

**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.

Schedule 16 Types of substances that may be used as food additives

***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.

 Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard lists substances for the definitions, in subsection 1.1.2—11(3), of ***additive permitted at GMP***, ***colouring permitted at GMP*** and ***colouring permitted to a maximum level***.

***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.

S16—1 Name

 This Standard is *Australia New Zealand Food Standards Code* – Schedule 16 – Types of substances that may be used as food additives.

 ***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.

S16—2 Additives permitted at GMP

 For subsection 1.1.2—11(3), the additives permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Additives permitted at GMP—alphabetical listing

|  |  |
| --- | --- |
| Acetic acid, glacial | 260 |
| Acetic and fatty acid esters of glycerol | 472a |
| Acetylated distarch adipate | 1422 |
| Acetylated distarch phosphate | 1414 |
| Acetylated oxidised starch | 1451 |
| Acid treated starch | 1401 |
| Adipic acid | 355 |
| Advantame | 969 |
| Agar | 406 |
| Alginic acid | 400 |
| Alkaline treated starch | 1402 |
| Aluminium silicate | 559 |
| Ammonium acetate | 264 |
| Ammonium alginate | 403 |
| Ammonium carbonates | 503 |
| Ammonium chloride | 510 |
| Ammonium citrates | 380 |
| Ammonium fumarate | 368 |
| Ammonium lactate | 328 |
| Ammonium malate | 349 |
| Ammonium phosphates | 342 |
| Ammonium salts of phosphatidic acid  | 442 |
| Arabinogalactan (larch gum) | 409 |
| Ascorbic acid | 300 |
| Aspartame (technological use consistent with section 1.3.1—5 only) | 951 |
| Beeswax, white & yellow | 901 |
| Bentonite | 558 |
| Bleached starch | 1403 |
| Butane (for pressurised food containers only)  | 943a |
|  |  |
| Calcium acetate | 263 |
| Calcium alginate | 404 |
| Calcium aluminium silicate | 556 |
| Calcium ascorbate | 302 |
| Calcium carbonates | 170 |
| Calcium chloride | 509 |
| Calcium citrate | 333 |
| Calcium fumarate | 367 |
| Calcium gluconate | 578 |
| Calcium glutamate, Di-L- | 623 |
| Calcium hydroxide | 526 |
| Calcium lactate | 327 |
| Calcium lactylates | 482 |
| Calcium lignosulphonate (40-65) | 1522 |
| Calcium malates | 352 |
| Calcium oxide | 529 |
| Calcium phosphates | 341 |
| Calcium silicate | 552 |
| Calcium sulphate | 516 |
| Calcium tartrate | 354 |
| Carbon dioxide | 290 |
| Carnauba wax | 903 |
| Carrageenan | 407 |
| Cellulose, microcrystalline and powdered  | 460 |
| Citric acid | 330 |
| Citric and fatty acid esters of glycerol | 472c |
| Cupric sulphate | 519 |
|  |  |
| Dextrin roasted starch | 1400 |
| Diacetyltartaric and fatty acid esters of glycerol | 472e |
| Disodium guanylate, 5′- | 627 |
| Disodium inosinate, 5′- | 631 |
| Disodium ribonucleotides, 5′- | 635 |
| Distarch phosphate | 1412 |
|  |  |
| Enzyme treated starches | 1405 |
| Erythorbic acid | 315 |
| Erythritol | 968 |
|  |  |
| Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium  | 470 |
| Ferric ammonium citrate | 381 |
| Ferrous gluconate | 579 |
| \*Permitted flavouring substances, excluding quinine and caffeine | - |
| Fumaric acid | 297 |
|  |  |
| Gellan gum | 418 |
| Glucono delta-lactone | 575 |
| Glycerin (glycerol) | 422 |
| Guar gum | 412 |
| Gum arabic (Acacia) | 414 |
|  |  |
| Hydrochloric acid | 507 |
| Hydroxypropyl cellulose | 463 |
