

Food Standards (Application A1180 – Natural Glycolipids as a preservative in non-alcoholic beverages) 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 A1180 – Natural Glycolipids as a preservative in non-alcoholic beverages) 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] **Schedule 2** is varied by inserting in the table to section S2—2 in alphabetical order

MPN	most probable number
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[2] **Schedule 3** is varied by

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

Sweet osmanthus ear glycolipids	section S3—43
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[2.2] inserting after section S3—42

S3—43 Specification for sweet osmanthus ear glycolipids

For sweet osmanthus ear glycolipids, the specifications are the following:

- (a) CAS number—2205009-17-0;
- (b) chemical structure—a mixture of long-chain glycolipids obtained from the fermentation and filtration of the non-GMO *Dacryopinax spathularia* strain MUCL 53181;
- (c) description—off-white to ivory powder;
- (d) pH—between 5.0 and 7.0 (1% aqueous solution);
- (e) water—less than 5%;
- (f) protein—less than 3%;
- (g) fat—less than 2%;
- (h) total glycolipid content on a dry weight basis for the powder—no less than 93%;
- (i) lead—not more than 2 mg/kg;
- (j) arsenic—not more than 1 mg/kg;
- (k) cadmium— not more than 1 mg/kg;
- (l) mercury— not more than 1 mg/kg;
- (m) microbial limits:
 - (i) total aerobic microbial count—not more than 100 cfu/g;
 - (ii) total yeast and mould count—not more than 10 cfu/g;
 - (iii) coliforms—not more than 3 MPN/g;
 - (iv) *Escherichia coli*—not more than 3 MPN/g.

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

[3.1] inserting in the table to section S8—2 entitled 'Food additive names—alphabetical listing', in alphabetical order

Sweet osmanthus ear glycolipids	–
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[3.2] inserting in the table to section S8—2 entitled 'Food additive names—numerical listing', after the entry for 'Sodium hydrosulphite'

–	Sweet osmanthus ear glycolipids
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[4] Schedule 15 is varied by

[4.1] inserting in item 14.1.2 of the table to section S15–5, after the heading ‘Fruit and vegetable juices and fruit and vegetable juice products’

Sweet osmanthus ear glycolipids	100
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[4.2] inserting in item 14.1.3 of the table to section S15–5, after the entry for ‘Quinine’

Sweet osmanthus ear glycolipids	50
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[4.3] inserting in item 14.1.4 of the table to section S15–5, after the entry for ‘Monk fruit extract (luo han guo extract)’

Sweet osmanthus ear glycolipids	20
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[4.4] inserting in item 14.1.5 of the table to section S15–5, after the entry for ‘Additives permitted at GMP’

Sweet osmanthus ear glycolipids	10
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[4.5] inserting in item 14.2.1 of the table to section S15–5, after the heading ‘Beer and related products’

Sweet osmanthus ear glycolipids	100	Only beer where the alcohol has been removed
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