Australia New Zealand Food Standards Code – Amendment No. 101 – 2008

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.

Citation

These variations may be collectively known as the *Australia New Zealand Food Standards Code* – Amendment No. 101 – 2008.

Commencement

These variations commence on 14 August 2008.

Note: These variations were published in the Commonwealth of Australia *Food Standards Gazette* No. FSC 43 on 14 August 2008.

SCHEDULE

[1] *The* Editorial notes *in the Standards listed in* Column 1 *of the Table to this item are varied by omitting the* Editorial notes *listed in* Column 2.

Table to Item 1

Column 1 **Standard**	**Column 2** **Editorial note**
Standard 1.1.1	The Editorial note following subclause 1(5)
Standard 1.1A.6	The Editorial note following clause 3
Standard 1.2.3	The Editorial note following clause 2 but before the Table to that clause ; the Editorial note following clause 4 and before the Table to that clause; the Editorial note following clause 5 and before the Table to that clause
Standard 1.2.4	The Editorial notes following the Tables to clauses 4 and 6; the Editorial note following Schedule 1
Standard 1.2.5	The Editorial note following subclause 4(3)
Standard 1.2.8	The Editorial notes following the definitions of **biologically active substance** and **nutrition claim**; the Editorial notes following clauses 14, 16 and 17; the Editorial notes following subclauses 5(5), 13(6), 15(3), 15(4)
Standard 1.2.9	The Editorial note following subclause 2(2)

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Standard 1.2.10	The Editorial note following clause 5
Standard 1.2.11	The Editorial note following subclause 1(1A)
Standard 1.3.1	The Editorial note following the definition of **processed food** in clause 1; the Editorial notes following clauses 7 and 9; the Editorial note following Schedule 5
Standard 1.3.3	The Editorial note following the Table to clause 3
Standard 1.4.2	The Editorial note following clause 2
Standard 1.5.3	The Editorial note following the Table to clause 4
Standard 2.4.1	The Editorial notes following clauses 1 and 2
Standard 2.5.1	The Editorial note following clause 4
Standard 2.5.2	The Editorial note following clause 3
Standard 2.5.3	The Editorial notes following clauses 2 and 3
Standard 2.5.4	The Editorial note following clause 4
Standard 2.5.5	The Editorial note following clause 3
Standard 2.5.6	The Editorial note following clause 3
Standard 2.5.7	The Editorial note following clause 4
Standard 2.6.2	The Editorial notes following clauses 7, 8 and 9
Standard 2.9.1	The Editorial notes appearing in the definitions in clause 1(2); the Editorial note following clause 7 and before the Table to that clause; the Editorial notes following the Table to clause 22 and the Table to clause 32
Standard 2.9.2	The Editorial notes following the definition of **sugars** in clause 1; the Editorial note following clauses 5, 10 and 11; the Editorial note following subclause 6(1)
Standard 2.10.1	The Editorial note following clause 2
Standard 3.1.1	The Editorial note following clause 3
Standard 3.2.1	The Editorial note following the definition of **food safety auditor** in clause 1; the Editorial notes following clauses 2 and 4

[2] ***Standard 1.1.1*** *is varied by –*

[2.1] *omitting from* Columns 2, 3 and 4 *of the* Schedule*, the entries in relation to* Folate, *substituting –*

Folic acid L-methyltetrahydrofolate, calcium	200 µg	100 µg

[2.2] *inserting in* Column 2 *of the* Schedule*, in the entry for* Iron –

	Ferric sodium edetate (This form of iron is not permitted to be added to breakfast cereals, as purchased under Standard 1.3.2 and to formulated supplementary foods for young children as regulated in Standard 2.9.3.)		

[3] ***Standard 1.1A.2*** *is varied by inserting after paragraph (3)(e) –*

(ea) The reference to folate in the Table to subclause 3(e) excludes folate in the form of L-methyltetrahydrofolate, calcium.

[4] *The* Editorial notes *in* ***Standard 1.1A.6*** *are varied by omitting the* Editorial note *following subclause 1(2), substituting –*

Editorial note:

The effect of subclause 1(2) is that additives permitted in formulated meal replacements are permitted in special purpose foods. Subclause 1(2) exempts special purpose foods from the requirements for minimum levels for protein, kJ; and the minimum and maximum levels for vitamins and minerals. The definition of formulated meal replacements is not intended to be taken literally in relation to special purpose foods. i.e. special purpose foods are not necessarily intended as a meal replacement.

[5] *The* Editorial notes *in* ***Standard 1.2.3*** *are varied by –*

[5.1] *omitting the second and third paragraphs of the* Editorial note *following the* Table to clause 2.

[5.2] *omitting the* Editorial note *following the* Table to clause 4, *substituting –*

Editorial note:

1. As an example, clause 4 can be complied with by listing those substances in the Table in the ingredient list.
2. See Standard 1.2.4 – Labelling of Ingredients for the requirements for the labelling of ingredients, including sulphites.
3. As an example, manufacturers may chose to indicate that a food contains one substance or another (e.g. brazil nuts or cashew nuts) in cases where substitutions occur regularly.

[6] *The* Editorial notes *in* ***Standard 1.2.4*** *are varied by –*

[6.1] *omitting the* Editorial note *following clause 1, substituting –*

Editorial note:

See Standard 1.2.3 – Mandatory Warning and Advisory Statements and Declarations for the requirements to always declare the presence of certain substances.

