FOOD STANDARDS AUSTRALIA NEW ZEALAND

VARIATIONS TO THE *AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE*

(AMENDMENT NO. 66)

1. Preamble

The variations set forth in the Schedule below are variations to the *Australia New Zealand 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.

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

2. Citation

These variations may be collectively known as *Amendment No. 66* to the Code.

3. Commencement

These variations commence on the date of gazettal.

4. Typographical error

Amendment No. 62 published on 17 September 2002 contained the following typographical error -

- On page 7 (Item [8.2]) – the first line for the definition of 'characterising ingredient' should be as follows –

  characterising ingredient means an ingredient or category of ingredients that -

Note: These variations were published in the Commonwealth of Australia Gazette No. FSC 8 on 22 May 2003.

SCHEDULE

[1] ***Standard 1.3.3*** *of the Australia New Zealand Food Standards Code is varied by inserting in the* Table to clause 17, *the enzyme and source -*

Transglucosidase EC [2.4.1.24]	*Aspergillus niger*

[2] ***Standard 1.3.4*** *of the Australia New Zealand Food Standards Code is varied by omitting subclause 2(a), substituting -*

(a) Food and Nutrition Paper 52 Compendium of Food Additive Specifications Volumes 1 and 2, including addenda 1 to 9, published by the Food and Agriculture Organisation of the United Nations in Rome (1992); or

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

[3.1] *omitting from* Schedule 1 *all entries for the following chemicals -*

Monocrotophos
Parathion
Rafoxanide

[3.2] *omitting from* Schedule 3 *all entries for the following chemicals -*

Monocrotophos
Parathion

[3.3] *inserting in* Schedule 1–

KETOPROFEN KETOPROFEN	
CATTLE, EDIBLE OFFAL OF	*0.05
CATTLE MEAT	*0.05
CATTLE MILK	*0.05
MESOSULFURON-METHYL MESOSULFURON-METHYL	
EDIBLE OFFAL (MAMMALIAN)	T*0.01
EGGS	T*0.01
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.01
POULTRY MEAT	T*0.01
WHEAT	T*0.02

[3.4] *omitting from* Schedule 1 *the foods and associated MRLs for each of the following chemicals –*

BIFENTHRIN BIFENTHRIN	
CATTLE, EDIBLE OFFAL OF	0.5
CATTLE MEAT (IN THE FAT)	2
GOAT, EDIBLE OFFAL OF	0.5
GOAT MEAT (IN THE FAT)	2
SHEEP, EDIBLE OFFAL OF	0.5
SHEEP MEAT (IN THE FAT)	2
BITERTANOL BITERTANOL	
APPLE	1
BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	0.3
CEREAL GRAINS	*0.05
MILKS (IN THE FAT)	2
PEANUT	*0.2
PULSES	0.3

CARBENDAZIM SUM OF CARBENDAZIM AND 2-AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM	
MACADAMIA NUTS	T0.1
DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
PEAS	T2
ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T2
LEAFY VEGETABLES (INCLUDING BRASSICA LEAFY VEGETABLES)	T2
FIPRONIL SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL) SULPHENYL]-1H-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1H-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3-CARBONITRILE)	
MAIZE	T*0.005
KRESOXIM-METHYL *COMMODITIES OF PLANT ORIGIN:* KRESOXIM-METHYL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF A-(P-HYDROXY-O-TOLYLOXY)-O-TOLYL (METHOXYIMINO) ACETIC ACID AND (E)-METHOXYIMINO[A-(O-TOLYLOXY)-O-TOLYL]ACETIC ACID, EXPRESSED AS KRESOXIM-METHYL	
APPLE	0.1
QUIZALOFOP-ETHYL SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ACID AND OTHER ESTERS, EXPRESSED AS QUIZALOFOP-ETHYL	
CATTLE, EDIBLE OFFAL OF	0.2
CATTLE MEAT	0.2
CHICKEN, EDIBLE OFFAL OF	*0.05
CHICKEN EGGS	*0.05
CHICKEN MEAT	*0.05
GOAT, EDIBLE OFFAL OF	0.2
GOAT MEAT	0.2

SAFFLOWER SEED	*0.01
SHEEP, EDIBLE OFFAL OF	0.2
SHEEP MEAT	0.2
QUIZALOFOP-P-TEFURYL SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
CATTLE, EDIBLE OFFAL OF	0.2
CATTLE MEAT	0.2
CHICKEN, EDIBLE OFFAL OF	*0.05
CHICKEN EGGS	*0.05
CHICKEN MEAT	*0.05
GOAT, EDIBLE OFFAL OF	0.2
GOAT MEAT	0.2
SAFFLOWER SEED	*0.01
SHEEP, EDIBLE OFFAL OF	0.2
SHEEP MEAT	0.2
TRIADIMENOL TRIADIMENOL *SEE ALSO* TRIADIMEFON	
BROCCOLI	0.2
CABBAGES, HEAD	0.5
CAULIFLOWER	0.2

