FOOD STANDARDS AUSTRALIA NEW ZEALAND

VARIATIONS TO THE *AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE*

(AMENDMENT NO. 69)

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. 69* to the Code.

3. Commencement

These variations commence on the date of gazettal.

Note: These variations were published in the Commonwealth of Australia Gazette No. FSC 11 on 17 December 2003.

SCHEDULE

[1] ***Standard 1.1A.2*** *is varied by omitting from clause (1C),* 13 February 2004*, substituting –*

13 February 2006

[2] ***Standard 1.2.3*** *is varied by –*

[2.1] *omitting in the* Table to clause 2 –

Food containing aspartame	Statement to the effect that the product contains phenylalanine

substituting –

Food containing aspartame or aspartame-acesulphame salt	Statement to the effect that the product contains phenylalanine

[2.2] *omitting the* Editorial note *following the* Table to clause 2, *substituting –*

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Editorial note:

'Milk' is defined in Standard 2.5.1. - 'dried milks' and 'evaporated milks' are defined in Standard 2.5.7.

The term 'reconstituted' in the Table to clause 2 means, in relation to evaporated milks and dried milks, reconstituted to the original level of hydration.

Aspartame-acesulphame salt (INS 962) is specified in the Table to clause 2 because it is a food additive which is distinct from mixtures of aspartame and acesulphame K.

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

[3.1] *inserting in* Part 1 *of* Schedule 2 –

Aspartame-acesulphame salt	962

[3.2] *inserting in* Part 2 *of* Schedule 2 –

Aspartame-acesulphame salt	962

[4] ***Standard 1.3.1*** *is varied by –*

[4.1] *inserting in* Schedule 1, *under item* 1.1.2 Liquid milk products and flavoured liquid milk* –

962	Aspartame-acesulphame salt	1100	mg/kg

[4.2] *inserting in* Schedule 1, *under item* 1.2.2 Fermented milk products and rennetted milk products* –

962	Aspartame-acesulphame salt	1100	mg/kg

[4.3] *inserting in* Schedule 1, *under item* 3 ICE CREAM AND EDIBLE ICES* –

962	Aspartame-acesulphame salt	2200	mg/kg

[4.4] *inserting in* Schedule 1, *under item* 4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol* –

962	Aspartame-acesulphame salt	6800	mg/kg

[4.5] *inserting in* Schedule 1, *under item* 4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers* –

962	Aspartame-acesulphame salt	1100	mg/kg

[4.6] *inserting in* Schedule 1, *under item* 4.3.4 Fruit and vegetable spreads including jams, chutneys and related products* –

962	Aspartame-acesulphame salt	6800	mg/kg

[4.7] *inserting in* Schedule 1, *under item* 5 CONFECTIONERY –

962	Aspartame-acesulphame salt	4500	mg/kg	

[4.8] *inserting in* Schedule 1, *under item* 6.4 Flour products (including noodles and pasta)* –

962	Aspartame-acesulphame salt	450	mg/kg	

[4.9] *inserting in* Schedule 1, *under item* 7.2 Biscuits, cakes and pastries* –

962	Aspartame-acesulphame salt	450	mg/kg	

[4.10] *inserting in* Schedule 1, *under item* 11.4 Tabletop sweeteners* –

962	Aspartame-acesulphame salt	GMP		

[4.11] *inserting in* Schedule 1, *under item* 13.3 Formula meal replacements and formulated supplementary foods* –

962	Aspartame-acesulphame salt	1100	mg/kg	

[4.12] *inserting in* Schedule 1, *under item* 14.1.2.2 Fruit and vegetable juice products* –

962	Aspartame-acesulphame salt	1100	mg/kg	

[4.13] *inserting in* Schedule 1, *under item* 14.1.2.2, *sub-item* low joule fruit and vegetable juice products –

962	Aspartame-acesulphame salt	6800	mg/kg	

[4.14] *inserting in* Schedule 1, *under item* 14.1.3 Water based flavoured drinks* –