| Hydroxypropyl distarch phosphate | 1442 |
| Hydroxypropyl methylcellulose | 464 |
| Hydroxypropyl starch  | 1440 |
|  |  |
| Isobutane (for pressurised food containers only) | 943b |
| Isomalt | 953 |
|  |  |
| Karaya gum | 416 |
|  |  |
| L-glutamic acid | 620  |
| Lactic acid  | 270 |
| Lactic and fatty acid esters of glycerol  | 472b |
| Lactitol | 966 |
| Lecithin | 322 |
| Locust bean (carob bean) gum | 410 |
| Lysozyme | 1105 |
|  |  |
| Magnesium carbonates | 504 |
| Magnesium chloride | 511 |
| Magnesium glutamate, Di-L- | 625 |
| Magnesium lactate | 329 |
| Magnesium phosphates | 343 |
| Magnesium silicates | 553 |
| Magnesium sulphate | 518 |
| Malic acid | 296 |
| Maltitol & maltitol syrup | 965 |
| Mannitol | 421 |
| Metatartaric acid | 353  |
| Methyl cellulose | 461 |
| Methyl ethylcellulose | 465 |
| Mono- and diglycerides of fatty acids | 471 |
| Monoammonium glutamate, L- | 624 |
| Monopotassium glutamate, L- | 622 |
| Monosodium glutamate, L- | 621 |
| Monostarch phosphate | 1410 |
|  |  |
| Nitrogen | 941 |
| Neotame (technological use consistent with section 1.3.1—5 only) | 961 |
| Nitrous oxide | 942 |
|  |  |
| Octafluorocyclobutane (for pressurised food containers only) | 946 |
| Oxidised starch | 1404 |
|  |  |
| Pectins | 440 |
| Petrolatum (petroleum jelly) | 905b |
| Phosphated distarch phosphate | 1413 |
| Polydextroses | 1200 |
| Polydimethylsiloxane | 900a |
| Polyethylene glycol 8000 | 1521 |
| Polyoxyethylene (20) sorbitan monooleate | 433 |
| Polyoxyethylene (20) sorbitan monostearate | 435 |
| Polyoxyethylene (20) sorbitan tristearate | 436 |
| Polyphosphates | 452 |
| Potassium acetate or potassium diacetate | 261 |
| Potassium adipate (Salt reduced and low sodium foods only) | 357 |
| Potassium alginate | 402  |
| Potassium ascorbate | 303 |
| Potassium carbonates | 501 |
| Potassium chloride | 508 |
| Potassium citrates | 332  |
| Potassium fumarate | 366 |
| Potassium gluconate | 577 |
| Potassium lactate | 326 |
| Potassium malates | 351 |
| Potassium phosphates | 340 |
| Potassium sodium tartrate | 337 |
| Potassium sulphate | 515 |
| Potassium tartrates | 336 |
| Processed eucheuma seaweed | 407a |
| Propane (for pressurised food containers only) | 944 |
| Propylene glycol | 1520 |
| Propylene glycol alginate | 405 |
| Propylene glycol esters of fatty acids | 477 |
| Pyrophosphates | 450 |
|  |  |
| Shellac | 904 |
| Silicon dioxide (amorphous) | 551 |
| Sodium acetates | 262 |
| Sodium alginate | 401 |
| Sodium aluminosilicate | 554 |
| Sodium ascorbate | 301 |
| Sodium carbonates | 500 |
| Sodium carboxymethylcellulose | 466 |
| Sodium citrates | 331 |
| Sodium erythorbate | 316 |
| Sodium fumarate | 365 |
| Sodium gluconate | 576 |
| Sodium lactate | 325 |
| Sodium lactylates | 481 |
| Sodium malates | 350 |
| Sodium phosphates | 339 |
| Sodium sulphates | 514 |
| Sodium tartrate | 335 |
| Sorbitan monostearate | 491 |
| Sorbitan tristearate | 492 |
| Sorbitol | 420 |
| Starch acetate | 1420 |
| Starch sodium octenylsuccinate | 1450 |
| Stearic acid | 570 |
| Sucralose (technological use consistent with section 1.3.1—5 only) | 955 |
| Sucrose esters of fatty acids | 473 |
|  |  |
| Tara gum | 417 |
| Tartaric acid | 334 |
| Tartaric, acetic and fatty acid esters of glycerol (mixed) | 472f |
| Thaumatin | 957 |
| Tragacanth gum | 413 |
| Triacetin | 1518 |
| Triphosphates | 451 |
|  |  |
| Xanthan gum | 415 |
| Xylitol | 967 |
|  |  |
| Yeast mannoproteins | 455 |

