

Agricultural and Veterinary Chemicals Code Ingredient Determination 2015

Agricultural and Veterinary Chemicals Code Act 1994

I, Kareena Arthy, Chief Executive Officer of the Australian Pesticides and Veterinary Medicines Authority, make this Instrument under clause 9 of Division 3.3 of Part 3 of Schedule 3AA to the *Agricultural and Veterinary Chemicals Code Regulations 1995*.

Dated 3 June 2015

Kareena Arthy Chief Executive Officer

1 Name of instrument

This Instrument is the Agricultural and Veterinary Chemicals Code Ingredient Determination 2015.

2 Commencement

This Instrument commences on the day after it is registered.

3 Authority

This Instrument is made under clause 9 of Division 3.3 of Part 3 of Schedule 3AA to the *Agricultural and Veterinary Chemicals Code Regulations 1995*.

4 Interpretation

- (1) In this Instrument, unless the contrary intention appears:
 - **"Food Standards Code"** has the meaning given in subsection 3 (1) of the *National Food Authority Act 1991*;
 - "Regulations" means the Agricultural and Veterinary Chemicals Code Regulations 1995.
- (2) A reference in this Instrument to a salt, without reference to the level of hydration of that salt, includes all hydrated forms of that salt.

5 Authorisation of constituent

For the purposes of item 8 in the table at subclause 5(3) of Schedule 3AA to the Regulations, a constituent listed in the Schedule is authorised to be used for the purpose or purposes set out in the heading of the Schedule under which that constituent is specified, in all substances or mixtures of substances.

Schedule Authorisation of constituent

(clause 5)

Name

PART 1—ANTIOXIDANTS

5, 6-Diacetyl-L-ascorbic acid

6-Palmityl-L-ascorbic acid (ascorbyl palmitate)

Butylated hydroxyanisole (BHA)

Butylated hydroxytoluene (BHT)

Calcium L-ascorbate

Dodecyl gallate

Ethoxyquin

L-ascorbic acid

Octyl gallate

Phospholipids (including lecithin) from natural sources

Propyl gallate

Sodium L-ascorbate

Synthetic alpha-tocopherol

Synthetic delta tocopherol

Synthetic gamma-tocopherol

Tocopherol-rich extracts of natural origin

PART 2—COLOURANTS/PIGMENTERS AND MICROTRACERS

Acid Brilliant Green BS, (Lissamine Green)

All colouring agents permitted for colouring foodstuffs, being Colouring agents not otherwise specified in this Part,

as described in the Food Standards Code

Astaxanthin

Beta-apo-8'-carotenal

Canthaxanthin

Capsanthin

Citranaxanthin

Cryptoxanthin

Ethyl ester of beta-apo-8'-carotenoic acid

Iron and stainless steel grit

Lutein

Patent Blue V

Zeaxanthin

PART 3—PRESERVATIVES AND MOULD INHIBITORS

3-p-cymenol

Acetic acid

Ammonium formate

Ammonium propionate

Benzalkonium chloride and related alkylaryl quaternary

ammonium salts

Benzoic acid

Calcium acetate

Calcium citrate

Calcium formate

Calcium lactate

Calcium propionate

Calcium sorbate

Citric acid

Ethyl-4-hydroxybenzoate

Formalin

Formic acid

Fumaric acid

Hydrochloric acid

L-Tartaric acid

Lactic acid

Malic acid

Methyl-4-hydroxybenzoate

Methylpropionic acid

Orthophosphoric potassium acetate acid (phosphoric acid)

Potassium acetate

Potassium citrate

Potassium L-tartrate

Potassium lactate

Potassium propionate

Potassium sodium L-tartrate

Potassium sorbate

Propionic acid

Propyl-4-hydroxybenzoate

Propyl acetate

Propyl benzoate

Propylene glycol

Pyrolignous acid

Sodium bisulphite

Sodium citrate

Sodium diacetate

Sodium ethyl-4-hydroxybenzoate

Sodium formate

Sodium L-tartrate

Sodium lactate

Sodium meta-bisulphite

Sodium methyl-4-hydroxybenzoate

Sodium nitrite
Sodium propionate
Sodium propyl-4-hydroxybenzoate
Sodium sorbate
Sorbic acid
Sulphuric acid

PART 4—BINDERS, ANTI-CAKING AGENTS, COAGULANTS, FEED HANDLING IMPROVERS

Aluminium silicates, synthetic

Bentonite/montmorillonite

Calcium aluminates, synthetic

Calcium silicate, synthetic

Calcium sulphate and Calcium sulphate dihydrate

Carboxymethyl cellulose (sodium salt of carboxymethyl ether of cellulose)

Citric acid

Collagen

Diatomaceous earth

Kaolinitic clays, free of asbestos

Lignosulphonates

Molasses

Natural mixtures of steatite and chlorite

Perlite

Sepiolite

Silica (silicon dioxide)