[6.2] *omitting the* Editorial note *following clause 4 and before the Table to that clause*, *substituting –*

Editorial note: The term 'common name' does not have a technical meaning for the purposes of paragraph 4(a), and should be given its ordinary meaning.

[6.3] *omitting the* Editorial note *following clause 8, substituting –*

Editorial note: For the purposes of subclause 8(3), enzymes need only be declared by the class name 'enzyme' and not by specifically declaring the name of the enzyme. An example for subclause 8(8) is where a manufacturer chooses to use preservative X for 6 months of the year and preservative Y for the rest of the year, one label may indicate that either preservative was used in the preparation, manufacture or handling of the food e.g. preservative (X or Y) where X and Y may be expressed as either the additive's specific name or code number, if any.

[7] *The* Editorial notes *in* ***Standard 1.2.5*** *are varied by inserting, following the definition of* baked-for date *in clause 1 –*

Editorial note: For example, bread that is baked after midday on one day may have a 'baked-for' date for the following day.

[8] *The* Editorial notes *in* ***Standard 1.2.6*** *is varied by omitting from the* Editorial note *following clause 3 –*

packet

substituting –

package

[9] *The* Editorial notes *in* ***Standard 1.2.8*** *are varied by –*

[9.1] *omitting the first paragraph of the* Editorial note *following the* Table to subclause 2(2)

[9.2] *omitting from the* Editorial note *following subclause 7(2) the* Example Nutrition Information Panel, *substituting –*

NUTRITION INFORMATION Servings per package: (insert number of servings) Serving size: g (or mL or other units as appropriate)			
	Quantity per Serving	% Daily Intake* (per Serving)	Quantity per 100 g (or 100 mL)

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Energy	kJ (Cal)	%	kJ (Cal)
Protein	g	%	g
Fat, total	g	%	g
– saturated	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)

* Percentage Daily Intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.

[9.3] *omitting the* Editorial note *following subclause 18(2), substituting –*

Editorial note:

For example, the dietary fibre content of a cereal bar with added inulin is calculated by adding the result of the analysis for total dietary fibre, using one of the two possible methods of analysis, to the result of the analysis for inulin, and subtracting from the total that part of the inulin content that was included in the result of the analysis for total dietary fibre.

See Standard 1.3.4 – Identity and Purity for the identity and purity requirements for added resistant maltodextrins.

[10] *The* Editorial notes *in* ***Standard 1.2.10*** *are varied by omitting the* Editorial note *following subclause 2(4), substituting –*

Editorial note:

Cured and/or dried meat flesh in whole cuts or pieces is defined in Standard 2.2.1.

An example of a characterising component is milk fat in ice cream.

[11] *The* Editorial notes *in* ***Standard 1.3.1*** *are varied by –*

[11.1] *omitting the* Editorial note *following the definition of technological function in clause 1, substituting –*

Editorial note:

The technological functions of food additives are listed in Schedule 5 of Standard 1.3.1. See Standard 1.2.4 – Labelling of Ingredients for the requirements for the declaration of ingredients, including for food additive class names.

[11.2] *omitting the* Editorial note *following clause 3, substituting –*

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Editorial note:

As a guide, the Codex Alimentarius Commission Procedural Manual sets out the following relevant criteria for use in assessing compliance with Good Manufacturing Practice:

(a) the quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
(b) the quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the finished food itself, is reduced to the extent reasonably possible; and
(c) the additive is prepared and handled in the same way as a food ingredient.

The manner in which a food is intended to be presented (e.g. by the use of such quality descriptors as natural, pure, traditional etc) may affect the type and level of food additives that could be used in accordance with GMP. Similarly, the type and level of food additives used may affect the way in which a food may be presented.

[11.3] *omitting the* Editorial Note *following clause 4, substituting –*

Editorial note:

Limits for specific intense sweeteners in specific foods are included in Schedule 1. Some intense sweeteners are included in Schedule 2 and these sweeteners may be added to a food in accordance with Schedule 1 (i.e. where Schedule 2 additives may be present in a food).

The amount of an intense sweetener needed in a food would depend on the amount required:

1. as a flavour enhancer in the food; or
2. to wholly or partially replace the sweetness of sugars that would or could be present in the food.

Polyols, isomalt and polydextrose are examples of ingredients that are used as humectants or texturisers or as foods in their own right.

[11.4] *omitting the* Editorial note *following clause 11, substituting –*

Editorial note:

The Flavour and Fragrance Association of Australia and New Zealand (FFAANZ) has prepared a consolidated list of artificial flavouring substances in three publications. This list is available from FFAANZ.

[12] ***Standard 1.3.2*** *is varied by omitting from* Column 3 *of the* Table to clause 3, *under the heading* Breakfast cereals, as purchased, *the entry for* Iron, *substituting –*

		Iron – except ferric sodium edetate		

[13] *The* Editorial notes *in* ***Standard 1.3.3*** *are varied by –*

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[13.1] *omitting the* Editorial note *following the* Table to clause 12, *substituting –*

Editorial note:

FSANZ will review the extent of the use of Iodine as a processing aid three years from the date of the inclusion of Iodine as a processing aid in the Table to clause 12.