Additives permitted at GMP—numerical listing

|  |  |
| --- | --- |
| – | \*Permitted flavouring substances, excluding quinine and caffeine |
|  |  |
| 170 | Calcium carbonates |
|  |  |
| 260  | Acetic acid, glacial |
| 261 | Potassium acetate or potassium diacetate |
| 262 | Sodium acetates |
| 263 | Calcium acetate |
| 264 | Ammonium acetate |
| 270 | Lactic acid  |
| 290 | Carbon dioxide |
| 296 | Malic acid |
| 297 | Fumaric acid |
|  |  |
| 300 | Ascorbic acid |
| 301 | Sodium ascorbate |
| 302 | Calcium ascorbate |
| 303 | Potassium ascorbate |
| 315 | Erythorbic acid |
| 316 | Sodium erythorbate |
| 322 | Lecithin |
| 325 | Sodium lactate |
| 326 | Potassium lactate |
| 327 | Calcium lactate |
| 328 | Ammonium lactate |
| 329 | Magnesium lactate |
| 330 | Citric acid |
| 331 | Sodium citrates |
| 332 | Potassium citrates |
| 333 | Calcium citrate |
| 334 | Tartaric acid |
| 335 | Sodium tartrate |
| 336 | Potassium tartrates |
| 337 | Potassium sodium tartrate |
| 339 | Sodium phosphates |
| 340 | Potassium phosphates |
| 341 | Calcium phosphates |
| 342 | Ammonium phosphates |
| 343 | Magnesium phosphates |
| 349 | Ammonium malate |
| 350 | Sodium malates |
| 351 | Potassium malates |
| 352 | Calcium malates |
| 353  | Metatartaric acid |
| 354 | Calcium tartrate |
| 355 | Adipic acid |
| 357 | Potassium adipate (Salt reduced and low sodium foods only) |
| 365 | Sodium fumarate |
| 366 | Potassium fumarate |
| 367 | Calcium fumarate |
| 368 | Ammonium fumarate |
| 380 | Ammonium citrates |
| 381 | Ferric ammonium citrate |
|  |  |
| 400  | Alginic acid |
| 401 | Sodium alginate |
| 402  | Potassium alginate |
| 403 | Ammonium alginate |
| 404 | Calcium alginate |
| 405 | Propylene glycol alginate |
| 406 | Agar |
| 407 | Carrageenan |
| 407a | Processed eucheuma seaweed |
| 409 | Arabinogalactan (larch gum) |
| 410 | Locust bean (carob bean) gum |
| 412 | Guar gum |
| 413 | Tragacanth gum |
| 414 | Gum arabic (Acacia) |
| 415 | Xanthan gum |
| 416 | Karaya gum |
| 417 | Tara gum |
| 418 | Gellan gum |
| 420 | Sorbitol |
| 421 | Mannitol |
| 422 | Glycerin (glycerol) |
| 433 | Polyoxyethylene (20) sorbitan monooleate |
| 435 | Polyoxyethylene (20) sorbitan monostearate |
| 436 | Polyoxyethylene (20) sorbitan tristearate |
| 440 | Pectins |
| 442 | Ammonium salts of phosphatidic acid  |
| 450 | Pyrophosphates |
| 451 | Triphosphates |
| 452 | Polyphosphates |
| 455 | Yeast mannoproteins |
| 460 | Cellulose, microcrystalline and powdered  |
| 461 | Methyl cellulose |
| 463 | Hydroxypropyl cellulose |
| 464 | Hydroxypropyl methylcellulose |
| 465 | Methyl ethylcellulose |
| 466 | Sodium carboxymethylcellulose |
| 470 | Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium  |
| 471 | Mono- and diglycerides of fatty acids |
| 472a | Acetic and fatty acid esters of glycerol |
| 472b | Lactic and fatty acid esters of glycerol  |
| 472c  | Citric and fatty acid esters of glycerol |
| 472e | Diacetyltartaric and fatty acid esters of glycerol |
