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FOOD STANDARDS

AMENDMENT NO. 154

The following instruments are separate instruments in the Federal Register of Legislative Instruments and are known collectively in the Food Standards Gazette as Amendment No. 154.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.1.1 Structure of the Code and general provisions

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.1.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.1.1 – Structure of the Code and general provisions.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.1.1—2 Structure of the Code

(1) All the standards of the Code are read together as a single instrument.

(2) The standards of the Code are arranged into Chapters, Parts and a set of Schedules as shown below:

Note The Chapters cover the following material:

(a) Chapter 1:

(i) preliminary material; and

(ii) provisions that apply to all foods;

(b) Chapter 2—provisions that apply only to particular foods;

(c) Chapter 3—food hygiene (applies in Australia only);

(d) Chapter 4—the primary production and processing of food (applies in Australia only);

(e) Chapter 5—revocation of previous versions of Standards 1.1.1 to 2.10.3 and transitional matters.

Schedules 1 to 30 follow Chapter 5.

Chapter 1 Introduction and standards that apply to all foods

Part 1.1 Preliminary

Standard 1.1.1 Structure of the Code and general provisions

Standard 1.1.2 Definitions used throughout the Code

Part 1.2 Labelling and other information requirements

Standard 1.2.1 Requirements to have labels or otherwise provide information

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Standard 1.2.5 Information requirements – date marking of food for sale

Standard 1.2.6 Directions for use and storage

Standard 1.2.7 Nutrition, health and related claims

Standard 1.2.8 Nutrition information requirements

Note There is no Standard 1.2.9

Chapter 4 Primary production standards

Note Applies in Australia only

Chapter 5 Revocation, transitionals etc

Schedules

Schedule 19 Maximum levels of contaminants and natural toxicants

Schedule 20 Maximum residue limits

Note Applies in Australia only

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Note Applies in Australia only

Schedule 22 Foods and classes of foods

Note Applies in Australia only

Schedule 23 Prohibited plants and fungi

Schedule 24 Restricted plants and fungi

Schedule 25 Permitted novel foods

Schedule 26 Food produced using gene technology

Schedule 27 Microbiological limits for foods

Schedule 28 Composition of packaged water

Schedule 29 Special purpose foods

Division 2 Application and interpretation

Note Definitions that are used throughout the Code are contained in Standard 1.1.2.

1.1.1—3 Application of Code

(1) Unless this Code provides otherwise, this Code applies to food that is:

(a) sold, processed or handled for sale in Australia or New Zealand; or

(b) imported into Australia or New Zealand.

Note 1 The following provisions have not been incorporated by reference into a food standard under the *Food Act 2014* (NZ):

(i) sections 1.2.1—7 and 1.2.1—14, and Standard 1.2.11 (country of origin labelling requirements);

(ii) Standard 1.4.2 (agvet chemicals);

(iii) Standard 1.6.2 (processing requirements for meat);

(iv) section 2.1.1—5 (requirement for folic acid and thiamin in bread);

(v) section 2.2.1—12 (bovine must be free from bovine spongiform encephalopathy);

(vi) Standard 2.2.2 (eggs);

(vii) subsection 2.4.2—3(2) and subsection 2.4.2—3(4) (requirement for food sold as table edible oil spreads and table margarine);

(viii) Chapter 3 (food safety standards) and Chapter 4 (primary production and processing standards).

Note 2 Standard 2.9.6 (Transitional standard for special purpose foods (including amino acid modified foods)) does not apply in Australia.

(2) Subsection (1) does not apply to wine that:

(a) has a shelf life of more than 12 months; and

(b) was bottled before 20 December 2002; and

(c) complies with all food standards in the case of Australia and all food standards in the case of New Zealand, that would have applied on the date of bottling; and

(d) is labelled with a 2002 vintage date or earlier.

1.1.1—4 Application of interpretation legislation

This Code is to be interpreted in accordance with the rules of interpretation:

(a) in Australia—the *Acts Interpretation Act 1901* (Cth); and

(b) in New Zealand—the *Interpretation Act 1999* (NZ).

1.1.1—5 References to other instruments

(1) In this Code:

(a) a reference to an Act, including an Act of a State or Territory or of New Zealand, includes any instruments made under that Act; and

(b) a reference to the Code of Federal Regulations, or CFR, is a reference to the 2014 compilation of the United States Code of Federal Regulations.

Note In this Code, the Code of Federal Regulations is cited in the following format: [title number] CFR § [section number]

(2) Guidelines developed by FSANZ in accordance with paragraph 13(1)(c) of the FSANZ Act are to assist in the interpretation of this Code and are not legally binding.

1.1.1—6 How average quantity is to be calculated

(1) This section applies where this Code requires an ***average quantity*** of a substance to be declared in the labelling of a food for sale, whether as a percentage or as the amount of the substance in a serving or other amount of the food.

Note The term ***average quantity*** is defined in section 1.1.2—2.

Example The Code requires the 'average quantity' of a variety of substances to be listed in the nutrition information about a food for sale, for example protein, carbohydrate and sugars.

(2) The average quantity is to be calculated by the manufacturer or producer using whichever of the methods in subsection (3) the manufacturer or producer considers to best represent the average quantity, taking into account any factors that would cause the actual amount of the substance in the food to vary from lot to lot, including seasonal variability.

(3) The methods are:

(a) the amount that the manufacturer or producer of the food determines, based on an analysis, to be the average amount of the substance in a serving or other amount of the food; or

(b) the calculation of the actual amount of the substance, or the calculation of the average amount of the substance, in the ingredients used for the food; or

(c) the calculation from generally accepted data relevant to that food.

1.1.1—7 Units of measurement

(1) A symbol of measurement used in this Code has the meaning assigned to it by the table in Schedule 2.

(2) If a symbol is not assigned a meaning by the table, it has the meaning assigned to it:

(a) in Australia—by the *National Measurement Act 1960* (Cth); or

(b) in New Zealand—by the *Weights and Measures Act 1987* (NZ).

(3) If a symbol is not assigned a meaning by the table or subsection (2), it has the meaning assigned to the symbol by the Systeme Internationale d'Unités.

(4) Where a unit of measurement is referred to in the heading of a table in this Code, the amounts specified in the table are to be measured according to those units unless a different unit of measurement is specified in relation to a particular item in the table.

1.1.1—8 Compliance with requirements for mandatory statements or words

(1) If a provision of this Code requires a warning statement or specific words to be used, the warning statement or words must be expressed in the words set out in this Code without modification.

(2) If a provision of this Code requires a statement other than a warning statement to be used:

(a) that statement may be modified; and

(b) any modification must not contradict or detract from the effect of the statement.

Division 3 Effect of variations to Code

1.1.1—9 Effect of variations to Code

(1) Unless this Code, or an instrument varying this Code, provides otherwise, if:

(a) this Code is varied; and

(b) a food was compliant for a kind of sale immediately before the variation commenced;

the food is taken to be compliant for that kind of sale for a period of 12 months beginning on the date of the variation.

(2) In this section, a food is ***compliant*** for a kind of sale if:

(a) when a labelling requirement of this Code applies to the kind of sale—the labelling of the food complies with the requirement; and

(b) when a packaging requirement of this Code applies to the kind of sale—the packaging of the food complies with the requirement; and

(c) the food complies with any provisions of this Code relating to the composition of food of that kind.

Division 4 Basic requirements

Note 1 In Australia, the Code is enforced under application Acts in each State and Territory, and under Commonwealth legislation dealing with imported food. In outline, this scheme operates as follows:

(1) The application Acts comprise a uniform legislative scheme based on Model Food Provisions that are annexed to the *Food Regulation Agreement*, an agreement between the Commonwealth, States and Territories. Under those Acts, a person:

(a) must comply with any requirement imposed on the person by a provision of this Code in relation to:

(i) the conduct of a food business; or

(ii) food intended for sale; or

(iii) food for sale; and

(b) must not sell any food that does not comply with any requirement of this Code that relates to the food; and

(c) must not sell or advertise any food that is packaged or labelled in a manner that contravenes a provision of this Code; and

(d) must not sell or advertise for sale any food in a manner that contravenes a provision of this Code; and

(e) must not, for the purpose of effecting or promoting the sale of any food in the course of carrying on a food business, cause the food to be advertised, packaged or labelled in a way that falsely describes the food.

(2) For paragraph (1)(e), food is falsely described if:

(a) it is represented as being of a particular nature or substance; and

(b) the Code provides a prescribed standard for such food; and

(c) the food does not comply with the prescribed standard.

(3) The relevant Acts are:

(a) *Food Act 2003* (New South Wales)

(b) *Food Act 1984* (Victoria)

(c) *Food Act 2006* (Queensland)

(d) *Food Act 2008* (Western Australia)

(e) *Food Act 2001* (South Australia)

(f) *Food Act 2003* (Tasmania)

(g) *Food Act 2001* (Australian Capital Territory)

(h) *Food Act 2004* (Northern Territory).

(4) Under the *Imported Food Control Act 1992* (Cth), a person is prohibited from:

(a) importing into Australia food that does not meet applicable standards of this Code, other than those relating to information on labels of packaged food; and

(b) dealing with imported food that does not meet applicable standards relating to information on labels of packaged food.

Note 2 In New Zealand, under the *Food Act 2014* (NZ) a person commits an offence if the person breaches or fails to comply with:

(a) a requirement in an adopted joint food standard or a domestic food standard;

(b) …

1.1.1—10 Requirements relating to food for sale

(1) This section applies in relation to food for sale.

Compositional requirements

(2) Subject to this section, food for sale may consist of, or have as an ingredient, any food.

(3) Food for sale must comply with any provisions of this Code relating to the composition of food of that kind (including provisions relating to the presence of other substances in food of that kind).

(4) Where a compositional requirement permits the use of 'other foods' or 'other ingredients' as ingredients, the permission does not extend to the addition of a food or a substance that is otherwise not permitted to be added to food, or to the specified food, under this Code.

(5) Unless expressly permitted by this Code, food for sale must not be any of the following:

(a) a *prohibited plant or fungus, a *restricted plant or fungus, or coca bush;

(b) if the food is for retail sale—a *novel food;

(c) a *food produced using gene technology;

(d) a food that has been irradiated;

(e) kava or any substance derived from kava.

(6) Unless expressly permitted by this Code, food for sale must not have as an ingredient or a component, any of the following:

(a) a substance that was *used as a food additive;

(b) a substance that was *used as a nutritive substance;

(c) a substance that was *used as a processing aid;

(d) in Australia—a detectable amount of:

(i) an *agvet chemical; or

(ii) a metabolite or degradation product of an agvet chemical;

(e) a *prohibited plant or fungus, a *restricted plant or fungus, or coca bush;

(f) if the food is for retail sale—a *novel food;

(g) a *food produced using gene technology;

(h) a food that has been irradiated;

(i) kava or any substance derived from kava.

Note 1 Relevant permissions for subsections (3) and (4) are contained in various standards. See in particular:

- food additives—Standard 1.3.1;
- nutritive substances—Standard 1.3.2, Standard 2.6.2, Standard 2.9.1, Standard 2.9.2, Standard 2.9.3, Standard 2.9.4, and Standard 2.9.5;
- processing aids—Standard 1.3.3;
- agvet chemical residues—Standard 1.4.2;
- prohibited plants and fungi—Standard 1.4.4;
- novel foods—Standard 1.5.1;

- food produced using gene technology—Standard 1.5.2;
- irradiated food—Standard 1.5.3;
- kava—Standard 2.6.3.

Note 2 There is an overlap between some of these categories. For example, some substances may be used as a food additive or as a nutritive substance. For such substances, there will be different provisions permitting use of the substance for different purposes.

Note 3 In some cases, a provision refers to the total amount of a substance added to a food. In these cases, the total amount applies irrespective of whether the substance was used as a food additive, used as a processing aid or used as a nutritive substance.

(7) Subsection (6) does not apply to a substance that is in a food for sale, or in an ingredient of a food for sale, by natural occurrence.

Labelling requirements

(8) If a labelling requirement of this Code applies to the sale of food, the labelling must comply with the requirement.

Information requirements

(9) If an information requirement of this Code applies to the sale of food, the information must be provided as required.

Packaging requirements

(10) If a packaging requirement of this Code applies to the sale of food, the packaging must comply with the requirement.

(11) Any packaging, and any article or material in the packaging or in contact with the food, must not, if taken into the mouth:

(a) be capable of being swallowed or obstructing any alimentary or respiratory passage; or

(b) be otherwise likely to cause bodily harm, distress or discomfort.

Example Articles or materials include any materials in contact with food, including packaging materials that contain other items such as moisture absorbers, mould inhibitors, oxygen absorbers, promotional materials, writing or other graphics.

1.1.1—11 Microbiological requirements for lot of a food

A lot of a food must not have an unacceptable level of microorganisms as determined in accordance with Standard 1.6.1.

Note For the meaning of ***lot***, see section 1.1.2—2.

1.1.1—12 Applicable standards for importation of food

(1) The provisions of this Code relating to labelling are applicable to food that is imported with the labelling with which it is intended to be sold.

(2) The provisions of this Code relating to packaging are applicable to food that is imported in the packaging in which it is intended to be sold.

(3) The provisions of this Code, other than those relating to packaging and labelling, are applicable to food that is imported.

Note This provision is relevant to the *Imported Food Control Act 1992* (Cth), and the provisions of the *Food Act 2014* (NZ) that relate to importation of food.

1.1.1—13 Food sold with a specified name or representation

(1) This section applies where a provision of this Code that provides that a food that is sold as a named food, whether or not the name is in quotation marks, must satisfy certain requirements (usually that the food being sold must satisfy the definition of the food in this Code).

Example The provisions in Chapter 2 headed 'Requirement for food sold as …', e.g.

2.1.1—3 Requirement for food sold as bread
A food that is sold as bread must be bread.

In this example bread is the food and is not in quotation marks.

(2) If the provision specifies the name of the food in quotation marks, any requirement that must be satisfied applies only if that name is used in connection with the sale.

Note 1 The foods to which a requirement that must be satisfied applies only if the name of the food is used include: butter, chocolate, cider, cocoa, coffee, cream, decaffeinated coffee, decaffeinated instant coffee, decaffeinated instant tea, decaffeinated soluble tea, gelatine, ice cream, imitation vinegar, instant tea, iodised reduced sodium salt mixture, iodised salt, margarine, mead, milk, peanut butter, perry, processed cheese, salt, skim milk, soluble coffee, soluble tea, table margarine, tea, vinegar, white sugar, wholegrain, wholemeal and yoghurt. These are foods that are identified in quotation marks in provisions to which subsection (1) applies.

Example A cocoa-based confectionery that is not sold as a chocolate confectionery; or a water-based beverage that contains fruit but is not sold as fruit juice, need not satisfy a requirement about chocolate or fruit juice.

(3) If the provision specifies the name of the food without quotation marks, any requirement that must be satisfied applies to any sale in which a purchaser is likely to assume that the food being sold was the food.

Note A requirement that must be satisfied applies to any sale in which a purchaser is likely to assume that the food being sold is, for example: ale, beer, brandy, bread, cheese, condensed skim milk, condensed whole milk, dried skim milk, dried whole milk, edible oil spread, electrolyte drink, electrolyte drink mix, evaporated skim milk, evaporated whole milk, fermented milk, fruit drink, fruit juice, fruit wine, fruit wine product, jam, lager, liqueur, meat pie, pilsener, porter, sausage, spirit, stout, table edible oil spread, vegetable juice, vegetable wine, vegetable wine product, wine and wine product. These are foods that are not identified in quotation marks in provisions to which subsection (1) applies. Use of the name could be an element of a representation about the identity of the food.

Example Bread sold as sourdough; a cheese or processed cheese sold as cheddar or processed cheddar; or a sausage sold as bratwurst. Jam may be sold as conserve.

Example 2 Steak pie or lamb pie must contain no less than 250 g/kg of meat flesh.

(4) If a food name is used in connection with the sale of a food (for example in the labelling), the sale is taken to be a sale of the food as the named food unless the context makes it clear that this is not the intention.

Examples Section 2.7.2—3, relating to beer, does not prevent the use of 'ginger beer' in relation to the soft drink. Such a product is not beer for the purposes of the Code.

Section 2.1.1—3, relating to 'bread', does not prevent the use of 'shortbread' or 'crispbread' in relation to those foods, or 'unleavened bread' to describe the food made without the yeast that would be required for it to be sold as 'bread'. Those products are not bread for the purposes of the Code.

The context within which foods such as soy milk or soy ice cream are sold is indicated by use of the name soy; indicating that the product is not a dairy product to which a dairy standard applies.

1.1.1—14 Other requirements relating to food

Requirements for handling of food

(1) If this Code sets requirements for the handling of food, the food must be handled in accordance with those requirements.

Note This subsection relates to requirements in Chapter 3 and has application in Australia only.

Requirements for record-keeping

(2) If this Code sets requirements for record-keeping in relation to food, those requirements must be complied with.

1.1.1—15 Identity and purity

(1) This section applies to the following substances when added to food in accordance with this Code, or sold for use in food:

(a) a substance that is *used as a food additive;

(b) a substance that is *used as a processing aid;

(c) a substance that is *used as a nutritive substance;

(d) a *novel food.

(2) The substance must comply with any relevant specification set out in Schedule 3.

1.1.1—16 Use of asterisks to identify terms defined in subsection 1.1.2—2(3)

(1) Many of the terms in this Code are defined in subsection 1.1.2—2(3).

(2) Most of the terms that are defined in subsection 1.1.2—2(3) are identified by an asterisk appearing at the start of the term: as in '*carbohydrate'.

(3) An asterisk usually identifies the first occurrence of a term in a section (if not divided into subsections), subsection or definition. Later occurrences of the term in the same provision are not usually asterisked.

(4) Terms are not asterisked in headings, notes, examples, explanatory tables, guides, outline provisions or diagrams.

(5) If a term is not identified by an asterisk, disregard that fact in deciding whether or not to apply to that term a definition or other interpretation provision.

(6) The following basic terms used throughout the Code are not identified with an asterisk:

Terms defined in subsection 1.1.2—2(3) that are not identified with asterisks

Item	***Term***
1	claim
2	Code
3	fat
4	food
5	food additive
6	fruit
7	infant
8	label
9	labelling
10	nutrition content claim
11	package
12	serving
13	statement of ingredients
14	sugars

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.1.2 Definitions used throughout the Code

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.1.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.1.2 – Definitions used throughout the Code.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.1.2—2 Definitions—general

Note Definitions for foods are provided in section 1.1.2—3.

(1) Subject to subsection (2), a term used in this Code that is also used in the *FSANZ Act has the same meaning as in the FSANZ Act, unless the contrary intention appears.

(2) In applying this Code under an application Act, a term used in this Code that is also used in the *application Act has the same meaning as in the application Act, unless the contrary intention appears.

Example A contrary intention is apparent in the definition of ***label*** in subsection 1.1.2—2(3).

(3) In this Code, unless the contrary intention appears, the following definitions apply:

additive permitted at GMP—see section 1.1.2—11

agvet chemical means an agricultural chemical product or a veterinary chemical product, within the meaning of the Agvet Code.

Note The Agvet Code is the Agricultural and Veterinary Chemicals Code set out in the Schedule to the *Agricultural and Veterinary Chemicals Code Act 1994* (Cth). See subsection 4(1) of the FSANZ Act.

amino acid modified food—see section 2.9.6—2.

AS/NZS means a joint Australia New Zealand Standard published by Standards Australia.

application Act means an Act or Ordinance of a *jurisdiction under which the requirements of this Code are applied in the jurisdiction.

AS means an Australian Standard published by Standards Australia.

assisted service display cabinet means an enclosed or semi-enclosed display cabinet which requires a person to serve the food as requested by the purchaser.

authorised officer, in relation to a jurisdiction, means a person authorised or appointed under an application Act or other legislation of the relevant *jurisdiction for the purposes of enforcement of a provision of the relevant application Act, or for purposes that include that purpose.

available carbohydrate means available carbohydrate calculated in accordance with section S11—3.

available carbohydrate by difference means available carbohydrate by difference calculated in accordance with section S11—3.

average energy content means the average energy content calculated in accordance with section S11—2.

average quantity, of a substance in a food, means the average, for such foods from that producer or manufacturer, of:

(a) where a serving or reference amount is specified—the amount of the substance that such a serving or reference amount contains; or

(b) otherwise—the proportion of that substance in the food, expressed as a percentage.

Note See also section 1.1.1—6.

baked-for date, in relation to bread, means:

(a) if the time at which the bread was baked is before midday—the baked-on date;

(b) if the time at which the bread was baked is on or after midday—the day after the baked-on date.

baked-on date, in relation to bread, means the date on which the bread was baked.

bear a label: a food for sale is taken to ***bear a label*** of a specified kind or with specified content if either of the following is part of or attached to the packaging of the food:

(a) a label of that kind or with that content;

(b) labels that together are of that kind or have that content.

best-before date, for a food for sale, means the date up to which the food will remain fully marketable and will retain any specific qualities for which express or implied claims have been made, if the food:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under Standard 1.2.6.

biologically active substance means a substance, other than a nutrient, with which health effects are associated.

biomarker means a measurable biological parameter that is predictive of the risk of a *serious disease when present at an abnormal level in the human body.

bulk cargo container:

(a) means an article of transport equipment, being a lift van, movable tank, shipping container, aircraft cargo container or other similar structure:

  (i) of a permanent character and accordingly strong enough to be suitable for repeated use; and

  (ii) specifically designed to facilitate the carriage of goods by one or more modes of transport, without immediate repacking; and

  (iii) fitted with devices permitting its ready handling and its transfer from one mode of transport to another; and

  (iv) so designed as to be easy to fill and empty; and

  (v) having an internal volume of one cubic metre or more; and

(b) includes the normal accessories and equipment of the container, when imported with the container and used exclusively with it; and

(c) does not include any vehicle, or any ordinary packing case, crate, box, or other similar article used for packing.

business address means the street address, or a description of the location, of the premises from which a business is being operated.

carbohydrate, other than in the definition of ***beer*** (section 1.1.2—3), means *available carbohydrate or *available carbohydrate by difference.

caterer means a person, establishment or institution (for example, a catering establishment, a restaurant, a canteen, a school, or a hospital) which handles or offers food for immediate consumption.

characterising component—see section 1.1.2—4.

characterising ingredient—see section 1.1.2—4.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

claim requiring nutrition information:

(a) means:
  (i) a nutrition content claim; or
  (ii) a health claim; and
(b) does not include:
  (i) a declaration that is required by an application Act; or
  (ii) an endorsement.

Code, or ***this Code***, means the Australia New Zealand Food Standards Code.

code number, used in relation to a substance *used as a food additive, means either:

(a) the number set out in the table to Schedule 8 in relation to that substance; or
(b) that number preceded by the letter 'E'.

colouring permitted at GMP—see section 1.1.2—11

colouring permitted to a maximum level—see section 1.1.2—11

comminuted means chopped, diced or minced.

component, of a food, means a substance that is present as a constituent part of the food (as distinct from an ingredient).

Example If sodium bicarbonate is used as an ingredient to produce a food, it will be changed by the cooking into carbon dioxide and salts; the salts are identifiable as components of the food.

compound ingredient: an ingredient of a food is a ***compound ingredient*** if it is itself made from two or more ingredients.

dietary fibre means that fraction of the edible part of plants or their extracts, or synthetic analogues that:

(a) is resistant to digestion and absorption in the small intestine, usually with complete or partial fermentation in the large intestine; and
(b) promotes one or more of the following beneficial physiological effects:
  (i) laxation;
  (ii) reduction in blood cholesterol;
  (iii) modulation of blood glucose;

and includes:

(c) polysaccharides or oligosaccharides that have a degree of polymerisation greater than 2; and
(d) lignins.

endorsement means a nutrition content claim or a health claim that is made with the permission of an endorsing body.

endorsing body means a not-for-profit entity that:

(a) has a nutrition- or health-related purpose or function; and
(b) permits a *supplier to make an endorsement.

ESADDI means Estimated Safe and Adequate Daily Dietary Intake—see section 1.1.2—10.

extraneous residue limit or ***ERL***, for an *agvet chemical in a food, means the amount identified in Schedule 21 for that agvet chemical in that food.

fat, in Standards 1.2.7 and 1.2.8 and Schedules 4 and 11, means total fat.

flavouring substance means a substance that is used as a food additive to perform the technological purpose of a flavouring in accordance with this Code.

food—see subsection (2) (the term has the same meaning as in the relevant application Act).

Note Each of the various application Acts has a definition of ***food***. These all have a similar effect and make the concept very broad, effectively covering anything that is intended or offered for human consumption

Food Act means the *Food Act 2014* (NZ).

food additive—see ***used as a food additive***, section 1.1.2—11.

food group means any of the following groups:

(a) bread (both leavened and unleavened), grains, rice, pasta and noodles;

(b) fruit, vegetables, herbs, spices and fungi;

(c) milk, skim milk, cream, fermented milk, yoghurt, cheese, processed cheese, butter, ice cream, condensed milk, dried milk, evaporated milk, and dairy analogues derived from legumes and cereals listed in section S17—4;

(d) meat, fish, eggs, nuts, seeds and dried legumes;

(e) fats including butter, edible oils and edible oil spreads.

food produced using gene technology means a food which has been derived or developed from an organism which has been modified by gene technology.

Note This definition does not include food derived from an animal or other organism which has been fed food produced using gene technology, unless the animal or other organism is itself a product of gene technology.

FSANZ means Food Standards Australia New Zealand.

FSANZ Act means the *Food Standards Australia New Zealand Act 1991* (Cth).

fund raising event means an event that raises funds solely for a community or charitable cause and not for personal financial gain.

galacto-oligosaccharides means a mixture of the substances produced from lactose by enzymatic action, comprised of between two and eight saccharide units, with one of these units being a terminal glucose and the remaining saccharide units being galactose, and disaccharides comprised of two units of galactose.

gene technology means recombinant DNA techniques that alter the heritable genetic material of living cells or organisms.

general level health claim means a health claim that is not a high level health claim.

general level health claims table means the table to section S4—5.

geographical indication—see section 2.7.5—4.

gluten means the main protein in wheat, rye, oats, barley, triticale and spelt relevant to the medical conditions coeliac disease and dermatitis herpetiformis.

glycaemic index (GI) means a measure of the blood glucose raising ability of the digestible carbohydrates in a given food as determined by a recognised scientific method.

GMP or ***Good Manufacturing Practice***, with respect to the addition of substances used as food additives and substances used as processing aids to food, means the practice of:

(a) limiting the amount of substance that is added to food to the lowest possible level necessary to accomplish its desired effect; and

(b) to the extent reasonably possible, reducing the amount of the substance or its derivatives that:

  (i) remains as a *component of the food as a result of its use in the manufacture, processing or packaging; and

(ii) is not intended to accomplish any physical or other technical effect in the food itself;

(c) preparing and handling the substance in the same way as a food ingredient.

hamper means a decorative basket, box or receptacle that:

(a) contains one or more separately identifiable foods; and

(b) may contain other items, such as decorative cloths, glasses and dishes.

health claim means a claim which states, suggests or implies that a food or a property of food has, or may have, a health effect.

Note See also subsection 2.10.2—8(3).

health effect means an effect on the human body, including an effect on one or more of the following:

(a) a biochemical process or outcome;

(b) a physiological process or outcome;

(c) a functional process or outcome;

(d) growth and development;

(e) physical performance;

(f) mental performance;

(g) a disease, disorder or condition.

high level health claim means a *health claim that refers to a *serious disease or a *biomarker of a serious disease.

high level health claims table means the table to section S4—4.

import includes:

(a) in Australia—import from New Zealand; and

(b) in New Zealand—import from Australia.

individual portion pack—see subsection 1.2.1—6(4).

infant means a person under the age of 12 months.

inner package, in relation to a food for special medical purposes, means an individual package of the food that:

(a) is contained and sold within another package that is labelled in accordance with section 2.9.5—9; and

(b) is not designed for individual sale, other than a sale by a *responsible institution to a patient or resident of the responsible institution.

Example An example of an inner package is an individual sachet (or sachets) of a powdered food contained within a box that is fully labelled, being a box available for retail sale.

intra-company transfer—see section 1.2.1—18.

inulin-type fructans means mixtures of saccharide chains that have β-D-(2→1) fructosyl-fructose linkages with or without a terminal α-D-(1→2) glucosyl-fructose linked glucose unit.

irradiation, in relation to food, means subjecting the food to ionising radiation, other than ionising radiation imparted to food by measuring or inspection instruments, and ***irradiate*** and ***irradiated*** have corresponding meanings.

jurisdiction means a State or Territory of Australia, the Commonwealth of Australia, or New Zealand.

label, in relation to a food for sale, means any tag, brand, mark or statement in writing or any representation or design or descriptive matter that:

(a) is attached to the food or is a part of or attached to its packaging; or

(b) accompanies and is provided to the purchaser with the food; or

(c) is displayed in connection with the food when it is sold.

labelling:

(a) in relation to a food for sale, ***labelling*** means all of the labels for the food together; and

(b) a requirement for the labelling of a food to include specified content is a requirement for at least one of the labels to have that content.

listericidal process means a process that reduces *Listeria monocytogenes* microorganisms in the food to a safe level.

lot means an amount of a food that the manufacturer or producer identifies as having been prepared, or from which foods have been packaged or otherwise separated for sale, under essentially the same conditions, for example:

(a) from a particular preparation or packing unit; and

(b) during a particular time ordinarily not exceeding 24 hours.

lot identification, for a food for sale, means a number or other information that identifies:

(a) the premises where the food was prepared or packed; and

(b) the *lot of which the food is a part.

maximum residue limit or ***MRL***, for an *agvet chemical in a food, means the amount identified in Schedule 20 for that agvet chemical in that food.

medical institution—see section 1.1.2—7.

medium chain triglycerides means triacylglycerols that contain predominantly the saturated fatty acids designated by 8:0 and 10:0.

meet the NPSC means that the *nutrient profiling score of a food described in Column 1 of the table to section S4—6 is less than the number specified for that food in Column 2 of that table.

monounsaturated fatty acids means the total of cis-monounsaturated fatty acids.

non-traditional food—see section 1.1.2—8.

novel food—see section 1.1.2—8.

NPSC means the nutrient profiling scoring criterion (see section S4—6).

nutrition content claim—see section 1.1.2—9.

Note See also subsection 2.10.2—8(3).

nutrition information panel means a nutrition information panel that is required to be included on a label on a package of food in accordance with Standard 1.2.8.

nutrient profiling score means the final score calculated pursuant to the method referred to in section 1.2.7—26.

nutritive substance—see ***used as a nutritive substance***, section 1.1.2—12.

NZS means a New Zealand Standard published by Standards New Zealand.

one-day quantity, in relation to a formulated supplementary sports food, means the amount of that food which is to be consumed in one day in accordance with directions specified in the label.

Note For the meaning of ***one-day quantity*** in relation to a formulated caffeinated beverage, see subsection 2.6.4—5(5).

package:

(a) means any container or wrapper in or by which food for sale is wholly or partly encased, covered, enclosed, contained or packaged; and

(b) if food is carried or sold or intended to be carried and sold in more than one package—includes each package; and

(c) does not include:

(i) a *bulk cargo container; or

(ii) a pallet overwrap; or

(iii) a crate and packages which do not obscure labels on the food; or

(iv) a transportation vehicle; or

(v) a vending machine; or

(vi) a hamper; or

(vii) a container or wrapper (including a covered plate, cup, tray or other food container) in which food is served in a prison, hospital or *medical institution; or

(viii) for Standard 2.9.5—a covered plate, cup, tray or other food container in which food for special medical purposes is served by a *responsible institution to a patient or resident.

permitted flavouring substance means any of the following:

(a) a substance that is listed in at least one of the following publications:

(i) Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavour and Extract Manufacturers' Association of the United States from 1960 to 2013 (edition 26);

(ii) Chemically-defined flavouring substances, Council of Europe, November 2000;

(iii) Annex I of Council Regulation (EU) No 872/2012 of 1 October 2012 adopting the list of flavouring substances [2012] OJ L267/1;

(iv) 21 CFR § 172.515;

(b) a *flavouring substance obtained by physical, microbiological, enzymatic or chemical processes from material of vegetable or animal origin either in its raw state or after processing by traditional preparation process including drying, roasting and fermentation;

(c) a flavouring substance that is obtained by synthetic means and which is identical to one of the substances described in paragraph (b).

phytosterols, phytostanols and their esters: a reference to ***phytosterols, phytostanols and their esters*** is a reference to a substance which meets a specification for phytosterols, phytostanols and their esters in section S3—24.

polyunsaturated fatty acids means the total of polyunsaturated fatty acids with cis-cis-methylene interrupted double bonds.

prescribed name, of a particular food, means a name declared by a provision of this Code to be the prescribed name of the food.

Note Under the labelling provisions in Standard 1.2.1 and section 1.2.2—2, if a food has a prescribed name, it must be used in the labelling of the food.

processing aid—see ***used as a processing aid***, section 1.1.2—13.

property of food means a *component, ingredient, constituent or other feature of food.

protein substitute means:

(a) L-amino acids; or

(b) the hydrolysate of one or more of the proteins on which infant formula product is normally based; or

(c) a combination of L-amino acids and the hydrolysate of one or more of the proteins on which infant formula product is normally based.

RDI means Recommended Dietary Intake—see section 1.1.2—10.

ready-to-eat food means a food that:

(a) is ordinarily consumed in the same state as that in which it is sold; and

(b) will not be subject to a *listericidal process before consumption; and

(c) is not one of the following:

(i) shelf stable foods;

(ii) whole raw fruits;

(iii) whole raw vegetables

(iv) nuts in the shell;

(v) live bivalve molluscs.

reference food, in relation to a claim, means a food that is:

(a) of the same type as the food for which the claim is made and that has not been further processed, formulated, reformulated or modified to increase or decrease the energy value or the amount of the nutrient for which the claim is made; or

(b) a dietary substitute for the food in the same *food group as the food for which the claim is made.

reference quantity means:

(a) for a food listed in the table to section S17—4, either:

(i) the amount specified in the table for that food; or

(ii) for a food that requires dilution or reconstitution according to directions—the amount of the food that, when diluted or reconstituted, produces the quantity referred to in subparagraph (i); or

(b) for all other foods:

(i) a normal serving; or

(ii) for a food that requires dilution, reconstitution, draining or preparation according to directions—the amount of the food that, when diluted, reconstituted, drained or prepared produces a normal serving.

releasable calcium, Ca_R, means the amount of calcium, in mg/g of chewing gum, released into the mouth during 20 minutes of chewing that is calculated using the following equation:

$$Ca_R = \frac{(Ca_O \times W_O) - (Ca_C \times W_C)}{W_O}$$

where:

Ca_O is the original calcium concentration in the chewing gum in mg/g of chewing gum.

W_O is the weight of the original chewing gum in g.

Ca_C is the residual calcium in the gum after it has been chewed for 20 minutes in mg/g of chewing gum.

W_C is the weight of the chewed gum in g.

relevant authority means an authority responsible for the enforcement of the relevant application Act.

responsible institution means a hospital, hospice, aged care facility, disability facility, prison, boarding school or similar institution that is responsible for the welfare of its patients or residents and provides food to them.

saturated fatty acids means the total of fatty acids containing no double bonds.

sell—see subsection (2) (the term has the same meaning as in the relevant application Act).

Note Each of the various application Acts has a definition of ***sell***. These all have a similar effect and make the concept very broad; they include offering or displaying for sale, and other contexts that go beyond the ordinary meaning of the word.

serious disease means a disease, disorder or condition which is generally diagnosed, treated or managed in consultation with or with supervision by a health care professional.

serving means an amount of the food which constitutes one normal serving when prepared according to manufacturer's directions or when the food requires no further preparation before consumption, and in the case of a formulated meal replacement is equivalent to one meal.

size of type means the measurement from the base to the top of a letter or numeral.

small package means a package with a surface area of less than 100 cm^2.

SPC:

(a) means a standard plate count at 30°C with an incubation time of 72 hours; and

(b) in relation to powdered infant formula with added lactic acid producing organisms—means that standard plate count prior to the addition of the microorganisms to the food.

standard drink, for a beverage containing alcohol, means the amount that contains 10 grams of ethanol when measured at 20°C.

standardised alcoholic beverage means beer, brandy, cider, fruit wine, fruit wine product, liqueur, mead, perry, spirit, vegetable wine, vegetable wine product, wine or wine product.

statement of ingredients—see section 1.2.4—2.

sugars:

(a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars*')—means monosaccharides and disaccharides; and

(b) otherwise—means any of the following products, derived from any source:

  (i) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;

  (ii) starch hydrolysate;

  (iii) glucose syrups, maltodextrin and similar products;

  (iv) products derived at a sugar refinery, including brown sugar and molasses;

  (v) icing sugar;

  (vi) invert sugar;

  (vii) fruit sugar syrup;

  but does not include:

  (i) malt or malt extracts; or

  (ii) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note ***Sugar*** is defined differently—see section 1.1.2—3.

supplier, in relation to food, includes the packer, manufacturer, vendor or importer of the food.

total plant sterol equivalents content means the total amount of:

(a) phytosterols; and

(b) phytostanols; and

(c) phytosterols and phytostanols following hydrolysis of any phytosterol esters and phytostanol esters.

trans fatty acids means the total of unsaturated fatty acids where one or more of the double bonds are in the trans configuration.

transportation outer means a container or wrapper which:

(a) encases packaged or unpackaged foods for the purpose of transportation and distribution; and

(b) is removed before the food is used or offered for retail sale or which is not taken away by a purchaser of the food.

unit quantity means:

(a) for a food that is a solid or semi-solid food—100 grams; or

(b) for a food that is a beverage or other liquid food—100 millilitres.

use-by date, for a food for sale, means the date after which it is estimated that the food should not be consumed because of health or safety reasons, if the food:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under section Standard 1.2.6.

used as a food additive—see section 1.1.2—11.

used as a nutritive substance—see section 1.1.2—12.

used as a processing aid—see section 1.1.2—13.

warning statement, for a food for sale, means a statement about a particular aspect of the food that is required to be expressed in the words set out in the following provisions:

(a) section 1.2.3—3 (warning statement relating to royal jelly);

(b) section 2.6.3—4 (warning statement relating to kava);

(c) subsection 2.9.1—19(1) or section 2.9.1—13 (warning statements for infant formula product);

(d) paragraph 2.9.2—7(3)(c) or 2.9.2—8(1)(b) (warning statements for food for infants);

(e) subparagraph 2.9.4—4(1)(a)(iii) or 2.9.4—4(1)(a)(iv) (warning statements for formulated supplementary sports food).

1.1.2—3 Definitions—particular foods

Note Definitions for non-food terms are provided in section 1.1.2—2.

(1) Where this Code permits the use of a substance (including a vitamin or a mineral) as a food additive, as a processing aid or as a nutritive substance in a particular food defined in this section, the definition is to be read as including a food in which the substance was so used.

(2) In this Code, unless the contrary intention appears, the following definitions apply:

adjusted milk, in relation to condensed milk, dried milk or evaporated milk, means milk:

(a) that is to be used to make the product concerned; and

(b) to which milk components have been added, or from which they have been withdrawn, in order for the product to comply with requirements of Standard 2.5.7; and

(c) that has the same whey protein to casein ratio as the original milk

beer means:

(a) the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both; or

(b) such a product with any of the following added during production:

(i) cereal products or other sources of carbohydrate;

(ii) sugar;

(iii) salt;

(iv) herbs and spices.

brandy means:

(a) a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product; or

(b) such a spirit with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

(iv) spices;

(v) grape juice;

(vi) grape juice concentrates;

(vii) wine;

(viii) prune juice.

Note The term ***brandy*** has a different definition in Standard 4.5.1.

bread means:

(a) a food that is made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water; or

(b) such a food with other foods added.

brewed soft drink means a food that:

(a) is the product prepared by a fermentation process from water with sugar and one or more of:

(i) fruit extractives or infusions; or

(ii) vegetable extractives or infusions; and

(b) contains no more than 1.15% alcohol/volume.

butter means:

(a) a food that is derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) salt;

(iii) lactic acid producing microorganisms;

(iv) flavour producing microorganisms.

cereal-based beverage means a beverage that is based on cereal.

cereal-based food for infants means a food for infants, not including a beverage, that is based on cereal.

cheese means:

(a) the ripened or unripened solid or semi-solid milk product, whether coated or not, that is obtained by one or both of the following processes:

(i) wholly or partly coagulating milk, or materials obtained from milk, or both, through the action of rennet or other suitable coagulating agents, and partially draining the whey which results from such coagulation;

(ii) processing techniques involving concentration or coagulation of milk, or materials obtained from milk, or both, which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in subparagraph (a)(i); or

(b) such a product with any of the following ingredients added during production:

(i) water;
(ii) lactic acid producing microorganisms;
(iii) flavour producing microorganisms;
(iv) gelatine;
(v) starch;
(vi) vinegar;
(vii) salt;
(viii) tall oil phytosterol esters added in accordance with Standard 2.5.4.

chocolate means a confectionery product that is characterised by:

(a) the presence of
  (i) cocoa bean derivatives; and
  (ii) no more than 50 g/kg of edible oils, other than cocoa butter or dairy fats; and
(b) preparation from a minimum of 200 g/kg of cocoa bean derivatives.

cider means the fruit wine prepared from the juice or must of apples or apples and pears and with no more than 25% of the juice or must of pears.

coca bush means:

(a) *Eurythroxylum coca*; or
(b) a substance derived from *Eurythroxylum coca*.

cocoa means the powdered product prepared from cocoa beans from which a portion of the fat may have been removed, with or without salt or spices added.

coffee means the product prepared by roasting, grinding, or both roasting and grinding, coffee beans.

condensed milk means:

(a) a food obtained by the partial removal of water from milk or adjusted milk, with the addition of sugars, and the possible addition of salt or water; or
(b) a food of the same composition obtained by any other process.

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk that is obtained by:

(a) separation from milk; or
(b) separation from milk, and the addition of milk or products obtained from milk.

cured and/or dried meat flesh in whole cuts or pieces includes any attached bone.

decaffeinated coffee means coffee from which most of the caffeine has been removed.

decaffeinated tea means tea from which most of the caffeine has been removed.

dried meat means meat that has been dried but does not include slow cured dried meat.

dried milk means a powdered food obtained by the partial removal of water from milk or adjusted milk.

edible oil means the triglycerides, diglycerides, or both the triglycerides and diglycerides of fatty acids of plant or animal origin, including aquatic plants and aquatic animals, with incidental amounts of free fatty acids, unsaponifiable constituents and other lipids including naturally occurring gums, waxes and phosphatides.

edible oil spread means:

(a) a spreadable food composed of edible oils and water in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

  (i) water;

  (ii) edible proteins;

  (iii) salt;

  (iv) lactic acid producing microorganisms;

  (v) flavour producing microorganisms;

  (vi) milk products;

  (vii) no more than 82 g/kg of total plant sterol equivalents content.

egg product means the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

electrolyte drink means a drink formulated and represented as suitable for the rapid replacement of fluid, carbohydrates, electrolytes and minerals.

electrolyte drink base means a solid or liquid which, when made up, makes an electrolyte drink.

evaporated milk means:

(a) a food obtained by the partial removal of water by heat from milk, with the possible addition of one or more of the following:

  (i) salt;

  (ii) water; or

(b) a food of the same composition obtained by any other process.

fermented milk means a food obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of microorganisms and results in coagulation and a reduction in pH.

fish means a cold-blooded aquatic vertebrate or aquatic invertebrate including shellfish, but not including amphibians or reptiles.

flour products means the cooked or uncooked products, other than bread, of one or more flours, meals or cereals.

flours or ***meals*** means the products of grinding or milling of cereals, legumes or other seeds.

follow-on formula means an infant formula product that:

(a) is represented as either a breast-milk substitute or replacement for infant formula; and

(b) is suitable to constitute the principal liquid source of nourishment in a progressively diversified diet for infants from the age of 6 months.

food for infants:

(a) means a food that is intended or represented for use as a source of nourishment for infants; and

(b) does not include:

  (i) infant formula products; or

  (ii) formulated meal replacements; or

  (iii) formulated supplementary foods; or

  (iv) unprocessed fruit and vegetables.

food for special medical purposes—see section 1.1.2—5.

formulated beverage means a non-carbonated, ready-to-drink, flavoured beverage that:

(a) is water-based; and

(b) contains added vitamins or minerals or both vitamins and minerals; and

(c) contains no more than 240 mL/L of fruit from one or more of the following sources:

  (i) fruit juice;

  (ii) fruit purée;

  (iii) concentrated fruit juice;

  (iv) concentrated fruit purée;

  (v) *comminuted fruit;

  (vi) orange peel extract; and

(d) contains no more than 75 g/L of sugars; and

(e) does not contain:

  (i) carbon dioxide; or

  (ii) caffeine; and

(f) is not mixed with any other beverage.

formulated caffeinated beverage—see section 1.1.2—6.

formulated meal replacement means a food, or a prepackaged selection of foods, that:

(a) has been specifically formulated as a replacement for one or more meals of the day, but not as a total diet replacement; and

(b) is represented as a formulated meal replacement.

formulated supplementary food means a food specifically formulated as, and sold on the basis that it is, a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

formulated supplementary food for young children means a formulated supplementary food for children aged 1 to 3 years.

formulated supplementary sports food means a product that is specifically formulated to assist sports people in achieving specific nutritional or performance goals.

fruit and vegetables means any of fruit, vegetables, nuts, spices, herbs, fungi, legumes and seeds.

Note In Standards 1.2.7 and 1.2.8 the separate terms fruit and vegetable have different definitions and do not include nuts, spices, herbs, fungi, legumes and seeds.

fruit-based food means food that is based on fruit.

fruit drink means a product that is prepared from:

(a) one or more of the following:

  (i) fruit juice;

  (ii) fruit purée;

  (iii) concentrated fruit juice;

  (iv) concentrated fruit purée;

  (v) *comminuted fruit;

  (vi) orange peel extract; and

(b) one or more of the following:

  (i) water;

  (ii) mineralised water;

  (iii) sugars.

fruit juice means juice made from a fruit.

fruit wine or ***vegetable wine*** means:

(a) a food that:
  (i) is the product of the complete or partial fermentation of fruit, vegetable, grains, cereals or any combination or preparation of those foods; and
  (ii) is not wine or a wine product; or

(b) such a food with any of the following added during production:
  (i) fruit juice and fruit juice products;
  (ii) vegetable juice and vegetable juice products;
  (iii) sugars;
  (iv) honey;
  (v) spices;
  (vi) alcohol;
  (vii) water.

fruit wine product or ***vegetable wine product*** means a food containing no less than 700 mL/L of fruit wine, or vegetable wine, or both fruit and vegetable wine, which has been formulated, processed, modified or mixed with other foods such that it is not a fruit wine or vegetable wine.

gelatine means a protein product prepared from animal skin, bone or other collagenous material, or any combination of those things.

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

ice cream means a sweet frozen food that is made from cream or milk products or both, and other foods, and is generally aerated.

icing means a mixture of sugar and other foods for use as a coating and includes frosting, plastic icing and icing gel.

imitation vinegar means a food that is prepared by mixing water and acetic acid.

infant formula means an infant formula product that:

(a) is represented as a breast-milk substitute for infants; and

(b) satisfies by itself the nutritional requirements of infants under the age of 4 to 6 months.

infant formula product means a product based on milk or other edible food constituents of animal or plant origin which is nutritionally adequate to serve as the sole or principal liquid source of nourishment for infants, depending on the age of the infant.

instant coffee means the dried soluble solids prepared from the water extraction of coffee.

instant tea means dried soluble solids prepared from the water extraction of tea.

iodised salt or ***iodised reduced sodium salt mixture***, means a food that is salt, or a reduced sodium salt mixture, as appropriate, or such a food containing any of the following:

(a) potassium iodide;

(b) potassium iodate;

(c) sodium iodide;

(d) sodium iodate;

added in an amount that is equivalent to:

(e) no less than 25 mg/kg of iodine; and

(f) no more than 65 mg/kg of iodine.

jam:

(a) means:

(i) a product prepared by processing one or more of the following:

(A) fruit;

(B) concentrated fruit juice;

(C) fruit juice;

(D) water extracts of fruit; or

(ii) such a product processed with sugars or honey; and

(b) includes conserve; and

(c) does not include marmalade.

juice:

(a) means the liquid portion, with or without pulp, obtained from:

(i) a fruit or a vegetable; or

(ii) in the case of citrus fruit, other than lime—the endocarp only of the fruit; and

(b) includes a product that results from concentrating juice and then reconstituting it with water.

juice blend means the food made from a blend of more than one juice (including a blend of one or more fruit juices and one or more vegetable juices).

kava means plants of the species *Piper methysticum*.

kava root means the peeled root or peeled rootstock of kava.

liqueur means an alcoholic beverage that is a spirit, flavoured by or mixed with other foods, which contains more than 15% alcohol by volume, measured at 20°C.

manufactured meat means processed meat containing no less than 660 g/kg of meat.

margarine means an edible oil spread containing no less than 800g/kg of edible oils.

mead means:

(a) a food that is the product prepared from the complete or partial fermentation of honey; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

(vii) water.

meat:

(a) means the whole or part of the carcass of any of the following animals, if slaughtered other than in a wild state:

(i) buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep;

(ii) any other animal permitted for human consumption under a law of a State, Territory or New Zealand; and

(b) does not include:

(i) fish; or

(ii) avian eggs; or

(iii) foetuses or part of foetuses.

meat flesh means meat that consists of skeletal muscle and any attached:

(a) animal rind; or

(b) fat; or

(c) connective tissue; or

(d) nerve; or

(e) blood; or

(f) blood vessels; or

(g) skin, in the case of poultry.

meat pie means a pie containing no less than 250 g/kg of meat flesh.

milk means:

(a) the mammary secretion of milking animals, obtained from one or more milkings for consumption as liquid milk or for further processing, but excluding colostrums; or

(b) such a product with *phytosterols, phytostanols and their esters added.

mineral water or ***spring water*** means ground water obtained from subterranean water-bearing strata that, in its natural state, contains soluble matter.

non-alcoholic beverage:

(a) means:

(i) packaged water; or

(ii) a water-based beverage, or a water-based beverage that contains other foods (other than alcoholic beverages); or

(iii) an electrolyte drink; and

(b) does not include a brewed soft drink.

offal:

(a) includes blood, brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe; and

(b) excludes meat flesh, bone and bone marrow.

peanut butter means a peanut based spread.

perry means the fruit wine prepared from the juice or must of pears or pears and apples and with no more than 25% of the juice or must of apples.

pre-term formula means an infant formula product specifically formulated to satisfy particular needs of infants born prematurely or of low birthweight.

processed cheese means a product manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

processed meat means a food that has, either singly or in combination with other foods, undergone a method of processing other than boning, slicing, dicing, mincing or freezing.

prohibited plant or fungus means:

(a) a plant or fungus listed in Schedule 23; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

reduced sodium salt mixture means a food that:

(a) is prepared from a mixture of sodium chloride and potassium chloride; and
(b) contains no more than 200 g/kg sodium; and
(c) contains no more than 400 g/kg potassium.

restricted plant or fungus means:

(a) a plant or fungus listed in Schedule 24; or
(b) a part or a derivative of such a plant or fungus; or
(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

salt means a food that is the crystalline product consisting predominantly of sodium chloride, that is obtained from the sea, underground rock salt deposits or from natural brine.

salt substitute means a food that:

(a) is made as a substitute for salt; and
(b) consists of substances that may be used as food additives in relation to salt substitute in accordance with item 12 of the table to Schedule 15; and
(c) contains no more than 1.2 g/kg of sodium.

sausage means a food that:

(a) consists of meat that has been minced, meat that has been comminuted, or a mixture of both, whether or not mixed with other foods, and which has been encased or formed into discrete units; and
(b) does not include meat formed or joined into the semblance of cuts of meat.

skim milk means milk from which milkfat has been removed.

soy-based formula means an infant formula product in which soy protein isolate is the sole source of protein.

special purpose food:

(a) in Standard 2.9.6—see section 2.9.6—2; and
(b) otherwise—means any of the following:
    (i) an infant formula product;
    (ii) food for infants;
    (iii) a formulated meal replacement;
    (iv) a formulated supplementary food;
    (v) a formulated supplementary sports food;
    (vi) food for special medical purposes.

spirit means an alcoholic beverage consisting of:

(a) a potable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, produced by distillation of fermented liquor derived from food sources, so as to have the taste, aroma and other characteristics generally attributable to that particular spirit; or
(b) such a distillate with any of the following added during production:
    (i) water;
    (ii) sugars;
    (iii) honey;
    (iv) spices.

spring water—see definition of mineral water.

sugar means, unless otherwise expressly stated, any of the following:

(a) white sugar;

(b) caster sugar;

(c) icing sugar;

(d) loaf sugar;

(e) coffee sugar;

(f) raw sugar.

sweet cassava means those varieties of cassava roots grown from *Manihot esculenta Crantz* of the *Euphoribiacae* family that contain less than 50 mg/kg of hydrogen cyanide (fresh weight basis).

Note Sweet cassava may also be known by other common names including manioc, mandioca, tapioca, aipim and yucca.

tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of *Camellia sinensis* (L.) O. Kuntz.

vegetable juice means juice made from a vegetable.

vegetable wine—see definition of fruit wine.

vegetable wine product—see definition of fruit wine product.

vinegar means a food that is the sour liquid prepared by acetous fermentation, with or without alcoholic fermentation, of any suitable food, and including blends and mixtures of such liquids.

wholegrain means the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents—endosperm, germ and bran—are present in such proportions that represent the typical ratio of those fractions occurring in the whole cereal, and includes wholemeal.

wholemeal means the product containing all the milled constituents of the grain in such proportions that it represents the typical ratio of those fractions occurring in the whole cereal.

wine means:

(a) a food that is the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes; or

(b) such a food with any of the following added during production:

(i) grape juice and grape juice products;

(ii) sugars;

(iii) brandy or other spirit;

(iv) water that is necessary to incorporate any substance permitted for use as a food additive or a processing aid.

wine product means a food containing no less than 700 mL/L of wine, which has been formulated, processed, modified or mixed with other foods such that it is not wine.

white sugar means purified crystallised sucrose.

yoghurt means a fermented milk where the fermentation has been carried out with lactic acid producing microorganisms.

1.1.2—4 Definition of *characterising component* and *characterising ingredient*

(1) In this Code, in relation to a food for sale:

characterising component means a *component of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

characterising ingredient means an ingredient or a category of ingredients of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

(2) Despite subsection (1), any of the following is not a ***characterising ingredient***:

(a) an ingredient or category of ingredients that is used in small amounts to flavour the food;

(b) an ingredient or category of ingredients that comprises the whole of the food;

(c) an ingredient or category of ingredients that is mentioned in the name of the food but which is not such as to govern the choice of the consumer, because the variation in the amount is not essential to characterise the food, or does not distinguish the food from similar foods.

(3) Compliance with labelling requirements elsewhere in this Code does not of itself constitute emphasis for the purposes of this section.

1.1.2—5 Definition of *food for special medical purposes*

(1) In this Code:

food for special medical purposes means a food that is:

(a) specially formulated for the dietary management of individuals:

(i) by way of exclusive or partial feeding, who have special medically determined nutrient requirements or whose capacity is limited or impaired to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients in ordinary food; and

(ii) whose dietary management cannot be completely achieved without the use of the food; and

(b) intended to be used under medical supervision; and

(c) represented as being:

(i) a food for special medical purposes; or

(ii) for the dietary management of a disease, disorder or medical condition.

(2) Despite subsection (1), a food is not ***food for special medical purposes*** if it is:

(a) formulated and represented as being for the dietary management of obesity or overweight; or

(b) an infant formula product.

1.1.2—6 Definition of formulated caffeinated beverage

(1) In this Code:

formulated caffeinated beverage means a flavoured, non-alcoholic beverage, or a flavoured, non-alcoholic beverage to which other substances (for example, carbohydrates, amino acids, vitamins) have been added, that:

(a) contains caffeine; and

(b) has the purpose of enhancing mental performance.

(2) To avoid doubt, a formulated caffeinated beverage is a water based flavoured drink for the purposes of item 14.1.3 of section S15—5 and of section S18—10.

1.1.2—7 Definition of *medical institution*

(1) In this Code:

medical institution means any of the following:

(a) an acute care hospital;
(b) a hospice;
(c) a low-care aged care establishment;
(d) a nursing home for the aged;
(e) a psychiatric hospital;
(f) a respite care establishment for the aged;
(g) a same-day aged care establishment;
(h) a same-day establishment for chemotherapy and renal dialysis services.

(2) In this section:

acute care hospital:

(a) means an establishment that provides:
  (i) at least minimal medical, surgical or obstetric services for inpatient treatment or care; and
  (ii) round-the-clock comprehensive qualified nursing services as well as other necessary professional services;

  to patients most of whom have acute conditions or temporary ailments, and have a relatively short average stay; and

(b) includes:
  (i) a hospital specialising in dental, ophthalmic aids and other specialised medical or surgical care; and
  (ii) a public acute care hospital; and
  (iii) a private acute care hospital.

hospice means a freestanding establishment (whether public or private) that provides palliative care to terminally ill patients.

low-care aged care establishment means an establishment where aged persons live independently but on-call assistance, including the provision of meals, is provided when needed.

nursing home for the aged means an establishment (whether private charitable, private for-profit, or government) that provides long-term care involving regular basic nursing care to aged persons.

psychiatric hospital means an establishment (whether public or private) devoted primarily to the treatment and care of inpatients with psychiatric, mental or behavioural disorders.

respite care establishment for the aged means an establishment that provides short-term care, including personal care and regular basic nursing care, to aged persons.

same-day aged care establishment means an establishment where aged persons attend for day or part-day rehabilitative or therapeutic treatment.

same-day establishment for chemotherapy and renal dialysis services means:

(a) a day centre or hospital, being an establishment (whether public or private) that provides a course of acute treatment, in the form of chemotherapy or renal dialysis services, on a full-day or part-day non-residential attendance basis at specified intervals over a period of time; or

(b) a free-standing day surgery centre, being a hospital facility (whether public or private) that provides investigation and treatment, in the form of chemotherapy or renal dialysis services, for acute conditions on a day-only basis.

1.1.2—8 Definition of *novel food*

(1) In this Code:

novel food means a *non-traditional food that requires an assessment of the public health and safety considerations having regard to:

(a) the potential for adverse effects in humans; or

(b) the composition or structure of the food; or

(c) the process by which the food has been prepared; or

(d) the source from which it is derived; or

(e) patterns and levels of consumption of the food; or

(f) any other relevant matters.

non-traditional food means:

(a) a food that does not have a history of human consumption in Australia or New Zealand; or

(b) a substance derived from a food, where that substance does not have a history of human consumption in Australia or New Zealand other than as a *component of that food; or

(c) any other substance, where that substance, or the source from which it is derived, does not have a history of human consumption as a food in Australia or New Zealand.

(2) Either of the following:

(a) the presence of a food in a food for special medical purposes;

(b) the use of a food as a food for special medical purposes;

does not constitute a history of human consumption in Australia or New Zealand in relation to that food for the purposes of this section.

1.1.2—9 Definition of *nutrition content claim*

(1) In this Code:

nutrition content claim means a claim that:

(a) is about:

(i) the presence or absence of any of the following:

(A) a biologically active substance;

(B) dietary fibre;

(C) energy;

(D) minerals;

(E) potassium;

(F) protein;

(G) carbohydrate;

(H) fat;

(I) the components of any one of protein, *carbohydrate or fat;

(J) salt;

(K) sodium;

(L) vitamins; or

(ii) *glycaemic index or glycaemic load; and

(b) does not refer to the presence or absence of alcohol; and

(c) is not a health claim.

Note See also subsections 2.6.2—5(4) and 2.10.2—8(3).

Inclusion of mandatory information in nutrition information panel does not constitute a nutrition content claim

(2) To avoid doubt, if this Code requires particular information to be included in a nutrition information panel, the inclusion of that information does not constitute a ***nutrition content claim***.

Inclusion of voluntary information in nutrition information panel might constitute a nutrition content claim

(3) If this Code permits, but does not require, particular information to be included in a nutrition information panel, the inclusion of that information constitutes a ***nutrition content claim*** unless:

(a) this Code provides otherwise; or

(b) the information is a declaration of:

(i) if the food contains less than 2 g of *dietary fibre per serving—dietary fibre; or

(ii) trans fatty acid content; or

(iii) lactose content.

(4) For a food that contains more than 1.15% alcohol by volume, the inclusion in a nutrition information panel of the information referred to in paragraphs 1.2.8—6(1)(a), (b) and (c), and subparagraphs 1.2.8—6(1)(d)(i), (ii) and (iii) does not constitute a ***nutrition content claim***.

1.1.2—10 *RDIs* and *ESADDIs*

Note 'RDI' is an abbreviation of recommended dietary intake. 'ESADDI' is an abbreviation of estimated safe and adequate daily dietary intake.

(1) In relation to a food for infants the *RDI or *ESADDI for a vitamin or mineral listed in Column 1 of the table to section S1—2 or S1—3 is shown in Column 5.

(2) In relation to a food intended or represented as suitable for use by children aged 1 to 3 years (including a formulated supplementary food for young children) the *RDI or *ESADDI for a vitamin or mineral listed in Column 1 of the table to section S1—2 or S1—3 is shown in Column 4.

(3) In relation to any other food the *RDI or *ESADDI for a vitamin or mineral listed in Column 1 of the table to section S1—2 or S1—3 is shown in Column 3.

1.1.2—11 Definition of *used as a food additive*, etc

(1) In this Code, a substance is ***used as a food additive*** in relation to a food if it is added to the food:

(a) to perform 1 or more of the technological purposes listed in Schedule 14; and

(b) it is a substance identified in subsection (2).