962	Aspartame-acesulphame salt	6800	mg/kg	

[4.15] *inserting in* Schedule 1, *under item* 14.1.3 Water based flavoured drinks*, *sub-item* Electrolyte drink and electrolyte drink base –

962	Aspartame-acesulphame salt	230	mg/kg	

[4.16] *inserting in* Schedule 1, *under item* 14.1.3.1 Brewed soft drink* –

962	Aspartame-acesulphame salt	1500	mg/kg	Clause 4 limits do not apply

[4.17] *inserting in* Schedule 1, *under item* 14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products –

962	Aspartame-acesulphame salt	1100	mg/kg	

[4.18] *inserting in* Schedule 1, *under item* 20.2, *sub-item* custard mix, custard powder and blanc mange powder –

962	Aspartame-acesulphame salt	1100	mg/kg

[4.19] *inserting in* Schedule 1, *under item* 20.2, *sub-item* jelly –

952	Cyclamates	1600	mg/kg
954	Saccharin	160	mg/kg

[4.20] *inserting in* Schedule 1, *under item* 20.2, *sub-item* jelly –

962	Aspartame-acesulphame salt	1100	mg/kg

[4.21] *inserting in* Schedule 1, *under item* 20.2, *sub-item* dairy and fat based desserts, dips and snacks –

962	Aspartame-acesulphame salt	1100	mg/kg

[4.22] *inserting in* Schedule 1, *under item* 20.2, *sub-item* sauces and toppings (including mayonnaises and salad dressings) –

962	Aspartame-acesulphame salt	6800	mg/kg

[4.23] *inserting in* Schedule 1, *under item* 20.2, *sub-item* soup bases (made up as directed) –

962	Aspartame-acesulphame salt	6800	mg/kg

[5] ***Standard 1.3.4*** *is varied by omitting* subclause 2(b), *substituting* –

(b) the fourth edition of the Food Chemicals Codex published by the National Academy of Sciences and the National Research Council of the United States of America in Washington, D.C. (1996), including supplements published to take effect on 1 December 1997, 31 March 2000 and 31 December 2001; or

[6] ***Standard 1.4.2*** *is varied by* –

[6.1] *omitting from* Schedule 1 *under the entry for the following chemical the chemical residue definition, substituting* –

GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)

[6.2] *inserting in* Schedule 1–

FLUNIXIN FLUNIXIN	
CATTLE KIDNEY	0.02
CATTLE LIVER	0.02
CATTLE MEAT (IN THE FAT)	0.02

RACTOPAMINE {T}RACTOPAMINE	
PIG FAT	T0.02
PIG, KIDNEY	T0.1
PIG, LIVER	T0.05
PIG MEAT	T0.02

2-(THIOCYANOMETHYLTHIO) BENZOTHIAZOLE 2-(THIOCYANOMETHYLTHIO)BENZOTHIAZOLE	
COTTON SEED	T*0.01
TOLFENAMIC ACID TOLFENAMIC ACID	
CATTLE, KIDNEY	*0.01
CATTLE, LIVER	*0.01
CATTLE MEAT	0.05
CATTLE MILK	0.05
PIG, KIDNEY	*0.01
PIG, LIVER	0.1
PIG MEAT	*0.01

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

AZOXYSTROBIN AZOXYSTROBIN	
PISTACHIO NUT	T*0.01
BIFENTHRIN BIFENTHRIN	
STONE FRUIT	T1
CARBARYL CARBARYL	
CHERVIL	T10
GALANGAL, RHIZOMES	T5
HERBS	T10
RUCOLA (ROCKET)	T10
CHLORFENAPYR CHLORFENAPYR	
PEAR	0.5
CYFLUTHRIN CYFLUTHRIN, SUM OF ISOMERS	
ONION, BULB	0.02