[13.2] *omitting the letter* E *from the heading of the* Editorial note following clause 14.

[14] ***Standard 1.3.4*** *is varied by omitting paragraph 2(a), substituting –*

(a) Combined Compendium of Food Additive Specifications, FAO JECFA Monograph 1 (2005) as superseded by specifications published in FAO JECFA Monographs 3 (2006) and FAO JECFA Monographs 4 (2007), Food and Agriculture Organisation of the United Nations, Rome; or

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

[15.1] *The* Editorial notes *in* **Standard 1.4.2** *are varied by omitting the following heading in the* Editorial notes *after subclauses 4(3) and 4(4) –*

Sample calculation

substituting –

Editorial note:

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

Dichlorprop

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

COLUMN 1	COLUMN 2
ACIBENZOLAR-S-METHYL	ACIBENZOLAR-S-METHYL AND ALL METABOLITES CONTAINING THE BENZO[1,2,3]THIADIAZOLE-7-CARBOXYL MOIETY HYDROLYSED TO BENZO[1,2,3]THIADIAZOLE-7-CARBOXYLIC ACID, EXPRESSED AS ACIBENZOLAR-S-METHYL
BOSCALID	*COMMODITIES OF PLANT ORIGIN*: BOSCALID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND THE GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS
DIMETRIDAZOLE	SUM OF DIMETRIDAZOLE AND ITS HYDROXY METABOLITE (2-HYDROXYMETHYL-1-METHYL-5-NITROIMIDAZOLE), EXPRESSED AS DIMETRIDAZOLE

EMAMECTIN	EMAMECTIN B1A, PLUS ITS 8,9-Z ISOMER AND EMAMECTIN B1B, PLUS ITS 8,9-Z ISOMER
FIPRONIL	SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL) SULPHENYL]-1*H*-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1*H*-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1*H*-PYRAZOLE-3-CARBONITRILE)
INDOXACARB	SUM OF INDOXACARB AND ITS *R*-ISOMER

[15.4] *inserting in* Schedule 1–

COUMAPHOS SUM OF COUMAPHOS AND ITS OXYGEN ANALOGUE, EXPRESSED AS COUMAPHOS	
CATTLE FAT	T0.2
CATTLE KIDNEY	T0.2
CATTLE LIVER	T0.2
CATTLE MUSCLE	T0.2

DICHLORPROP-P SUM OF DICHLORPROP ACID, ITS ESTERS AND CONJUGATES, HYDROLYSED TO DICHLORPROP ACID, AND EXPRESSED AS DICHLORPROP ACID	
CITRUS FRUITS	0.2
EDIBLE OFFAL (MAMMALIAN)	*0.05
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.02

MILBEMECTIN SUM OF MILBEMYCIN MA_3 AND MILBEMYCIN MA_4 AND THEIR PHOTOISOMERS, MILBEMYCIN (Z) 8,9-MA_3 AND (Z) 8,9Z-MA_4	
STRAWBERRY	0.2

PROTHIOCONAZOLE *COMMODITIES OF PLANT ORIGIN*: SUM OF PROTHIOCONAZOLE AND PROTHIOCONAZOLE DESTHIO (2-(1-CHLOROCYCLOPROPYL)-1-(2-CHLOROPHENYL)-3-(1*H*-1,2,4-TRIAZOL-1-YL)-PROPAN-2-OL), EXPRESSED AS PROTHIOCONAZOLE *COMMODITIES OF ANIMAL ORIGIN:* SUM OF PROTHIOCONAZOLE, PROTHIOCONAZOLE DESTHIO (2-(1-CHLOROCYCLOPROPYL)-1-(2-CHLOROPHENYL)-3-(1*H*-1,2,4-TRIAZOL-1-YL)-PROPAN-2-OL), PROTHIOCONAZOLE-3-HYDROXY-DESTHIO (2-(1-CHLOROCYCLOPROPYL)-1-(2-CHLORO-3-HYDROXYPHENYL)-3-(1*H*-1,2,4-TRIAZOL-1-YL)-PROPAN-2-OL) AND PROTHIOCONAZOLE-4-HYDROXY-DESTHIO (2-(1-CHLOROCYCLOPROPYL)-1-(2-CHLORO-4-HYDROXYPHENYL)-3-(1*H*-1,2,4-TRIAZOL-1-YL)-PROPAN-2-OL), EXPRESSED AS PROTHIOCONAZOLE	
BARLEY	T*0.05
EDIBLE OFFAL (MAMMALIAN)	T*0.05
EGGS	T*0.01
MEAT (MAMMALIAN) (IN THE FAT)	T*0.01
MILKS	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.05
POULTRY MEAT (IN THE FAT)	T*0.05
WHEAT	T*0.05

PYRAFLUFEN-ETHYL SUM OF PYRAFLUFEN-ETHYL AND ITS ACID METABOLITE (2-CHLORO-5-(4-CHLORO-5-DIFLUOROMETHOXY-1-METHYLPYRAZOL-3-YL)-4-FLUOROPHENOXYACETIC ACID)	
CEREAL GRAINS	*0.02
COTTON SEED	*0.05
EDIBLE OFFAL (MAMMALIAN)	*0.02
EGGS	*0.02

MEAT (MAMMALIAN)	*0.02
MILKS	*0.02
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02

