Australia New Zealand Food Standards Code – Amendment No. 91 – 2007

Food Standards Australia New Zealand Act 1991

Preamble

The variations set forth in the Schedule below are variations to Standards in the *Australia New Zealand Food Standards Code* published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, which have been varied from time to time.

These variations are published pursuant to section 23A of the *Food Standards Australia New Zealand Act 1991*.

Citation

These variations may be collectively known as the *Australia New Zealand Food Standards Code* – Amendment No. 91 – 2007.

Commencement

These variations commence on Gazettal.

Note: These variations were published in the Commonwealth of Australia *Food Standards Gazette* No. FSC 33 on 15 February 2007.

SCHEDULE

[1] ***Standard 1.2.4*** *is varied by –*

[1.1] *omitting from the start of subclause 6(1),* A, *substituting –*

Subject to subclause (3), a

[1.2] *omitting from the start of subclause 6(2),* Except in the case of an alcoholic beverage specified in Part 2.7 of this Code, those, *substituting –*

. Those

[1.3] *inserting after subclause 6(2) –*

(3) Subclause 6(1) does not apply to an alcoholic beverage standardised in Standard 2.7.2 to Standard 2.7.5 of this Code.

[2] ***Standard 1.2.8*** *is varied by omitting paragraphs 3(o) to 3(p), substituting –*

(o) a kit which is intended to be used to produce an alcoholic beverage standardised in Standard 2.7.2 to Standard 2.7.5 of this Code; or

(p) a beverage containing no less than 0.5% alcohol by volume that is not standardised in Standard 2.7.2 to Standard 2.7.5 of this Code; or

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(q) kava as standardised in Standard 2.6.3.

[3] ***Standard 1.2.10*** *is varied by omitting subparagraph 2(4)(i), substituting –*

(i) alcoholic beverages standardised in Standard 2.7.2 to 2.7.5 of this Code; or

(j) beverages containing no less than 0.5% alcohol by volume that are not standardised in Standard 2.7.2 to Standard 2.7.5 of this Code.

[4] ***Standard 1.3.1*** *is varied by omitting from* Schedule 2*, the entries for –*

336	Potassium tartrate
514	Sodium sulphate

substituting –

336	Potassium tartrates
514	Sodium sulphates

[5] ***Standard 1.3.3*** *is varied by –*

[5.1] *omitting from clause 1, the definition of* maximum permitted level*, substituting –*

maximum permitted level means the maximum amount of the processing aid which may be present in the food as specified in the Tables to clauses 3 to 18.

[5.2] *omitting from the* Table to clause 3 –

Aluminium stearate
Calcium stearate
Kaolin
Magnesium stearate
Potassium hydrogen tartrate
Potassium oleate
Potassium stearate
Sodium ethoxide
Sodium methoxide
White mineral oil

[5.3] *omitting from the* Table to clause 3, Polyoxyethylene 40 monostearate, *substituting –*

Polyoxyethylene 40 stearate

[5.4] *omitting from the* Table to clause 3, Polypropylene glycol alginate, *substituting –*

Propylene glycol alginate

[5.5] *omitting from the* Table to clause 4 –

Methylphenylpolysiloxane	10
Polysorbate 60	GMP
Polysorbate 65	GMP
Polysorbate 80	GMP

[5.6] *omitting from the* Table to clause 4 –

Dimethylpolysiloxane	10

substituting –

Polydimethylsiloxane	10

[5.7] *omitting from the* Table to clause 5, *the Substance,* Chromium, *substituting* –

Chromium (excluding chromium VI)

[5.8] *inserting in the* Table to clause 5 –

Sodium ethoxide	1.0
Sodium methoxide	1.0

[5.9] *omitting from the* Table to clause 7 –

Sodium stearoyl lactylate	GMP

[5.10] *omitting from the* Table to clause 9 –

Polysorbate 60	GMP
Sodium stearoyl lactate	GMP
Talc	GMP

[5.11] *inserting in the* Table to clause 9 –

White mineral oil	GMP

[5.12] *inserting after the* Table to clause 9 –

Editorial note:

The Joint FAO/WHO Expert Committee on Food Additives (JECFA) is currently reviewing mineral oils, including white mineral oil. To ensure consistency with the outcomes of this review, FSANZ will review the permission and nomenclature for white mineral oil three years from the gazettal of this Editorial note.