CYHALOTHRIN CYHALOTHRIN, SUM OF ISOMERS	
ALL OTHER FOODS	*0.01
CATTLE MEAT (IN THE FAT)	0.5
GOAT MEAT (IN THE FAT)	0.1
PIG MEAT (IN THE FAT)	0.1
SHEEP MEAT (IN THE FAT)	0.1
DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
EGG PLANT (AUBERGINE)	3
OKRA	3
PEPPERS (CAPSICUMS)	T3
SWEET CORN (CORN-ON-THE-COB)	0.5
TOMATO	3
PYRAZOPHOS PYRAZOPHOS	
FRUITING VEGETABLES, CUCURBITS	0.2

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

AZOXYSTROBIN AZOXYSTROBIN	
MANGO	T0.5
TREE NUTS	T0.02
BENTAZONE BENTAZONE	
EDIBLE OFFAL (MAMMALIAN)	*0.05
EGGS	*0.05
MEAT (MAMMALIAN)	*0.05
MILKS	*0.05
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.05
RICE	*0.03

BENZYLADENINE BENZYLADENINE	
PEAR	T0.2
BIFENTHRIN BIFENTHRIN	
STONE FRUITS [EXCEPT CHERRIES]	1
BUPROFEZIN BUPROFEZIN	
CUCUMBER	T0.5
EGG PLANT	T1
GRAPES	T*0.01
PEAR	T*0.01
SQUASH, SUMMER	T0.5

TOMATO	T1
CAPTAN CAPTAN	
DRIED GRAPES	15
EGGS	*0.02
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
TREE NUTS	T0.3
CHLORFENAPYR CHLORFENAPYR	
CHINESE CABBAGE	0.5
POME FRUITS	0.5
CHLOROTHALONIL CHLOROTHALONIL	
RICE	T*0.1
CYHALOTHRIN CYHALOTHRIN, SUM OF ISOMERS	
MEAT (MAMMALIAN) (IN THE FAT)	0.5
DIAFENTHIURON SUM OF DIAFENTHIURON; N-[2,6-BIS(1-METHYLETHYL)-4-PHENOXYPHENYL]-N'-(1,1-DIMETHYLETHYL)UREA; AND N-[2,6-BIS(1-METHYLETHYL)-4-PHENOXYPHENYL]-N'-(1,1-DIMETHYLETHYL) CARBODIIMIDE, EXPRESSED AS DIAFENTHIURON	
PEANUT	T0.1
DIAZINON DIAZINON	
PARSLEY	T.07
DICHLORVOS DICHLORVOS	
RAPE SEED	T0.1
DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT ROSELLE]	3
EMAMECTIN EMAMECTIN B1A, PLUS ITS 8,9-Z ISOMER AND EMAMECTIN B1B, PLUS ITS 8,9-Z ISOMER	
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T*0.01
LETTUCE, HEAD	T0.2
LETTUCE, LEAF	T0.2
FLUTRIAFOL FLUTRIAFOL	
GARDEN PEA (YOUNG PODS)	*0.01
GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
EGGS	*0.05
POULTRY, EDIBLE OFFAL OF	*0.1
POULTRY MEAT	*0.05
RAPE SEED	*0.05
INDOXACARB INDOXACARB	
EGGPLANT	0.5
EGGS	*0.01
MUNG BEAN (DRY)	0.2
PEPPERS (CAPSICUMS)	0.5
POULTRY (EDIBLE OFFAL OF)	*0.01
POULTRY MEAT (IN THE FAT)	*0.01
SOYA BEAN (DRY)	0.2
SOYA BEAN OIL, REFINED	0.2
STONE FRUITS [EXCEPT CHERRIES]	2
IPRODIONE IPRODIONE	
PISTACHIO NUT	T*0.05
MELOXICAM MELOXICAM	
CATTLE MILK	0.005
METHOPRENE METHOPRENE, SUM OF CIS- AND TRANS-ISOMERS	
BARRAMUNDI	T1
METHOXYFENOZIDE METHOXYFENOZIDE	
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN) (IN THE FAT)	*0.01
MILKS	*0.01
MEVINPHOS MEVINPHOS	
MILKS	*0.05
PENDIMETHALIN PENDIMETHALIN	
TOMATO	T*0.05