PYRASULFOTOLE SUM OF PYRASULFOTOLE AND (5-HYDROXY-3-METHYL-1*H*-PYRAZOL-4-YL)[2-MESYL-4-(TRIFLUOROMETHYL)PHENYL]METHANONE, EXPRESSED AS PYRASULFOTOLE	
CEREAL BRAN, UNPROCESSED	T0.03
CEREAL GRAINS	T*0.02
EDIBLE OFFAL (MAMMALIAN)	T0.5
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

TULATHROMYCIN SUM OF TULATHROMYCIN AND ITS METABOLITES THAT ARE CONVERTED BY ACID HYDROLYSIS TO (2R,3S,4R,5R,8R,10R,11R,12S,13S,14R)-2-ETHYL-3,4,10,13-TETRAHYDROXY-3,5,8,10,12,14-HEXAMETHYL-11-[[3,4,6-TRIDEOXY-3-(DIMETHYLAMINO)-ß-D-XYLOHEXOPYRANOSYL]OXY]-1-OXA-6-AZACYCLOPENTADECAN-15-ONE, EXPRESSED AS TULATHROMYCIN EQUIVALENTS	
CATTLE FAT	0.1
CATTLE KIDNEY	1
CATTLE LIVER	3
CATTLE MUSCLE	0.1
PIG KIDNEY	3
PIG LIVER	2
PIG MUSCLE	0.5
PIG SKIN/FAT	0.3

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

AZOXYSTROBIN AZOXYSTROBIN	
MIZUNA	T10

BOSCALID *COMMODITIES OF PLANT ORIGIN*: BOSCALID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS	
STRAWBERRY	T5

CARBOFURAN SUM OF CARBOFURAN AND 3-HYDROXYCARBOFURAN, EXPRESSED AS CARBOFURAN	
BANANA	*0.1
MAIZE	*0.05
SORGHUM	*0.05
SWEET CORN (KERNELS)	*0.05

CHLORPYRIFOS CHLORPYRIFOS	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	T*0.01

DIURON SUM OF DIURON AND 3,4- DICHLOROANILINE, EXPRESSED AS DIURON	
CATTLE, EDIBLE OFFAL OF	3
CATTLE MEAT	0.1
CATTLE MILK	0.1
FIELD PEA (DRY)	*0.05
PINEAPPLE	0.5

INDOXACARB INDOXACARB	
ADZUKI BEAN (DRY)	T0.2
CHICK-PEA	0.2
EDIBLE OFFAL (MAMMALIAN)	*0.01
MUNG BEAN (DRY)	0.2
SOYA BEAN (DRY)	0.2
SOYA BEAN OIL, REFINED	0.2

METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
LEAFY VEGETABLES [EXCEPT CHARD]	1

PROPICONAZOLE PROPICONAZOLE	
TREE NUTS	T0.2

PYRACLOFOS PYRACLOFOS	
SHEEP MEAT	T*0.1

PYRIPROXYFEN PYRIPROXYFEN	
COTTON SEED OIL, EDIBLE	T*0.02

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

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
GOAT FAT	0.1
GOAT KIDNEY	0.01
GOAT LIVER	0.05
GOAT MILK	0.005
GOAT MUSCLE	0.01
PASSIONFRUIT	T0.1

ACIBENZOLAR-S-METHYL SUM OF ACIBENZOLAR-S-METHYL AND BENZO[1,2,3]THIADIAZOLE-7-CARBOXYLIC ACID METABOLITE, EXPRESSED AS ACIBENZOLAR-S-METHYL	
EDIBLE OFFAL (MAMMALIAN)	*0.02
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.005
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02

AZOXYSTROBIN AZOXYSTROBIN	
BRASSICA LEAFY VEGETABLES	T10

BIFENTHRIN BIFENTHRIN	
POPPY SEED	*0.02

CARBOFURAN SUM OF CARBOFURAN AND 3-HYDROXYCARBOFURAN, EXPRESSED AS CARBOFURAN	
BARLEY	0.2

CHLORPYRIFOS CHLORPYRIFOS	
TARO	0.05
VEGETABLES [EXCEPT ASPARAGUS; BRASSICA VEGETABLES; CASSAVA; CELERY; LEEK; PEPPERS, SWEET; POTATO; SWEDE; SWEET POTATO; TARO AND TOMATO]	T*0.01

CLOQUINTOCET-MEXYL SUM OF CLOQUINTOCET MEXYL AND 5-CHLORO-8-QUINOLINOXYACETIC ACID, EXPRESSED AS CLOQUINTOCET MEXYL	
RYE	*0.1
TRITICALE	*0.1

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	
APPLE	T0.5
BANANA	T0.02
NECTARINE	T2
PEACH	T2
PEAR	T0.5

CYFLUTHRIN CYFLUTHRIN, SUM OF ISOMERS	
PECAN	T0.05

DIAZINON DIAZINON	
CORIANDER (LEAVES, STEM, ROOTS)	*0.05
CORIANDER, SEED	*0.05

DIFENOCONAZOLE DIFENOCONAZOLE	
CELERY	T2
PAPAYA (PAWPAW)	T0.7

DIMETHOMORPH SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
PEAS	1

DIMETRIDAZOLE SUM OF DIMETRIDAZOLE AND ITS HYDROXY METABOLITE (2-HYDROXYMETHYL-1-METHYL-5-NITROIMIDAZOLE), EXPRESSED AS DIMETRIDAZOLE	
EGGS	T*0.0001

