Food Standards (Application A1186 – Soy Leghemoglobin in meat analogue products) 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 19 March 2021

Joanna Richards
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 139 on 26 March 2021 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 (Application A1186 – Soy Leghemoglobin in meat analogue products) 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

[1] Standard 1.3.2 is varied by inserting after section 1.3.2—7

1.3.2—8 Use of soy leghemoglobin as a nutritive substance

(1) Iron in the form of soy leghemoglobin must not be used as a nutritive substance in a food other than a meat analogue product to which section S17—4 applies.

(2) For the purposes of subsection (1), soy leghemoglobin must not be present in a meat analogue product in its raw state at a concentration greater than 0.8%.

[2] Schedule 3 is varied by

[2.1] omitting from Note 1 the words 'Section 1.1.1—15 requires', substituting 'Sections 1.1.1—15 and S26—3 require'

[2.2] inserting in the table to subsection S3—2(2) in alphabetical order

soy leghemoglobin preparation	section S3—42

[2.3] inserting after section S3—41

S3—42 Specification for a soy leghemoglobin preparation

Note Subsections S26—3(5) and (7) require a soy leghemoglobin preparation to comply with the specifications set out in this section.

For a soy leghemoglobin preparation, the specifications are the following:

(a) soy leghemoglobin protein—maximum 9.0%;
(b) soy leghemoglobin protein purity—minimum 65%;
(c) appearance—dark red concentrated liquid;
(d) solids— maximum 26%;
(e) fat—maximum 2.0%;
(f) carbohydrate—maximum 6.0%;
(g) pH—5-10;
(h) moisture—maximum 90%;
(i) ash—maximum 4.0%;
(j) lead—maximum 0.4 mg/kg;
(k) arsenic—maximum 0.05 mg/kg;
(l) mercury—maximum 0.05 mg/kg;
(m) cadmium—maximum 0.2 mg/kg;
(n) microbiological:
    (i) *Escherichia coli*—negative to test;
    (ii) *Salmonella spp*.—negative to test;
    (iii) Listeria monocytogenes—negative to test.

[3] **Schedule 17** is varied by

[3.1] inserting in Column 2 of the table to section S17—3 for the mineral 'Iron', in alphabetical order

	Soy leghemoglobin in a soy leghemoglobin preparation that is listed in Schedule 26 and complies with any corresponding conditions listed in that Schedule.

[3.2] omitting from the table to section S17—4, under the heading 'Analogues derived from legumes'

Analogues of meat, where no less than 12% of the energy value of the food is derived from protein, and the food contains 5 g protein per serve of the food

substituting

Analogues of meat, where no less than 12% of the energy value of the food is derived from protein, and the food contains no less than 5 g protein per serve of the food

[4] **Schedule 26** is varied by

[4.1] inserting in subsection S26—2(2), in alphabetical order

soy leghemoglobin preparation means a cell lysate preparation that:

(a) is derived from *Pichia pastoris* containing the gene for leghemoglobin c2 from *Glycine max*; and

(b) contains soy leghemoglobin.

[4.2] inserting in the table to subsection S26—3(7), in numerical order

3	**Soy leghemoglobin preparation**	*Pichia Pastoris* containing the gene for leghemoglobin c2 from *Glycine max*	1. May only be added to a meat analogue product to enable the use in that product of soy leghemoglobin as a nutritive substance in accordance with Standard 1.3.2. 2. Must comply with the specifications set out in section S3—42.