

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



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

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.5.3 Irradiation of food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(3)(d) and (4)(h) provide that a food for sale must not consist of, or have as an ingredient or a component, a food that has been irradiated, unless expressly permitted by this Code. Division 2 of this Standard contains the relevant permissions.

Subsection 1.1.1—14(2) provides that, if this Code sets requirements for record-keeping in relation to food, those requirements must be complied with. Division 3 contains such requirements.

Division 1 Preliminary

1.5.3—1 Name

This Standard is *Australia New Zealand Food Standards Code – Standard 1.5.3 – Irradiation of food*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.3—2 Definitions

Note In this Code (see section 1.1.2—2):

irradiation, in relation to food, means subjecting the food to ionising radiation, other than ionising radiation imparted to food by measuring or inspection instruments, and **irradiate** and **irradiated** have corresponding meanings.

Division 2 Irradiation of food

1.5.3—3 Irradiation of fruit and vegetables

- (1) Fruit and vegetables listed in subsection (2) may be irradiated for the purpose of pest disinfestation for a phytosanitary objective, if the absorbed dose is:
 - (a) no lower than 150 Gy; and
 - (b) no higher than 1 kGy.
- (2) For subsection (1), the fruit and vegetables are:

Fruit and vegetables—table to subsection (2)

bread fruit
capsicum
carambola
custard apple
litchi
longan
mango
mangosteen
papaya (paw paw)
persimmon
rambutan
tomato

1.5.3—4 Irradiation of herbs and spices

- (1) Herbs and spices may be irradiated for the purpose of controlling sprouting and pest disinfestation, including the control of weeds, if the absorbed dose is no higher than 6 kGy.
- (2) Herbs and spices may be irradiated for the purpose of bacterial decontamination, if the absorbed dose is:
 - (a) no lower than 2 kGy; and
 - (b) no higher than 30 kGy.
- (3) In this section:

herbs and spices means the herbs and spices described in Schedule 22.

1.5.3—5 Irradiation of plant material for a herbal infusion

- (1) Plant material for a herbal infusion may be irradiated for the purpose of controlling sprouting and pest disinfestation, including the control of weeds, if the absorbed dose is no higher than 6 kGy.
- (2) Plant material for a herbal infusion may be irradiated for the purpose of bacterial decontamination, if the absorbed dose is:
 - (a) no lower than 2 kGy; and
 - (b) no higher than 10 kGy.
- (3) In this section:

plant material for a herbal infusion means fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, but does not include tea.

1.5.3—6 Re-irradiation of food

Food that has been irradiated may be re-irradiated if any of the following conditions is met:

- (a) the food is prepared from food, including ingredients, that have been irradiated at levels that do not exceed 1 kGy;
- (b) the food contains less than 50 g/kg of irradiated ingredients;
- (c) the required full dose of ionising radiation was applied to the food in divided doses for a specific technological reason.

1.5.3—7 Sources of radiation that may be used

Food may be irradiated in accordance with this Division using any of the following forms of ionising radiation:

- (a) gamma rays from the radionuclide cobalt 60;
- (b) X-rays generated by or from machine sources operated at an energy level not exceeding 5 megaelectronvolts;
- (c) electrons generated by or from machine sources operated at an energy level not exceeding 10 megaelectronvolts.

Division 3 Record-keeping for and labelling of irradiated food

1.5.3—8 Record-keeping

- (1) A person who irradiates food must keep records in relation to:
 - (a) the nature and quality of the food treated; and
 - (b) the *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) the date of *irradiation.
- (2) The records must be kept at the facility where the food was irradiated.
- (3) The records must be kept for a period of time that exceeds the minimum durable life of the irradiated food by 1 year.

1.5.3—9

Labelling and other information—retail and catering

For the labelling provisions, the information relating to irradiated foods is:

- (a) if the food has been irradiated—a statement to the effect that the food has been treated with ionising radiation; and
- (b) if the food has as an ingredient or *component a food that has been irradiated—a statement to the effect that the ingredient or component has been treated with ionising radiation.

Note 1 The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged irradiated foods.

Note 2 For paragraph (b), the statement may be on the statement of ingredients or elsewhere on the label.