(2) For subsection (1), the substances are:

(a) any of the following:

(i) a substance that is identified in Schedule 15 as a substance that may be used as a food additive;

(ii) an *additive permitted at GMP;

(iii) a *colouring permitted at GMP;

(iv) a *colouring permitted to a maximum level; and

Note Schedule 15 lists a number of substances that are not listed in Schedule 16 as additives permitted at GMP foods, colourings permitted at GMP or colourings permitted to a maximum level.

(b) any substance that is:

(i) a *non-traditional food and

(ii) has been concentrated, refined, or synthesised, to perform 1 or more of the technological purposes listed in Schedule 14.

Other definitions

(3) In this Code:

additive permitted at GMP means a substance that is listed in section S16—2.

colouring permitted at GMP means a substance that is listed in section S16—3.

colouring permitted to a maximum level means a substance that is listed in section S16—4.

Colours and their aluminium and calcium lakes

(4) A reference to a colour listed in Schedule 15, a *colouring permitted at GMP or a *colouring permitted to a maximum level includes a reference to the aluminium and calcium lakes prepared from that colour.

1.1.2—12 Definition of *used as a nutritive substance*

(1) In this Code, a substance is ***used as a nutritive substance*** in relation to a food if it is added to the food:

(a) to achieve a nutritional purpose; and

(b) it is a substance identified in subsection (2).

(2) For subsection (1), the substances are:

(a) any substance that is identified in this Code as one that may be *used as a nutritive substance; and

(b) a vitamin or a mineral; and

(c) any substance (other than an inulin-type fructan, a galacto-oligosaccharide or a substance normally consumed as a food) that has been concentrated, refined or synthesised, to achieve a nutritional purpose when added to a food.

Note Provisions that control use of substances as nutritive substance are in Standard 1.3.2 (Vitamins and minerals), Standard 2.9.1 (Infant formula products), Standard 2.9.2 (Food for infants), Standard 2.9.3 (Formulated meal replacements), Standard 2.9.4 (Formulated supplementary sports foods) and Standard 2.9.5 (Food for special medical purposes). Substances referred to in paragraph (2)(a) include, for example, those that are identified in the tables to sections S17—2 and S17—3 (vitamins and minerals) and the tables to sections S28—2, 0, S29—18 and S29—19 (other substances).

1.1.2—13 Definition of *used as a processing aid*

(1) In this Code, a reference to a substance that is ***used as a processing aid*** in relation to a food is a reference to a substance that is used during the course of processing:

(a) to perform a technological purpose in the course of processing; and

(b) does not perform a technological purpose in a food for sale; and

(c) is identified in subsection (3).

*References to foods that are **used as a processing aid***

(2) In this Code, a reference to a food that is ***used as a processing aid*** in relation to another food:

(a) is a reference to a food that:

(i) is not a substance identified in subsection (3); and

(ii) is used or added to the other food during the course of processing to perform a technological purpose in the course of processing; and

(iii) does not perform a technological purpose in the food for sale; and

(b) is a reference to so much of the food as is necessary to perform the technological purpose.

Note 1 This Code does not prohibit the use of foods as processing aids (other than foods that are substances referred to in subsection (3)). There are special labelling requirements that apply in relation to foods and substances that are used as processing aids—see paragraphs 1.2.4—3(2)(d) and 1.2.4—3(2)(e) and subparagraph 1.2.8—5(a)(vii).

Note 2 If a food is used as a processing aid in relation to another food, and the amount of the food used is greater than the amount that is necessary to perform the technological purpose, the excess amount of the food is not taken to be used as a processing aid in the other food and is not exempted from a requirement to declare ingredients—see section 1.2.4—3(2)(e).

(3) For subsections (1) and (2), the substances are the following:

(a) a substance that is listed in Schedule 18;

(b) an *additive permitted at GMP.

Note 'additive permitted at GMP' is a defined term—see section 1.1.2—11.

1.1.2—14 Calculation and expression of amount of vitamin or mineral

(1) RDIs and ESADDIs for vitamins shall be the sum of the forms of the vitamin occurring naturally in the food and any permitted forms of the vitamin that have been added to the food calculated and expressed in the form specified in Columns 3, 4 or 5 of the table to section S1—2.

(2) RDIs and ESADDIs for minerals shall be the sum of the forms of the mineral occurring naturally in the food and any permitted forms of the mineral that have been added to the food calculated and expressed in the form specified in Column 1 of the table to section S1—3.

(3) When calculating an amount:

(a) for vitamin A:

(i) calculate the amount in terms of retinol equivalents; and

(ii) for provitamin A forms of vitamin A, calculate retinol equivalents using the conversion factors in section S1—4; and

(b) for niacin, exclude the niacin provided from the conversion of the amino acid tryptophan; and

(c) for vitamin E, calculate the amount in terms of alpha-tocopherol equivalents using the conversion factors in section S1—5.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.1 Requirements to have labels or otherwise provide information

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.1 – Requirements to have labels or otherwise provide information.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the Gazette and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.1—2 Outline of Standard

(1) This Standard sets out when a food for sale is required to *bear a label or have other information provided with it, and sets out the information that is to be provided.

(2) Division 2 sets out the labelling and information requirements for a food that is for retail sale.

(3) Division 3 sets out the labelling and information requirements for food that is sold to caterers.

(4) Division 4 sets out the labelling and information requirements for all other sales of food.

(5) Division 5 sets out general prohibitions relating to labels.

(6) Division 6 sets out legibility requirements.

1.2.1—3 Definitions

Note In this Code (see section 1.1.2—2):

bear a label: a food for sale is taken to ***bear a label*** of a specified kind or with specified content if either of the following are part of or attached to the packaging of the food:

(a) a label of that kind or with that content; or

(b) labels that together are of that kind or have that content.

caterer means a person, establishment or institution (for example, a catering establishment, a restaurant, a canteen, a school, or a hospital) which handles or offers food for immediate consumption.

label, in relation to a food being sold, means any tag, brand, mark or statement in writing or any representation or design or descriptive matter that:

(a) is attached to the food or is a part of or attached to its packaging; or

(b) accompanies and is provided to the purchaser with the food; or

(c) is displayed in connection with the food when it is sold.

labelling:

(a) in relation to a food being sold, ***labelling*** means all of the labels for the food together; and

(b) a requirement for the labelling of a food for sale to include specified content is a requirement for at least one of the labels to have that content.

Division 2 Retail sales

1.2.1—4 When this Division applies

This Division applies to:

(a) a retail sale of a food; and

(b) a sale of a food that is not a retail sale, if the food is sold as suitable for retail sale without any further processing, packaging or labelling.

1.2.1—5 Outline of Division

This Division sets out:

(a) the circumstances in which food for sale is required to *bear a label—see section 1.2.1—6;

(b) the country of origin labelling (Australia only) requirement—see section 1.2.1—7;

(c) the other information the label must state—see section 1.2.1—8;

(d) the information requirements for a food for sale that is not required to bear a label—see section 1.2.1—9.

1.2.1—6 When the food for sale must bear a label

(1) If the food for sale is in a package, it is required to *bear a label with the information referred to in subsection 1.2.1—8(1) unless it:

(a) is made and packaged on the premises from which it is sold; or

(b) is packaged in the presence of the purchaser; or

(c) is whole or cut fresh fruit and vegetables (other than seed sprouts or similar products) in a package that does not obscure the nature or quality of the food; or

(d) is delivered packaged, and ready for consumption, at the express order of the purchaser (other than when the food is sold from a vending machine); or

(e) is sold at a *fund raising event; or

(f) is displayed in an *assisted service display cabinet.

Note 1 Even if a food for sale is not required to bear a label under this section, in Australia it still might be required to bear a label under section 1.2.1—7 (Australia only—country of origin labelling requirement).

Note 2 See section 1.2.1—9 for information requirements for food for sale that does not need to bear a label.

(2) If the food for sale has more than 1 layer of packaging and subsection (1) requires it to bear a label, only 1 label is required in relation to the food for sale.

Note See also section 1.2.1—24.

(3) If the food for sale is sold in packaging that includes individual packages for servings that are intended to be used separately (***individual portion packs***), but which:

(a) are not designed for individual sale; and

(b) have a surface area of 30 cm2 or greater;

then the *individual portion pack is also required to *bear a label, with the information referred to in subsection 1.2.1—8(3).

(4) If the food for sale is not in a package, it is not required to *bear a label.

Note See section 1.2.1—9 for information requirements for food for retail sale that does not need to bear a label.

1.2.1—7 Australia only—country of origin labelling requirement

(1) In Australia, the following apply:

(a) subject to paragraph (b), if the food for sale is in a package and is required to *bear a label because of section 1.2.1—6, the label must state the country of origin information referred to in section 1.2.11—4;

(b) if the food for sale is unprocessed fruit and vegetables in a package to which section 1.2.11—3 applies, it is required to bear a label, or have labelling that accompanies it or is displayed in connection with its sale, that states the country of origin information referred to in that section;

(c) if the food for sale is not in a package, it is required to bear a label, or have labelling that accompanies it or is displayed in connection with its sale, that states the country of origin information referred to in section 1.2.11—2.

Note A food for sale in Australia may be required to bear a label under this section, even if it is not required under section 1.2.1—6.

(2) This section does not apply to a food that:

(a) is sold to the public by any of the following:

(i) a restaurant;

(ii) a canteen;

(iii) a school;

(iv) a caterer;

(v) a self-catering institution;

(vi) a prison;

(vii) a hospital;

(viii) a *medical institution; and

(b) is offered for immediate consumption.

1.2.1—8 Information required on food that is required to bear a label

General and additional requirements—retail sales

(1) For subsection 1.2.1—6(1), the information is the following information in accordance with the provisions indicated:

General requirements

(a) name of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) name and address of the *supplier (see section 1.2.2—4);

(d) advisory statements, warning statements and declarations (see sections 1.2.3—2, 1.2.3—3 and 1.2.3—4);

(e) a statement of ingredients (see section 1.2.4—2);

(f) date marking information (see section 1.2.5—3);

(g) storage conditions and directions for use (see section 1.2.6—2);

(h) information relating to nutrition, health and related claims (see subsection 1.2.7—26(4));

(i) nutrition information (see Standard 1.2.8);

(j) information about *characterising ingredients and *characterising components (see section 1.2.10—3);

(k) information relating to foods produced using gene technology (see section 1.5.2—4);

(l) information relating to irradiated food (see section 1.5.3—9);

Additional requirements

(m) for minced meat—the maximum proportion of fat in the minced meat (see section 2.2.1—7);

(n) for raw meat joined or formed into the semblance of a cut of meat—the required information relating to that meat (see section 2.2.1—8);

(o) for fermented comminuted processed or manufactured meat—the required information relating to how the meat has been processed (see sections 2.2.1—9 and 2.2.1—10);

(p) for formed or joined fish—the information relating to that fish (see section 2.2.3—3);

(q) the process declaration for edible oils (see section 2.4.1—4);

(r) for juice blend—the name and percentage by volume of each juice in the blend (see section 2.6.1—4);

(s) information related to the composition of packaged water (see section 2.6.2—5);

(t) for an electrolyte drink or electrolyte drink base:

(i) a declaration of the required compositional information (see section 2.6.2—11); and

(ii) if a claim is made that the drink is isotonic, hypertonic or hypotonic—a declaration of the osmolality of the drink (see section 2.6.2—12);

(u) the required statements relating to kava (see section 2.6.3—4);

(v) for formulated caffeinated beverages:

(i) declarations of average quantities (see section 2.6.4—5); and

(ii) any advisory statements (see section 2.6.4—5);

(w) for a food that contains alcohol—if required:

(i) a statement of the alcohol content (see section 2.7.1—3); and

(ii) a statement of the number of *standard drinks in the package (see section 2.7.1—4);

(x) for special purpose foods or *amino acid modified foods to which sections 2.9.6—5 and 2.9.6—6 apply—the required information for such foods;

(y) the required statements and other information for:

(i) infant formula product (see Standard 2.9.1); and

(ii) food for infants (see Standard 2.9.2); and

(iii) formulated meal replacements and formulated supplementary foods (see Standard 2.9.3); and

(iv) formulated supplementary sports foods (see Standard 2.9.4); and

(v) foods for special medical purposes (see Standard 2.9.5);

(z) the required information for reduced sodium salt mixtures and salt substitutes (see section 2.10.2—8).

Specific requirement—retail sales of food in hampers

(2) For food sold in a *hamper:

(a) each package must *bear a label stating the information mentioned in subsection (1); and

(b) each item of food not in a package must be accompanied by labelling stating the information mentioned in subsection (1); and

(c) the hamper must bear a label stating the name and address of the *supplier of the hamper (see section 1.2.2—4).

Specific requirement—retail sales of food in individual portion packs

(3) For subsection 1.2.1—6(3), the information is warning statements and declarations in accordance with sections 1.2.3—3 and 1.2.3—4.

Additional requirement—food sold from vending machines

(4) For food sold from a vending machine, it is an additional requirement that labels clearly and prominently displayed in or on the vending machine state the name and *business address of the *supplier of the vending machine.

Note Specific exemptions for some types of package or food are in other standards, for example, elsewhere in Part 1.2.

1.2.1—9 Information requirements for food for sale that is not required to bear a label

(1) This section applies to a food for sale that is not required to *bear a label because of section 1.2.1—6.

Information that must accompany or be displayed with the food

(2) The information specified in subsection (3) must, in accordance with the provisions indicated, be stated in labelling that:

(a) accompanies the food; or

(b) is displayed in connection with the display of the food.

(3) For subsection (2), the information is:

(a) any *warning statement required by section 1.2.3—3; and

(b) if the food for sale is not in a package—information relating to foods produced using gene technology (see section 1.5.2—4);

(c) information relating to irradiated food (see section 1.5.3—9); and

(d) for food sold from a vending machine—any advisory statement required by section 1.2.3—2 and any declaration required by section 1.2.3—4;

(e) if the food for sale is not in a package—for fermented comminuted processed or manufactured meat—the *prescribed name (see sections 2.2.1—9 and 2.2.1—10);

(f) if the food for sale is not in a package—for a food for sale that consists of kava root:

(i) any statements relating to kava (see section 2.6.3—4); and

(ii) the name and address of the *supplier (see section 1.2.2—4).

Information that must accompany food for sale

(4) The following information must be stated in labelling that accompanies the food for sale, in accordance with the provisions indicated:

(a) if the food for sale is not in a package—the directions relating to use and storage required by paragraph 1.2.6—2(b); and

(b) in any case—the information related to use required by paragraph 1.2.6—2(c).

Information that must be declared or provided to the purchaser

(5) The following information must be declared or provided to the purchaser, in accordance with the provisions indicated:

(a) any required statement indicating the presence of offal must be declared (see section 2.2.1—6);

(b) for raw meat joined or formed into the semblance of a cut of meat—any required information relating to that meat must be provided (see section 2.2.1—8);

(c) for formed or joined fish—any required information relating to that fish must be provided (see section 2.2.3—3).

Information that may either accompany or be displayed with the food or which must be provided to the purchaser on request

(6) The information specified in subsection (7) must, in accordance with the provisions indicated, be stated in labelling that is:

(a) displayed in connection with the display of the food; or

(b) provided to the purchaser on request.

(7) For subsection (6), the information is:

(a) name of food (see section 1.2.2—2);

(b) any advisory statements and declarations (see sections 1.2.3—2 and 1.2.3—4);

(c) information relating to nutrition, health and related claims (see subsection 1.2.7—27(4));

(d) if a *claim requiring nutrition information is made—the information required for a nutrition information panel (see subsections 1.2.7—27(2) and 1.2.7—27(3), and Standard 1.2.8);

(e) if the food is not required to *bear a label because of subsection 1.2.1—6(4) or paragraph 1.2.1—6(1)(a)—information about *characterising ingredients and *characterising components (section 1.2.10—3);

(f) for minced meat—if required, the maximum proportion of fat in the minced meat (see section 2.2.1—7);

(g) for formulated caffeinated beverages—any advisory statements (section 2.6.4—5).

Division 3 Sales of food to caterers

1.2.1—10 When this Division applies

This Division applies to a sale of food to a caterer, other than a sale to which Division 2 applies.

1.2.1—11 Outline of Division

This Division sets out the following:

(a) the circumstances in which the food for sale to a *caterer is required to *bear a label—see section 1.2.1—12;

(b) when information must be provided with the food—see section 1.2.1—13; and

(c) the country of origin labelling requirement—see section 1.2.1—14;

(d) the other information the label must state—see section 1.2.1—15;

(e) the information requirements for a food that is not required to bear a label—see sections 1.2.1—16 and 1.2.1—17.

1.2.1—12 When food sold to a caterer must bear a label

(1) If the food sold to a *caterer is in a package, it is required to *bear a label with the information required by section 1.2.1—15.

(2) If:

(a) the food for sale is required to *bear a label; and

(b) the food for sale has more than one layer of packaging; and

(c) the information required by sections 1.2.2—2 and 1.2.2—3 is in a label on the outer package; and

(d) the information required by section 1.2.2—4 is:

(i) in a label on the outer package; or

(ii) in documentation that accompanies the food for sale;

the label referred to in subsection (1) need not be on the outer package.

(3) A food for sale is not required to *bear a label if:

(a) the food is not in a package; or

(b) the food is whole or cut fresh fruit and vegetables (other than seed sprout or similar products) in a package that does not obscure the nature or quality of the food.

1.2.1—13 When information must be provided with food sold to a caterer

If food sold to a *caterer is not required by section 1.2.1—12 to *bear a label, labelling containing the information required by section 1.2.1—15 must be provided to the caterer with the food.

1.2.1—14 Australia only—country of origin labelling requirement

In Australia, if the food sold to a *caterer is in a package, it is required to *bear a label with the country of origin information in accordance with section 1.2.11—4.

1.2.1—15 Information required to be on labelling for food sold to a caterer

Subject to this section, labelling that is required for food sold to a *caterer under section 1.2.1—12 must state the following information in accordance with the provisions indicated:

(a) name of food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) advisory statements, warning statements and declarations (see sections 1.2.3—2, 1.2.3—3 and 1.2.3—4);

(d) date marking information (see section 1.2.5—3);

(e) any storage conditions and directions for use (see section 1.2.6—2);

(f) information relating to foods produced using gene technology (see section 1.5.2—4);

(g) information relating to irradiated food (see section 1.5.3—9).

1.2.1—16 Other information that must be provided with food sold to a caterer

(1) The information referred to in subsection 1.2.1—8(1) (General and additional requirements—retail sales) must be:

(a) set out in the label (if any); or

(b) provided in documentation.

(2) In the case of the information referred to in paragraph 1.2.1—8(1)(c) (name and address of the supplier), if the information is provided in documentation, the documentation must accompany the food for sale.

(3) Subsection (1) does not apply to:

(a) the information that is referred to in subsection 1.2.1—15 (Information required to be on labelling for food sold to a caterer); or

(b) the information referred to in paragraph 1.2.1—8(1)(k) (information about characterising ingredients and components).

1.2.1—17 Information that can be requested in relation to food sold to a caterer

The *caterer must be provided with any information:

(a) requested by the caterer; or

(b) required by the *relevant authority to be provided;

that is necessary to enable the *caterer to comply with any compositional, labelling or declaration requirement of this Code in a sale of the food or of another food using it as an ingredient.

Division 4 Other sales

1.2.1—18 When this Division applies

(1) This Division applies to sales of food other than:

(a) sales to which Division 2 or Division 3 apply; or

(b) intra-company transfers.

(2) In this section:

intra-company transfer means a transfer of a food between elements of a single company, between subsidiaries of a parent company or between subsidiaries of a parent company and the parent company.

1.2.1—19 Outline of Division

This Division sets out the following:

(a) the circumstances in which the food for sale is required to *bear a label—see section 1.2.1—20;

(b) the information requirements for a food for sale that is not required to bear a label—see section 1.2.1—21.

1.2.1—20 Labelling requirements

(1) If the food for sale is not in a package, it is not required to *bear a label.

(2) If the food for sale is in a package, it is required to *bear a label that states the following information in accordance with the provisions indicated:

(a) name of food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) unless provided in documentation accompanying the food for sale—the name and address of the *supplier (see section 1.2.2—4).

(3) The label may be:

(a) on the package; or

(b) if there is more than 1 layer of packaging—on the outer layer; or

(c) if the food for sale is in a transportation outer—clearly discernible through the transportation outer.

1.2.1—21 When information can be requested

(1) The purchaser must be provided with any information:

(a) requested by the purchaser; or

(b) required by the *relevant authority to be provided;

that is necessary to enable the purchaser to comply with any compositional, labelling or declaration requirement of this Code in a sale of the food or of another food using it as an ingredient.

(2) If requested by the purchaser or required by the relevant authority, the information must be provided in writing.

Division 5 General prohibitions relating to labels

1.2.1—22 Prohibition on altering labels

(1) A person who sells a food for sale that is packaged, or deals with a packaged food for sale before its sale, must not deface the label on the package unless:

(a) the *relevant authority has given its permission; and

(b) if the relevant authority has imposed any conditions on its permission—those conditions have been complied with.

(2) Despite subsection (1), a person who sells a food that is packaged, or deals with a packaged food before its sale, may re-label the food if the label contains incorrect information, by placing a new label over the incorrect one in such a way that:

(a) the new label is not able to be removed; and

(b) the incorrect information is not visible.

(3) In this section:

deface includes alter, remove, erase, obliterate and obscure.

1.2.1—23 Application of labelling provisions to advertising

If this Code prohibits a label on or relating to food from including a statement, information, a design or a representation, an advertisement for that food must not include that statement, information, design or representation.

Division 6 Legibility requirements

1.2.1—24 General legibility requirements

(1) If this Code requires a word, statement, expression or design to be contained, written or set out on a label—any words must be in English and any word, statement, expression or design must, wherever occurring:

(a) be legible; and

(b) be prominent so as to contrast distinctly with the background of the label.

(2) If a language other than English is also used on a label, the information in that language must not negate or contradict the information in English.

1.2.1—25 Legibility requirements for warning statements

A *warning statement on a label must be written:

(a) for a small package—in a *size of type of at least 1.5 mm;

(b) otherwise—in a size of type of at least 3 mm.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.2 Information requirements – food identification

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.2 – Information requirements – food identification.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.2—2 Name of food

(1) For the labelling provisions, the name of a food is:

(a) if the food has a *prescribed name—the prescribed name; and

(b) otherwise—a name or description:

(i) sufficient to indicate the true nature of the food; and

(ii) that includes any additional words this Code requires to be included in the name of food.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 In this Code, the following foods have these names as prescribed names:

(i) 'fermented processed meat – not heat treated' (Standard 2.2.1);

(ii) 'fermented processed meat – heat treated' (Standard 2.2.1);

(iii) 'fermented processed meat – cooked' (Standard 2.2.1);

(iv) 'fermented manufactured meat – not heat treated' (Standard 2.2.1);

(v) 'fermented manufactured meat – heat treated' (Standard 2.2.1);

(vi) 'fermented manufactured meat – cooked' (Standard 2.2.1);

(vii) 'follow-on formula' (Standard 2.9.1);

(viii) 'formulated meal replacement' (Standard 2.9.3);

(ix) 'formulated supplementary food' (Standard 2.9.3);

(x) 'formulated supplementary food for young children' (Standard 2.9.3);

(xi) 'formulated supplementary sports food' (Standard 2.9.4);

(xii) 'honey' (Standard 2.8.2);

(xiii) 'infant formula' (Standard 2.9.1).

(2) If this Code includes a definition of a particular food, that fact alone does not establish that the defined term is the name of the food for this section.

1.2.2—3 Lot identification

For the labelling provisions, a requirement to state the *lot identification does not apply to:

(a) an individual portion of ice cream or ice confection; or

(b) a food for sale that is in a small package, if:

(i) the *small package is stored or displayed for sale in a bulk package or a bulk container; and

(ii) the labelling of the bulk package or bulk container includes the lot identification.

Note The labelling provisions are set out in Standard 1.2.1.

1.2.2—4 Name and address of supplier

For the labelling provisions, a reference to the name and address of the *supplier of a food or food for sale is a reference to the name and *business address in either Australia or New Zealand of a person who is a supplier.

Note The labelling provisions are set out in Standard 1.2.1.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.3 Information requirements – warning statements, advisory statements and declarations

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.3 – Information requirements – warning statements, advisory statements and declarations.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.3—2 Mandatory advisory statements

(1) For the labelling provisions, if a food is listed in Column 1 of the table in Section S9—2, the corresponding advisory statement in Column 2 of that table is required.

(2) For the labelling provisions, an advisory statement to the effect that excess consumption may have a laxative effect is required for a food that contains:

(a) one or more of the following substances, either alone or in combination, at a level of or in excess of 10 g/100 g:
  (i) lactitol;
  (ii) maltitol;
  (iii) maltitol syrup;
  (iv) mannitol;
  (v) xylitol; or

(b) one or more of the following substances, either alone or in combination, at a level of or in excess of 25 g/100 g:
  (i) erythritol;
  (ii) isomalt;
  (iii) polydextrose;
  (iv) sorbitol; or

(c) one or more of the substances listed in paragraph (a), in combination with one or more of the substances listed in paragraph (b), at a level of or in excess of 10 g/100 g.

Note The labelling provisions are set out in Standard 1.2.1.

1.2.3—3 Mandatory warning statement—royal jelly

For the labelling provisions, if a food is or includes as an ingredient royal jelly, the following *warning statement is required: 'This product contains royal jelly which has been reported to cause severe allergic reactions and in rare cases, fatalities, especially in asthma and allergy sufferers'.

Note The labelling provisions are set out in Standard 1.2.1.

1.2.3—4 Mandatory declaration of certain foods or substances in food

(1) For the labelling provisions, if any of the following foods or substances is present in a food for sale in a manner listed in subsection (2), a declaration that the food or substance is present is required:

(a) added sulphites in concentrations of 10 mg/kg or more;

(b) any of the following foods, or products of those foods:

(i) cereals containing *gluten, namely, wheat, rye, barley, oats and spelt and their hybridised strains other than where these substances are present in beer and spirits;

(ii) crustacea;

(iii) egg;

(iv) fish, except for isinglass derived from swim bladders and used as a clarifying agent in beer or wine;

(v) milk;

(vi) peanuts;

(vii) soybeans;

(viii) sesame seeds;

(ix) tree nuts, other than coconut from the fruit of the palm *Cocos nucifera*.

(2) For subsection (1), the food or substance may be present as:

(a) an ingredient or as an ingredient of a *compound ingredient; or

(b) a substance *used as a food additive, or an ingredient or component of such a substance; or

(c) a substance or food *used as a processing aid, or an ingredient or component of such a substance or food.

Note The labelling provisions are set out in Standard 1.2.1.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.4 Information requirements – statement of ingredients

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.4 – Information requirements – statement of ingredients.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.4—2 Requirement for statement of ingredients

(1) In this Code, a ***statement of ingredients*** for a food for sale is a statement of ingredients that complies with this Code.

(2) To avoid doubt, if:

(a) the label lists the name of the food in accordance with paragraph 1.2.1—8(1)(a); and

(b) a statement of ingredients that complies with this Standard would list only the name of the food in accordance with paragraph 1.2.1—8(1)(a);

the label is taken to contain a statement of ingredients.

(3) For the labelling provisions, a requirement for a statement of ingredients does not apply to:

(a) water that is packaged and labelled in accordance with Standard 2.6.2; or

(b) a *standardised alcoholic beverage; or

(c) a food for sale that is contained in a *small package.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 Despite subsection (3), the presence of some ingredients must be declared—see Standard 1.2.3.

1.2.4—3 Requirement to list all ingredients

(1) Subject to subsection (2), a statement of ingredients must list each ingredient in the food for sale.

(2) A statement of ingredients need not list:

(a) an ingredient of a *flavouring substance; or

Note Despite paragraph (a), subsection 1.2.4—7(5) and 1.2.4—7(6) require some ingredients of flavouring substances to be specifically declared or listed in the statement of ingredients.

(b) a volatile ingredient which is completely removed during processing; or

(c) added water that:

(i) is added to reconstitute dehydrated or concentrated ingredients; or

(ii) forms part of broth, brine or syrup that is declared in the statement of ingredients or is part of the name of the food; or

(iii) constitutes less than 5% of the food; or

(d) a substance that is *used as a processing aid in accordance with Standard 1.3.3; or

(e) a food that is used as a processing aid.

1.2.4—4 Ingredients to be listed by common, descriptive or generic name

A statement of ingredients must identify each ingredient:

(a) in the case of offal—in accordance with section 2.2.1—6; or

(b) in any other case, using any of:

(i) a name by which the ingredient is commonly known; or

(ii) a name that describes the true nature of the ingredient; or

(iii) a generic name for the ingredient that is specified in Schedule 10, in accordance with any conditions specified in that Schedule.

1.2.4—5 Ingredients to be listed in descending order of ingoing weight

(1) A statement of ingredients must list each ingredient in descending order of ingoing weight.

(2) The ingoing weight of an ingredient may be determined in accordance with its weight before dehydration or concentration, if the ingredient:

(a) is a dehydrated or concentrated ingredient; and

(b) is reconstituted during preparation, manufacture or handling of the food.

(3) Despite subsection (1), if a food is represented as one that is to be reconstituted in accordance with directions:

(a) the ingredients may be listed in descending order of their weight in the reconstituted food; and

(b) if the ingredients are listed on this basis, this must be made clear on the label.

(4) For subsection (1), the ingoing weight of water, or of a volatile ingredient, ***IW***, must be calculated in accordance with the following equation:

$$IW = X - Y$$

where:

X is the weight of the water or volatile ingredient that is added to the food.

Y is the sum of:

(a) the weight of any water or volatile ingredient that is removed; and

(b) the weight of any water or volatile ingredient that is used for reconstitution of dehydrated or concentrated ingredients;

during preparation, manufacture or handling of the food.

(5) A *compound ingredient must be listed in a statement of ingredients by listing, in accordance with subsection (1):

(a) the compound ingredient by name as an ingredient of the food for sale, in accordance with subsection (6); or

(b) each ingredient of the compound ingredient individually as an ingredient of the food for sale.

(6) If a *compound ingredient is listed in accordance with paragraph (5)(a), it must be followed by a list, in brackets, of:

(a) if the compound ingredient comprises 5% or more of the food for sale—all ingredients that make up the compound ingredient; or

(b) if the compound ingredient comprises less than 5% of the food for sale—the following ingredients:

(i) any ingredient of the compound ingredient that is required to be listed in accordance with section 1.2.3—4; and

(ii) any substance *used as a food additive in the compound ingredient which performs a technological purpose in the food for sale.

(7) Paragraph (5)(a) does not apply to food for infants.

Note See Standard 2.9.2.

(8) Despite subsection (6), the ingredients of a *standardised alcoholic beverage do not need to be listed in a statement of ingredients if the alcoholic beverage has been listed as an ingredient of the food for sale.

1.2.4—6 Declaration of alternative ingredients

If the composition of a food for sale is subject to minor variations by the substitution of an ingredient which performs a similar function, the statement of ingredients may list both ingredients in a way which makes it clear that alternative or substitute ingredients are being declared.

1.2.4—7 Declaration of substances used as food additives

(1) A substance (including a vitamin or mineral) *used as a food additive must be listed in a statement of ingredients by specifying:

(a) if the substance can be classified into a class of additives listed in Schedule 7 (whether prescribed or optional)—that class name, followed in brackets by the name or *code number of the substance as indicated in Schedule 8; or

(b) otherwise—the name of the substance as indicated in Schedule 8.

(2) For the purposes of paragraph (1)(a), if the substance can be classified into more than 1 class, the most appropriate class name must be used.

(3) Despite paragraph (1)(a), if the substance is an enzyme:

(a) it may be listed as ‘enzyme’; and

(b) the specific name of the enzyme need not be listed.

(4) If a *flavouring substance is an ingredient, it must be listed in the statement of ingredients by using:

(a) the word ‘flavouring’ or ‘flavour’; or

(b) a more specific name or description of the flavouring substance.

(5) If any of the following substances are added to a food for sale as a *flavouring substance or as an ingredient of a flavouring substance, the name of the substance must be specifically declared in accordance with subsection (1):

(a) L-glutamic acid;

(b) monosodium glutamate;

(c) monopotassium L-glutamate;

(d) calcium di-L-glutamate;

(e) monoammonium L-glutamate;

(f) magnesium di-L-glutamate;

(g) disodium guanylate;

(h) disodium inosinate;

(i) disodium-5′-ribonucleotides.

(6) If caffeine is added to a food for sale (whether as a *flavouring substance or otherwise), it must be listed in the statement of ingredients as caffeine.

1.2.4—8 Declaration of vitamins and minerals

Where a vitamin or mineral is added to a food, the vitamin or mineral may be declared in accordance with section 1.2.4—7 using the class name ‘vitamin’ or ‘mineral’.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.5 Information requirements – date marking of food for sale

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.5 – Information requirements – date marking of food for sale.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.5—2 Definitions

Note In this Code (see section 1.1.2—2):

baked-for date, in relation to bread, means:

(a) if the time at which the bread was baked is before midday—the baked-on date;

(b) if the time at which the bread was baked is after midday—the day after the baked-on date.

Note For example, bread that is baked after midday on one day may have a 'baked-for date' of the following day.

baked-on date, in relation to bread, means the date on which the bread was baked.

best-before date, for a food for sale, means the date up to which the food for sale will remain fully marketable and will retain any specific qualities for which express or implied claims have been made, if the food for sale:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under Standard 1.2.6.

use-by date, for a food for sale, means the date after which it is estimated that the food for sale should not be consumed because of health or safety reasons, if the food for sale:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under Standard 1.2.6.

1.2.5—3 Food for sale must be date marked on labels

(1) For the labelling provisions, the date marking information is:

(a) if there is a *use-by date for the food—that date; or

(b) otherwise—any of:

(i) the best-before date of the food; or

(ii) for bread that has a shelf life of less than 7 days:

(A) the *best-before date; or

(B) the *baked-for date; or

(C) the *baked-on date.

(2) The date marking information is not required if:

(a) the *best-before date of the food is 2 years or more after the date it is determined; or

(b) the food is an individual portion of ice cream or ice confection.

(3) Despite subsection (1), if the food is in a small package, the only date-marking information required is the *use-by date (if any).

Note The labelling provisions are set out in Standard 1.2.1.

1.2.5—4 Prohibition on sale of food after its use-by date

A food must not be sold after its *use-by date.

1.2.5—5 Required wording and form for dates for labels

(1) The date marking information may only be expressed in accordance with this section.

(2) A *best-before date, a *use-by date, a *baked-for date and a *baked-on date must:

(a) be expressed using the following wording:

(i) for a best-before date—the words ‘Best Before’;

(ii) for a use-by date—the words ‘Use By’;

(iii) for a baked-for date—the words ‘Baked For’ or ‘Bkd For’;

(iv) for a baked-on date—the words ‘Baked On’ or ‘Bkd On’; and

(b) be accompanied by:

(i) the relevant date; or

(ii) a reference to where the date is located on the label.

(3) In a *best-before date or a *use-by date:

(a) the day must be expressed in numerical form; and

(b) the month may be expressed in:

(i) numerical form; or

(ii) upper or lower case letters; and

(c) the year must be expressed in numerical form and may be expressed using the full year or only the last 2 digits of the year.

(4) A *best-before date and a *use-by date must at least consist of:

(a) if the best-before date or use-by date is not more than 3 months from the date it is applied:

(i) the day and month, in that order; or

(ii) if the month is expressed in letters—the day and the month, in any order; or

(b) if the best-before date or a use-by date is more than 3 months from the date it is applied—the month and the year, in that order.

Example For subparagraph (a)(i)—‘23 Dec’ or ‘23 12’ or ‘23 12 2015’ or ‘23 Dec 2015’.
For subparagraph (a)(ii)—’23 Dec’ or ‘Dec 23’ or ‘23 Dec 2015’ or ‘Dec 23 2015’.
For paragraph (b)—‘Dec 2015’ or ’12 2015’ or ’23 12 2015’ or ’23 Dec 2015’.

(5) The day, month and year must be expressed so that it is apparent which number is the day, the month or the year.

1.2.5—6 Packed-on dates and manufacturer’s or packer’s codes

To avoid doubt, section 1.2.5—5 does not prevent the addition of a packed-on date or a manufacturer’s or a packer’s code on the label on a package of food.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.6 Information requirements – directions for use and storage

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.6 – Information requirements – directions for use and storage.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.6—2 Directions for use, and statement of storage conditions

For the labelling provisions, storage conditions and directions for use of a food are:

(a) if specific storage conditions are required to ensure that the food will keep until the *use-by date or the *best-before date—a statement of those conditions; and

(b) if the food must be used or stored in accordance with certain directions for health or safety reasons—those directions; and

(c) if the food is or contains:

  (i) raw bamboo shoots—a statement indicating that bamboo shoots should be fully cooked before being consumed; or

  (ii) raw sweet cassava—a statement indicating that sweet cassava should be peeled and fully cooked before being consumed.

Note The labelling provisions are set out in Standard 1.2.1.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.7 Nutrition, health and related claims

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.7 – Nutrition, health and related claims.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.7—2 Definitions

In Standard 1.2.7 and Standard 1.2.8:

fruit means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole fruit (with or without the peel or water); and does not include nuts, spices, herbs, fungi, legumes and seeds.

vegetable means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole vegetable (with or without the peel or water) and does not include nuts, spices, herbs, fungi, dried legumes (including dried legumes that have been cooked or rehydrated) and seeds.

Note 1 In this Code (see section 1.1.2—2):

biomarker means a measurable biological parameter that is predictive of the risk of a serious disease when present at an abnormal level in the human body.

carbohydrate, other than in the definition of ***beer*** (section 1.1.2—3), means available carbohydrate or available carbohydrate by difference.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

endorsement means a nutrition content claim or a health claim that is made with the permission of an endorsing body.

endorsing body means a not-for-profit entity that:

(a) has a nutrition- or health-related purpose or function; and

(b) permits a supplier to make an endorsement.

fat, in Standards 1.2.7 and 1.2.8 and Schedules 4 and 11, means total fat.

food group means any of the following groups:

(a) bread (both leavened and unleavened), grains, rice, pasta and noodles;

(b) fruit, vegetables, herbs, spices and fungi;

(c) milk, skim milk, cream, fermented milk, yoghurt, cheese, processed cheese, butter, ice cream, condensed milk, dried milk, evaporated milk, and dairy analogues derived from legumes and cereals listed in section S17—4;

(d) meat, fish, eggs, nuts, seeds and dried legumes;

(e) fats including butter, edible oils and edible oil spreads.

general level health claim means a health claim that is not a high level health claim.

general level health claims table means the table to section S4—5.

health claim means a claim which states, suggests or implies that a food or a property of food has, or may have, a health effect.

Note See also subsection 2.10.2—8(3).

health effect means an effect on the human body, including an effect on one or more of the following:

(a) a biochemical process or outcome;

(b) a physiological process or outcome;

(c) a functional process or outcome;

(d) growth and development;

(e) physical performance;

(f) mental performance;

(g) a disease, disorder or condition.

high level health claim means a health claim that refers to a serious disease or a biomarker of a serious disease.

high level health claims table means the table to section S4—4.

meet the NPSC means that the nutrient profiling score of a food described in Column 1 of the table to section S4—6 is less than the number specified for that food in Column 2 of that table.

NPSC means the nutrient profiling scoring criterion (see section S4—6).

property of food means a component, ingredient, constituent or other feature of food.

nutrient profiling score means the final score calculated pursuant to the method referred to in section 1.2.7—26.

reference food, in relation to a claim, means a food that is:

(a) of the same type as the food for which the claim is made and that has not been further processed, formulated, reformulated or modified to increase or decrease the energy value or the amount of the nutrient for which the claim is made; or

(b) a dietary substitute for the food in the same food group as the food for which the claim is made.

serious disease means a disease, disorder or condition which is generally diagnosed, treated or managed in consultation with or with supervision by a health care professional.

sugars, in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars*')—means monosaccharides and disaccharides. (Elsewhere in the Code it has a different definition).

Note 2 Section 1.1.2—9 (Definition of ***nutrition content claim***) provides as follows:

(1) In this Code:

nutrition content claim means a claim that:

(a) is about:

(i) the presence or absence of any of the following:

(A) a biologically active substance;

(B) dietary fibre;

(C) energy;

(D) minerals;

(E) potassium;

(F) protein;

(G) carbohydrate;

(H) fat;

(I) the components of any one of protein, carbohydrate or fat;

(J) salt;

(K) sodium;

(L) vitamins; or

(ii) glycaemic index or glycaemic load; and

(b) does not refer to the presence or absence of alcohol; and

(c) is not a health claim.

Note See also subsections 2.6.2—5(4) and 2.10.2—8(3).

Inclusion of mandatory information in nutrition information panel does not constitute a nutrition content claim

(2) To avoid doubt, if this Code requires particular information to be included in a nutrition information panel, the inclusion of that information does not constitute a ***nutrition content claim***.

Inclusion of voluntary information in nutrition information panel might constitute a nutrition content claim

(3) If this Code permits, but does not require, particular information to be included in a nutrition information panel, the inclusion of that information constitutes a ***nutrition content claim*** unless:

(a) this Code provides otherwise; or

(b) the information is a declaration of:

(i) if the food contains less than 2 g of dietary fibre per serving—dietary fibre; or

(ii) trans fatty acid content; or

(iii) lactose content.

(4) For a food that contains more than 1.15% alcohol by volume, the inclusion in a nutrition information panel of the information referred to in paragraphs 1.2.8—6(1)(a), (b) and (c), and subparagraphs 1.2.8—6(1)(d)(i), (ii) and (iii) does not constitute a ***nutrition content claim***.

Note 3 In this Standard, the following terms are also defined: fvnl, information period, nutrition content claim table and required records.

Division 2 Outline of Standard

1.2.7—3 Outline

This Standard:

(a) sets out:

(i) the claims that may be made on labels or in advertisements about the nutritional content of food (described as 'nutrition content claims'); and

(ii) the claims that may be made on labels or in advertisements about the relationship between a food or a property of a food, and a *health effect (described as 'health claims'); and

(b) describes the conditions under which such claims may be made; and

(c) describes the circumstances in which endorsements may be provided on labels or in advertisements.

Division 3 Claims framework and general principles

1.2.7—4 Nutrition content claims or health claims not to be made about certain foods

(1) A *nutrition content claim or *health claim must not be made about:

(a) kava; or

(b) an infant formula product.

(2) A *nutrition content claim (other than a claim about energy content or carbohydrate content) or a *health claim must not be made about a food that contains more than 1.15% alcohol by volume.

1.2.7—5 Standard does not apply to certain foods

This Standard does not apply to:

(a) food that is intended for further processing, packaging or labelling prior to retail sale; or

(b) food that is delivered to a vulnerable person by a delivered meal organisation; or

(c) food, other than food in a package, that is provided to a patient in a hospital or a *medical institution.

1.2.7—6 Standard does not apply to certain claims or declarations

This Standard does not apply to:

(a) a claim that is expressly permitted by this Code; or

(b) a claim about the risks or dangers of alcohol consumption or about moderating alcohol intake; or

(c) a declaration that is required by an application Act.

1.2.7—7 Form of food to which provisions of this Standard apply

If this Standard imposes a prerequisite, condition, qualification or any other requirement on the making of a claim, that prerequisite, condition, qualification or requirement applies to whichever of the following forms of the food is applicable:

(a) if the food can be either prepared with other food or consumed as sold—the food as sold;

(b) if the food is required to be prepared and consumed according to directions—the food as prepared;

(c) if the food requires reconstituting with water—the food after it is reconstituted with water and ready for consumption;

(d) if the food requires draining before consuming—the food after it is drained and ready for consumption.

1.2.7—8 Claims not to be therapeutic in nature

A claim must not:

(a) refer to the prevention, diagnosis, cure or alleviation of a disease, disorder or condition; or

(b) compare a food with a good that is:

(i) represented in any way to be for therapeutic use; or

(ii) likely to be taken to be for therapeutic use, whether because of the way in which the good is presented or for any other reason.

1.2.7—9 Claims not to compare vitamin or mineral content

A claim that directly or indirectly compares the vitamin or mineral content of a food with that of another food must not be made unless the claim is permitted by this Code.

1.2.7—10 Standard does not prescribe words

Nothing in this Standard is to be taken to prescribe the words that must be used when making a claim.

Note see also section 1.1.1—8.

Division 4 Requirements for nutrition content claims

1.2.7—11 Presentation of nutrition content claims

A nutrition content claim must be stated together with a statement about the form of the food to which the claim relates, unless the form of the food to which the claim relates is the food as sold.

1.2.7—12 Nutrition content claims about properties of food in section S4—3

(1) If a *property of food is mentioned in Column 1 of the nutrition content claims table (section S4—3), a nutrition content claim may only be made about that property of food in accordance with this section.

(2) If a *claim is made in relation to a food about a *property of food mentioned in Column 1 of the nutrition content claims table, the food must meet the corresponding general claim conditions, if any, in Column 2 of the table.

(3) If a *claim made in relation to a food about a *property of food mentioned in Column 1 of the nutrition content claims table uses a descriptor mentioned in Column 3 of the table, or a synonym of that descriptor, the food must meet:

(a) the general claim conditions for the relevant property of food in Column 2 of the table; and

(b) the specific claim conditions in Column 4 of the table for the relevant descriptor.

(4) If, in relation to a claim mentioned in subsection (3), there is an inconsistency between a general claim condition in Column 2 of the table and a specific claim condition in Column 4 of the table, the specific claim condition prevails.

(5) A descriptor must not be used in a *nutrition content claim about lactose or *trans fatty acids unless the descriptor:

(a) is mentioned in Column 3 of the nutrition content claims table and corresponds with that property of food; or

(b) is a synonym of the descriptor referred to in paragraph (a).

(6) A descriptor must not be used in a *nutrition content claim about glycaemic load unless that descriptor is expressed as a number or in numeric form.

(7) A *nutrition content claim in relation to *gluten may only:

(a) use a descriptor that is mentioned in Column 3 of the nutrition content claims table in conjunction with gluten, or a synonym of such a descriptor; or

(b) state that a food contains gluten or is high in gluten.

(8) Subject to this section and section 1.2.7—15 (Nutrition content claims must not imply slimming effects), any descriptor that is not mentioned in Column 3 of the nutrition content claims table, including a descriptor expressed as a number or in numeric form, may be used in conjunction with a *property of food that is mentioned in Column 1 of the table.

(9) In this Division:

nutrition content claims table means the table to section S4—3.

1.2.7—13 Nutrition content claims about properties of food not in section S4—3

(1) A *nutrition content claim about a *property of food that is not mentioned in the table to section S4—3 may state only:

(a) that the food contains or does not contain the property of food; or

(b) that the food contains a specified amount of the property of food in a specified amount of that food; or

(c) a combination of paragraph (a) and (b).

(2) A statement made for the purposes of paragraph (1)(a) must not use a descriptor listed in Column 3 of the nutrition content claims table, or any other descriptor, except a descriptor that indicates that the food does not contain the property of food.

1.2.7—14 Nutrition content claims about choline, fluoride or folic acid

(1) A *nutrition content claim about choline, fluoride or folic acid may state only:

(a) that the food contains choline, fluoride or folic acid; or

(b) that the food contains a specified amount of choline, fluoride or folic acid in a specified amount of that food; or

(c) a combination of paragraph (a) and (b).

(2) A statement made for the purposes of paragraph (1)(a) must not use a descriptor listed in Column 3 of the nutrition content claims table, or any other descriptor.

(3) A nutrition content claim about choline, fluoride or folic acid may be made only if a *health claim about that substance is made in relation to the same food.

1.2.7—15 Nutrition content claims must not imply slimming effects

A *nutrition content claim that meets the conditions to use the descriptor diet must not use another descriptor that directly or indirectly refers to slimming or a synonym for slimming.

1.2.7—16 Comparative claims

A comparative claim about a food (***claimed food***) must include together with the claim:

(a) the identity of the *reference food; and

(b) the difference between the amount of the *property of food in the claimed food and the *reference food.

(2) In this section, a nutrition content claim is a ***comparative claim*** if:

(a) it:

(i) directly or indirectly compares the nutrition content of one food or brand of food with another; and

(ii) includes claims using any of the following descriptors:

(A) light or lite;

(B) increased;

(C) reduced;

(D) words of similar import; or

(b) it:

(i) uses the descriptor diet; and

(ii) meets the conditions for making that claim by having at least 40% less energy than the same amount of *reference food.

Division 5 Requirements for health claims

1.2.7—17 Application or proposal to vary S4—5 taken to be a high level health claims variation

An application or a proposal to add a *general level health claim to the table to section S4—5 is taken to be an application or proposal for a ***high level health claims variation***.

Note The term ***high level health claims variation*** is defined in section 4 of the FSANZ Act. The effect of this provision is that an application or a proposal to add a general level health claim to the table to S4—5 will be assessed under the provisions in Subdivision G of each of Divisions 1 and 2 of Part 3 of the FSANZ Act, as appropriate.

1.2.7—18 Conditions for making health claims

(1) A *health claim must not be made unless:

(a) the food to which the health claim relates meets the NPSC; and

(b) the health claim complies with the requirements in:

(i) if the health claim is a high level health claim—subsection (2); or

(ii) if the health claim is a general level health claim—subsection (3).

(2) For subparagraph (1)(b)(i), the requirements are:

(a) the food or the *property of food is mentioned in Column 1 of the high level health claims table; and

(b) the *health effect claimed for that food or property of food is mentioned in the corresponding row in Column 2 of the table; and

(c) the food complies with the relevant conditions in Column 5 of the table.

(3) For subparagraph (1)(b)(ii), the requirements are:

(a) each of the following:

(i) the food or the *property of food is mentioned in Column 1 of the general level health claims table;

(ii) the *health effect claimed for that food or property of food is mentioned in the corresponding row in Column 2 of the table; and

(iii) the food complies with the relevant conditions in Column 5 of the table; or

(b) the person who is responsible for making the *health claim has notified the Chief Executive Officer of the Authority (FSANZ) of the details of a relationship between a food or *property of food and a *health effect that has been established by a process of systematic review that is described in Schedule 6.

(4) Despite paragraph (1)(a), a special purpose food does not need to meet the NPSC.

Note See Part 9 of Chapter 2.

1.2.7—19 Requirement when making a general level health claim under paragraph 1.2.7—18(3)(b)

(1) A person who gives the notice mentioned in paragraph 1.2.7—18(3)(b) is required to:

(a) provide the name of the person that is giving the notice and the address in Australia or New Zealand of that person; and

(b) consent to the publication by the Authority of the information given for the purposes of paragraph 1.2.7—18(3)(b) and paragraph (1)(a); and

(c) certify that the notified relationship between a food or *property of food and a *health effect has been established by a process of systematic review that is described in Schedule 6; and

(d) if requested by a relevant authority, provide records to the *relevant authority that demonstrate that:

(i) the systematic review was conducted in accordance with the process of systematic review described in Schedule 6; and

(ii) the notified relationship is a reasonable conclusion of the systematic review.

(2) A certificate provided for a body corporate must be signed by a senior officer of the body corporate.

1.2.7—20 How health claims are to be made

(1) If a *health claim is a *high level health claim based on a relationship described in the *high level health claims table or a *general level health claim based on a relationship described in the *general level health claims table, the health claim must:

(a) state:

(i) the food or the *property of food mentioned in Column 1 of the relevant table; and

(ii) the specific *health effect mentioned in Column 2 of the relevant table that is claimed for the food or the property of food; and

(b) if column 3 of the relevant table refers to a relevant population group to which the specific health effect relates—include a statement of that population group in conjunction with the health claim; and

(c) include, together with the health claim, the information referred to in subsection (3).

(2) If a *health claim is a *general level health claim based on a relationship that has been notified under paragraph 1.2.7—18(3)(b), the health claim must:

(a) state the food or the *property of food and the specific health effect; and

(b) include together with the health claim a statement about the relevant population group, if any, that is a reasonable conclusion of the systematic review mentioned in paragraph 1.2.7—18(3)(b); and

(c) include, together with the health claim, the information referred to in subsection (3).

(3) For paragraphs (1)(c) and (2)(c), the information is:

(a) a dietary context statement that complies with subsection (4); and

(b) a statement of the form of the food to which the *health claim relates.

(4) Despite paragraph (3)(a), a dietary context statement need not be included on a label on a food for sale that is contained in a small package.

(5) Despite paragraph (3)(b), if the form of the food to which the claim relates is the food as sold, the form of the food to which the claim relates need not be stated.

(6) A dietary context statement must:

(a) state that the *health effect must be considered in the context of a healthy diet involving the consumption of a variety of foods; and

(b) be appropriate to the type of food or the *property of food that is the subject of the claim and the health effect claimed; and

(c) either:

(i) if the *health claim is a *high level health claim based on a relationship described in the *high level health claims table or a *general level health claim based on a relationship described in the general level health claims table—include words to the effect of the relevant dietary context statement in the corresponding row of column 4 of the relevant table, if any; or

(ii) if the health claim is a general level health claim based on a relationship that has been notified under paragraph 1.2.7—18(3)(b)—include words to the effect of a relevant dietary context statement that is a reasonable conclusion of the systematic review.

1.2.7—21 Split health claims

The matters referred to in paragraph 1.2.7—20(1)(a) or paragraph 1.2.7—20(2)(a) may also appear in another statement on the label or in an advertisement if:

(a) the information required by subsection 1.2.7—20(1) or subsection 1.2.7—20(2) appears on a label or in an advertisement; and

(b) the other statement indicates where on the label or advertisement the information required by subsection 1.2.7—20(1) or subsection 1.2.7—20(2) is located.

1.2.7—22 Statements for claims about phytosterols, phytostanols and their esters

A dietary context statement for a claim about *phytosterols, phytostanols and their esters need not include a statement required by paragraph 1.2.7—20(6)(a) if the claim appears together with the mandatory advisory statement required by subsection 1.2.3—2(1).

Division 6 Endorsements

1.2.7—23 Endorsing bodies

(1) An *endorsing body must:

(a) not be related to; and

(b) be independent of; and

(c) be free from influence by;

the *supplier of food in relation to which an *endorsement is made.

(2) In this section, an *endorsing body is ***related to*** a *supplier if the supplier:

(a) has a financial interest in the endorsing body; or

(b) established, either by itself or with others, the endorsing body; or

(c) exercises direct or indirect control over the endorsing body.

1.2.7—24 Criteria for endorsements

(1) A *supplier of food may make or include an *endorsement on a label or in an advertisement for the food, or otherwise use the endorsement, if:

(a) the supplier keeps the required records for the information period; and

(b) the supplier upon request by the relevant authority, makes the required records available for inspection within the time specified by the relevant authority; and

(c) the endorsement complies with section 1.2.7—8; and

(d) the *endorsing body complies with section 1.2.7—23.

(2) If a label on, or an advertisement for, imported food makes or includes an endorsement, the importer of the food must:

(a) keep the required records for the information period as if the importer of the food were the *supplier of the food; and

(b) upon request by the relevant authority, make the required records available for inspection within the time specified by the relevant authority.

(3) An *endorsement must not refer to a *serious disease except in a reference to the *endorsing body if the serious disease is part of the name of the endorsing body.

(4) This Standard, other than section 1.2.7—8, does not apply in relation to a claim in an endorsement.

(5) In this section:

information period, in relation to food, means the period:

(a) during which the food is available for sale or advertised for sale; and

(b) the period of 2 years after the food was last sold, or advertised or available for sale, whichever is the latest.

required records means a document or documents that demonstrate that:

(a) a *supplier using an *endorsement has obtained the permission of the *endorsing body to use the endorsement; and

(b) the endorsing body has a nutrition- or health-related function or purpose; and

(c) the endorsing body is a not-for-profit entity; and

(d) the endorsing body is not related to the supplier using the endorsement.

Division 7 Additional labelling of food required to meet the NPSC

1.2.7—25 Method for calculating a nutrient profiling score

The method for calculating a *nutrient profiling score is described in Schedule 5.

1.2.7—26 Labelling of food required to meet the NPSC

(1) This section applies if a food must *meet the NPSC in order to make a claim.

Note See paragraph 1.2.7—18(1)(a) and subsection 1.2.7—18(4) for when a food must meet the NPSC in order to make a claim.

(2) The particulars of a *property of food must be declared in the nutrition information panel if:

(a) the property of food, other than fvnl, is relied on to meet the NPSC; and

(b) those particulars are not otherwise required to be included in the nutrition information panel.

(3) The calcium content of a food must be declared in the nutrition information panel if the food:

(a) is classified in Category 3 of section S4—6 for the purposes of determining the food's nutrient profiling score; and

(b) is a cheese or processed cheese.

(4) For the labelling provisions, if:

(a) a food scores V points under section S5—4; and

(b) the claim is not a *health claim about fruits and vegetables;

the information relating to nutrition, health and related claims is the percentage of each element of fvnl that is relied on to meet the NPSC.

Note The labelling provisions are set out in Standard 1.2.1.

(5) In this section:

fvnl is as defined in section S5—4 for the purpose of calculating V points.

1.2.7—27 Labelling exemptions for certain foods

Subsections 1.2.7—26(2), (3) and (4) do not apply to food in a small package.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.8 Nutrition information requirements

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.8—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.8 – Nutrition information requirements.

Note: Commencement
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.8—2 Purpose

This Standard sets out nutrition information requirements in relation to foods for sale that are required to be labelled under this Code, and for foods for sale that are exempt from these labelling requirements. This Standard sets out when nutrition information must be provided, and the manner in which such information must be provided.

Note Standard 1.2.7 also sets out additional nutrition information requirements in relation to nutrition content claims and health claims. Information provided voluntarily in a nutrition information panel is a nutrition content claim.

Note 2 This Standard does not apply to infant formula products. Standard 2.9.1 sets out specific nutrition labelling requirements for infant formula products.

1.2.8—3 Application of Standard

This Standard does not apply to infant formula products.

Note See Standard 2.9.1.

1.2.8—4 Definitions

Note In this Code (see section 1.1.2—2):

average energy content means the average energy content calculated in accordance with section S11—2.

available carbohydrate means available carbohydrate calculated in accordance with section S11—3.

available carbohydrate by difference means available carbohydrate by difference calculated in accordance with section S11—3.

biologically active substance means a substance, other than a nutrient, with which health effects are associated.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

claim requiring nutrition information:

(a) means:

(i) a nutrition content claim; or

(ii) a health claim; and

(b) does not include:

(i) a declaration that is required by an application Act; or

(ii) an endorsement.

dietary fibre means that fraction of the edible part of plants or their extracts, or synthetic analogues that:

(a) are resistant to digestion and absorption in the small intestine, usually with complete or partial fermentation in the large intestine; and

(b) promote one or more of the following beneficial physiological effects:

(i) laxation;

(ii) reduction in blood cholesterol;

(iii) modulation of blood glucose;

and includes:

(c) polysaccharides or oligosaccharides that have a degree of polymerisation greater than 2; and

(d) lignins.

fat, in Standards 1.2.7 and 1.2.8 and Schedules 4 and 11, means total fat.

monounsaturated fatty acids means the total of cis-monounsaturated fatty acids.

polyunsaturated fatty acids means the total of polyunsaturated fatty acids with cis-cis-methylene interrupted double bonds.

saturated fatty acids means the total of fatty acids containing no double bonds.

sugars, in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars*')—means monosaccharides and disaccharides. (Elsewhere in the Code it has a different definition).

trans fatty acids means the total of unsaturated fatty acids where one or more of the double bonds are in the trans configuration.

unit quantity means:

(a) for a food consisting of a solid or semi-solid food—100 grams; or

(b) for a food consisting of a beverage or other liquid food—100 millilitres.

Note 2 In Standard 1.2.7 and Standard 1.2.8:

fruit means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole fruit (with or without the peel or water); and does not include nuts, spices, herbs, fungi, legumes and seeds.

vegetable means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole vegetable (with or without the peel or water) and does not include nuts, spices, herbs, fungi, dried legumes (including dried legumes that have been cooked or rehydrated) and seeds.

Division 2 Nutrition information panels

1.2.8—5 When nutrition information panel is required

(1) For the labelling provisions, the required information on packaged food is a nutrition information panel.

(2) A nutrition information panel is not required for:

(a) the following foods, unless a *claim requiring nutrition information is made in relation to the food:

(i) a *standardised alcoholic beverage;

(ii) a herb, a spice or a herbal infusion;

(iii) vinegar or imitation vinegar;

(iv) iodised salt, reduced sodium salt mixture, salt or salt substitute;

(v) tea or coffee, or instant tea or instant coffee;

(vi) a substance that is approved for use as a food additive;

(vii) a substance that is approved for use as a processing aid;

(viii) a food that is sold to be *used as a processing aid;

(ix) fruit, vegetables, meat, poultry, and fish that comprise a single ingredient or category of ingredients;

(x) gelatine;

(xi) water (including mineral water or spring water) or ice;

(xii) prepared filled rolls, sandwiches, bagels and similar products;

(xiii) jam setting compound;

(xiv) a kit which is intended to be used to produce a standardised alcoholic beverage;

(xv) a beverage containing no less than 0.5% alcohol by volume that is not a standardised alcoholic beverage;

(xvi) kava; or

(b) a food in a small package, other than food for infants.

Note 1 See section 1.2.8—14 for the requirement for a food in a small package.

Note 2 The labelling provisions are set out in Standard 1.2.1.

1.2.8—6 What must be on nutrition information panel

(1) A nutrition information panel must contain the following information:

(a) the number of servings in the package, expressed as either:

(i) the number of servings of the food; or

(ii) if the weight or the volume of the food as packaged is variable—the number of servings of the food per kilogram, or other unit as appropriate;

(b) the *average quantity of the food in a serving expressed in:

(i) for a solid or semi-solid food—grams; or

(ii) for a beverage or other liquid food—millilitres;

(c) the *unit quantity of the food;

(d) for a serving of the food and a unit quantity of the food:

(i) the *average energy content expressed in kilojoules or both in kilojoules and in calories or kilocalories; and

(ii) the average quantity of

(A) protein, carbohydrate, sugars, fat and,

(B) subject to subsection (4), saturated fatty acids,

expressed in grams; and

(iii) the average quantity of sodium, expressed in milligrams or both milligrams and millimoles; and

(iv) the name and the average quantity of any other nutrient or *biologically active substance in respect of which a *claim requiring nutrition information is made, expressed in grams, milligrams, micrograms or other units as appropriate;

(e) any other matter this Code requires to be included.

