

Provided, that any manufacturer, wholesaler or jobber may keep goods specifically set apart in his stock for sale in other states, which might otherwise be in violation of the provisions of this act.

Sec. 10. Repealed. Sections four thousand nine hundred and eighty-three (4983), four thousand nine hundred and eighty-five (4985), four thousand nine hundred and eighty-six (4986) and four thousand nine hundred and eighty-eight (4988) of the code are hereby repealed.

Approved April 6, A. D. 1907.

CHAPTER 177.

PURE FOOD.

S. F. 71.

AN ACT to amend the law as it appears in sections seven (7) and eight (8) of chapter one hundred and sixty-six (166) of the acts of the Thirty-first General Assembly, relating to the definition of the term "misbranded" and the method of labeling.

Be it enacted by the General Assembly of the State of Iowa:

SECTION 1. Misbranded defined. That the law as it appears in chapter one hundred and sixty-six (166) laws of the Thirty-first General Assembly is hereby amended by striking out all of section seven (7) after the period in the fifth line thereof, and by inserting in lieu thereof the following words and characters:

"The term 'Misbranded' as used herein shall apply to all articles of food, or articles which enter into the composition of food, the package or label of which shall bear any statement, design, or device regarding such article, or the ingredients or substances contained therein which shall be false or misleading in any particular, and to any food product which is falsely branded as to the state, territory, or country in which it is manufactured or produced, or which bears any statement of the weight or measure unless the same be a correct statement of the net weight or measure of the contents."

Sec. 2. Method of labeling. That section eight (8) of chapter one hundred and sixty-six (166) laws of the Thirty-first General Assembly is hereby amended by striking out the word "constituents" from the thirty-eighth line thereof, and by inserting in lieu thereof the words "the name and quantity or proportion of each constituent."

Approved February 12, A. D. 1907.

CHAPTER 178.

PURE FOOD.

S. F. 318.

AN ACT to amend chapter one hundred and sixty-six (166), laws of the Thirty-first General Assembly, relating to the definition of adulterated foods, and fixing standards for certain food products.

Be it enacted by the General Assembly of the State of Iowa:

SECTION 1. Repealed. Chapter one hundred and sixty-six (166), laws of the Thirty-first General Assembly, is hereby amended by striking out all of section nine (9) and inserting in lieu thereof the following:

"**SEC. 9. Labels.** Labels required by this act shall be distinctly printed in the English language in legible type no smaller than eight point heavy gothic caps and shall give, in continuous list with no intervening printed or descriptive matter, the true and correct names of all the constituents of such mixture, compound, combination, imitation or blend, and if artificially colored or preserved, the name of each and every such added substance shall be plainly stated on the label. Such label shall be placed upon the outside of the package and shall contain the name and address of the manufacturer, packer or dealer. There shall be such a contrast between the color of the label and the color of the ink used in printing the label as heretofore provided, that the label shall be easily and plainly legible."

SEC. 2. Adulteration. Section eight (8), chapter one hundred and sixty-six (166), laws of the Thirty-first General Assembly, is hereby amended by changing the period after the word "article" in the eleventh line thereof to a comma and adding the following: "or if it does not conform to the standards established by law." Also, by adding, after the word "health" in the thirty-first line thereof, the following: "provided, that vinegar shall be deemed to be adulterated if it contains any added coloring matter;"

SEC. 3. Food standards. Chapter one hundred and sixty-six (166), laws of the Thirty-first General Assembly, is hereby amended by adding, at the end of the chapter, the following:

"Section 18. For the purposes of this act, the following standards are hereby established:

Flavoring Extracts.

1. *Flavoring extract.* A flavoring extract is a solution in ethyl alcohol of proper strength of the sapid and odorous principles derived from an aromatic plant, or parts of the plant, with or without its coloring matter, and conforms in name to the plant used in its preparation.

