contributed by the ingredients in the food by some other means.

(1B) Where a non-addition of sugar claim is made for any food, the naturally occurring sugar content in the food shall be declared in 100 g or in 100 ml per serving.

(1C) For the purposes of this regulation, “sugar” includes all monosaccharide and disaccharides added.”; and

(b) by inserting after subregulation (2) the following subregulation:

“(2A) Claims which highlight the non-addition of sodium salts, including "no added salt" may be included in the label if—

- (a) the food contains no added sodium salts;
- (b) the food contains no ingredients that contain added sodium salts; and
- (c) the ingredients that contain sodium salts functioning as a substitute for added salts are not used in the food.”.

Amendment of regulation 18B

6. Regulation 18B of the principal Regulations is amended—

(a) by substituting for subregulation (2) the following subregulation:

“(2) Unless otherwise provided in these Regulations, the nutrient content relating to food shall be provided for all products specified in regulations 63 to 75, 84 to 87, 89 to 113, 116, 134B, 135, 146 to 152, 157 to 170, 177, 185 to 207, 214 to 221, 223 to 224, 226 to 242, 246 to 249, 252 to 259, 269A, 279 to 282, 339 to 358, 360D and 360E.”;

(b) in subregulation (3)—

(i) by deleting the word “and” at the end of paragraph (a);

(ii) by substituting for paragraph (b) the following paragraph:

“(b) the amount of protein, available carbohydrate (carbohydrate excluding dietary fibre), total sugars and fat, expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as stated on the label; and”;

(iii) by inserting after paragraph (b) the following paragraph;

“(c) the amount of sodium expressed in milligrams per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as stated on the label.”;

(c) by inserting after subregulation (4A) the following subregulations:

“(4B) For the purposes of this regulation, a reference to “dietary fibre” means carbohydrate polymers with three or more monomeric units,

which are not hydrolysed by the endogenous enzymes in the small intestine of humans and when derived from a plant origin, dietary fibre may include fractions of lignin or other compounds associated with polysaccharides in the plant cell walls.

(4C) In this regulation, “dietary fibre” includes the following categories:

- (a) edible carbohydrate polymers naturally occurring in the food as consumed;
- (b) carbohydrate polymers which have been obtained from food raw material by physical, enzymatic process or chemical means and have been proven to have a physiological effect to the benefit of health; or
- (c) synthetic carbohydrate polymers which have been proven to have a physiological effect to the benefit of health.”;

(d) by deleting paragraph (9)(aa);

(e) by substituting for subregulation (11) the following subregulation:

“(11) Where the numerical information on vitamins and minerals has been expressed as percentage of Nutrient Reference Value (NRV), the following Nutrient Reference Value (NRV) shall be used for labelling purposes:

Nutrient Reference Value (NRV)

<i>Component</i>	<i>Nutrient Reference Value (NRV)</i>
Vitamin A	800 micrograms RE
Vitamin D	15 micrograms
Vitamin C	100 miligram
Vitamin E	10 miligram
Vitamin K	60 micrograms
Thiamine	1.2 miligram
Riboflavin	1.2 miligram
Niacin	15 miligram NE
Vitamin B ₆	1.3 miligram
Folate	400 micrograms DFE
Vitamin B ₁₂	2.4 micrograms
Panhotenate	5 miligram
Biotin	30 micrograms
Calcium	1,000 miligram
Magnesium	310 miligram
Iron	14 miligram
Zinc	11 miligram
Iodine	150 micrograms
Copper	900 micrograms
Selenium	60 micrograms
Manganese	3 miligram
Molybdenum	45 micrograms
Phosphorus	700 miligram
Choline	550 miligram
Protein	50 grams
Carbohydrate	300 grams
Fat	67 grams
Energy	2,000 kilocalorie"; and

- (f) in subregulation (12)—
- (a) by deleting the words “and sodium,”; and
- (b) in paragraph (a), by deleting the words “and sodium”.