(2) A nutrition information panel must be set out in the format in section S12—2, unless this Code provides otherwise.

Declaration of fatty acids required for certain claims

(3) If a *claim requiring nutrition information is made in respect of:

(a) cholesterol; or

(b) *saturated,* trans, *polyunsaturated or *monounsaturated fatty acids; or

(c) omega-3, omega-6 or omega-9 fatty acids;

a nutrition information panel must include declarations of the trans, polyunsaturated and monounsaturated fatty acids in accordance with section S12—3.

Voluntary declaration of fatty acids in edible oils and edible oil spreads

(4) If a *claim requiring nutrition information is made in relation to the *polyunsaturated fatty acid content or *monounsaturated fatty acid content of an edible oil or an edible oil spread, the nutrition information panel may list the minimum or maximum amount of the following in a serving and a *unit quantity of the food:

(a) *saturated fatty acids;

(b) polyunsaturated fatty acids;

(c) monounsaturated fatty acids;

(d) *trans fatty acids.

Note See section 1.2.7—12 for when claims may be made in relation to the polyunsaturated or monounsaturated fatty acid content of foods.

Claims in respect of dietary fibre, sugars or carbohydrate

(5) If a *claim requiring nutrition information is made in respect of:

(a) fibre or any specifically named fibre; or

(b) *sugars or any other type of *carbohydrate;

a nutrition information panel must include a declaration of the presence or absence of *dietary fibre in accordance with section S12—3.

(6) The absence of *dietary fibre under subsection (5) must be indicated by using the symbol '0'.

Declarations about carbohydrates

(7) If *unavailable carbohydrate has been subtracted in the calculation of *available carbohydrate by difference, a *nutrition information panel must include a declaration of unavailable carbohydrate.

(8) The reference to 'unavailable carbohydrate' in subsection (7) does not include dietary fibre.

Declarations about certain substances

(9) If:

(a) one or more *components (other than organic acids) listed in subsection S11—2(3) is present in the food, singly or in combination, in an amount of no less than 5 g/100 g; and

(b) either of the following is satisfied:

(i) if *available carbohydrate by difference is used—any of those substances have been subtracted in the calculation;

(ii) if *available carbohydrate is used—any of those substances have been quantified or added to the food;

the nutrition information panel must include individual declarations of those substances.

Claims about phytosterols, phytostanols or their esters

(10) If a *claim requiring nutrition information is made in relation to phytosterols, phytostanols or their esters, the nutrition information panel must include declarations of:

(a) the substances, using the same name for the substance as used in the advisory statement required by subsection 1.2.3—2(1); and

(b) the amount of the substances, calculated as *total plant sterol equivalents content.

1.2.8—7 How to express particular matters in nutrition information panel

(1) The nutrition information panel must clearly indicate that:

(a) any average quantities set out in the panel are average quantities; and

(b) any minimum or maximum quantities set out in the panel are minimum or maximum quantities.

(2) On a nutrition information panel:

(a) 'serving' may be replaced by:

(i) 'slice', 'pack' or 'package'; or

(ii) 'metric cup' or 'metric tablespoon' or other appropriate word or words expressing a unit or common measure; and

(b) 'Carbohydrate' may be replaced by 'Carbohydrate, total'.

(3) The following must be expressed in a nutrition information panel to not more than 3 significant figures:

(a) the average energy content;

(b) the average, minimum or maximum quantities of nutrients and biologically active substances.

(4) If the *average energy content of a serving or a *unit quantity of the food is less than 40 kJ, that average energy content may be expressed in the panel as 'LESS THAN 40 kJ'.

(5) If the *average quantity of any of the following in a serving or a *unit quantity of the food is less than 1 gram, that average quantity may be expressed in the nutrition information panel as 'LESS THAN 1 g':

(a) protein;

(b) fat;

(c) classes of fatty acids;

(d) carbohydrate;

(e) sugars;

(f) dietary fibre.

(6) If the *average quantity of sodium or potassium in a serving or a *unit quantity of the food is less than 5 milligrams, that average quantity may be expressed in the nutrition information panel as 'LESS THAN 5 mg'.

(7) The declaration of *dietary fibre in a nutrition information panel must be a declaration of dietary fibre determined in accordance with section S11—4.

(8) In a nutrition information panel:

(a) *monounsaturated fatty acids must be declared as monounsaturated fat; and

(b) *polyunsaturated fatty acids must be declared as polyunsaturated fat; and

(c) *saturated fatty acids must be declared as saturated fat; and

(d) *trans fatty acids must be declared as trans fat.

1.2.8—8 Percentage daily intake information

(1) A nutrition information panel may include information relating to the percentage daily intake of nutrients set out in the panel.

(2) If information relating to percentage daily intake is included, the panel may include the percentage daily intake of *dietary fibre per serving.

(3) If information relating to percentage daily intake is included, the panel must include:

(a) the percentage daily intake per serving, calculated using the associated reference value listed below, of the following items:

Reference values for per cent daily intake information

Item	***Reference value***
energy	8 700 kJ
protein	50 g
fat	70 g
saturated fatty acids	24 g
carbohydrate	310 g
sodium	2 300 mg
sugars	90 g
dietary fibre (if declared)	30 g

(b) either of the following statements:

(i) ‘based on an average adult diet of 8 700 kJ’;

(ii) ‘Percentage daily intakes are based on an average adult diet of 8 700 kJ’.

Note For an example nutrition information panel illustrating percentage daily intake information, see section S12—4.

1.2.8—9 Percentage recommended dietary intake information

(1) This section applies if:

(a) a *claim requiring nutrition information is made about or based on a vitamin or mineral (the ***relevant vitamin or mineral***); and

(b) the relevant vitamin or mineral has an *RDI (see sections S1—2 and S1—3); and

(c) the food to which the claim relates is not a food for infants.

(2) Subject to section 1.2.8—10, the percentage of the *RDI for the relevant vitamin or mineral contributed by one serving of the food must be set out in the nutrition information panel.

(3) The percentage *RDI under subsection (2) must be calculated using the nutrient values set out in the nutrition information panel.

(4) Despite paragraph (1)(c), percentage recommended dietary intake information may be included in the *nutrition information panel for a *food for infants.

1.2.8—10 Information referred to in sections 1.2.8—8 and 1.2.8—9 may be presented outside nutrition information panel

(1) The information that is permitted to be included in a nutrition information panel by section 1.2.8—8 or that is required to be included by subsection 1.2.8—9(2) may also be presented outside the nutrition information panel if:

(a) the serving size is presented together with the information; and

(b) the food does not contain more than 1.15% alcohol by volume.

(2) If more than 1 piece of such information is presented outside the nutrition information panel, those pieces of information must be presented together.

(3) Information presented in accordance with this section does not constitute a nutrition content claim.

1.2.8—11 Requirement for dehydrated or concentrated food

If the label on a package of a food for sale indicates that the food should be reconstituted with water before consumption, the nutrition information panel must express the information required by this Standard as a proportion of the reconstituted food.

1.2.8—12 Food intended to be drained before consumption

If the labelling for a food for sale contains directions indicating that the food should be drained before consumption, the nutrition information panel must:

(a) express the information required by this Standard as a proportion of the drained food; and

(b) clearly indicate that the information relates to the drained food.

1.2.8—13 Food intended to be prepared or consumed with other food

(1) This section applies to a food for sale if the labelling indicates that it is intended to be prepared or consumed with at least one other food.

(2) The nutrition information panel may comply with the requirement in subsection (4).

(3) If a *claim requiring nutrition information is made about the food, the nutrition information panel must comply with the requirements in subsections (4) and (5).

(4) The requirement is that the nutrition information panel includes an additional column at the right hand side of the panel, specifying, in the same manner as set out in the panel:

(a) a description of the additional food; and

(b) the amount of the additional food; and

(c) the *average energy content of the combined foods; and

(d) the average quantities of nutrients contained in the combined foods; and

(e) the average quantities of biologically active substances contained in the combined foods.

(5) The requirement is that the nutrition information panel specifies the weight or volume of the serving size of the food as prepared.

1.2.8—14 Requirement for food for sale in small packages

(1) For the labelling provisions, for a food for sale in a small package, the following nutrition information is required if a *claim requiring nutrition information is made:

(a) the *average quantity of the food in a serving, expressed:

(i) for a solid or semi-solid food—in grams; and

(ii) for a beverage or other liquid food—in millilitres; and

(b) if a claim is about a matter in Column 1 of the table to section S13—2, the particulars specified in Column 2, expressed:

(i) as minimum, maximum or average quantities, unless otherwise specified; and

(ii) with a clear indication of whether the particulars are minimum, maximum or average quantities.

(c) if the claim is about carbohydrate, dietary fibre, sugars or any other carbohydrate:

(i) if unavailable carbohydrate has been subtracted in the calculation of *available carbohydrate by difference—a declaration of unavailable carbohydrate (not including dietary fibre); and

(ii) the presence in the food of any substance other than organic acids that is listed in the table to subsection S11—2(3), if those substances are present in the food, either singly or in combination, in an amount of no less than 5 g/100 g.

Note The labelling provisions are set out in Standard 1.2.1.

(2) Where appropriate, the word ‘serving’ may be replaced by:

(a) the word ‘slice’, ‘pack’ or ‘package’; and

(b) the words ‘metric cup’, ‘metric tablespoon’ or other appropriate words expressing a unit or common measure.

(3) To avoid doubt, the information required by this section need not be set out in the form of a nutrition information panel.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.10 Information requirements – characterising ingredients and components of food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.10—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.10 – Information requirements – characterising ingredients and components of food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.10—2 Definitions

Note Section 1.1.2—4 (Definition of ***characterising component*** and ***characterising ingredient***) provides as follows:

(1) In this Code, in relation to a food for sale:

characterising component means a component of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

characterising ingredient means an ingredient or a category of ingredients of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

(2) Despite subsection (1), any of the following is not a ***characterising ingredient***:

(a) an ingredient or category of ingredients that is used in small amounts to flavour the food; or

(b) an ingredient or category of ingredients that comprises the whole of the food; or

(c) an ingredient or category of ingredients that is mentioned in the name of the food but which is not such as to govern the choice of the consumer, because the variation in the amount is not essential to characterise the food, or does not distinguish the food from similar foods.

(3) Compliance with labelling requirements elsewhere in this Code does not of itself constitute emphasis for the purposes of this section.

1.2.10—3 Requirement to declare characterising ingredients and components

(1) For the labelling provisions, information about *characterising ingredients and *characterising components is a declaration of the proportion of each characterising ingredient and characterising component of the food:

(a) calculated in accordance with sections 1.2.10—4 to 1.2.10—7; and

(b) expressed in accordance with section 1.2.10—8.

(2) If:

(a) the proportion of a *characterising component of a food is declared in accordance with this Standard; and

(b) an ingredient or category of ingredients contains that characterising component;

the proportion of a characterising ingredient containing that characterising component does not need to be declared.

(3) For the labelling provisions, information about *characterising ingredients and *characterising components is not required for the following:

(a) prepared filled rolls, sandwiches, bagels or similar products;

(b) a food for sale that is sold at a *fund-raising event;

(c) a food for sale that is in a small package;

(d) infant formula product;

(e) cured and/or dried meat flesh in whole cuts or pieces;

(f) a standardised alcoholic beverage;

(g) a beverage containing no less than 0.5% alcohol by volume, other than one referred to in paragraph (f).

Note The labelling provisions are set out in Standard 1.2.1.

1.2.10—4 Method of calculating proportion of characterising ingredients

(1) Subject to sections 1.2.10—5 and 1.2.10—6, the proportion, P_{CI}, of a *characterising ingredient must be calculated using the following equation:

$$P_{CI} = \frac{IW}{TW} \times 100$$

where:

IW is:

(a) if the proportion of the characterising ingredient is declared in accordance with paragraph 1.2.10—8(4)(b)—the minimum ingoing weight of that ingredient; or

(b) otherwise—the ingoing weight of the characterising ingredient.

TW is the total weight of all ingoing ingredients.

(2) The weight of added water or volatile ingredients removed during the course of manufacture of the food must not be included in the weight of the ingoing ingredients when calculating P_{CI}.

(3) If a concentrated or dehydrated ingredient or category of ingredients is reconstituted during manufacture of the food, the weight of the reconstituted ingredient or category of ingredients may be used when calculating P_{CI}.

(4) If a food requires reconstitution prior to consumption, P_{CI} may be calculated as a proportion of the food as reconstituted.

1.2.10—5 Calculating proportion of characterising ingredients where moisture loss occurs

If moisture loss occurs in the processing of a food, the proportion of a characterising ingredient in the food may be calculated taking into account any such moisture loss, on the basis of the weight of the characterising ingredient in the food.

1.2.10—6 Calculating proportion of characterising ingredient or characterising component where proportion is declared in nutrition information panel

Unless otherwise specified, where the proportion of a *characterising ingredient is declared in a nutrition information panel, the amount declared must be the *average quantity of the characterising ingredient present in the food.

1.2.10—7 Method of calculating proportion of characterising components

(1) The proportion of a *characterising component, P_{CC}, in a food must be calculated using the following equation:

$$P_{CC} = \frac{W}{TW} \times 100$$

where:

TW is the total weight of the food.

W is:

(a) the weight of the characterising component of the food; or

(b) if the proportion of the characterising component is declared in accordance with paragraph 1.2.10—8(4)(b)—the minimum weight of that component.

(2) If a food requires reconstitution prior to consumption, P_{CC} may be calculated as a proportion of the food as reconstituted.

1.2.10—8 Declaration of characterising ingredients and components

(1) The proportion of a *characterising ingredient or *characterising component must:

(a) be declared as a percentage; or

(b) unless otherwise specified, be declared as the *average quantity per serving and per unit quantity, when declared in a nutrition information panel.

(2) If the proportion of a *characterising ingredient is declared in accordance with paragraph (1)(a) in a statement of ingredients, the percentage must immediately follow the common, descriptive or generic name of the ingredient.

(3) The percentage may be rounded to:

(a) the nearest whole number; or

(b) if the percentage is below 5%—the nearest 0.5 decimal place.

(4) The proportion of a *characterising ingredient or *characterising component must be declared as:

(a) the actual percentage; or

(b) if the minimum weight of a characterising ingredient or characterising component was used when performing the calculation in section 1.2.10—4 or 1.2.10—7 as appropriate—a minimum percentage; or

(c) unless otherwise specified—the *average quantity when declared in a nutrition information panel.

(5) If a minimum percentage is declared, that fact must be clearly indicated.

(6) The proportion of a *characterising ingredient or *characterising component of a food that requires reconstitution prior to consumption may be declared as a percentage of the food as reconstituted if:

(a) in the case of a characterising ingredient—the proportion of the characterising ingredient was calculated in accordance with subsection 1.2.10—4(4); and

(b) in any case—the fact that the ingredient or component is a proportion of the food as reconstituted is clearly indicated.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.11 Information requirements – country of origin labelling

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

1.2.11—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.11 – Information requirements – country of origin labelling.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.11—2 Labelling requirements—unpackaged food

(1) This section applies to a food for sale that:

(a) is any of the following:

(i) fish, including fish that has been mixed or coated with 1 or more other foods;

(ii) pork;

(iii) fruit and vegetables;

(iv) beef;

(v) veal;

(vi) lamb;

(vii) hogget;

(viii) mutton;

(ix) chicken;

(x) a mix of any of the above foods; and

(b) is displayed for retail sale other than in a package.

(2) A reference to a food listed in paragraph (1)(a) includes a reference to a food that has been:

(a) cut, filleted, sliced, minced or diced; or

(b) pickled, cured, dried, smoked, frozen or preserved by other means; or

(c) marinated; or

(d) cooked.

(3) For the labelling provisions, the country of origin information is a statement that:

(a) identifies the country or countries of origin of the food; or

(b) indicates that the food is a mix of local and imported foods; or

(c) indicates that the food is a mix of imported foods.

Note The labelling provisions are set out in Standard 1.2.1.

(4) If the country of origin information is displayed in connection with the food when it is sold, the *size of type must be:

(a) if the food is in a refrigerated assisted service display cabinet—at least 5 mm; or

(b) otherwise—at least 9 mm.

Note See also section 1.2.1—24.

1.2.11—3 Labelling requirements—packaged fresh fruit and vegetables

(1) This section applies to a food for sale that:

(a) is unprocessed *fruit and vegetables, whether whole or cut; and

(b) is displayed for retail sale in a package that does not obscure the nature or quality of the fruit and vegetables.

(2) For the labelling provisions, the country of origin information is a statement that:

(a) identifies the country or countries of origin of the fruit and vegetables; or

(b) indicates that the fruit or vegetables are a mix of local and imported fruit and vegetables; or

(c) indicates that the fruit and vegetables are a mix of imported foods.

Note The labelling provisions are set out in Standard 1.2.1.

1.2.11—4 Labelling requirements—packaged food other than fresh fruit and vegetables

(1) This section applies to a packaged food for sale other than one to which section 1.2.11—3 applies.

(2) For the labelling provisions, the country of origin information is:

(a) a statement on the package that identifies the country where the food was made, produced or grown; or

(b) a statement on the package:

(i) that identifies the country where the food was manufactured or packaged; and

(ii) to the effect that the food is constituted from ingredients imported into that country or from local and imported ingredients.

Note The labelling provisions are set out in Standard 1.2.1.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.3.1 Food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10(4)(a) provides that a food for sale must not have, as an ingredient or a component, a substance that is used as a food additive, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.3.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.3.1 – Food Additives.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.3.1—2 Definitions

Note Section 1.1.2—11 (Definition of ***used as a food additive***) provides as follows:

(1) A substance is ***used as a food additive*** in relation to a food if it is added to the food and:

(a) performs 1 or more of the technological purposes listed in Schedule 14; and

(b) is a substance identified in subsection 1.1.2—11(2).

(2) For subsection 1.1.2—11(1), the substances are:

(a) any of the following:

(i) a substance that is identified in Schedule 15;

(ii) an additive permitted at GMP;

(iii) a colouring permitted at GMP;

(iv) a colouring permitted to a maximum level; and

Note Schedule 15 lists a number of substances that are not additives permitted at GMP, colourings permitted at GMP or colourings permitted to a maximum level.

(b) any substance that that is:

(i) a *non-traditional food and

(ii) has been concentrated or refined, or synthesised, to perform 1 or more of the technological purposes listed in Schedule 14.

Other definitions

(3) In this Code:

additive permitted at GMP means a substance that is listed in section S16—2.

colouring permitted at GMP means a substance that is listed in section S16—3.

colouring permitted to a maximum level means a substance that is listed in section S16—4.

Colours and their aluminium and calcium lakes

(4) A reference to a colour listed in Schedule 15, a colouring permitted at GMP or a colouring permitted to a maximum level includes a reference to the aluminium and calcium lakes prepared from that colour.

1.3.1—3 When food additives may be used as ingredients in foods

Listed food additives may be ingredients of a food

(1) A substance may be *used as a food additive in relation to food if:

(a) the substance is permitted to be used as a food additive for that food by Schedule 15; and

(b) any restrictions on the use of that substance as a food additive set out in this Standard or in Schedule 15 are complied with; and

(c) if the table to section S15—5 indicates that the maximum permitted level is 'GMP'—the proportion of the substance is no more than required under GMP.

Carry-over of food additive

(2) A substance that is permitted for use as a food additive may be present in any food as a result of carry-over from a raw material or an ingredient if the level of the substance in the food is no greater than would be introduced by the use of the raw material or ingredient under proper technological conditions and GMP.

1.3.1—4 Maximum permitted levels of food additives in foods

(1) An *additive permitted at GMP or a *colouring permitted at GMP that is permitted to be *used as a food additive by Schedule 15 may be present in a food for sale as a result of use in accordance with GMP.

(2) If a substance is *used as a food additive in a food for sale, the level of the substance as a *component of the food must comply with any limitation in Schedule 15 for a food of that kind.

(3) For a *colouring permitted to a maximum level that is permitted to be *used as a food additive by Schedule 15, the level of all such colours together in a food for sale must be no more than:

(a) in a beverage—70 mg/L; and

(b) in another food—290 mg/kg.

(4) Unless the contrary intention appears, if a food for sale is not intended to be consumed except after preparation in accordance with directions on the label, a limitation in Schedule 15 on the level of a substance that is *used as a food additive in the food applies to the level of the substance in the food when prepared for consumption according to the directions.

(5) A substance permitted to be *used as a food additive in a food may be added to an ingredient intended for use in the preparation of a food for sale at a higher level than would otherwise be allowed in the ingredient, provided that the level in the food for sale complies with the maximum permitted level in subsection (3) or Schedule 15.

(6) In this Standard:

(a) annatto and annatto extracts include norbixin and bixin, calculated as bixin;

(b) benzoic acid and its salts are calculated as benzoic acid;

(c) cyclamate and its salts are calculated as cyclohexyl-sulphamic acid;

(d) ethyl lauroyl arginate is calculated as ethyl-N^{α}-lauroyl-L-arginate HCl;

(e) unless the contrary intention appears, nitrates or nitrites refers to the total of nitrates and nitrites, calculated as sodium nitrite;

Note Nitrites have code numbers 249 and 250. Nitrates have code numbers 251 and 252.

Example A contrary intention for the purpose of paragraph (e) appears in item 1.6 of the table to section S15—5 for cheese and cheese products.

(f) propionic acid and its salts are calculated as propionic acid;

(g) saccharin and its calcium and sodium salts are calculated as saccharin;

(h) sorbic acid and its salts are calculated as sorbic acid;

(i) steviol glycosides are calculated as steviol equivalents in accordance with subsection (7);

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

(7) To calculate the steviol equivalent levels for a steviol glycoside, the following equation is used:

$$[SE] = \sum [SG] \times CF$$

where:

[*SE*] is the concentration as steviol equivalents.

[*SG*] is the concentration of individual steviol glycoside.

CF is the conversion factor, as follows:

(a) dulcoside A—0.40;
(b) rebaudioside A—0.33;
(c) rebaudioside B—0.40;
(d) rebaudioside C—0.33;
(e) rebaudioside D—0.28;
(f) rebaudioside F—0.34;
(g) rubusoside—0.50;
(h) steviol—1.00;
(i) steviolbioside—0.50;
(j) stevioside—0.40.

1.3.1—5 Limitation on use of intense sweeteners

Unless Schedule 15 expressly provides otherwise, a substance that may be *used as a food additive to perform the technological purpose of an intense sweetener may be added to a food only:

(a) as a flavour enhancer; or
(b) in an amount necessary to replace, either wholly or partially, the sweetness normally provided by sugars.

1.3.1—6 Food additives performing the same purpose

(1) If a food contains a mixture of substances that are *used as food additives to perform the same technological purpose, the sum of the proportions of these substances in the food must not be more than 1.

(2) In this section:

sum of the proportions is calculated in accordance with the following equation:

$$sum\ of\ the\ proportions = \sum_{i=1}^{N} \frac{Conc_i}{MPL_i}$$

where:

N is the number of substances used as food additives in the food that perform the same technological purpose.

$\boldsymbol{Conc_i}$ is the concentration of the i^{th} food additive in the food.

$\boldsymbol{MPL_i}$ is the maximum permitted level of the i^{th} food additive in the food.

(3) When calculating the sum of the proportions, exclude any substances that may be present in a food in accordance with GMP.

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Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.3.2 Vitamins and minerals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10(4)(b) provides that a food for sale must not have as an ingredient or a component, a substance used as a nutritive substance unless expressly permitted by this Code. This Standard deals with vitamins and minerals used as nutritive substances.

Note 4 This Standard limits the claims that can be made about the vitamin and mineral content of foods. Standard 1.2.7 relates to the claims that can be made about nutrition content, including the presence of vitamins and minerals in food. There are also provisions in other standards that affect claims about specific foods. See for example:

- Standard 2.1.1 (cereal and cereal products);
- Standard 2.4.2 (edible oil spreads);
- Standard 2.9.1 (infant formula products);
- Standard 2.9.2 (food for infants);
- Standard 2.9.3 (formulated meal replacements and formulated supplementary foods);
- Standard 2.9.4 (formulated supplementary sports foods);
- Standard 2.9.5 (food for special medical purposes);
- Standard 2.9.6 (transitional standard for special purpose foods (including amino acid modified foods)).

1.3.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.3.2 – Vitamins and minerals.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.3.2—2 Definitions and interpretation

Note In this Code (see section 1.1.2—2):

reference quantity means:

(a) for a food listed in the table to section S17—4, either:

(i) the amount specified in the table for that food; or

(ii) for a food that requires dilution or reconstitution according to directions—the amount of the food that, when diluted or reconstituted, produces the quantity referred to in subparagraph (i); or

(b) for all other foods:

(i) a normal serving; or

(ii) for a food that requires dilution, reconstitution, draining or preparation according to directions—the amount of the food that, when diluted, reconstituted, drained or prepared produces a normal serving.

RDI—see section 1.1.2—10.

used as a nutritive substance—see section 1.1.2—12.

1.3.2—3 Listed vitamins and minerals may be used as nutritive substance in foods

Unless this Code provides otherwise, a vitamin or mineral may be *used as a nutritive substance in a food if:

(a) the vitamin or mineral is in a permitted form specified in section S17—2 or section S17—3; and

(b) the vitamin or mineral is listed in relation to that type of food in section S17—4; and

(c) the total amount of the naturally occurring and added vitamin or mineral present in a *reference quantity of the food is no more than the amount (if any) specified in relation to that vitamin or mineral in section S17—4.

1.3.2—4 Restrictions on claims in relation to vitamins and minerals added to foods

(1) This section applies if a vitamin or mineral has been *used as a nutritive substance in a food listed in section S17—4.

(2) A claim must not be made that the percentage *RDI of the vitamin or mineral (including the amount added and the amount naturally present) in a *reference quantity of the food is greater than the percentage that is specified as the maximum percentage RDI claim for that vitamin or mineral in the table to section S17—4.

1.3.2—5 Calculation of maximum amount of a vitamin or mineral which may be claimed in a reference quantity of food

(1) If:

(a) a food for sale contains more than one ingredient; and

(b) at least one ingredient contains a vitamin or mineral that has been *used as a nutritive substance in accordance with this Standard;

the maximum claim permitted in relation to that vitamin or mineral in a *reference quantity of the food is calculated in accordance with this section.

(2) First, the maximum amount permitted to be claimed in a *reference quantity of the food, M_{rq}, is calculated using the following equation:

$$M_{rq} = Q_1 + Q_2 + ... + Q_i$$

where:

Q_i, for a particular ingredient that contains that vitamin or mineral, is:

(a) for an unfortified ingredient—the *average quantity of the vitamin or mineral present in the amount of the ingredient in a *reference quantity of the food; and

(b) for a fortified ingredient—the maximum amount that may be claimed for that vitamin or mineral in the reference quantity of the ingredient adjusted to the amount of the ingredient in a reference quantity of the food.

(3) Then, M_{rq} is rounded to the nearest 2 significant figures.

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Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.3.3 Processing aids

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10(4)(c) provides that a food for sale must not have, as an ingredient or a component, a substance that is used as a processing aid, unless expressly permitted by this Code. Section 1.1.2—13 defines the expression 'used as a processing aid'. This Standard contains the relevant permissions.

Division 1 Preliminary

1.3.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.3.3 – Processing aids.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.3.3—2 Definitions

Note Section 1.1.2—13 (Definition of ***used as a processing aid***) provides as follows:

*References to substances that are **used as a processing aid***

(1) In this Code, a reference to a substance that is ***used as a processing aid*** in relation to a food is a reference to a substance that is used during the course of processing:

(a) to perform a technological purpose in the course of processing; and

(b) does not perform a technological purpose in the food for sale; and

(c) is identified in subsection (3).

*References to foods that are **used as a processing aid***

(2) In this Code, a reference to a food that is ***used as a processing aid*** in relation to another food:

(a) is a reference to a food that:

(i) is not a substance identified in subsection (3); and

(ii) is used or added to the other food during the course of processing to perform a technological purpose in the course of processing; and

(iii) does not perform a technological purpose in the food for sale; and

(b) is a reference to so much of the food as is necessary to perform the technological purpose.

Note 1 This Code does not prohibit the use of foods as processing aids (other than foods that are substances referred to in subsection (3)). There are special labelling requirements that apply in relation to foods and substances that are used as processing aids—see paragraphs 1.2.4—3(2)(d), 1.2.4—3(2)(e) and subparagraph 1.2.8—5(a)(vii).

Note 2 If a food is used as a processing aid in relation to another food, and the amount of the food used is greater than the amount that is necessary to perform the technological purpose, the excess amount of the food is not taken to be used as a processing aid in the other food and is not exempted from a requirement to declare ingredients—see section 1.2.4—3(2)(e).

(3) For subsections (1) and (2), the substances are the following:

(a) a substance that is listed in Schedule 18;

(b) an additive permitted at GMP.

Note 'additive permitted at GMP' is a defined term—see section 1.1.2—11.

1.3.3—3 Permission to use substance as processing aid

A substance may be used as a processing aid in relation to food if:

(a) the substance is permitted to be used as processing aid for that food by this Standard; and

(b) the proportion of the substance that is used is no more than the maximum level necessary to achieve the technological purpose under conditions of GMP.

Note No permission is required to use a food (other than a substance referred to in paragraph (2)(a) of the definition of ***used as a food additive***) as a processing aid.

Division 2 Processing aids that may be used with any food

1.3.3—4 Generally permitted processing aids for all foods

(1) A substance listed in subsection (2) may be *used as a processing aid in any food if it is used at a level necessary to achieve a technological purpose in the processing of that food.

(2) For subsection (1), the substances are:

(a) an *additive permitted at GMP; or

(b) any substance listed in section S18—2.

Restriction on the use of carbon monoxide in the processing of fish

(3) Despite subsection (1), carbon monoxide (other than carbon monoxide that is naturally present or occurring in smoke used in the processing of fish) must not be used in the processing of fish if its use results in a change to or fixes the colour of the flesh of the fish.

1.3.3—5 Processing aids for certain purposes for all foods

A substance listed in section S18—3 may be *used as a processing aid in any food, if the substance is:

(a) used to perform a technological purpose listed in relation to that substance; and

(b) not present in the food at a level greater than the maximum permitted level indicated in the corresponding row of the table.

Note The purposes listed in section S18—3 are the following:

- anti-foaming;
- catalysis;
- decolouring, clarifying, filtering or adsorbing;
- desiccating;
- ion exchange;
- lubricating, releasing or anti-stick;
- a carrier, solvent or diluent.

1.3.3—6 Enzymes

An enzyme listed in section S18—4 may be *used as a processing aid to perform any technological purpose if the enzyme is derived from the corresponding source specified in the table.

Note 1 Section S18—4 lists enzymes of animal origin, enzymes of plant origin and enzymes of microbial origin.

Note 2 Some enzymes identified in section S18—4 are protein engineered. If such an enzyme is used as a processing aid, the resulting food may have as an ingredient a food produced using gene technology, and the labelling and other requirements relating to foods produced using gene technology will apply—see Standard 1.2.1 and Standard 1.5.2, in particular section 1.5.2—3(b).

1.3.3—7 Microbial nutrients and microbial nutrient adjuncts

A substance listed in section S18—5 may be *used as a processing aid to perform the technological purpose of a microbial nutrient or a microbial nutrient adjunct in the course of manufacture of any food.

Division 3 Processing aids that can be used with specified foods

1.3.3—8 Processing aids for water

A substance listed in section S18—6 may be *used as a processing aid in the course of manufacture of:

(a) packaged water; or

(b) water that is used as an ingredient;

if the substance is not present in the water at a level greater than the maximum permitted indicated in the corresponding row of the table.

Note This section contains the permissions for fluoride to be used in water that is used as an ingredient in other foods, but not in water presented in packaged form. Standard 2.6.2 contains a permission to add fluoride to water presented in packaged form.

1.3.3—9 Bleaching, washing and peeling agents—various foods

A substance listed in section S18—7 may be *used as a processing aid to perform the technological purpose of:

(a) a bleaching agent; or

(b) a washing agent; or

(c) a peeling agent;

for a food if the substance:

(d) is used in relation to a food listed in the corresponding row of the table; and

(e) is not present in the food at a level greater than the maximum permitted indicated in the corresponding row of the table.

1.3.3—10 Extraction solvents—various foods

A substance listed in section S18—8 may be *used as a processing aid to perform the technological purpose of an extraction solvent if the substance:

(a) is used in relation to a food listed in the corresponding row of the table; and

(b) is not present in the food at a level greater than the maximum permitted indicated in the corresponding row of the table.

1.3.3—11 Processing aids that perform various technological purposes

A substance specified in a row in the table to section S18—9 may be *used as a processing aid:

(a) in relation to:

(i) if a food is specified in that row—that food; or

(ii) if no food is specified in that row—any food; and

(b) for the corresponding technological purpose specified in that row; and

(c) if the substance is not present in the food at a level greater than the maximum permitted level indicated in that row.

1.3.3—12 Microbial control agent—dimethyl dicarbonate

(1) Dimethyl dicarbonate may be *used as a processing aid to perform the technological purpose of a microbial control agent during the manufacture of a food for sale listed in section S18—10 at a concentration no greater than the corresponding maximum permitted addition level indicated in the table.

(2) Dimethyl dicarbonate must not be present in a food for sale.

Food Standards (Proposal P1025 – Code Revision) Variation

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Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.4.1 Contaminants and natural toxicants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Subsection 1.1.1—10(6) provides that a food for sale must comply with any provisions of this Code relating to the composition of, or the presence of specified substances in, food of that kind. This Standard contains provisions relating to the presence of other substances in food.

Note 4 Limits have been set under this Standard when it has been determined that there is a potential risk to public health and safety if the prescribed limits are exceeded, that should be managed by a standard. This Standard is to be read in the context of the requirements imposed in the application Acts that food must be safe and suitable for human consumption. For example, the concentration of contaminants and natural toxicants should be kept as low as reasonably achievable.

1.4.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.4.1 – Contaminants and natural toxicants.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.4.1—2 Interpretation

(1) The limits prescribed by this Standard apply to the portion of foods that is ordinarily consumed.

(2) In this Standard and Schedule 19, a reference to a particular food is to the food as described in Schedule 22.

1.4.1—3 Levels of contaminants and natural toxicants in food

(1) The level of a contaminant or natural toxicant listed in section S19—4, S19—5 or S19—6 in a food listed in relation to that contaminant or toxicant must not be greater than the corresponding amount listed in that Schedule.

Note Schedule 19 sets out maximum levels of:

- metal contaminants;
- non-metal contaminants;
- natural toxicants; and
- average and maximum levels of mercury in fish.

(2) The level of mercury in fish and fish products, calculated in accordance with section S19—7, must comply with the requirements of subsection S19—7(1) or S19—7(2), as appropriate.

(3) For a food for sale with 2 or more ingredients, 1 or more of which is listed in Schedule 19, the level of a contaminant or toxicant listed in Schedule 19 in the food for sale must not be greater than the amount, ***ML***, given by the following equation:

$$ML = \frac{\sum_{j=1}^{N}(ML_j Total_j) + CF \times \left(Total - \sum_{j=1}^{N} Total_j\right)}{Total}$$

where:

N is the number of ingredients of the food for sale for which a maximum level of a contaminant or toxicant is specified in Schedule 19.

$\boldsymbol{ML_j}$ is:

(a) in the case of mercury—the mean level of mercury that is permitted under section S19—7; or

(b) otherwise—the maximum level of the contaminant or toxicant that is permitted, in accordance with subsection (1);

in a particular ingredient (the ***j^{th} ingredient***) of the food for sale.

$Total_j$ is the total weight of the j^{th} ingredient of the food for sale (in g).

CF is:

(a) in the case of lead—0.01 mg/kg; and

(b) in the case of cadmium—0.005 mg/kg; and

(c) for other substances—0 mg/kg.

Note ***CF*** is the background calculation factor, and allows for a representative contaminant level for those foods for which a maximum level is not specified in Schedule 19. The contaminants occur at low levels in such foods.

Total is the total weight of the food for sale (in g).

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Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

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This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.4.2 Agvet chemicals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard is the Maximum Residue Limits Standard for the purposes of the FSANZ Act.

Note 3 This Standard applies in Australia only. In New Zealand, maximum residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard issued under the *Food Act 2014*

Note 4 The application Acts provide that food is unsuitable if the food contains, among other things, a chemical agent that is foreign to the nature of the food. Food is not unsuitable if, when it is sold, it does not contain an agvet chemical in an amount that contravenes the Code.

Paragraph 1.1.1—10(4)(d) provides that a food for sale must not have, as an ingredient or a component, a detectable amount of an agvet chemical or a metabolite or a degradation product of the agvet chemical; unless expressly permitted by this Code.

Sections 1.4.2—4 and 1.4.2—5 and associated Schedules set out the relevant permissions. Permitted residues are identified in section S20—3.

1.4.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.4.2 – Agvet chemicals.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.4.2—2 Purpose of Standard

The purpose of this Standard and Schedule 20, Schedule 21 and Schedule 22 is to set out the maximum residue limits and extraneous residue limits for agricultural or veterinary chemicals that are permitted in foods for sale.

Note Maximum residue limits have been determined:

(a) by the amount of residues of such chemicals that could be present in food when they are used at the minimum effective level and using Good Agricultural Practice (GAP); and

(b) after an assessment of the potential risk to public health and safety at that level.

1.4.2—3 Definitions and interpretation

Note In this Code (see section 1.1.2—2):

agvet chemical means an agricultural chemical product or a veterinary chemical product, within the meaning of the Agvet Code.

Note The Agvet Code is the Code set out in the Schedule to the *Agricultural and Veterinary Chemicals Code Act 1994* (Cth). See subsection 4(1) of the FSANZ Act.

extraneous residue limit or ***ERL***, for an agvet chemical in a food, means the amount identified in Schedule 21 for the permitted residue of that agvet chemical in that food.

maximum residue limit or ***MRL***, for an agvet chemical in a food, means the amount identified in Schedule 20 for the permitted residue of that agvet chemical in that food.

(1) In this Standard:

permitted residue, of an *agvet chemical, means a chemical that is identified in Schedule 20 or Schedule 21 as being a permitted residue in relation to the agvet chemical.

(2) When calculating the amount of a permitted residue in a food:

(a) only calculate the amount that is in the portion of the commodity that is specified in Schedule 22; and

(b) if the permitted residue consists of more than 1 chemical, calculate the amount of all such chemicals that are present in the food.

(3) Unless a maximum amount of a permitted residue of an *agvet chemical is specified for a processed food, the same maximum amount applies to both the processed and the unprocessed food.

(4) In this Standard, and in Schedule 20 and Schedule 21, a reference to a particular food is to the food as described in Schedule 22.

1.4.2—4 Maximum residue limit of agvet chemicals in foods

(1) A food for sale may contain a permitted residue of an *agvet chemical if:

(a) the agvet chemical is listed in Schedule 20; and

(b) the food consists of, or has as an ingredient, a food that is listed in relation to that agvet chemical in Schedule 20; and

(c) the amount of the permitted residue of the agvet chemical in the food complies with subsection (2) or subsection (3), as appropriate.

(2) For a food for sale that consists of a food that is listed in relation to that *agvet chemical in Schedule 20, the amount of the permitted residue of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount identified in relation to that food for that agvet chemical in Schedule 20.

(3) For a food for sale that has 2 or more ingredients, 1 or more of which is a food that is listed in relation to the *agvet chemical in Schedule 20, the amount of the permitted residue of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount ***MRL*** calculated in accordance with the following equation:

$$MRL = \sum_{j=1}^{N} \frac{Weight(j)}{Weight} \times MRL(j)$$

where:

N is the number of ingredients of the food that are listed in Schedule 20 in relation to that agvet chemical.

Weight(j) is the weight of the j^{th} such ingredient.

Weight is the total weight of the food.

MRL(j) is the amount identified in relation to the j^{th} ingredient for a permitted residue of that agvet chemical in Schedule 20.

1.4.2—5 Extraneous residue limit of agvet chemicals in foods

(1) A food for sale may contain a permitted residue of an *agvet chemical if:

(a) the agvet chemical is listed in Schedule 21; and

(b) the food consists of, or has as an ingredient, a food that is listed in relation to that agvet chemical in Schedule 21 and

(c) the amount of the permitted residue of the agvet chemical in the food complies with subsection 1.4.2—4(2) or subsection 1.4.2—4(3), as appropriate; and

(d) the presence of the permitted residue of the agvet chemical in the food arose from environmental sources, and not from direct or indirect use of an agvet chemical on food.

(2) For a food for sale that consists of a food that is listed in relation to that *agvet chemical in Schedule 21, the amount of the permitted residue of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount identified in relation to that food for that agvet chemical in Schedule 21.

(3) For a food for sale that has 2 or more ingredients, 1 or more of which is a food that is listed in relation to the *agvet chemical in or Schedule 21, the amount of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount ***MRL*** calculated in accordance with the following equation:

$$MRL = \sum_{j=1}^{N} \frac{Weight(j)}{Weight} \times MRL(j)$$

where:

N is the number of ingredients of the food that are listed in Schedule 21 in relation to that agvet chemical.

Weight(j) is the weight of the j^{th} such ingredient.

Weight is the total weight of the food.

MRL(j) is the amount identified in relation to the j^{th} ingredient for that agvet chemical in Schedule 21.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.4.4 Prohibited and restricted plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(3)(a) and (4)(e) provide that a food for sale must not consist of, or have as an ingredient or a component, a prohibited or restricted plant or fungus, or coca bush, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.4.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.4.4 – Prohibited and restricted plants and fungi.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.4.4—2 Definitions

Note In this Code (see section 1.1.2—3):

coca bush means:

(a) *Eurythroxylum coca*; or

(b) a substance derived from *Eurythroxylum coca*.

prohibited plant or fungus means:

(a) a plant or fungus listed in Schedule 23; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

restricted plant or fungus means:

(a) a plant or fungus listed in Schedule 24; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

1.4.4—3 Exception to prohibition relating to restricted plants and fungi

A restricted plant or fungus may be used as an ingredient in a food only if it complies with the requirements for natural toxicants in section 1.4.1—3 and subsection S19—6(1).

1.4.4—4 Exception relating to coca bush

Coca bush may be used as an ingredient in a food if the cocaine has been removed.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.5.1 Novel foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(3)(b) and (4)(f) provide that a food for sale must not consist of, or have as an ingredient or a component, a novel food, if the food is offered for retail sale, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.5.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.5.1 – Novel foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.1—2 Definitions

Note Section 1.1.2—8 (Definition of ***novel food***) provides as follows:

(1) In this Code:

novel food means a non-traditional food that requires an assessment of the public health and safety considerations having regard to:

(a) the potential for adverse effects in humans; or

(b) the composition or structure of the food; or

(c) the process by which the food has been prepared; or

(d) the source from which it is derived; or

(e) patterns and levels of consumption of the food; or

(f) any other relevant matters.

Note Possible categories of novel foods are described in guidelines issued by FSANZ. Categories of novel foods may include, but are not limited to, the following:

- plants or animals and their components;
- plant or animal extracts;
- herbs, including extracts;
- dietary macro-components;
- single chemical entities;
- microorganisms, including probiotics;
- foods produced from new sources, or by a process not previously applied to food.

non-traditional food means:

(a) a food that does not have a history of human consumption in Australia or New Zealand; or

(b) a substance derived from a food, where that substance does not have a history of human consumption in Australia or New Zealand other than as a component of that food; or

(c) any other substance, where that substance, or the source from which it is derived, does not have a history of human consumption as a food in Australia or New Zealand.

(2) The presence of a food in a food for special medical purposes or the use of a food as a food for special medical purposes does not constitute a history of human consumption in Australia or New Zealand in relation to that food for the purposes of this section.

1.5.1—3 Sale of novel foods

Despite paragraphs 1.1.1—10(3)(b) and (4)(f), a food offered for retail sale may consist of, or have as an ingredient, a *novel food if:

(a) the novel food is listed in the table to section S25—2; and

(b) any conditions of use specified in the corresponding row of that table are complied with.

Note Novel foods are added to the table to section S25—2 by variations to the Code. When added for the first time, the conditions may include some that apply to the novel food only during the first 15 months after gazettal of the variation. Conditions may also deal with matters such as the following:

- the need for preparation or cooking instructions, warning statements or other advice;
- the need to meet specific requirements of composition or purity;
- the class of food within which the food must be sold;
- during the first 15 months after gazettal, the brand under which the food may be sold.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.5.2 Food produced using gene technology

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(3)(c) and (4)(g) provide that a food for sale must not consist of, or have as an ingredient or a component, a food produced using gene technology, unless expressly permitted by this Code. This Standard contains the relevant permissions. Schedule 26 provides definitions of the terms 'conventional breeding', 'line' and 'transformation event', and lists approved foods produced using gene technology and any conditions for use of the food.

1.5.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.5.2 – – Food produced using gene technology.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.2—2 Definitions

Note In this Code (see section 1.1.2—2):

food produced using gene technology means a food which has been derived or developed from an organism which has been modified by gene technology.

Note This definition does not include food derived from an animal or other organism which has been fed food produced using gene technology, unless the animal or other organism is itself a product of gene technology.

gene technology means recombinant DNA techniques that alter the heritable genetic material of living cells or organisms.

Note 2 Definitions for genetically modified food, novel DNA and novel protein are in section 1.5.2—4

Note 3 Definitions for conventional breeding, line and transformation event are in Schedule 26.

1.5.2—3 When food produced using gene technology is permitted for sale

A food for sale may consist of, or have as an ingredient, a *food produced using gene technology if the food produced using gene technology:

(a) is listed in Schedule 26 and complies with any corresponding conditions listed in that Schedule; or

(b) is a substance that is permitted for use as a food additive by Standard 1.3.1 or as a processing aid by Standard 1.3.3.

1.5.2—4 Requirement to label food as 'genetically modified'

(1) This section applies to a food for sale that consists of, or has as an ingredient, food that is a genetically modified food, unless:

(a) the genetically modified food:

(i) has been highly refined where the effect of the refining process is to remove novel DNA or novel protein; and

(ii) is not listed in subsections S26—3(2) and (3) as subject to the condition that its labelling must comply with this section; or

(b) both of the following are satisfied:

(i) the genetically modified food is a substance *used as a processing aid or *used as a food additive in the food in accordance with this Code;

(ii) no novel DNA or novel protein from the substance remains present in the food; or

(c) the genetically modified food is a *flavouring substance that is present in the food in a concentration of no more than 1 g of flavouring/kg of food; or

(d) the genetically modified food is:

(i) unintentionally present in the food; and

(ii) present in an amount of no more than 10 g in a kilogram of each ingredient; or

(e) the food is:

(i) intended for immediate consumption; and

(ii) prepared and sold from food premises and vending vehicles, including restaurants, take away outlets, caterers, or self-catering institutions.

(2) For the labelling provisions, the information relating to *foods produced using gene technology includes the statement 'genetically modified' in conjunction with the name of the genetically modified food.

Note The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged foods produced using gene technology.

(3) If the genetically modified food is an ingredient, *used as a food additive or *used as a processing aid the information may be included in the statement of ingredients.

Example Ingredients: Soy Protein Isolate (genetically modified).

(4) To avoid doubt, this Code does not require any statement about the genetic status of a food or one of its ingredients other than as required by this section or by a condition in Schedule 26.

(5) In this section:

novel DNA and ***novel protein*** mean DNA or protein which, as a result of the use of gene technology, is different in chemical sequence or structure from DNA or protein present in counterpart food that has not been produced using gene technology, other than protein that:

(a) is *used as a processing aid or *used as a food additive; and

(b) has an amino acid sequence that is found in nature.

genetically modified food means a *food produced using gene technology that

(a) contains novel DNA or novel protein; or

(b) is listed in Section S26—3 as subject to the condition that its labelling must comply with this section.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.5.3 Irradiation of food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(3)(d) and (4)(h) provide that a food for sale must not consist of, or have as an ingredient or a component, a food that has been irradiated, unless expressly permitted by this Code. Division 2 of this Standard contains the relevant permissions.

Subsection 1.1.1—14(2) provides that, if this Code sets requirements for record-keeping in relation to food, those requirements must be complied with. Division 3 contains such requirements.

Division 1 Preliminary

1.5.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.5.3 – Irradiation of food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.3—2 Definitions

Note In this Code (see section 1.1.2—2):

irradiation, in relation to food, means subjecting the food to ionising radiation, other than ionising radiation imparted to food by measuring or inspection instruments, and ***irradiate*** and ***irradiated*** have corresponding meanings.

Division 2 Irradiation of food

1.5.3—3 Irradiation of fruit and vegetables

(1) Fruit and vegetables listed in subsection (2) may be irradiated for the purpose of pest disinfestation for a phytosanitary objective, if the absorbed dose is:

(a) no lower than 150 Gy; and

(b) no higher than 1 kGy.

(2) For subsection (1), the fruit and vegetables are:

Fruit and vegetables—table to subsection (2)

bread fruit

capsicum

carambola

custard apple

litchi

longan

mango

mangosteen

papaya (paw paw)

persimmon

rambutan

tomato

1.5.3—4 Irradiation of herbs and spices

(1) Herbs and spices may be irradiated for the purpose of controlling sprouting and pest disinfestation, including the control of weeds, if the absorbed dose is no higher than 6 kGy.

(2) Herbs and spices may be irradiated for the purpose of bacterial decontamination, if the absorbed dose is:

(a) no lower than 2 kGy; and

(b) no higher than 30 kGy.

(3) In this section:

herbs and spices means the herbs and spices described in Schedule 22.

1.5.3—5 Irradiation of plant material for a herbal infusion

(1) Plant material for a herbal infusion may be irradiated for the purpose of controlling sprouting and pest disinfestation, including the control of weeds, if the absorbed dose is no higher than 6 kGy.

(2) Plant material for a herbal infusion may be irradiated for the purpose of bacterial decontamination, if the absorbed dose is:

(a) no lower than 2 kGy; and

(b) no higher than 10 kGy.

(3) In this section:

plant material for a herbal infusion means fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, but does not include tea.

1.5.3—6 Re-irradiation of food

Food that has been irradiated may be re-irradiated if any of the following conditions is met:

(a) the food is prepared from food, including ingredients, that have been irradiated at levels that do not exceed 1 kGy;

(b) the food contains less than 50 g/kg of irradiated ingredients;

(c) the required full dose of ionising radiation was applied to the food in divided doses for a specific technological reason.

1.5.3—7 Sources of radiation that may be used

Food may be irradiated in accordance with this Division using any of the following forms of ionising radiation:

(a) gamma rays from the radionuclide cobalt 60;

(b) X-rays generated by or from machine sources operated at an energy level not exceeding 5 megaelectronvolts;

(c) electrons generated by or from machine sources operated at an energy level not exceeding 10 megaelectronvolts.

Division 3 Record-keeping for and labelling of irradiated food

1.5.3—8 Record-keeping

(1) A person who irradiates food must keep records in relation to:

(a) the nature and quality of the food treated; and

(b) the *lot identification; and

(c) the minimum durable life of the food treated; and

(d) the process used; and

(e) compliance with the process used; and

(f) the minimum and maximum dose absorbed by the food; and

(g) an indication whether or not the product has been irradiated previously and if so, details of such treatment; and

(h) the date of *irradiation.

(2) The records must be kept at the facility where the food was irradiated.

(3) The records must be kept for a period of time that exceeds the minimum durable life of the irradiated food by 1 year.

1.5.3—9 Labelling and other information—retail and catering

For the labelling provisions, the information relating to irradiated foods is:

(a) if the food has been irradiated—a statement to the effect that the food has been treated with ionising radiation; and

(b) if the food has as an ingredient or *component a food that has been irradiated—a statement to the effect that the ingredient or component has been treated with ionising radiation.

Note 1 The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged irradiated foods.

Note 2 For paragraph (b), the statement may be on the statement of ingredients or elsewhere on the label.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.6.1 Microbiological limits in food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Section 1.1.1—11 provides that a food for sale must not have an unacceptable level of microorganisms, as determined in accordance with this standard. This standard sets out how to determine whether a lot of food has an unacceptable level of microorganisms.

1.6.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.6.1 – Microbiological limits for food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.6.1—2 Unacceptable microbiological levels

A *lot of a food has an unacceptable level of microorganisms if:

(a) the food is listed in the table to section S27—3; and

(b) the lot is tested in accordance with section 1.6.1—3; and

(c) the test indicates that:

(i) the number of sample units having a level of a microorganism greater than that listed in the corresponding row of Column 4 (***m***) is greater than the number listed in the corresponding row of Column 3 (***c***); or

(ii) the level of the microorganism in any of the sample units is greater than the number (if any) listed in the corresponding row of Column 5 (***M***).

Note For the meaning of ***lot***, see section 1.1.2—2.

1.6.1—3 Assessment of microbiological levels

(1) Microbiological levels in food must be assessed in accordance with this section.

(2) For a particular *lot of a food listed in Column 1 of the table section S27—3, the number of sample units taken must be the number of sample units set out in the corresponding row of Column 2 (***n***).

(3) Despite subsection (2), if the food is the subject of a consumer complaint or a suspected food poisoning incident, an *authorised officer may take or otherwise obtain fewer sample units than the number referred to in that subsection or take smaller samples.

(4) An *authorised officer who takes or otherwise obtains a sample of food for the purpose of submitting it for microbiological analysis:

(a) must not divide that sample into separate parts; and

(b) where the sample consists of one or more sealed packages of a kind ordinarily sold by retail—must submit for such analysis that sample in that package or those packages in an unopened and intact condition.

(5) The following reference methods must be used to determine whether a food has exceeded the maximum permissible levels of microorganisms specified in the Schedule in relation to that food:

(a) for a food other than packaged water, packaged ice or mineral water

(i) the relevant method prescribed by Australian Standard AS5013; or

(ii) the relevant method referenced by Australian Standard AS5013 and prescribed by the International Organization for Standardization; or

(iii) any equivalent method as determined by:

(A) Australian New Zealand Standard *AS/NZS 4659; or

(B) ISO 16140:2003; and

(b) for packaged water, packaged ice or mineral water—the relevant method prescribed by Australian New Zealand Standard AS/NZS 4276.

(6) A reference to a Standard in subsection (5) is a reference to that Standard as in force at the commencement of this provision.

1.6.1—4 Food in which growth of *Listeria monocytogenes* will not occur

(1) For the purposes of the Schedule, growth of *Listeria monocytogenes* will not occur in a *ready-to-eat food if:

(a) the food has a pH less than 4.4 regardless of water activity; or

(b) the food has a water activity less than 0.92 regardless of pH; or

(c) the food has a pH less than 5.0 in combination with a water activity of less than 0.94; or

(d) the food has a refrigerated shelf life no greater than 5 days; or

(e) the food is frozen (including foods consumed frozen and those intended to be thawed immediately before consumption); or

(f) it can be validated that the level of *Listeria monocytogenes* will not increase by greater than 0.5 log cfu/g over the food's stated shelf life.

(2) For the purposes of the Schedule, a *ready-to-eat food that does not receive a *listericidal process during manufacture is taken to be a food in which growth of *Listeria monocytogenes* will not occur if the level of *Listeria monocytogenes* will not exceed 100 cfu/g within the food's expected shelf life.

(3) For the purposes of subclause (2), a *ready-to-eat food that does not receive a *listericidal process during manufacture is taken to include:

(a) ready-to-eat processed finfish; and

(b) fresh cut and packaged horticultural produce.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.6.2 Processing requirements for meat

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only. For New Zealand purposes, processing requirements for meat products are regulated under the *Animal Products Act 1999* (NZ) and the *Food Act 2014* (NZ).

1.6.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.6.2 – Processing requirements for meat.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.6.2—2 Game meat

(1) Game meat, except game birds, must be obtained:

(a) from a game carcass that has been subjected to a post mortem inspection that is conducted in accordance with relevant State or Territory law; or

(b) in accordance with a quality assurance program that:

(i) is conducted in accordance with relevant State or Territory law; and

(ii) is designed to ensure that the game meat is fit for human consumption.

(2) A food for sale must not consist of, or have as an ingredient, game offal, other than bone or cartilage attached to game meat flesh.

(3) In this section:

game meat means the whole or part of the carcass of any bird, buffalo, camel, deer, donkey, goat, hare, horse, kangaroo, rabbit, pig, possum or wallaby that has been slaughtered in the wild state, but does not include avian eggs, foetuses, parts of foetuses or pouch young.

game meat flesh means skeletal game meat muscle, including any attached fat, connective tissue, nerve, blood, blood vessels and, in the case of birds, skin.

game offal means game meat other than game meat flesh.

1.6.2—3 Fermented meat products

(1) Fermented comminuted processed meat is heat treated if it has had its core temperature maintained at 55°C for a period of at least 20 minutes, or an equivalent combination of time and higher temperature.

Note Standard 1.2.1 and Standard 2.2.1 provide for the labelling of heat treated fermented comminuted processed meat.

(2) Fermented comminuted processed meat is cooked if it has had its core temperature maintained at 65°C for a period of at least 10 minutes, or an equivalent combination of time and higher temperature.

Note Standard 1.2.1 and Standard 2.2.1 provide for the labelling of cooked fermented comminuted processed meat.

(3) A fermented meat product must not contain mechanically separated meat or rendered trimmings unless it has been cooked so that its core temperature is maintained at 65°C for a period of at least 10 minutes, or an equivalent combination of time and higher temperature.

(4) In this section:

mechanically separated meat means meat that has been separated from bone by a mechanical process that results in *comminuted meat.

rendered trimmings means the cooked meat fractions derived from the rendering of meat trimmings, excluding ligamentum nuchae.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.1.1 Cereal and cereal products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.1.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.1.1 – Cereal and cereal products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Division 2 Bread and bread products

2.1.1—2 Definitions

Note In this Code (see section 1.1.2—3):

bread means:

(a) a food that is made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water; or

(b) such a food with other foods added.

wheat flour includes wholemeal wheat flour.

wholegrain means the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents—endosperm, germ and bran—are present in such proportions that represent the typical ratio of those fractions occurring in the whole cereal, and includes wholemeal.

wholemeal means the product containing all the milled constituents of the grain in such proportions that it represents the typical ratio of those fractions occurring in the whole cereal.

2.1.1—3 Requirement for food sold as bread

A food that is sold as bread must be bread.

2.1.1—4 Application of sections 2.1.1—5 and 2.1.1—6

Sections 2.1.1—5 and 2.1.1—6 do not apply to:

(a) the following foods, or to wheat flour used to make those products:

(i) pizza bases;

(ii) breadcrumbs;

(iii) pastries;

(iv) cakes, including brioche, panettone and stollen;

(v) biscuits;

(vi) crackers; or

(b) bread that is represented as organic.

2.1.1—5 Requirement for folic acid and thiamin in bread flour

Note This section applies in Australia only.

Wheat flour that is sold as suitable for making bread to which this section applies must contain:

(a) no less than 2 mg/kg, and no more than 3 mg/kg, of folic acid; and

(b) no less than 6.4 mg/kg thiamin.

2.1.1—6 Requirement for iodised salt in bread

(1) Iodised salt must be used for making bread to which this section applies where salt would ordinarily be used.

(2) This section does not prevent:

(a) the addition of salt other than iodised salt to the surface of bread; or

Example The addition of rock salt

(b) the addition of other food containing salt other than iodised salt during the making of bread.

Division 3 Wholegrain cereals and cereal products

2.1.1—7 Requirement for food sold as wholemeal or wholegrain product

A food that is sold as, or as being made from:

(a) 'wholemeal'; or

(b) 'wholegrain';

must consist of, or have as an ingredient, wholemeal or wholegrain as appropriate.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.2.1 Meat and meat products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.2.1—1 Name as an ingredient or a component

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.2.1 – Meat and meat products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.2.1—2 Definitions

Note In this Code (see section 1.1.2—3):

cured and/or dried meat flesh in whole cuts or pieces includes any attached bone.

dried meat means meat that has been dried but does not include slow cured dried meat.

manufactured meat means processed meat containing no less than 660 g/kg of meat.

meat:

(a) means the whole or part of the carcass of any of the following animals, if slaughtered other than in a wild state:

(i) buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep;

(ii) any other animal permitted for human consumption under a law of a State, Territory or New Zealand; and

(b) does not include:

(i) fish; or

(ii) avian eggs; or

(iii) foetuses or part of foetuses.

meat flesh means meat that consists of skeletal muscle and any attached:

(a) animal rind; or

(b) fat; or

(c) connective tissue; or

(d) nerve; or

(e) blood; or

(f) blood vessels; or

(g) skin, in the case of poultry.

meat pie means a pie containing no less than 250 g/kg of meat flesh.

offal includes blood, brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe, and excludes meat flesh, bone and bone marrow.

processed meat means a food which has, either singly or in combination with other foods, undergone a method of processing other than boning, slicing, dicing, mincing or freezing.

sausage means a food that:

(a) consists of meat that has been minced, meat that has been comminuted, or a mixture of both, whether or not mixed with other foods, and which has been encased or formed into discrete units; and

(b) does not include meat formed or joined into the semblance of cuts of meat.

Division 2 Requirements for sale

2.2.1—3 Requirement for food sold as sausage

A food that is sold as sausage must be sausage and:

(a) contain no less than 500 g/kg of fat free meat flesh; and

(b) have a proportion of fat that is no more than 500 g/kg of the fat free meat flesh content.

2.2.1—4 Requirement for food sold as meat pie

A food that is sold as a meat pie must be a meat pie.

2.2.1—5 Requirements for food sold as dried meat or cured and/or dried meat flesh in whole cuts or pieces, manufactured meat or processed meat

(1) A food that is sold as a dried meat must be dried to a water activity of no more than 0.85.