DIURON SUM OF DIURON AND 3,4- DICHLOROANILINE, EXPRESSED AS DIURON	
EDIBLE OFFAL (MAMMALIAN)	3
MEAT (MAMMALIAN)	0.1
MILKS	0.1
PULSES	*0.05

EMAMECTIN EMAMECTIN B1A, PLUS ITS 8,9-Z ISOMER AND EMAMECTIN B1B, PLUS ITS 8,9-Z ISOMER	
SWEET CORN (CORN-ON-THE-COB)	*0.002

FENITROTHION FENITROTHION	
OILSEEDS	T0.1
PULSES [EXCEPT SOYA BEAN (DRY)]	T0.1

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)	
GRAPES [EXCEPT WINE GRAPES]	T*0.01

FLORASULAM FLORASULAM	
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	
BARLEY	*0.02

IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
BURDOCK, GREATER	T0.05
GINGER, JAPANESE	T5
GINGER, ROOT	T0.05
RADISH, JAPANESE	T0.05
RHUBARB	T1
TARO	T0.05
YAM BEAN	T0.05
YAMS	T0.05

INDOXACARB INDOXACARB	
EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY]	*0.01
KIDNEY (MAMMALIAN)	0.2
MILK FATS	1
PULSES	0.2
RAPE SEED	T*0.05

IPRODIONE IPRODIONE	
BRASSICA LEAFY VEGETABLES	15
CARROT	T0.5

METHABENZTHIAZURON METHABENZTHIAZURON	
SHALLOT	T0.2
SPRING ONION	T0.2

METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
LEAFY VEGETABLES [EXCEPT CHARD; LETTUCE, HEAD AND LETTUCE, LEAF]	1
LETTUCE, HEAD	T2
LETTUCE, LEAF	T2

NITROXYNIL NITROXYNIL	
CATTLE MILK	T0.5

ORYZALIN ORYZALIN	
GINGER, ROOT	T*0.05

OXYTETRACYCLINE INHIBITORY SUBSTANCE, IDENTIFIED AS OXYTETRACYCLINE	
PRAWNS	0.2

PHOSPHOROUS ACID PHOSPHOROUS ACID	
RHUBARB	T100

PROMETRYN PROMETRYN	
ADZUKI BEAN (DRY)	T*0.1

PROPICONAZOLE PROPICONAZOLE	
ALMONDS	0.2
TREE NUTS [EXCEPT ALMONDS]	T0.2

PYRACLOFOS PYRACLOFOS	
SHEEP MUSCLE	*0.01

PYRIMETHANIL PYRIMETHANIL	
PEPPERS, SWEET	T5

PYRIPROXYFEN PYRIPROXYFEN	
CITRUS FRUITS	0.3
COFFEE BEANS	0.1
EGGS	0.05
MANGO	*0.01
OLIVE OIL, CRUDE	3
OLIVES	1

PASSIONFRUIT	0.1
POULTRY, EDIBLE OFFAL OF	0.1
POULTRY MEAT (IN THE FAT)	0.1
SIMAZINE SIMAZINE	
GINGER, ROOT	T*0.05
TEBUCONAZOLE TEBUCONAZOLE	
CARROT	T0.5
TEBUFENPYRAD TEBUFENPYRAD	
CUCUMBER	*0.02
THIAMETHOXAM *COMMODITIES OF PLANT ORIGIN*: THIAMETHOXAM *COMMODITIES OF ANIMAL ORIGIN*: SUM OF THIAMETHOXAM AND N-(2-CHLORO-THIAZOL-5-YLMETHYL)-N'-METHYL-N'-NITRO-GUANIDINE, EXPRESSED AS THIAMETHOXAM	
TOMATO	*0.02

TRIFLOXYSTROBIN SUM OF TRIFLOXYSTROBIN AND ITS ACID METABOLITE ((E,E)-METHOXYIMINO-[2-[1-(3-TRIFLUOROMETHYLPHENYL)-ETHYLIDENEAMINOOXYMETHYL]PHENYL] ACETIC ACID), EXPRESSED AS TRIFLOXYSTROBIN EQUIVALENTS	
PEPPERS, SWEET	T0.5
TRINEXAPAC-ETHYL 4-(CYCLOPROPYL-α-HYDROXY-METHYLENE)-3,5-DIOXO-CYCLOHEXANECARBOXYLIC ACID	
EDIBLE OFFAL (MAMMALIAN)	0.05
MEAT (MAMMALIAN)	*0.02
MILKS	*0.005

