2.2.1—5 Requirements for food sold as dried meat or cured and/or dried meat flesh in whole cuts or pieces, manufactured meat or processed meat

(1) A food that is sold as a dried meat must be dried to a water activity of no more than 0.85.

(2) A food that is sold as cured and/or dried meat flesh in whole cuts or pieces must contain not less than 160 g/kg of meat protein on a fat free basis.

(3) A food that is sold as manufactured meat must contain not less than 660 g/kg of meat.

(4) A food that is sold as processed meat must contain not less than 300 g/kg of meat.

Schedule 15 Substances that may be used as food additives

8 Meat and meat products (including poultry and game)

8.1 Raw meat, poultry and game

8.1.1 Poultry

262 Sodium acetates 5 000

8.2 Processed meat, poultry and game products in whole cuts or pieces

Additives permitted at GMP
Colourings permitted at GMP
Colourings permitted to a maximum level

234 Nisin 12.5
243 Ethyl lauroyl arginate 200
280 281 282 283 Propionic acid and sodium and potassium and calcium propionates GMP

8.2.1 Commercially sterile canned cured meat

249 250 Nitrites (potassium and sodium salts) 50

8.2.2 Cured meat

249 250 Nitrites (potassium and sodium salts) 125

8.2.3 Dried meat

200 201 202 203 Sorbic acid and sodium, potassium and calcium sorbates 1 500
| 249 250 | Nitrites (potassium and sodium salts) | 125 |
| 8.2.4 | **Slow dried cured meat** |
| 249 250 | Nitrites (potassium and sodium salts) | 125 |
| 251 252 | Nitrates (potassium and sodium salts) | 500 |

### 8.3 Processed comminuted meat, poultry and game products, other than products listed in item 8.3.2

Additives permitted at GMP  
Colourings permitted at GMP  
Colourings permitted in processed foods to a maximum level

Not for sausage or sausage meat containing raw, unprocessed meat

| 160b | Annatto extracts | 100 |
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 500 |
| 224 225 228 | Nisin | 12.5 |
| 243 | Ethyl lauroyl arginate | 315 |
| 249 250 | Nitrates (potassium and sodium salts) | 125 |
| 280 281 282 283 | Propionic acid and sodium and potassium and calcium propionates | GMP |

### 8.3.1 Fermented, uncooked processed comminuted meat products

| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1 500 |
| 235 | Pimaricin (natamycin) | 1.2 mg/dm² |

When determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.

| 251 252 | Nitrates (potassium and sodium salts) | 500 |

### 8.3.2 Sausage and sausage meat containing raw, unprocessed meat

Additives permitted at GMP

| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 500 |
| 224 225 228 | Ethyl lauroyl arginate | 315 |

### 8.4 Edible casings

Additives permitted at GMP  
Colourings permitted at GMP  
Colourings permitted to a maximum level

| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 100 |
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 500 |

### 8.5 Animal protein products

Additives permitted at GMP  
Colourings permitted at GMP  
Colourings permitted to a maximum level