(2) A food that is sold as cured and/or dried meat flesh in whole cuts or pieces must contain not less than 160 g/kg of meat protein on a fat free basis.

(3) A food that is sold as manufactured meat must contain not less than 660 g/kg of meat.

(4) A food that is sold as processed meat must contain not less than 300 g/kg of meat.

Division 3 Information requirements

2.2.1—6 Statement indicating the presence of offal

For the labelling provisions:

(a) brain, heart, kidney, liver, tongue or tripe must be identified as:

(i) offal; or

(ii) by the specific name of the type of offal; and

(b) any other type of offal must be identified by the specific name of the type of offal.

Note The labelling provisions are set out in Standard 1.2.1.

2.2.1—7 Proportion of fat in minced meat

For the labelling provisions, a statement of the maximum proportion of fat in minced meat, in g/100 g, is required if a claim is made in relation to the fat content of minced meat.

Note The labelling provisions are set out in Standard 1.2.1.

2.2.1—8 Information about raw meat joined or formed into the semblance of a cut of meat

For the labelling provisions, for a food that consists of raw meat that has been formed or joined in the semblance of a cut of meat, whether coated or not, using a binding system without the application of heat, the following information is required:

(a) a declaration that the food consists of meat that is formed or joined; and

(b) in conjunction with that information, cooking instructions that would result in microbiological safety of the food being achieved.

Note The labelling provisions are set out in Standard 1.2.1.

2.2.1—9 Labelling of fermented comminuted processed meat

(1) The *prescribed name for fermented comminuted processed meat is:

(a) if the meat has not been heat treated or cooked—'fermented processed meat – not heat treated'; and

(b) if the meat has been heat treated—'fermented processed meat – heat treated'; and

(c) if the meat has been cooked—'fermented processed meat – cooked'.

(2) For the labelling provisions, if the label on a package containing fermented comminuted processed meat contains a trade name, the following words are required to be included on the label in association with the trade name:

(a) if the meat has not been heat treated or cooked—'fermented';

(b) if the meat has been heat treated—'fermented heat treated';

(c) if the meat has been cooked—'fermented cooked'.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The labelling may refer to a heating process only if:

(a) the reference is included for compliance with this section; or

(b) the heating process is a cooking instruction for the consumer.

2.2.1—10 Labelling of fermented comminuted manufactured meat

(1) The *prescribed name for fermented comminuted manufactured meat is:

(a) if the meat is not heat treated or cooked—'fermented manufactured meat – not heat treated'; and

(b) if the meat has been heat treated—'fermented manufactured meat – heat treated'; and

(c) if the meat has been cooked—'fermented manufactured meat – cooked'.

(2) For the labelling provisions, if the label on a package containing fermented comminuted manufactured meat contains a trade name, the following words are required to be included in association with the trade name:

(a) if the meat has not been heat treated or cooked—'fermented';

(b) if the meat has been heat treated—'fermented heat treated';

(c) if the meat has been cooked—'fermented cooked'.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The labelling may refer to a heating process only if:

(a) the reference is included for compliance with this section; or

(b) the heating process is a cooking instruction for the consumer.

2.2.1—11 Fermented comminuted meat—unpackaged

(1) This section applies to fermented comminuted meat that is not required to *bear a label because it is not in a package.

Note See subsections 1.2.1—6(4) and 1.2.1—9(4)).

(2) For the labelling provisions, despite paragraphs 2.2.1—9(1)(a) and 2.2.1—10(1)(a), the words 'not heat treated' need not be displayed.

Note The labelling provisions are set out in Standard 1.2.1.

Division 4 Sourcing requirements

2.2.1—12 Bovine must be free from bovine spongiform encephalopathy

Note This section applies in Australia only.

(1) Bovine meat, and ingredients derived from bovines, must be derived from animals free from bovine spongiform encephalopathy.

(2) Subsection (1) does not apply to:

(a) collagen from bovine skins and hides (including sausage casings produced from this type of collagen); or

(b) bovine fat or bovine tallow that:

(i) is an ingredient of a food; and

(ii) comprises no more than 300 g/kg of the food; or

(c) gelatine sourced from bovine skins or hides; or

(d) dairy products sourced from bovines.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.2.2 Eggs and egg products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

2.2.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.2.2 — – Eggs and egg products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.2.2—2 Definitions

Note In section 2.2.2—3 and Standard 4.2.5:

unacceptable egg means –

(a) a cracked egg or a dirty egg; or

(b) egg product which has not been processed in accordance with clause 21; or

(c) egg product which contains a pathogenic micro-organism, whether or not the egg product has been processed in accordance with clause 21.

In this definition, 'clause 21' is a reference to clause 21 of Standard 4.2.5, which relates to 'Processing egg product', and applies in Australia only.

2.2.2—3 Sale or supply of unacceptable eggs

(1) Unacceptable eggs must not be sold in a retail sale or to a caterer.

(2) In this section:

unacceptable egg has the same meaning as it has in Standard 4.2.5.

2.2.2—4 Traceability

Eggs for retail sale or for sale to a *caterer must be individually marked with the producer's or processor's unique identification.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.2.3 Fish and fish products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 This Code does not define specific names for fish. An Australian Fish Names Standard (AS SSA 5300) has been published which provides guidance on standard fish names to be used in Australia.

1. Hard copies of the Australian Fish Names Standard (AS 5300) are available from FRDC's Online Shop at http://www.seafood.net.au/shop.
2. A searchable database of Australian Standard Fish Names is available at http://www.fishnames.com.au.
3. New Zealand common, Maori, and scientific names for fish species are available at http://www.foodsafety.govt.nz/industry/sectors/seafood/fish-names/index.htm.

2.2.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.2.3 – Fish and fish products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.2.3—2 Definitions

Note In this Code (see section 1.1.2—3):

fish means a cold-blooded aquatic vertebrate or aquatic invertebrate including shellfish, but not including amphibians or reptiles.

2.2.3—3 Labelling of formed or joined fish

For the labelling provisions, for a food that consists of raw fish that has been formed or joined in the semblance of a cut or fillet of fish using a binding system without the application of heat, whether coated or not, the following information is required:

(a) a declaration that the food is either formed or joined;

(b) in conjunction with that declaration, cooking instructions that would result in microbiological safety of the food being achieved.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 Section 1.4.1—3 and section S19—6 prescribe the maximum level of histamine permitted in fish and fish products.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.3.1 Fruit and vegetables

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.3.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.3.1 – Fruit and vegetables.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.3.1—2 Definitions

Note In this Code (see section 1.1.2—3):

fruit and vegetables means any of fruit, vegetables, nuts, spices, herbs, fungi, legumes and seeds.

Note In Standards 1.2.7 and 1.2.8 the separate terms fruit and vegetable have different definitions and do not include nuts, spices, herbs, fungi, legumes and seeds.

2.3.1—3 Requirement for food sold as fruit and vegetables in brine, etc

(1) A food that is fruit and vegetables in brine, oil, vinegar or water must not have a pH greater than 4.6.

(2) Subsection (1) does not apply to commercially canned fruit and vegetables.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.3.2 Jam

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.3.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.3.2 – Jam.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.3.2—2 Definitions

Note In this Code (see section 1.1.2—3):

jam:

(a) means:

(i) a product prepared by processing one or more of the following:

(A) fruit;

(B) concentrated fruit juice;

(C) fruit juice;

(D) water extracts of fruit; or

(ii) such a product processed with sugars or honey; and

(b) includes conserve; and

(c) does not include marmalade.

2.3.2—3 Requirement for food sold as jam

(1) A food that is sold as jam must:

(a) be jam; and

(b) contain no less than 650 g/kg of water-soluble solids.

(2) A food that is sold as jam with the name of one or more fruits appearing in the labelling must be made from no less than 400 g/kg of those fruits.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.4.1 Edible oils

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.4.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.4.1 – Edible oils.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.4.1—2 Definitions

Note In this Code (see section 1.1.2—3):

edible oil means the triglycerides, diglycerides, or both the triglycerides and diglycerides of fatty acids of plant or animal origin, including aquatic plants and aquatic animals, with incidental amounts of free fatty acids, unsaponifiable constituents and other lipids including naturally occurring gums, waxes and phosphatides.

2.4.1—3 Requirement for food sold as edible oil

(1) A food that is sold as an edible oil must be edible oil.

(2) A representation that a food is a particular kind of edible oil is taken to be a representation that it is an edible oil.

2.4.1—4 Process declaration for edible oils

For the labelling provisions, if:

(a) a food is, or has as an ingredient, an edible oil; and

(b) the label lists the specific source name of the oil; and

(c) the oil has undergone a process that has altered its fatty acid composition;

the required process declaration is a statement that describes the nature of that process.

Note 1 An example of a process that alters the fatty acid composition of fatty acids in edible oil is the process of hydrogenation.

Note 2 The labelling provisions are set out in Standard 1.2.1.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.4.2 Edible oil spreads

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.4.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.4.2 – Edible oil spreads.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.4.2—2 Definitions

Note In this Code (see section 1.1.2—3):

edible oil means the triglycerides, diglycerides, or both the triglycerides and diglycerides of fatty acids of plant or animal origin, including aquatic plants and aquatic animals, with incidental amounts of free fatty acids, unsaponifiable constituents and other lipids including naturally occurring gums, waxes and phosphatides.

edible oil spread means:

(a) a spreadable food composed of edible oils and water in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) edible proteins;

(iii) salt;

(iv) lactic acid producing microorganisms;

(v) flavour producing microorganisms;

(vi) milk products;

(vii) no more than 82 g/kg of total plant sterol equivalents content.

margarine means an edible oil spread containing no less than 800g/kg of edible oils.

2.4.2—3 Requirements for sale as edible oil spread or margarine

Application of section to New Zealand

(1) Subsections (3) and (5) do not apply to edible oil spread or margarine produced in, or imported into, New Zealand.

Requirement for food sold as edible oil spread

(2) A food that is sold as an edible oil spread must be edible oil spread.

Requirement for food sold as table edible oil spread

(3) A food that is sold as a ‘table’ edible oil spread must be edible oil spread containing no less than 55 µg/kg of vitamin D.

Requirement for food sold as margarine

(4) A food that is sold as ‘margarine’ must be margarine.

Requirement for food sold as table margarine

(5) A food that is sold as ‘table margarine’ must be margarine containing no less than 55 µg/kg of vitamin D.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.1 Milk

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.1 – Milk.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.1—2 Definitions

Note In this Code (see section 1.1.2—3):

milk means:

(a) the mammary secretion of milking animals, obtained from one or more milkings for consumption as liquid milk or for further processing, but excluding colostrums; or

(b) such a product with phytosterols, phytostanols and their esters added.

skim milk means milk from which milkfat has been removed.

2.5.1—3 Requirement for food sold as milk

A food that is sold as 'milk' must be milk.

2.5.1—4 Requirement for retail sale as cow's milk

(1) This section applies to retail sales.

(2) A food that is sold as cow's milk must:

(a) be:

(i) milk from cows; or

(ii) milk from cows:

(A) to which milk components have been added, or from which they have been withdrawn in order for the product to comply with requirements of this section; and

(B) that has the same whey protein to casein ratio as the original milk; and

(b) contain no less than 32 g/kg of milkfat; and

(c) contain no less than 30 g/kg of protein (measured as crude protein).

2.5.1—5 Requirement for food sold as skim milk

A food that is sold as 'skim milk' must:

(a) be skim milk; and

(b) contain no more than 1.5 g/kg of milkfat; and

(c) for skim milk derived from cow's milk—contain no less than 30 g/kg of protein (measured as crude protein).

2.5.1—6 Compositional requirement for phytosterols, phytostanols and their esters in milk

*Phytosterols, phytostanols and their esters may be added to milk only if:

(a) the milk contains no more than 1.5 g total fat/100 g; and

(b) the *total plant sterol equivalents content is no less than 3 g/L of milk and no more than 4 g/L of milk.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.2 Cream

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.2 – Cream.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.2—2 Definitions

Note In this Code (see section 1.1.2—3):

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk that is obtained by:

(a) separation from milk; or

(b) separation from milk and the addition of milk or milk products obtained from milk.

2.5.2—3 Requirement for food sold as cream

A food that is sold as ‘cream’ must:

(a) be cream; and

(b) contain no less than 350 g/kg of milkfat.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.3 Fermented milk products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.3 – Fermented milk products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.3—2 Definitions

Note In this Code (see section 1.1.2—3):

fermented milk means a food obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of microorganisms and results in coagulation and a reduction in pH.

yoghurt means a fermented milk where the fermentation has been carried out with lactic acid producing microorganisms.

2.5.3—3 Requirement for food sold as fermented milk or yoghurt

A food that is sold as fermented milk or 'yoghurt' must:

(a) be fermented milk or yoghurt as appropriate, or of fermented milk or yoghurt with other foods added; and

(b) have a pH of no more than 4.5; and

(c) have no less than 10^6 cfu/g microorganisms used in the fermentation; and

(d) if the food is derived from cow's milk—contain no less than 30 g/kg protein (measured as crude protein).

2.5.3—4 Compositional requirement for fermented milk or yoghurt used as an ingredient

If a food contains fermented milk or yoghurt as an ingredient, that ingredient must comply with paragraphs 2.5.3—3(a) to (d).

2.5.3—5 Compositional requirement for phytosterols, phytostanols and their esters in yoghurt

*Phytosterols, phytostanols and their esters may be added to yoghurt only if:

(a) the yoghurt contains no more than 1.5 g total fat/100 g; and

(b) the yoghurt is supplied in a package, the capacity of which is no more than 200 g; and

(c) the *total plant sterol equivalents content added is no less than 0.8 g and no more than 1.0 g/package.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.4 Cheese

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.4 – Cheese.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.4—2 Definitions

Note In this Code (see section 1.1.2—3):

cheese means:

(a) the ripened or unripened solid or semi-solid milk product, whether coated or not, that is obtained by one or both of the following processes:

(i) wholly or partly coagulating milk, or materials obtained from milk, or both, through the action of rennet or other suitable coagulating agents, and partially draining the whey which results from such coagulation;

(ii) processing techniques involving concentration or coagulation of milk, or materials obtained from milk, or both, which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in subparagraph (a)(i); or

(b) such a product with any of the following additional ingredients added during production:

(i) water;

(ii) lactic acid producing microorganisms;

(iii) flavour producing microorganisms;

(iv) gelatine;

(v) starch;

(vi) vinegar;

(vii) salt;

(viii) tall oil phytosterol esters added in accordance with this Standard.

processed cheese means a product manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

2.5.4—3 Requirement for food sold as cheese

A food that is sold as cheese or processed cheese must be cheese or processed cheese as appropriate.

2.5.4—4 Compositional requirement for tall oil phytosterol esters in cheese

Tall oil phytosterol esters may only be added to cheese or to processed cheese if:

(a) the cheese or processed cheese contains no more than 12 g total fat/100 g; and

(b) the tall oil phytosterol ester is added at no less than 70 g/kg and no more than 90 g/kg.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.5 Butter

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.5 – Butter.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.5—2 Definitions

Note In this Code (see section 1.1.2—3):

butter means:

(a) a food that is derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) salt;

(iii) lactic acid producing microorganisms;

(iv) flavour producing microorganisms.

2.5.5—3 Requirement for food sold as butter

A food that is sold as ‘butter’ must:

(a) be butter; and

(b) contain no less than 80.0% m/m milkfat.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.6 Ice cream

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.6 – Ice cream.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.6—2 Definitions

Note In this Code (see section 1.1.2—3):

ice cream means a sweet frozen food that is made from cream or milk products or both, and other foods, and is generally aerated.

2.5.6—3 Requirement for food sold as ice cream

A food that is sold as 'ice cream' must:

(a) be ice cream; and

(b) contain no less than:

(i) 100 g/kg of milk fat; and

(ii) 168 g/L of food solids.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.7 Dried milk, evaporated milk and condensed milk

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.7 – Dried milk, evaporated milk and condensed milk.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.7—2 Definitions

Note In this Code (see section 1.1.2—3):

adjusted milk, in relation to condensed milk, dried milk or evaporated milk, means milk:

(a) that is to be used to make the product concerned; and

(b) to which milk components have been added, or from which they have been withdrawn, in order for the product to comply with requirements of Standard 2.5.7; and

(c) that has the same whey protein to casein ratio as the original milk.

condensed milk means:

(a) a food obtained by the partial removal of water from milk or adjusted milk, with the addition of sugars, and the possible addition of salt or water; or

(b) a food of the same composition obtained by any other process.

dried milk means a powdered food obtained by the partial removal of water from milk or adjusted milk.

evaporated milk means:

(a) a food obtained by the partial removal of water by heat from milk or adjusted milk, with the possible addition of one or more of the following:

(i) salt;

(ii) water; or

(b) a food of the same composition obtained by any other process.

2.5.7—3 Requirement for food sold as condensed milk

(1) A food that is sold as condensed milk must:

(a) be condensed milk; and

(b) contain no less than 34% m/m milk protein in milk solids non-fat.

(2) A food that is sold as condensed whole milk and derived from cow's milk must contain:

(a) no less than 8% m/m milkfat; and

(b) no less than 28% m/m milk solids.

(3) A food that is sold as condensed skim milk and derived from cow's milk must contain:

(a) no more than 1% m/m milkfat; and

(b) no less than 24% m/m milk solids.

2.5.7—4 Requirement for food sold as dried milk

(1) A food that is sold as dried milk must:

(a) be dried milk; and

(b) contain no less than 34% m/m milk protein in milk solids non-fat.

(2) A food that is sold as dried whole milk and derived from cow's milk must contain:

(a) no less than 26% m/m milkfat; and

(b) no more than 5% m/m water.

(3) A food that is sold as dried skim milk and derived from cow's milk must contain:

(a) no more than 1.5% m/m milkfat; and

(b) no more than 5% m/m water.

2.5.7—5 Requirement for food sold as evaporated milk

(1) A food that is sold as evaporated milk:

(a) be evaporated milk; and

(b) contain no less than 34% m/m milk protein in milk solids non-fat.

(2) A food that is sold as evaporated whole milk and derived from cow's milk must contain:

(a) no less than 7.5% m/m milkfat; and

(b) no less than 25% m/m milk solids; and

(3) A food that is sold as evaporated skim milk and derived from cow's milk must contain:

(a) no more than 1% m/m milkfat; and

(b) no less than 20% m/m milk solids.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.6.1 Fruit juice and vegetable juice

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.6.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.1 – Fruit juice and vegetable juice.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.1—2 Definitions

Note In this Code (see section 1.1.2—3):

fruit juice means juice made from a fruit.

juice:

(a) means the liquid portion, with or without pulp, obtained from:

(i) a fruit or a vegetable; or

(ii) in the case of citrus fruit, other than lime—the endocarp only of the fruit; and

(b) includes a product that results from concentrating juice and then reconstituting it with water.

juice blend means a blend of more than one juice (including a blend of one or more fruit juices and one or more vegetable juices).

vegetable juice means juice made from a vegetable.

2.6.1—3 Requirement for food sold as fruit juice or vegetable juice

(1) A food that is sold as fruit juice or as the juice of a specified fruit or fruits must be fruit juice or a blend of fruit juices, and may contain any of the following additional ingredients:

(a) no more than 40 g/kg of sugars;

(b) salt;

(c) herbs and spices.

(2) A food that is sold as vegetable juice or as the juice of a specified vegetable or vegetables must be vegetable juice, or a blend of vegetable juices, and may contain any of the following additional ingredients:

(a) sugars;

(b) salt;

(c) herbs and spices.

2.6.1—4 Name and percentage by volume of juices in juice blend

For the labelling provisions, the name and percentage of each juice in juice blend is not required for orange juice which contains no more than 10% in total of:

(a) mandarin juice; or

(b) tangelo juice; or

(c) mandarin juice and tangelo juice.

Note The labelling provisions are set out in Standard 1.2.1.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.6.2 Non-alcoholic beverages and brewed soft drinks

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.6.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.2 – Non-alcoholic beverages and brewed soft drinks.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.2—2 Definitions

Note In this Code (see section 1.1.2—3):

brewed soft drink means a food that:

(a) is the product prepared by a fermentation process from water with sugar and one or more of:
  (i) fruit extractives or infusions; or
  (ii) vegetable extractives or infusions; and
(b) contains no more than 1.15% alcohol by volume.

electrolyte drink means a drink formulated and represented as suitable for the rapid replacement of fluid, carbohydrates, electrolytes and minerals.

electrolyte drink base means a solid or liquid which, when made up, makes an electrolyte drink.

formulated beverage means a non-carbonated, ready-to-drink, flavoured beverage that:

(a) is water-based; and
(b) contains added vitamins or minerals or both vitamins and minerals; and
(c) contains no more than 240 mL/L of fruit from one or more of the following sources:
  (i) fruit juice;
  (ii) fruit purée;
  (iii) concentrated fruit juice;
  (iv) concentrated fruit purée;
  (v) comminuted fruit;
  (vi) orange peel extract; and
(d) contains no more than 75 g/L of sugars; and
(e) does not contain:
  (i) carbon dioxide; or
  (ii) caffeine; and
(f) is not mixed with any other beverage.

fruit drink means a product that is prepared from:

(a) one or more of the following:
  (i) fruit juice;
  (ii) fruit purée;
  (iii) concentrated fruit juice;
  (iv) concentrated fruit purée;
  (v) comminuted fruit;
  (vi) orange peel extract; and
(b) one or more of the following:
  (i) water;
  (ii) mineralised water; and
  (iii) sugars.

mineral water or ***spring water*** means ground water obtained from subterranean water-bearing strata that, in its natural state, contains soluble matter.

non-alcoholic beverage:

(a) means:

(i) packaged water; or

(ii) a water-based beverage, or a water-based beverage that contains other foods (other than alcoholic beverages); or

(iii) an electrolyte drink; and

(b) does not include a brewed soft drink.

2.6.2—3 Composition requirement for packaged water

(1) This section applies to a food for sale that consists of water presented in packaged form.

(2) The food for sale may contain carbon dioxide, whether added or naturally occurring.

(3) The food for sale must not contain:

(a) a chemical (other than fluoride) listed in Table A3.3 *Guideline values for chemicals that are of health significance in drinking-water* of Annex 3 Chemical summary tables in the *Guidelines for drinking-water quality, 4th edition, 2011, World Health Organization, Geneva*, at a level greater than the guideline value for the chemical specified in that Table; or

(b) fluoride that is naturally-occurring in the water at a level greater than 1.0 mg/L.

Note Subsection (3) and subsection (4), and Schedule 28, will be repealed on 21 February 2015, and subsection (5) will be renumbered as subsection (3). See section 5.1.1—4.

2.6.2—4 Addition of fluoride to packaged water

A food for sale consisting of water presented in packaged form may contain added fluoride only if:

(a) the water does not contain sugars, sweeteners, flavouring substances or other food; and

(b) the water is not carbonated; and

(c) the total amount of the naturally occurring and any added fluoride is no less than 0.6 mg/L and no more than 1.0 mg/L; and

(d) the form of fluoride added is:

(i) hydrofluorosilicic acid (fluorosilicic acid); or

(ii) sodium fluoride; or

(iii) sodium fluorosilicate (sodium silicofluoride).

2.6.2—5 Labelling—composition of packaged water

(1) For the labelling provisions, for water presented in packaged form that contains added fluoride, a statement to the effect that the water contains added fluoride is required.

Note The labelling provisions are set out in Standard 1.2.1.

(2) For the labelling provisions, a typical analysis that lists the total concentration of any naturally occurring compound expressed in either mg/L or parts per million may be included.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The typical analysis may also include added fluoride provided that only the total amount of the naturally occurring and added fluoride is specified.

(4) A typical analysis that complies with subsections (2) and (3) is not a nutrition content claim for the purposes of section 1.1.2—9.

2.6.2—6 Requirement for food sold as brewed soft drink

A food that is sold as a brewed soft drink must be a brewed soft drink.

2.6.2—7 Requirement for food sold as fruit drink

A food that is sold as fruit drink must:

(a) be fruit drink, and;

(b) contain no less than:

(i) in the case of passionfruit juice drink—35 mL/L of passionfruit; and

(ii) otherwise—50 mL/L of fruit.

2.6.2—8 Non-alcoholic beverages not to be labelled or presented as alcoholic beverages

A non-alcoholic beverage or brewed soft drink must not be labelled or otherwise presented for sale in a form which expressly or by implication suggests that the product is an alcoholic beverage.

2.6.2—9 Requirements for food sold as electrolyte drink or electrolyte drink base

(1) A food that is sold as an electrolyte drink or an electrolyte drink base must:

(a) be an electrolyte drink or an electrolyte drink base, as appropriate; and

(b) contain:

(i) no less than 10 mmol/L of sodium; and

(ii) no less than 50 g/L and no more than 100 g/L in total of the following:

(A) dextrose;

(B) fructose;

(C) glucose syrup;

(D) maltodextrin;

(E) sucrose; and

(iii) no more than 50 g/L fructose.

(2) For an electrolyte drink base, the amounts in paragraph (1)(b) apply to the electrolyte drink base as ready to drink.

2.6.2—10 Permission to add minerals to electrolyte drink and electrolyte drink base

The following may be added to an electrolyte drink or an electrolyte drink base:

(a) calcium phosphates;

(b) potassium phosphates;

(c) calcium citrates;

(d) potassium citrates;

(e) sodium citrates;

(f) potassium carbonates, including potassium bicarbonate;

(g) potassium chloride;

(h) calcium chloride;

(i) sodium chloride;

(j) calcium lactate;

(k) magnesium lactate;

(l) magnesium sulphate.

2.6.2—11 Labelling of electrolyte drinks and electrolyte drink bases

(1) For the labelling provisions, the following information is required for an electrolyte drink or an electrolyte drink base:

(a) the average per 100 mL, of:

(i) the average energy content; and

(ii) the *carbohydrate present, including each type of monosaccharide and disaccharide; and

(iii) added minerals and electrolytes, expressed as milligrams and millimoles;

(b) the recommended volume and frequency of use.

Note The labelling provisions are set out in Standard 1.2.1.

(2) For an electrolyte drink base, the declaration must be based on the electrolyte drink as ready to drink.

2.6.2—12 Claims in relation to the tonicity of electrolyte drinks

(1) A claim that an electrolyte drink is isotonic may only be made if the electrolyte drink has an average osmolality of 250-340 mOsm/L.

(2) For the labelling provisions, the osmolality of the electrolyte drink must be declared as measured in mOsm/L.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The label on a package of isotonic electrolyte drink may include words to the effect that the product is designed to promote the availability of energy and to prevent or treat mild dehydration that may occur as a result of sustained strenuous exercise.

2.6.2—13 Requirement for food sold as a formulated beverage

A food sold as a formulated beverage must be a formulated beverage.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.6.3 Kava

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(3)(e) and (4)(i) provide that a food for sale must not consist of, or have as an ingredient or a component, kava or any substance derived from kava, unless expressly permitted by this Code. This Standard contains the relevant permissions.

Note 4 In Australia, this Standard should be considered in conjunction with the *Customs (Prohibited Imports) Regulations 1956* (Cth) and certain State and Territory restrictions on the supply of kava which seek to minimise the detrimental effects associated with kava abuse. Where kava is permitted for supply, the requirements in this Standard complement those restrictions.

2.6.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.3 – Kava.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.3—2 Definitions

Note In this Code (see section 1.1.2—3):

kava means plants of the species *Piper methysticum*.

kava root means the peeled root or peeled rootstock of kava.

2.6.3—3 Exception to prohibition

The prohibition relating to the use of kava and substances derived from kava in paragraphs 1.1.1—10(3)(e) do not apply to a food that is:

(a) a beverage obtained by the aqueous suspension of kava root using cold water only, and not using any organic solvent; or

(b) dried or raw kava root.

2.6.3—4 Labelling of foods containing kava

For the labelling provisions, the following *warning statements are required for a food referred to in paragraph 2.6.3—3(a) or 2.6.3—3(b):

(a) ‘Use in moderation’; and

(b) ‘May cause drowsiness’.

Note The labelling provisions are set out in Standard 1.2.1. For the labelling requirement for unpackaged kava, see paragraph 1.2.1—9(4)(c).

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.6.4 Formulated caffeinated beverages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.6.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.4 – Formulated caffeinated beverages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.4—2 Definitions

Note In this Code (see sections 1.1.2—3 and 1.1.2—6):

non-alcoholic beverage:

(a) means:

(i) packaged water; or

(ii) a water-based beverage, or a water-based beverage that contains other foods (other than alcoholic beverages); or

(iii) an electrolyte drink; and

(b) does not include a brewed soft drink.

formulated caffeinated beverage means a flavoured, non-alcoholic beverage, or a flavoured, non-alcoholic beverage to which other substances (for example, carbohydrates, amino acids, vitamins) have been added, that:

(a) contains caffeine; and

(b) has the purpose of enhancing mental performance.

To avoid doubt, a formulated caffeinated beverage is a water based flavoured drink for the purposes of item 14.1.3 of section S15—5, and section S18—10.

In this Standard:

listed substance means a substance listed in Column 1 of the table in section S28—2.

2.6.4—3 Composition—formulated caffeinated beverages

A formulated caffeinated beverage:

(a) must contain no less than 145 mg/L and no more than 320 mg/L of caffeine in total, from any source; and

(b) may contain a listed substance.

2.6.4—4 Prohibition on mixing formulated caffeinated beverages

A food for sale (other than a formulated caffeinated beverage) must not be a mixture of a non-alcoholic beverage and a formulated caffeinated beverage.

2.6.4—5 Labelling requirements—formulated caffeinated beverage

Required declarations

(1) For the labelling provisions, the required declarations of average quantities are a declaration of the *average quantity, per serving size and per 100 mL, of:

(a) caffeine, expressed in milligrams; and

(b) each listed substance (if any) that the beverage contains, expressed in the units in Column 2 of the table to section S28—2.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The declarations under subsection (1):

(a) may be adjacent to or follow a nutrition information panel on the label; and

(b) may be set out in the format in section S12—5; and

(c) may not be set out in the nutrition information panel.

Required advisory statements

(3) For the labelling provisions, the required advisory statements are statements to the effect that:

(a) the food contains caffeine; and

(b) the food is not recommended for:

(i) children; or

(ii) pregnant or lactating women; or

(iii) individuals sensitive to caffeine; and

(c) if the food contains a listed substance—no more than a one-day quantity should be consumed per day.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 Subsection 1.2.1—9(7) and paragraph 1.2.1—9(8)(g) each contain a labelling requirement for formulated caffeinated beverages that are not required to bear a label.

Note 3 For a formulated caffeinated beverage, the ***one-day quantity*** is the maximum amount that should be consumed in a day. For each listed substance that the beverage contains, a one-day quantity will not contain more than the amount in the corresponding row of the table to section S28—2.

(4) For the advisory statement required by paragraph (3)(c), the one-day quantity may be expressed as mL, or as cans or bottles, as appropriate.

(5) For paragraph (3)(c), to determine the ***one-day quantity***:

(a) for each listed substance that the food contains, calculate the equivalent amount in accordance with the equation in subsection (6); and

(b) select, as the ***one-day quantity***, the lowest of the equivalent amounts as so calculated.

(6) For subsection (5), the equation is:

$$equivalent\ amount = \frac{permitted\ amount}{concentration} \times 1000$$

where:

permitted amount is, for a listed substance, the permitted amount identified in the table to section S28—2.

concentration is the concentration of the substance in the beverage, in mg/L.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.7.1 Labelling of alcoholic beverages and food containing alcohol

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.1 – Alcoholic beverages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.1—2 Definitions

Note In this Code (see section 1.1.2—2):

standard drink, for a beverage containing alcohol, means the amount which contains 10 grams of ethanol when measured at 20°C.

2.7.1—3 Statement of alcohol content

(1) For the labelling provisions, a statement of the alcohol content is required for:

(a) a food (including an alcoholic beverage) that contains more than 1.15% alcohol by volume; or

(b) an alcoholic beverage that contains 1.15% or less alcohol by volume; or

(c) a beverage that contains not less than 0.5% but not more than 1.15% alcohol by volume.

Note The labelling provisions are set out in Standard 1.2.1.

(2) For paragraph (1)(a), the alcohol content must be expressed in mL/100 g, mL/100 mL or as the percentage of alcohol by volume.

(3) For paragraph (1)(b) or (c), the alcohol content must be expressed in words to the effect ‘CONTAINS NOT MORE THAN X% ALCOHOL BY VOLUME’.

(4) The statement must be accurate to within:

(a) for beer, cider or perry—0.3% alcohol by volume;

(b) for spirits, liqueurs, fortified wine, fortified fruit or vegetable wine, and all other alcoholic beverages containing more than 1.15% alcohol by volume—0.5% alcohol by volume;

(c) for wine and fruit wine (including sparkling forms), and wine products and fruit or vegetable wine products containing more than 6.5% alcohol by volume—1.5% alcohol by volume.

2.7.1—4 Statement of the number of standard drinks

(1) For the labelling provisions, a statement of the approximate number of *standard drinks in the food for sale is required for a food that:

(a) is capable of being consumed as a beverage; and

(b) contains more than 0.5% alcohol by volume, measured at 20°C.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The statement must be accurate to:

(a) for a food for sale containing 10 or less *standard drinks—the first decimal place; or

(b) for a food for sale containing more than 10 standard drinks—the nearest whole number of standard drinks.

(3) A statement is not required for beverages packaged prior to 20 December 2002.

2.7.1—5 Restriction on representations of low alcohol

An alcoholic beverage which contains more than 1.15% alcohol by volume must not be represented as a low alcohol beverage.

2.7.1—6 Restriction on representation of 'non-intoxicating'

The label on a package of a beverage containing more than 0.5% alcohol by volume must not include the words 'non intoxicating' or words of similar meaning.

2.7.1—7 Restriction on representation as non-alcoholic

A food containing alcohol must not be represented in a form which expressly or by implication suggests that the product is a non-alcoholic confection or non-alcoholic beverage.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.7.2 Beer

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.2 – Beer.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.2—2 Definitions

Note In this Code (see section 1.1.2—3):

beer means:

(a) the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both; or

(b) such a product with any of the following added during production:

(i) cereal products or other sources of carbohydrate;

(ii) sugar;

(iii) salt;

(iv) herbs and spices.

Note A reference to beer includes a reference to ale, lager, pilsener, porter or stout.

2.7.2—3 Requirement for food sold as beer

A food that is sold as beer must be beer.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.7.3 Fruit wine, vegetable wine and mead

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.3 – Fruit wine, vegetable wine and mead.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.3—2 Definitions

Note In this Code (see section 1.1.2—3):

cider means the fruit wine prepared from the juice or must of apples or apples and pears and with no more than 25% of the juice or must of pears.

fruit wine or vegetable wine means:

(a) a food that:

(i) is prepared from the complete or partial fermentation of fruit, vegetable, grains, cereals or any combination or preparation of those foods; and

(ii) is not a wine or a wine product; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

(vii) water.

fruit wine product or ***vegetable wine product*** means a food containing no less than 700 mL/L of fruit wine, or vegetable wine, or both fruit and vegetable wine, which has been formulated, processed, modified or mixed with other foods such that it is not a fruit wine or vegetable wine.

mead means:

(a) a food that is prepared from the complete or partial fermentation of honey; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

(vii) water.

perry means the fruit wine prepared from the juice or must of pears or pears and apples and with no more than 25% of the juice or must of apples.

2.7.3—3 Requirement for food sold as cider, mead, perry, fruit wine and vegetable wine

(1) Perry may be named pear cider.

(2) A food that is sold as a ‘cider’, ‘mead’, ‘perry’, a fruit wine or a vegetable wine must be cider, mead, perry, a fruit wine or a vegetable wine, as appropriate.

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FOOD STANDARDS Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.7.4 Wine and wine product

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 For Australia, the *Wine Australia Corporation Act 1980* (Cth) is also relevant to the regulation of wine and geographical indications in relation to wine.

For New Zealand, the *Wine Act 2003* (NZ) is also relevant to the regulation of wine, and the *Geographical Indications (Wines and Spirits) Registration Act 2006* (NZ) is relevant to geographical indications in relation to wine.

2.7.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.4 – Wine and wine product.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.4—2 Definitions

Note In this Code (see section 1.1.2—3):

wine means:

(a) a food that is the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes; or

(b) such a food with any of the following added during production:

(i) grape juice and grape juice products;

(ii) sugars;

(iii) brandy or other spirit;

(iv) water that is necessary to incorporate any substance permitted for use as a food additive or a processing aid.

wine product means a food containing no less than 700 mL/L of wine, which has been formulated, processed, modified or mixed with other foods such that it is not wine.

2.7.4—3 Requirement for food sold as wine

A food that is sold as wine must be wine.

2.7.4—4 Requirement for food sold as wine product

A food that is sold as wine product must be wine product.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.7.5 Spirits

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.5 – Spirits.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.5—2 Definitions

Note In this Code (see section 1.1.2—3):

brandy means:

(a) a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product; or

(b) such a spirit with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

(iv) spices;

(v) grape juice;

(vi) grape juice concentrates;

(vii) wine;

(viii) prune juice.

liqueur means an alcoholic beverage that is a spirit, flavoured by or mixed with other foods, which contains more than 15% alcohol by volume, measured at 20°C.

spirit means an alcoholic beverage consisting of:

(a) a potable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, produced by distillation of fermented liquor derived from food sources, so as to have the taste, aroma and other characteristics generally attributable to that particular spirit; or

(b) such a distillate with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

(iv) spices.

2.7.5—3 Requirement for food sold as brandy, liqueur or spirit

(1) A food that is sold as brandy must be brandy.

(2) A food that is sold as a liqueur must be a liqueur.

(3) A food that is sold as a spirit must be a spirit and contain at least 37% alcohol by volume.

2.7.5—4 Restriction on use of geographical indications

(1) A *geographical indication must not be used in relation to a spirit, even where the true origin of the spirit is indicated or the geographical indication is used in translation or accompanied by expressions such as ‘kind’, ‘type’, ‘style’, ‘imitation’ or the like, unless the spirit has been produced in the country, locality or region indicated.

(2) A spirit lawfully exported under a geographical indication, but bottled other than in the territory, locality or region indicated by the geographical indication must not be sold under that geographical indication:

(a) unless the concentration of alcohol by volume in the spirit is at a level permitted under the laws for that geographical indication of the territory, locality or region indicated by that geographical indication; or

(b) if any other distinctive quality or characteristic of the spirit is such as to mislead or deceive the public as to the nature of the product identified by the geographical indication.

(3) In this section:

geographical indication means an indication, whether express or implied:

(a) which identifies a spirit as originating in a particular country, locality or region; and

(b) where a given quality, reputation or other characteristic of the spirit is essentially attributable to its origin in that particular country, locality or region.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.8.1 Sugar and sugar products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 The term 'sugars' is used, with different meaning, throughout the Code.

2.8.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.8.1 – Sugars and honey.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.8.1—2 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

icing means a mixture of sugar and other foods for use as a coating and includes frosting, plastic icing and icing gel.

sugar means, unless otherwise expressly stated, any of the following:

(a) white sugar;
(b) caster sugar;
(c) icing sugar;
(d) loaf sugar;
(e) coffee sugar;
(f) raw sugar.

white sugar means purified crystallised sucrose.

2.8.1—3 Requirement for food sold as white sugar

A food that is sold as 'white sugar' must:

(a) be white sugar; and
(b) have no less than 99.7% sucrose content, calculated on a dry basis.

2.8.1—4 Requirement for food sold as icing

A food that is sold as 'icing' must be icing.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.8.2 Honey

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.8.2—1 Name

This Standard is *Australia New Zealand Food Standards Code – Standard 2.8.2 – Honey*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.8.2—2 Definitions

Note In this Code (see section 1.1.2—3):

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

2.8.2—3 Requirement for food sold as honey

A food that is sold as 'honey' must:

(a) be honey; and

(b) contain:

(i) no less than 60% reducing sugars; and

(ii) no more than 21% moisture.

2.8.2—4 Prescribed name

'Honey' is a *prescribed name.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.9.1 Infant formula products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.1 – Infant formula products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.1—2 Outline of Standard

(1) This Standard regulates various types of infant formula products.

(2) Division 1 deals with preliminary matters.

(3) Division 2 sets out general compositional requirements for infant formula products.

(4) Division 3 sets out compositional requirements for infant formula and follow-on formula.

(5) Division 4 sets out compositional requirements for infant formula products for special dietary use.

(6) Division 5 sets out labelling and packaging requirements for infant formula products.

(7) Division 6 sets out guidelines for infant formula products. The guidelines are not legally binding.

2.9.1—3 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

follow-on formula means an infant formula product that:

(a) is represented as either a breast-milk substitute or replacement for infant formula; and

(b) is suitable to constitute the principal liquid source of nourishment in a progressively diversified diet for infants from the age of 6 months.

infant formula means an infant formula product that:

(a) is represented as a breast-milk substitute for infants; and

(b) satisfies by itself the nutritional requirements of infants under the age of 4 to 6 months.

infant formula product means a product based on milk or other edible food constituents of animal or plant origin which is nutritionally adequate to serve by itself either as the sole or principal liquid source of nourishment for infants, depending on the age of the infant.

medium chain triglycerides means triacylglycerols that contain predominantly the saturated fatty acids designated by 8:0 and 10:0.

pre-term formula means an infant formula product specifically formulated to satisfy particular needs of infants born prematurely or of low birthweight.

protein substitute means:

(a) L-amino acids; or

(b) the hydrolysate of one or more of the proteins on which infant formula product is normally based; or

(c) a combination of L-amino acids and the hydrolysate of one or more of the proteins on which infant formula product is normally based.

soy-based formula means an infant formula product in which soy protein isolate is the sole source of protein.

2.9.1—4 Interpretation

Interpretation of compositional requirements

(1) Compositional requirements in this Standard apply to:

(a) a powdered or concentrated form of infant formula product that has been reconstituted with water according to directions; or

(b) an infant formula product in 'ready to drink' form.

Calculation of energy, protein and potential renal solute load

(2) In this Standard:

(a) energy must be calculated in accordance with section S29—2; and

(b) protein content must be calculated in accordance with the equation set out in section S29—3; and

(c) potential renal solute load must be calculated in accordance with section S29—4.

Division 2 General compositional requirements for infant formula products

2.9.1—5 Use of substances as nutritive substances

Use of nutritive substances

(1) A substance listed in Column 1 of the table to section S29—5 may be *used as a nutritive substance in an infant formula product only if:

(a) it is in a permitted form listed in Column 2 of the table; and

(b) the amount of the substance in the product (including any naturally-occurring amount) is no more than the corresponding amount listed in Column 4 of the table.

Labelling of nutritive substances

(2) For the labelling provisions, a label may include words or other indications to the effect that the product contains a substance that is listed in Column 1 or Column 2 of the table to section S29—5 only if the amount of the substance in the product (including any naturally-occurring amount) is at least the corresponding amount listed in Column 3 of that table.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—6 Addition of lactic acid producing microorganisms

L(+) lactic acid producing microorganisms may be added to infant formula product.

2.9.1—7 Permitted quantities of added inulin-type fructans and galacto-oligosaccharides

If an inulin-type fructan or a galacto-oligosaccharide is added to an infant formula product, the product must contain (taking into account both the naturally-occurring and added substances) no more than:

(a) if only *inulin-type fructans are added—110 mg/100 kJ of inulin-type fructans; or

(b) if only *galacto-oligosaccharides are added—290 mg/100 kJ of galacto-oligosaccharides; or

(c) if both inulin-type fructans and galacto-oligosaccharides are added:

(i) no more than 110 mg/100 kJ of inulin-type fructans; and

(ii) no more than 290 mg/100 kJ of combined inulin-type fructans and galacto-oligosaccharides.

2.9.1—8 Restriction on levels of other substances in infant formula product

Infant formula product must not contain:

(a) detectable gluten; or

(b) more than 3.8 mg/100 kJ of nucleotide-5′-monophosphates; or

(c) more than the following amounts of aluminium:

(i) for a pre-term formula—0.02 mg/100 mL;

(ii) for a soy-based formula—0.1 mg/100 mL;

(iii) otherwise—0.05 mg/100 mL.

Note Standard 1.4.1 contains the maximum level (ML) of lead contaminant in infant formula products.

Division 3 Infant formula and follow-on formula

2.9.1—9 Infant formula and follow-on formula—composition

(1) Infant formula must have:

(a) an energy content of no less than 2500 kJ/L and no more than 3150 kJ/L; and

(b) a protein content of no less than 0.45 g/100 kJ and no more than 0.7 g/100 kJ; and

(c) a fat content of no less than 1.05 g/100 kJ and no more than 1.5 g/100 kJ.

(2) Follow-on formula must have:

(a) an energy content of no less than 2500 kJ/L and no more than 3550 kJ/L; and

(b) a protein content of no less than 0.45 g/100 kJ and no more than 1.3 g/100 kJ; and

(c) a fat content of no less than 1.05 g/100 kJ and no more than 1.5 g/100 kJ; and

(d) a potential renal solute load value of no more than 8 mOsm/100 kJ.

2.9.1—10 Infant formula and follow-on formula—protein—further requirements

(1) The L-amino acids listed in the table to section S29—6 must be present in infant formula and follow-on formula at a level no less than the corresponding minimum level specified in the table.

(2) Despite subsection (1), L-amino acids listed in the table to section S29—6 may be added to infant formula or follow-on formula only in an amount necessary to improve protein quality.

2.9.1—11 Infant formula and follow-on formula—fat—further requirements

(1) The fats in infant formula and follow-on formula:

(a) may contain *medium chain triglycerides only if the medium chain triglyceride is present as the result of its being:

(i) a natural constituent of a milk-based ingredient of that formula; or

(ii) for a fat soluble vitamin that is specified in the table to section S29—8—a substance that was *used as a processing aid in the preparation of that permitted fat soluble vitamin for use in the formula; and

(b) must have a ratio of linoleic acid to α-linolenic acid of no less than 5 to 1 and no more than 15 to 1; and

(c) must have a ratio of total long chain omega 6 series fatty acids (C> = 20) to total long chain omega 3 series fatty acids (C> = 20) that is not less than 1 in an infant formula or follow-on formula which contains those fatty acids; and

(d) for any long chain *polyunsaturated fatty acids that are present—must have an eicosapentaenoic acid (20:5 n-3) content of no more than the docosahexaenoic acid (22:6 n-3) content; and

(e) for a fatty acid that is listed in the table to section S29—8—must comply with the limits (if any) specified in the table.

2.9.1—12 Infant formula and follow-on formula—vitamins, minerals and electrolytes—further requirements

(1) Infant formula and follow-on formula must contain the vitamins, minerals and electrolytes specified in Column 1 of the table to section S29—9 in an amount that is:

(a) no less than the minimum amount specified in Column 2 of the table; and

(b) no more than the maximum amount (if any) specified in Column 3 of the table.

(2) Any vitamins, minerals or electrolytes that are used as nutritive substances must be in a permitted form as listed in the table to section S29—7.

(3) Infant formula and follow-on formula must contain no less than 0.5 mg of vitamin E/g of polyunsaturated fatty acids.

(4) The ratio of calcium to phosphorus in infant formula and follow-on formula must be no less than 1.2 to 1 and no more than 2 to 1.

(5) The ratio of zinc to copper must be:

(a) for infant formula—no more than 15 to 1; and

(b) for follow-on formula—no more than 20 to 1.

Division 4 Infant formula products for special dietary use

2.9.1—13 Products formulated for premature or low birthweight infants

(1) A compositional requirement of this Standard does not apply to the extent that it would prevent the sale of an infant formula product that has been specifically formulated for premature or low birthweight infants.

(2) If an infant formula product would not comply with this Standard apart from this section, then for the labelling provisions:

(a) the following *warning statement is required: ‘Suitable only for pre-term infants under specialist medical supervision’; and

(b) the name of food must include the words ‘pre-term’.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—14 Products for metabolic, immunological, renal, hepatic and malabsorptive conditions

(1) A compositional requirement of this Standard does not apply to the extent that it would prevent the sale of an infant formula product that is specifically formulated to satisfy particular metabolic, immunological, renal, hepatic or malabsorptive conditions.

(2) If:

(a) an infant formula product would not comply with this Standard apart from this section; and

(b) the label contains a statement that the infant formula product is suitable for infants with metabolic, immunological, renal, hepatic or malabsorptive conditions;

then for the labelling provisions, a statement indicating the following is required:

(c) that the product is not suitable for general use and should be used under medical supervision; and

(d) the condition, disease or disorder for which the product has been specially formulated; and

(e) the nutritional modifications, if any, which have been made to the product.

Note The labelling provisions are set out in Standard 1.2.1.

Special requirements for food represented as lactose free and low lactose formulas

(3) A compositional or labelling requirement of this Standard, other than a requirement that relates to lactose content, applies to an infant formula product that is represented as lactose free formula or low lactose formula.

(4) If the formula is represented as lactose free, it must contain no detectable lactose.

(5) If the formula is represented as low lactose, it must contain no more than 0.3 g lactose/100 mL of infant formula product.

(6) For the labelling provisions, if a label contains a claim that the infant formula product is lactose free, low lactose or words of similar import:

(a) the name of food must include the following:

(i) for a formula represented as lactose free—the words 'lactose free'; and

(ii) for a formula represented as low lactose—the words 'low lactose'; and

(b) the following statements are required:

(i) the amount of lactose expressed in g/100 mL; and

(ii) the amount of galactose expressed in g/100 mL.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—15 Products for specific dietary use based on a protein substitute

(1) The protein content of an infant formula product based on a *protein substitute may be in the form of a protein substitute.

(2) Such infant formula product must:

(a) have an energy content of:

(i) for an infant formula—no less than 2 500 kJ/L and no more than 3 150 kJ/L; and

(ii) for a follow-on formula—no less than 2 500 kJ/L and no more than 3 550 kJ/L; and

(b) have a potential renal solute load of no more than 8 mOsm/100 kJ; and

(c) have a protein content of no less than 0.45 g/100 kJ and no more than 1.4 g/100 kJ; and

(d) have a fat content of no less than 0.93 g/100 kJ and no more than 1.5 g/100 kJ; and

(e) contain:

(i) chromium in an amount of no less than 0.35 µg/100 kJ and no more than 2.0 µg/100 kJ; and

(ii) molybdenum in an amount of no less than 0.36 µg/100 kJ and no more than 3.0 µg/100 kJ.

(3) Section 2.9.1—10 applies to such infant formula product as if it were infant formula.

(4) Such infant formula product may contain added medium chain triglycerides.

Division 5 Labelling and packaging requirements

2.9.1—16 Representations about food as an infant formula product

A food may only be represented as an infant formula product if it complies with this Standard.

2.9.1—17 Prescribed names

The following are *prescribed names:

(a) 'Infant formula'; and

(b) 'Follow-on formula'.

2.9.1—18 Requirement for measuring scoop

(1) A package of infant formula product in a powdered form must contain a scoop to enable the use of the infant formula product in accordance with the directions contained in the label on the package.

(2) Subsection (1) does not apply to single serve sachets, or packages containing single serve sachets, of an infant formula product in a powdered form.

2.9.1—19 Requirement for warning statements and directions

(1) For the labelling provisions, the following *warning statements are required:

(a) for infant formula product in powdered form—'Warning – follow instructions exactly. Prepare bottles and teats as directed. Do not change proportions of powder except on medical advice. Incorrect preparation can make your baby very ill';

(b) for concentrated infant formula product—'Warning – follow instructions exactly. Prepare bottles and teats as directed. Do not change proportions of concentrate except on medical advice. Incorrect preparation can make your baby very ill';

(c) for ready-to-drink infant formula product—'Warning – follow instructions exactly. Prepare bottles and teats as directed. Do not dilute or add anything to this 'ready to drink' formula except on medical advice. Incorrect preparation can make your baby very ill';

(d) subject to subsection (2), a heading that states 'Important Notice' (or words to that effect), with under it the *warning statement—'Breast milk is best for babies. Before you decide to use this product, consult your doctor or health worker for advice'.

Note The labelling provisions are set out in Standard 1.2.1.

(2) Paragraph (1)(d) does not apply to infant formula products for metabolic, immunological, renal, hepatic or malabsorptive conditions.

(3) For the labelling provisions, directions (in words and pictures) for the preparation and use of the infant formula product are required, which instruct that:

(a) each bottle should be prepared individually; and

(b) if a bottle of made up formula is to be stored prior to use, it must be refrigerated and used within 24 hours; and

(c) potable, previously boiled water should be used; and

(d) if a package contains a measuring scoop—only the enclosed scoop should be used; and

(e) formula left in the bottle after a feed must be discarded.

Note The labelling provisions are set out in Standard 1.2.1.

(4) For the labelling provisions, the required statements are ones indicating that:

(a) for infant formula—the infant formula product may be used from birth; and

(b) for follow-on formula—the infant formula product should not be used for infants aged under the age of 6 months; and

(c) subject to subsection (5), it is recommended that infants from the age of 6 months should be offered foods in addition to the infant formula product.

Note The labelling provisions are set out in Standard 1.2.1.

(5) Paragraph (4)(c) does not apply to packages of pre-term formula.

2.9.1—20 Print size

The statements required by subsections 2.9.1—19(1) and 2.9.1—13(2) must be in a *size of type of at least:

(a) if the package of infant formula product has a net weight of more than 500 g—3 mm;

(b) if the package of infant formula product has net weight of 500 g or less—1.5 mm.

2.9.1—21 Declaration of nutrition information

(1) For the labelling provisions, a statement of the following nutrition information is required:

(a) for 'ready to drink' infant formula product, and for powdered or concentrated infant formula product:

(i) the *average energy content expressed in kJ/100 mL; and

(ii) the average amount of protein, fat and *carbohydrate expressed in g/100 mL; and

(iii) the average amount of each vitamin or mineral and any other substance *used as a nutritive substance permitted by this Standard expressed in weight/100 mL (including any naturally-occurring amount); and

(iv) if added, the average amount of the following, expressed in weight/100 mL:

(A) inulin-type fructans; or

(B) galacto-oligosaccharides; or

(C) a combination of *inulin-type fructans and galacto-oligosaccharides; and

(b) for a powdered or concentrated form of infant formula product, additionally, a declaration of:

(i) the proportion of powder or concentrate required to reconstitute the formula according to directions; and

(ii) for powdered infant formula product—the weight of one scoop.

Note The labelling provisions are set out in Standard 1.2.1.

(2) For a powdered or concentrated form of infant formula product, the information mentioned in subsection (1) must be expressed in terms of the product as reconstituted according to directions on the package.

(3) The information required by this section may be expressed in the form of a table.

Note For an example of how the nutrition information may be presented, see the guidelines set out in section S29—10.

2.9.1—22 Date marking and storage instructions

(1) Infant formula product that complies with this Standard does not need to be date marked in accordance with subsection 1.2.5—3(2).

(2) For the labelling provisions, the storage instructions must cover the period after the package is opened.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—23 Statements of protein source and dental fluorosis

(1) For the labelling provisions, the required statements are:

(a) a statement of the specific source, or sources, of protein in the product, immediately adjacent to the name of the product; and

(b) if the infant formula product is one to which subsection (2) applies:

(i) a statement to the effect that consumption of the formula has the potential to cause dental fluorosis; and

(ii) a statement recommending that the risk of dental fluorosis should be discussed with a medical practitioner or other health professional.

Note The labelling provisions are set out in Standard 1.2.1.

(2) This subsection applies to an infant formula product that contains:

(a) for a powdered or concentrated infant formula product—more than 17 µg of fluoride/100 kJ prior to reconstitution; or

(b) for a ready-to-drink formula—more than 0.15 mg of fluoride/100 mL.

2.9.1—24 Prohibited representations

(1) The label on a package of infant formula product must not contain:

(a) a picture of an infant; or

(b) a picture that idealises the use of infant formula product; or

(c) the word ‘humanised’ or ‘maternalised’ or any word or words having the same or similar effect; or

(d) words claiming that the formula is suitable for all infants; or

(e) information relating to the nutritional content of human milk; or

(f) subject to subsection 2.9.1—14(2), a reference to the presence of any nutrient or substance that may be used as a nutritive substance, except for a reference in:

(i) a statement relating to lactose under subsection 2.9.1—14(6); or

(ii) a statement of ingredients; or

(iii) a declaration of nutrition information under section 2.9.1—21; or

(g) subject to Division 4, a representation that the food is suitable for a particular condition, disease or disorder.

(2) Subject to subsection 2.9.1—14(2), the label on a package of infant formula product must not contain a reference to *inulin-type fructans or *galacto-oligosaccharides except for a reference in:

(a) a statement of ingredients; or

(b) a declaration of nutrition information under section 2.9.1—21.

Division 6 Guidelines

2.9.1—25 Guidelines for infant formula product

Guidelines for infant formula product are set out in section S29—10.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.9.2 Food for infants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.9.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.2 – Food for infants.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.2—2 Definitions

Note In this Code (see section 1.1.2—3):

cereal-based food for infants means a food for infants, not including a beverage, that is based on cereal.

food for infants:

(a) means a food that is intended or represented for use as a source of nourishment for infants; and

(b) does not include:

(i) infant formula products; or

(ii) formulated meal replacements; or

(iii) formulated supplementary foods; or

(iv) unprocessed fruit and vegetables.

fruit-based food means food that is based on fruit.

2.9.2—3 Food for infants—general compositional requirements

(1) Food for infants must not contain:

(a) for a cereal-based food for infants—more than 50 mg/100 g of total iron on a moisture free basis; or

(b) honey, unless it has been treated to inactivate *Clostridium botulinum* spores; or

(c) more than the following amounts of sodium:

(i) for rusks—350 mg/100 g;

(ii) for biscuits—300 mg/100 g;

(iii) for any of the following—100 mg/100 g:

(A) flours and pasta;

(B) ready-to-eat foods for infants (including cereal-based foods for infants other than rusks and biscuits);

(C) fruit drink, vegetable juice and ready-to-eat fruit-based foods; or

(d) for fruit drink, vegetable juice or a ready-to-eat fruit-based food—added salt; or

(e) for fruit drink, vegetable juice or a non-alcoholic beverage—a total monosaccharide and disaccharide content of more than 4 g/100 g.

(2) If *inulin-type fructans or *galacto-oligosaccharides are added to food for infants, the total amount of those substances in the food (including the amount added and the amount naturally occurring) must not be greater than 0.8 g/100 g, based on the product as consumed.

(3) Food for infants may contain lactic acid producing microorganisms.

(4) If food for infants is intended for infants under the age of 6 months, it must be formulated and manufactured to a consistency that minimises the risk of choking.

2.9.2—4 Additional compositional requirements for cereal-based food for infants from the age of 6 months

(1) This section applies to cereal-based food for infants that:

(a) contains more than 70% cereal, on a moisture free basis; and

(b) is promoted as suitable for infants from the age of 6 months.

(2) The food must contain at least 20 mg/100 g of iron on a moisture free basis.

(3) The food may contain:

(a) added iron in the following forms:

(i) electrolytic iron; or

(ii) reduced iron; or

(iii) the forms permitted in the table to section S29—7; and

(b) added thiamin, niacin, vitamin B_6, vitamin C, folate, magnesium in permitted forms set out in the table to section S29—7; and

(c) added vitamin C to a maximum level of 90 mg/100 g on a moisture free basis.

2.9.2—5 Additional compositional requirements for cereal-based food for infants from the age of 4 months

(1) This section applies to cereal-based food for infants that:

(a) contains more than 70% cereal, on a moisture free basis; and

(b) is promoted as suitable for infants from the age of 4 months.

(2) The food may contain:

(a) added iron in the following forms:

(i) electrolytic iron; or

(ii) reduced iron; or

(iii) the forms permitted in the table to section S29—7; and

(b) added vitamin C in the forms permitted in the table to section S29—7 to a maximum amount of 90 mg/100 g on a moisture free basis.

2.9.2—6 Additional compositional requirements for non-cereal-based food for infants

(1) This section applies to food for infants other than cereal-based food for infants.

(2) If the food is vegetable juice, fruit drink or fruit gel, it must contain no less than 25 mg/100 g of vitamin C.

(3) If the food is a fruit-based food, it may contain vitamin C or folate or both in the permitted forms set out in the table to section S29—7.

2.9.2—7 Labelling

(1) This section does not apply to packaged water.

(2) The label on a package of food for infants must not include a recommendation, whether express or implied, that the food is suitable for infants under the age of 4 months.

(3) For the labelling provisions, the required information relating to composition is:

(a) a statement indicating the consistency of the food; and

(b) a statement indicating the minimum age, expressed in numbers, of the infants for whom the food is recommended; and

(c) if the food is recommended for infants under the age of 6 months—in association with the statement required by paragraph (b), the *warning statement ‘Not recommended for infants under the age of 4 months’; and

(d) if the monosaccharide and disaccharide content of added sugars and honey is more than 4 g/100 g—the word 'sweetened'; and

(e) if honey has been used as an ingredient—in association with the word 'honey', the word 'sterilised'.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.2—8 Additional labelling requirements relating to specific nutrients and energy information

(1) For the labelling provisions, the required information relating to composition is:

(a) if a reference is made in the label (including in the name of the food) to milk, eggs, cheese, fish, meat (including poultry), nuts or legumes—the percentage of that ingredient in the food for sale; and

(b) if the food contains more than of 3 g of protein/100 kJ—the *warning statement 'Not suitable for infants under the age of 6 months'.

Note The labelling provisions are set out in Standard 1.2.1.

(2) A claim must not be made that a food for infants is a source of protein unless at least 12% of the *average energy content of the food is derived from protein.

2.9.2—9 Prohibited representations

(1) A food must not be represented as being the sole or principal source of nutrition for infants.

(2) The label on a package of food for infants must not include a recommendation that the food can be added to bottle feeds of an infant formula product.

2.9.2—10 Claims about vitamins and minerals

(1) A claim must not be made in relation to food for infants comparing the vitamin or mineral content of the food with that of any other food unless such a claim is expressly permitted elsewhere in this Standard.

