

NEW PROPOSED REGULATION 26B, FOOD REGULATIONS 1985
MICROBIAL CULTURES FOR FOOD FERMENTATION

26B. Microbial Cultures for Food Fermentation

- 1) Microbial cultures for food fermentation means live microbial cultures when used in sufficient numbers under defined conditions will improve or alter the nutritional value, shelf life or flavour of the food.
- 2) Microbial cultures for food fermentation shall comply with the following:
 - recognised as safe to use and consume
 - non-pathogenic strain
 - non-toxigenic strain
 - free of known antibiotic resistant genes
 - has a long known history in food fermentation
 - can improve or alter the nutritional value, shelf life or flavour of the food
- 3) The genus and species designation of the microbial cultures should be written on the label of food to which microbial cultures for food fermentation has been added.
- 4) Where the media used for propagation and maintenance of the microbial cultures for food fermentation are derived from animal, the common name of such animal shall be stated on the label in the following form:

“Media used for propagation of microbial cultures for fermentation derived from (the common name of such animal)