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

ACIBENZOLAR-S-METHYL SUM OF ACIBENZOLAR-S-METHYL AND BENZO[1,2,3]THIADIAZOLE-7-CARBOXYLIC ACID METABOLITE, EXPRESSED AS ACIBENZOLAR-S-METHYL	
COTTON SEED	*0.02
BIFENTHRIN BIFENTHRIN	
FRUITING VEGETABLES, CUCURBITS	0.1
CARBOFURAN SUM OF CARBOFURAN AND 3-HYDROXYCARBOFURAN, EXPRESSED AS CARBOFURAN	
COTTON SEED	0.1
SUNFLOWER SEED	0.1
DIAZINON DIAZINON	
PARSLEY	*0.05
DIMETRIDAZOLE SUM OF DIMETRIDAZOLE AND ITS HYDROXY METABOLITE (2-HYDROXYMETHYL-1-METHYL-5-NITROIMIDAZOLE), EXPRESSED AS DIMETRIDAZOLE	
PIG, EDIBLE OFFAL OF	T*0.0001
PIG MEAT	T*0.0001
POULTRY, EDIBLE OFFAL OF	T*0.0001
POULTRY MEAT	T*0.0001
FLORASULAM FLORASULAM	
CEREAL GRAINS	*0.01
INDOXACARB INDOXACARB	
MEAT (MAMMALIAN) (IN THE FAT)	1
MILKS	0.1
METHABENZTHIAZURON METHABENZTHIAZURON	
LEEK	T*0.05
PERMETHRIN PERMETHRIN, SUM OF ISOMERS	
RHUBARB	1
PYRACLOFOS PYRACLOFOS	
SHEEP FAT	0.5
SHEEP KIDNEY	*0.01
SHEEP LIVER	*0.01
PYRIMETHANIL PYRIMETHANIL	
BANANA	2

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TOMATO	T5
PYRIPROXYFEN PYRIPROXYFEN	
COTTON SEED	*0.01
COTTON SEED OIL, CRUDE	*0.02
EDIBLE OFFAL (MAMMALIAN)	*0.02
FRUITING VEGETABLES, CUCURBITS	0.2
FRUITING VEGETABLES, OTHER THAN CUCURBITS	1
MEAT (MAMMALIAN) (IN THE FAT)	*0.02
MILKS	*0.02
TEBUCONAZOLE TEBUCONAZOLE	
LETTUCE, HEAD	0.1
LETTUCE, LEAF	0.1
THIAMETHOXAM *COMMODITIES OF PLANT ORIGIN*: THIAMETHOXAM *COMMODITIES OF ANIMAL ORIGIN*: SUM OF THIAMETHOXAM AND N-(2-CHLORO-THIAZOL-5-YLMETHYL)-N'-METHYL-N'-NITRO-GUANIDINE, EXPRESSED AS THIAMETHOXAM	
CITRUS FRUITS	1
TRINEXAPAC-ETHYL 4-(CYCLOPROPYL-α-HYDROXY-METHYLENE)-3,5-DIOXO-CYCLOHEXANECARBOXYLIC ACID	
SUGAR CANE	0.1

[16] *The Editorial notes in* ***Standard 1.5.1*** *are varied by omitting the* Editorial note *following the* Table to clause 2*, substituting –*

Editorial note:

See Standard 1.3.4 – Identity and Purity for identity and purity requirements for novel foods.

[17] *The Editorial notes in* ***Standard 1.5.2*** *are varied by –*

[17.1] *omitting the boxed text following clause 5, substituting –*

Editorial note:

An example for single ingredient genetically modified foods:

Soy Flour
Genetically Modified

Soy Flour
From genetically modified soya beans

An example for genetically modified food ingredients:

Ingredients: Soy Protein Isolate (genetically modified); Maltodextrin; Vegetable Oil; Food Acid (332); Emulsifier (471); Vegetable Gum (407); Water Added.

[17.2] *omitting the* Editorial Note *following clause 7, substituting –*

Editorial note:

See also the *User Guide – Labelling Genetically Modified Food*.

[18] *The* Editorial notes *in* ***Standard 1.6.2*** *are varied by –*

[18.1] *omitting the* Editorial note for New Zealand *following clause 1, substituting –*

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Product Processing) Standard 2007*.

[18.2] *omitting the third paragraph of the* Editorial note *following clause 2, substituting –*

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Product Processing) Standard 2007*.

[18.3] *omitting the* Editorial note for New Zealand *following clause 3, substituting –*

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for egg products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

[18.4] *omitting the* Editorial note for New Zealand *following clause 4, substituting –*

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for poultry are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

[18.5] *omitting the* Editorial note for New Zealand *following clause 8, substituting –*

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for fermented comminuted processed meats are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

[19] *The Editorial notes in* ***Standard 2.1.1*** *are varied by –*

[19.1] *omitting the* Editorial Note *following clause 3, substituting –*

Editorial note:

As an example, products are traditionally described by names such as ‘shortbread’, ‘soda bread’, ‘pita bread’ and ‘crispbread’.

See Standard 1.2.3 – Mandatory Warning and Advisory Statements and Declarations for requirements for declaring the presence of certain specified substances that must always be declared in the label of the food.

[19.2] *by omitting the* Editorial note *following clause 5, substituting –*

Editorial note:

The intention of clause 5 is to require the replacement of non-iodised with iodised salt where it is used as an ingredient in the manufacture of bread. The New Zealand Standard issued under section 11L of the New Zealand *Food Act 1981* that adopts clause 5 limits the application of clause 5 to bread produced for the New Zealand domestic market only.

Clause 5 will be reviewed when sufficient monitoring data are available to assess the impact of this mandatory requirement.

Standard 2.10.2 sets out the compositional requirements for iodised salt. The target level of iodine when manufacturing iodised salt for addition to bread ideally would be the mid-point of the iodisation range i.e. 45 mg of iodine per kilogram of salt.