(2) A claim as to the presence of a vitamin or mineral in a food for infants may be made if the food contains in a normal serving at least 10% *RDI or *ESADDI, as appropriate, for that vitamin or mineral.

Note The RDIs and ESADDIs for vitamins and minerals are set out in Schedule 1.

(3) A claim that food for infants is a good source of a vitamin or mineral may be made if a *reference quantity of the food contains at least 25% *RDI or *ESADDI, as appropriate, for that vitamin or mineral.

Note The RDIs and ESADDIs for vitamins and minerals are set out in Schedule 1.

(4) A claim must not be made in relation to a fruit-based food for infants that the food contains more than:

(a) 60 mg/100 g of vitamin C; or

(b) 150 µg/100 g of folate.

(5) If a vitamin or mineral has been *used as a nutritive substance in a cereal-based food for infants, a claim must not be made that a normal serving of the food contains that vitamin or mineral in an amount greater than that specified in relation to that vitamin or mineral in the table to section S29—11.

2.9.2—11 Nutrition information

(1) Food for infants need not comply with:

(a) the requirement to include the *average quantity of saturated fat on a nutrition information panel (subparagraph 1.2.8—6(1)(d)(ii)); or

(b) subsections 1.2.8—6(3), 1.2.8—6(5) or 1.2.8—7(1); or

(c) sections 1.2.8—8, 1.2.8—11 or 1.2.8—14.

(2) Food for infants need not comply with the requirement in Standard 1.2.7 to indicate the potassium content of a food in the nutrition information panel.

(3) The nutrition information panel for food for infants must be set out in the format set out in section S12—6.

2.9.2—12 Food in dehydrated or concentrated form

(1) This section applies to food for infants that is in dehydrated or concentrated form.

(2) For the labelling provisions, directions are required for how the food should be reconstituted.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The particulars set out in each column of the nutrition information panel must be expressed as a proportion of the food as reconstituted according to those directions.

(4) If more than one fluid for preparing the food is nominated in the label:

(a) the particulars set out in the column should be adjusted according to the first liquid nominated; and

(b) the name of this liquid must be included in the nutrition information panel.

2.9.2—13 Storage requirements

For the labelling provisions, the storage instructions must cover the period after the package is opened.

Note The labelling provisions are set out in Standard 1.2.1.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.9.3 Formulated meal replacements and formulated supplementary foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.3 – Formulated meal replacements and formulated supplementary foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.3—2 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

serving means an amount of the food which constitutes one normal serving when prepared according to manufacturer's directions or when the food requires no further preparation before consumption, and in the case of a formulated meal replacement is equivalent to one meal.

formulated meal replacement means a food for sale or a prepackaged selection of food for sale that:

(a) has been specifically formulated as a replacement for one or more meals of the day, but not as a total diet replacement; and

(b) is represented as a formulated meal replacement.

formulated supplementary food means a food specifically formulated as, and sold on the basis that it is, a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

formulated supplementary food for young children means a formulated supplementary food for children aged 1 to 3 years.

Note 2 In this Standard, the following term is defined: ***claimable vitamin or mineral***.

Division 2 Formulated meal replacements

2.9.3—3 Compositional requirements for formulated meal replacements

(1) A formulated meal replacement must contain in a serving no less than:

(a) 12 g protein; and

(b) 850 kJ; and

(c) 25% *RDI of each vitamin and mineral listed in Column 1 of the table to section S29—12.

(2) A vitamin or mineral may be *used as a nutritive substance in a formulated meal replacement if:

(a) the vitamin or mineral is listed in Column 1 of:

(i) the table to section S29—12; or

(ii) the table to section S29—13; and

(b) the total of the naturally occurring and added vitamin or mineral in a serving is not greater than the amount, if any, specified in relation to that vitamin or mineral in Column 2 of the relevant table; and

(c) the vitamin or mineral is in a permitted form specified in:

(i) section S17—2 or S17—3; or

(ii) section S29—17; or

(iii) for vitamin K—section S29—7.

2.9.3—4 Labelling of formulated meal replacements

(1) The nutrition information panel on the label on a package of formulated meal replacement must include a declaration of the average quantities of the vitamins and minerals that:

(a) in the case of vitamins and minerals listed in the table in section S29—12—are present in the food; and

(b) in the case of vitamins and minerals listed in the table in section S29—13—have been *used as a nutritive substance in the food.

(2) A claim as to the presence in a formulated meal replacement of a vitamin or mineral listed in the table to section S29—12 or S29—13 may be made on the label on a package of formulated meal replacement only if:

(a) no less than 10% *RDI or *ESADDI of that vitamin or mineral is present in a serving of the food; and

(b) for a vitamin or mineral that has been *used as a nutritive substance in the food—the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the relevant table to section S29—12 or S29—13.

Note If such a claim is made, subparagraph 1.2.8—6(1)(d)(iv) might be relevant.

(3) A claim that a formulated meal replacement is a good source of a vitamin or mineral may be made if:

(a) the vitamin or mineral is listed in Column 1 of the table to section S29—12 or S29—13; and

(b) a serving of the food contains at least 25% *RDI or *ESADDI of that vitamin or mineral; and

(c) where the vitamin or mineral has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the table to section S29—12 or S29—13.

(4) 'Formulated meal replacement' is a *prescribed name.

(5) For the labelling provisions, the required statement is words to the effect that the product must not be used as a total diet replacement.

Note The labelling provisions are set out in Standard 1.2.1.

Division 3 Formulated supplementary foods

2.9.3—5 Compositional requirements for formulated supplementary foods

(1) A formulated supplementary food must contain in a serving no less than:

(a) 8 g protein; and

(b) 550 kJ; and

(c) 20% *RDI of at least 1 vitamin or mineral listed in Column 1 of the table to S29—14.

(2) A vitamin or mineral may be *used as a nutritive substance in a formulated supplementary food if:

(a) the vitamin or mineral is listed in Column 1 of the table to S29—14; and

(b) the total of the naturally occurring and added amount of each vitamin or mineral in a serving is not more than the amount, if any, set out in relation to that vitamin or mineral in Column 2 of the table; and

(c) the vitamin or mineral is in a permitted form specified in the table in section S17—2 or S17—3.

2.9.3—6 Labelling of formulated supplementary foods

(1) The nutrition information panel on the label on a package of formulated supplementary food must include a declaration of the average quantities of any vitamin or mineral that:

(a) is listed in Column 1 of the table to S29—14; and

(b) is present in the food.

(2) A claim as to the presence in a formulated supplementary food of a vitamin or mineral listed in section S17—2, S17—3 or S29—14 may be made on the label on a package of formulated supplementary food if:

(a) no less than 10%* RDI or *ESADDI, as appropriate, of the vitamin or mineral listed in Column 1 of the table to section S29—14 is in a serving of the food; and

(b) for a vitamin or mineral that has been *used as a nutritive substance in the food, the claimed amount in a serving of the food is no more than the amount set out in Column 3 of the table.

(3) A claim that a formulated supplementary food is a good source of a vitamin or mineral may be made if:

(a) the vitamin or mineral is listed in section S17—2, S17—3 or S29—14; and

(b) a serving of the food contains at least 25% *RDI or *ESADDI of that vitamin or mineral; and

(c) where the vitamin or mineral has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the table to section S29—14.

(4) For the labelling provisions, the required statement is a description of the role of the food as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

Note The labelling provisions are set out in Standard 1.2.1.

(5) 'Formulated supplementary food' is a *prescribed name.

Division 4 Formulated supplementary foods for young children

2.9.3—7 Compositional requirements for formulated supplementary foods for young children

(1) A formulated supplementary food for young children must contain in a serving no less than:

(a) 2.5 g protein; and

(b) 330 kJ; and

(c) 20% *RDI of at least 1 vitamin or mineral listed in Column 1 of the table to section S29—15.

(2) A vitamin or mineral may be *used as a nutritive substance in a formulated supplementary food for young children if:

(a) the vitamin or mineral is listed in Column 1 of the table to section S29—15; and

(b) the total of the naturally occurring and added amount of each vitamin or mineral in a serving is not more than the amount, if any, set out in relation to that vitamin or mineral in column 2 of the table; and

(c) the vitamin or mineral is in a permitted form specified in the table in section S17—2 or S17—3.

(3) If *inulin-type fructans or *galacto-oligosaccharides are added to a formulated supplementary food for young children, the total amount of those substances, both added and naturally occurring, must not be more than 1.6 g/serving.

(4) Lutein may be *used as a nutritive substance in a formulated supplementary food for young children only if:

(a) the lutein is derived from *Tagetes erecta L.*; and

(b) the total amount of lutein, both added and naturally occurring, is not more than 100 µg/serving.

2.9.3—8 Labelling of formulated supplementary foods for young children

(1) The nutrition information panel on the label on a package of formulated supplementary foods for young children must include a declaration of the *average quantity of any vitamin or mineral that:

(a) is listed in Column 1 of the table to section S29—15; and

(b) is *used as a nutritive substance in the food.

(2) A claim as to the presence in a formulated supplementary food for young children of a vitamin or mineral in section S17—2, S17—3 or S29—15 may be made on the label on a package of formulated supplementary food for young children if:

(a) no less than 10% *RDI or *ESADDI, as appropriate, of the vitamin or mineral listed in Column 1 of the table is present in a serving of the food; and

(b) for a vitamin or mineral that has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving of the food is no more than the amount set out in Column 3 of the table.

(3) A claim that a formulated supplementary food for young children is a good source of a vitamin or mineral may be made if:

(a) the vitamin or mineral is a claimable vitamin or mineral; and

(b) a serving of the food contains at least 25% *RDI or *ESADDI of that vitamin or mineral; and

(c) where the vitamin or mineral has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the table to section S29—15.

(4) For the labelling provisions, the required statement is a description of the role of the food as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

Note The labelling provisions are set out in Standard 1.2.1.

(5) 'Formulated supplementary food for young children' is a *prescribed name.

(6) The label on a package of formulated supplementary food for young children must not include any words indicating, or any other indication, that the product contains lutein unless the total amount of lutein is no less than 30 µg/serving.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.9.4 Formulated supplementary sports foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.4 – Formulated supplementary sports foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Division 2 Formulated supplementary sports foods generally

2.9.4—2 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

formulated supplementary sports food means a product that is specifically formulated to assist sports people in achieving specific nutritional or performance goals.

one-day quantity, in relation to a formulated supplementary sports food, means the amount of that food which is to be consumed in one day in accordance with directions specified in the label.

Note 2 ***Average energy content*** is calculated using the equation in section S11—2.

2.9.4—3 Composition of formulated supplementary sports foods

(1) Formulated supplementary sports food may contain:

(a) a vitamin or mineral if:

(i) the vitamin or mineral is listed in the table to section S29—16; and

(ii) it is added in a permitted form specified in:

(A) section S17—2 or S17—3; or

(B) section S29—17; and

(iii) the amount of the vitamin or mineral in the food is no more than the amount, if any, specified in Column 2 of the table in section S29—16; and

(b) an amino acid that is *used as a nutritive substance, if:

(i) the amino acid is listed in the table to section S29—18; and

(ii) the amount of the amino acid added is no more than the amount specified in Column 2 of the table; and

(c) any other substance that is *used as a nutritive substance, if:

(i) the substance is listed in the table to section S29—19; and

(ii) the amount of the substance added is no more than the amount specified in relation to that substance in Column 2 of the table.

(2) Formulated supplementary sports food must not contain, in a *one-day quantity, more than:

(a) 70 mmol sodium; or

(b) 95 mmol potassium.

2.9.4—4 Labelling information

(1) For the labelling provisions:

(a) the required statements are:

(i) a statement to the effect that the food is not a sole source of nutrition and should be consumed in conjunction with a nutritious diet; and

(ii) a statement to the effect that the food should be used in conjunction with an appropriate physical training or exercise program; and

(iii) the *warning statement 'Not suitable for children under 15 years of age or pregnant women: Should only be used under medical or dietetic supervision'; and

(iv) if the food contains added phenylalanine—the warning statement 'Phenylketonurics: Contains phenylalanine'; and

(b) the required information is:

(i) directions stating the recommended amount and frequency of intake of the food; and

(ii) a statement of the recommended consumption in one day; and

(iii) a nutrition information panel.

Note The labelling provisions are set out in Standard 1.2.1.

(2) 'Formulated supplementary sports food' is a *prescribed name.

2.9.4—5 Nutritive substance claims

(1) This section applies in relation to a package of formulated supplementary sports food if:

(a) the label on the package includes a statement referring to the presence of a substance that is *used as a nutritive substance in the food; and

(b) the substance is not a vitamin or a mineral; and

(c) the statement is not required by another provision of this Code.

(2) The label must either:

(a) state the amount by weight (expressed /100 g food or as a percentage) of the substance, either:

(i) immediately after the statement referring to the presence of the substance; or

(ii) immediately following the name of the substance in the statement of ingredients; or

(b) list, in the nutrition information panel, the substance and the *average quantity by weight of the substance in:

(i) a serving of the food; and

(ii) a *unit quantity of the food.

2.9.4—6 Vitamin and mineral claims

(1) The label on a package of formulated supplementary sports food must not claim the presence of a vitamin or mineral unless:

(a) the reference is required elsewhere in this Code; or

(b) the reference is specifically permitted by this section.

(2) The label on a package of formulated supplementary sports food may claim the presence of a vitamin or mineral in the food only if:

(a) a serving of the food, or, for a food that requires dilution of reconstitution according to directions, the amount of the food that produces a normal serving, contains at least 10% *RDI for that vitamin or mineral specified in Column 3 of the table to section S1—2 or S1—3, as appropriate; or

(b) the amount claimed is no more than the amount specified in Column 3 of the table to section S29—16 for that vitamin or mineral.

2.9.4—7 Prohibited representations

Unless specific permission is given in Division 3, the label on a package of formulated supplementary sports food must not include an express or implied representation that relates any property or proposed use of the food to enhanced athletic performance or beneficial physiological effects.

Division 3 Particular formulated supplementary sports foods

2.9.4—8 High carbohydrate supplement

(1) For the labelling provisions, for a package of high carbohydrate supplement, the following statements are required:

(a) a statement to the effect that, if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastro-intestinal upset; and

(b) a statement to the effect that the food must be consumed with an appropriate fluid intake.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The label on a package of a high carbohydrate supplement may include statements to the effect that:

(a) the food is useful before, during, or after sustained strenuous exercise; and

(b) appropriate usage may assist in the provision of energy in the form of carbohydrates.

(3) In this section:

high carbohydrate supplement means a formulated supplementary sports food for which:

(a) not less than 90% of the *average energy content of the product is derived from carbohydrate; and

(b) more than 15% of the product by weight is *carbohydrate when prepared as directed.

2.9.4—9 Protein energy supplement

(1) For the labelling provisions, for a package of protein energy supplement, a statement to the effect that the food must be consumed with an appropriate fluid intake is required.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The label on a package of protein energy supplement may include statements to the effect that:

(a) the product may assist in providing a low-bulk diet as may be required during training; and

(b) the product may assist in supplementing the diet with a high energy source as may be required during training; and

(c) usage as directed may assist in the development of muscle bulk; and

(d) the product is useful before, during, or after sustained strenuous exercise.

(3) In this section:

protein energy supplement means a formulated supplementary sports food for which:

(a) not more than 30% and not less than 15% of the *average energy content of the product is derived from protein; and

(b) not more than 25% of the average energy content of the product is derived from fat; and

(c) not more than 70% of the average energy content of the product is derived from carbohydrate.

2.9.4—10 Energy supplement

(1) For the labelling provisions, for a package of energy supplement, the following statements are required:

(a) a statement to the effect that, if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastro-intestinal upset; and

(b) a statement to the effect that the food must be consumed with an appropriate fluid intake; and

(c) if more than 30% of the *average energy content of the food is derived from fat—a statement to the effect that the product is a high fat food and should be used for special fat loading strategies rather than everyday use.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The label on a package of energy supplement may include statements to the effect that:

(a) the product may assist in supplementing the diet with an energy source as may be required during training; and

(b) the product is useful before, during or after sustained strenuous exercise.

(3) In this section:

energy supplement means a formulated supplementary sports food for which not more than 20% of the *average energy content of the food is derived from protein.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.9.5 Food for special medical purposes

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.5 – Food for special medical purposes.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.5—2 Definitions

Note 1 Section 1.1.2—5 (Definition of ***food for special medical purposes***) provides as follows:

(1) In this Code:

food for special medical purposes means a food that is:

(a) specially formulated for the dietary management of individuals:

(i) by way of exclusive or partial feeding, who have special medically determined nutrient requirements or whose capacity is limited or impaired to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients in ordinary food; and

(ii) whose dietary management cannot be completely achieved without the use of the food; and

(b) intended to be used under medical supervision; and

(c) represented as being:

(i) a food for special medical purposes; or

(ii) for the dietary management of a disease, disorder or medical condition.

(2) Despite subsection (1), a food is not ***food for special medical purposes*** if it is:

(a) formulated and represented as being for the dietary management of obesity or overweight; or

(b) an infant formula product.

Note 2 In this Code (see section 1.1.2—2):

inner package, in relation to a food for special medical purposes, means an individual package of the food that:

(a) is contained and sold within another package that is labelled in accordance with section 2.9.5—9; and

(b) is not designed for individual sale, other than a sale by a responsible institution to a patient or resident of the responsible institution.

Example An example of an inner package is an individual sachet (or sachets) of a powdered food contained within a box that is fully labelled, being a box available for retail sale.

responsible institution means a hospital, hospice, aged care facility, disability facility, prison, boarding school or similar institution that is responsible for the welfare of its patients or residents and provides food to them.

Note 3 In this Standard (see section 1.1.2—2), a reference to a ***package*** does not include a reference to a plate, cup, tray or other food container in which food for special medical purposes is served by a responsible institution to a patient or resident of the responsible institution.

2.9.5—3 Application of other standards

The following provisions do not apply to food for special medical purposes:

(a) Standard 1.2.7 (nutrition, health and related claims) or Standard 1.1A.2 (transitional standard for health claims);

(b) unless the contrary intention appears, Part 2 of Chapter 1 (labelling and other information requirements);

(c) Standard 1.3.2 or Standard 1.5.1 (vitamins and minerals, novel foods);

(d) Standard 2.9.2, Standard 2.9.3 or Standard 2.9.4 (food for infants, formulated meal replacements and formulated supplementary foods, formulated supplementary sports foods).

2.9.5—4 Claims must not be therapeutic in nature

A claim in relation to food for special medical purposes must not:

(a) refer to the prevention, diagnosis, cure or alleviation of a disease, disorder or condition; or

(b) compare the food with a good that is:

(i) represented in any way to be for therapeutic use; or

(ii) likely to be taken to be for therapeutic use, whether because of the way in which the good is presented or for any other reason.

Division 2 Sale of food for special medical purposes

2.9.5—5 Restriction on the persons by whom, and the premises at which, food for special medical purposes may be sold

(1) A food for special medical purposes must not be sold to a consumer, other than from or by:

(a) a medical practitioner or dietitian; or

(b) a medical practice, pharmacy or responsible institution; or

(c) a majority seller of that food for special medical purposes.

(2) In this section:

medical practitioner means a person registered or licensed as a medical practitioner under legislation in Australia or New Zealand, as the case requires, for the registration or licensing of medical practitioners.

majority seller: a person is a ***majority seller*** of a food for special medical purposes during any 24 month period if:

(a) during the period, the person sold that food for special medical purposes to medical practitioners, dietitians, medical practices, pharmacies or responsible institutions; and

(b) the sales mentioned in paragraph (a) represent more than one half of the total amount of that food for special medical purposes sold by the person during the period.

Division 3 Composition

2.9.5—6 Permitted forms of particular substances

(1) The following substances may be added to food for special medical purposes:

(a) a substance that is listed in Column 1 of the table to section S29—20 and that is in a corresponding form listed in Column 2 of that table;

(b) a substance that is listed in Column 1 of the table to section S29—7 and that is in a corresponding form listed in Column 2 of that table;

(c) any other substance, regardless of its form, that is permitted under this Code to be added to a food, if that substance is added in accordance with any applicable requirement of this Code.

(2) If a provision of this Code limits the amount of a substance referred to in paragraph (1)(a) or (b) that may be added to a food, that limit does not apply in relation to food for special medical purposes.

2.9.5—7 Compositional requirements for food represented as being suitable for use as sole source of nutrition

(1) If food for special medical purposes is represented as being suitable for use as a sole source of nutrition, the food must contain:

(a) not less than the minimum amount, as specified in column 2 of the table to section S29—21, of each vitamin, mineral and electrolyte listed in Column 1 of that table; and

(b) if applicable, not more than the maximum amount, as specified in Column 3 of that table, of each vitamin and mineral listed in Column 1.

(2) However, the food is not required to comply with subsection (1) to the extent that:

(a) a variation from a maximum or minimum amount is required for a particular medical purpose; and

(b) the labelling complies with subparagraph 2.9.5—10(1)(g)(ii).

Division 4 Labelling

2.9.5—8 Labelling and related requirements

(1) If a food for sale consisting of food for special medical purposes is not in a package:

(a) the food for sale must either *bear a label, or have labelling that is displayed in connection with its sale, with the information relating to irradiated foods (see section 1.5.3—9); and

(b) there is no other labelling requirement under this Code.

(2) If the food for sale is in a package, it is required to *bear a label that complies with section 2.9.5—9.

(3) If the food for sale is in an *inner package:

(a) the inner package is required to *bear a label that complies with section 2.9.5—16; and

(b) there is no labelling requirement under this Code for any other packaging associated with the food for sale.

(4) If the food for sale is in a *transportation outer:

(a) the transportation outer or package containing the food for sale is required to *bear a label that complies with section 2.9.5—17; and

(b) there is no labelling requirement under this Code for any other packaging associated with the food for sale.

2.9.5—9 Mandatory labelling information

(1) Subject to this section, the label that is required for food for special medical purposes must state the following information in accordance with the provision indicated:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) if the sale of the food for sale is one to which Division 2 or Division 3 of Standard 1.2.1 applies—information relating to irradiated food (see section 1.5.3—9);

(d) any required advisory statements, *warning statements and other statements (see section 2.9.5—10);

(e) information relating to ingredients (see section 2.9.5—11);

(f) date marking information (see section 2.9.5—12);

(g) directions for the use or the storage of the food, if the food is of such a nature to require such directions for health or safety reasons;

(h) nutrition information (see section 2.9.5—13);

(i) if appropriate, the information required by subsection 2.9.5—14(4) or 2.9.5—15(5).

(2) The label must comply with Division 6 of Standard 1.2.1.

2.9.5—10 Advisory and warning statements—food for special medical purposes

(1) For paragraph 2.9.5—9(1)(d), the following statements are required:

(a) a statement to the effect that the food must be used under medical supervision;

(b) a statement indicating, if applicable, any precautions and contraindications associated with consumption of the food;

(c) a statement indicating the medical purpose of the food, which may include a disease, disorder or medical condition for which the food has been formulated;

(d) a statement describing the properties or characteristics which make the food appropriate for the medical purpose indicated in paragraph (c);

(e) if the food has been formulated for a specific age group—a statement to the effect that the food is intended for persons within the specified age group;

(f) a statement indicating whether or not the food is suitable for use as a sole source of nutrition;

(g) if the food is represented as being suitable for use as a sole source of nutrition:

(i) a statement to the effect that the food is not for parenteral use; and

(ii) if the food has been modified to vary from the compositional requirements of section 2.9.5—7 such that the content of one or more nutrients falls short of the prescribed minimum, or exceeds the prescribed maximum (if applicable):

(A) a statement indicating the nutrient or nutrients which have been modified; and

(B) unless provided in other documentation about the food—a statement indicating whether each modified nutrient has been increased, decreased, or eliminated from the food, as appropriate.

(2) For paragraph 2.9.5—9(1)(d), the required advisory and other statements are any that are required by:

(a) items 1, 4, 6 or 9 of the table in Schedule 9; or

(b) subsection 1.2.3—2(2); or

(c) section 1.2.3—4.

(3) For paragraph 2.9.5—9(1)(d), the *warning statement referred to in section 1.2.3—3, if applicable, is required.

2.9.5—11 Information relating to ingredients—food for special medical purposes

For paragraph 2.9.5—9(1)(e), the information relating to ingredients is:

(a) a statement of ingredients; or

(b) information that complies with Article 6, Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs; or

(c) information that complies with 21 CFR § 101.4.

2.9.5—12 Date marking information—food for special medical purposes

(1) For paragraph 2.9.5—9(1)(f), the required date marking information is date marking information in accordance with Standard 1.2.5.

(2) Despite subsection (1), for subparagraph 1.2.5—5(2)(a)(ii), the words 'Expiry Date', or similar words, may be used on the label.

2.9.5—13 Nutrition information—food for special medical purposes

For paragraph 2.9.5—9(1)(h), the nutrition information is the following, expressed per given amount of the food:

(a) the minimum or average energy content; and

(b) the minimum amount or *average quantity of:

(i) protein, fat and carbohydrate; and

(ii) any vitamin, mineral or electrolyte that has been *used as a nutritive substance in the food; and

(iii) any substance listed in the table to section S29—20 that has been *used as a nutritive substance in the food; and

(iv) subject to paragraph 2.9.5—9(1)(i), any other substance in respect of which a nutrition content claim has been made.

2.9.5—14 Claims in relation to lactose content

(1) A claim in relation to the lactose content of a food for special medical purposes must not be made unless expressly permitted by this section.

(2) A claim to the effect that a food for special medical purposes is lactose free may be made if the food for sale contains no detectable lactose.

(3) A claim to the effect that a food for special medical purposes is low lactose may be made if the food for sale contains not more than 2 g of lactose per 100 g of the food.

(4) If a claim in relation to the lactose content of a food for special medical purposes is made, the information required is the *average quantity of the lactose and galactose in the food, expressed per given quantity of the food.

Note See paragraph 2.9.5—9(1)(i).

2.9.5—15 Claims in relation to gluten content

(1) A claim in relation to the *gluten content of a food for special medical purposes is prohibited unless expressly permitted by this section.

(2) A claim to the effect that a food for special medical purposes is gluten free may be made if the food contains:

(a) no detectable gluten; and

(b) no oats or oat products; and

(c) no cereals containing *gluten that have been malted, or products of such cereals.

(3) A claim to the effect that a food for special medical purposes has a low gluten content may be made if the food contains no more than 20 mg *gluten per 100 g of the food.

(4) A claim to the effect that a food for special medical purposes contains *gluten or is high in gluten may be made.

(5) If a claim is made in relation to the *gluten content of a food for special medical purposes, the information required is the *average quantity of the gluten in the food, expressed per given amount of the food.

Note See paragraph 2.9.5—9(1)(i).

2.9.5—16 Labelling requirement—food for special medical purposes in inner package

(1) The label on an *inner package that contains food for special medical purposes must state the following information in accordance with the provision indicated:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) any declaration that is required by section 1.2.3—4;

(d) date marking information (see section 2.9.5—12).

(2) The label must comply with Division 6 of Standard 1.2.1.

(3) To avoid doubt, this section continues to apply to the label on the *inner package if a *responsible institution subsequently supplies the inner package to a patient or resident of the responsible institution.

2.9.5—17 Labelling requirement—food for special medical purposes in transportation outer

(1) If packages of food for special medical purposes are contained in a transportation outer, the information specified in subsection (2) must be:

(a) contained in a label on the transportation outer; or

(b) contained in a label on a package of the food for sale, and clearly discernible through the transportation outer.

(2) For subsection (1), the information is:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2); and

(b) lot identification (see section 1.2.2—3); and

(c) unless it is provided in accompanying documentation—the name and address of the *supplier (see section 1.2.2—4).

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.9.6 Transitional standard for special purpose foods (including amino acid modified foods)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 This Standard incorporates the provisions of regulations 237 and 239A of the former New Zealand *Food Regulations (1984)*, in so far as they relate to special purpose foods and the labelling of amino acid modified foods.

Note 4 This Standard operates solely in relation to food sold or imported into New Zealand.

2.9.6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.6 – Transitional standard for special purpose foods (including amino acid modified foods).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.6—2 Definitions of amino acid modified food and special purpose food

(1) In this Standard:

amino acid modified food means a special purpose food if, in the preparation of the food:

(a) there is a restriction in the use of ingredients containing one or more particular amino acids; or

(b) there is a reduction of the content of one or more particular amino acids in any of the ingredients of the food.

special purpose food means a food specially processed or formulated to satisfy particular dietary requirements that exist because of:

(a) a particular physical or physiological condition; or

(b) a specific disease or disorder; or

(c) both such a condition and a disease or disorder;

and are presented as such.

(2) Other than in Division 2 of Standard 2.9.3 (Formulated meal replacements), a reference in this Code to a special purpose food is taken to be a reference to formulated meal replacement.

Note The effect of subsection (2) is that additives permitted in formulated meal replacements are permitted in special purpose foods. Subsection (2) exempts special purpose foods from the requirements for minimum levels for protein, kJ; and the minimum and maximum levels for vitamins and minerals. The definition of formulated meal replacements is not intended to be taken literally in relation to special purpose foods. i.e. special purpose foods are not necessarily intended as a meal replacement.

2.9.6—3 Application

(1) This Standard applies in relation to food produced in, or imported into, New Zealand.

(2) Despite subsection (1), this Standard does not apply to food produced in, or imported into, Australia.

(3) This Standard ceases to have effect 2 years after the commencement of any alternative applicable provisions elsewhere in this Code.

Note Standard 2.9.5 regulates amino acid modified foods and other special purpose foods, except for foods formulated and represented as being for the dietary management of obesity or overweight, also known as food for very low energy diets (VLEDs). This Standard will continue to apply to VLEDs until a joint standard is published

2.9.6—4 Composition

A special purpose food may contain any of the vitamins and minerals specified in Column 1 of the table to section S29—12 or S29—13.

2.9.6—5 Labelling of special purpose foods

For the labelling provisions, the required information for special purpose foods is a statement of the special purpose of the food.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.6—6 Labelling of amino acid modified foods

For the labelling provisions, the required information for *amino acid modified foods is:

(a) one or more of the following:

(i) the words ‘amino acid modified food’;

(ii) the name of the amino acid or amino acids that have been restricted;

(iii) the name of the disease, or a name describing the condition of the group of people, for which the product is intended;

(iv) the words ‘low protein’, where applicable; and

(b) in the nutrition information panel, a statement of each of the following:

(i) the amount of carbohydrate, protein, and fat in the food, expressed in g;

(ii) the energy content of the food, expressed in kJ;

(iii) the amount of sodium, and of potassium, in the food, expressed in mg;

(iv) the amount of the particular amino acid or protein present in the food, or both, as appropriate for the intended use of the food; and

(c) in the principal display panel, in 3 mm lettering, the words ‘Take only on medical advice’.

Note The labelling provisions are set out in Standard 1.2.1.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.10.1 Vinegar and related products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.1 – Vinegar and related products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.1—2 Definitions

Note In this Code (see section 1.1.2—3):

imitation vinegar means a food that is prepared by mixing water and acetic acid.

vinegar means a food that is the sour liquid prepared by acetous fermentation, with or without alcoholic fermentation, of any suitable food, and including blends and mixtures of such liquids.

2.10.1—3 Requirement for food sold as vinegar or imitation vinegar

A food that is sold as 'imitation vinegar' or 'vinegar' must be imitation vinegar or vinegar, as appropriate, and contain no less than 40 g/kg of acetic acid.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.10.2 Salt and salt products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.2 – Salt and salt products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.2—2 Definitions

Note In this Code (see section 1.1.2—3):

iodised salt or ***iodised reduced sodium salt mixture***, means a food that is salt, or a reduced sodium salt mixture, as appropriate, or such a food containing any of the following:

(a) potassium iodide;

(b) potassium iodate;

(c) sodium iodide;

(d) sodium iodate; and

added in an amount that is equivalent to:

(e) no less than 25 mg/kg of iodine; and

(f) no more than 65 mg/kg of iodine.

reduced sodium salt mixture means a food that:

(a) is prepared from a mixture of sodium chloride and potassium chloride; and

(b) contains no more than 200 g/kg sodium; and

(c) contains no more than 400 g/kg potassium.

salt means a food that is the crystalline product consisting predominantly of sodium chloride, that is obtained from the sea, underground rock salt deposits or from natural brine.

salt substitute means a food that:

(a) is made as a substitute for salt; and

(b) consists of substances that may be used as food additives in relation to salt substitute in accordance with item 12 of the table to Schedule 15; and

(c) contains no more than 1.2 g/kg of sodium.

2.10.2—3 Requirement for food sold as salt

A food that is sold as 'salt' must be salt and contain:

(a) no less than 970 g/kg sodium chloride on a dry basis, exclusive of permitted additives; and

2.10.2—4 Requirement for food sold as reduced sodium salt mixture

A food that is sold as a reduced sodium salt mixture must be a reduced sodium salt mixture.

2.10.2—5 Requirement for food sold as salt substitute

A food that is sold as a salt substitute must be salt substitute.

2.10.2—6 Requirement for food sold as iodised salt

A food that is sold as 'iodised' salt must be iodised salt.

2.10.2—7 Requirement for food sold as iodised reduced sodium salt mixture

A food that is sold as 'iodised' reduced sodium salt mixture must be iodised reduced sodium salt mixture.

2.10.2—8 Labelling requirement for reduced sodium salt mixtures and salt substitutes

(1) For the labelling provisions, the required information is a declaration of the sodium and potassium content, expressed per 100 g.

(2) The label may include a declaration of the percentage reduction of sodium in the food, relative to salt.

(3) Such a declaration is not a nutrition content claim or a health claim.

Note The labelling provisions are set out in Standard 1.2.1.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.10.3 Chewing gum

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.3 – Chewing gum.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.3—2 Definition

Note In this Code (see section 1.1.2—2):

releasable calcium, Ca_R, means the amount of calcium, in mg/g of chewing gum, released into the mouth during 20 minutes of chewing that is calculated using the following equation:

$$Ca_R = \frac{(Ca_O \times W_O) - (Ca_C \times W_C)}{W_O}$$

where:

Ca_O is the original calcium concentration in the chewing gum in mg/g of chewing gum.

W_O is the weight of the original chewing gum in g.

Ca_C is the residual calcium in the gum after it has been chewed for 20 minutes in mg/g of chewing gum.

W_C is the weight of the chewed gum in g.

small package means a package with a surface area of less than 100 cm^2.

2.10.3—3 Addition of calcium to chewing gum

Calcium may be added to chewing gum only if:

(a) the chewing gum contains no more than 0.2% residual sugars; and

(b) the calcium is in a permitted form specified in section S17—3.

2.10.3—4 Claims about the presence of calcium in chewing gum

(1) Despite subsection 1.2.7—12(1), a claim to the effect that chewing gum is a good source of calcium or *releasable calcium must not be made.

Note Subsection 1.2.7—12(1) and the table to section S4—3 regulate when nutrition content claims may be made, including nutrition content claims about a food being a good source of vitamins or minerals.

(2) A claim about the presence of *releasable calcium in chewing gum may be made only if:

(a) the chewing gum contains no more than 0.2% residual sugars; and

(b) the chewing gum contains no less than 80 mg (10% RDI) of releasable calcium per serve; and

(c) the amount claimed is no more than 200 mg (25% RDI) of releasable calcium per serve; and

(d) the *supplier who makes the claim or includes it on a label or in an advertisement:

(i) has records that substantiate the matters listed in paragraphs (b) and (c); and

(ii) makes the records available to the *relevant authority upon request.

2.10.3—5 Labelling requirements

(1) If a claim is made in accordance with section 2.10.3—4, the nutrition information panel must include:

(a) for chewing gum in a small package:

(i) the *average quantity of *releasable calcium per serve; and

(ii) the serving size; and

(b) for chewing gum other than in a small package—the average quantity of releasable calcium per serve and per 100 g; and

(c) in any case:

(i) the proportion of the *RDI (for calcium) of releasable calcium per serve; and

(ii) a statement to the effect that the average quantity of calcium is released during 20 minutes of chewing.

(2) For chewing gum in a small package:

(a) the information need not be set out in a nutrition information panel; and

(b) to avoid doubt, paragraph 1.2.8—14(1)(b) does not apply in relation to a claim made in accordance with section 2.10.3—4.

(3) For chewing gum other than in a small package, the nutrition information panel may be set out in the form specified in section S12—7.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.10.4 Miscellaneous standards for other foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.4 – Miscellaneous standards for other foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.4—2 Definitions

Note In this Code (see section 1.1.2—3):

chocolate means a confectionery product that is characterised by:

(a) the presence of

(i) cocoa bean derivatives; and

(ii) no more than 50 g/kg of edible oils, other than cocoa butter or dairy fats; and

(b) preparation from a minimum of 200 g/kg of cocoa bean derivatives.

cocoa means the powdered product prepared from cocoa beans from which a portion of the fat may have been removed, with or without the addition of salt or spices.

coffee means the product prepared by roasting, grinding, or both roasting and grinding, coffee beans.

decaffeinated coffee means coffee from which most of the caffeine has been removed that contains no more than 1 g/kg of anhydrous caffeine on a dry basis.

decaffeinated tea means tea from which most of the caffeine has been removed that contains no more than 4 g/kg of anhydrous caffeine on a dry basis.

gelatine means a protein product prepared from animal skin, bone or other collagenous material, or any combination of those things.

instant coffee means the dried soluble solids prepared from the water extraction of coffee.

instant tea means dried soluble solids prepared from the water extraction of tea.

peanut butter means a peanut based spread.

tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of *Camellia sinensis* (L.) O. Kuntz.

2.10.4—3 Requirements for food sold as tea or coffee

Food that is sold on the basis that it is a product listed in Column 1 of the table to this section must satisfy the corresponding requirement in Column 2:

Requirements for tea and coffee

Column 1	***Column 2***
If food is sold on the basis that it is:	*the food must be:*
'coffee'	coffee
'decaffeinated coffee'	decaffeinated coffee that contains no more than 1 g/kg of anhydrous caffeine on a dry basis
'decaffeinated instant coffee' or 'decaffeinated soluble coffee'	instant coffee that contains no more than 3 g/kg of anhydrous caffeine on a dry basis.
'decaffeinated instant tea' or 'decaffeinated soluble tea'	instant tea that contains no more than 3 g/kg of anhydrous caffeine on a dry basis.

Column 1	*Column 2*
If food is sold on the basis that it is:	*the food must be:*
'decaffeinated tea'	decaffeinated tea that contains no more than 4 g/kg of anhydrous caffeine on a dry basis
'instant coffee' or 'soluble coffee'	instant coffee
'instant tea' or 'soluble tea'	instant tea
'tea'	tea

2.10.4—4 Requirement for food sold as peanut butter

Food that is sold as 'peanut butter' must:

(a) be peanut butter; and

(b) contain not less than 850 g/kg of peanuts.

2.10.4—5 Requirement for food sold as chocolate

Food that is sold as 'chocolate' must be chocolate.

2.10.4—6 Requirement for food sold as cocoa

Food that is sold as 'cocoa' must be cocoa.

2.10.4—7 Requirement for food sold as gelatine

Food that is sold as 'gelatine' must be gelatine.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 5.1.1 Revocation and transitional provisions – 2014 revision

Division 1 Preliminary

5.1.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 5.1.1 – Revocation and Transitional Provisions – 2014 revision.

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3.

Note 2 This instrument is part of a revision of the Code made in 2014 in which most of the Standards are repealed and replaced by new versions.

Note 3 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 4 Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Division 2 Revocations

5.1.1—2 Revocation of standards

The following standards are revoked:

(a) Standard 1.1.1—Preliminary Provisions – Application, Interpretation and General Prohibitions;

(b) Standard 1.1.2—Supplementary Definitions for Foods;

(c) Standard 1.1A.6—Transitional Standard for Special purposes Foods (including Amino Acid Modified Foods);

(d) Standard 1.2.1—Application of Labelling and Other Information Requirements;

(e) Standard 1.2.2—Food Identification Requirements;

(f) Standard 1.2.3—Mandatory Warning and Advisory Statements and Declarations;

(g) Standard 1.2.4—Labelling of Ingredients;

(h) Standard 1.2.5—Date Marking of Packaged Food;

(i) Standard 1.2.6—Directions for Use and Storage;

(j) Standard 1.2.7—Nutrition and Health Claims;

(k) Standard 1.2.8—Nutrition Information Requirements;

(l) Standard 1.2.9—Legibility Requirements;

(m) Standard 1.2.10—Characterising Ingredients and Components of Food;

(n) Standard 1.2.11—Country of Origin Requirements;

(o) Standard 1.3.1—Food Additives;

(p) Standard 1.3.2—Vitamins and Minerals;

(q) Standard 1.3.3—Processing Aids;

(r) Standard 1.3.4—Identity and Purity;

(s) Standard 1.4.1—Contaminants and Natural Toxicants;

(t) Standard 1.4.2—Maximum Residue Limits;

(u) Standard 1.4.3—Articles and Materials in Contact with Food;

(v) Standard 1.4.4—Prohibited and Restricted Plants and Fungi;

(w) Standard 1.5.1—Novel Foods;

(x) Standard 1.5.2—Food produced using Gene Technology;

(y) Standard 1.5.3—Irradiation of Food;
(z) Standard 1.6.1—Microbiological Limits in Food;
(aa) Standard 1.6.2—Processing Requirements;
(bb) Standard 2.1.1—Cereals and Cereal Products;
(cc) Standard 2.2.1—Meat and Meat Products;
(dd) Standard 2.2.2—Egg and Egg Products;
(ee) Standard 2.2.3—Fish and Fish Products;
(ff) Standard 2.3.1—Fruit and Vegetables;
(gg) Standard 2.3.2—Jam;
(hh) Standard 2.4.1—Edible Oils;
(ii) Standard 2.4.2—Edible Oils Spreads;
(jj) Standard 2.5.1—Milk;
(kk) Standard 2.5.2—Cream;
(ll) Standard 2.5.3—Fermented Milk Products;
(mm) Standard 2.5.4—Cheese;
(nn) Standard 2.5.5—Butter;
(oo) Standard 2.5.6—Ice Cream;
(pp) Standard 2.5.7—Dried Milks, Evaporated Milks and Condensed Milks;
(qq) Standard 2.6.1—Fruit Juice and Vegetable Juice;
(rr) Standard 2.6.2—Non-Alcoholic Beverages and Brewed Soft Drinks;
(ss) Standard 2.6.3—Kava;
(tt) Standard 2.6.4—Formulated Caffeinated Beverages;
(uu) Standard 2.7.1—Labelling of Alcoholic Beverages and Food containing Alcohol;
(vv) Standard 2.7.2—Beer;
(ww) Standard 2.7.3—Fruit Wine and Vegetable Wine;
(xx) Standard 2.7.4—Wine and Wine Product;
(yy) Standard 2.7.5—Spirits;
(zz) Standard 2.8.1—Sugars;
(aaa) Standard 2.8.2—Honey;
(bbb) Standard 2.9.1—Infant Formula Products;
(ccc) Standard 2.9.2—Foods for Infants;
(ddd) Standard 2.9.3—Formulated Meal Replacements and Formulated Supplementary Foods;
(eee) Standard 2.9.4—Formulated Supplementary Sports Foods:
(fff) Standard 2.9.5—Food for Special Medical Purposes;
(ggg) Standard 2.10.1—Vinegar and Related Products;
(hhh) Standard 2.10.2—Salt and Salt Products;
(iii) Standard 2.10.3—Chewing Gum.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 1 RDIs and ESADDIs

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. This Standard specifies RDIs and ESADDIs for section 1.1.2—10.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 1 – RDIs and ESADDIs.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S1—2 RDIs and ESADDIs for vitamins

For section 1.1.2—10, the table of RDIs and ESADDIs for vitamins is:

RDIs and ESADDIs for vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Vitamin	*RDI or ESADDI*		*For children aged 1–3 years*	*For infants*
Vitamin A	RDI	750 µg retinol equivalents[1]	300 µg retinol equivalents[1]	300 µg retinol equivalents[1]
Thiamin (Vitamin B_1)	RDI	1.1 mg thiamin	0.5 mg thiamin	0.35 mg thiamin
Riboflavin (Vitamin B_2)	RDI	1.7 mg riboflavin	0.8 mg riboflavin	0.6 mg riboflavin
Niacin	RDI	10 mg niacin[2]	5 mg niacin[2]	3 mg niacin[2]
Folate	RDI	200 µg	100 µg	75 µg
Vitamin B_6	RDI	1.6 mg pyridoxine	0.7 mg pyridoxine	0.45 mg pyridoxine
Vitamin B_{12}	RDI	2.0 µg cyanocobalamin	1.0 µg cyanocobalamin	0.7 µg cyanocobalamin
Biotin	ESADDI	30 µg biotin	8 µg biotin	6 µg biotin
Pantothenic acid	ESADDI	5.0 mg pantothenic acid	2.0 mg pantothenic acid	1.8 mg pantothenic acid
Vitamin C	RDI	40 mg[3] total of L-ascorbic and dehydro-ascorbic acid	30 mg[3] total of L-ascorbic and dehydro-ascorbic acid	30 mg[3] total of L-ascorbic and dehydro-ascorbic acid
Vitamin D	RDI	10 µg cholecalciferol	5 µg cholecalciferol	5 µg cholecalciferol
Vitamin E	RDI	10 mg alpha-tocopherol equivalents[4]	5 mg alpha-tocopherol equivalents[4]	4 mg alpha-tocopherol equivalents[4]
Vitamin K	ESADDI	80 µg phylloquinone	15 µg phylloquinone	10 µg phylloquinone

Note 1 See paragraph 1.1.2—14(a).

Note 2 See paragraph 1.1.2—14(b).

Note 3 See paragraph 1.1.2—14(c).

Note 4 See paragraph 1.1.2—14(d).

S1—3 RDIs and ESADDIs for minerals

For section 1.1.2—10, the table of ESADDIs and RDIs for minerals is:

RDIs and ESADDIs for minerals

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Mineral	*RDI or ESADDI*		*For children aged 1–3 years*	*For infants*
Calcium	RDI	800 mg	700 mg	550 mg
Chromium	ESADDI	200 µg	60 µg	40 µg
Copper	ESADDI	3.0 mg	0.8 mg	0.65 mg
Iodine	RDI	150 µg	70 µg	60 µg
Iron	RDI	12 mg	6 mg	(a) 9 mg, for infants from 6 months (b) 3 mg, for infants under 6 months
Magnesium	RDI	320 mg	80 mg	60 mg
Manganese	ESADDI	5.0 mg	1.5 mg	0.8 mg
Molybdenum	ESADDI	250 µg	50 µg	30 µg
Phosphorus	RDI	1 000 mg	500 mg	300 mg
Selenium	RDI	70 µg	25 µg	15 µg
Zinc	RDI	12 mg	4.5 mg	4.5 mg

S1—4 Calculation of retinol equivalents for provitamin A forms of vitamin A

For paragraph 1.1.2—14(a), the conversion factors are:

Conversion factors—vitamin A

Provitamin A form	***Conversion factor (µg/1 µg retinol equivalents)***
beta-apo-8′-carotenal	12
beta-carotene-synthetic	6
Carotenes-natural	12
beta-apo-8′-carotenoic acid ethyl ester	12

Note Natural forms of provitamin A may have conversion factors that are not provided in this table.

S1—5 Calculation of alpha-tocopherol equivalents for vitamin E

(1) For paragraph 1.1.2—14(d), the conversion factors are:

(a) if, for a particular form of Vitamin E, the table to subsection (2) specifies a conversion factor—that conversion factor; or

(b) if, for a particular form of Vitamin E, the table to subsection (2) does not specify a conversion factor—a conversion factor determined by the composition of the form of Vitamin E.

(2) The table to this subsection is:

Conversion factors—vitamin E

Vitamin E form	***Conversion factor (µg/1 µg alpha-tocopherol equivalents)***
dl-alpha-tocopherol	1.36
d-alpha-tocopherol concentrate	(see paragraph (1)(b))
Tocopherols concentrate, mixed	(see paragraph (1)(b))
d-alpha-tocopherol acetate	1.10
dl-alpha-tocopherol acetate	1.49
d-alpha-tocopherol acetate concentrate	(see paragraph (1)(b))
d-alpha-tocopherol acid succinate	1.23

Note Natural forms of vitamin E may have conversion factors that are not provided in this table.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 2 Units of measurement

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. This Standard assigns meanings to symbols of measurement for section 1.1.1—6, which are used throughout this Code.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 2 – Units of measurement.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S2—2 Units of measurement

For section 1.1.1—7, the units of measurement are as follows:

Units of measurement

Symbol / unit	***Meaning***
%	per cent
Bq	becquerel
°C	degrees Celsius
cfu/g	colony forming units per gram
Cal or kcal	kilocalorie
cm^2	square centimetre
cm	centimetre
dm^2	square decimetre
g	gram
gN/kg	gram of nitrogen per kilogram
Gy	gray
J	joule
kg	kilogram
kGy	kilogray
kJ	kilojoule
kPa	kilopascal
L or l	litre
mJ	megajoule
M	molar concentration
mg	milligram
mg/kg	milligram per kilogram
milliequiv	milliequivalent
mL or ml	millilitre
m/m	mass per mass
mm	millimetre

Symbol / unit	*Meaning*
mmol	millimole
mOsm	milliosmoles
nm	nanometre
Osm	osmoles
Pa	pascal
ppm	parts per million
µg or mcg	microgram
µg/kg	microgram per kilogram
µL or µl	microlitre
µm	micrometre

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 3 Identity and purity

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. Section 1.1.1—15 requires certain substances to comply with relevant specifications. This Standard sets out the relevant specifications.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 3 – Identity and purity.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S3—2 Substances with specifications in primary sources

(1) For subsection 1.1.1—15(2), the specifications are:

(a) any relevant provision listed in the table to subsection (2); or

(b) Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005), Food and Agriculture Organisation of the United Nations, Rome, as superseded by specifications published in any of the following:

(i) FAO JECFA Monographs 3 (2006);

(ii) FAO JECFA Monographs 4 (2007);

(iii) FAO JECFA Monographs 5 (2008);

(iv) FAO JECFA Monographs 7 (2009);

(v) FAO JECFA Monographs 10 (2010);

(vi) FAO JECFA Monographs 11 (2011);

(vii) FAO JECFA Monographs 13 (2012); or

(c) United States Pharmacopeial Convention (2014) Food chemicals codex. 9th ed, United States Pharmacopeial Convention, Rockville, MD; or

(d) Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives.

(2) The table to this subsection is:

Relevant provisions

Substance	***Provision***
advantame	section S3—5
agarose ion exchange resin	section S3—6
bentonite	section S3—7
bromo-chloro-dimethylhydantoin	section S3—8
carboxymethyl cellulose ion exchange resin	section S3—9
dibromo-dimethylhydantoin	section S3—10
diethyl aminoethyl cellulose ion exchange resin	section S3—11
dimethyl ether	section S3—12
dried marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	section S3—13

Substance	*Provision*
ice structuring protein type III HPLC 12 preparation	section S3—14
isomaltulose	section S3—15
Listeria phage P100	section S3—16
nucleotides	sections S3—17 and S3—18
oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA)	section S3—19
oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA)	section S3—20
oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	section S3—21
oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)	section S3—22
oxidised polyethylene	section S3—23
phytosterols, phytostanols and their esters	section S3—24
quaternary amine cellulose ion exchange resin	section S3—25
resistant maltodextrins	section S3—26
tall oil phytosterol esters	section S3—27
yeast—enriched selenium	section S3—28
yeast—high chromium	section S3—29
yeast—high molybdenum	section S3—30

S3—3 Substances with specifications in secondary sources

If there is no relevant specification under section S3—2, the specification is a specification listed in one of the following:

(a) British Pharmacopoeia Commission (2014) British Pharmacopoeia 2014. TSO, Norwich;

(b) United States Pharmacopeial Convention (2013) United States pharmacopeia and the national formulary. 37th revision. 32nd ed, United States Pharmacopeial Convention, Rockville, MD;

(c) Royal Pharmaceutical Society of Great Britain. Lund W (1994) Pharmaceutical codex: principles and practice of pharmaceutics, 12th ed, Pharmaceutical Press, London;

(d) Sweetman SC (2011) Martindale: the complete drug reference. 37th ed, Pharmaceutical Press, London;

(e) the European Pharmacopoeia 8th Edition, Council of Europe, Strasbourg (2014);

(f) the International Pharmacopoeia 4th Edition, World Health Organization, Geneva (2006 and 2008 supplement);

(g) the Merck Index, 15th Edition, (2013);

(h) the Code of Federal Regulations;

(i) the Specifications and Standards for Food Additives, 8th Edition (2007), Ministry of Health and Welfare (Japan); or

(j) the International Oenological Codex (2013), Organisation Internationale de la Vigne et du Vin (OIV).

S3—4 Additional and supplementary requirements

If there is no relevant specification under section S3—2 or S3—3, or if the monographs referred to in those sections do not contain a specification for identity and purity of a substance relating to arsenic or heavy metals, the specification is that the substance must not contain on a dry weight basis more than:

(a) 2 mg/kg of lead; or

(b) 1 mg/kg of arsenic; or

(c) 1 mg/kg of cadmium; or

(d) 1 mg/kg of mercury.

S3—5 Specifications for advantame

For advantame, the specifications are:

(a) purity, using the analytical methodology indicated:

- (i) assay:
  - (A) specification—not less than 97.0% and not more than 102.0% on anhydrous basis; and
  - (B) analytical methodology—high pressure liquid chromatography; and
- (ii) specific rotation $[\alpha]^{20}$ D:
  - (A) specification—between -45° and -38°; and
  - (B) analytical methodology—Japanese Pharmacopeia; and
- (iii) advantame-acid:
  - (A) specification—not more than 1.0%; and
  - (B) analytical methodology—HPLC; and
- (iv) total other related substances:
  - (A) specification—not more than 1.5%; and
  - (B) analytical methodology—HPLC; and
- (v) water:
  - (A) specification—not more than 5.0%; and
  - (B) analytical methodology—Karl Fischer coulometric titration; and
- (vi) residue on ignition:
  - (A) specification—no more than 0.2%; and
  - (B) analytical methodology—Japanese Pharmacopeia; and

(b) residual solvents, using gas chromatography:

- (i) methyl acetate—no more than 500 mg/kg; and
- (ii) isopropyl acetate—no more than 2 000 mg/kg; and
- (iii) methanol—no more than 500 mg/kg; and
- (iv) 2-Propanol—no more than 500 mg/kg.

S3—6 Specification for agarose ion exchange resin

(1) This specification relates to agarose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting amount of agarose.

(2) The resins are limited to use in aqueous process streams for the removal of proteins and polyphenols from beer. The pH range for the resins shall be no less than 2 and no more than 5, and the temperatures of water and food passing through the resin bed shall not exceed 2˚C. pH and temperature restrictions do not apply to cleaning processes.

(3) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—7 Specification for bentonite

Bentonite must comply with a monograph specification in section S3—2 or section S3—3, except that the pH determination for a bentonite dispersion must be no less than 4.5 and no more than 10.5.

S3—8 Specification for bromo-chloro-dimethylhydantoin

(1) In this section:

bromo-chloro-dimethylhydantoin (CAS Number: 126-06-7) is the chemical with:

(a) the formula $C_5H_6BrClN_2O_2$; and

(b) the formula weight 241.5.

(2) For bromo-chloro-dimethylhydantoin, the chemical specifications are the following:

(a) appearance—solid or free flowing granules;

(b) colour—white:

(c) odour—faint halogenous odour;

(d) melting point—163–164ºC;

(e) specific gravity—1.8–2;

(f) solubility in water—0.2 g/100 g at 25ºC;

(g) stability—stable when dry and uncontaminated.

(3) Bromo-chloro-dimethylhydantoin must be manufactured in accordance with the following process:

(a) solid dimethylhydantoin (DMH) must be dissolved in water with bromine and chlorine;

(b) the reaction must be 0.5 mole bromine and 1.5 mole chlorine for one mole DMH;

(c) during the reaction the pH must be kept basic by the addition of caustic soda;

(d) the wet product must be transferred to a drier where it is dried to a powder at low temperature;

(e) the powder may then be tableted or granulated.

(4) Bromo-chloro-dimethylhydantoin may be assayed in accordance with various analytical methods, including GLC, HPLC, UV and NMR.

Note HPLC offers the best sensitivity.

S3—9 Specification for carboxymethyl cellulose ion exchange resin

(1) This specification relates to regenerated cellulose that has been cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups, as a result of which the amount of epichlorohydrin plus propylene oxide is no more than 70% by weight of the starting amount of cellulose.

(2) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 40°C.

(3) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—10 Specification for dibromo-dimethylhydantoin

(1) In this section:

dibromo-dimethylhydantoin means the chemical with CAS Number 77-48-5 and formula $C_5H_6Br_2N_2O_2$.

(2) For dibromo-dimethylhydantoin, the specifications (which relate to purity) are the following:

(a) dibromo-dimethylhydantoin—no less than 97%;

(b) sodium bromide—no more than 2%;

(c) water—no more than 1%.

S3—11 Specification for diethyl aminoethyl cellulose ion exchange resin

(1) This specification relates to:

(a) regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% by weight of the starting amount of cellulose; and

(b) regenerated cellulose, cross-linked and alkylated with epichlorohydrin then derivatised with tertiary amine groups whereby the amount of epichlorohydrin is no more than 10% by weight of the starting amount of cellulose.

(2) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 50°C.

(3) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—12 Specification for dimethyl ether

For dimethyl ether, the specifications are the following:

(a) purity—minimum of 99.8%;

(b) methanol—not greater than 200 mg/kg.

S3—13 Specification for dried marine micro-algae (*Schizochytrium sp.*) rich in docosahexaenoic acid (DHA)

For docosahexaenoic acid (DHA)-rich dried marine micro-algae (*Schizochytrium* sp.), the specifications are the following:

(a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

(b) solids (%)—minimum 95.0;

(c) DHA (%)—minimum 15.0;

(d) lead (mg/kg)—maximum 0.5;

(e) arsenic (mg/kg)—maximum 0.5.

S3—14 Specification for ice structuring protein type III HPLC 12 preparation

(1) In this section:

ice structuring protein type III HPLC 12 preparation means the protein excreted from the fermentation of a genetically modified yeast (*Saccharomyces cerevisiae*) to which a synthetic gene encoding for the protein has been inserted into the yeast's genome.

(2) For ice structuring protein type III HPLC 12 preparation, the specifications are the following:

(a) assay—not less than 5 g/L active ice structuring protein type III HPLC 12;

(b) pH—3.0+/-0.5;

(c) ash—not more than 2%;

(d) appearance—light brown aqueous preparation;

(e) heavy metals—not more than 2 mg/L;

(f) microbial limits:

(i) total microbial count—<3 000/g; and

(ii) coliforms—<10/g; and

(iii) yeast and mould count—<100/g; and

(iv) *listeria* sp.—absent in 25 g; and

(v) *salmonella* sp.—absent in 25 g; and

(vi) *bacillus cereus*—<100/g.

S3—15 Specification for isomaltulose

For isomaltulose, the specifications are the following:

(a) chemical name—6-O-α-D-glucopyranosyl-D-fructofuranose:

(b) description—white or colourless, crystalline, sweet substance, faint isomaltulose specific odour;

(c) isomaltulose (%)—not less than 98% on a dry weight basis;

(d) water—maximum 6%;

(e) other saccharides—maximum 2% on a dry weight basis;

(f) ash—maximum 0.01% on a dry weight basis;

(g) lead—maximum 0.1 ppm on a dry weight basis.

S3—16 Specification for *Listeria* phage P100

For *Listeria* phage P100, the biological classification is the following:

(a) order—*Caudovirales*;

(b) family—*Myoviridae*;

(c) subfamily—*Spounaviridae*;

(d) genus—twort-like;

(e) species—*Listeria* phage P100;

(f) GenBank Accession Number—DQ004855.

S3—17 Descriptions and physical constraints for nucleotides

Uridine-5′-monophosphate disodium salt (UMP)

(1) For uridine-5′-monophosphate disodium salt (UMP), the specifications are the following:

(a) empirical chemical formula—$C_9 H_{11} N_2 O_9 P Na_2$;

(b) the compound must be of the 5 species, with the disodium monophosphate structure attached to the fifth carbon in the central structure;

(c) molecular weight—368.15;

(d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste;

(e) solubility—freely soluble in water; very slightly soluble in alcohol.

Adenosine-5′-monophosphate (AMP)

(2) For adenosine-5′-monophosphate (AMP), the specifications are the following:

(a) empirical chemical formula—$C_{10}H_{14}N_5O_7P$;

(b) the compound must be of the 5 species, with the monophosphate structure attached to the fifth carbon in the central structure;

(c) molecular weight—347.22;

(d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic acidic taste;

(e) solubility—very slightly soluble in water; practically insoluble in alcohol.

Cytidine-5′-monophosphate (CMP)

(3) For cytidine-5′-monophosphate (CMP), the specifications are the following:

(a) empirical chemical formula—$C_9H_{14}N_3O_8P$;

(b) the compound must be of the 5 species, with the monophosphate structure attached to the fifth carbon in the central structure;

(c) molecular weight—323.20;

(d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic slightly acidic taste;

(e) solubility—very slightly soluble in water; practically insoluble in alcohol.