Amendment of regulation 18C

7. Regulation 18C of the principal Regulations is amended by inserting after subregulation (3) the following subregulation:

“(4) No label on a package containing any food shall bear a nutrient content claim except those permitted in these Regulations or with prior written approval of the Director.”.

Amendment of regulation 18D

8. Paragraph 18D(3)(c) of the principal Regulations is amended by deleting the words “in the Nutrient Reference Values (NRV)”.

Amendment of regulation 18E

9. Regulation 18E of the principal Regulations is amended—

(a) in subregulation (3), by substituting for the words “amount of nutrient in the level to be considered as a source of that nutrient per reference amount as specified in Table II to the Fifth A Schedule” the words “minimum amount required of that nutrient per reference amount as specified in Table III to the Fifth A Schedule”;

(b) by substituting for subregulation (4) the following subregulation:

“(4) Only the nutrient function claims or any other words of similar meaning as specified in Table III to the Fifth A Schedule shall be permitted to be specified on a label.”; and

(c) by deleting subregulations (4A) and (4B).

New regulation 18F

10. The principal Regulations are amended by inserting after regulation 18E the following regulation:

“Other function claim 18F. (1) In this regulation, “other function claim” means a claim that describes specific beneficial effect of other food component in the food that gives positive contribution to health or improvement of a function of the body.

(2) An other function claim shall not imply or include any statement to the effect that the nutrient would afford a cure or treatment for a disease or protection from a disease.

(3) No label which describes any food shall include any claims relating to the function of other food component in the body unless the food for which the function claim is made complies with the minimum amount of the other food component and other conditions specified in Table IV to the Fifth A Schedule.

(4) No label on a package containing any food shall bear an other function claim except those claims permitted in these Regulations or with prior written approval of the Director.”.

Amendment of regulation 19

11. Subregulation 19(6) of the principal Regulations is amended—

(a) in paragraph (a)—

(i) by substituting for the words "(state the chemical name of the food additive)" the words "(state the chemical name of the food additive or the International Numbering System (INS) for food additive number)";

(ii) by deleting the words "colouring substances or"; and

(iii) by deleting the word "and" at the end of the paragraph;

(b) by substituting for the full stop at the end of paragraph (b) the words "; and"; and

(c) by inserting after paragraph (b) the following paragraph:

"(c) the words "For Food Use" or any other words of the same significance in close proximity with the name of food additive or International Numbering System (INS) for food additive number."

Amendment of regulation 23

12. Regulation 23 of the principal Regulations is amended by deleting subregulation (4).

Amendment of regulation 25

13. Regulation 25 of the principal Regulations is amended—

- (a) in subregulation (5), by substituting for the words “Where any food is added with polydextrose” the words “Where any food is added with 25 g per 100 g polydextrose or more”; and
- (b) by deleting subregulation (6).

Amendment of regulation 26

14. Regulation 26 of the principal Regulations is amended—

- (a) by deleting subregulation (6);
- (b) by substituting for subregulation (7) the following subregulation:

“(7) No label on a package containing any food shall bear any permitted claims as specified in column (1) of Table V to the Fifth A Schedule unless the food in the package meets the conditions as specified in column (3) of Table V to the Schedule.”; and

- (c) by deleting subregulations (8) and (9).

Amendment of Fifth A Schedule

15. The Fifth A Schedule to the principal Regulations is amended—

- (a) in the heading, by substituting for the words “(Regulation 18C)” the words “(Regulations 18C, 18D, 18E, 18F and 26)”; and
- (b) in TABLE I, by inserting after the item “Sodium” and the particulars relating to it the following items and particulars:

<i>Component</i>	<i>Claim</i>	<i>Conditions</i>
<i>A.</i>		<i>Not more than</i>
“Gluten	Reduced	1. g per 100 g (solids or liquids)
	Free	2. g per 100 g (solids or liquids)
		The claim of “reduced gluten” is only permitted in food consisting of one or more ingredients from wheat, rye, barley, oats or their crossbred varieties, which have been specially processed to reduce the gluten content”;