[20] *The* Editorial notes *in* ***Standard 2.2.1*** *are varied by –*

[20.1] *omitting the* Editorial note *following the definition of* meat *in clause 1, substituting –*

Editorial note:

See Standards 2.2.2 – Egg and Egg Products and 2.2.3 – Fish and Fish Products, for the respective requirements for eggs or fish. See Standard 1.2.4 – Labelling of Ingredients for ingredient labelling requirements.

[20.2] *inserting, following subclause 8(3) –*

Editorial note:

An example of referring to a heating process would be describing a product as 'pasteurised'.

[20.3] *omitting the* Editorial note *following clause 9, substituting –*

Editorial note:

An example of referring to a heating process would be describing a product as 'pasteurised'.

[20.4] *omitting the* Editorial note *following clause 11, substituting –*

Editorial note:

Clause 11 applies to Australia only. Bovine products imported for sale in New Zealand are regulated by the New Zealand *Food (Prescribed Foods) Standard 2007* and associated import requirements.

[21] *The* Editorial notes *in* ***Standard 2.2.3*** *are varied by –*

[21.1] *omitting the* Editorial note *following clause 1, substituting –*

Editorial note:

In New Zealand, guidance may be found in the following publications:

1. Scientific names of fish, approved under clause 32 of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2005 http://www.nzfsa.govt.nz/animalproducts/legislation/notices/animal-material-product/human-consumption/nz-fishnames-list-web-published-20080128.pdf ; and

2. Approved Scientific, New Zealand Common, Maori, and Foreign Common Names of New Zealand Commercial Fish Species, are available from the New Zealand Food Safety Authority website at http://www.nzfsa.govt.nz/animalproducts/registers-lists/approved-fish-names/

[21.2] *omitting the* Editorial note *following clause 3, substituting –*

Editorial note:

See Standard 1.2.1 – Application of Labelling and Other Information Requirements for the application of labelling requirements.

[21.3] *omitting the* Editorial note *following clause 3, substituting –*

Editorial note:

An example of a process that alters the fatty acid composition of fatty acids in edible oil is the process of hydrogenation.

[22] *The* Editorial notes *in* ***Standard 2.5.1*** *are varied by inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[23] *The* Editorial notes *in* ***Standard 2.5.2*** *are varied by inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[24] *The* Editorial notes *in* ***Standard 2.5.3*** *are varied by inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[25] *The* Editorial notes *in* ***Standard 2.5.4*** *are varied by inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[26] *The* Editorial notes *in* ***Standard 2.5.5*** *are varied by inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[27] *The* Editorial notes *in* ***Standard 2.5.6*** *are varied by –*

[27.1] *inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[27.2] *omitting the* Editorial note *following clause 2, substituting –*

Editorial note:

See Standard 1.2.4 – Labelling of Ingredients for requirements for the declaration of animal fats or oils in ice cream.

[28] *The* Editorial notes *in* ***Standard 2.5.7*** *are varied by inserting, following the* Purpose –

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Animal Products Act 1999* and the *Food Act 1981*, including the New Zealand *Food (Milk and Milk Products Processing) Standard 2007*.

[29] *The* Editorial notes *in* ***Standard 2.6.1*** *are varied by omitting the* Editorial note f*ollowing clause 3, substituting –*

Editorial note:

See Part 1.2 – Labelling and Other Information Requirements of this Code for general labelling requirements. See Standard 1.3.1 – Food Additives for limits for additives for fruit juice and vegetable juice. See Standard 1.3.3 – Processing Aids for requirements for processing aids in the production of fruit juice and vegetable juice.

[30] *The* Editorial notes *in* ***Standard 2.6.4*** *are varied by –*

[30.1] *omitting the* Editorial note *following subclause 2(1), substituting –*

Editorial note:

See Standard 1.3.1 – Food Additives for the limits for food additives, other than caffeine, in formulated caffeinated beverages.

[30.2] *omitting from the* Editorial Note *following subclause 3(2) the* Example Nutrition Information Panel*, substituting –*

NUTRITION INFORMATION Servings per package: (insert number of servings) Serving size: 250 mL		
	Quantity per Serving	Quantity per 100 mL
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
– saturated	g	g
Carbohydrate, total	g	g
– sugars	g	g
Sodium	mg (mmol)	mg (mmol)
COMPOSITION INFORMATION		
Caffeine	mg	mg
Thiamin	mg	mg
Riboflavin	mg	mg
Niacin	mg	mg
Vitamin B_6	mg	mg
Vitamin B_{12}	µg	µg
Pantothenic acid	mg	mg
Taurine	mg	mg
Glucuronolactone	mg	mg
Inositol	mg	mg

[31] *The* Editorial notes *in* ***Standard 2.7.2*** *are varied by omitting the* Editorial note *following clause 2, substituting –*

Editorial note:

See Standard 1.3.1 – Food Additives and Standard 1.3.3 – Processing Aids for the respective requirements for additives and processing aids. See Standard 2.7.1 – Labelling of Alcoholic Beverages and Food containing Alcohol for specific labelling requirements for alcoholic beverages.

[32] *The* Editorial notes *in* ***Standard 2.7.3*** *are varied by omitting the* Editorial note *following clause 2, substituting –*

Editorial note:

See Standard 1.3.1 – Food Additives and Standard 1.3.3 – Processing Aids for the respective requirements for additives and processing aids. See Standard 2.7.1 – Labelling of Alcoholic Beverages and Food containing Alcohol for specific labelling requirements for alcoholic beverages.