S3—18 Testing requirements for nucleotides

The testing requirements for nucleotides are as follows:

(a) physical inspection—white crystals or crystalline powder;

(b) identification:

(i) ultraviolet absorbance: a 1 in 12 500 solution of the powder in 0.01N hydrochloric acid exhibits an absorbance maximum at an absorbance of:

(A) for inosine-5′-monophosphate disodium salt—250 ± 2nm; and

(B) for uridine-5′-monophosphate disodium salt—260 ± 2nm; and

(C) for adenosine-5′-monophosphate—257 ± 2nm; and

(D) for cytidine-5′-monophosphate (CMP)—280 ± 2nm; and

(E) guanosine-5′-monophosphate disodium salt (gMP)—256 ± 2nm; and

(ii) IMP, UMP and gMP must test positive for sodium phosphate; and

(iii) IMP, UMP, AMP, CMP and gMP must test positive for organic phosphate;

(c) assay (HPLC)—optimum of not less than 96% (corrected for moisture content);

(d) IMP and gMP have a pH of a 1 in 20 solution: between 7.0 and 8.5;

(e) clarity and colour of solution:

(i) 500 mg/10 mL H_2O for IMP: is colourless and shows only a trace of turbidity; and

(ii) 100 mg/10 mL H_2O for gMP: is colourless and shows only a trace of turbidity;

(f) moisture:

(i) for inosine-5′-monophosphate disodium salt—not more than 28.5%: Karl Fischer; and

(ii) for uridine-5′-monophosphate disodium salt—not more than 26.0%: Karl Fischer; and

(iii) guanosine-5′-monophosphate disodium salt (gMP)—loss in drying of not more than 25% (4 hrs @ 120ºC); and

(iv) for cytidine-5′-monophosphate (CMP)—loss in drying of not more than 6.0% (4 hrs @ 120ºC); and

(v) adenosine-5′-monophosphate—loss in drying of not more than 6.0% (4 hrs @ 120ºC);

(g) impurities—all nucleotides:

(i) for IMP, gMP—amino acids: negative; and

(ii) for IMP, gMP—ammonium salts: negative; and

(iii) for IMP, UMP, AMP, CMP, gMP—arsenic: not more than 2 ppm; and

(iv) for IMP, UMP, AMP, CMP, gMP—heavy metals: not more than 10 ppm;

(h) related foreign substances:

(i) for IMP—only 5′-inosinic acid is detected by thin layer chromatography; and

(ii) for gMP—only 5′-guanylic acid is detected by thin layer chromatography;

(i) bacteriological profile:

(i) *SPC—not more than 1 000/g, test per current FDA/BAM procedures; and

(ii) coliforms—negative by test; test per current FDA/BAM procedures; and

(iii) yeast and mould—not more than 300/g, test per current FDA/BAM procedures; and

(iv) *salmonella*—negative, test per current FDA/BAM procedures.

S3—19 Specification for oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA)

For oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA), the specifications are the following:

(a) full chemical name for DHA—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3);

(b) DHA (%)—minimum 35;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.1;

(e) arsenic (mg/kg)—maximum 0.1;

(f) mercury (mg/kg)—maximum 0.1;

(g) hexane (mg/kg)—maximum 0.3.

S3—20 Specification for oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA)

For oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA), the specifications are the following:

(a) full chemical name for ARA—5,8,11,14-eicosatetraenoic acid (20:4n-6 ARA);

(b) ARA (%)—minimum 35;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.1;

(e) arsenic (mg/kg)—maximum 0.1;

(f) mercury (mg/kg)—maximum 0.1;

(g) hexane (mg/kg)—maximum 0.3.

S3—21 Specification for oil derived from marine micro-algae (*Schizochytrium sp.*) rich in docosahexaenoic acid (DHA)

For oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA), the specifications are the following:

(a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

(b) DHA (%)—minimum 32;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.1;

(e) arsenic (mg/kg)—maximum 0.1;

(f) mercury (mg/kg)—maximum 0.1;

(g) hexane (mg/kg)—maximum 0.3.

S3—22 Specification for oil derived from marine micro-algae (*Ulkenia sp.*) rich in docosahexaenoic acid (DHA)

For oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA), the specifications are the following:

(a) full chemical name for DHA—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

(b) DHA (%)—minimum 32;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.2;

(e) arsenic (mg/kg)—maximum 0.2;

(f) mercury (mg/kg)—maximum 0.2;

(g) hexane (mg/kg)—maximum 10.

S3—23 Specification for oxidised polyethylene

(1) In this section:

ASTM refers to standard test methods prepared by the American Society for Testing and Materials.

CAS means the Chemical Abstracts Service (CAS) Registry Number.

oxidised polyethylene (CAS 68441-17-8) is the polymer produced by the mild air oxidation of polyethylene.

(2) For oxidised polyethylene, the specifications are the following:

(a) average molecular weight—min 1200 (osmometric);

(b) viscosity at 125°C—min 200cP;

(c) oxygen content—max 9.1%;

(d) acid value—max 70 mgKOH/g (ASTM D 1386);

(e) drop point—min 95°C (ASTM D 566);

(f) density (20°C)—0.93-1.05 g/cm^3 (ASTM D 1298, D 1505);

(g) extractable constituents:

(i) in water—maximum 1.5%; and

(ii) in 10% ethanol—max 2.3%; and

(iii) in 3% acetic acid—max 1.8%; and

(iv) in n-pentane—max 26.0%.

Note Extraction of oxidised polyethylene—25.0 g of finely ground oxidised polyethylene powder (particle size 300–1 000 µm) is extracted for 5 hours in the Soxhlet apparatus with 350 mL of solvent. The solvent is then distilled off and the distillation residue is dried in a vacuum oven at 80–90°C. After weighing the obtained residue, the components soluble in the solvent are calculated in % weight (based on the initial weight used).

S3—24 Specification for phytosterols, phytostanols and their esters

(1) Subject to subsections (2) and (3), *phytosterols, phytostanols and their esters must comply with a monograph specification in section S3—2 or section S3—3.

(2) However, for a mixture which contains no less than 950 g/kg of phytosterol and phytostanols, the concentration of hexane, isopropanol, ethanol, methanol or methyl ethyl ketone either singly or in combination must be no more than 2 g/kg.

(3) The *total plant sterol equivalents content must contain no less than 95% des-methyl sterols.

S3—25 Specification for quaternary amine cellulose ion exchange resin

(1) This specification relates to regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 250% by weight of the starting amount of cellulose.

(2) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 50°C.

(3) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—26 Specification for resistant maltodextrins

For resistant maltodextrins, the specifications are the following:

(a) chemical structure—glucopyranose linked by α(1-4), α(1-6), α/β(1-2), and α/β(1-3) glucosidic bonds; and contains levoglucosan;

(b) dextrose equivalent—8-12;

(c) appearance—free-flowing fine powder;

(d) colour—white;

(e) taste/odour—slightly sweet/odourless;

(f) solution—clear;

(g) pH (in 10% solution)—4-6;

(h) moisture (%)—maximum 5;

(i) ash (%)—maximum 0.2;

(j) arsenic (ppm)—maximum 1;

(k) heavy metals (ppm)—maximum 5;

(l) microbiological:

  (i) standard plate count (cfu/g)—maximum 300;

  (ii) yeast and mould (cfu/g)—maximum 100;

  (iii) *salmonella*—negative to test;

  (iv) coliforms—negative to test.

S3—27 Specification for tall oil phytosterol esters

(1) In this section:

tall oil phytosterol esters are phytosterols derived from tall oil pitch esterified with long-chain fatty acids derived from edible vegetable oils

(2) For tall oil phytosterol esters, the specifications are the following:

(a) phytosterol content:

(i) phytosterol esters plus free phytosterols—no less than 97%; and
(ii) free phytosterols after saponification—no less than 59%; and
(iii) free phytosterols—no more than 6%; and
(iv) steradienes—no more than 0.3%;

(b) sterol profile based on input sterols:
(i) campesterol—no less than 4.0% and no more than 25.0%; and
(ii) campsteranol —no more than 14.0%; and
(iii) B-sitosterol—no less than 36.0% and no more than 79.0%; and
(iv) B-sitostanol—no less than 6.0% and no more than 34%; and
(v) fatty acid methylester—no more than 0.5%; and
(vi) moisture—no more than 0.1%; and
(vii) solvents—no more than 50 mg/kg; and
(viii) residue on ignition—no more than 0.1%;

(c) heavy metals:
(i) iron—no more than 1.0 mg/kg; and
(ii) copper—no more than 0.5 mg/kg; and
(iii) arsenic—no more than 3 mg/kg; and
(iv) lead—no more than 0.1 mg/kg;

(d) microbiological:
(i) total aerobic count—no more than 10 000 cfu/kg; and
(ii) combined moulds and yeasts—no more than 100 cfu/g; and
(iii) coliforms—negative; and
(iv) *E. coli*—negative; and
(v) *salmonella*—negative.

S3—28 Specification for yeast—selenium-enriched

(1) Selenium-enriched yeasts are produced by culture in the presence of sodium selenite as a source of selenium.

(2) These yeasts must contain selenium according to the following criteria:

(a) total selenium content—no more than 2.5 mg/kg of the dried form as marketed;

(b) levels of organic selenium (% total as extracted selenium):
(i) selenomethionine—no less than 60% and no more than 85%; and
(ii) other organic selenium compounds (including selenocysteine)—no more than 10%;

(c) levels of inorganic selenium (% total extracted selenium)—no more than 1%.

S3—29 Specification for yeast—high chromium

For high chromium yeast:

(a) the physical specifications are the following:
(i) appearance—fine, free-flowing powder;
(ii) colour—light off-white or light tan;
(iii) odour—slight yeast aroma;
(iv) particle size—minimum 90% through a #100 USS screen; and

(b) the chemical specifications are the following:
(i) moisture—maximum 6%;
(ii) chromium—1.8-2.25 g/kg.

S3—30 Specification for yeast—high molybdenum

For high molybdenum yeast:

(a) the physical specifications are the following:

(i) appearance—fine, free-flowing powder;

(ii) colour—light off-white or light tan;

(iii) odour—slight yeast aroma;

(iv) particle size—minimum 85% through a #100 USS screen; and

(b) the chemical specifications are the following:

(i) moisture—maximum 6%;

(ii) molybdenum—1.8–2.25 g/kg.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 4 Nutrition, health and related claims

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 5 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 4 – Nutrition, health and related claims.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S4—2 Definitions

Note In this Code (see section 1.1.2—2):

sugars:

(a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars*')—means monosaccharides and disaccharides; and

(a) otherwise—means any of the following products, derived from any source:

(i) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;

(ii) starch hydrolysate;

(iii) glucose syrups, maltodextrin and similar products;

(iv) products derived at a sugar refinery, including brown sugar and molasses;

(v) icing sugar;

(vi) invert sugar;

(vii) fruit sugar syrup;

but does not include:

(i) malt or malt extracts; or

(ii) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note ***Sugar*** is defined differently—see section 1.1.2—3.

Note ***Sugars**** is relevant for claims about no added sugar.

S4—3 Conditions for nutrition content claims

For subsection 1.2.7—12(1), the table is:

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
*Carbohydrate		Reduced or light/lite	The food contains at least 25% less *carbohydrate than in the same amount of *reference food.
		Increased	The food contains at least 25% more *carbohydrate than in the same amount of *reference food.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Cholesterol	The food meets the conditions for a nutrition content claim about low saturated fatty acids.	Low	The food contains no more cholesterol than: (a) 10 mg/100 mL for liquid food; or (b) 20 mg/100 g for solid food.
		Reduced or Light / Lite	The food contains at least 25% less cholesterol than in the same amount of *reference food.
*Dietary fibre	A serving of the food contains at least 2 g of *dietary fibre unless the claim is about low or reduced dietary fibre.	Good source	A serving of the food contains at least 4 g of *dietary fibre.
		Excellent source	A serving of the food contains at least 7 g of *dietary fibre.
		Increased	(a) The *reference food contains at least 2 g of *dietary fibre per serving; and (b) the food contains at least 25% more *dietary fibre than in the same amount of reference food.
Energy		Low	The *average energy content of the food is no more than: (a) 80 kJ/100 mL for liquid food; or (b) 170 kJ/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less energy than in the same amount of *reference food.
		Diet	(a) The food meets the NPSC, unless the food is a special purpose food; and (b) either of the following is satisfied: (i) the *average energy content of the food is no more than 80 kJ/100 mL for liquid food or 170 kJ/100 g for solid food; or (ii) the food contains at least 40% less energy than in the same amount of *reference food.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Fat		% Free	The food meets the conditions for a nutrition content claim about low fat.
		Low	The food contains no more fat than: (a) 1.5 g/100 mL for liquid food; or (b) 3 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less fat than in the same amount of *reference food.
Gluten		Free	The food must not contain: (a) detectable gluten; or (b) oats or oat products; or (c) cereals containing *gluten that have been malted, or products of such cereals.
		Low	The food contains no more than 20 mg gluten/100 g of the food.
*Glycaemic Index	(a) The food meets the NPSC, unless the food is a special purpose food; and (b) the claim or the nutrition information panel includes the numerical value of the *glycaemic index of the food.	Low	The numerical value of the *glycaemic index of the food is 55 or below.
		Medium	The numerical value of the *glycaemic index of the food is at least 56 and does not exceed 69.
		High	The numerical value of the *glycaemic index of the food is 70 or above.
Glycaemic load	The food meets the NPSC, unless the food is a special purpose food.		
Lactose	The nutrition information panel indicates the lactose and galactose content.	Free	The food contains no detectable lactose.
		Low	The food contains no more than 2 g of lactose/100 g of the food.
Mono-unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content: (a) no more than 28% saturated fatty acids and trans fatty acids; and (b) no less than 40% monounsaturated fatty acids.	Increased	(a) The food contains at least 25% more *monounsaturated fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about monounsaturated fatty acids.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Omega-3 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains no less than: (i) 200 mg alpha-linolenic acid per serving; or (ii) 30 mg total eicosapentaenoic acid and docosahexaenoic acid per serving; and (c) other than for fish or fish products with no added *saturated fatty acids, the food contains: (i) as a proportion of the total fatty acid content, no more than 28% saturated fatty acids and trans fatty acids; or (ii) no more saturated fatty acids and *trans fatty acids than 5 g per 100 g; and (d) the nutrition information panel indicates the type and amount of omega-3 fatty acids, that is, alpha-linolenic acid, docosahexaenoic acid or eicosapentaenoic acid, or a combination of the above.	Good Source	(a) The food contains no less than 60 mg total eicosapentaenoic acid and docosahexaenoic acid/serving; and (b) the food may contain less than 200 mg alpha-linolenic acid/serving.
		Increased	(a) The food contains at least 25% more omega-3 fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-3 fatty acids.
Omega-6 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% *saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-6 fatty acids.	Increased	(a) The food contains at least 25% more omega-6 fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-6 fatty acids.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Omega-9 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% *saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-9 fatty acids.	Increased	(a) The food contains at least 25% more omega-9 fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-9 fatty acids.
Poly-unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content: (a) no more than 28% *saturated fatty acids and trans fatty acids; and (b) no less than 40% polyunsaturated fatty acids.	Increased	(a) The food contains at least 25% more *polyunsaturated fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about polyunsaturated fatty acids.
Potassium	The nutrition information panel indicates the sodium and potassium content.		
Protein	The food contains at least 5 g of protein/serving unless the claim is about low or reduced protein.	Good Source	The food contains at least 10 g of protein/serving.
		Increased	(a) The food contains at least 25% more protein than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about protein.
Salt or sodium	The nutrition information panel indicates the potassium content.	Low	The food contains no more sodium than: (a) 120 mg/100 mL for liquid food; or (b) 120 mg/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sodium than in the same amount of *reference food.
		No added	(a) The food contains no added sodium compound including no added salt; and (b) the ingredients of the food contain no added sodium compound including no added salt.
		Unsalted	The food meets the conditions for a nutrition content claim about no added salt or sodium.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Saturated and trans fatty acids		Low	The food contains no more *saturated and *trans fatty acids than: (a) 0.75 g/100 mL for liquid food; or (b) 1.5 g/100 g for solid food.
		Reduced or Light/Lite	(a) The food contains at least 25% less saturated and *trans fatty acids than in the same amount of *reference food; and (b) both saturated and trans fatty acids are reduced relative to the same amount of reference food.
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and *trans fatty acids; and (b) the claim expressly states in words to the effect of 'low proportion of *saturated and *trans fatty acids of total fatty acid content'.
Saturated fatty acids		Free	(a) The food contains no detectable *saturated fatty acids; and (b) the food contains no detectable *trans fatty acids.
		Low	The food contains no more *saturated and *trans fatty acids than: (a) 0.75 g/100 mL for liquid food; or (b) 1.5 g/100 g for solid food.
		Reduced or Light/Lite	The food contains: (a) at least 25% less *saturated fatty acids than in the same amount of *reference food; and (b) no more *trans fatty acids than in the same amount of reference food.
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; and (b) the claim expressly states in words to the effect of 'low proportion of saturated fatty acids of the total fatty acid content'.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Sugar or sugars		% Free	The food meets the conditions for a nutrition content claim about low sugar.
		Low	The food contains no more sugars than: (a) 2.5 g/100 mL for liquid food; or (b) 5 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sugars than in the same amount of *reference food.
		No added	(a) The food contains no added sugars*, honey, malt, or malt extracts; and (b) the food contains no added concentrated fruit juice or deionised fruit juice, unless the food is any of the following: (i) a brewed soft drink; (ii) an electrolyte drink; (iii) an electrolyte drink base; (iv) juice blend; (v) a formulated beverage; (vi) fruit juice; (vii) fruit drink; (viii) vegetable juice; (ix) mineral water or spring water; (x) a non-alcoholic beverage.
		Unsweetened	(a) The food meets the conditions for a nutrition content claim about no added sugar; and (b) the food contains no intense sweeteners, sorbitol, mannitol, glycerol, xylitol, isomalt, maltitol syrup or lactitol.

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
Trans fatty acids		Free	The food contains no detectable trans fatty acids, and contains: (a) no more than: (i) 0.75 g saturated fatty acids/100 mL of liquid food; or (ii) 1.5 g saturated fatty acids/100 g of solid food; or (b) no more than 28% saturated fatty acids as a proportion of the total fatty acid content.
		Reduced or Light / Lite	The food contains: (a) at least 25% less *trans fatty acids than in the same amount of *reference food, and (b) no more *saturated fatty acids than in the same amount of reference food.
Vitamin or mineral (not including potassium or sodium)	(a) The vitamin or mineral is mentioned in Column 1 of the table to section S1—2 or S1—3; and (b) a serving of the food contains at least 10% *RDI or *ESADDI for that vitamin or mineral; and (c) a claim is not for more of the particular vitamin or mineral than the amount permitted by section 1.3.2—4 or 1.3.2—5; and (d) the food is not any of the following: (i) a formulated caffeinated beverage; (ii) food for infants; (iii) a formulated meal replacement; (iv) a formulated supplementary food; (v) a formulated supplementary sports food. For food for infants, the food satisfies the condition for making a claim under subsection 2.9.2—10(2). For a formulated meal replacement, the food meets the condition for making a claim under subsection 2.9.3—4(2).	Good source	A serving of the food contains no less than 25% *RDI or *ESADDI for that vitamin or mineral.

Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
	For a formulated supplementary food, the food meets the conditions for making a claim under subsection 2.9.3—6(2). For a formulated supplementary food for young children, the food meets the conditions for making a claim under 2.9.3—8(2).		

S4—4 Conditions for permitted high level health claims

For subsection 1.2.7—18(2), the table is:

Conditions for permitted high level health claims

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Food or property of food	*Specific health effect*	*Relevant population*	*Context claim statements*	*Conditions*
A high intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing a high amount of both fruit and vegetables	(a) Claims are not permitted on: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) brewed soft drink; or (viii) fruit drink; or (ix) electrolyte drink; or (x) electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.

Conditions for permitted high level health claims

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Context claim statements*	*Conditions*
Beta-glucan	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: (a) one or more of the following oat or barley foods: (i) oat bran; (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).
Calcium	Enhances bone mineral density		Diet high in calcium	The food must contain no less than 200 mg of calcium/serving.
	Reduces risk of osteoporosis Reduces risk of osteoporotic fracture	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must contain no less than 290 mg of calcium/serving.
Calcium and Vitamin D	Reduces risk of osteoporosis Reduces risk of osteoporotic fracture	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must: (a) contain no less than 290 mg of calcium/serving; and (b) meet the general claim conditions for making a nutrition content claim about vitamin D.
Folic acid (but not folate)	Reduces risk of foetal neural tube defects	Women of child bearing age	Consume at least 400 µg of folic acid per day, at least the month before and three months after conception	The food must: (a) contain no less than 40 µg folic acid/serving; and (b) the food is not: (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytostanols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vi) a formulated meal replacement.

Conditions for permitted high level health claims

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Context claim statements*	*Conditions*
Increased intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing an increased amount of both fruit and vegetables	(a) Claims are not permitted on: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.
*Phytosterols, phytostanols and their esters	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 2 g of *phytosterols, phytostanols and their esters per day	The food must: (a) meet the relevant conditions specified in the table in section S25—2; and (b) contain a minimum of 0.8 g total plant sterol equivalents content/serving.
Saturated fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated fatty acids.
Saturated and trans fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated and trans fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated and trans fatty acids.
Sodium or salt	Reduces blood pressure		Diet low in salt or sodium	The food must meet the conditions for making a nutrition content claim about low sodium or salt.

S4—5 Conditions for permitted general level health claims

For subsection 1.2.7—18(3), the table is:

Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Calcium	Necessary for normal teeth and bone structure			The food must meet the general claim conditions for making a nutrition content claim about calcium.
	Necessary for normal nerve and muscle function			
	Necessary for normal blood coagulation			
	Contributes to normal energy metabolism			
	Contributes to the normal function of digestive enzymes			
	Contributes to normal cell division			
	Contributes to normal growth and development	Children		
Chromium	Contributes to normal macronutrient metabolism			The food must meet the general claim conditions for making a nutrition content claim about chromium.
Copper	Contributes to normal connective tissue structure			The food must meet the general claim conditions for making a nutrition content claim about copper.
	Contributes to normal iron transport and metabolism			
	Contributes to cell protection from free radical damage			
	Necessary for normal energy production			
	Necessary for normal neurological function			
	Necessary for normal immune system function			
	Necessary for normal skin and hair colouration			
	Contributes to normal growth and development	Children		

Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Fluoride	Contributes to the maintenance of tooth mineralisation			The food must contain no less than 0.6 mg fluoride/L.
Iodine	Necessary for normal production of thyroid hormones Necessary for normal neurological function Necessary for normal energy metabolism Contributes to normal cognitive function Contributes to the maintenance of normal skin			The food must meet the general claim conditions for making a nutrition content claim about iodine.
Iodine	Contributes to normal growth and development	Children		
Iron	Necessary for normal oxygen transport Contributes to normal energy production Necessary for normal immune system function Contributes to normal blood formation Necessary for normal neurological development in the foetus Contributes to normal cognitive function Contributes to the reduction of tiredness and fatigue Necessary for normal cell division			The food must meet the general claim conditions for making a nutrition content claim about iron.
	Contributes to normal growth and development	Children		

Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal cognitive development	Children		
Manganese	Contributes to normal bone formation Contributes to normal energy metabolism Contributes to cell protection from free radical damage Contributes to normal connective tissue structure			The food must meet the general claim conditions for making a nutrition content claim about manganese.
	Contributes to normal growth and development	Children		
Magnesium	Contributes to normal energy metabolism Necessary for normal electrolyte balance Necessary for normal nerve and muscle function Necessary for teeth and bone structure Contributes to a reduction of tiredness and fatigue Necessary for normal protein synthesis Contributes to normal psychological function Necessary for normal cell division			The food must meet the general claim conditions for making a nutrition content claim about magnesium.
	Contributes to normal growth and development	Children		
Molybdenum	Contributes to normal sulphur amino acid metabolism			The food must meet the general claim conditions for making a nutrition content claim about molybdenum.

Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Phosphorus	Necessary for normal teeth and bone structure Necessary for the normal cell membrane structure Necessary for normal energy metabolism			The food must meet the general claim conditions for making a nutrition content claim about phosphorus.
	Contributes to normal growth and development	Children		
Selenium	Necessary for normal immune system function Necessary for the normal utilisation of iodine in the production of thyroid hormones Necessary for cell protection from some types of free radical damage Contributes to normal sperm production			The food must meet the general claim conditions for making a nutrition content claim about selenium.
Selenium	Contributes to the maintenance of normal hair and nails			
	Contributes to normal growth and development	Children		
Zinc	Necessary for normal immune system function Necessary for normal cell division Contributes to normal skin structure and wound healing			The food must meet the general conditions for making a nutrition content claim about zinc.
	Contributes to normal growth and development	Children		

Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal acid-base metabolism			
	Contributes to normal carbohydrate metabolism			
	Contributes to normal cognitive function			
	Contributes to normal fertility and reproduction			
	Contributes to normal macronutrient metabolism			
	Contributes to normal metabolism of fatty acids			
	Contributes to normal metabolism of vitamin A			
	Contributes to normal protein synthesis			
	Contributes to the maintenance of normal bones			
	Contributes to the maintenance of normal hair and nails			
	Contributes to the maintenance of normal testosterone levels in the blood			
	Contributes to cell protection from free radicals			
	Contributes to the maintenance of normal vision			

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Biotin	Contributes to normal fat metabolism and energy production			The food must meet the general conditions for making a nutrition content claim about biotin.
	Contributes to normal functioning of the nervous system			
	Contributes to normal macronutrient metabolism			
	Contributes to normal psychological function			
	Contributes to maintenance of normal hair			
	Contributes to maintenance of normal skin and mucous membranes			
Choline	Contributes to normal homocysteine metabolism			The food must contain no less than 50 mg choline/serve.
	Contributes to normal fat metabolism			
	Contributes to the maintenance of normal liver function			
Folate	Necessary for normal blood formation			The food must meet the general conditions for making a nutrition content claim about folate.
	Necessary for normal cell division			
	Contributes to normal growth and development	Children		
	Contributes to maternal tissue growth during pregnancy			
	Contributes to normal amino acid synthesis			

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal homocysteine metabolism Contributes to normal psychological function Contributes to normal immune system function Contributes to the reduction of tiredness and fatigue			
Folic acid (but not folate)	Contributes to normal neural tube structure in the developing foetus	Women of child bearing age	Consume at least 400 µg of folic acid/day, at least the month before and three months after conception	(a) The food must contain no less than 40 µg folic acid per serving; and (b) the food is not: (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytostanols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vii) a formulated meal replacement.
Niacin	Necessary for normal neurological function Necessary for normal energy release from food Necessary for normal structure and function of skin and mucous membranes			The food must meet the general claim conditions for making a nutrition content claim about niacin.
	Contributes to normal growth and development	Children		

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal psychological function			
	Contributes to the reduction of tiredness and fatigue			
Pantothenic acid	Necessary for normal fat metabolism			The food must meet the general claim conditions for making a nutrition content claim about pantothenic acid.
	Contributes to normal growth and development	Children		
	Contributes to normal energy production			
	Contributes to normal mental performance			
	Contributes to normal synthesis and metabolism of steroid hormones, vitamin D and some neurotransmitters			
	Contributes to the reduction of tiredness and fatigue			
Riboflavin	Contributes to normal iron transport and metabolism			The food must meet the general claim conditions for making a nutrition content claim about riboflavin.
	Contributes to normal energy release from food			
	Contributes to normal skin and mucous membrane structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal functioning of the nervous system			

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to the maintenance of normal red blood cells			
	Contributes to the maintenance of normal vision			
	Contributes to the protection of cells from oxidative stress			
	Contributes to the reduction of tiredness and fatigue			
Thiamin	Necessary for normal carbohydrate metabolism			The food must meet the general claim conditions for making a nutrition content claim about thiamin.
	Necessary for normal neurological and cardiac function			
	Contributes to normal growth and development	Children		
	Contributes to normal energy production			
	Contributes to normal psychological function			
Vitamin A	Necessary for normal vision			The food must meet the general claim conditions for making a nutrition content claim about vitamin A.
	Necessary for normal skin and mucous membrane structure and function			
	Necessary for normal cell differentiation			
	Contributes to normal growth and development	Children		
	Contributes to normal iron metabolism			
	Contributes to normal immune system function			

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Vitamin B_6	Necessary for normal protein metabolism			The food must meet the general claim conditions for making a nutrition content claim about vitamin B_6.
	Necessary for normal iron transport and metabolism			
	Contributes to normal growth and development	Children		
	Contributes to normal cysteine synthesis			
	Contributes to normal energy metabolism			
	Contributes to normal functioning of the nervous system			
	Contributes to normal homocysteine metabolism			
	Contributes to normal glycogen metabolism			
	Contributes to normal psychological function			
	Contributes to normal red blood cell formation			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
	Contributes to the regulation of hormonal activity			
Vitamin B_{12}	Necessary for normal cell division			The food must meet the general conditions for making a nutrition content claim about vitamin B_{12}.
	Contributes to normal blood formation			

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Necessary for normal neurological structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal energy metabolism			
	Contributes to normal homocysteine metabolism			
	Contributes to normal psychological function			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin C	Contributes to iron absorption from food			The food must meet the general claim conditions for making a nutrition content claim about vitamin C.
	Necessary for normal connective tissue structure and function			
	Necessary for normal blood vessel structure and function			
	Contributes to cell protection from free radical damage			
	Necessary for normal neurological function			
	Contributes to normal growth and development	Children		

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal collagen formation for the normal structure of cartilage and bones			
	Contributes to normal collagen formation for the normal function of teeth and gums			
	Contributes to normal collagen formation for the normal function of skin			
	Contributes to normal energy metabolism			
	Contributes to normal psychological function			
	Contributes to the normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin D	Necessary for normal absorption and utilisation of calcium and phosphorus			The food must meet the general claim conditions for making a nutrition content claim about vitamin D.
	Contributes to normal cell division			
	Necessary for normal bone structure			
	Contributes to normal growth and development	Children		
	Contributes to normal blood calcium levels			
	Contributes to the maintenance of normal muscle function			

Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to the maintenance of normal teeth			
	Contributes to the normal function of the immune system			
Vitamin E	Contributes to cell protection from free radical damage			The food must meet the general claim conditions for making a nutrition content claim about vitamin E.
	Contributes to normal growth and development	Children		
Vitamin K	Necessary for normal blood coagulation			The food must meet the general claim conditions for making a nutrition content claim about vitamin K.
	Contributes to normal bone structure			
	Contributes to normal growth and development	Children		

Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Beta-glucan	Reduces dietary and biliary cholesterol absorption		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: (a) one or more of the following oat or barley foods: (i) oat bran; or (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).
*Carbohydrate	Contributes energy for normal metabolism			(a) *Carbohydrate must contribute at least 55% of the energy content of the food; or (b) the food must: (i) be a formulated meal replacement or a formulated supplementary food; and (ii) have a maximum 10% of *carbohydrate content from sugars.
	Contributes energy for normal metabolism	Young children aged 1–3 years		The food must: (a) be a formulated supplementary food for young children; and (b) have a maximum 10% of *carbohydrate content from sugars.
Dietary fibre	Contributes to regular laxation			The food must meet the general conditions for making a nutrition content claim about dietary fibre.

Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Eicosa-pentaenoic acid (EPA) and Docosa-hexaenoic acid (DHA) (but not Omega-3)	Contributes to heart health		Diet containing 500 mg of EPA and DHA per day	(a) The food must contain a minimum of 50 mg EPA and DHA combined in a serving of food; and (b) other than for fish or fish products with no added saturated fatty acids—the food contains: (i) as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; or (ii) no more than 5 g per 100 g saturated fatty acids and trans fatty acids.
Energy	Contributes energy for normal metabolism			The food must contain a minimum of 420 kJ of energy/serving
	Contributes energy for normal metabolism	Young children aged 1–3 years		The food must be a formulated supplementary food for young children
Energy	Contributes to weight loss or weight maintenance		Diet reduced in energy and including regular exercise	The food: (a) meets the conditions for making a 'diet' nutrition content claim; or (b) is a formulated meal replacement and contains no more than 1200 kJ per serving
Live yoghurt cultures	Improves lactose digestion	Individuals who have difficulty digesting lactose		The food must: (a) be yoghurt or fermented milk; and (b) contain at least 108 cfu/g (*Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus*).

Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
*Phytosterols, phytostanols and their esters	Reduces dietary and biliary cholesterol absorption		Diet low in saturated fatty acids Diet containing 2 g of *phytosterols, phytostanols and their esters per day	The food must: (a) meet the relevant conditions specified in the table to section S25—2; and (b) contain a minimum of 0.8 g *total plant sterol equivalents content per serving.
Potassium	Necessary for normal water and electrolyte balance			The food contains no less than 200 mg of potassium/serving
	Contributes to normal growth and development	Children		
	Contributes to normal functioning of the nervous system			
	Contributes to normal muscle function			
Protein	Necessary for tissue building and repair			The food must meet the general conditions for making a nutrition content claim about protein.
	Necessary for normal growth and development of bone	Children and adolescents aged 4 years and over		
	Contributes to the growth of muscle mass			
	Contributes to the maintenance of muscle mass			
	Contributes to the maintenance of normal bones			
	Necessary for normal growth and development	Children aged 4 years and over		
	Necessary for normal growth and development	Infants aged 6 months to 12 months		The food must be a food for infants and comply with subsection 2.9.2—8(2).

Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Fruits and vegetables	Contributes to heart health		Diet containing an increased amount of fruit and vegetables; or Diet containing a high amount of fruit and vegetables	(a) The food is not: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and (b) the food contains no less than 90% fruit or vegetable by weight.
Sugar or sugars	Contributes to dental health		Good oral hygiene	The food: (a) is confectionery or chewing gum; and (b) either: (i) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (ii) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.

Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Chewing gum	Contributes to the maintenance of tooth mineralisation Contributes to the neutralisation of plaque acids		Chew the gum for at least 20 minutes after eating or drinking	The food is chewing gum and either: (a) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (b) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.
	Contributes to the reduction of oral dryness		Chew the gum when the mouth feels dry	

S4—6 Nutrient profiling scoring criterion

For this Code, the *NPSC (nutrient profiling scoring criterion) is:

NPSC

	Column 1	***Column 2***
Category score	*NPSC category*	*The *nutrient profiling score must be less than …*
1	Beverages	1
2	Any food other than those included in category 1 or 3	4
3	(a) Cheese or processed cheese with calcium content greater than 320 mg/100 g; or (b) edible oil: or (c) edible oil spread; or (d) margarine; or (e) butter.	28

Note With regard to NPSC category 3(a), all other cheeses (with calcium content of less than or equal to 320 mg/100 g) are classified as an NPSC category 2 food.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 5 Nutrient profiling scoring method

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 4 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 5 – Nutrient profiling scoring method.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S5—2 Steps in determining a nutrient profiling score

(1) For a food in Category 1 in the table to section S4—6, calculate the food's:

(a) baseline points in accordance with section S5—3; then
(b) fruit and vegetable points in accordance with section S5—4 (V points); then
(c) protein points in accordance with section S5—5 (P points); then
(d) final score in accordance with section S5—7 (the nutrient profile score).

Note Category 1 foods do not score fibre (F) points.

(2) For a food in Category 2 in the table to section S4—6, calculate the food's:

(a) baseline points in accordance with section S5—3; then
(b) fruit and vegetable points in accordance with section S5—4 (V points); then
(c) protein points in accordance with section S5—5 (P points); then
(d) fibre points in accordance with section S5—6 (F points); then
(e) final score in accordance with section S5—7 (the nutrient profile score).

(3) For a food in Category 3 in the table to section S4—6, calculate the food's:

(a) baseline points in accordance with section S5—3; then
(b) fruit and vegetable points in accordance with section S5—4 (V points); then
(c) protein points in accordance with section S5—5 (P points); then
(d) fibre points in accordance with section S5—6 (F points); then
(e) final score in accordance with section S5—7 (the nutrient profile score).

S5—3 Baseline Points

Calculate the baseline points for the content of energy and each nutrient in a *unit quantity of the food (based on the units used in the nutrition information panel) using the following equation:

$$T = AEC + ASFA + ATS + AS$$

where:

T is the total baseline points.

AEC is the number of points for average energy content:

(a) for category 1 or category 2 foods—in table 1; and
(b) for category 3 foods—in table 2.

ASFA is the number of points for average saturated fatty acids:

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

ATS is the number of points for average total sugars

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

AS is the number of points for average sodium:

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

Table 1—Baseline points for Category 1 or 2 foods

Baseline points	*Average energy content (kJ) per unit quantity*	*Average saturated fatty acids (g) per unit quantity*	*Average total sugars (g) per unit quantity*	*Average sodium (mg) per unit quantity*
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900

Table 2—Baseline points for Category 3 foods

Baseline points	*Average energy content (kJ) per unit quantity*	*Average saturated fatty acids (g) per unit quantity*	*Average total sugars(g) per unit quantity*	*Average sodium(mg) per unit quantity*
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900
11	> 3 685	> 11.0		> 990
12		> 12.0		> 1 080
13		> 13.0		> 1 170

Baseline points	*Average energy content (kJ) per unit quantity*	*Average saturated fatty acids (g) per unit quantity*	*Average total sugars(g) per unit quantity*	*Average sodium(mg) per unit quantity*
14		> 14.0		> 1 260
15		> 15.0		> 1 350
16		> 16.0		> 1 440
17		> 17.0		> 1 530
18		> 18.0		> 1 620
19		> 19.0		> 1 710
20		> 20.0		> 1 800
21		> 21.0		> 1 890
22		> 22.0		> 1 980
23		> 23.0		> 2 070
24		> 24.0		> 2 160
25		> 25.0		> 2 250
26		> 26.0		> 2 340
27		> 27.0		> 2 430
28		> 28.0		> 2 520
29		> 29.0		> 2 610
30		> 30.0		> 2 700

S5—4 Fruit and vegetable points (V points)

(1) V points can be scored for fruits, vegetables, nuts and legumes including coconut, spices, herbs, fungi, seeds and algae (***fvnl***) including:

(a) fvnl that are fresh, cooked, frozen, canned, pickled or preserved; and

(b) fvnl that have been peeled, diced or cut (or otherwise reduced in size), puréed or dried.

(2) V points cannot be scored for:

(a) a constituent, extract or isolate of a food mentioned in subsection (1); or

(b) cereal grains mentioned as a class of food in Schedule 22.

Note An example of a constituent, extract or isolate under paragraph (a) is peanut oil derived from peanuts. In this example, peanut oil would not be able to score V points. Other examples of extracts or isolates are fruit pectin and de-ionised juice.

(3) Despite subsection (2), V points may be scored for:

(a) fruit juice or vegetable juice including concentrated juices and purées;

(b) coconut flesh (which is to be scored as a nut), whether juiced, dried or desiccated, but not processed coconut products such as coconut milk, coconut cream or coconut oil; and

(c) the water in the centre of the coconut.

(4) Calculate the percentage of fvnl in the food in accordance with the appropriate method in Standard 1.2.10 and not the form of the food determined in accordance with section 1.2.7—7.

Note The effect of subsection (4) is to make it a requirement to determine the percentage of fvnl using only the appropriate method in Standard 1.2.10. For this paragraph only, it is not necessary to consider the form of the food determined by section 1.2.7—7.

(5) Use Column 1 of Table 3 if the fruit or vegetables in the food are all concentrated (including dried).

Note For example, if dried fruit and tomato paste are the components of the food for which V points can be scored, Column 1 should be used.

(6) Use Column 2 of Table 3 if:

(a) there are no concentrated (or dried) fruit or vegetables in the food; or

(b) the percentages of all concentrated ingredients are calculated based on the ingredient when reconstituted (according to subsection 1.2.10—4(3) or subsection 1.2.10—4(4)); or

(c) the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl sources (after following the equation mentioned in subsection (8)); or

(d) the food is potato crisps or a similar low moisture vegetable product.

(7) Work out the V points (to a maximum of 8) in accordance with Table 3.

Table 3—V Points

	Column 1	***Column 2***
Points	*% concentrated fruit or vegetables*	*% fvnl*
0	< 25	≤ 40
1	≥ 25	> 40
2	≥ 43	> 60
5	≥ 67	> 80
8	= 100	= 100

(8) If the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl sources, the percentage of total fvnl must be worked out as follows:

$$P = \frac{NC + (2 \times C)}{NC + (2 \times C) + NI} \times \frac{100}{1}$$

where:

NC is the percentage of non-concentrated fvnl ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

C is the percentage of concentrated fruit or vegetable ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

NI is the percentage of non-fvnl ingredients in the food determined using the appropriate calculation method outlined in Standard 1.2.10.

(9) For the equation in subsection (8), potato crisps and similar low moisture vegetable products are taken to be non-concentrated.

S5—5 Protein points (P points)

(1) Use Table 4 to determine the 'P points' scored, depending on the amount of protein in the food. A maximum of five points can be awarded.

(2) Foods that score ≥ 13 baseline points are not permitted to score points for protein unless they score five or more V points.

Table 4—P Points

Points	*Protein (g) per 100 g or 100 mL*
0	≤ 1.6
1	> 1.6
2	≥ 3.2
3	> 4.8
4	> 6.4
5	> 8.0

S5—6 Fibre points (F points)

(1) Use Table 5 to determine the 'F points' scored, depending on the amount of *dietary fibre in the food. A maximum of five points can be awarded.

(2) The prescribed method of analysis to determine total dietary fibre is outlined in S11—4.

Table 5—F Points

Points	*Dietary fibre (g) per 100 g or 100 mL*
0	≤0.9
1	>0.9
2	>1.9
3	>2.8
4	>3.7
5	>4.7

(3) Category 1 foods do not score F points.

S5—7 Calculating the final score

Calculate the final score using the following equation:

$$F = BP - VP - PP - FP$$

where:

F is the final score.

BP is the number of baseline points.

VP is the number of V points.

PP is the number of P points.

FP is the number of F points.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 6 Required elements of a systematic review

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 4 and Schedule 5, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 6 – Required elements of a systematic review.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S6—2 Required elements of a systematic review

For sections 1.2.7—18, 1.2.7—19 and 1.2.7—20, a systematic review must include the following elements:

(a) A description of the food or property of food, the *health effect and the proposed relationship between the food or *property of food and the health effect.

(b) A description of the search strategy used to capture the scientific evidence relevant to the proposed relationship between the food or property of food and the health effect, including the inclusion and exclusion criteria.

(c) A final list of studies based on the inclusion and exclusion criteria. Studies in humans are essential. A relationship between a food or property of food and the health effect cannot be established from animal and in vitro studies alone.

(d) A table with key information from each included study. This must include information on:

- (i) the study reference; and
- (ii) the study design; and
- (iii) the objectives; and
- (iv) the sample size in the study groups and loss to follow-up or non-response; and
- (v) the participant characteristics; and
- (vi) the method used to measure the food or property of food including amount consumed; and
- (vii) confounders measured; and
- (viii) the method used to measure the health effect; and
- (ix) the study results, including effect size and statistical significance; and
- (x) any adverse effects.

(e) An assessment of the quality of each included study based on consideration of, as a minimum:

- (i) a clearly stated hypothesis; and
- (ii) minimisation of bias; and
- (iii) adequate control for confounding; and
- (iv) the study participants' background diets and other relevant lifestyle factors; and

(v) study duration and follow-up adequate to demonstrate the health effect; and

(vi) the statistical power to test the hypothesis.

(f) An assessment of the results of the studies as a group by considering whether:

(i) there is a consistent association between the food or property of food and the health effect across all high quality studies; and

(ii) there is a causal association between the consumption of the food or property of food and the health effect that is independent of other factors (with most weight given to well-designed experimental studies in humans); and

(iii) the proposed relationship between the food or property of food and the health effect is biologically plausible; and

(iv) the amount of the food or property of food to achieve the health effect can be consumed as part of a normal diet of the Australian and New Zealand populations.

(g) A conclusion based on the results of the studies that includes:

(i) whether a causal relationship has been established between the food or property of food and the health effect based on the totality and weight of evidence; and

(ii) where there is a causal relationship between the food or property of food and the health effect:

(A) the amount of the food or property of food required to achieve the health effect; and

(B) whether the amount of the food or property of food to achieve the health effect is likely to be consumed in the diet of the Australian and New Zealand populations or by the target population group, where relevant.

(h) An existing systematic review may be used if it is updated to include:

(i) the required elements (a) to (f) above for any relevant scientific data not included in the existing systematic review; and

(ii) the required element (g) above incorporating the new relevant scientific data with the conclusions of the existing systematic review.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 7 Food additive class names (for statement of ingredients)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, among other things, substances used as food additives. This Standard lists classes of food additives for paragraph 1.2.4—7(1)(a).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 7 – Food additive class names (for statement of ingredients).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S7—2 Food additive class names

For paragraph 1.2.4—7(1)(a), the class names of food additives are as follows:

Class names of food additives

Prescribed class names	***Optional class names***
acid	antifoaming agent
acidity regulator	emulsifying salt
alkali	enzyme
anticaking agent	mineral salt
antioxidant	modified starch
bulking agent	vegetable gum
colour	
emulsifier	
firming agent	
flavour enhancer	
foaming agent	
gelling agent	
glazing agent	
humectant	
preservative	
raising agent	
stabiliser	
sweetener	
thickener	

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 8 Food additive names and code numbers (for statement of ingredients)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the A*ustralia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, among other things, substances used as food additives. This Standard lists food additive numbers for the definition of the term ***code number*** in section 1.1.2—2, and names and code numbers for subsection 1.2.4—7(1).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S8—1 Name

This Standard is *Australia New Zealand Food Standards Cod*e – Schedule 8 – Food additive names and code numbers (for statement of ingredients).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S8—2 Food additive names and code numbers

For the definition of ***code number*** in section 1.1.2—2 and for subsection 1.2.4—7(1), the food additive names and *code numbers are as listed in the following table (first in alphabetical order, then in numerical order):

Food additive names—alphabetical listing

Acacia or gum Arabic	414	Ammonium carbonate	503
Acesulphame potassium	950	Ammonium chloride	510
Acetic acid, glacial	260	Ammonium citrate	380
Acetic and fatty acid esters of glycerol	472a	Ammonium fumarate	368
Acetylated distarch adipate	1422	Ammonium hydrogen carbonate	503
Acetylated distarch phosphate	1414	Ammonium lactate	328
Acetylated oxidised starch	1451	Ammonium malate	349
Acid treated starch	1401	Ammonium phosphate, dibasic	342
Adipic acid	355	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342
Advantame	969	Ammonium salts of phosphatidic acid	442
Agar	406	α-Amylase	1100
Alginic acid	400	Annatto extracts	160b
Alitame	956	Anthocyanins or Grape skin extract or Blackcurrant extract	163
Alkaline treated starch	1402	Arabinogalactan or larch gum	409
Alkanet or Alkannin	103	Ascorbic acid	300
Allura red AC	129	Ascorbyl palmitate	304
Aluminium	173	Aspartame	951
Aluminium silicate	559	Aspartame-acesulphame salt	962
Amaranth	123	Azorubine or Carmoisine	122
Ammonium acetate	264		
Ammonium adipates	359		
Ammonium alginate	403		

b-apo-8′-Carotenoic acid methyl or ethyl ester	160f
b-apo-8′-Carotenal	160e
Beeswax, white and yellow	901
Beet red	162
Bentonite	558
Benzoic acid	210
Bleached starch	1403
Bone phosphate	542
Brilliant black BN or Brilliant Black PN	151
Brilliant Blue FCF	133
Brown HT	155
Butane	943a
Butylated hydroxyanisole	320
Butylated hydroxytoluene	321
Calcium acetate	263
Calcium alginate	404
Calcium aluminium silicate	556
Calcium ascorbate	302
Calcium benzoate	213
Calcium carbonate	170
Calcium chloride	509
Calcium citrate	333
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385
Calcium fumarate	367
Calcium gluconate	578
Calcium glutamate	623
Calcium hydroxide	526
Calcium lactate	327
Calcium lactylate	482
Calcium lignosulphonate (40-65)	1522
Calcium malate	352
Calcium oleyl lactylate	482
Calcium oxide	529
Calcium phosphate, dibasic or calcium hydrogen phosphate	341
Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
Calcium phosphate, tribasic	341
Calcium propionate	282
Calcium silicate	552
Calcium sorbate	203
Calcium stearoyl lactylate	482
Calcium sulphate	516
Calcium tartrate	354
Caramel I	150a
Caramel II	150b
Caramel III	150c
Caramel IV	150d
Carbon blacks or Vegetable carbon	153
Carbon dioxide	290
Carnauba wax	903
Carotene	160a
Carrageenan	407
Cellulose microcrystalline	460
Cellulose, powdered	460
Chlorophyll	140
Chlorophyll-copper complex	141
Chlorophyllin copper complex, sodium and potassium salts	141
Choline salts	1001
Citric acid	330
Citric and fatty acid esters of glycerol	472c
Cochineal or carmines or carminic acid	120
Cupric sulphate	519
Curcumin or turmeric	100
Cyclamate or calcium cyclamate or sodium cyclamate	952
Dextrin roasted starch	1400
Diacetyltartaric and fatty acid esters of glycerol	472e
Dioctyl sodium sulphosuccinate	480
Disodium-5′-ribonucleotides	635
Disodium-5′-guanylate	627
Disodium-5′-inosinate	631
Distarch phosphate	1412
Dodecyl gallate	312
Enzyme treated starches	1405
Erythorbic acid	315
Erythritol	968
Erythrosine	127
Ethyl lauroyl arginate	243

Ethyl maltol	637
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Fast green FCF	143
Ferric ammonium citrate	381
Ferrous gluconate	579
Flavoxanthin	161a
Fumaric acid	297
Gellan gum	418
Glucono δ-lactone or Glucono delta-lactone	575
Glucose oxidase	1102
L-glutamic acid	620
Glycerin or glycerol	422
Glycerol esters of wood rosins	445
Glycine	640
Gold	175
Green S	142
Guar gum	412
4-hexylresorcinol	586
Hydrochloric acid	507
Hydroxypropyl cellulose	463
Hydroxypropyl distarch phosphate	1442
Hydroxypropyl methylcellulose	464
Hydroxypropyl starch	1440
Indigotine	132
Iron oxide	172
Isobutane	943b
Isomalt	953
Karaya gum	416
Kryptoxanthin	161c
L-cysteine monohydrochloride	920
L-Leucine	641
Lactic acid	270
Lactic and fatty acid esters of glycerol	472b
Lactitol	966
Lecithin	322
Lipases	1104
Locust bean gum or carob bean gum	410
Lutein	161b
Lycopene	160d
Lysozyme	1105
Magnesium carbonate	504
Magnesium chloride	511
Magnesium gluconate	580
Magnesium glutamate	625
Magnesium lactate	329
Magnesium oxide	530
Magnesium phosphate, dibasic	343
Magnesium phosphate, monobasic	343
Magnesium phosphate, tribasic	343
Magnesium silicate or Talc	553
Magnesium sulphate	518
Malic acid	296
Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Maltol	636
Mannitol	421
Metatartaric acid	353
Methyl ethyl cellulose	465
Methyl cellulose	461
Methylparaben or Methyl-p-hydroxy-benzoate	218
Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Mono- and di-glycerides of fatty acids	471
Monoammonium L-glutamate	624
Monopotassium L-glutamate	622
Monosodium L-glutamate or MSG	621
Monostarch phosphate	1410
Natamycin or pimaricin	235
Neotame	961
Nisin	234
Nitrogen	941
Nitrous oxide	942
Octafluorocyclobutane	946

Octyl gallate	311
Oxidised polyethylene	914
Oxidised starch	1404
Paprika oleoresins	160c
Pectin	440
Petrolatum or petroleum jelly	905b
Phosphated distarch phosphate	1413
Phosphoric acid	338
Polydextrose	1200
Polydimethylsiloxane or Dimethylpolysiloxane	900a
Polyethylene glycol 8000	1521
Polyglycerol esters of fatty acids	475
Polyglycerol esters of interesterified ricinoleic acid	476
Polyoxyethylene (40) stearate	431
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433
Polyvinylpyrrolidone	1201
Ponceau 4R	124
Potassium acetate or Potassium diacetate	261
Potassium adipate	357
Potassium alginate	402
Potassium aluminium silicate	555
Potassium ascorbate	303
Potassium benzoate	212
Potassium bicarbonate	501
Potassium bisulphite	228
Potassium carbonate	501
Potassium chloride	508
Potassium citrate	332
Potassium dihydrogen citrate	332
Potassium ferrocyanide	536
Potassium fumarate	366
Potassium gluconate	577
Potassium lactate	326
Potassium malate	351
Potassium metabisulphite	224
Potassium nitrate	252
Potassium nitrite	249
Potassium phosphate, dibasic	340
Potassium phosphate, monobasic	340
Potassium phosphate, tribasic	340
Potassium polymetaphosphate	452
Potassium propionate	283
Potassium pyrophosphate	450
Potassium silicate	560
Potassium sodium tartrate	337
Potassium sorbate	202
Potassium sulphate	515
Potassium sulphite	225
Potassium tartrate or Potassium acid tartrate	336
Potassium tripolyphosphate	451
Processed eucheuma seaweed	407a
Propane	944
Propionic acid	280
Propyl gallate	310
Propylene glycol	1520
Propylene glycol alginate	405
Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids	477
Propylparaben or Propyl-p-hydroxy-benzoate	216
Proteases (papain, bromelain, ficin)	1101
Quillaia extract (type 1)	999(i)
Quillaia extract (type 2)	999(ii)
Quinoline yellow	104
Rhodoxanthin	161f
Riboflavin	101
Riboflavin-5′-phosphate sodium	101
Rubixanthin	161d
Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954
Saffron or crocetin or crocin	164
Shellac	904
Silicon dioxide, amorphous	551
Silver	174

Sodium acetate	262
Sodium acid pyrophosphate	450
Sodium alginate	401
Sodium aluminium phosphate	541
Sodium aluminosilicate	554
Sodium ascorbate	301
Sodium benzoate	211
Sodium bicarbonate	500
Sodium bisulphite	222
Sodium carbonate	500
Sodium carboxymethylcellulose	466
Sodium citrate	331
Sodium diacetate	262
Sodium dihydrogen citrate	331
Sodium erythorbate	316
Sodium ferrocyanide	535
Sodium fumarate	365
Sodium gluconate	576
Sodium hydrogen malate	350
Sodium hydrosulphite	–
Sodium lactate	325
Sodium lactylate	481
Sodium malate	350
Sodium metabisulphite	223
Sodium metaphosphate, insoluble	452
Sodium nitrate	251
Sodium nitrite	250
Sodium oleyl lactylate	481
Sodium phosphate, dibasic	339
Sodium phosphate, monobasic	339
Sodium phosphate, tribasic	339
Sodium polyphosphates, glassy	452
Sodium propionate	281
Sodium pyrophosphate	450
Sodium sorbate	201
Sodium stearoyl lactylate	481
Sodium sulphate	514
Sodium sulphite	221
Sodium tartrate	335
Sodium tripolyphosphate	451
Sorbic acid	200
Sorbitan monostearate	491
Sorbitan tristearate	492
Sorbitol or sorbitol syrup	420
Stannous chloride	512
Starch acetate	1420
Starch sodium octenylsuccinate	1450
Stearic acid or fatty acid	570
Steviol glycosides	960
Succinic acid	363
Sucralose	955
Sucrose acetate isobutyrate	444
Sucrose esters of fatty acids	473
Sulphur dioxide	220
Sunset yellow FCF	110
Tannic acid or tannins	181
Tara gum	417
Tartaric acid	334
Tartrazine	102
tert-Butylhydroquinone	319
Thaumatin	957
Titanium dioxide	171
α-Tocopherol	307
δ-Tocopherol	309
γ-Tocopherol	308
Tocopherols concentrate, mixed	307b
Tragacanth gum	413
Triacetin	1518
Triammonium citrate	380
Triethyl citrate	1505
Violoxanthin	161e
Xanthan gum	415
Xylitol	967
Yeast mannoproteins	455

–	Sodium hydrosulphite
100	Curcumin or turmeric
101	Riboflavin
101	Riboflavin-5′-phosphate sodium
102	Tartrazine
103	Alkanet or Alkannin
104	Quinoline yellow
110	Sunset yellow FCF
120	Cochineal or carmines or carminic acid
122	Azorubine or Carmoisine
123	Amaranth
124	Ponceau 4R
127	Erythrosine
129	Allura red AC
132	Indigotine
133	Brilliant Blue FCF
140	Chlorophyll
141	Chlorophyll-copper complex
141	Chlorophyllin copper complex, sodium and potassium salts
142	Green S
143	Fast green FCF
150a	Caramel I
150b	Caramel II
150c	Caramel III
150d	Caramel IV
151	Brilliant black BN or Brilliant Black PN
153	Carbon blacks or Vegetable carbon
155	Brown HT
160a	Carotene
160b	Annatto extracts
160c	Paprika oleoresins
160d	Lycopene
160e	b-apo-8′-Carotenal
160f	b-apo-8′-Carotenoic acid methyl or ethyl ester
161a	Flavoxanthin
161b	Lutein
161c	Kryptoxanthin
161d	Rubixanthin
161e	Violoxanthin
161f	Rhodoxanthin
162	Beet red
163	Anthocyanins or Grape skin extract or Blackcurrant extract
164	Saffron or crocetin or crocin
170	Calcium carbonate
171	Titanium dioxide
172	Iron oxide
173	Aluminium
174	Silver
175	Gold
181	Tannic acid or tannins
200	Sorbic acid
201	Sodium sorbate
202	Potassium sorbate
203	Calcium sorbate
210	Benzoic acid
211	Sodium benzoate
212	Potassium benzoate
213	Calcium benzoate
216	Propylparaben or Propyl-p-hydroxy-benzoate
218	Methylparaben or Methyl-p-hydroxy-benzoate
220	Sulphur dioxide
221	Sodium sulphite
222	Sodium bisulphite
223	Sodium metabisulphite
224	Potassium metabisulphite
225	Potassium sulphite
228	Potassium bisulphite
234	Nisin
235	Natamycin or pimaricin
243	Ethyl lauroyl arginate
249	Potassium nitrite
250	Sodium nitrite
251	Sodium nitrate
252	Potassium nitrate
260	Acetic acid, glacial
261	Potassium acetate or Potassium diacetate
262	Sodium acetate
262	Sodium diacetate

263	Calcium acetate
264	Ammonium acetate
270	Lactic acid
280	Propionic acid
281	Sodium propionate
282	Calcium propionate
283	Potassium propionate
290	Carbon dioxide
296	Malic acid
297	Fumaric acid
300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
304	Ascorbyl palmitate
307b	Tocopherols concentrate, mixed
307	α-Tocopherol
308	δ-Tocopherol
309	γ-Tocopherol
310	Propyl gallate
311	Octyl gallate
312	Dodecyl gallate
315	Erythorbic acid
316	Sodium erythorbate
319	*tert*-Butylhydroquinone
320	Butylated hydroxyanisole
321	Butylated hydroxytoluene
322	Lecithin
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
328	Ammonium lactate
329	Magnesium lactate
330	Citric acid
331	Sodium citrate
331	Sodium dihydrogen citrate
332	Potassium citrate
332	Potassium dihydrogen citrate
333	Calcium citrate
334	Tartaric acid
335	Sodium tartrate
336	Potassium tartrate or Potassium acid tartrate
337	Potassium sodium tartrate
338	Phosphoric acid
339	Sodium phosphate, dibasic
339	Sodium phosphate, monobasic
339	Sodium phosphate, tribasic
340	Potassium phosphate, dibasic
340	Potassium phosphate, monobasic
340	Potassium phosphate, tribasic
341	Calcium phosphate, dibasic or calcium hydrogen phosphate
341	Calcium phosphate, monobasic or calcium dihydrogen phosphate
341	Calcium phosphate, tribasic
342	Ammonium phosphate, dibasic
342	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates
343	Magnesium phosphate, dibasic
343	Magnesium phosphate, monobasic
343	Magnesium phosphate, tribasic
349	Ammonium malate
350	Sodium hydrogen malate
350	Sodium malate
351	Potassium malate
352	Calcium malate
353	Metatartaric acid
354	Calcium tartrate
355	Adipic acid
357	Potassium adipate
359	Ammonium adipates
363	Succinic acid
365	Sodium fumarate
366	Potassium fumarate
367	Calcium fumarate
368	Ammonium fumarate
380	Ammonium citrate
380	Triammonium citrate
381	Ferric ammonium citrate
385	Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA
400	Alginic acid
401	Sodium alginate
402	Potassium alginate

403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan or larch gum
410	Locust bean gum or carob bean gum
412	Guar gum
413	Tragacanth gum
414	Acacia or gum arabic
415	Xanthan gum
416	Karaya gum
417	Tara gum
418	Gellan gum
420	Sorbitol or sorbitol syrup
421	Mannitol
422	Glycerin or glycerol
431	Polyoxyethylene (40) stearate
433	Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate
435	Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate
436	Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate
440	Pectin
442	Ammonium salts of phosphatidic acid
444	Sucrose acetate isobutyrate
445	Glycerol esters of wood rosins
450	Potassium pyrophosphate
450	Sodium acid pyrophosphate
450	Sodium pyrophosphate
451	Potassium tripolyphosphate
451	Sodium tripolyphosphate
452	Potassium polymetaphosphate
452	Sodium metaphosphate, insoluble
452	Sodium polyphosphates, glassy
455	Yeast mannoproteins
460	Cellulose microcrystalline
460	Cellulose, powdered
461	Methyl cellulose
463	Hydroxypropyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethyl cellulose
466	Sodium carboxymethylcellulose
470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
471	Mono- and di-glycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
475	Polyglycerol esters of fatty acids
476	Polyglycerol esters of interesterified ricinoleic acid
477	Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids
480	Dioctyl sodium sulphosuccinate
481	Sodium lactylate
481	Sodium oleyl lactylate
481	Sodium stearoyl lactylate
482	Calcium lactylate
482	Calcium oleyl lactylate
482	Calcium stearoyl lactylate
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium bicarbonate
500	Sodium carbonate
501	Potassium bicarbonate
501	Potassium carbonate
503	Ammonium carbonate
503	Ammonium hydrogen carbonate
504	Magnesium carbonate
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
510	Ammonium chloride
511	Magnesium chloride
512	Stannous chloride
514	Sodium sulphate
515	Potassium sulphate

516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
529	Calcium oxide
530	Magnesium oxide
535	Sodium ferrocyanide
536	Potassium ferrocyanide
541	Sodium aluminium phosphate
542	Bone phosphate
551	Silicon dioxide, amorphous
552	Calcium silicate
553	Magnesium silicate or Talc
554	Sodium aluminosilicate
555	Potassium aluminium silicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
560	Potassium silicate
570	Stearic acid or fatty acid
575	Glucono δ-lactone or Glucono delta-lactone
576	Sodium gluconate
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
580	Magnesium gluconate
586	4-hexylresorcinol
620	L-glutamic acid
621	Monosodium L-glutamate or MSG
622	Monopotassium L-glutamate
623	Calcium glutamate
624	Monoammonium L-glutamate
625	Magnesium glutamate
627	Disodium-5′-guanylate
631	Disodium-5′-inosinate
635	Disodium-5′-ribonucleotides
636	Maltol
637	Ethyl maltol
640	Glycine
641	L-Leucine
900a	Polydimethylsiloxane or Dimethylpolysiloxane
901	Beeswax, white and yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum or petroleum jelly
914	Oxidised polyethylene
920	L-cysteine monohydrochloride
941	Nitrogen
942	Nitrous oxide
943a	Butane
943b	Isobutane
944	Propane
946	Octafluorocyclobutane
950	Acesulphame potassium
951	Aspartame
952	Cyclamate or calcium cyclamate or sodium cyclamate
953	Isomalt
954	Saccharin
955	Sucralose
956	Alitame
957	Thaumatin
961	Neotame
960	Steviol glycosides
962	Aspartame-acesulphame salt
965	Maltitol and maltitol syrup or hydrogenated glucose syrup
966	Lactitol
967	Xylitol
968	Erythritol
969	Advantame
999(i)	Quillaia extract (type 1)
999(ii)	Quillaia extract (type 2)
1001	Choline salts
1100	α-Amylase
1101	Proteases (papain, bromelain, ficin)
1102	Glucose oxidase
1104	Lipases
1105	Lysozyme

1200	Polydextrose
1201	Polyvinylpyrrolidone
1400	Dextrin roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1451	Acetylated oxidised starch
1505	Triethyl citrate
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000
1522	Calcium lignosulphonate (40-65)

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 9 Mandatory advisory statements

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.3 is a standard for the information requirements relating to warning statements, advisory statements and declarations. Standard 2.9.5 contains similar information requirements for food for special medical purposes. This Standard lists mandatory advisory statements for subsection 1.2.3—2(1) and paragraph 2.9.5—10(2)(a).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S9—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 9 – Mandatory advisory statements.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S9—2 Mandatory advisory statements

For subsection 1.2.3—2(1) and paragraph 2.9.5—10(2)(a), the table is:

Mandatory advisory statements

Item	***Column 1***	***Column 2***
	Food	*Advisory statement indicating that …*
1	(a) Bee pollen. (b) A food containing bee pollen as an ingredient.	the product contains bee pollen which can cause severe allergic reactions.
2	(a) A cereal-based beverage that contains less than 3% m/m protein. (b) An evaporated or dried product made from cereals that, when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	the product is not suitable as a complete milk replacement for children under 5 years.
3	(a) A cereal-based beverage that contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat. (b) An evaporated or dried product made from cereals that, when reconstituted as a beverage according to directions for direct consumption, contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat. (c) Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat. (d) Evaporated milk, dried milk, or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	the product is not suitable as a complete milk food for children under 2 years.
4	A food that contains aspartame or aspartame-acesulphame salt.	the food contains phenylalanine.
5	A food that contains quinine.	the food contains quinine.
6	A food that contains guarana or extracts of guarana.	the food contains caffeine.