[5.13] *omitting from the* Table to clause 10 –

Anhydrous sodium sulphate	GMP
Ethyl alcohol	GMP
Talc	GMP

[5.14] *omitting from the* Table to clause 11, *for the following substances, the maximum permitted levels, substituting* –

Calcium hypochlorite	5 (available chlorine)
Chlorine	5 (available chlorine)
Chlorine dioxide	1
Copper sulphate	2
Sodium fluoride	1.5

Sodium fluorosilicate (Sodium silicofluoride)	1.5
Sodium glucoheptonate	0.08 (measured as cyanide)
Sodium hypochlorite	5 (available chlorine)
Sodium nitrate	50 (as nitrate)
Styrene-divinylbenzene cross-linked copolymer	0.03 (as styrene)

[5.15] *omitting from the* Table to clause 11 –

Polyelectrolytes (acrylamide monomers)	GMP

substituting –

Polyacrylamide (polyelectrolytes)	0.0002 (as acrylamide monomer)

[5.16] *omitting from the* Table to clause 11, *the Substance*, Sodium fumate, *substituting* –

Sodium humate

[5.17] *omitting from the* Table to clause 13 –

Trichloroethylene	All foods	2

[5.18] *omitting the* Editorial note *before the* Table to clause 14, *substituting* –

Editorial note:

Where meat has been treated using lactoperoxidase from bovine milk, the mandatory labelling requirements in clause 4 of Standard 1.2.3 apply.

[5.19] *omitting from the* Table to clause 14 –

Polysorbate 80	Manufacture of edible collagen casings	GMP

[5.20] *omitting from the* Table to clause 14 –

Lactoperoxidase from bovine milk EC [1.11.1.7]

substituting –

Lactoperoxidase from bovine milk EC 1.11.1.7

[5.21] *omitting from the* Table to clause 14, *for the following substances, the maximum permitted levels, substituting* –

Potassium bromate	Germination control in malting	Limit of determination of bromate
Sodium bromate	Germination control in malting	Limit of determination of bromate

[5.22] *omitting from the* Table to clause 14 –

Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present

substituting –

Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present
	Microbial nutrient and microbial nutrient adjunct for the manufacture of all foods, except alcoholic beverages	GMP

[5.23] *omitting from the* Table to clause 18 –

Dextrin
Polysorbate 80
Trehalose
Urea

[6] ***Standard 1.4.2*** *of the Australia New Zealand Food Standards Code is varied by –*

[6.1] *omitting from* Schedule 1, *wherever occurring, the commodity name in* Column 1 *of the table to this sub-item, substituting the commodity name in* Column 2 –

COLUMN 1	**COLUMN 2**
ONIONS, BULB	ONION, BULB
SUNFLOWER SEEDS	SUNFLOWER SEED

[6.2] *omitting from* Schedule 1 *all entries for the following chemical –*

2-(thiocyanomethylthio) benzothiazole

[6.3] *omitting from* Schedule 1 *the chemical residue definitions for the chemicals appearing in* Column 1 *of the Table to this sub-item, substituting the chemical residue definitions appearing in* Column 2 –

COLUMN 1	**COLUMN 2**
BIFENAZATE	SUM OF BIFENAZATE AND BIFENAZATE DIAZENE (DIAZENECARBOXYLIC ACID, 2-(4-METHOXY-[1,1'-BIPHENYL-3-YL] 1-METHYLETHYL ESTER), EXPRESSED AS BIFENAZATE
CLOTHIANIDIN	*COMMODITIES OF PLANT ORIGIN*: CLOTHIANIDIN *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CLOTHIANIDIN, 2-CHLOROTHIAZOL-5-YLMETHYLGUANIDINE, 2-CHLOROTHIAZOL-5-YLMETHYLUREA, AND THE PYRUVATE DERIVATIVE OF N-(2-CHLOROTHIAZOL-5-YLMETHYL)-N'-METHYLGUANIDINE EXPRESSED AS CLOTHIANIDIN