(c) in TABLE II—

(i) by deleting the following items and the particulars relating to it:

“Oat Soluble Fibre (b-glucan)**;

Total Sialic Acid;

Plant Sterol/Plant Stanol@;

Inulin; and

Oligofructose”;

(ii) by inserting after the item “Total Dietary Fibre” and the particulars relating to it the following items:

<i>Component</i>	<i>Claim</i>	<i>Conditions</i>
<i>B.</i>		<i>Not less than</i>
“Alphalinolen acid	Source	0.3 g per 100 g
	High	0.6 g per 100 g

Ganglioside	Source	11 mg per 100 g This claim is only permitted in milk product and dairy products that naturally contains ganglioside”;
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(d) by inserting after TABLE II the following tables:

“TABLE III
CONDITIONS FOR NUTRIENT FUNCTION CLAIMS

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>
Folic acid	(i) Folic acid is essential for growth and division of cells (ii) Folate plays a role in the formation of red blood cells (iii) Folate helps to maintain the growth and development of the foetus	60 µg DFE per 100 g (solids) 30 µg DFE per 100 ml (liquids) 20 µg DFE per 100 kcal
Iron	(i) Iron is a factor in the formation of red blood cells (ii) Iron is a component of haemoglobin in red blood cells which carries oxygen to all parts of the body	2.1 mg per 100 g (solids) 1.05 mg per 100 ml (liquids) 0.7 mg per 100 kcal
Iodine	Iodine is essential for the formation of thyroid hormone	22.5 µg per 100 g (solids) 11.25 µg per 100 ml (liquids) 7.5 µg per 100 kcal

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>
Calcium	Calcium helps in the development of strong bones and teeth	150 mg per 100 g (solids) 75 mg per 100 ml (liquids) 50 mg per 100 kcal
Magnesium	Magnesium promotes absorption and retention of calcium	46.5 mg per 100 g (solids) 23.25 mg per 100 ml (liquids) 15.5 mg per 100 kcal
Niacin	Niacin is needed for the release of energy from proteins, fats and carbohydrates	2.25 mg NE per 100 g (solids) 1.125 mg NE per 100 ml (liquids) 0.75 mg NE per 100 kcal
Protein	(i) Protein helps to build and repair body tissues (ii) Protein is essential for growth and development (iii) Protein provides amino acids required for protein synthesis	5 g per 100 g (solids) 2.5 g per 100 ml (liquids) 2.5 g per 100 kcal
Vitamin A	(i) Vitamin A helps to maintain the health of the skin and mucous membrane (ii) Vitamin A is essential for the functioning of the eyes	120 µg RE per 100 g (solids) 60 µg RE per 100 ml (liquids)

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>
		40 µg RE per 100 kcal
Zinc	Zinc is essential for growth	1.65 mg per 100 g (solids) 0.825 mg per 100 ml (liquid) 0.55 mg per 100 kcal
Vitamin B ₁ / Thiamine	Vitamin B ₁ /Thiamine is needed for the release of energy from carbohydrate	0.18 mg per 100 g (solid) 0.09 mg per 100 ml (liquid) 0.06 mg per 100 kcal
Vitamin B ₂ / Riboflavin	Vitamin B ₂ /Riboflavin is needed for the release of energy from proteins, fats and carbohydrates	0.18 mg per 100 g (solid) 0.09 mg per 100 ml (liquid) 0.06 mg per 100 kcal
Vitamin B ₁₂ / Cyanocobalamin	Vitamin B ₁₂ /Cyanocobalamin is needed for red blood cell production	0.36 µg per 100 g (solid) 0.18 µg per 100 ml (liquid) 0.12 µg per 100 kcal
Vitamin C	(i) Vitamin C enhances absorption of iron from non-meat sources	15 mg per 100 g (solid)

