

# AUSTRALIA NEW ZEALAND FOOD AUTHORITY

## VARIATIONS TO THE *FOOD STANDARDS CODE*

### (AMENDMENT NO. 56)

#### 1. Preamble

The variations set forth in the Schedule below are variations to the *Food Standards Code* (hereinafter called 'the Code') which was published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, and which has been varied from time to time.

The Schedule contains variations adopted by the Australia New Zealand Food Standards Council in September 2001.

These variations are published pursuant to section 32 of the *Australia New Zealand Food Authority Act 1991*.

#### 2. Citation

These variations may be collectively known as *Amendment No. 56* to the Code.

#### 3. Commencement

These variations commence on the date of gazettal.

#### 4. Correction of Typographical Error

Amendment 55 published on 30 August 2001 contained the following typographical errors:

- on page 7 (Item [10.2]) - the reference to the Schedule should read 'Schedule 2' not 'Schedule 1'; and
- on page 13 (Item [18.22]) - there should be a closing bracket after 'collagen' in paragraph (a).

Note: These variations were published in the Commonwealth of Australia Gazette No. P 24 on 20 September 2001.

### SCHEDULE

[1] *Standard A16* is varied by inserting into Table III immediately after Ethylene diamine tetraacetic acid –

Ethylene Oxide  This permission ceases to have effect on 30 September 2003. This permission is an Australia Only Standard	Sterilisation of herbs, spices and dried vegetable seasonings – herbs and spices sterilised by the application of ethylene oxide may only be sold or imported into Australia 21 days after such sterilisation	20
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[2] *Standard A17 is varied by omitting the Table to clause 4, substituting -*

**Table to clause 4**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<b>Food</b>	<b>Minimum and Maximum Dose (kGy)</b>	<b>Conditions</b>
Herbs and spices as described in Schedule 3 to Standard A14  Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea	Minimum: Subject to the condition specified in Column 3 - none Maximum: 6 kGy	Food may only be irradiated for the purposes of controlling sprouting and pest disinfestation, including control of weeds.  The minimum dose to achieve the above technological purposes.  Food must be handled before and after irradiation according to good manufacturing practice (GMP).
Herbs and spices as described in Schedule 3 to Standard A14	Minimum: 2 kGy Maximum: 30 kGy	Food may only be irradiated for the purposes of decontamination.  Food must be handled before and after irradiation according to good manufacturing practice (GMP).
Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea	Minimum: 2 kGy Maximum: 10 kGy	Food may only be irradiated for the purposes of decontamination.  Food must be handled before and after irradiation according to good manufacturing practice (GMP).

[3] *Standard 1.3.3 is varied by inserting into the Table to clause 14 immediately after Ethylene diamine tetraacetic acid –*

Ethylene Oxide  This permission ceases to have effect on 30 September 2003. This permission is an Australia Only Standard.	Sterilisation of herbs, spices and dried vegetable seasonings – herbs and spices sterilised by the application of ethylene oxide may only be sold or imported into Australia 21 days after such sterilisation	20
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[4] *Standard 1.5.3 is varied by omitting the Table to clause 4, substituting –*

**Table to clause 4**

Column 1	Column 2	Column 3
Food	Minimum and Maximum Dose (kGy)	Conditions
<p>Herbs and spices as described in Schedule 4 to Standard 1.4.2</p> <p>Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea</p>	<p>Minimum: Subject to the condition specified in Column 3 - none</p> <p>Maximum: 6 kGy</p>	<p>Food may only be irradiated for the purposes of controlling sprouting and pest disinfestation, including control of weeds.</p> <p>The minimum dose to achieve the above technological purposes.</p> <p>Food must be handled before and after irradiation according to good manufacturing practice (GMP).</p>
<p>Herbs and spices as described in Schedule 4 to Standard 1.4.2</p>	<p>Minimum: 2 kGy</p> <p>Maximum: 30 kGy</p>	<p>Food may only be irradiated for the purposes of decontamination.</p> <p>Food must be handled before and after irradiation according to good manufacturing practice (GMP).</p>
<p>Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea</p>	<p>Minimum: 2 kGy</p> <p>Maximum: 10 kGy</p>	<p>Food may only be irradiated for the purposes of decontamination.</p> <p>Food must be handled before and after irradiation according to good manufacturing practice (GMP).</p>