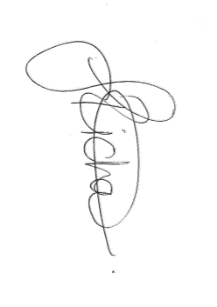


**Food Standards (Application A1158 –** **Rosemary Extract as a Food Additive) Variation**

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 variation commences on the date specified in clause 3 of the variation.

Dated 10 January 2019



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 124 on 23 January 2019. This means that this date is the gazettal date for the purposes of the above notice.

**1 Name**

This instrument is the *Food Standards (Application A1158 – Rosemary Extract as a Food Additive) Variation*.

**2 Variation to a Standard 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**

**[1] Standard 1.3.1** is varied by omitting paragraph 1.3.1—4(6)(j), substituting

(j) sulphur dioxide and sulphites, including hydrosulphites, bisulphites and metabisulphites, are calculated as sulphur dioxide;

(k) rosemary extract is calculated as the sum of carnosic acid and carnosol.

**[2] Schedule 8** is varied by

**[2.1]** inserting in the table to section S8—2 entitled ‘Food additive names—alphabetical listing’, in

alphabetical order

|  |  |
| --- | --- |
| Rosemary extract | 392 |

**[2.2]** inserting in the table in section S8–2 entitled ‘Food additive names—numerical listing’, in numerical order,

|  |  |
| --- | --- |
| 392 | Rosemary extract |

**[3] Schedule 15** is varied by

**[3.1]** inserting in item 2.1 of the table to section S15—5, after the entry for ‘Colourings permitted to a maximum level’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 50 | Only fish oils and algal oils |

**[3.2]** inserting in item 2.2.1.3 of the table to section S15—5, after the entry for ‘Colourings permitted to a maximum level’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 75 |  |

**[3.3]** inserting in item 4.3.4 of the table to section S15—5, after the entry for ‘Calcium propionate’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 50 | Only nut butters and nut spreads |

**[3.4]** inserting in item 5.4 of the table to section S15—5, after the entry for ‘Benzoic acid and sodium, potassium and calcium benzoates’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 20 |  |

**[3.5]** inserting in item 6.3 of the table to section S15—5, after the entry for ‘Annatto extracts’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 50 | Only grain bars, breakfast bars and breakfast cereals |

**[3.6]** inserting in item 6.4 of the table to section S15—5, after the entry for ‘Propionic acid and sodium and potassium and calcium propionates’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 10 | Only for flour based snacks e.g. pretzels, fritters, and crackers; Not for noodles and pasta |

**[3.7]** inserting in item 7.2 of the table to section S15—5, after the entry for ‘Sulphur dioxide and sodium and potassium sulphites’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 40 |  |

**[3.8]** inserting in item 8.2 of the table to section S15—5, after the entry for ‘Propionic acid and sodium and potassium and calcium propionates’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | (a) 15 | For meat with <10% fat; Not for dried sausages |
|  |  | (b) 37.5 | For meat with >10% fat; Not for dried sausages |

**[3.9]** inserting in item 8.2.3 of the table to section S15—5, after the entry for ‘Nitrites (potassium and sodium salts)’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 150 |  |

**[3.10]** inserting in item 8.3.2 of the table to section S15—5, after the entry for ‘Ethyl lauroyl arginate’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 100 | Only dried sausages |

**[3.11]** inserting in item 12 of the table to section S15—5, above item 12.1

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 40 | Not for condiment sauces e.g. ketchup, mayonnaise, mustard, and relishes. |

**[3.12]** inserting in item 20.2 of the table to section S15—5, after the entry for ‘Annatto extracts’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 50 | Only processed nuts |

**[3.13]** inserting in item 20.2.0.4 of the table to section S15—5, after the entry for ‘Calcium disodium EDTA’

|  |  |  |  |
| --- | --- | --- | --- |
| 392 | Rosemary extract | 50 |  |

**[3.14]** omitting item 20.2.0.5 of the table to section S15—5, substituting

|  |  |  |  |
| --- | --- | --- | --- |
| 20.2.0.5 Soup bases (the maximum permitted levels apply to soup made up as directed) | | | |
| 950 | Acesulphame potassium | 3 000 |  |
| 954 | Saccharin | 1 500 |  |
| 956 | Alitame | 40 |  |
| 962 | Aspartame-acesulphame salt | 6 800 |  |
| 20.2.0.6 Starch based snacks (from root and tuber vegetables, legumes and pulses) | | | |
| 392 | Rosemary extract | 20 |  |