

**Food Standards (Application A1038 – Irradiation of Persimmons) Variation**

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

Dated 12 November 2012



Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

**1 Name**

This instrument is the *Food Standards (Application A1038 – Irradiation of Persimmons) Variation*.

**2 Variation to Standards in the *Australia New Zealand Food Standards Code***

The Schedule varies the Standards in the *Australia New Zealand Food Standards Code*.

**3 Commencement**

These variations commence on 15 November 2012.

SCHEDULE

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

[1.1] *omitting from the* Table to clause 8 –

|  |  |
| --- | --- |
| Gy | Grays |

*substituting –*

|  |  |
| --- | --- |
| Gy | Gray |

[1.2] *inserting in the* Table to clause 8 *–*

|  |  |
| --- | --- |
| kGy | kiloGray |

**[2]** ***Standard 1.5.3*** *is varied by –*

[2.1] *omitting the* Purpose, *substituting –*

**Purpose**

This Standard prohibits irradiation of food unless an express permission is given. All permissions in the Standard are subject to dosage requirements, and only apply where irradiation is undertaken for a permitted purpose.

Irradiation of foods must be carried out in facilities that are appropriately licensed and registered for the purpose of irradiation. There are various State, Territory, Commonwealth, New Zealand and International laws governing radiation control, and the operation of irradiation facilities. Other relevant Codes of Practice such as the Codex Alimentarius General Standard for Irradiated Foods 1983, and its associated Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods, also apply to irradiation processes.

[2.2] *omitting the definitions of* re-irradiate *and* technological need *from clause 1*

[2.3] *omitting clause 2, substituting –*

**2 General prohibition on irradiation of food**

Food must not be irradiated unless there is a specific permission in this Standard to irradiate the food.

[2.4] *omitting clause 4, the* Table to clause 4 *and clause 5, substituting –*

**4 Foods permitted to be irradiated**

A food listed in column 1 of the Table to this clause may be irradiated, provided that –

(a) irradiation is only carried out for a purpose or purposes listed in column 3 of the Table to this clause; and

(b) the absorbed dose of radiation is not below the minimum dose value or above the maximum dose value specified in column 2 of the Table to this clause.

**Table to clause 4**

|  |  |  |
| --- | --- | --- |
| **Column 1** | **Column 2** | **Column 3** |
| **Food** | **Minimum and Maximum Dose**  **(kGy)** | **Purpose** |
| Bread fruit  Carambola  Custard apple  Longan  Litchi  Mango  Mangosteen  Papaya (Paw paw)  Persimmon  Rambutan | Minimum: 150 Gy  Maximum: 1 kGy | Pest disinfestation for a phytosanitary objective. |
| Herbs and spices as described in Schedule 4 to Standard 1.4.2  Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea | Minimum: none  Maximum: 6 kGy | Control of sprouting and pest disinfestation, including control of weeds. |
| Herbs and spices as described in Schedule 4 to Standard 1.4.2 | Minimum: 2 kGy  Maximum: 30 kGy | Bacterial decontamination. |
| 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 | Bacterial decontamination. |

**5 Permission to irradiate**

(1) A permission to irradiate a food is not a permission to irradiate the food more than once.

(2) However, subclause (1) does not prohibit the irradiation of a food –

(a) which is prepared from materials that have been irradiated at levels not exceeding in any case 1 kGy; or

(b) which contains less than 50 g/kg of irradiated ingredients; or

(c) where the required full dose of ionising radiation is applied to the food in divided doses for a specific technological reason.

[2.5] *omitting the second example from* the Examples *under subclause 6(1)*

[2.6] *omitting the words* clause 2 *from subclause 6(3), substituting* subclause 2(1)

[2.7] *omitting subclause 6(4)*

[2.8] *inserting –*

**7 Record keeping**

(1) Records must be kept at a facility where food is irradiated in relation to –

(a) the nature and quality of the food treated; and

(b) lot identification; and

(c) the minimum durable life of the food treated; and

(d) the process used; and

(e) compliance with the process used; and

(f) the minimum and maximum dose absorbed by the food; and

(g) an indication whether or not the product has been irradiated previously and if so, details of such treatment; and

(h) date of irradiation.

(2) The records required to be kept by subclause (1) must be kept for a period of time that exceeds the minimum durable life of the irradiated food by 1 year.

[2.9] *updating the* Table of Provisions *to reflect these variations*