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>
	(ii) Vitamin C contributes to the absorption of iron from food	7.5 mg per 100 ml (liquid) 5 mg per 100 kcal
Vitamin D	(i) Vitamin D helps the body utilise calcium and phosphorus (ii) Vitamin D is necessary for the absorption and utilization of calcium and phosphorus	2.25 µg per 100 g (solid) 1.125 µg per 100 ml (liquid) 0.75 µg per 100 kcal
Vitamin E	Vitamin E protects the fat in body tissues from oxidation	1.5 mg per 100 g (solid) 0.75 mg per 100 ml (liquid) 0.5 mg per 100 kcal

TABLE IV
CONDITIONS FOR OTHER FUNCTION CLAIMS

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
Beta glucan	Beta glucan from (state the source) helps to reduce cholesterol	0.75 g per serving	<p>(i) Source of beta glucan shall be from oat and barley</p> <p>(ii) The food to be added with beta glucan shall also contain total dietary fibre of not less than the amount required to claim as "source":</p> <p style="padding-left: 40px;">3 g per 100 g (solids)</p> <p style="padding-left: 40px;">1.5 g per 100 ml (liquids)</p> <p>(iii) There shall be written on the label the following statement:</p> <p style="padding-left: 40px;">"Amount recommended for cholesterol lowering effect is 3 g per day"</p>
Beta glucan from barley soluble fibre	(i) Beta glucan from barley soluble fibre helps to lower the rise of blood	6.5 g per 100g	(i) This claim is only permitted in cereal and cereal based product

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	<p>glucose provided that beta glucan is not consumed together with other food</p> <p>(ii) Beta glucan from barley soluble fibre contributes to the reduction of the rise in blood glucose provided that beta glucan is not consumed together with other food</p>		<p>(ii) This claim is only permitted for product where the macronutrient profile (carbohydrate, protein and fat) complies with Recommended Nutrient Intake (RNI) Malaysia</p> <p>(iii) There shall be written on the label the following statement:</p> <p>“Before deciding to use this product please seek the advice of a health professional”</p>
Beta glucan from oat soluble fibre	Beta glucan from oat soluble fibre helps to lower the rise of blood glucose provided that beta glucon is not consumed together with other food	6.5 g per 100 g	<p>(i) This claim is only permitted in cereal and cereal based product</p> <p>(ii) This claim is only permitted for product where the macronutrient profile (carbohydrates, proteins and fats) complies with the Recommended Nutrient Intake (RNI) Malaysia</p>

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
			(iii) There shall be written on the label of cereal and cereal based product the following statement: "Before deciding to use this product please seek the advice of a health professional"
Beta glucan from yeast	Beta glucan from yeast may help to support immune system associated with colds	0.05 g per serving	(i) Beta glucan from yeast shall be more than 75% on a dry weight basis (ii) There shall be written on the label the following statement: "Amount recommended for claim effect is 0.2 g per day"
Beta palmitin	(i) Beta palmitin contributes to increase calcium absorption (ii) Beta palmitin contributes to	(i) >18 percent C16:0 content based on total fatty acids	Nil

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	increase fat absorption	(ii) > 40 per cent C16:0 in sn-2 position based on total C16:0 content	
Bifidobacterium lactis	(i) Bifidobacterium lactis helps to improve beneficial intestinal microflora (ii) Bifidobacterium lactis helps to reduce the incidence of diarrhea	1 x 10 ⁶ minimum viable cells per gram	These claims are only permitted in infant formula, follow-up formula, formulated milk powder for children and cereal based food for infant and children
Calcium 3-hydroxy-3-methyl butyrate monohydrate (CaHMB)	(i) CaHMB helps to regain strength (ii) CaHMB supports tissue building	1.5 g per serving	This claim is only permitted in formula dietary foods
Galactooligosaccharide (GOS) and polydextrose (PDX) mixture	(i) GOS and PDX mixture is a prebiotic	0.4 g per 100ml (0.2 g per 100ml GOS and 0.2 g per 100 ml PDX)	(i) Mixture containing 50 per cent (weight per weight) GOS and 50 percent (weight per weight) PDX