PIRIMICARB	SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE *N*-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB

[6.4] *inserting in* Schedule 1 –

AMINOPYRALID *COMMODITIES OF PLANT ORIGIN*: SUM OF AMINOPYRALID AND CONJUGATES, EXPRESSED AS AMINOPYRALID *COMMODITIES OF ANIMAL ORIGIN*: AMINOPYRALID	
CEREAL GRAINS	0.1
EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY]	0.02
EGGS	*0.01
KIDNEY (MAMMALIAN)	0.3
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
WHEAT BRAN, UNPROCESSED	0.3
CYMIAZOLE CYMIAZOLE	
CATTLE, KIDNEY	T*0.04
CATTLE, LIVER	T*0.04
CATTLE FAT	T*0.04
CATTLE MEAT	T*0.04

[6.5] o*mitting from* Schedule 1 *the foods and associated MRLs for each of the following chemicals –*

ETHEPHON ETHEPHON	
TRITICALE	T1
WHEAT	T1
FLUROXYPYR FLUROXYPYR	
EDIBLE OFFAL (MAMMALIAN)	2
MEAT (MAMMALIAN)	0.1
PHOSPHINE ALL PHOSPHIDES, EXPRESSED AS HYDROGEN PHOSPHIDE (PHOSPHINE)	
CACAO BEANS	*0.01
PIRIMICARB SUM OF PIRIMICARB, DEMETHYL-PIRIMICARB AND THE *N*-FORMYL-(METHYLAMINO) ANALOGUE (DEMETHYLFORMAMIDO-PIRIMICARB), EXPRESSED AS PIRIMICARB	
BERGAMOT	T3
BURNET, SALAD	T3
CORIANDER (LEAVES, STEM, ROOTS)	T3
CORIANDER, SEED	T3
DILL, SEED	T3
FENNEL, SEED	T3
GALANGAL, GREATER	T1
HERBS	T3
KAFFIR LIME LEAVES	T3
LEMON GRASS	T3
LEMON VERBENA (FRESH WEIGHT)	T3
MIZUNA	T3
ROSE AND DIANTHUS (EDIBLE FLOWERS)	T3
TURMERIC, ROOT (FRESH)	T1
PYRAZOPHOS PYRAZOPHOS	
FRUITING VEGETABLES, CUCURBITS [EXCEPT CUCUMBER]	0.2

SETHOXYDIM SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-(2-ETHYLTHIOPROPYL)-5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM	
PEAS	*0.1

[6.6] *inserting in alphabetical order in* Schedule 1*, the foods and associated MRLs for each of the following chemicals –*

AZOXYSTROBIN AZOXYSTROBIN	
CARROT	0.2

BIFENAZATE SUM OF BIFENAZATE AND BIFENAZATE DIAZENE (DIAZENECARBOXYLIC ACID, 2-(4-METHOXY-[1,1'-BIPHENYL-3-YL] 1-METHYLETHYL ESTER), EXPRESSED AS BIFENAZATE	
STRAWBERRY	T2

BIFENTHRIN BIFENTHRIN	
CHERRIES	T1

BUPROFEZIN BUPROFEZIN	
CUSTARD APPLE	0.1

CHLOROTHALONIL *COMMODITIES OF PLANT ORIGIN*: CHLOROTHALONIL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
PAPAYA (PAWPAW)	7

CYHALOTHRIN CYHALOTHRIN, SUM OF ISOMERS	
ONION, BULB	*0.05

CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
ONION, BULB	*0.01

FLUROXYPYR FLUROXYPYR	
EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY]	0.1
KIDNEY (MAMMALIAN)	1
MEAT (MAMMALIAN) (IN THE FAT)	0.1