Silica gel

Sodium aluminosilicate, synthetic

Sodium, potassium and calcium stearates

Urea formaldehyde resin

Vermiculite

PART 5—ACIDITY REGULATORS

Ammonium carbonate

Ammonium chloride

Ammonium dihydrogen orthophosphate

Ammonium hydrogen carbonate

Calcium carbonate

Calcium hydrogen orthophosphate

Calcium oxide

Calcium tetra-hydrogen diorthophosphate

Citric acid

di Ammonium hydrogen orthophosphate

di Calcium diphosphate

di Potassium dihydrogen orthophosphate

di Sodium dihydrogen diphosphate

di Sodium hydrogen orthophosphate

Hydrochloric acid

Malic acid

penta Sodium triphosphate

Potassium dihydrogen orthophosphate

Potassium bicarbonate

Sodium bicarbonate

Sodium carbonate

Sodium dihydrogen orthophosphate

Sodium hydroxide

Sodium malate

Sodium sesquicarbonate

Sulphuric acid

tetra Potassium diphosphate

tetra Sodium diphosphate

tri Potassium dihydrogen orthophosphate

tri Sodium hydrogen orthophosphate

PART 6—EMULSIFIERS, STABILISERS, THICKENERS AND GELLING AGENTS

Acacia (Gum arabic)

Agar

Alginic acid

Ammonium alginate

Ammonium phosphate

Calcium alginate

Calcium stearoyl-2-lactylate

Carboxymethyl cellulose (sodium salt of carboxymethyl

ether of cellulose)

Carrageenan

Collagen

Dextrans

Disodium ethylenediamine tetracetate (EDTA)

Disodium phosphate

Ether of poly glycerol and of alcohols obtained by the

reduction of oleic and palmitic acids

Ethylcellulose

Ethylmethylcellulose

Furcelleran

Gelatin

Glycerol

Glyceryl polyethylene-glycol ricinoleate

Guar gum

Hydroxypropyl-methyl cellulose

Hydroxypropylcellulose

Lecithin

Locust bean gum (Carob gum)

Mannitol

Methylcellulose

Micro-crystalline cellulose

Mono- and diglycerides of edible fatty acids esterified with the following acids:

- (a) acetic
- (b) lactic
- (c) citric
- (d) tartaric
- (e) mono- and diacetyl-tartaric

Mono- and diglycerides of fatty acids

Mono-esters of propylene glycol

and edible fatty acids, alone or in mixtures with diesters

Monosodium phosphate

Partial polyglycerol esters of polycondensed fatty

acids of castor oil

Pectins

Pentasodium triphosphate

Polyethylene glycol 6000

Polyethylene glycol ester of fatty acids from soya oil

Polyglycerol esters of non-polymerized edible fatty acids

Polyoxyethylated glyceride of tallow fatty acids

Polyoxyethylene (20)-sorbitan monooleate

Polyoxyethylene (20)-sorbitan monolaurate

Polyoxyethylene (20)-sorbitan monopalmitate

Polyoxyethylene (20)-sorbitan monostearate

Polyoxyethylene (20)-sorbitan tristearate

Polyoxypropylene-polyoxyethylene polymers (Molecular Weight 6800-9000)

Potassium alginate

Propane-1,2-diol alginate

Sodium, potassium and calcium salts of edible fatty

acids, alone or in mixtures, derived either from edible

fats or from distilled edible fatty acids

Propylene glycol

Sodium alginate

Sodium stearoyl-2-lactylate

Sorbitan monolaurate

Sorbitan monooleate

Sorbitan monopalmitate

Sorbitan monostearate

Sorbitan tristearate

Sorbitol

Stearoyl-2-lactylic acid

Stearyl tartrate

Sucroglycerides (mixture of esters of saccharose and

mono- and diglycerides of edible fatty acids)

Sucrose esters of fatty acids (esters of saccharose and

edible fatty acids)

Tamarind seed flour

Tragacanth

Trisodium phosphate

Xanthan gum

PART 7—DUST SUPPRESSANTS

Castor oil Cod liver oil Mineral oil Paraffin oil Vegetable oils

PART 8—DILUENTS AND CARRIERS

Alcohol ethoxylate

Calcium carbonate

Edible grains and their processing by-products

Glyceryl diacetate

Isopropyl alcohol

Isopropylene

Mineral oil

Oils, fats, carbohydrates, protein extracts and fibre

products of edible plant origin, not otherwise specified

in this Part

Propylene glycol

Sodium chloride

Vermiculite

Whey powder and other milk by-products

PART 9—DEODORISERS

Extract of Yucca schidigera

PART 10—FLAVOURS, FLAVOUR ENHANCERS, SWEETENERS AROMATIC SUBSTANCES AND APPETIZING SUBSTANCES

All natural flavour concentrates, natural flavouring substances, nature-identical flavouring substances, natural aromatic raw materials and artificial flavourings as defined and permitted in Standard A6 of the

Food Standards Code

Ammonium chloride

Butyric acid

Calcium saccharin

Dextrose

Disodium guanylate

Disodium inosinate

Ethyl butyrate

Fructose

Glucose

Lactose

Neohesperidine dihydrochalcone

Potassium chloride

Saccharin Sodium chloride Sodium saccharin Sucrose Thaumatin