

**Food Standards (Proposal P1048 – Code Revision (2018)) 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 19 November 2018



Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 123 on 29 November 2018. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Proposal P1048 – Code Revision (2018)) Variation*.

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

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

3 Commencement

The variation commences on the date of gazettal.

SCHEDULE

Standard 1.1.1 – Structure of the Code and general provisions

[1] Subsection 1.1.1—2(2)

Omit

Schedule 22 Foods and classes of foods

***Note*** Applies in Australia only

substitute

Schedule 22 Foods and classes of foods

Standard 1.1.2 – Definitions used throughout the Code

[2] Subsection 1.1.2—2(3) (definition of *permitted flavouring substance*)

Omit ‘2015 (edition 27)’, substitute ‘2018 (edition 28)’

[3] Subsection 1.1.2—9(1)(a)(i)

Omit ‘\*fat’, substitute ‘fat’

Standard 1.2.7 – Nutrition, health and related claims

[4] Section 1.2.7—4

Omit ‘\*nutrition content claim’, substitute ‘nutrition content claim’

Standard 1.2.8 – Nutrition information requirements

[5] Paragraph 1.2.8—5(2)(b)

Omit ‘small package’, substitute ‘\*small package’

[6] Subsection 1.2.8—14(1)

Omit ‘small package’, substitute ‘\*small package’

Standard 1.2.10 – Information requirements – characterising ingredients and components of food

[7] Paragraph 1.2.10—3(3)(c)

Omit ‘small package’, substitute ‘\*small package’

Standard 1.6.1 – Microbiological limits in food

[8] Subparagraph 1.6.1—3(5)(a)(iii)(B)

Omit ‘ISO 16140:2003’, substitute ‘ISO 16140.2:2016’

Standard 4.2.3 – Production and Processing Standard for Meat

[9] Clause 3 (definition of *HACCP plan*)

Omit ‘AS-4696-2002’, substitute ‘AS-4696-2007’

[10] Clause 4 (Table 1)

Omit ‘AS4696-2002’, substitute ‘AS-4696-2007’

[10A] Clause 4 (Editorial Note)

Omit ‘AS4696-2002’, substitute ‘AS-4696-2007’

Standard 4.2.5 – Primary Production and Processing Standard for Eggs and Egg Product

[11] Subclause 2(2) (Editorial Note after the definition of *food safety management statement*)

Omit ‘draft Standard 4.1.1.’, substitute ‘Standard 4.1.1.’

[12] Subclause 2(2) (Editorial Note after the definition of *unacceptable egg*)

Omit ‘Standard 1.1.1’, substitute ‘Standard 1.1.2’

[13] Clause 23 (Editorial Note)

Omit ‘Standard 1.2.3’, substitute ‘Schedule 9’

Schedule 1 – RDIs and ESADDIs

[14] Section S1—4

Omit ‘1.1.2—14(a)’, substitute ‘1.1.2—14(3)(a)’

[15] Section S1—5

Omit ‘1.1.2—14(d)’, substitute ‘1.1.2—14(3)(c)’

Schedule 3 – Identity and purity

[16] Paragraph S3—2(1)(b)

Omit

(xi) FAO JECFA Monographs 19 (2016); or

substitute

(xi) FAO JECFA Monographs 19 (2016);

(xii) FAO JECFA Monographs 20 (2017); or

[17] Paragraph S3—2(1)(c)

Omit ‘(2016) Food chemicals codex. 10th ed’, substitute ‘(2018) Food chemicals codex. 11th ed’

[18] Paragraph S3—3(j))

Omit ‘(2017)’, substitute ‘(2018)’

[19] Paragraph S3—28(2)(a)

Omit ‘mg/kg’, substitute ‘mg/g’

Schedule 11 – Calculation of values for nutrition information panel

[20] Section S11—4

Omit subsections (2) and (3), substitute

(2) The total \*dietary fibre, and amount of any specifically named fibre, in a food must be determined in accordance with any one or more of the methods contained in following sections of the AOAC:

(a) for dietary fibre—sections 985.29 or 991.43;

(b) for dietary fibre (including all resistant maltodextrins)—section 2001.03;

(c) for inulin and fructooligosaccharide—section 997.08;

(d) for inulin—section 999.03;

(e) for polydextrose—section 2000.11;

(f) for resistant starch—section 2002.02.

(3) If the dietary fibre content of a food has been determined by more than 1 method of analysis, the total dietary fibre content is calculated by:

(a) adding together the results from each method of analysis; and

(b) subtracting any portion of dietary fibre which has been included in the results of more than one method of analysis.

Schedule 15 – Substances that may be used as food additives

[21] Section S15—5 (table)

Omit ‘9.3.2’, substitute ‘9.3.1’

Schedule 18 – Processing aids

[22] Section S18—3

Omit

|  |  |
| --- | --- |
| Dimethyldialkylammonium chloride | GMP |
| Technological purpose—decolourants, clarifying, filtration and adsorbent agents | |

Substitute

|  |  |
| --- | --- |
| Dimethyldialkylammonium chloride | GMP |

[23] Subsection S18—9(3) (Heading to the table)

Omit ‘Technological purpose” wherever occurring, substitute ‘Technological purpose and food’

[23A] Subsection S18—9(3) (Heading to the table)

Omit ‘Maximum permitted and food level (mg/kg)’ wherever occurring, substitute ‘Maximum permitted level (mg/kg)’

Schedule 26 – Food produced using gene technology

[24] Subsection S26—3(4) (Item 1(g) of the table)

Omit ‘products’, substitute ‘products (see subsection (2))’

[25] Subsection S26—3(4) (Item 6(b) of the table)

Omit ‘GR2E’, substitute ‘GR2E (see subsection (2A))’

**Schedule 29 – Special purpose foods**

[26] Subsection S29—14(1)

Omit ‘section 2.9.3—5’, substitute ‘sections 2.9.3—5 and 2.9.3—6’

[27] Section S29—20 (table)

Omit

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| --- |
| L-cystine |
|  |
| L-glutamic acid |

Substitute

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| --- |
| L-cystine |
| L-glutamic acid |