

NORWAY**INDEX**

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12. NORWAY**PETROLEUM WAXES**
NATURAL ESTER WAXES

USAGE : **In/on food** - As component, coating or surface treatment

REGULATIONS

- (a) The Food Act (No. 3) of 19 May 1933
- (b) General Regulations concerning the Manufacture and Sale of Food (Section 7) issued by Royal Decree of 3 May 1935, and subsequent amendments
- (c) The 1980 List of Approved Food Additives and amendment thereto dated 11 August 1980

GENERAL TERMS OF REGULATIONS

Under the terms of regulation (a) provisions concerning food additives are given in (b) and include a list of the additives permitted for use in various types of food. The purpose for which the additive may be used is stated for each, and in many instances maximum concentration limits are set. Regulation (b) also states that food for sale must not contain food additives other than those currently approved by the Director of Health. The additives list is updated in (c).

In relation to the known uses of waxes in/on foodstuffs the list (c) appears incomplete; the references to uses of waxes are summarised below.

Usage	Waxes permitted	Max. concentration limit (where specified)
Cheese coating	Wax (of any type) is <u>not listed</u> as an additive for the surface treatment of cheese; there is only a mention of cheese "waxing" in connection with the use of certain preservatives of cheese.	None specified.
Component of coatings on chocolate (on flour-based confectionery)	Paraffin wax (only in fat for chocolate coatings).	17 g/kg in fat for chocolate coatings.
Treatment of the skin of fresh fruits (citrus fruits)	Treatment of the surface of citrus fruits with various preservatives is mentioned; there is <u>no mention</u> of the use of wax in this connection.	None specified.

Usage	Waxes permitted	Max. concentration limit (where specified)
Surface treatment of sugar confectionery :		
- for glazing boiled sweets and pastilles	Paraffin wax.	5 g/kg.
- chocolate coatings	"Waxes, natural" (presumably natural ester waxes such as beeswax, carnauba wax).	None specified.
Chewing gum	Although there is an item referring to the composition of chewing gum there is <u>no mention</u> of the use of wax in this connection.	None specified.

Reference (b) also contains a list of "Food additives grouped according to their mode of action"; in this, the section on "Surface treatment agents" includes "Paraffin wax" and "Waxes, natural".

Antioxidants : The following are included in the list under "Antioxidants and Antioxidant Synergists", and their use is specified as permitted in certain types of food : -
 butylated hydroxyanisole (BHA)
 - butylated hydroxytoluene (BHT)
 - α -tocopherols and tocopherols contained in natural extracts.

Labelling requirements : Statutory requirements in regard to labelling of packages containing food additives, or food containing additives, are specified in (b).

QUALITY REQUIREMENTS

Regulation (b) makes the general requirement :

"The purity of all food additives shall be in accordance with the specifications elaborated by FAO/WHO."

However as at April 1981 there have been no recommendations made by the FAO/WHO for any type of wax or petrolatum.

12. NORWAY**PETROLEUM WAXES
PETROLATUMS
NATURAL ESTER WAXES**

USAGE : **Pharmacy**

REGULATIONS

In regard to waxes and petrolatums, the Pharmacopoeia Nordica 1982 applies.

1. Paraffinum solidum (hard paraffin)

Quality : A mixture of solid hydrocarbons.

Description : Colourless or white. Solid. Transparent.

Melting/Congeaing range : 50-55°C.

Sulphuric acid test : Heat 0.5 g of the substance with 3 ml 95.0 ± 0.1 % sulphuric acid at 100°C for 10 minutes with frequent stirring. The acid layer to be no more coloured than a standard solution of mixed metal salts.

**2. White petroleum jelly (white soft paraffin)
Yellow petroleum jelly (yellow soft paraffin)**

Quality : A mixture of semi-solid hydrocarbons. May be stabilized with 0.001 % tocopherol.

Description : **White petroleum jelly** : White to slightly yellow-greenish unctuous mass.

Yellow petroleum jelly : Yellow to brownish-yellow unctuous mass.

Melting/congealing range : 40-55°C.

Sulphuric acid test : Heat 5 ml of the molten jelly with 5 ml of 70 ± 0.2 % sulphuric acid at 70°C for 10 minutes, stirring every 30 seconds. The colour of the acid layer shall not be greater than stipulated standard metal salt solutions.

Fluorescence in daylight : Faintly bluish.

Peroxide test : Stipulated test for both white and yellow petrolatums. No peroxide reading after sterilisation (2 hours at 160°C).

12. NORWAY**NATURAL ESTER WAXES
(ADDENDUM)**

USAGE : **Pharmacy**

REGULATIONS

The European Pharmacopoeia, 2nd Edition, includes monographs for white beeswax and yellow beeswax; for details refer to Section 19 - European Economic Community - as at August 1987 these are the only sections on waxes in the European Pharmacopoeia although it is understood that a monograph on carnauba wax is to be issued.

The Pharmacopoeia requirements for beeswax in all countries adopting the European Pharmacopoeia are therefore now identical and as given in Section 19; these requirements supersede those of the individual national pharmacopoeias.

It is understood that the following countries have agreed to adopt the requirements of the European Pharmacopoeia, either as original parties to the Convention on the Elaboration of a European Pharmacopoeia or through subsequent decisions (the European Pharmacopoeia has official status in the laws of the European Economic Community) :

Austria
Belgium
Denmark
EIRE
Finland
France

Germany
Greece
Italy
Luxembourg
Netherlands
Norway

Portugal
Spain
Sweden
Switzerland
United Kingdom