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

AZOXYSTROBIN AZOXYSTROBIN	
PEANUT	T0.2
PEANUT OIL, CRUDE	T0.3
PISTACHIO NUT	T*0.01
BIFENTHRIN BIFENTHRIN	
EDIBLE OFFAL (MAMMALIAN)	0.5
MEAT (MAMMALIAN) (IN THE FAT)	2
BITERTANOL BITERTANOL	
MILKS	0.2
STRAWBERRY	*0.05
CARBENDAZIM SUM OF CARBENDAZIM AND 2-AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM	
TREE NUTS	T0.1
CEFTIOFUR DESFUROYLCEFTIOFUR	
CATTLE , EDIBLE OFFAL OF	2
CATTLE FAT	0.5

CYANAZINE CYANAZINE	
LEEK	0.05
CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS	
LEAFY VEGETABLES (EXCEPT LETTUCE HEAD AND LETTUCE LEAF)	T2
DIFLUFENICAN DIFLUFENICAN	
EGGS	*0.02
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
MACADAMIA NUTS	*0.2
PEAS (PODS AND SUCCULENT, IMMATURE SEEDS)	2
WASABI	T2
ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BROCCOLI	T2

CABBAGE HEAD	T2
CAULIFLOWER	T2
FIPRONIL SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL) SULPHENYL]-1H-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1H-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3-CARBONITRILE)	
GINGER, ROOT	*0.01
IMAZAMOX IMAZAMOX	
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
MILKS	*0.05
KRESOXIM-METHYL *COMMODITIES OF PLANT ORIGIN:* KRESOXIM-METHYL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF A-(P-HYDROXY-O-TOLYLOXY)-O-TOLYL (METHOXYIMINO) ACETIC ACID AND (E)-METHOXYIMINO[A-(O-TOLYLOXY)-O-TOLYL]ACETIC ACID, EXPRESSED AS KRESOXIM-METHYL	
POME FRUIT	0.1
METHIDATHION METHIDATHION	
PERSIMMON, JAPANESE	T0.5
PENDIMETHALIN PENDIMETHALIN	
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN)	*0.01
MILK	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
PROCYMIDONE PROCYMIDONE	
FRUITING VEGETABLES, CUCURBITS	T2

PROPACHLOR PROPACHLOR	
LEEK	*0.02
PROPYZAMIDE PROPYZAMIDE	
ENDIVE	*0.2
QUINOXYFEN QUINOXYFEN	
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN) (IN THE FAT)	0.1
MILKS	0.01
QUIZALOFOP-ETHYL SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ACID AND OTHER ESTERS, EXPRESSED AS QUIXZALOFOP-ETHYL	
EDIBLE OFFAL (MAMMALIAN)	0.2
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.05
QUIZALOFOP-P-TEFURYL SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
EDIBLE OFFAL (MAMMALIAN)	0.2
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.05
SIMAZINE SIMAZINE	
LEEK	*0.01
TEBUFENOZIDE TEBUFENOZIDE	
CITRUS FRUITS	1
THIAMETHOXAM THIAMETHOXAM	
SUNFLOWER SEED	T*0.02
TRIADIMENOL TRIADIMENOL *SEE ALSO* TRIADIMEFON	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	1

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

BITERTANOL BITERTANOL	
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	0.5
EDIBLE OFFAL (MAMMALIAN)	3
MEAT (MAMMALIAN) (IN THE FAT)	0.3
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
CHLORPYRIFOS CHLORPYRIFOS	
GINGER, ROOT	*0.02
DELTAMETHRIN DELTAMETHRIN	
WHEAT GERM	3
ETHAMETSULFURON-METHYL ETHAMETSULFURON METHYL	
EDIBLE OFFAL (MAMMALIAN)	*0.02
EGGS	*0.02
LUPIN (DRY)	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.02
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
FLUAZIFOP-BUTYL FLUAZIFOP-BUTYL	
LEEK	T0.5
FLUAZINAM FLUAZINAM	
WINE GRAPES	*0.05
METHABENZTHIAZURON METHABENZTHIAZURON	
LEEK	T0.2

METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
STRAWBERRY	3
PENDIMETHALIN PENDIMETHALIN	
OLIVES	*0.05
PROCYMIDONE PROCYMIDONE	
CARROT	T1
QUINOXYFEN QUINOXYFEN	
DRIED GRAPES	5
GRAPES	2
QUIZALOFOP ETHYL SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ACID AND OTHER ESTERS, EXPRESSED AS QUIXZALOFOP-ETHYL	
MILKS	0.1
QUIZALOFOP-P-TEFURYL SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
MILKS	0.1
TEBUFENOZIDE TEBUFENOZIDE	
AVOCADO	0.5
CUSTARD APPLE	0.3
KIWIFRUIT	2
MACADAMIA NUTS	0.05

[4] ***Standard 1.5.1*** *of the Australia New Zealand Food Standards Code is varied by inserting in the Table to clause 2 -*

γ-cyclodextrin	The name 'gamma cyclodextrin' or 'γ-cyclodextrin' must be used when declaring the ingredient in the ingredient list, as prescribed in Standard 1.2.4.

[5] ***Standard 1.6.1*** *of the Australia New Zealand Food Standards Code is varied by omitting from the* Schedule, *under the entry for* Cooked crustacea, *the entry and associated microbiological limits for* Listeria monocytogenes.