PIRIMICARB SUM OF PIRIMICARB, DIMETHYL-PIRIMICARB AND N-FORMYL-(METHYLAMINO) ANALOGUE AND DIMETHYLFORMAMIDO-PIRIMICARB, EXPRESSED AS PIRIMICARB	
TREE NUTS	T*0.05
PROPICONAZOLE PROPICONAZOLE	
TREE NUTS	T0.2
PYMETROZINE PYMETROZINE	
ALMONDS	T*0.02
EGG PLANT	T0.05
EGGS	*0.01
PISTACHIO NUT	T*0.02
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
TOMATO	T0.2
PYRAZOPHOS PYRAZOPHOS	
CUCUMBER	T2
FRUITING VEGETABLES, CUCURBITS [EXCEPT CUCUMBER]	0.2
PYRIDABEN PYRIDABEN	
TREE NUTS	T*0.05
THIACLOPRID THIACLOPRID	
EDIBLE OFFAL (MAMMALIAN)	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.01
TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON	
COTTON SEED OIL, EDIBLE	*0.01
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

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

AZOXYSTROBIN AZOXYSTROBIN	
EDIBLE OFFAL (MAMMALIAN)	*0.01
CAPTAN CAPTAN	
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
MILKS	*0.01
CARBENDAZIM SUM OF CARBENDAZIM AND 2-AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM	
CUSTARD APPLE	1
CHLOROTHALONIL CHLOROTHALONIL	
PERSIMMON, JAPANESE	T5
CYHALOTHRIN CYHALOTHRIN, SUM OF ISOMERS	
SORGHUM	0.5
DITHIOCARBAMATE TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
PERSIMMON, JAPANESE	3
EMAMECTIN EMAMECTIN B1A, PLUS ITS 8,9-Z ISOMER AND EMAMECTIN B1B, PLUS ITS 8,9-Z ISOMER	
EDIBLE OFFAL (MAMMALIAN)	0.01
GRAPES	*0.002
ETHEPHON ETHEPHON	
NECTARINE	0.01
FLUQUINCONAZOLE FLUQUINCONAZOLE	
RAPE SEED	*0.01
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYMETHYLENEMOIETY, EXPRESSED AS IMIDACLOPRID	
CELERY	0.3
INDOXACARB INDOXACARB	
CHICK-PEA	0.2
IPRODIONE IPRODIONE	
RAPE SEED	0.5

METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME') EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
GUAVA	3
METHOXYFENOZIDE METHOXYFENOZIDE	
COTTON SEED	3
TOMATO	3
MEVINPHOS MEVINPHOS	
BRASSICA (COLE OR CABBAGE) VEGETABLES	0.3
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
PYMETROZINE PYMETROZINE	
COTTON SEED	*0.02
COTTON SEED OIL, EDIBLE	*0.02
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
PYRIPROXYFEN PYRIPROXYFEN	
COTTON SEED	T*0.01
FRUITING VEGETABLES, OTHER THAN CUCURBITS	T1
THIACLOPRID THIACLOPRID	
POME FRUITS	1
TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON	
COTTON SEED	*0.01
COTTON SEED OIL, CRUDE	*0.01

[7] ***Standard 1.5.2*** *is varied by inserting into* Column 1 *of the* Table to clause 2 –

Food derived from insect-protected corn event MON863

[8] ***Standard 2.9.2*** *is varied by –*

[8.1] *omitting paragraph 9(1)(b), substituting –*

(b) paragraph 5(1)(e) as it relates to saturated fat and subclauses 5(2), 5(4) and 5(5); and

[8.2] *omitting the nutrition information panel in subclause 9(2), substituting –*

NUTRITION INFORMATION Servings per package: (insert number of servings) Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
- (insert claimed fatty acids)	g	g
Carbohydrate	g	g
- sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)