2. *Almond extract.* Almond extract is the flavoring extract prepared from oil of bitter almonds, free from hydrocyanic acid, and contains not less than one (1) per cent by volume of oil of bitter almonds.

3. *Anise extract.* Anise extract is the flavoring extract prepared from oil of anise, and contains not less than three (3) per cent by volume of oil of anise.

4. *Celery seed extract.* Celery seed extract is the flavoring extract prepared from celery seed or the oil of celery seed, or both, and contains not less than three-tenths (0.3) per cent by volume of oil of celery seed.

5. *Cassia extract.* Cassia extract is the flavoring extract prepared from oil of cassia and contains not less than two (2) per cent by volume of oil of cassia.

6. *Cinnamon extract.* Cinnamon extract is the flavoring extract prepared from oil of cinnamon, and contains not less than two (2) per cent by volume of oil of cinnamon.

7. *Clove extract.* Clove extract is the flavoring extract prepared from oil of cloves, and contains not less than two (2) per cent by volume of oil of cloves.

8. *Ginger extract.* Ginger extract is the flavoring extract prepared from ginger and contains in each one hundred (100) cubic centimeters, the alcohol-soluble matters from not less than twenty (20) grams of ginger.

9. *Lemon extract.* Lemon extract is the flavoring extract prepared from oil of lemon, or from lemon peel, or both, and contains not less than five (5) per cent by volume of oil of lemon.

10. *Terpeneless extract of lemon.* Terpeneless extract of lemon is the flavoring extract prepared by shaking oil of lemon with dilute alcohol, or by

dissolving terpeneless oil of lemon in dilute alcohol, and contains not less than two-tenths (0.2) per cent by weight of citral derived from oil of lemon.

11. *Nutmeg extract.* Nutmeg extract is the flavoring extract prepared from oil of nutmeg, and contains not less than two (2) per cent by volume of oil of nutmeg.

12. *Orange extract.* Orange extract is the flavoring extract prepared from oil of orange, or from orange peel, or both, and contains not less than five (5) per cent by volume of oil of orange.

13. *Terpeneless extract of orange.* Terpeneless extract of orange is the flavoring extract prepared by shaking oil of orange with dilute alcohol, or by dissolving terpeneless oil of orange in dilute alcohol, and corresponds in flavoring strength to orange extract.

14. *Peppermint extract.* Peppermint extract is the flavoring extract prepared from oil of peppermint, or from peppermint, or both, and contains not less than three (3) per cent by volume of oil of peppermint.

15. *Rose extract.* Rose extract is the flavoring extract prepared from attar of roses, with or without red rose petals, and contains not less than four-tenths (0.4) per cent by volume of attar of roses.

16. *Savory extract.* Savory extract is the flavoring extract prepared from oil of savory, or from savory, or both, and contains not less than thirty-five hundredths (0.35) per cent by volume of oil of savory.

17. *Spearmint extract.* Spearmint extract is the flavoring extract prepared from oil of spearmint, or from spearmint, or both, and contains not less than three (3) per cent by volume of oil of spearmint.

18. *Star anise extract.* Star anise extract is the flavoring extract prepared from oil of star anise, and contains not less than three (3) per cent by volume of oil of star anise.

19. *Sweet basil extract.* Sweet basil extract is the flavoring extract prepared from oil of sweet basil, or from sweet basil, or both, and contains not less than one-tenth (0.1) per cent by volume of oil of sweet basil.

20. *Sweet marjoram extract.* Sweet marjoram extract, marjoram extract, is the flavoring extract prepared from the oil of marjoram, or from marjoram, or both, and contains not less than one (1) per cent by volume of oil of marjoram.

21. *Thyme extract.* Thyme extract is the flavoring extract prepared from oil of thyme, or from thyme, or both, and contains not less than two-tenths (0.2) per cent by volume of oil of thyme.