FORCHLORFENURON FORCHLORFENURON	
KIWIFRUIT	T*0.01

IMAZAMOX IMAZAMOX	
ADZUKI BEAN (DRY)	T*0.05
RAPE SEED	*0.05

IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL [EXCEPT BANANA]	T1

INDOXACARB INDOXACARB	
SUNFLOWER SEED	T1

IOXYNIL IOXYNIL	
SHALLOT	T*0.02
SPRING ONION	T3

IPRODIONE IPRODIONE	
BEETROOT	T0.1
BROCCOLI	T*0.05
CABBAGES, HEAD	T*0.05
CAULIFLOWER	T*0.05

METALAXYL METALAXYL	
PAPAYA (PAWPAW)	T*0.05

METOLACHLOR METOLACHLOR	
CELERIAC	T*0.2

METRIBUZIN METRIBUZIN	
PEAS [EXCEPT PEAS, SHELLED]	T*0.05

ROOT AND TUBER VEGETABLES [EXCEPT POTATO]	T*0.05
PENDIMETHALIN PENDIMETHALIN	
COFFEE BEANS	T*0.01
PHOSPHINE ALL PHOSPHIDES, EXPRESSED AS HYDROGEN PHOSPHIDE (PHOSPHINE)	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – EDIBLE PEEL	T*0.01
POME FRUITS	T*0.01
SEED FOR BEVERAGES	T*0.01
STONE FRUITS	T*0.01

PYRACLOSTROBIN *COMMODITIES OF PLANT ORIGIN*: PYRACLOSTROBIN *COMMODITIES OF ANIMAL ORIGIN*: SUM OF PYRACLOSTROBIN AND METABOLITES HYDROLYSED TO 1-(4-CHLORO-PHENYL)-1H-PYRAZOL-3-OL, EXPRESSED AS PYRACLOSTROBIN	
POTATO	*0.02
SETHOXYDIM SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-(2-ETHYLTHIOPROPYL)-5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM	
PEAS (PODS AND SUCCULENT, IMMATURE SEEDS)	T0.5

[6.7] *omitting from* Schedule 1, *under the entries for the following chemicals, the maximum residue limit for the food, substituting –*

BUPROFEZIN BUPROFEZIN	
EGG PLANT	T2
PASSIONFRUIT	2
PEAR	0.2
PERSIMMON, JAPANESE	1
TOMATO	T2
EPOXICONAZOLE EPOXICONAZOLE	
BARLEY	0.05
EDIBLE OFFAL (MAMMALIAN)	0.05
EGGS	*0.01
MILKS	*0.005
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT (IN THE FAT)	*0.01
WHEAT	0.05
WHEAT BRAN, UNPROCESSED	0.3
WHEAT GERM	0.2
FLUMICLORAC PENTYL FLUMICLORAC PENTYL	
COTTON SEED	0.1
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
FLUQUINCONAZOLE FLUQUINCONAZOLE	
MILKS	*0.02

IPRODIONE IPRODIONE	
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	T1
PERMETHRIN PERMETHRIN, SUM OF ISOMERS	
FRUITING VEGETABLES, CUCURBITS	0.2
PHOSPHINE ALL PHOSPHIDES, EXPRESSED AS HYDROGEN PHOSPHIDE (PHOSPHINE)	
SUGAR CANE	*0.01
PYMETROZINE PYMETROZINE	
LEAFY VEGETABLES	T5
SETHOXYDIM SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-(2-ETHYLTHIOPROPYL)-5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM	
FENNEL, BULB	0.2
UNICONAZOLE-P SUM OF UNICONAZOLE-P AND ITS Z-ISOMER EXPRESSED AS UNICONAZOLE-P	
AVOCADO	T0.5

[7] ***Standard 1.5.2*** *is varied by inserting into the* Table to clause 2 –

Food derived from glyphosate-tolerant lucerne J101 and J163	

[8] ***Standard 2.7.5*** *is varied by omitting from clause 1, the definition of* liqueur, *substituting –*

liqueur means a spirit flavoured or mixed with other foods, which contains more than 15% alcohol by volume, measured at 20°C.

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