[33] *The* Editorial notes *in* ***Standard 2.7.4*** *are varied by –*

[33.1] *omitting the* Editorial note *following the* Purpose*, substituting –*

Editorial note:

The New Zealand *Geographical Indications (Wines and Spirits) Registration Act 2006* applies to geographical indications in relation to wine. The Act will commence on a date to be proclaimed by the Governor-General of New Zealand.

[33.2] *omitting the* Editorial note *following clause 2, substituting –*

Editorial note:

See Standard 4.5.1 – Wine Production Requirements for requirements for the production of wine in Australia. See Standard 1.3.1 – Food Additives and Standard 1.3.3 – Processing Aids for the respective requirements for additives and processing aids. See Standard 2.7.1 – Labelling of Alcoholic Beverages and Food Containing Alcohol for specific labelling requirements for alcoholic beverages.

[34] *The* Editorial notes *in* ***Standard 2.7.5*** *are varied by omitting the* Editorial note *following clause 4(2), substituting –*

Editorial note:

See Standard 4.5.1 – Wine Production Requirements for requirements for the production of wine in Australia. See Standard 1.3.1 – Food Additives and Standard 1.3.3 – Processing Aids for the respective requirements for additives and processing aids. See Standard 2.7.1 – Labelling of Alcoholic Beverages and Food containing Alcohol for specific labelling requirements for alcoholic beverages.

[35] *The* Editorial notes *in* ***Standard 2.8.1*** *are varied by omitting the* Editorial note *following clause 2, substituting –*

Editorial note:

See Standard 1.2.4 – Labelling of Ingredients for requirements for labelling of 'sugars' as an ingredient.

[36] ***Standard 2.9.1*** *is varied by –*

[36.1] *inserting, following subclause 1(2) –*

Editorial note:

Subclause 1(2) is structured to indicate that the definitions of specific infant formula products are within the more general 'infant formula product' definition. Therefore the usual practice of listing definitions in alphabetical order has not been applied in this subclause.

[36.2] *inserting, following clause 16 –*

Editorial note:

As a guide to how nutrition information may be presented, see the *Guidelines for Infant Formula Products* at the end of this Standard. These *Guidelines* do not form part of the legally binding Standard.

[36.3] *omitting the* Editorial note *following clause 17, substituting –*

Editorial note:

The full range of climatic conditions that exist in Australia and New Zealand may need to be considered when determining valid and appropriate storage instructions.

[37] ***Standard 2.9.3*** *is varied by omitting from* Column 1 *of* Table 3, *in the* Schedule, *the entry for* Iron, *substituting –*

Iron – except ferric sodium edetate for formulated supplementary foods for young children				

[38] *The* Editorial notes *in* ***Standard 2.10.2*** *are varied by omitting the* Editorial note *following clause 5, substituting –*

Editorial note:

See Standard 1.2.8 – Nutrition Information Requirements for requirements where a claim is made in relation to the sodium content of foods to which reduced sodium salt mixtures or salt substitutes have been added.

[39] *The* Editorial notes *in* ***Standard 3.2.3*** *are varied by –*

[39.1] *omitting the* Editorial note *following the definition of* potable water i*n clause 1, substituting –*

Editorial note:

The 2004 *Australian Drinking Water Guidelines* (ADWG) are available from the National Health and Medical Research Council (NHMRC).

[39.2] *omitting the* Editorial note *following subclause 2(3), substituting –*

Editorial note:

Standards Australia has published AS 4674-2004 Design, Construction and Fit-out of Food Premises. This Standard provides guidance on design, construction and fit-out criteria for new food premises and for the renovation or alteration of existing food premises.

[40] *The* Editorial notes *in* ***Standard 3.3.1*** *are varied by omitting the* Editorial note *following clause 2, substituting –*

Editorial note:

'Act' is defined in Standard 1.1.1 as meaning the Act under the authority of which the Code is applied.

[41] *The* Editorial notes *in* ***Standard 4.2.1*** *are varied by omitting the* Editorial note *following clause 3, substituting –*

Editorial note:

Examples of 'controls' referred to in this clause could include –

(a) measures to control hazards from air, soil, water, bait and feedstuffs, fertilisers (including natural fertilisers), pesticides, veterinary drugs and any other agent used in primary production of seafood; and

(b) controls to protect food sources from faecal and other contamination.

[42] *The* Editorial notes i*n* ***Standard 4.2.3*** *are varied by omitting the* Editorial note for New Zealand *following clause 5, substituting –*

Editorial note for New Zealand:

For New Zealand the processing of UCFM is regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

[43] *The* Editorial notes *in* ***Standard 4.2.4*** *are varied by omitting from the* Editorial note *following subclause 15(3) –*

paragraph 14(3)(b)

substituting –

paragraph 15(3)(b)

[44] *The* Editorial notes *in* ***Standard 4.2.4A*** *are varied by omitting from the* Editorial note *following the* Table to clause 1 –

paragraph 3(2)(a) of Standard 4.2.4

substituting

paragraph 2(1)(a) of Standard 1.6.2 before 5 October 2008 and then with paragraphs 16(a) and (b) of Standard 4.2.4 after 5 October 2008