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	(ii) GOS and PDX mixture is a bifidogenic		(ii) These claims are only permitted in infant formula and follow-up formula
Oligofructose-inulin mixture	Oligofructose-inulin mixture helps to increase calcium absorption and increase bone mineral density when taken with calcium rich food	2 g per serving	(i) Oligofructose-inulin mixture containing shorter chain inulin (oligofructose DP 3-9) and longer chain inulin (inulin DP \geq 10) in a 50:50 ratio \pm 10% each (ii) Total fructant content in the mixture shall be more than 90 per cent on dry weight basis
Oligosaccharide mixture containing galactooligosaccharide (GOS) and long chain fructooligosaccharide (lcFOS)	Oligosaccharide mixture containing GOS and lcFOS helps to improve the gut or intestinal immune system of infant	The component (oligosaccharide mixture) shall be 0.8 g per 100 ml	(i) Oligosaccharide mixture containing 90 per cent (weight per weight) GOS and 10 per cent (weight per weight) lcFOS (ii) This claim is only permitted in infant formula and follow-up formula

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	<p>(i) Oligosaccharide mixture containing GOS and lcFOS is a prebiotic</p> <p>(ii) Oligosaccharide mixture containing GOS and lcFOS is a bifidogenic</p> <p>(iii) Oligosaccharide mixture containing GOS and lcFOS helps to increase intestinal bifidobacteria</p> <p>(iv) Oligosaccharide mixture containing GOS and lcFOS helps to maintain a good intestinal environment</p>	0.4 g per 100 ml	<p>(i) Oligosaccharide mixture containing 90 per cent (weight per weight) GOS and 10 per cent (weight per weight) lcFOS</p> <p>(ii) These claims are only permitted in infant formula, follow-up formula and formulated milk powder for children</p> <p>(iii) The component (oligosaccharide mixture) shall not exceed 0.8 g per 100 ml</p>
Resistant dextrin or resistant maltodextrin	Resistant dextrin or resistant maltodextrin is a soluble dietary fibre that helps to regulate or promote	2.5 g per serving	Addition and claim for resistant dextrin or resistant maltodextrin are not permitted in infant formula

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	regular bowel movement		
	(i) Resistant dextrin or resistant maltodextrin is a prebiotic (ii) Resistant dextrin or resistant maltodextrin is a bifidogenic (iii) Resistant dextrin or resistant maltodextrin helps to increase intestinal bifidobacteria (iv) Resistant dextrin or resistant maltodextrin helps to maintain a good intestinal environment	4 g per serving	The minimum amount that must be present in the food to give the claim effect is proposed to be 8 g per day
DHA and ARA	DHA and ARA helps to contribute in the	A combination of 17 mg per 100 kcal	This claim is only permitted in infant formula product

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	visual development of infant	DHA and 34 mg per 100 kcal of ARA	
D-ribose	D-ribose helps to promote energy recovery during or after physical activities	3 g per serving	(i) This claim is only permitted in formula dietary foods (ii) There shall be written on the label the following statement: "Do not exceed 2 servings per day"
Inulin	(i) Inulin is a prebiotic	1.25 g per serving	This minimum level is specified for food other than infant formula
	(ii) Inulin is a bifidogenic (iii) Inulin helps to increase intestinal bifidobacteria and maintain a good intestinal environment	0.4 g per 100 ml on a ready to drink basis	(i) This minimum level is specified for infant formula only (ii) The component (inulin and oligofructose/fructooligosaccharide (FOS)) shall not exceed 0.6 g per 100 ml

