Australia New Zealand Food Standards Code – Amendment No. 121 – 2011

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. 121 – 2011.

Commencement

These variations commence on 10 February 2011.

Note: These variations were published in the Commonwealth of Australia *Food Standards Gazette* No. FSC 63 on 10 February 2011.

SCHEDULE

	[1]	Standard	1.2.4 is	varied by -
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[1.1] omitting from Schedule 2, Part 1 –

Dimethyl dicarbonate 242

[1.2] omitting from Schedule 2, Part 2 –

Dimethyl dicarbonate 242

[2] Standard 1.3.1 is varied by –

[2.1] *omitting from* Schedule 1 *under item* 14.1.2 Fruit and vegetable juices and fruit and vegetable juice products –

	242	Dimethyl dicarbonate	250	mg/kg	
[2.2]	omitting from Sc	chedule 1 <i>under item</i> 14.1.3 Water	based f	lavoured drinks* –	
	242	Dimethyl dicarbonate	250	mg/kg	
[2.3]	omitting from Schedule 1 under item 14.1.4 Formulated Beverages* –				
	242	Dimethyl dicarbonate	250	mg/kg	
[2.4]	omitting from Sc	chedule 1 <i>under item</i> 14.2.2 Wine,	sparklin	g wine and fortified wine –	
	242	Dimethyl dicarbonate	200	mg/kg	
[2.5] cider and		chedule 1 <i>under item</i> 14.2.4 Fruit v	vine, veg	jetable wine and mead (including	
	242	Dimethyl dicarbonate	200	ma/ka	

242 Dimethyl dicarbonate 200 mg/kg

[3] Standard 1.3.3 is varied by –

[3.1] omitting from clause 1 –

processing aid means a substance listed in clause 3 to 18, where -

substituting -

processing aid means a substance listed in clause 3 to 19, where -

[3.2] by inserting in the Table to clause 17 for the enzyme Pullulanase EC 3.2.1.41, the Source –

Bacillus subtilis, containing the gene for pullulanase isolated from Bacillus acidopullulyticus

[3.3] inserting after clause 18 –

19 Dimethyl dicarbonate as a microbial control agent

(1) Dimethyl dicarbonate may be added in the manufacture of a food listed in Column 1 in the Table at a concentration no more than the maximum permitted addition level in Column 2 in the Table.

(2) Dimethyl dicarbonate must not be present in the food as sold.

Table to clause 19

Column 1	Column 2	
Food	Maximum permitted addition level (amount of dimethyl dicarbonate/ amount of food)	
Fruit and vegetable juices and fruit and vegetable juice product	250 mg/kg	
Water-based flavoured drinks	250 mg/kg	
Formulated beverages	250 mg/kg	
Wine, sparkling wine and fortified wine; and fruit wine, vegetable wine and mead (including cider and perry)	200 mg/kg	

[3.4] updating the Table of Provisions to reflect the above amendments

[4] Standard 1.4.1 is varied by –

[4.1] inserting after subclause 5(4) –

(5) The maximum levels for tutin in honey and tutin in comb honey cease to have effect on 31 March 2013.

[4.2] omitting from the Table to clause 5 –

The ML for Tutin to cease on 31 March 2011	
Tutin	
Tutin in honey	2
Tutin in comb honey	0.1

substituting -

Tutin	
Tutin in honey	2
Tutin in comb honey	0.1