22. *Tonka extract.* Tonka extract is the flavoring extract prepared from tonka bean, with or without sugar or glycerin, and contains not less than one-tenth (0.1) per cent by weight of coumarin extracted from the tonka bean, together with a corresponding proportion of the other soluble matters thereof.

23. *Vanilla extract.* Vanilla extract is the flavoring extract prepared from vanilla bean, with or without sugar or glycerin, and contains in one hundred (100) cubic centimeters the soluble matters from not less than ten (10) grams of the vanilla bean, and contains not less than thirty (30) per cent by volume of absolute ethyl alcohol.

24. *Wintergreen extract.* Wintergreen extract is the flavoring extract prepared from oil of wintergreen, and contains not less than three (3) per cent by volume of oil of wintergreen.

Vinegar.

1. *Cider or apple vinegar.* Vinegar, cider vinegar, apple vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of apples, is laevorotatory, and contains not less than four (4) grams of acetic

acid, not less than one and six-tenths (1.6) grams of apple solids, of which not more than fifty (50) per cent are reducing sugars, and not less than twenty-five hundredths (0.25) gram of apple ash in one hundred (100) cubic centimeters (20°C.); and the water-soluble ash from one hundred (100) cubic centimeters (20°C.) of the vinegar contains not less than ten (10) milligrams of phosphoric acid (P_2O_5) and requires not less than thirty (30) cubic centimeters of decinormal acid to neutralize its alkalinity.

2. *Wine or grape vinegar.* Wine vinegar, grape vinegar, is the product made by the alcoholic and subsequent acetous fermentations of the juice of grapes and contains, in one hundred cubic centimeters (20°C.), not less than four (4) grams of acetic acid, not less than one (1.0) gram of grape solids, and not less than thirteen hundredths (0.13) gram of grape ash.

3. *Malt vinegar.* Malt vinegar is the product made by the alcoholic and subsequent acetous fermentations, without distillation, of an infusion of barley malt or cereals whose starch has been converted by malt, is dextro-rotatory, and contains, in one hundred (100) cubic centimeters (20°C.), not less than four (4) grams of acetic acid, not less than two (2) grams of solids, and not less than two-tenths (0.2) gram of ash; and the water-soluble ash from one hundred (100) cubic centimeters (20°C.) of the vinegar contains not less than nine (9) milligrams of phosphoric acid (P_2O_5), and requires not less than four (4) cubic centimeters of decinormal acid to neutralize its alkalinity.

4. *Sugar vinegar.* Sugar vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of sugar, syrup, molasses, or refiners' syrup, and contains, in one hundred (100) cubic centimeters (20°C.), not less than four (4) grams of acetic acid.

5. *Glucose vinegar.* Glucose vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of starch sugar or glucose, is dextro-rotatory, and contains, in one hundred (100) cubic centimeters (20°C.), not less than four (4) grams of acetic acid.

6. *Spirit, distilled or grain vinegar.* Spirit vinegar, distilled vinegar, grain vinegar, is the product made by the acetous fermentations of dilute distilled alcohol, and contains, in one hundred (100) cubic centimeters (20°C.), not less than four (4) grams of acetic acid.

Butter.

1. *Butter.* Butter shall contain not less than eighty (80) per cent by weight of butterfat.

Approved April 13, A. D. 1907.

CHAPTER 179.

PURE FOOD.

H. F. 351.

AN ACT to amend section thirteen (13), chapter one hundred and sixty-six (166), laws of the Thirty-first General Assembly, relating to appropriations for the enforcement of pure food law.

Be it enacted by the General Assembly of the State of Iowa:

SECTION 1. Appropriation for enforcement. Section thirteen (13), chapter one hundred and sixty-six (166), laws of the Thirty-first General Assembly, is hereby amended by striking out of the fourth and fifth lines thereof the words "ten thousand dollars (\$10,000)" and inserting in lieu thereof the following: "Fifteen thousand dollars (\$15,000)".

Approved April 4, A. D. 1907.