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
Isomaltulose	<p>(i) Isomaltulose is much slower hydrolysed to glucose and fructose compared to sucrose</p> <p>(ii) Isomaltulose provides longer lasting energy compared to sucrose</p> <p>(iii) Isomaltulose is a slow release of energy source compared to sucrose</p>	15 g per serving	Addition and claim for isomaltulose are not permitted in infant formula
High amylose maize resistant starch (HAMRS)	HAMRS helps to improve or promote intestinal function or environment	2.5 g per serving	Nil
Lutein	Lutein as a predominant macular pigment in the retina that is able to filter blue light and helps to protect the eyes	2.5 µg per 100ml (3.7 µg per 100 kcal)	This minimum level is specified for infant formula only
		20 µg per 100ml	This minimum level is specified for follow-up formula only

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
		(30 µg per 100 kcal)	
		20 µg per 100ml (20 µg per 100 kcal)	This minimum level is specified for formulated milk powder for children only
Oligofructose/fructooligosaccharide (FOS)	(i) FOS is a prebiotic	1.25 g per serving	This minimum level is specified for food other than infant formula
	(ii) FOS is a bifidogenic (iii) FOS helps to increase intestinal bifidobacteria and maintain a good intestinal environment	0.4 g per 100 ml on a ready to drink basis	(i) This minimum level is specified for infant formula only (ii) The component of inulin and FOS shall not exceed 0.6 g per 100 ml
Polydextrose	(i) Polydextrose is a bifidogenic (ii) Polydextrose helps to increase intestinal bifidobacteria (iii) Polydextrose helps to maintain a good	1.25 g per serving	Nil

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
	intestinal microflora		
Soy protein	Soy protein helps to reduce cholesterol	5 g per serving	There shall be written on the label the following statement: "Amount recommended to give the lowering effect on the blood cholesterol is 25 g per day"
Plant sterol or plant stanol or plant sterol ester	Plant sterol or plant stanol or plant sterol ester helps to reduce cholesterol	0.4 g per serving in a "free basis" form	(i) Types of plant sterol or plant stanol permitted: "plant sterol or plant stanol, phytosterols or phytostanol, sitosterol, campesterol, stigmasterol or other related plant stanol" (ii) Types of plant sterol esters permitted: "campesterol ester, stigmasterol ester and beta-sitosterol ester" (iii) Amount of plant sterol or plant stanol or plant sterol

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
			<p>ester in a "free basis" form to be added in food shall not exceed 3 g per day</p> <p>(iv) Statement of the total amount of plant sterol or plant stanol or plant sterol ester contained in the product shall be expressed in metric units per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label</p> <p>(v) Only the term "plant sterol" or "plant stanol" or "plant sterol ester" shall be used in stating the presence of such components</p> <p>(vi) The claim may only be made for milk, milk product, soya bean milk and soya bean drink specified in regulations 82, 83, 357 and 358</p>

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
			<p>(vii) There shall be written on the label all the following statements:</p> <p>(A) “Not recommended for pregnant and lactating women, and young children under the age of five years”</p> <p>(B) “Persons on cholesterol-lowering medication shall seek medical advice before consuming this product”</p> <p>(C) “This product is consumed as part of a balanced and varied diet and shall include regular consumption of fruits and vegetables to help maintain the carotenoid level”</p> <p>(D) “With added plant sterols” or “With added plant stanol” or</p>

<i>Component</i>	<i>Claims</i>	<i>Minimum amount required</i>	<i>Conditions</i>
			“With added plant sterol ester” in not less than 10 point lettering
Slowly digestible starch (SDS)	A food containing slowly digestible starch (SDS) consumed as part of the normal first meal of the day, releases carbohydrates gradually and provides energy throughout the morning	At least 40% of the available starch must be present as slowly digestible starch (SDS)	Claim only permitted for SDS from starch naturally occurring in starchy foods where available carbohydrates provide at least 55% of the total energy and where at least 55% of the available carbohydrates is available starch