Item	*Column 1*	*Column 2*
	Food	*Advisory statement indicating that …*
7	A food that contains added phytosterols, phytostanols or their esters.	(a) when consuming this product, it should be consumed as part of a healthy diet; and (b) the product may not be suitable for children under 5 years and pregnant or lactating women; and (c) plant sterols do not provide additional benefits when consumed in excess of 3 grams per day.
8	(a) A cola beverage that contains added caffeine. (b) A food that contains a cola beverage that also contains added caffeine as an ingredient.	the product contains caffeine.
9	(a) Propolis. (b) A food that contains propolis as an ingredient.	the product contains propolis which can cause severe allergic reactions.
10	Unpasteurised egg products.	the product is unpasteurised.
11	(a) Unpasteurised milk. (b) Unpasteurised liquid milk products.	the product has not been pasteurised.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 10 Generic names of ingredients and conditions for their use

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, the labelling of ingredients. This Standard specifies generic names for ingredients and conditions for subparagraph 1.2.4—4(b)(i).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S10—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 10 – Generic names of ingredients and conditions for their use.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S10—2 Generic names of ingredients and conditions for their use

For section 1.2.4—4, the generic ingredient names and conditions (if any) for their use are:

Generic names of ingredients and conditions for their use (if any)

Generic name	***Condition for use (if any)***
cereals	If the cereal is wheat, rye, barley, oats or spelt or a hybridised strain of one of those cereals, the specific name of the cereal must be declared.
cheese	
cocoa butter	
crystallised fruit	
fats or oils	(a) The statement of ingredients must declare: (i) whether the source is animal or vegetable; and (ii) if the source of oil is peanut, soy bean or sesame—the specific source name; and (iii) if the food is a dairy product, including ice cream—the specific source of animal fats or oils. (b) This generic name must not be used for diacylglycerol oil.
fish	If crustacea, the specific name of the crustacea must be declared.
fruit	
gum base	
herbs	
meat	
milk protein	

Generic name	*Condition for use (if any)*
milk solids	May be used to describe: (a) milk powder, skim milk powder or dried milk products; or (b) any 2 or more of the following ingredients: (i) whey; (ii) whey powder; (iii) whey proteins; (iv) lactose; (v) caseinates; (vi) milk proteins; (vii) milk fat.
nuts	The specific name of the nut must be declared.
poultry meat	
spices	
starch	(a) If the source of the starch is wheat, rye, barley, oats or spelt, or hybridised strains of those cereals—the specific name of the cereal must be declared. (b) The name ‘starch’ may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes.
sugar	(a) The name ‘sugar’ may be used to describe: (i) white sugar; or (ii) white refined sugar; or (iii) caster sugar or castor sugar; or (iv) loaf sugar or cube sugar; or (v) icing sugar; or (vi) coffee sugar; or (vii) coffee crystals; or (viii) raw sugar. (b) The name ‘sugars’ must not be used in a statement of ingredients.
vegetables	

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 11 Calculation of values for nutrition information panel

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard:

- sets out how to calculate ***average energy content***, ***available carbohydrate*** and ***available carbohydrate by difference*** for sections 1.1.2—2 and 1.2.8—4; and
- sets out how to determine dietary fibre for subsection 1.2.8—7(7) and subsection S5—6(2); and
- lists substances for paragraph 1.2.8—6(9)(a) and subparagraph 1.2.8—14(1)(c)(ii).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S11—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 11 – Calculation of values for nutrition information panel.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S11—2 Calculation of average energy content

(1) For section 1.1.2—2, the ***average energy content*** of a food means the energy content ***AE***, in kJ/100 g, calculated using the following equation:

$$AE = \sum_{i=1}^{N} W_i \times F_i$$

where:

N is the number of *components in the food.

W_i is the average amount of a component of the food measured in g/100 g of the food.

F_i is the energy factor, expressed in kJ/g:

(a) for a general component listed in the table to subsection (2)—indicated in the corresponding row of that table; and

(b) for a specific component listed in the table to subsection (3)—indicated in the corresponding row of that table.

(2) For subsection (1), particular energy factors, in kJ/g, for certain *components are listed below:

Energy factors for general components

Component	***Energy factor***
alcohol	29
*carbohydrate (excluding unavailable carbohydrate)	17
unavailable carbohydrate (including dietary fibre)	8
fat	37
protein	17

(3) For subsection (1), and for paragraph 1.2.8—6(9)(a) and subparagraph 1.2.8—14(1)(c)(ii), particular energy factors, in kJ/g, for specific *components are listed below:

Energy factors for specific components

Component	*Energy factor*
erythritol	1
glycerol	18
isomalt	11
lactitol	11
maltitol	13
mannitol	9
organic acids	13
polydextrose	5
sorbitol	14
D-Tagatose	11
Xylitol	14

(4) If for Standard 1.2.8 the *average energy content may be expressed in calories/100 g, the number of calories must be calculated in accordance with the following equation:

$$AE(C) = \frac{AE(kJ)}{4.18}$$

where

AE(C) is the average energy content in calories/100 g;

AE(kJ) is the average energy content in kilojoules/100 g, calculated in accordance with the equation set out in subsection (1).

S11—3 Calculation of available carbohydrate and available carbohydrate by difference

Calculation of available carbohydrate

(1) For section 1.1.2—2(3), ***available carbohydrate***, for a food, is calculated by summing the *average quantity in the food of:

(a) total available sugars and starch; and

(b) if quantified or added to the food—any available oligosaccharides, glycogen and maltodextrins.

Calculation of available carbohydrate by difference

(2) For section 1.1.2—2(3), ***available carbohydrate by difference***, for a food, is calculated by subtracting from 100 the *average quantity in the food, expressed as a percentage, of the following substances:

(a) water;

(b) protein;

(c) fat;

(d) dietary fibre;

(e) ash;

(f) alcohol;

(g) if quantified or added to the food—any other unavailable carbohydrate;

(h) a substance listed in subsection S11—2(3).

S11—4 Methods of analysis for dietary fibre and other fibre content

(1) This section applies for the purposes of subsection 1.2.8—7(7) and section S5—6(2).

(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 total dietary fibre—sections 985.29 or 991.43;

(b) for total 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.

(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.

(4) In this section:

AOAC means the *Official Methods of Analysis of AOAC International*, eighteenth edition, 2005, published by AOAC International, Maryland USA.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 12 Nutrition information panels

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard sets out nutrition information panels for subsection 1.2.8—6(2), subsection 1.2.8—6(3), subsection 1.2.8—6(5), subsection 1.2.8—8(3), paragraph 2.6.4—5(2)(b), subsection 2.9.2—11(3) and subsection 2.10.3—5(3).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S12—1 Name

This *Standard is Australia New Zealand Food Standards Code* – Schedule 12 – Nutrition information panels.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S12—2 Format for nutrition information panel—subsection 1.2.8—6(2)

For subsection 1.2.8—6(2), the format for a nutrition information panel is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: g (or mL or other units as appropriate)

	Quantity per serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	G	g
Fat, total	g	g
—saturated	g	g
Carbohydrate	g	g
—sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

S12—3 Format for nutrition information panels—subsection 1.2.8—6(3) and 1.2.8—6(5)

For subsection 1.2.8—6(3) and 1.2.8—6(5), the format for a nutrition information panel is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: g (or mL or other units as appropriate)

	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein, total	g	g
—*	g	g
Fat, total	g	g
—saturated	g	g
—**	g	g
—trans	g	g
—**	g	g
—polyunsaturated	g	g
—**	g	g
—monounsaturated	g	g
—**	g	g
Cholesterol	mg	mg
Carbohydrate	g	g
—sugars	g	g
—**	g	g
— **	g	g
—**	g	g
Dietary fibre, total	g	g
—*	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

Note * indicates a sub-group nutrient

** indicates a sub-sub-group nutrient

Note The word 'total' following 'protein' or 'dietary fibre' in the first column of the panel need only be included if it is followed immediately by a sub-group.

S12—4 Format for nutrition information panel—percentage daily intake information

For subsection 1.2.8—8(3), an example nutrition information panel with percentage daily intake information is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: g (or mL or other units as appropriate)

	Quantity per serving	% Daily intake* (per serving)	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	%	kJ (Cal)
Protein	g	%	g
Fat, total	g	%	g
—saturated	g	%	g
Carbohydrate	g	%	g
—sugars	g	%	g
Sodium	mg (mmol)	%	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	%	g, mg, µg (or other units as appropriate)

* Percentage daily intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.

S12—5 Sample format for nutrition information panel—formulated caffeinated beverages

For section 2.6.4—5, an example of the placement of the declarations required by paragraph 2.6.4—5(2)(b) adjacent to or following a nutrition information panel is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: 250 mL

	Quantity per Serving	Quantity per 100 mL
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
—saturated	g	g
Carbohydrate, total	g	g
—sugars	g	g
Sodium	mg (mmol)	mg (mmol)
COMPOSITION INFORMATION		
Caffeine	mg	mg
Thiamin	mg	mg
Riboflavin	mg	mg
Niacin	mg	mg
Vitamin B_6	mg	mg
Vitamin B_{12}	µg	µg
Pantothenic acid	mg	mg
Taurine	mg	mg
Glucuronolactone	mg	mg
Inositol	mg	mg

S12—6 Nutrition information panel—food for infants

For subsection 2.9.2—11(3), the format for the nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings) Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
— (insert claimed fatty acids)	g	g
Carbohydrate	g	g
— sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

S12—7 Nutrition information panel—calcium in chewing gum

For section 2.10.3—5(3), the nutrition information panel may, for example, be set out in the following format:

NUTRITION INFORMATION		
Servings per package: 10 Serving size: 3 g		
	Average quantity per serve	Average quantity per 100 g
Energy	25 kJ	833 kJ
Protein	0 g	0 g
Fat, total	0 g	0 g
– saturated	0 g	0 g
Carbohydrate	Less than 1 g	Less than 1 g
– sugars	Less than 1 g	Less than 1 g
Dietary fibre	0 g	0 g
Sodium	0 mg	0 mg
Calcium*	80 mg (10% RDI**)	2670 mg
*average quantity of calcium released during 20 minutes of chewing **Recommended Dietary Intake		

———————————

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 13 Nutrition information required for food in small packages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard sets out labelling information for paragraph 1.2.8—14(1)(b).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S13—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 13 – Nutrition information required for food in small packages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S13—2 Nutrition information required for food in small packages

For paragraph 1.2.8—14(1)(b), the table is:

Nutrition information for food in small packages

Column 1	***Column 2***
Claim is about	*Label must include*
Any nutrient or biologically active substance (other than a vitamin or mineral with a RDI)	Average quantity of the nutrient or biologically active substance present per serving of the food
Any vitamin or mineral with a RDI	(a) *Average quantity of the vitamin or mineral present per serving of the food; and (b) Percentage of the RDI for the vitamin or mineral contributed by one serving of the food, and calculated in accordance with section 1.2.8—9.
Cholesterol, saturated fatty acids, trans fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids, omega-6 or omega-9 fatty acids	Saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Dietary fibre, sugars or any other *carbohydrate	Average quantity of energy, carbohydrate, sugars and *dietary fibre (calculated in accordance with section S11—4) present per serving of the food
Energy	Average quantity of energy present per serving of the food
Fat-free	Average quantity of energy present per serving of the food

Column 1	***Column 2***
Claim is about	*Label must include*
Omega-3 fatty acids	(a) *Saturated fatty acids, *trans fatty acids, *polyunsaturated fatty acids and *monounsaturated fatty acids content per serving of the food; and (b) Type and amount of omega-3 fatty acids per serving of the food, namely alpha-linolenic acid, or docosahexaenoic acid, or eicosapentaenoic acid, or a combination of the above.
Lactose	Galactose content per serving of the food
Potassium	Sodium and potassium content per serving of the food
Sodium or salt	Sodium and potassium content per serving of the food

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

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Schedule 14 Technological purposes performed by substances used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as food additives and substances used as processing aids are regulated by Standard 1.1.1, Standard 1.3.1 and Standard 1.3.3. This Standard lists technological purposes for paragraph 1.1.2—11(1)(b) (definition of ***used as a food additive***) and paragraph 1.1.2—13(1)(c) and subparagraph 1.1.2—13(2)(a)(iii) (definition of ***used as a processing aid***).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S14—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 14 – Technological purposes performed by substances used as food additives.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S14—2 Technological purposes

The technological purposes performed by substances used as food additives are set out in the table.

Technological purposes

Purpose	***Sub-classes***	***Definition***
Acidity regulator	acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent	anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant	antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent	bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring		adds or restores colour to foods
Colour fixative	colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier	emulsifier, emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	facilitates the formation or maintenance of an emulsion between two or more immiscible phases
Firming agent		contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
Flavour enhancer	flavour enhancer, flavour modifier, tenderiser	enhances the existing taste or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)		intense preparations which are added to foods to impart taste or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salt taste

Purpose	*Sub-classes*	*Definition*
Foaming agent	whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent		modifies food texture through gel formation
Glazing agent	coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant	moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener		replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative	anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
Propellant		gas, other than air, which expels a food from a container
Raising agent		liberates gas and thereby increase the volume of a food
Sequestrant		forms chemical complexes with metallic ions
Stabiliser	binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener	thickening agent, texturiser, bodying agent	increases the viscosity of a food

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

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Schedule 15 Substances that may be used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard:

- identifies substances for subparagraph 1.1.2—11(2)(a)(i); and
- contains permissions to use substances as food additives for paragraph 1.3.1—3(1)(a); and
- contains associated restrictions for paragraph 1.3.1—3(1)(b); and
- sets out maximum permitted levels for section 1.3.1—4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S15—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 15 – Substances that may be used as food additives).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S15—2 Permissions to use substances as food additives

For each class of food identified by a numbered heading in the table to section S15—5, the substances that may be *used as a food additive in any food within that class are the following:

(a) any of the substances listed directly under the heading;

(b) any of the substances listed directly under a higher-level heading.

Example For the heading numbered 4.3.4, higher-level headings are those numbered 4.3 and 4. However, headings such as those numbered 4.3.4.1, 4.3.3, 4.2 and 3 are not higher-level headings.

Note In many cases, there is more than 1 substance listed directly under a heading.

S15—3 Preparations of food additives

If a substance may be *used as a food additive under the table to section S15—5:

(a) the substance may be added in the form of a preparation of the substance; and

(b) other substances may be used as food additives in the preparation in accordance with the permissions under category 0 of the table (preparations of food additives).

S15—4 Definitions

(1) In the table to section S15—5:

(a) ***MPL*** means the maximum permitted level, measured (unless otherwise indicated) in mg/kg; and

(b) a reference to 'GMP' is a reference to the maximum level necessary to achieve 1 or more technological purposes under conditions of GMP.

(2) If a food without a garnish would be included in items 1 to 14 of the table to section S15—5, it will also be included if a garnish is added.

S15—5 Table of permissions for food additives

The table to this section is:

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
0	**Preparations of food additives**		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
216	Propyl p-hydroxybenzoate(propylparaben)	2 500	
218	Methyl p-hydroxybenzoate (methylparaben)	2 500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
243	Ethyl lauroyl arginate	200	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
385	Calcium disodium EDTA	500	
0.1	***Baking compounds***		
541	Sodium aluminium phosphate	GMP	
0.2	***Colourings***		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Ethanol	GMP	
0.3	***Flavourings***		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Benzyl alcohol	500	In the final food
	Ethanol	GMP	
	Ethyl acetate	GMP	
	Glycerol diacetate	GMP	
	Glyceryl monoacetate	GMP	
	Isopropyl alcohol	1 000	In the final food
320	Butylated hydroxyanisole	1 000	
1505	Triethyl citrate	GMP	
0.4	***Rennetting enzymes***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9 000	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
1	**Dairy products (excluding butter and fats)**		
1.1	***Liquid milk and liquid milk based drinks***		
1.1.1	**Liquid milk (including buttermilk)**		
	Additives permitted at GMP		Only UHT goats milk
1.1.1.1	***Liquid milk to which phytosterols, phytostanols or their esters have been added***		
401	Sodium alginate	2 000	
407	Carrageenan	2 000	
412	Guar gum	2 000	
471	Mono- and diglycerides of fatty acids	2 000	
460	Microcrystalline cellulose	5 000	
1.1.2	**Liquid milk products and flavoured liquid milk**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	115	
962	Aspartame-acesulphame salt	1 100	
1.2	***Fermented and rennetted milk products***		
1.2.1	**Fermented milk and rennetted milk**		
	(No additives permitted)		
1.2.2	**Fermented milk products and rennetted milk products**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	60	
950	Acesulphame potassium	500	
956	Alitame	60	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
1.3	***Condensed milk and evaporated milk***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
1.4	***Cream and cream products***		
1.4.1	**Cream, reduced cream and light cream**		
	Additives permitted at GMP		Only UHT creams and creams receiving equivalent or greater heat treatments
1.4.2	**Cream products (flavoured, whipped, thickened, sour cream etc)**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened light cream
234	Nisin	10	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened light cream
1.5	***Dried milk, milk powder, cream powder***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
304	Ascorbyl palmitate	5 000	
320	Butylated hydroxyanisole	100	
343	Magnesium phosphates	10 000	
431	Polyoxyethylene (40) stearate	GMP	
530	Magnesium oxide	10 000	
542	Bone phosphate	1 000	
555	Potassium aluminium silicate	GMP	
1.6	***Cheese and cheese products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	50	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15	On cheese surfaces, based on individual cheese weight
251 252	Nitrates (potassium and sodium salts)	50	Calculated as nitrate ion
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10 000	
560	Potassium silicate	10 000	
1.6.1	**Soft cheese, cream cheese and processed cheese**		
243	Ethyl lauroyl arginate	400	
1.6.1.1	Mozzarella cheese		
243	Ethyl lauroyl arginate	200	
1.6.2	Hard cheese and semi-hard cheese		
243	Ethyl lauroyl arginate	1 mg / cm^2	Applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm.

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
2	**Edible oils and oil emulsions**		
160b	Annatto extracts	20	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	100	
2.1	***Edible oils essentially free of water***		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for olive oil
	Colourings permitted to a maximum level		Not for olive oil
475	Polyglycerol esters of fatty acids	20 000	Only shortening
476	Polyglycerol esters of interesterified ricinoleic acids	20 000	Only shortening
900a	Polydimethylsiloxane	10	Only frying oils
2.2	***Oil emulsions (water in oil)***		
2.2.1	**Oil emulsions (>80% oil)**		
2.2.1.1	***Butter***		
			Only substances listed below may be used as a food additive for butter
160a	Carotenes	GMP	
160b	Annatto extracts	20	
160e	Carotenal, b-apo-8'-	GMP	
160f	Carotenal, b-apo-8'-, methyl or ethyl esters	GMP	
508	Potassium chloride	GMP	
2.2.1.2	***Butter products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
2.2.1.3	***Margarine and similar products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
2.2.2	**Oil emulsions (<80% oil)**		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
3	**Ice cream and edible ices**		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
123	Amaranth	290	
160b	Annatto extracts	25	
950	Acesulphame potassium	1 000	
956	Alitame	100	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	2 200	
3.1	***Ice confection sold in liquid form***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
4	**Fruits and vegetables (including fungi, nuts, seeds, herbs and spices)**		
4.1	***Unprocessed fruits and vegetables***		
4.1.1	**Untreated fruits and vegetables**		
4.1.2	**Surface treated fruits and vegetables**		
342	Ammonium phosphates	GMP	
473	Sucrose esters of fatty acids	100	
901	Beeswax, white and yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
4.1.2.1	***Citrus fruit***		
914	Oxidised polyethylene	250	
1520	Propylene glycol	30 000	
4.1.2.2	***Walnut and pecan nut kernels***		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	
321	Butylated hydroxytoluene	70	
4.1.3	**Fruits and vegetables that are peeled, cut, or both peeled and cut**		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	
243	Ethyl lauroyl arginate	200	
4.1.3.1	***Products for manufacturing purposes***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes
4.1.3.2	***Root and tuber vegetables***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
920	L-cysteine monohydrochloride	GMP	
4.2	***Frozen unprocessed fruits and vegetables***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado
4.3	***Processed fruits and vegetables***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
4.3.0.1	***Ginger***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20	
4.3.0.2	***Mushrooms in brine or water and not commercially sterile***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500	
4.3.0.3	***Preserved cherries known as maraschino cherries, cocktail cherries or glacé cherries***		
127	Erythrosine	200	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
4.3.0.4	***Tomato products pH < 4.5***		
234	Nisin	GMP	
4.3.1	**Dried fruits and vegetables**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 50 (b) 3 000	Desiccated coconut Other dried fruit and vegetables
4.3.2	**Fruits and vegetables in vinegar, oil, brine or alcohol**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
950	Acesulphame potassium	3 000	
956	Alitame	40	
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	6 800	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	Only products made from bleached vegetables
4.3.3	**Commercially sterile fruits and vegetables in hermetically sealed containers**		
512	Stannous chloride	100	Only asparagus not in direct contact with tin
950	Acesulphame potassium	500	
952	Cyclamates	1 350	
954	Saccharin	110	
962	Aspartame-acesulphame salt	1 100	
4.3.4	**Fruit and vegetable spreads including jams, chutneys and related products**		
123	Amaranth	290	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
4.3.4.1	***Low joule chutneys, low joule jams and low joule spreads***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285	
960	Steviol glycosides	450	
4.3.5	**Candied fruits and vegetables**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2 000	
4.3.6	**Fruit and vegetable preparations including pulp**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	(a) 3 000 (b) 1 000	Chilli paste Other foods
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1 000	Fruit and vegetable preparations for manufacturing purposes
		(b) 350	Other foods
234	Nisin	GMP	
960	Steviol glycosides	210	
4.3.7	**Fermented fruit and vegetable products**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables
4.3.8	**Other fruit and vegetable based products**		
4.3.8.1	***Dried instant mashed potato***		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100	
4.3.8.2	***Imitation fruit***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3 000	
4.3.8.3	***Rehydrated legumes***		
243	Ethyl lauroyl arginate	200	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
5	**Confectionery**		
123	Amaranth	300	
160b	Annatto extracts	25	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2 000	See Note, below
951	Aspartame	10 000	See Note, below
955	Sucralose	2 500	See Note, below
956	Alitame	300	See Note, below
961	Neotame	300	See Note, below
962	Aspartame-acesulphame salt	4 500	See Note, below
Note For additives 950, 951, 955, 956, 961 and 962, section 1.3.1—5 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum			
5.0.1	**Fruit filling for confectionery containing not less than 200 g/kg of fruit**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
5.1	***Chocolate and cocoa products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		Permitted on the surface of chocolate only
	Colourings permitted in processed foods to a maximum level		Permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
477	Propylene glycol esters of fatty acids	4 000	
960	Steviol glycosides	550	
5.2	***Sugar confectionery***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
960	Steviol glycosides	1 100	
5.2.1	**Bubble gum and chewing gum**		
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	200	
5.2.2	**Low joule chewing gum**		
952	Cyclamates	20 000	
954	Saccharin	1 500	
5.4	***Icings and frostings***		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
127	Erythrosine	2	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
6	**Cereals and cereal products**		
6.1	***Cereals (whole and broken grains)***		
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice
6.2	***Flours, meals and starches***		
	(No additives permitted)		
6.3	***Processed cereal and meal products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	100	Only extruded and/or puffed cereal products
960	Steviol glycosides	250	
6.3.1	**Cooked rice**		
243	Ethyl lauroyl arginate	200	
6.4	***Flour products (including noodles and pasta)***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	25	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	250	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks
243	Ethyl lauroyl arginate	200	Only cooked pasta and noodles
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2 000	
950	Acesulphame potassium	200	
956	Alitame	200	
962	Aspartame-acesulphame salt	450	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
7	**Breads and bakery products**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 200	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4 000	
7.1	***Breads and related products***		
7.1.1	**Fancy breads**		
960	Steviol glycosides	160	
7.2	***Biscuits, cakes and pastries***		
160b	Annatto extracts	25	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
475	Polyglycerol esters of fatty acids	15 000	Only cake
950	Acesulphame potassium	200	
956	Alitame	200	
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	450	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
8	**Meat and meat products (including poultry and game)**		
8.1	***Raw meat, poultry and game***		
8.1.1	**Poultry**		
262	Sodium acetates	5 000	
8.2	***Processed meat, poultry and game products in whole cuts or pieces***		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
234	Nisin	12.5	
243	Ethyl lauroyl arginate	200	
8.2.1	**Commercially sterile canned cured meat**		
249 250	Nitrites (potassium and sodium salts)	50	
8.2.2	**Cured meat**		
249 250	Nitrites (potassium and sodium salts)	125	
8.2.3	**Dried meat**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
249 250	Nitrites (potassium and sodium salts)	125	
8.2.4	**Slow dried cured meat**		
249 250	Nitrites (potassium and sodium salts)	125	
251 252	Nitrates (potassium and sodium salts)	500	
8.3	***Processed comminuted meat, poultry and game products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for sausage or sausage meat containing raw, unprocessed meat
	Colourings permitted in processed foods to a maximum level		Not for sausage or sausage meat containing raw, unprocessed meat

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
160b	Annatto extracts	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
234	Nisin	12.5	
243	Ethyl lauroyl arginate	315	
249 250	Nitrites (potassium and sodium salts)	125	
8.3.1	**Fermented, uncooked processed comminuted meat products**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
235	Pimaricin (natamycin)	1.2 mg/dm^2	When determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500	
8.3.2	**Sausage and sausage meat containing raw, unprocessed meat**		
	Additives permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
8.4	***Edible casings***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
8.5	***Animal protein products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
9	**Fish and fish products**		
9.1	***Unprocessed fish and fish fillets (including frozen and thawed)***		
9.1.1	**Frozen fish**		
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	
315 316	Erythorbic acid and sodium erythorbate	400	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450	Pyrophosphates	GMP	
451	Triphosphates	GMP	
452	Polyphosphates	GMP	
9.1.2	**Uncooked crustacea**		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
9.2	***Processed fish and fish products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
9.2.1	**Cooked crustacea**		
220 221 222 223224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
9.2.2	**Roe**		
123	Amaranth	300	
9.3	***Semi preserved fish and fish products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2 500	
243	Ethyl lauroyl arginate	400	
9.3.2	**Roe**		
123	Amaranth	300	
9.4	***Fully preserved fish including canned fish products***		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
385	Calcium disodium EDTA	250	
9.4.1	**Canned abalone (paua)**		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1 000	
9.4.2	**Roe**		
123	Amaranth	300	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
10	**Eggs and egg products**		
10.1	***Eggs***		
	(No additives allowed)		
10.2	***Liquid egg products***		
	Additives permitted at GMP		
234	Nisin	GMP	
1505	Triethyl citrate	1 250	Only liquid white
10.3	***Frozen egg products***		
	Additives permitted at GMP		
10.4	***Dried or heat coagulated egg products***		
	Additives permitted at GMP		

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
11	**Sugars, honey and related products**		
11.1	***Sugar***		
460	Cellulose, microcrystalline and powdered	GMP	
11.1.1	**Rainbow sugar**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
11.2	***Sugars and sugar syrups***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	
11.3	***Honey and related products***		
	(No additives allowed)		
11.3.1	**Dried honey**		
	Additives permitted at GMP		
11.4	***Tabletop sweeteners***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
636	Maltol	GMP	
637	Ethyl maltol	GMP	
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
952	Cyclamates	GMP	
956	Alitame	GMP	
962	Aspartame-acesulphame salt	GMP	
960	Steviol glycosides	GMP	
1201	Polyvinylpyrrolidone	GMP	
11.4.1	**Tabletop sweeteners—liquid preparation**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	
954	Saccharin	GMP	
11.4.2	**Tabletop sweeteners—tablets or powder or granules packed in portion sized packages**		
954	Saccharin	GMP	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
12	**Salts and condiments**		
12.1	***Salt and salt substitutes***		
12.1.1	**Salt**		
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50	total of sodium and
536	Potassium ferrocyanide	50	potassium ferrocyanide
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	
12.1.2	**Reduced sodium salt mixture**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
12.1.3	**Salt substitute**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
12.2	***not assigned***		
12.3	***Vinegars and related products***		
	Colourings permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	
315 316	Erythorbic acid and sodium erythorbate	100	
	*Permitted flavouring substances, excluding quinine and caffeine		
12.4	***not assigned***		
12.5	***Yeast and yeast products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
12.5.1	**Dried yeast**		
12.6	***Vegetable protein products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
13	**Special purpose foods**		
13.1	***Infant formula products***		
270	Lactic acid	GMP	
304	Ascorbyl palmitate	10 mg/L	
307b	Tocopherols concentrate, mixed	10 mg/L	
322	Lecithin	5 000 mg/L	
330	Citric acid	GMP	
331	Sodium citrate	GMP	
332	Potassium citrate	GMP	
410	Locust bean (carob bean) gum	1 000 mg/L	
412	Guar gum	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	4 000 mg/L	
526	Calcium hydroxide	GMP	
13.1.1	**Soy-based infant formula**		
1412	Distarch phosphate	5 000 mg/L	
1413	Phosphated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
13.1.2	**Liquid infant formula products**		
407	Carrageenan	300	
13.1.3	**Infant formula products for specific dietary use based on a protein substitute**		
407	Carrageenan	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	5 000 mg/L	
472c	Citric and fatty acid esters of glycerol	9 000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25 000 mg/L	
1413	Phosphated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
13.2	***Foods for infants***		
-	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5 000	
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2 000	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500	
304	Ascorbyl palmitate	100	
307	Tocopherols, d-alpha-, concentrate	300	Of fat
307b	Tocopherols concentrate, mixed	300	Of fat
322	Lecithin	15 000	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
307b	Tocopherols concentrate, mixed	300	Of fat
322	Lecithin	15 000	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	10 000	
410	Locust bean (carob bean) gum	10 000	
412	Guar gum	10 000	
414	Gum arabic (Acacia)	10	
415	Xanthan gum	10 000	
440	Pectin	10 000	
471	Mono- and diglycerides of fatty acids	5 000	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
509	Calcium chloride	750	
1412	Distarch phosphate	50 000	In total
1413	Phosphated distarch phosphate	50 000	In total
1414	Acetylated distarch phosphate	50 000	In total
1422	Acetylated distarch adipate	50 000	In total
1440	Hydroxypropyl starch	50 000	In total
13.3	***Formulated meal replacements, formulated supplementary foods and special purpose foods for the purposes of Standard 2.9.6***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
950	Acesulphame potassium	500	
956	Alitame	85	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4	***Formulated supplementary sports foods***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	300	
160b	Annatto extracts	100	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4.1	**Solid formulated supplementary sports foods**		
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
280	Propionic acid	400	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
281	Sodium propionate	400	
282	Calcium propionate	400	
13.4.2	**Liquid formulated supplementary sports foods**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
13.5	***Food for special medical purposes***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 500	
338	Phosphoric acid	GMP	See Note, below
524	Sodium hydroxide	GMP	See Note, below
525	Potassium hydroxide	GMP	See Note, below
			Note Permitted for use as an acidity regulator
950	Acesulphame potassium	450	
954	Saccharin	200	
962	Aspartame-acesulphame salt	450	
13.5.1	**Liquid food for special medical purposes**		
123	Amaranth	30	
160b	Annatto extracts	10	
13.5.2	**Food (other than liquid food) for special medical purposes**		
123	Amaranth	300	
160b	Annatto extracts	25	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
14	**Non-alcoholic and alcoholic beverages**		
14.1	***Non-alcoholic beverages and brewed soft drinks***		
14.1.1	**Waters**		
14.1.1.1	***Mineral water***		
290	Carbon dioxide	GMP	
14.1.1.2	***Carbonated, mineralised and soda waters***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.2	**Fruit and vegetable juices and fruit and vegetable juice products**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	See Note, below

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	See Note, below
220 221 222 223	Sulphur dioxide and sodium and	115	See Note, below
224, 225 228	potassium sulphites		
243	Ethyl lauroyl arginate	50	See Note, below
281	Sodium propionate	GMP	See Note, below
282	Calcium propionate	GMP	See Note, below
			Note For each item under 14.1.2, the *GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment
14.1.2.1	***Fruit and vegetable juices***		
	Additives permitted at GMP		For juice separated by other than mechanical means only
	Colourings permitted at GMP		For juice separated by other than mechanical means only
	Colourings permitted to a maximum level		For juice separated by other than mechanical means only
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
330	Citric acid	GMP	
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
960	Steviol glycosides	50	
14.1.2.1.1	*Coconut milk coconut cream and coconut syrup*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
14.1.2.1.2	*Tomato juices pH < 4.5*		
234	Nisin	GMP	
14.1.2.2	***Fruit and vegetable juice products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.2.2.1	*Fruit drink*		
385	Calcium disodium EDTA	33	Only carbonated products
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
480	Dioctyl sodium sulphosuccinate	10	
14.1.2.2.2	*Low joule fruit and vegetable juice products*		
950	Acesulphame potassium	3 000	
952	Cyclamates	400	
954	Saccharin	80	
960	Steviol glycosides	125	
962	Aspartame-acesulphame salt	6 800	
14.1.2.2.3	*Soy bean beverage (plain or flavoured)*		
960	Steviol glycosides	100	Only plain soy bean beverage
960	Steviol glycosides	200	Only flavoured soy bean beverage
14.1.3	**Water based flavoured drinks**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	100	Only tonic drinks, bitter drinks and quinine drinks
123	Amaranth	30	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
243	Ethyl lauroyl arginate	50	
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	
952	Cyclamates	350	
954	Saccharin	150	
956	Alitame	40	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	6 800	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.3.0.1	*Electrolyte drink and electrolyte drink base*		
950	Acesulphame potassium	150	
951	Aspartame	150	
962	Aspartame-acesulphame salt	230	
14.1.3.0.2	*Cola type drinks*		
	Caffeine	145	
338	Phosphoric acid	570	
14.1.3.3	***Brewed soft drink***		
950	Acesulphame potassium	1 000	See Note, below
951	Aspartame	1 000	See Note, below
952	Cyclamates	400	See Note, below

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
954	Saccharin	50	See Note, below
955	Sucralose	250	See Note, below
956	Alitame	40	See Note, below
957	Thaumatin	GMP	See Note, below
962	Aspartame-acesulphame salt	1 500	See Note, below
			Note Section 1.3.1—5 does not apply
14.1.4	**Formulated Beverages**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	Only products containing fruit or vegetable juice
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
281	Sodium propionate	GMP	Only products containing fruit or vegetable juice
282	Calcium propionate	GMP	Only products containing fruit or vegetable juice
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	See Note, below
951	Aspartame	GMP	See Note, below
954	Saccharin	150	See Note, below
955	Sucralose	GMP	See Note, below
956	Alitame	40	See Note, below
957	Thaumatin	GMP	See Note, below
			Note Section 1.3.1—5 does not apply
960	Steviol glycosides	200	
961	Neotame	GMP	See Note, below
962	Aspartame-acesulphame salt	6 800	See Note, below
			Note Section 1.3.1—5 does not apply
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.5	**Coffee, coffee substitutes, tea, herbal infusions and similar products**		
	additives permitted at GMP		
950	Acesulphame potassium	500	
960	Steviol glycosides	100	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	30	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
14.2	***Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)***		
14.2.1	**Beer and related products**		
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	
234	Nisin	GMP	
290	Carbon dioxide	GMP	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.2.2	**Wine, sparkling wine and fortified wine**		
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
163ii	Grape skin extract	GMP	
170	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
301	Sodium ascorbate	GMP	
302	Calcium ascorbate	GMP	
315	Erythorbic acid	GMP	
316	Sodium erythorbate	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
414	Gum arabic	GMP	
431	Polyoxyethylene (40) stearate	GMP	
455	Yeast mannoproteins	400	
466	Sodium carboxymethylcellulose	GMP	Only wine and sparkling wine
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
501	Potassium carbonates	GMP	
636	Maltol	250	Only wine made with other than *Vitis vinifera* grapes
637	Ethyl maltol	100	Only wine made with other than *Vitis vinifera* grapes
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400	For product containing greater than 35 g/L residual sugars
		(b) 250	For product containing less than 35 g/L residual sugars
14.2.3	**Wine based drinks and reduced alcohol wines**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
123	Amaranth	30	
160b	Annatto extracts	10	
175	Gold	100	
14.2.4	**Fruit wine, vegetable wine and mead (including cider and perry)**		
150a	Caramel I – plain	1 000	
150b	Caramel II – caustic sulphite process	1 000	
150c	Caramel III – ammonia process	1 000	
150d	Caramel IV – ammonia sulphite process	1 000	
170i	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
14.2.4.0.1	*Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
14.2.4.0.2	*Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	
14.2.4.1	***Fruit wine products and vegetable wine products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
14.2.5	**Spirits and liqueurs**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.3	***Alcoholic beverages not included in item 14.2***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250	
342	Ammonium phosphates	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
20	**Foods not included in items 0 to 14**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
20.1	***Beverages***		
160b	Annatto extracts	10	
20.2	***Food other than beverages***		
160b	Annatto extracts	25	
20.2.0.1	***Custard mix, custard powder and blancmange powder***		
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	80	
962	Aspartame-acesulphame salt	1 100	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
20.2.0.2	***Jelly***		
123	Amaranth	300	
950	Acesulphame potassium	500	
956	Alitame	100	
952	Cyclamates	1 600	
954	Saccharin	160	
960	Steviol glycosides	260	
962	Aspartame-acesulphame salt	1 100	
20.2.0.3	***Dairy and fat based desserts, dips and snacks***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	400	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	150	Only dairy and fat based dessert products
962	Aspartame-acesulphame salt	1 100	
20.2.0.4	***Sauces and toppings (including mayonnaises and salad dressings)***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	200	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75	
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
475	Polyglycerol esters of fatty acids	20 000	
480	Dioctyl sodium sulphosuccinate	50	
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
960	Steviol glycosides	320	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
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	

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 16 Types of substances that may be used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard lists substances for the definitions, in subsection 1.1.2—11(3), of ***additive permitted at GMP***, ***colouring permitted at GMP*** and ***colouring permitted to a maximum level***.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S16—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 16 – Types of substances that may be used as food additives.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S16—2 Additives permitted at GMP

For subsection 1.1.2—11(3), the additives permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Additives permitted at GMP—alphabetical listing

Acetic acid, glacial	260
Acetic and fatty acid esters of glycerol	472a
Acetylated distarch adipate	1422
Acetylated distarch phosphate	1414
Acetylated oxidised starch	1451
Acid treated starch	1401
Adipic acid	355
Advantame	969
Agar	406
Alginic acid	400
Alkaline treated starch	1402
Aluminium silicate	559
Ammonium acetate	264
Ammonium alginate	403
Ammonium carbonates	503
Ammonium chloride	510
Ammonium citrates	380
Ammonium fumarate	368
Ammonium lactate	328
Ammonium malate	349
Ammonium phosphates	342
Ammonium salts of phosphatidic acid	442
Arabinogalactan (larch gum)	409
Ascorbic acid	300
Aspartame (technological use consistent with section 1.3.1—5 only)	951
Beeswax, white & yellow	901
Bentonite	558
Bleached starch	1403
Butane (for pressurised food containers only)	943a
Calcium acetate	263
Calcium alginate	404
Calcium aluminium silicate	556
Calcium ascorbate	302
Calcium carbonates	170
Calcium chloride	509
Calcium citrate	333
Calcium fumarate	367
Calcium gluconate	578
Calcium glutamate, Di-L-	623
Calcium hydroxide	526
Calcium lactate	327
Calcium lactylates	482
Calcium lignosulphonate (40-65)	1522
Calcium malates	352
Calcium oxide	529

Calcium phosphates	341
Calcium silicate	552
Calcium sulphate	516
Calcium tartrate	354
Carbon dioxide	290
Carnauba wax	903
Carrageenan	407
Cellulose, microcrystalline and powdered	460
Citric acid	330
Citric and fatty acid esters of glycerol	472c
Cupric sulphate	519
Dextrin roasted starch	1400
Diacetyltartaric and fatty acid esters of glycerol	472e
Disodium guanylate, 5′-	627
Disodium inosinate, 5′-	631
Disodium ribonucleotides, 5′-	635
Distarch phosphate	1412
Enzyme treated starches	1405
Erythorbic acid	315
Erythritol	968
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Ferric ammonium citrate	381
Ferrous gluconate	579
*Permitted flavouring substances, excluding quinine and caffeine	-
Fumaric acid	297
Gellan gum	418
Glucono delta-lactone	575
Glycerin (glycerol)	422
Guar gum	412
Gum arabic (Acacia)	414
Hydrochloric acid	507
Hydroxypropyl cellulose	463
Hydroxypropyl distarch phosphate	1442
Hydroxypropyl methylcellulose	464
Hydroxypropyl starch	1440
Isobutane (for pressurised food containers only)	943b
Isomalt	953
Karaya gum	416
L-glutamic acid	620
Lactic acid	270
Lactic and fatty acid esters of glycerol	472b
Lactitol	966
Lecithin	322
Locust bean (carob bean) gum	410
Lysozyme	1105
Magnesium carbonates	504
Magnesium chloride	511
Magnesium glutamate, Di-L-	625
Magnesium lactate	329
Magnesium phosphates	343
Magnesium silicates	553
Magnesium sulphate	518
Malic acid	296
Maltitol & maltitol syrup	965
Mannitol	421
Metatartaric acid	353
Methyl cellulose	461
Methyl ethylcellulose	465
Mono- and diglycerides of fatty acids	471
Monoammonium glutamate, L-	624
Monopotassium glutamate, L-	622
Monosodium glutamate, L-	621
Monostarch phosphate	1410
Nitrogen	941
Neotame (technological use consistent with section 1.3.1—5 only)	961
Nitrous oxide	942
Octafluorocyclobutane (for pressurised food containers only)	946
Oxidised starch	1404

Pectins	440
Petrolatum (petroleum jelly)	905b
Phosphated distarch phosphate	1413
Polydextroses	1200
Polydimethylsiloxane	900a
Polyethylene glycol 8000	1521
Polyoxyethylene (20) sorbitan monooleate	433
Polyoxyethylene (20) sorbitan monostearate	435
Polyoxyethylene (20) sorbitan tristearate	436
Polyphosphates	452
Potassium acetate or potassium diacetate	261
Potassium adipate (Salt reduced and low sodium foods only)	357
Potassium alginate	402
Potassium ascorbate	303
Potassium carbonates	501
Potassium chloride	508
Potassium citrates	332
Potassium fumarate	366
Potassium gluconate	577
Potassium lactate	326
Potassium malates	351
Potassium phosphates	340
Potassium sodium tartrate	337
Potassium sulphate	515
Potassium tartrates	336
Processed eucheuma seaweed	407a
Propane (for pressurised food containers only)	944
Propylene glycol	1520
Propylene glycol alginate	405
Propylene glycol esters of fatty acids	477
Pyrophosphates	450
Shellac	904
Silicon dioxide (amorphous)	551
Sodium acetates	262
Sodium alginate	401
Sodium aluminosilicate	554
Sodium ascorbate	301
Sodium carbonates	500
Sodium carboxymethylcellulose	466
Sodium citrates	331
Sodium erythorbate	316
Sodium fumarate	365
Sodium gluconate	576
Sodium lactate	325
Sodium lactylates	481
Sodium malates	350
Sodium phosphates	339
Sodium sulphates	514
Sodium tartrate	335
Sorbitan monostearate	491
Sorbitan tristearate	492
Sorbitol	420
Starch acetate	1420
Starch sodium octenylsuccinate	1450
Stearic acid	570
Sucralose (technological use consistent with section 1.3.1—5 only)	955
Sucrose esters of fatty acids	473
Tara gum	417
Tartaric acid	334
Tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Thaumatin	957
Tragacanth gum	413
Triacetin	1518
Triphosphates	451
Xanthan gum	415
Xylitol	967
Yeast mannoproteins	455

–	*Permitted flavouring substances, excluding quinine and caffeine
170	Calcium carbonates
260	Acetic acid, glacial
261	Potassium acetate or potassium diacetate
262	Sodium acetates
263	Calcium acetate
264	Ammonium acetate
270	Lactic acid
290	Carbon dioxide
296	Malic acid
297	Fumaric acid
300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
315	Erythorbic acid
316	Sodium erythorbate
322	Lecithin
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
328	Ammonium lactate
329	Magnesium lactate
330	Citric acid
331	Sodium citrates
332	Potassium citrates
333	Calcium citrate
334	Tartaric acid
335	Sodium tartrate
336	Potassium tartrates
337	Potassium sodium tartrate
339	Sodium phosphates
340	Potassium phosphates
341	Calcium phosphates
342	Ammonium phosphates
343	Magnesium phosphates
349	Ammonium malate
350	Sodium malates
351	Potassium malates
352	Calcium malates
353	Metatartaric acid
354	Calcium tartrate
355	Adipic acid
357	Potassium adipate (Salt reduced and low sodium foods only)
365	Sodium fumarate
366	Potassium fumarate
367	Calcium fumarate
368	Ammonium fumarate
380	Ammonium citrates
381	Ferric ammonium citrate
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan (larch gum)
410	Locust bean (carob bean) gum
412	Guar gum
413	Tragacanth gum
414	Gum arabic (Acacia)
415	Xanthan gum
416	Karaya gum
417	Tara gum
418	Gellan gum
420	Sorbitol
421	Mannitol
422	Glycerin (glycerol)
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
440	Pectins

442	Ammonium salts of phosphatidic acid
450	Pyrophosphates
451	Triphosphates
452	Polyphosphates
455	Yeast mannoproteins
460	Cellulose, microcrystalline and powdered
461	Methyl cellulose
463	Hydroxypropyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethylcellulose
466	Sodium carboxymethylcellulose
470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
471	Mono- and diglycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
477	Propylene glycol esters of fatty acids
481	Sodium lactylates
482	Calcium lactylates
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonates
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
510	Ammonium chloride
511	Magnesium chloride
514	Sodium sulphates
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
529	Calcium oxide
551	Silicon dioxide (amorphous)
552	Calcium silicate
553	Magnesium silicates
554	Sodium aluminosilicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
570	Stearic acid
575	Glucono delta-lactone
576	Sodium gluconate
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
620	L-glutamic acid
621	Monosodium glutamate, L-
622	Monopotassium glutamate, L-
623	Calcium glutamate, Di-L-
624	Monoammonium glutamate, L-
625	Magnesium glutamate, Di-L-
627	Disodium guanylate, 5′-
631	Disodium inosinate, 5′-
635	Disodium ribonucleotides, 5′-
900a	Polydimethylsiloxane
901	Beeswax, white & yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum (petroleum jelly)
941	Nitrogen
942	Nitrous oxide
943a	Butane (for pressurised food containers only)
943b	Isobutane (for pressurised food containers only)
944	Propane (for pressurised food containers only)
946	Octafluorocyclobutane (for pressurised food containers only)
951	Aspartame (technological use consistent with section 1.3.1—5 only)
953	Isomalt

955	Sucralose (technological use consistent with section 1.3.1—5 only)
957	Thaumatin
961	Neotame (technological use consistent with section 1.3.1—5 only)
965	Maltitol & maltitol syrup
966	Lactitol
967	Xylitol
968	Erythritol
969	Advantame
1105	Lysozyme
1200	Polydextroses
1400	Dextrin roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1451	Acetylated oxidised starch
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000
1522	Calcium lignosulphonate (40-65)

S16—3 Colouring permitted at GMP

(1) For section subsection 1.1.2—11(3), the *colourings permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Colouring permitted at GMP—alphabetical listing

Alkanet (& Alkannin)	103
Anthocyanins	163
Beet Red	162
Caramel I – plain	150a
Caramel II – caustic sulphite process	150b
Caramel III –ammonia process	150c
Caramel IV – ammonia sulphite process	150d
Carotenal, b-apo-8′-	160e
Carotenes	160a
Carotenoic acid, b-apo-8′-, methyl or ethyl esters	160f
Chlorophylls	140
Chlorophylls, copper complexes	141
Cochineal and carmines	120
Curcumins	100
Flavoxanthin	161a
Iron oxides	172
Kryptoxanthin	161c
Lutein	161b
Lycopene	160d
Paprika oleoresins	160c
Rhodoxanthin	161f
Riboflavins	101
Rubixanthan	161d
Saffron, crocetin and crocin	164
Titanium dioxide	171
Vegetable carbon	153
Violoxanthin	161e

Colouring permitted at GMP—numerical listing

100	Curcumins	160e	Carotenal, b-apo-8′-
101	Riboflavins	160f	Carotenoic acid, b-apo-8′-, methyl or ethyl esters
103	Alkanet (& Alkannin)	161a	Flavoxanthin
120	Cochineal and carmines	161b	Lutein
140	Chlorophylls	161c	Kryptoxanthin
141	Chlorophylls, copper complexes	161d	Rubixanthan
150a	Caramel I – plain	161e	Violoxanthin
150b	Caramel II – caustic sulphite process	161f	Rhodoxanthin
150c	Caramel III – ammonia process	162	Beet Red
150d	Caramel IV – ammonia sulphite process	163	Anthocyanins
153	Vegetable carbon	164	Saffron, crocetin and crocin
160a	Carotenes	171	Titanium dioxide
160c	Paprika oleoresins	172	Iron oxides
160d	Lycopene		

S16—4 Colourings permitted to a maximum level

For subsection 1.1.2—11(3), the colourings permitted to a maximum level are the substances listed in the following table (first in alphabetical order, then in numerical order):

Note See subsection 1.3.1—4(3), which establishes a maximum level for all colourings used in a food

Colourings permitted to maximum level—alphabetical listing

Allura red AC	129	Green S	142
Azorubine / Carmoisine	122	Indigotine	132
Brilliant black BN	151	Ponceau 4R	124
Brilliant blue FCF	133	Quinoline yellow	104
Brown HT	155	Sunset yellow FCF	110
Fast green FCF	143	Tartrazine	102

Colourings permitted to maximum level—numerical listing

102	Tartrazine	132	Indigotine
104	Quinoline yellow	133	Brilliant blue FCF
110	Sunset yellow FCF	142	Green S
122	Azorubine / Carmoisine	143	Fast green FCF
124	Ponceau 4R	151	Brilliant black BN
129	Allura red AC	155	Brown HT

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 17 Vitamins and minerals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Use of vitamins and minerals is regulated by several standards, including Standard 1.1.1 and Standard 1.3.2. This Standard:

- lists foods and amounts for the definition of ***reference quantity*** in section 1.1.2—2; and
- contains permissions to use vitamins and minerals as nutritive substances for section 1.3.2—3; and
- lists permitted forms of vitamins and minerals for subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c) and sub-subparagraph 2.9.4—3(1)(a)(ii)(A), as well as permitted forms of calcium for paragraph 2.10.3—3(b); and
- lists vitamins and minerals for the definition of ***claimable vitamin or mineral*** in subsection 2.9.3—6(6) and subsection 2.9.3—8(7).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S17—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 17 – Vitamins and minerals.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S17—2 Permitted forms of vitamins

Permitted forms of vitamins

Vitamin	***Permitted form***
Vitamin A	
Retinol forms	Vitamin A (retinol)
	Vitamin A acetate (retinyl acetate)
	Vitamin A palmitate (retinyl palmitate)
	Vitamin A propionate (retinyl propionate)
Provitamin A forms	beta-apo-8′-carotenal
	beta-carotene-synthetic
	carotenes-natural
	beta-apo-8′-carotenoic acid ethyl ester
Thiamin (Vitamin B_1)	Thiamin hydrochloride
	Thiamin mononitrate
	Thiamin monophosphate
Riboflavin (Vitamin B_2)	Riboflavin
	Riboflavin-5′-phosphate sodium
Niacin	Niacinamide (nicotinamide)
	Nicotinic acid
Folate	Folic acid
	L-methyltetrahydrofolate, calcium
Vitamin B_6	Pyridoxine hydrochloride
Vitamin B_{12}	Cyanocobalamin
	Hydroxocobalamin

Vitamin	*Permitted form*
Pantothenic acid	Calcium pantothenate
	Dexpanthenol
Vitamin C	L-ascorbic acid
	Ascorbyl palmitate
	Calcium ascorbate
	Potassium ascorbate
	Sodium ascorbate
Vitamin D	Vitamin D_2 (ergocalciferol)
	Vitamin D_3 (cholecalciferol)
Vitamin E	dl-alpha-tocopherol
	d-alpha-tocopherol concentrate
	Tocopherols concentrate, mixed
	d-alpha-tocopheryl acetate
	dl-alpha-tocopheryl acetate
	d-alpha-tocopheryl acetate concentrate
	d-alpha-tocopheryl acid succinate

S17—3 Permitted forms of minerals

For section 1.3.2—3(a), subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c), sub-subparagraph 2.9.4—3(1)(a)(ii)(A), and paragraph 2.10.3—3(b), the permitted forms of minerals are:

Permitted forms of minerals

Mineral	*Permitted form*
Calcium	Calcium carbonate
	Calcium chloride
	Calcium chloride, anhydrous
	Calcium chloride solution
	Calcium citrate
	Calcium gluconate
	Calcium glycerophosphate
	Calcium lactate
	Calcium oxide
	Calcium phosphate, dibasic
	Calcium phosphate, monobasic
	Calcium phosphate, tribasic
	Calcium sodium lactate
	Calcium sulphate
Iron	Ferric ammonium citrate, brown or green
	Ferric ammonium phosphate
	Ferric citrate
	Ferric hydroxide

Mineral	*Permitted form*
	Ferric phosphate
	Ferric pyrophosphate
	Ferric sodium edetate (other than for breakfast cereals as purchased or formulated supplementary food for young children)
	Ferric sulphate (iron III sulphate)
	Ferrous carbonate
	Ferrous citrate
	Ferrous fumarate
	Ferrous gluconate
	Ferrous lactate
	Ferrous succinate
Iron	Ferrous sulphate (iron II sulphate)
	Ferrous sulphate, dried
	Iron, reduced (ferrum reductum)
Iodine	Potassium iodate
	Potassium iodide
	Sodium iodate
	Sodium iodide
Magnesium	Magnesium carbonate
	Magnesium chloride
	Magnesium gluconate
	Magnesium oxide
	Magnesium phosphate, dibasic
	Magnesium phosphate, tribasic
	Magnesium sulphate
Phosphorus	Calcium phosphate, dibasic
	Calcium phosphate, monobasic
	Calcium phosphate, tribasic
	Bone phosphate
	Magnesium phosphate, dibasic
	Magnesium phosphate, tribasic
	Calcium glycerophosphate
	Potassium glycerophosphate
	Phosphoric acid
	Potassium phosphate, dibasic
	Potassium phosphate, monobasic
	Sodium phosphate, dibasic
Selenium	Seleno methionine
	Sodium selenate
	Sodium selenite
Zinc	Zinc acetate

Mineral	*Permitted form*
	Zinc chloride
	Zinc gluconate
	Zinc lactate
	Zinc oxide
	Zinc sulphate

S17—4 Permitted uses of vitamins and minerals

For sections 1.3.2—3 and 1.3.2—4, the foods are listed in the table:

Permitted uses of vitamins and minerals

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Cereals and cereal products		
Biscuits containing not more than 200 g/kg fat and not more than 50 g/kg sugars *Reference quantity—35 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Bread *Reference quantity—50 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Folate	(a) bread that contains no wheat flour—100 µg (50%); (b) other foods—0	
Breakfast cereals, as purchased *Reference quantity—a normal serving*		
Provitamin A forms of Vitamin A	200 µg (25%)	
Thiamin	0.55 mg (50%)	

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin C	10 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Iron – except ferric sodium edetate	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Cereal flours *Reference quantity—35 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Pasta *Reference quantity—the amount that is equivalent to 35 g of uncooked dried pasta*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Dairy products		
Dried milks *Reference quantity—200 mL*		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.4 mg (25%)	
Vitamin D	2.5 µg (25%)	3.0 µg
Calcium	400 mg (50%)	

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Modified milks and skim milk *Reference quantity—200 mL*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	400 mg (50%)	
Cheese and cheese products *Reference quantity—25 g*		
Vitamin A	110 µg (15%)	125 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Yoghurts (with or without other foods) *Reference quantity—150 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
Dairy desserts containing no less than 3.1% m/m milk protein *Reference quantity—150 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
Ice cream and ice confections containing no less than 3.1% m/m milk protein *Reference quantity—75 g*		
Calcium	200 mg (25%)	
Cream and cream products containing no more than 40% m/m milkfat *Reference quantity—30 mL*		
Vitamin A	110 µg (15%)	125 µg
Butter *Reference quantity—10 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Edible oils and spreads		
Edible oil spreads and margarine *Reference quantity—10 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Vitamin E	(a) edible oil spreads and margarine containing no more than 28% total *saturated fatty acids and trans fatty acids—3.5 mg (35%); (b) other foods—0	

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Edible oils *Reference quantity—10 g*		
Vitamin E	(a) sunflower oil and safflower oil—7.0 mg (70%); (b) other edible oils containing no more than 28% total *saturated fatty acids and trans fatty acids—3.0 mg (30%)	
Extracts		
Extracts of meat, vegetables or yeast (including modified yeast) and foods containing no less than 800 g/kg of extracts of meat, vegetables or yeast (including modified yeast) *Reference quantity—5 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin B_{12}	0.5 µg (25%)	
Folate	100 µg (50%)	
Iron	1.8 mg (15%)	
Fruit juice, vegetable juice, fruit drink and fruit cordial		
All fruit juice and concentrated fruit juice (including tomato juice) *Reference quantity—200 mL*		
Calcium	200 mg (25%)	
Folate	100 µg (50%)	
Vitamin C	(a) blackcurrant juice—500 mg (12.5 times) (b) guava juice—400 mg (10 times) (c) other juice—120 mg (3 times)	
Provitamin A forms of Vitamin A	(a) mango juice—800 µg (1.1 times) (b) pawpaw juice—300 µg (40%) (c) other juice—200 µg (25%)	
Vegetable juice (including tomato juice) *Reference quantity—200 mL*		
Vitamin C	60 mg (1.5 times)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Fruit drinks, vegetable drinks and fruit and vegetable drinks containing at least 250 mL/L of the juice, purée or comminution of the fruit or vegetable or both; fruit drink, vegetable drink or fruit and vegetable drink concentrate which contains in a reference quantity at least 250 mL/L of the juice, purée or comminution of the fruit or vegetable, or both *Reference quantity—200 mL*		
Folate	refer to section 1.3.2—5	
Vitamin C	refer to section 1.3.2—5	
Provitamin A forms of vitamin A	refer to section 1.3.2—5	

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Calcium	200 mg (25%)	
Fruit cordial, fruit cordial base *Reference quantity—200 mL*		
Vitamin C	refer to section 1.3.2—5	
Analogues derived from legumes		
Beverages containing no less than 3% m/m protein derived from legumes *Reference quantity—200 mL*		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B_6	no claim permitted	0.12 mg
Vitamin B_{12}	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	
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 *Reference quantity—100 g*		
Thiamin	0.16 mg (15%)	
Riboflavin	0.26 mg (15%)	
Niacin	5.0 mg (50%)	
Vitamin B_6	0.5 mg (30%)	
Vitamin B_{12}	2.0 µg (100%)	
Folate	no claim permitted	10 µg
Iron	3.5 mg (30%)	
Magnesium	no claim permitted	26 mg
Zinc	4.4 mg (35%)	
Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes *Reference quantity—150 g*		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.08 mg
Riboflavin	0.43 mg (25%)	
Vitamin B_6	no claim permitted	0.11 mg
Vitamin B_{12}	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	20 µg (10%)	
Calcium	320 mg (40%)	

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.7 mg
Iodine	15 µg (10%)	
Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes *Reference quantity—75 g*		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.26 mg (15%)	
Vitamin B_{12}	0.2 µg (10%)	
Calcium	200 mg (25%)	
Phosphorus	no claim permitted	80 mg
Analogues of cheese containing no less than 15% m/m protein derived from legumes *Reference quantity—25 g*		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.17 mg (10%)	
Vitamin B_{12}	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Zinc	no claim permitted	1.0 mg
Iodine	no claim permitted	10 µg
Composite products		
Soups, prepared for consumption in accordance with directions *Reference quantity—200 mL*		
Calcium	200 mg (25%)	
Analogues derived from cereals		
Beverages containing no less than 0.3% m/m protein derived from cereals *Reference quantity—200 mL*		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B_6	no claim permitted	0.12 mg
Vitamin B_{12}	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Formulated beverages		
Formulated beverages *Reference quantity—600 mL*		
Folate	50 µg (25%)	
Vitamin C	40 mg (100%)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Niacin	2.5 mg (25%)	
Thiamin	0.28 mg (25%)	
Riboflavin	0.43 mg (25%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin B_{12}	0.5 µg (25%)	
Vitamin D	2.5 µg (25%)	
Vitamin E	2.5 mg (25%)	
Iodine	38 µg (25%)	
Pantothenic acid	1.3 mg (25%)	
Selenium	17.5 µg (25%)	

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 18 Processing aids

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as processing aids are regulated by Standard 1.1.1 and Standard 1.3.3. This standard lists substances that may be used as processing aids for paragraph 1.1.2—13(3)(a) and contains permissions to use substances as processing aids for Standard 1.3.3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S18—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 18 – Processing aids.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S18—2 Generally permitted processing aids—substances for section 1.3.3—4

(1) For paragraph 1.3.3—4(2)(b), the substances are:

Generally permitted processing aids

activated carbon
ammonia
ammonium hydroxide
argon
bone phosphate
carbon monoxide
diatomaceous earth
ethoxylated fatty alcohols
ethyl alcohol
fatty acid polyalkylene glycol ester
furcellaran
hydrogenated glucose syrups
isopropyl alcohol
magnesium hydroxide
oleic acid
oleyl oleate
oxygen
perlite
phospholipids
phosphoric acid
polyethylene glycols
polyglycerol esters of fatty acids
polyglycerol esters of interesterified ricinoleic acid
polyoxyethylene 40 stearate
potassium hydroxide
propylene glycol alginate
silica or silicates
sodium hydroxide
sodium lauryl sulphate
sulphuric acid
tannic acid

(2) In this section:

silica or ***silicates*** includes:

(a) sodium calcium polyphosphate silicate; and
(b) sodium hexafluorosilicate; and
(c) sodium metasilicate; and
(d) sodium silicate; and
(e) silica; and
(f) modified silica;

that complies with a specification in section S3—2 or S3—3.