| 472f | Tartaric, acetic and fatty acid esters of glycerol (mixed) |
| 473 | Sucrose esters of fatty acids |
| 477 | Propylene glycol esters of fatty acids |
| 481 | Sodium lactylates |
| 482 | Calcium lactylates |
| 491 | Sorbitan monostearate |
| 492 | Sorbitan tristearate |
|  |  |
| 500 | Sodium carbonates |
| 501 | Potassium carbonates |
| 503 | Ammonium carbonates |
| 504 | Magnesium carbonates |
| 507 | Hydrochloric acid |
| 508 | Potassium chloride |
| 509 | Calcium chloride |
| 510 | Ammonium chloride |
| 511 | Magnesium chloride |
| 514 | Sodium sulphates |
| 515 | Potassium sulphate |
| 516 | Calcium sulphate |
| 518 | Magnesium sulphate |
| 519 | Cupric sulphate |
| 526 | Calcium hydroxide |
| 529 | Calcium oxide |
| 551 | Silicon dioxide (amorphous) |
| 552 | Calcium silicate |
| 553 | Magnesium silicates |
| 554 | Sodium aluminosilicate |
| 556 | Calcium aluminium silicate |
| 558 | Bentonite |
| 559 | Aluminium silicate |
| 570 | Stearic acid |
| 575 | Glucono delta-lactone |
| 576 | Sodium gluconate |
| 577 | Potassium gluconate |
| 578 | Calcium gluconate |
| 579 | Ferrous gluconate |
|  |  |
| 620  | L-glutamic acid |
| 621 | Monosodium glutamate, L- |
| 622 | Monopotassium glutamate, L- |
| 623  | Calcium glutamate, Di-L- |
| 624 | Monoammonium glutamate, L- |
| 625 | Magnesium glutamate, Di-L- |
| 627 | Disodium guanylate, 5′- |
| 631 | Disodium inosinate, 5′- |
| 635 | Disodium ribonucleotides, 5′- |
|  |  |
| 900a | Polydimethylsiloxane |
| 901 | Beeswax, white & yellow |
| 903 | Carnauba wax |
| 904 | Shellac |
| 905b | Petrolatum (petroleum jelly) |
| 941 | Nitrogen |
| 942 | Nitrous oxide |
| 943a | Butane (for pressurised food containers only) |
| 943b | Isobutane (for pressurised food containers only) |
| 944 | Propane (for pressurised food containers only) |
| 946 | Octafluorocyclobutane (for pressurised food containers only) |
| 951 | Aspartame (technological use consistent with section 1.3.1—5 only) |
| 953 | Isomalt |
| 955 | Sucralose (technological use consistent with section 1.3.1—5 only) |
| 957 | Thaumatin |
| 961 | Neotame (technological use consistent with section 1.3.1—5 only) |
| 965 | Maltitol & maltitol syrup |
| 966 | Lactitol |
| 967 | Xylitol |
| 968 | Erythritol |
| 969 | Advantame |
|  |  |
| 1105 | Lysozyme |
|  |  |
| 1200 | Polydextroses |
|  |  |
| 1400 | Dextrin roasted starch |
| 1401 | Acid treated starch |
| 1402 | Alkaline treated starch |
| 1403 | Bleached starch |
| 1404 | Oxidised starch |
| 1405 | Enzyme treated starches |
| 1410 | Monostarch phosphate |
| 1412 | Distarch phosphate |
| 1413 | Phosphated distarch phosphate |
| 1414 | Acetylated distarch phosphate |
| 1420 | Starch acetate |
| 1422 | Acetylated distarch adipate |
| 1440 | Hydroxypropyl starch  |
| 1442 | Hydroxypropyl distarch phosphate |
| 1450 | Starch sodium octenylsuccinate |
| 1451 | Acetylated oxidised starch |
| 1518 | Triacetin |
| 1520 | Propylene glycol |
| 1521 | Polyethylene glycol 8000 |
| 1522 | Calcium lignosulphonate (40-65) |