TABLE V
CONDITIONS FOR CLAIMS RELATED TO ADDED NUTRIENT

<i>Permitted Claims</i>	<i>Nutrient</i>	<i>Condition</i>
"enriched", "fortified", "strengthened", "enhanced" or any other words of similar meaning	Vitamins and minerals	Meet minimum level for claim "high in" in Table II to the Fifth A Schedule
	Amino acids, fatty acids and nucleotides	To declare the amount added in a specified quantity of the food
	Other food components (with permitted other function claims)	Meet minimum level for other function claims in Table IV to the Fifth A Schedule
"contain", "added", "with" or any other words of similar meaning	Vitamins and minerals	Meet minimum level for claim "source of" in Table II to the Fifth A Schedule
	Amino acids, fatty acids and nucleotides and other food components	To declare the amount added in a specified quantity of the food

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Amendment of Twelfth Schedule

16. The Twelfth Schedule to the principal Regulations is amended—

(a) in TABLE I—

(i) by substituting for paragraph 5 the following paragraph:

“Other food components**D-ribose**

**Calcium 3-hydroxy-3-methyl butyrate monohydrate
(CaHMB)/ hydroxy methylbutyrate (HMB)**

(only permitted in formula dietary food)

Epigallocatechin gallate (EGCG)

Isomaltulose (except in infant formula)

**Lactotriptide (which consists of L-valine-L-proline-
L-proline (VPP) and L-isoleucine-L-proline-L-proline
(IPP) with proportion of VPP:IPP between 0.56 to 1.77
(addition is only permitted for fruit juice, vegetable juice
and milk product except for infant formula, follow-up
formula and formulated milk powder for children))**

**Mixture containing 50 per cent
(weight per weight) galactooligosaccharide (GOS)
and 50 per cent (weight per weight) polydextrose (PDX)**

Sialic acid (from milk)

**Plant sterols or plant stanols or phytosterols or
phytostanols (comprising mainly of sitosterol,
campesterol, stigmasterol and other related
plant stanol)**

**Plant sterol esters (comprising mainly of campesterol
ester, stigmasterol ester and beta-sitosterol ester)**

Soy protein

Sucromalt (only permitted in formula dietary food)

Beta glucan from yeast

Bovine lactoferrin
Slowly Digestible Starch (SDS)
Dietary fibre

Acacia gum/gum arabic (only from *Acacia senegal* and *Acacia seyal*)

Galactooligosaccharide (GOS)

High amylose maize resistant starch (HAMRS) (not permitted in infant formula and follow-up formula)

Inulin

Beta glucan from oat soluble fibre

Beta glucan from barley

Oligofructose/fructooligosaccharide

Oligofructose-inulin mixture containing shorter chain inulin (oligofructose DP 3-9) and longer chain inulin (inulin DP ≥ 10) in a 50:50 ratio $\pm 10\%$ each

Oligosaccharide mixture containing 90 per cent (weight per weight) of oligogalactosyl-lactose (galactooligosaccharides (GOS)) and 10 per cent (weight per weight) oligofructosyl saccharose (long chain fructooligosaccharide (lcFOS))

Polydextrose

Resistant dextrin/resistant maltodextrin (not permitted in infant formula and follow-up formula)"; and

(ii) by deleting paragraph 6;

(b) by deleting TABLE II; and

(c) by substituting for TABLE III the following table:

“TABLE III
(Regulation 26)

RECOMMENDED MAXIMUM AMOUNT OF VITAMIN AND MINERAL

<i>Vitamin and mineral</i>	<i>Maximum amount recommended in daily serving</i>
Vitamin B6	93 miligram
Vitamin C	1,750 miligram
Vitamin D	35 micrograms
Vitamin E	970 miligram
Niacin	820 miligram NE
Molybdenum	350 micrograms
Phosphorus	1,250 miligram
Selenium	200 micrograms
Magnesium	250 miligram
Folate	600 micrograms DFE
Vitamin A	1,000 micrograms RE
Calcium	1,500 miligram
Copper	2 miligram
Flouride	3.5 miligram
Iodine	200 micrograms
Iron	20 miligram
Manganese	2 miligram
Zinc	15 miligram

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Made 20 July 2020
[KKM. 600-1/1/35; PN(PU2)418/XXVII]

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Minister of Health