0080-4-4-.01  GENERAL REGULATIONS

(1) Dried Fruits - 2000 parts sulphur dioxide per million parts of fruit.

(2) Pre-cooked Dehydrated or Dried Potatoes - 100 parts sulphur dioxide per million parts of potato.

(3) Fresh Peeled Potatoes - 100 parts sulphur dioxide per million parts of potato.

(4) Fresh Frozen Apples, Apricots, Peaches, and Pears - 150 parts sulphur dioxide per million parts of fruit.

(5) Maraschino Cherries and Glazed or Decorative Fruits - 150 parts sulphur dioxide per million parts of fruit.

(6) A label must appear on products packed under regulations 1-5 stating in addition to the requirements of Section 52-111 of the Tennessee Code Annotated the following: “Contains_____________ (name of sulfite) to retard discoloration”.

(7) The use of sulphur dioxide or sulfites in meats constitutes a violation of Section 52-103 of the Tennessee Code Annotated, and such use cannot be corrected by labeling.

(8) The addition of Boric Acid or Borates, Salicylic Acid or Salicylates, Formaldehyde, Sulphurous Acid, Hydroluoric Acid or other added poisonous or deleterious ingredients to foods is prohibited.

(9) A preservative, sulfites, or other substances, even though harmless, shall not be used in the preparation of any article of food in a manner whereby damage or inferiority is concealed or the product made to appear better than it actually is. (See Section 52-110 of the Tennessee Code Annotated.)


0080-4-4-.02  ARTIFICIALLY COLORED POTATOES. The use of artificial color on potatoes conceals damage or inferiority and makes the product appear to be of higher value or grade than the uncolored product. The condition cannot be corrected by labeling, therefore on and after March 11, 1957, any artificially colored potatoes found on the market will be placed under seizure and the distribution will be subject to the penalties of the Food, Drug and Cosmetic Act.