S16—3 Colouring permitted at GMP

 (1) For section subsection 1.1.2—11(3), the \*colourings permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Colouring permitted at GMP—alphabetical listing

|  |  |
| --- | --- |
| Alkanet (& Alkannin) | 103 |
| Anthocyanins | 163 |
| Beet Red | 162 |
| Caramel I – plain | 150a |
| Caramel II – caustic sulphite process | 150b |
| Caramel III –ammonia process | 150c |
| Caramel IV – ammonia sulphite process  | 150d |
| Carotenal, b-apo-8′- | 160e |
| Carotenes | 160a |
| Carotenoic acid, b-apo-8′-, methyl or ethyl esters  | 160f |
| Chlorophylls  | 140 |
| Chlorophylls, copper complexes | 141 |
| Cochineal and carmines | 120 |
| Curcumins | 100 |
| Flavoxanthin | 161a |
| Iron oxides | 172 |
| Kryptoxanthin | 161c |
| Lutein | 161b |
| Lycopene | 160d |
| Paprika oleoresins | 160c |
| Rhodoxanthin | 161f |
| Riboflavins | 101 |
| Rubixanthan | 161d |
| Saffron, crocetin and crocin | 164 |
| Titanium dioxide | 171 |
| Vegetable carbon  | 153 |
| Violoxanthin | 161e |

Colouring permitted at GMP—numerical listing

|  |  |
| --- | --- |
| 100 | Curcumins |
| 101 | Riboflavins |
| 103 | Alkanet (& Alkannin) |
| 120 | Cochineal and carmines |
| 140 | Chlorophylls  |
| 141 | Chlorophylls, copper complexes |
| 150a | Caramel I – plain |
| 150b | Caramel II – caustic sulphite process |
| 150c | Caramel III – ammonia process |
| 150d | Caramel IV – ammonia sulphite process |
| 153 | Vegetable carbon  |
| 160a | Carotenes |
| 160c | Paprika oleoresins |
| 160d | Lycopene |
| 160e | Carotenal, b-apo-8′- |
| 160f | Carotenoic acid, b-apo-8′-, methyl or ethyl esters |
| 161a | Flavoxanthin |
| 161b | Lutein |
| 161c | Kryptoxanthin |
| 161d | Rubixanthan |
| 161e | Violoxanthin |
| 161f | Rhodoxanthin |
| 162 | Beet Red |
| 163 | Anthocyanins |
| 164 | Saffron, crocetin and crocin |
| 171 | Titanium dioxide |
| 172 | Iron oxides |

S16—4 Colourings permitted to a maximum level

 For subsection 1.1.2—11(3), the colourings permitted to a maximum level are the substances listed in the following table (first in alphabetical order, then in numerical order):

 ***Note*** See subsection 1.3.1—4(3), which establishes a maximum level for all colourings used in a food

Colourings permitted to maximum level—alphabetical listing

|  |  |
| --- | --- |
| Allura red AC | 129 |
| Azorubine / Carmoisine | 122 |
| Brilliant black BN | 151 |
| Brilliant blue FCF  | 133 |
| Brown HT | 155 |
| Fast green FCF | 143 |
| Green S | 142 |
| Indigotine | 132 |
| Ponceau 4R | 124 |
| Quinoline yellow | 104 |
| Sunset yellow FCF | 110 |
| Tartrazine | 102 |

Colourings permitted to maximum level—numerical listing

|  |  |
| --- | --- |
| 102 | Tartrazine |
| 104 | Quinoline yellow |
| 110 | Sunset yellow FCF |
| 122 | Azorubine / Carmoisine |
| 124 | Ponceau 4R |
| 129 | Allura red AC |
| 132 | Indigotine  |
| 133 | Brilliant blue FCF  |
| 142 | Green S |
| 143 | Fast green FCF |
| 151 | Brilliant black BN |
| 155 | Brown HT |

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