

Food Standards (Application A1068 – Hydrogen Peroxide as a Processing Aid) 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 23 November 2012



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

1 Name

This instrument is the *Food Standards (Application A1068 – Hydrogen Peroxide as a Processing Aid) 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

This variation commences on 29 November 2012.

SCHEDULE

[1] **Standard 1.3.3** is varied by inserting in columns 2 (Function) and 3 (Maximum permitted level) of the Table to clause 14, for the processing aid Hydrogen peroxide

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Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of – 5

- (a) fermented milk;
- (b) fermented milk products;
- (c) cheese made using lactic acid producing microorganisms; and
- (d) cheese products made using lactic acid producing microorganisms.

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