Note Silicates that are additives permitted at GMP (see section S16—2) may also be used as processing aids, in accordance with paragraph 1.3.3—4(2)(a).

S18—3 Permitted processing aids for certain purposes

For section 1.3.3—5, the substances, foods and maximum permitted levels are:

Permitted processing aids for certain purposes (section 1.3.3—5)

Substance	***Maximum permitted level (mg/kg)***
Technological purpose—Antifoam agent	
Butanol	10
Oxystearin	GMP
Polydimethylsiloxane	10
Polyethylene glycol dioleate	GMP
Polyethylene/ polypropylene glycol copolymers	GMP
Soap	GMP
Sorbitan monolaurate	1
Sorbitan monooleate	1
Technological purpose—Catalyst	
Chromium (excluding chromium VI)	0.1
Copper	0.1
Molybdenum	0.1
Nickel	1.0
Peracetic acid	0.7
Potassium ethoxide	1.0
Potassium (metal)	GMP
Sodium (metal)	GMP
Sodium ethoxide	1.0
Sodium methoxide	1.0
Technological purpose—decolourants, clarifying, filtration and adsorbent agents	
Acid clays of montmorillonite	GMP
Chloromethylated aminated styrene-divinylbenzene resin	GMP
Co-extruded polystyrene and polyvinyl polypyrrolidone	GMP
Copper sulphate	GMP
Dimethylamine-epichlorohydrin copolymer	150
Dimethyldialkylammonium chloride	GMP
Technological purpose—decolourants, clarifying, filtration and adsorbent agents	
Divinylbenzene copolymer	GMP
High density polyethylene co-extruded with kaolin	GMP
Iron oxide	GMP
Fish collagen, including isinglass	GMP
Magnesium oxide	GMP
Modified polyacrylamide resins	GMP

Substance	***Maximum permitted level (mg/kg)***
Nylon	GMP
Phytates (including phytic acid, magnesium phytate & calcium phytate)	GMP
Polyester resins, cross-linked	GMP
Polyethylene	GMP
Polypropylene	GMP
Polyvinyl polypyrrolidone	GMP
Potassium ferrocyanide	0.1
Technological purpose—desiccating preparation	
Aluminium sulphate	GMP
Ethyl esters of fatty acids	GMP
Short chain triglycerides	GMP
Technological purpose—ion exchange resin	
Completely hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	GMP
Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, dimethylamine, diethylenetriamine, or dimethylethanolamine	GMP
Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamin cross-linked with epichlorohydrin	GMP
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP
Technological purpose—ion exchange resin	
Epichlorohydrin cross-linked with ammonia and then quaternised with methyl chloride to contain not more than 18% strong base capacity by weight of total exchange capacity	GMP
Hydrolysed copolymer of methyl acrylate and divinylbenzene	GMP
Methacrylic acid-divinylbenzene copolymer	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 3.5% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% by weight divinylbenzene and not more than 0.6% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 7% by weight divinylbenzene and not more than 2.3% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine and quaternised with methyl chloride	GMP
Reaction resin of formaldehyde, acetone, and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% of the starting amount of cellulose	GMP

Substance	***Maximum permitted level (mg/kg)***
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% of the starting amount of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 250% of the starting amount of cellulose	GMP
Technological purpose—ion exchange resin	
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated, whereby the amount of epichlorohydrin plus propylene oxide employed is no more than 250% of the starting amount of cellulose	GMP
Styrene-divinylbenzene cross-linked copolymer, chloromethylated then aminated with dimethylamine and oxidised with hydrogen peroxide whereby the resin contains not more than 15% of vinyl N,N-dimethylbenzylamine-N-oxide and not more than 6.5% of nitrogen	GMP
Sulphite-modified cross-linked phenol-formaldehyde, with modification resulting in sulphonic acid groups on side chains	GMP
Sulphonated anthracite coal	GMP
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene, and acrylonitrile or methyl acrylate	GMP
Sulphonated tetrapolymer of styrene, divinylbenzene, acrylonitrile, and methyl acrylate derived from a mixture of monomers containing not more than a total of 2% by weight of acrylonitrile and methyl acrylate	GMP
Technological purpose—lubricant, release and anti-stick agent	
Acetylated mono- and diglycerides	100
Mineral oil based greases	GMP
Thermally oxidised soya-bean oil	320
White mineral oil	GMP
Technological purpose—carrier, solvent, diluent	
Benzyl alcohol	500
Croscarmellose sodium	GMP
Ethyl acetate	GMP
Glycerol diacetate	GMP
Glyceryl monoacetate	GMP
Glycine	GMP
Isopropyl alcohol	1000
L-Leucine	GMP
Triethyl citrate	GMP

S18—4 Permitted enzymes

(1) For section 1.3.3—6, the enzymes and sources are set out in:

(a) subsection (3) (permitted enzymes of animal origin); and

(b) subsection (4) (permitted enzymes of plant origin); and

(c) subsection (5) (permitted enzymes of microbial origin).

(2) The sources listed in relation to enzymes of microbial origin may contain additional copies of genes from the same organism.

Note 1 EC, followed by a number, means the number the Enzyme Commission uses to classify the principal enzyme activity, which is known as the Enzyme Commission number.

Note 2 ATCC, followed by a number, means the number which the American Type Culture Collection uses to identify a prokaryote.

Note 3 Some enzyme sources identified in this section are protein engineered. If such an enzyme is used as a processing aid, the resulting food may have as an ingredient a food produced using gene technology, and the requirements relating to foods produced using gene technology will apply—see Standard 1.2.1 and Standard 1.5.2. The relevant enzymes are the following:

- Glycerophospholipid cholesterol acyltransferase, protein engineered variant;
- Lipase, triacylglycerol, protein engineered variant;
- Maltotetraohydrolase, protein engineered variant;

(3) The permitted enzymes of animal origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of animal origin

Enzyme	***Source***
Lipase, triacylglycerol (EC 3.1.1.3)	Bovine stomach; salivary glands or forestomach of calf, kid or lamb; porcine or bovine pancreas
Pepsin (EC 3.4.23.1)	Bovine or porcine stomach
Phospholipase A_2 (EC 3.1.1.4)	Porcine pancreas
Thrombin (EC 3.4.21.5)	Bovine or porcine blood
Trypsin (EC 3.4.21.4)	Porcine or bovine pancreas

(4) The permitted enzymes of plant origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of plant origin

Enzyme	***Source***
α-Amylase (EC 3.2.1.1)	Malted cereals
β-Amylase (EC 3.2.1.2)	Sweet potato (*Ipomoea batatas*) Malted cereals
Actinidin (EC 3.4.22.14)	Kiwifruit (*Actinidia deliciosa*)
Ficin (EC 3.4.22.3)	*Ficus* spp.
Fruit bromelain (EC 3.4.22.33)	Pineapple fruit (*Ananas comosus*)
Papain (EC 3.4.22.2)	*Carica papaya*
Stem bromelain (EC 3.4.22.32)	Pineapple stem (*Ananas comosus*)

(5) The permitted enzymes of microbial origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin

Enzyme	***Source***
α-Acetolactate decarboxylase (EC 4.1.1.5)	*Bacillus amyloliquefaciens* *Bacillus subtilis* *Bacillus subtilis*, containing the gene for α-Acetolactate decarboxylase isolated from *Bacillus brevis*
Aminopeptidase (EC 3.4.11.1)	*Aspergillus oryzae* *Lactococcus lactis*

Enzyme	***Source***
α-Amylase (EC 3.2.1.1)	*Aspergillus niger*
	Aspergillus oryzae
	Bacillus amyloliquefaciens
	Bacillus licheniformis
	Bacillus licheniformis, containing the gene for α-Amylase isolated from *Geobacillus stearothermophilus*
	Bacillus subtilis
	Bacillus subtilis, containing the gene for α-Amylase isolated from *Geobacillus stearothermophilus*
	Geobacillus stearothermophilus
β-Amylase (EC 3.2.1.2)	*Bacillus amyloliquefaciens*
	Bacillus subtilis
Amylomaltase (EC 2.4.1.25)	*Bacillus amyloliquefaciens*, containing the gene for amylomaltase derived from *Thermus thermophilus*
α-Arabinofuranosidase (EC 3.2.1.55)	*Aspergillus niger*
Asparaginase (EC 3.5.1.1)	*Aspergillus niger*
	Aspergillus oryzae
Aspergillopepsin I (EC 3.4.23.6)	*Aspergillus niger*
	Aspergillus oryzae
Aspergillopepsin II (EC 3.4.23.19)	*Aspergillus niger*
Carboxylesterase (EC 3.1.1.1)	*Rhizomucor miehei*
Catalase (EC 1.11.1.6)	*Aspergillus niger*
	Micrococcus luteus
Cellulase (EC 3.2.1.4)	*Aspergillus niger*
	Penicillium funiculosum
	Trichoderma reesei
	Trichoderma viride
Chymosin (EC 3.4.23.4)	*Aspergillus niger*
	Escherichia coli K-12 strain GE81
	Kluyveromyces lactis
Cyclodextrin glucanotransferase (EC 2.4.1.19)	*Paenibacillus macerans*
Dextranase (EC 3.2.1.11)	*Chaetomium gracile*
	Penicillium lilacinum
Endo-arabinase (EC 3.2.1.99)	*Aspergillus niger*
Endo-protease (EC 3.4.21.26)	*Aspergillus niger*
β-Fructofuranosidase (EC 3.2.1.26)	*Aspergillus niger*
	Saccharomyces cerevisiae
α-Galactosidase (EC 3.2.1.22)	*Aspergillus niger*
β-Galactosidase (EC 3.2.1.23)	*Aspergillus niger*
	Aspergillus oryzae
	Bacillus circulans ATCC 31382
	Kluyveromyces marxianus
	Kluyveromyces lactis
Glucan 1,3-β-glucosidase (EC 3.2.1.58)	*Trichoderma harzianum*

Enzyme	***Source***
β-Glucanase (EC 3.2.1.6)	*Aspergillus niger* *Aspergillus oryzae* *Bacillus amyloliquefaciens* *Bacillus subtilis* *Disporotrichum dimorphosporum* *Humicola insolens* *Talaromyces emersonii* *Trichoderma reesei*
Glucoamylase (EC 3.2.1.3)	*Aspergillus niger* *Aspergillus oryzae* *Rhizopus delemar* *Rhizopus oryzae* *Rhizopus niveus*
Glucose oxidase (EC 1.1.3.4)	*Aspergillus niger* *Aspergillus oryzae*, containing the gene for glucose oxidase isolated from *Aspergillus niger*
α-Glucosidase (EC 3.2.1.20)	*Aspergillus oryzae* *Aspergillus niger*
β-Glucosidase (EC 3.2.1.21)	*Aspergillus niger*
Glycerophospholipid cholesterol acyltransferase, protein engineered variant (EC 2.3.1.43)	*Bacillus licheniformis*, containing the gene for glycerophospholipid cholesterol acyltransferase isolated from *Aeromonas salmonicida* subsp. *salmonicida*
Hemicellulase endo-1,3-β-xylanase (EC 3.2.1.32)	*Humicola insolens*
Hemicellulase endo-1,4-β-xylanase (EC 3.2.1.8)	*Aspergillus niger* *Aspergillus oryzae* *Aspergillus oryzae*, containing the gene for Endo-1,4-β-xylanase isolated from *Aspergillus aculeatus* *Aspergillus oryzae*, containing the gene for Endo-1,4-β-xylanase isolated from *Thermomyces lanuginosus* *Bacillus amyloliquefaciens* *Bacillus subtilis* *Humicola insolens* *Trichoderma reesei*
Hemicellulase multicomponent enzyme (EC 3.2.1.78)	*Aspergillus niger* *Bacillus amyloliquefaciens* *Bacillus subtilis* *Trichoderma reesei*
Hexose oxidase (EC 1.1.3.5)	*Hansenula polymorpha*, containing the gene for Hexose oxidase isolated from *Chondrus crispus*
Inulinase (EC 3.2.1.7)	*Aspergillus niger*
Lipase, monoacylglycerol (EC 3.1.1.23)	*Penicillium camembertii*

Enzyme	***Source***
Lipase, triacylglycerol (EC 3.1.1.3)	*Aspergillus niger*
	Aspergillus oryzae
	Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from *Fusarium oxysporum*
	Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from *Humicola lanuginosa*
	Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from *Rhizomucor miehei*
	Candida rugosa
	Hansenula polymorpha, containing the gene for Lipase, triacylglycerol isolated from *Fusarium heterosporum*
	Mucor javanicus
	Penicillium roquefortii
	Rhizopus arrhizus
	Rhizomucor miehei
	Rhizopus niveus
	Rhizopus oryzae
Lipase, triacylglycerol, protein engineered variant (EC 3.1.1.3)	*Aspergillus niger*, containing the gene for lipase, triacylglycerol isolated from *Fusarium culmorum*
Lysophospholipase (EC 3.1.1.5)	*Aspergillus niger*
Maltogenic α-amylase (EC 3.2.1.133)	*Bacillus subtilis* containing the gene for maltogenic α-amylase isolated from *Geobacillus stearothermophilus*
Maltotetraohydrolase, protein engineered variant (EC 3.2.1.60)	*Bacillus licheniformis*, containing the gene for maltotetraohydrolase isolated from *Pseudomonas stutzeri*
Metalloproteinase	*Aspergillus oryzae*
	Bacillus amyloliquefaciens
	Bacillus coagulans
	Bacillus subtilis
Mucorpepsin (EC 3.4.23.23)	*Aspergillus oryzae*
	Aspergillus oryzae, containing the gene for Aspartic proteinase isolated from *Rhizomucor meihei*
	Rhizomucor meihei
	Cryphonectria parasitica
Pectin lyase (EC 4.2.2.10)	*Aspergillus niger*
Pectinesterase (EC 3.1.1.11)	*Aspergillus niger*
	Aspergillus oryzae, containing the gene for pectinesterase isolated from *Aspergillus aculeatus*
Phospholipase A_1 (EC 3.1.1.32)	*Aspergillus oryzae*, containing the gene for phospholipase A_1 isolated from *Fusarium venenatum*
Phospholipase A_2 (EC 3.1.1.4)	*Aspergillus niger*, containing the gene isolated from porcine pancreas
	Streptomyces violaceoruber
3-Phytase (EC 3.1.3.8)	*Aspergillus niger*
4-Phytase (EC 3.1.3.26)	*Aspergillus oryzae*, containing the gene for 4-phytase isolated from *Peniophora lycii*
Polygalacturonase or Pectinase multicomponent enzyme (EC 3.2.1.15)	*Aspergillus niger*
	Aspergillus oryzae
	Trichoderma reesei

Enzyme	*Source*
Pullulanase (EC 3.2.1.41)	*Bacillus acidopullulyticus* *Bacillus amyloliquefaciens* *Bacillus licheniformis* *Bacillus subtilis* *Bacillus subtilis*, containing the gene for pullulanase isolated from *Bacillus acidopullulyticus* *Klebsiella pneumoniae*
Serine proteinase (EC 3.4.21.14)	*Aspergillus oryzae* *Bacillus amyloliquefaciens* *Bacillus halodurans* *Bacillus licheniformis* *Bacillus subtilis*
Transglucosidase (EC 2.4.1.24)	*Aspergillus niger*
Transglutaminase (EC 2.3.2.13)	*Streptomyces mobaraensis*
Urease (EC 3.5.1.5)	*Lactobacillus fermentum*
Xylose isomerase (EC 5.3.1.5)	*Actinoplanes missouriensis* *Bacillus coagulans* *Microbacterium arborescens* *Streptomyces olivaceus* *Streptomyces olivochromogenes* *Streptomyces murinus* *Streptomyces rubiginosus*

S18—5 Permitted microbial nutrients and microbial nutrient adjuncts

For section 1.3.3—7, the substances are:

Permitted microbial nutrients and microbial nutrient adjuncts

adenine	glycine
adonitol	guanine
ammonium sulphate	histidine
ammonium sulphite	hydroxyethyl starch
arginine	inosine
asparagine	inositol
aspartic acid	manganese chloride
benzoic acid	manganese sulphate
biotin	niacin
calcium pantothenate	nitric acid
calcium propionate	pantothenic acid
copper sulphate	peptone
cystine	phytates
cysteine monohydrochloride	polyvinylpyrrolidone
dextran	pyridoxine hydrochloride
ferrous sulphate	riboflavin
glutamic acid	sodium formate

sodium molybdate	uracil
sodium tetraborate	xanthine
thiamin	zinc chloride
threonine	zinc sulphate

S18—6 Permitted processing aids for water

For section 1.3.3—8, the substances and maximum permitted levels are:

Permitted processing aids for water (section 1.3.3—8)

Substance	***Maximum permitted level (mg/kg)***
Aluminium sulphate	GMP
Ammonium sulphate	GMP
Calcium hypochlorite	5 (available chlorine)
Calcium sodium polyphosphate	GMP
Chlorine	5 (available chlorine)
Chlorine dioxide	1 (available chlorine)
Cobalt sulphate	2
Copper sulphate	2
Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	GMP
Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethylamine, diethylenetriamine or dimethylethanolamine	GMP
Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Ferric chloride	GMP
Ferric sulphate	GMP
Ferrous sulphate	GMP
Hydrofluorosilicic acid (fluorosilicic acid) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Hydrogen peroxide	5
1-Hydroxyethylidene-1,1-diphosphonic acid	GMP
Lignosulphonic acid	GMP
Magnetite	GMP
Maleic acid polymers	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% divinylbenzene aminolysed with dimethylaminopropylamine	GMP
Methacrylic acid-divinylbenzene copolymer	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% divinylbenzene and not more than 0.6% diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine	GMP
Modified polyacrylamide resins	GMP
Monobutyl ethers of polyethylene-polypropylene glycol	GMP

Substance	*Maximum permitted level (mg/kg)*
Ozone	GMP
Phosphorous acid	GMP
Polyacrylamide (polyelectrolytes) (as acrylamide monomer)	0.0002
Polyaluminium chloride	GMP
Polydimethyldiallyl ammonium chloride	GMP
Polyoxypropylene glycol	GMP
Potassium permanganate	GMP
Reaction resin of formaldehyde, acetone and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated whereby the amount of epichlorohydrin plus propylene oxide employed is no more than 250% of the starting amount of cellulose	GMP
Silver ions	0.01
Sodium aluminate	GMP
Sodium fluoride (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Sodium fluorosilicate (Sodium silicofluoride) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Sodium glucoheptonate	0.08 (measured as cyanide)
Sodium gluconate	GMP
Sodium humate	GMP
Sodium hypochlorite	5 (available chlorine)
Sodium lignosulphonate	GMP
Sodium metabisulphite	GMP
Sodium nitrate	50 (as nitrate)
Sodium polymethacrylate	2.5
Sodium sulphite (neutral or alkaline)	GMP
Styrene-divinylbenzene cross-linked copolymer	0.02 (as styrene)
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	GMP
Sulphite modified cross-linked phenol-formaldehyde	GMP
Tannin powder extract	GMP
Tetrasodium ethylene diamine tetraacetate	GMP
Zinc sulphate	GMP

S18—7 Permitted bleaching, washing and peeling agents—various foods

For section 1.3.3—9, the substances, foods and maximum permitted levels are:

Permitted bleaching, washing and peeling agents (section 1.3.3—9)

Substance	*Food*	*Maximum permitted level (mg/kg)*
Benzoyl peroxide	All foods	40 (measured as benzoic acid)
Bromo-chloro-dimethylhydantoin	All foods	1.0 (available chlorine) 1.0 (inorganic bromide) 2.0 (dimethylhydantoin)
Calcium hypochlorite	All foods	1.0 (available chlorine)
Chlorine	All foods	1.0 (available chlorine)
Chlorine dioxide	All foods	1.0 (available chlorine)
Diammonium hydrogen orthophosphate	All foods	GMP
Dibromo-dimethylhydantoin	All foods	2.0 (inorganic bromide) 2.0 (dimethylhydantoin)
2-Ethylhexyl sodium sulphate	All foods	0.7
Hydrogen peroxide	All foods	5
Iodine	Fruits, vegetables and eggs	GMP
Oxides of nitrogen	All foods	GMP
Ozone	All foods	GMP
Peracetic acid	All foods	GMP
Sodium chlorite	All foods	1.0 (available chlorine)
Sodium dodecylbenzene sulphonate	All foods	0.7
Sodium hypochlorite	All foods	1.0 (available chlorine)
Sodium laurate	All foods	GMP
Sodium metabisulphite	Root and tuber vegetables	25
Sodium peroxide	All foods	5
Sodium persulphate	All foods	GMP
Triethanolamine	Dried vine fruit	GMP

S18—8 Permitted extraction solvents—various foods

For section 1.3.3—10, the substances, foods and maximum permitted levels are:

Permitted extraction solvents (section 1.3.3—10)

Substance	*Food*	*Maximum permitted level (mg/kg)*
Acetone	Flavouring substances	2
	Other foods	0.1
Benzyl alcohol	All foods	GMP
Butane	Flavouring substances	1
	Other foods	0.1
Butanol	All foods	10
Cyclohexane	All foods	1
Dibutyl ether	All foods	2
Diethyl ether	All foods	2
Dimethyl ether	All foods	2

Substance	*Food*	*Maximum permitted level (mg/kg)*
Ethyl acetate	All foods	10
Glyceryl triacetate	All foods	GMP
Hexanes	All foods	20
Isobutane	Flavouring substances	1
	Other foods	0.1
Methanol	All foods	5
Methylene chloride	Decaffeinated coffee	2
	Decaffeinated tea	2
	Flavouring substances	2
Methylethyl ketone	All foods	2
Propane	All foods	1
Toluene	All foods	1

S18—9 Permitted processing aids—various technological purposes

(1) For section 1.3.3—11, the substances, foods, technological purposes and maximum permitted levels are set out in the table to subsection (3).

(2) In this section:

agarose ion exchange resin means agarose cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting amount of agarose.

approved food for use of phage means food that:

(a) is ordinarily consumed in the same state in which it is sold; and

(b) is solid; and

(c) is one of the following:

(i) meat or meat product;

(ii) fish or fish product;

(iii) fruit or fruit product;

(iv) vegetable or vegetable product;

(v) cheese; and

(d) is not one of the following:

(i) whole nuts in the shell;

(ii) raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer.

(3) The table is:

Permitted processing aids—various purposes (section 1.3.3—11)

Substance	*Technological purpose*	*Maximum permitted and food level (mg/kg)*
Agarose ion exchange resin	Removal of specific proteins and polyphenols from beer	GMP
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
Butanol	Suspension agent for sugar crystals	10

Substance	***Technological purpose***	***Maximum permitted and food level (mg/kg)***
Carbonic acid	Bleached tripe washing agent	GMP
Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
Chitosan sourced from *Aspergillus niger*	Manufacture of wine, beer, cider, spirits and food grade ethanol	GMP
A colouring that is an additive permitted at GMP, a colouring permitted at GMP, or a colouring permitted to a maximum level	Applied to the outer surface of meat as a brand for the purposes of inspection or identification	GMP
Cupric citrate	Removal of sulphide compounds from wine	GMP
β-Cyclodextrin	Used to extract cholesterol from eggs	GMP
L-Cysteine (or HCl salt)	Dough conditioner	75
Ethyl acetate	Cell disruption of yeast	GMP
Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
Gibberellic acid	Barley germination	GMP
Gluteral	Manufacture of edible collagen casings	GMP
Hydrogen peroxide	Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of: (a) fermented milk; (b) fermented milk products; (c) cheese made using lactic acid producing microorganisms; or (d) cheese products made using lactic acid producing microorganisms	5
	Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate	5
	Removal of glucose from egg	5
	Removal of sulphur dioxide	5
1-Hydroxyethylidene-1, 1-diphosphonic acid	Metal sequestrant for use with anti-microbial agents for meat, fruit and vegetables	GMP
Ice Structuring Protein type III HPLC 12	Manufacture of ice cream and edible ices	100
Indole acetic acid	Barley germination	GMP
Lactoperoxidase from bovine milk EC 1.11.1.7	Reduce the bacterial population or inhibit bacterial growth on meat surfaces	GMP
Listeria phage P100	Listericidal treatment for use on approved food for use of phage	GMP
Morpholine	Solubilising agent for coating mixtures on fruits	GMP
Oak	For use in the manufacture of wine	GMP

Substance	*Technological purpose*	*Maximum permitted and food level (mg/kg)*
Octanoic acid	Anti-microbial agent for meat, fruit and vegetables	GMP
Paraffin	Coatings for cheese and cheese products	GMP
Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP
Potassium bromate	Germination control in malting of bromate	Limit of determination
Sodium bromate	Germination control in malting of bromate	Limit of determination
Sodium chlorite	Anti-microbial agent for meat, fish, fruit and vegetables	Limit of determination of chlorite, chlorate, chlorous acid and chlorine dioxide
Sodium gluconate	Denuding, bleaching & neutralising tripe	GMP
Sodium glycerophosphate	Cryoprotectant for starter culture	GMP
Sodium metabisulphite	Dough conditioner	60
	Removal of excess chlorine	60
	Softening of corn kernels for starch manufacture	60 (in the starch)
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphide	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphite	Dough conditioner	60
Sodium thiocyanate	Reduce and/or inhibit bacterial population on meat surfaces	GMP
Stearyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	GMP
Sulphur dioxide	Control of nitrosodimethylamine in malting	750
	Treatment of hides for use in gelatine and collagen manufacture	750
Sulphurous acid	Softening of corn kernels	GMP
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Triethanolamine	Solubilising agent for coating mixtures for fruits	GMP
Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present
	Microbial nutrient and microbial nutrient adjunct for the manufacture of all foods, except alcoholic beverages	GMP
Woodflour from untreated *Pinus radiata*	Gripping agent used in the treatment of hides	GMP

S18—10 Permission to use dimethyl dicarbonate as microbial control agent

For section 1.3.3—12, the foods and maximum permitted addition levels are:

Permission to use dimethyl dicarbonate as microbial control agent (section 1.3.3—12)

Food	***Maximum permitted addition level***
Any of the following: (a) fruit juice; (b) vegetable juice; (c) fruit juice product; (d) vegetable juice product.	250 mg/kg
Water based flavoured drinks	250 mg/kg
Formulated beverages	250 mg/kg
Any of the following: (a) wine (b) sparkling wine; (c) fortified wine; (d) fruit wine (including cider and perry); (e) vegetable wine; (f) mead	200 mg/kg

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 19 Maximum levels of contaminants and natural toxicants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Maximum levels of contaminants and natural toxicants are regulated by subsection 1.1.1—10(5) and Standard 1.4.1. This Standard lists contaminants and natural toxicants for food for subsection 1.4.1—3(1), and sets out the requirements for and method of calculating the level of mercury in fish for subsection 1.4.1—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S19—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 19 – Maximum levels of contaminants and natural toxicants.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S19—2 Definitions

In this Schedule:

arsenic is taken to be a metal.

ergot means the sclerotium or dormant winter form of the fungus *Claviceps purpurea*.

hydrocyanic acid, total means all hydrocyanic acid including hydrocyanic acid evolved from cyanogenic glycosides and cyanohydrins during or following enzyme hydrolysis or acid hydrolysis.

MU means the unit of measurement for neurotoxic shellfish poisons described in *Recommended procedures for examination of seawater and shellfish*, Irwin N. (ed) fourth edition, American Public Health Association Inc.

ready-to-eat cassava chips means the product made from sweet cassava that is represented as ready for immediate consumption with no further preparation required, and includes crisps, crackers and ‘vege’ crackers.

S19—3 Calculating levels of contaminants and toxicants

(1) In this Schedule:

(a) a reference to a metal is taken to include a reference to each chemical species of that metal; and

(b) for a food for which only a portion is ordinarily consumed—a reference to the food is taken to be a reference to that portion; and

(c) in the case of seaweed—calculations are to be based on seaweed at 85% hydration; and

(d) subject to subsection S19—7 (3), if food other than seaweed is dried, dehydrated or concentrated—calculations are to be based on the food or its ingredients prior to drying, dehydration or concentration.

(2) For paragraph (1)(d), calculations must be based on 1 or more of:

(a) the manufacturer’s analysis of the food; or

(b) the actual amount or *average quantity of water in the ingredients of the food; or

(c) generally accepted data.

S19—4 Maximum levels of metal contaminants

Note For mean levels of mercury in fish, crustacea and molluscs, see section S19—7.

For each metal contaminant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of metal contaminants

Contaminant	***Food***	***Maximum level***
Arsenic (total)	Cereal grains and milled cereal products (as specified in Schedule 22)	1
	Salt	0.5
Arsenic (inorganic)	Crustacea	2
	Fish	2
	Molluscs	1
	Seaweed	1
Cadmium	Chocolate and cocoa products	0.5
	Kidney of cattle, sheep and pig	2.5
	Leafy vegetables (as specified in Schedule 22)	0.1
	Liver of cattle, sheep and pig	1.25
	Meat of cattle, sheep and pig (excluding offal)	0.05
	Molluscs (excluding dredge/bluff oysters and queen scallops)	2
	Peanuts	0.5
	Rice	0.1
	Root and tuber vegetables (as specified in Schedule 22)	0.1
	Salt	0.5
	Wheat	0.1
Lead	Brassicas	0.3
	Cereals, pulses and legumes	0.2
	Edible offal of cattle, sheep, pig and poultry	0.5
	Fish	0.5
	Fruit	0.1
	Infant formula products	0.02
	Meat of cattle, sheep, pig and poultry (excluding offal)	0.1
	Molluscs	2
	Salt	2
	Vegetables (except brassicas)	0.1
Mercury	Fish, crustacea and molluscs	See S19—7
	Salt	0.1
Tin	All canned foods	250

S19—5 Maximum levels of non-metal contaminants

For each non-metal contaminant listed below, the maximum level (in mg/kg unless specified otherwise) for a particular food is listed in relation to that food:

Maximum levels of non-metal contaminants

Contaminant	***Food***	***Maximum level***
Acrylonitrile	All food	0.02
Aflatoxin	Peanuts	0.015
	Tree nuts (as specified in Schedule 22)	0.015
Amnesic shellfish poisons (Domoic acid equivalent)	Bivalve molluscs	20
3-chloro-1,2-propanediol	Soy sauce and oyster sauce	0.2 calculated on a 40% dry matter content
Diarrhetic shellfish poisons (Okadaic acid equivalent)	Bivalve molluscs	0.2
1,3-dichloro-2-propanol	Soy sauce and oyster sauce	0.005 calculated on a 40% dry matter content
Ergot	Cereal grains	500
Methanol	Red wine, white wine and fortified wine	3 g methanol / L of ethanol
	Whisky, Rum, Gin and Vodka	0.4 g methanol / L of ethanol
	Other spirits, fruit wine, vegetable wine and mead	8 g methanol / L of ethanol
Neurotoxic shellfish poisons	Bivalve molluscs	200 MU/kg
Paralytic shellfish poisons (Saxitoxin equivalent)	Bivalve molluscs	0.8
Phomopsins	Lupin seeds and the products of lupin seeds	0.005
Polychlorinated biphenyls, total	Mammalian fat	0.2
	Poultry fat	0.2
	Milk and milk products	0.2
	Eggs	0.2
	Fish	0.5
Vinyl chloride	All food except packaged water	0.01

S19—6 Maximum levels of natural toxicants

(1) For each natural toxicant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of natural toxicants

Natural toxicant	*Food*	*Maximum level*
Agaric acid	Food containing mushrooms	100
	Alcoholic beverages	100
Aloin	Alcoholic beverages	50
Berberine	Alcoholic beverages	10
Coumarin	Alcoholic beverages	10
Hypericine	Alcoholic beverages	2
Lupin alkaloids	Lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls	200
Pulegone	Confectionery	350
	Beverages	250
Quassine	Alcoholic beverages	50
Quinine	Mixed alcoholic drinks not elsewhere classified	300
	Tonic drinks, bitter drinks and quinine drinks	100
	Wine based drinks and reduced alcohol wines	300
Safrole	Food containing mace and nutmeg	15
	Meat products	10
	Alcoholic beverages	5
Santonin	Alcoholic beverages	1
Sparteine	Alcoholic beverages	5
Thujones (alpha and beta)	Sage stuffing	250
	Bitters	35
	Sage flavoured foods	25
	Alcoholic beverages	10

(2) For each natural toxicant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of natural toxicants

Natural toxicant	*Food*	*Maximum level*
Erucic acid	Edible oils	20 000
Histamine	Fish and fish products	200
Hydrocyanic acid, total	Confectionery	25
	Stone fruit juices	5
	Marzipan	50
	Ready-to-eat cassava chips	10
	Alcoholic beverages	1 mg per 1% alcohol content

S19—7 Mean and maximum levels of mercury in fish, crustacea and molluscs

(1) For subsection 1.4.1—3(2), the following table applies:

For:	*if:*	*the mean level of mercury in sample units must be no greater than:*	*the maximum level of mercury in any sample unit must be no greater than:*
gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark;	(a) both of the following are satisfied: (i) 10 or more sample units are available; (ii) the concentration of mercury in any sample unit is greater than 1.0 mg/kg:	1.0 mg/kg	1.5 mg/kg
	(b) 5 sample units are available:	1.0 mg/kg	(no level set)
	(c) there are insufficient samples to analyse in accordance with subsection S19—7(2):		1.0 mg/kg
other fish, fish products, crustacea and molluscs;	(a) both of the following are satisfied: (i) 10 or more sample units are available; (ii) the concentration of mercury in any sample unit is greater than 1.0 mg/kg:	0.5 mg/kg	1.5 mg/kg
	(b) 5 sample units are available:	0.5 mg/kg	(no level set)
	(c) there are insufficient samples to analyse in accordance with subsection S19—7(2):		1.0 mg/kg

(2) For this the table in subsection (1), calculations must be done on the basis of the following number of sample units:

(a) for fish other than crustacea or molluscs:

(i) for a *lot of not more than 5 tonnes—10;

(ii) for a lot of more than 5 but not more than 10 tonnes—15;

(iii) for a lot of more than 10 but not more than 30 tonnes—20;

(iv) for a lot of more than 30 but not more than 100 tonnes—25;

(v) for a lot of more than 100 but not more than 200 tonnes—30;

(vi) for a lot of more than 200 tonnes—40;

(b) for crustacea and molluscs:

(i) for a lot of not more than 1 tonne—10;

(ii) for a lot of more than 1 but not more than 5 tonnes—15;

(iii) for a lot of more than 5 but not more than 30 tonnes—20;

(iv) for a lot of more than 30 but not more than 100 tonnes—25;

(v) for a lot of more than 100 tonnes—30;

(c) if the number of sampling units specified in paragraph (a) of (b) is not available—5.

(3) In this section, the mercury content of dried or partially dried fish must be calculated on an 80% moisture basis.

Definition of ***sample unit***

(4) In this section:

sample unit means a sample:

(a) that has been randomly selected from the *lot being analysed; and

(b) that has been taken from the edible portion of a fish, mollusc or crustacean, whether packaged or otherwise; and

(c) that is sufficient for the purposes of analysis.

(5) Each sample unit must be taken from a separate fish, mollusc, crustacean or package of fish product.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 20 Maximum residue limits

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Maximum residue limits are regulated by subsection 1.1.1—10(5) and Standard 1.4.2. This Standard identifies agvet chemicals, and their permitted residues, for the purpose of section 1.4.2—4.

S20—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 20 – Maximum residue limits.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Note 2 This Standard applies in Australia only. In New Zealand, maximum residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard.

S20—2 Interpretation

In this Schedule:

(a) an asterisk (*) indicates that the maximum residue limit is set at the limit of determination; and

(b) the symbol 'T' indicates that the maximum residue limit is a temporary maximum residue limit.

S20—3 Maximum residue limits

For section 1.4.2—4, the *agvet chemicals, permitted residues, and amounts are as follows, expressed in mg per kg:

Maximum residue limits

Agvet chemical: Abamectin *Permitted residue: Sum of avermectin B1a, avermectin B1b and (Z)-8,9 avermectin B1a, and (Z)-8,9 avermectin B1b*	
Adzuki bean (dry)	T*0.002
Almonds	T*0.01
Apple	0.01
Blackberries	T0.1
Blueberries	T*0.02
Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.005
Cattle milk	0.02
Chervil	T0.5
Citrus fruits	0.02
Common bean (dry) (navy bean)	T*0.002
Coriander (leaves, stem, roots)	T0.5
Cotton seed	*0.01
Cucumber	0.02
Currant, black	0.02
Egg plant	0.02
Goat fat	0.1
Goat kidney	0.01
Goat liver	0.05
Goat milk	0.005
Goat muscle	0.01
Grapes	0.02
Herbs	T0.5
Hops, dry	0.1
Kaffir lime leaves	T0.5
Lemon grass	T0.5
Lettuce, head	0.05
Lettuce, leaf	T1
Maize	T*0.01
Melons, except watermelon	T0.02
Mung bean (dry)	T*0.002
Mushrooms	T0.05
Onion, Welsh	T0.05
Papaya (pawpaw)	T0.1
Peanut	T*0.002
Pear	0.01
Peas	T0.5
Peppers	T0.1
Pig kidney	0.01
Pig liver	0.02
Pig meat (in the fat)	0.02
Popcorn	T*0.01
Raspberries, red, black	T0.1
Rhubarb	T0.05
Shallot	T0.05

Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.05
Soya bean (dry)	*0.002
Spring onion	T0.05
Squash, Summer	0.02
Strawberry	0.1
Sweet corn (corn-on-the-cob)	T0.05
Tomato	0.05
Watercress	T0.5
Watermelon	T0.02

Agvet chemical: Acephate

Permitted residue: Acephate (Note: the metabolite methamidophos has separate MRLs)

Banana	1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	5
Citrus fruits	5
Cotton seed	2
Edible offal (mammalian)	0.2
Eggs	0.2
Lettuce, head	10
Lettuce, leaf	10
Macadamia nuts	*0.1
Meat (mammalian) [except sheep meat]	0.2
Peppers, Sweet	5
Potato	0.5
Sheep meat	*0.01
Soya bean (dry)	1
Sugar beet	0.1
Tomato	5
Tree tomato (tamarillo)	0.5

Agvet chemical: Acequinocyl

Permitted residue: Sum of acequinocyl and its metabolite 2-dodecyl-3-hydroxy-1,4-naphthoquinone, expressed as acequinocyl

Citrus fruits	0.2
Grapes	1.6

Agvet chemical: Acetamiprid

Permitted residue—commodities of plant origin: Acetamiprid

Permitted residue—commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N^1-[(6-chloro-3-pyridyl)methyl]-N^2-cyanoacetamidine), expressed as acetamiprid

Citrus fruits	0.5
Cotton seed	*0.05
Cranberry	0.6
Cucumber	T0.2
Date	T5
Edible offal (mammalian)	*0.05
Eggs	*0.01
Grapes	0.35
Meat (mammalian)	*0.01
Milks	*0.01
Potato	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.01
Stone fruits [except plums]	1
Tomato	T0.1

Agvet chemical: Acibenzolar-S-methyl

Permitted residue: Acibenzolar-S-methyl and all metabolites containing the benzo[1,2,3]thiadiazole-7-carboxyl moiety hydrolysed to benzo[1,2,3]thiadiazole-7-carboxylic acid, expressed as acibenzolar-S-methyl

Cotton seed	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.005
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Acifluorfen

Permitted residue: Acifluorfen

Edible offal (mammalian)	0.1
Eggs	*0.01
Legume vegetables	0.1
Meat (mammalian)	*0.01
Milks	*0.01
Peanut	0.05
Poultry, edible offal of	0.1
Poultry meat	*0.01
Pulses	0.1

Agvet chemical: Albendazole

Permitted residue: Sum of albendazole, its sulfoxide, sulfone and sulfone amine, expressed as albendazole

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Goat, edible offal of	*0.1
Goat meat	*0.1
Sheep, edible offal of	3
Sheep meat	0.2

Agvet chemical: Albendazole sulphoxide

see *Albendazole*

Agvet chemical: Aldicarb

Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb

Citrus fruits	0.05
Cotton seed	*0.05

Edible offal (mammalian)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Sugar cane	*0.02

Agvet chemical: Aldoxycarb

Permitted residue: Sum of aldoxycarb and its sulfone, expressed as aldoxycarb

Cattle, edible offal of	0.2
Cattle meat	*0.02
Eggs	0.1
Milks	*0.02
Poultry, edible offal of	0.2
Poultry meat	*0.02
Wheat	*0.02

Agvet chemical: Aliphatic alcohol ethoxylates

Permitted residue: Aliphatic alcohol ethoxylates

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	1

Agvet chemical: Altrenogest

Permitted residue: Altrenogest

Pig meat	*0.005
Pig, edible offal of	0.005

Agvet chemical: Aluminium phosphide

see *Phosphine*

Agvet chemical: Ametoctradin

Permitted residue—commodities of plant origin: Ametoctradin

Permitted residue—commodities of animal origin: Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-a]pyrimidin-6-yl) hexanoic acid

Edible offal (mammalian)	*0.02
Eggs	*0.02
Grapes	3
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Ametryn

Permitted residue: Ametryn

Cotton seed	0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Pineapple	*0.05
Pome fruits	0.1
Sugar cane	0.05

Agvet chemical: Aminoethoxyvinyl-glycine

Permitted residue: Aminoethoxyvinylglycine

Apple	0.1
Stone fruits [except cherries]	0.2
Walnuts	*0.05

Agvet chemical: Aminopyralid

Permitted residue—commodities of plant origin: Sum of aminopyralid and conjugates, expressed as aminopyralid

Permitted residue—commodities of animal origin: Aminopyralid

Cereal grains	0.1
Edible offal (mammalian) [except kidney]	0.02
Eggs	*0.01
Kidney (mammalian)	0.3
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat bran, unprocessed	0.3

Agvet chemical: Amitraz

Permitted residue: Sum of amitraz and N*-(2,4-dimethylphenyl)-*n*'-methylformamidine, expressed as N-(2,4-dimethylphenyl)-N'-methylformamidine*

Apple	0.5
Cotton seed	*0.1
Cotton seed oil, crude	1
Edible offal (mammalian)	0.5
Meat (mammalian)	0.1
Milks	0.1
Stone fruits [except cherries]	0.5

Agvet chemical: Amitrole

Permitted residue: Amitrole

Avocado	*0.01
Banana	*0.01
Blueberries	T*0.01
Cereal grains	*0.01
Citrus fruits	*0.01
Edible offal (mammalian)	*0.01
Grapes	*0.01
Hops, dry	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.01
Papaya (pawpaw)	*0.01
Passionfruit	*0.01
Pecan	*0.01
Pineapple	*0.01

Pome fruits	*0.01
Potato	*0.05
Pulses	*0.01
Stone fruits	*0.02
Sugar cane	*0.01

Agvet chemical: Amoxycillin

Permitted residue: Inhibitory substance, identified as amoxycillin

Cattle milk	*0.01
Edible offal (mammalian)	*0.01
Eggs	T*0.01
Meat (mammalian)	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sheep milk	*0.01

Agvet chemical: Ampicillin

Permitted residue: Inhibitory substance, identified as ampicillin

Cattle milk	*0.01
Horse, edible offal of	*0.01
Horse meat	*0.01

Agvet chemical: Amprolium

Permitted residue: Amprolium

Eggs	4
Poultry, edible offal of	1
Poultry meat	0.5

Agvet chemical: Apramycin

Permitted residue: Apramycin

Edible offal (mammalian)	2
Meat (mammalian)	*0.05
Poultry, edible offal of	1
Poultry meat	*0.05

Agvet chemical: Asulam

Permitted residue: Asulam

Apple	*0.1
Edible offal (mammalian)	*0.1
Hops, dry	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	*0.1
Potato	0.4
Sugar cane	*0.1

Agvet chemical: Atrazine

Permitted residue: Atrazine

Edible offal (mammalian)	T*0.1
Lupin (dry)	*0.02
Maize	*0.1
Meat (mammalian)	T*0.01
Milks	T*0.01
Potato	*0.01
Rape seed (canola)	*0.02
Sorghum	*0.1
Sugar cane	*0.1
Sweet corn (corn-on-the-cob)	*0.1

Agvet chemical: Avermectin B1

see *Abamectin*

Agvet chemical: Avilamycin

Permitted residue: Inhibitory substance, identified as avilamycin

Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Azaconazole

Permitted residue: Azaconazole

Mushrooms	0.1

Agvet chemical: Azamethiphos

Permitted residue: Azamethiphos

Cereal grains	0.1
Eggs	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Wheat bran, unprocessed	0.5

Agvet chemical: Azaperone

Permitted residue: Azaperone

Pig, edible offal of	0.2
Pig meat	0.2

Agvet chemical: Azimsulfuron

Permitted residue: Azimsulfuron

Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rice	*0.02

Agvet chemical: Azinphos-methyl

Permitted residue: Azinphos-methyl

Blueberries	1
Citrus fruits	2
Edible offal (mammalian)	*0.05
Grapes	2

Kiwifruit	2
Litchi	2
Macadamia nuts	*0.01
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed	*0.05
Pome fruits	2
Raspberries, red, black	1
Stone fruits	2
Strawberry	1

Agvet chemical: Azoxystrobin

Permitted residue: Azoxystrobin

Almonds	*0.01
Anise myrtle leaves	T100
Avocado	1
Banana	T0.5
Barley	*0.02
Beans [except broad and soya bean]	2
Bergamot	T50
Blackberries	5
Blueberries	5
Boysenberry	5
Brassica leafy vegetables [except mizuna]	2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.7
Bulb vegetables [except fennel, bulb; onion, bulb]	2
Burnet, Salad	T50
Carrot	0.2
Chervil	T50
Chick-pea (dry)	T0.5
Citrus fruits	10
Cloudberry	T5
Coriander (leaves, stem, roots)	T50
Coriander, seed	T50
Cotton seed	*0.01
Cranberry	0.5
Dewberries (including loganberry)	T3
Dill, seed	T50
Dried grapes	5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fennel, seed	T50
Fennel, bulb	T0.1
Fruiting vegetables, cucurbits	1
Galangal, Greater	T0.1
Gooseberry	T3
Grapes	2
Herbs [except as otherwise listed under this chemical]	T50
Horseradish	0.5
Kaffir lime leaves	T50
Lemon grass	T50
Lemon myrtle leaves	T100
Lemon verbena (dry leaves)	T50
Lentil (dry)	T0.5
Lettuce, head	15
Lettuce, leaf	15
Maize	T*0.01
Mango	0.5
Meat (mammalian)	*0.01
Mexican tarragon	T50
Milks	0.005
Mizuna	T50
Olives	T2
Passionfruit	0.5
Peanut	0.05
Peanut oil, crude	0.1
Peppers	3
Poppy seed	*0.02
Potato	0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Radish	0.5
Raspberries, red, black	5
Riberries	T10
Rice	T7
Rose and dianthus (edible flowers)	T50
Spices	*0.1
Stone fruits	1.5
Strawberry	10
Tea, green, black	T20
Tomato	T1
Tree nuts [except almonds]	2
Turmeric, root	T0.1
Wheat	*0.02

Agvet chemical: Bacitracin

Permitted residue: Inhibitory substance, identified as bacitracin

Chicken, edible offal of	*0.5
Chicken fat	*0.5
Chicken meat	*0.5
Eggs	*0.5
Milks	*0.5

Agvet chemical:	Benalaxyl
Permitted residue:	Benalaxyl
Fruiting vegetables, cucurbits	0.2
Garlic	0.1
Grapes	0.5
Lettuce, head	*0.01
Lettuce, leaf	*0.01
Onion, bulb	0.1
Shallot	T0.5
Spring onion	T0.1

Agvet chemical: Bendiocarb

Permitted residue—commodities of plant origin: Unconjugated bendiocarb

Permitted residue—commodities of animal origin: Sum of conjugated and unconjugated Bendiocarb, 2,2-dimethyl-1,3-benzodioxol-4-ol and N-hydroxymethylbendiocarb, expressed as Bendiocarb

Banana	*0.02
Cattle, edible offal of	0.2
Cattle meat	0.1
Eggs	0.05
Milks	0.1
Poultry, edible offal of	0.1
Poultry meat	0.05

Agvet chemical: Benfluralin

Permitted residue: Benfluralin

Lettuce, head	T*0.05
Lettuce, leaf	T*0.05

Agvet chemical: Benomyl

see *Carbendazim*

Agvet chemical: Bensulfuron-methyl

Permitted residue: Bensulfuron-methyl

Rice	*0.02
Rice bran, processed	*0.05

Agvet chemical: Bensulide

Permitted residue: Bensulide

Fruiting vegetables, cucurbits	*0.1

Agvet chemical: Bentazone

Permitted residue: Bentazone

Beans [except broad bean and soya bean]	*0.1
Broad bean (green pods and immature seeds)	*0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Garden pea (shelled)	T*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Onion, bulb	T0.1
Peanut	*0.1
Podded pea (young pods) (snow and sugar snap)	T0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.01
Rice	*0.03
Sweet corn (corn-on-the-cob)	*0.1

Agvet chemical: Benzocaine

Permitted residue: Benzocaine

Abalone	*0.05
Finfish	*0.05

Agvet chemical: Benzofenap

Permitted residue: Sum of benzofenap, benzofenap-OH and Benzofenap-red, expressed as benzofenap

Rice	*0.01

Agvet chemical: Benzyladenine

Permitted residue: Benzyladenine

Apple	0.2
Pear	T0.2
Pistachio nut	T*0.05

Agvet chemical: Benzyl G penicillin

Permitted residue: Inhibitory substance, identified as benzyl G penicillin

Edible offal (mammalian)	*0.06
Meat (mammalian)	*0.06
Milks	*0.0015

Agvet chemical: Betacyfluthrin

see *Cyfluthrin*

Agvet chemical: Bifenazate

Permitted residue: Sum of bifenazate and bifenazate diazene (diazenecarboxylic acid, 2-(4-methoxy-[1,1'-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate

Almonds	0.1
Apricot	0.5
Bitter melon	T0.5
Blackberries	T7
Cherries	2.5
Cloudberry	T7
Cranberry	1.5
Cucumber	T0.5
Dewberries (including boysenberry and loganberry)	T7
Dried grapes	T2
Edible offal (mammalian)	*0.01
Egg plant	T0.1
Grapes [except wine grapes]	T1
Hops, dry	T3
Lettuce, head	T20
Lettuce, leaf	T20
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Nectarine	0.5
Papaya (pawpaw)	T0.5

Peach	2
Peas	T0.5
Peppers	T0.5
Plums (including prunes)	0.5
Pome fruits	2
Raspberries, red, black	T7
Sinkwa or Sinkwa towel gourd	T0.5
Squash, Summer	T0.5
Strawberry	T2
Tomato	T1
Yard-long bean (pods)	T1

Agvet chemical: Bifenthrin

Permitted residue: Bifenthrin

Apple	*0.05
Avocado	T0.1
Banana	0.1
Blackberries	T3
Blueberries	T3
Brassica (cole or cabbage) vegetables, Head cabbages, Flower head brassicas [except Cabbages, Head]	T1
Cabbages, Head	T7
Cereal grains	*0.02
Cherries	T1
Chervil	T10
Citrus fruits	*0.05
Cloudberry	T3
Common bean (pods and/or immature seeds)	T1
Cotton seed	0.1
Cucumber	T0.5
Dewberries (including boysenberry and loganberry)	T3
Edible offal (mammalian)	0.5
Eggs	*0.05
Field pea (dry)	T*0.01
Fruiting vegetables, cucurbits [except cucumber]	0.1
Fruiting vegetables, other than cucurbits	0.5
Galangal, rhizomes	T10
Ginger, root	T*0.01
Gooseberry	T3
Grapes	*0.01
Herbs	T10
Kaffir lime leaves	T10
Leafy vegetables [except chervil; mizuna; rucola (rocket)]	T2
Lemon balm	T10
Lemon grass	T10
Lemon verbena	T10
Lupin (dry)	T*0.02
Meat (mammalian) (in the fat)	2
Milks	0.5
Mizuna	T10
Olives	T0.5
Pear	0.5
Peas (pods and succulent, immature seeds)	*0.01
Pineapple	T*0.01
Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Pulses [except field pea (dry) and lupin (dry)]	*0.02
Rape seed (canola)	*0.02
Raspberries, red, black	T3
Rucola (rocket)	T10
Stone fruits [except cherries]	1
Strawberry	1
Sugar cane	*0.01
Sweet potato	*0.05
Taro	T*0.05
Tea, green, black	5
Turmeric, root	T10

Agvet chemical: Bioresmethrin

Permitted residue: Bioresmethrin

Mango	T0.5

Agvet chemical: Bitertanol

Permitted residue: Bitertanol

Beans [except broad bean and soya bean]	0.5
Edible offal (mammalian)	3
Eggs	*0.01
Meat (mammalian) (in the fat)	0.3
Milks	0.2
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Strawberry	*0.05

Agvet chemical: Boscalid

Permitted residue—commodities of plant origin: Boscalid

Permitted residue—commodities of animal origin: Sum of boscalid, 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents

All other foods	0.5
Blackberries	T10
Blueberries	T15
Boysenberry	T10
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Bulb vegetables [except onion, bulb]	T3
Cherries	T3
Cloudberry	T10

Dewberries (including loganberry and youngberry) [except boysenberry]	T10
Dried grapes	15
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Edible offal (mammalian)	0.3
Grapes	4
Leafy vegetables	30
Legume vegetables	3
Meat (mammalian) (in the fat)	0.3
Milk fats	0.7
Milks	0.1
Onion, bulb	T1
Pistachio nut	T2
Pome fruits	2
Raspberries, red, black	T10
Root and tuber vegetables	1
Silvanberries	T10
Stone fruits [except cherries]	1.7
Strawberry	10

Agvet chemical: Brodifacoum

Permitted residue: Brodifacoum

Cereal grains	T*0.00002
Edible offal (mammalian)	T*0.00005
Meat (mammalian)	T*0.00005
Pulses	T*0.00002
Sugar cane	*0.0005

Agvet chemical: Bromacil

Permitted residue: Bromacil

Asparagus	*0.04
Citrus fruits	*0.04
Edible offal (mammalian)	*0.04
Meat (mammalian)	*0.04
Milks	*0.04
Pineapple	*0.04

Agvet chemical: Bromoxynil

Permitted residue: Bromoxynil

Cereal grains	*0.2
Edible offal (mammalian)	T3
Eggs	*0.02
Garlic	T0.1
Grapes	*0.01
Linseed	*0.02
Meat (mammalian) (in the fat)	T1
Milks	T0.1
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Sugar cane	*0.02

Agvet chemical: Bupirimate

Permitted residue: Bupirimate

Apple	1
Egg plant	T1
Fruiting vegetables, cucurbits	1
Peppers	0.7
Strawberry	1

Agvet chemical: Buprofezin

Permitted residue: Buprofezin

Celery	T5
Chervil	T50
Citrus fruits	2
Coriander (leaves, stem, roots)	T50
Cotton seed	T1
Cotton seed oil, crude	T0.3
Custard apple	0.1
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	*0.05
Fruiting vegetables, cucurbits	T2
Fruiting vegetables, other than cucurbits	T2
Grapes	0.3
Herbs	T50
Lettuce, leaf	T10
Mango	0.2
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Mizuna	T50
Olives	T0.5
Olive oil, crude	T2
Passionfruit	2
Pear	0.2
Persimmon, Japanese	1
Rucola (rocket)	T50
Stone fruits [except apricot; peach]	1.9
Tree tomato	T1

Agvet chemical: Butafenacil

Permitted residue: Butafenacil

Cereal grains [except rice]	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.01
Grapes	T*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Pome fruits	T*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.01
Stone fruits	T*0.02

Agvet chemical: Butroxydim	
Permitted residue: Butroxydim	
Edible offal (mammalian)	*0.01
Eggs	*0.01
Legume vegetables	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.01

Agvet chemical: Cadusafos	
Permitted residue: Cadusafos	
Banana	*0.01
Citrus fruits	*0.01
Ginger, root	0.1
Sugar cane	*0.01
Tomato	*0.01

Agvet chemical: Captan	
Permitted residue: Captan	
Almonds	0.3
Berries and other small fruits [except blueberries; grapes; strawberry]	T30
Blueberries	20
Chick-pea (dry)	T0.1
Cucumber	T5
Dried grapes	15
Edible offal (mammalian)	*0.05
Eggs	*0.02
Grapes	10
Lentil (dry)	T0.1
Lettuce, leaf	T7
Meat (mammalian)	*0.05
Milks	*0.01
Peppers, Chili	T7
Peppers, Sweet	T7
Pitaya (dragon fruit)	T20
Pome fruits	10
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Stone fruits	15
Strawberry	10
Tree nuts [except almonds]	3

Agvet chemical: Carbaryl	
Permitted residue: Carbaryl	
Apricot	10
Asparagus	10
Avocado	10
Banana (in the pulp)	5
Barley	15
Blackberries	10
Blueberries	7
Brazilian cherry (grumichama)	5
Carambola	5
Cassava	T1
Cereal grains [except barley; sorghum]	5
Cherries	5
Citrus fruits	7
Cotton seed	3
Cranberry	3
Custard apple	5
Dewberries (including boysenberry and loganberry)	10
Edible offal (mammalian)	T0.2
Eggs	T0.2
Elephant apple	5
Feijoa	5
Fruiting vegetables, cucurbits	3
Galangal, rhizomes (fresh)	T5
Granadilla	5
Grapes	5
Guava	5
Jaboticaba	5
Jackfruit	5
Jambu	5
Kiwifruit	10
Leafy vegetables	10
Litchi	5
Longan	5
Mango	5
Meat (mammalian)	T0.2
Milks	T*0.05
Nectarine	10
Okra	10
Olives	10
Olives, processed	1
Papaya (pawpaw)	5
Passionfruit	5
Peach	10
Plums (including prunes)	5
Pome fruits	5
Potato	0.2
Poultry, edible offal of	T5
Poultry meat	T0.5
Rambutan	5
Raspberries, red, black	10
Sapodilla	5
Sapote, black	5
Sapote, green	5
Sapote, mammey	5
Sapote, white	5
Sorghum	10
Strawberry	7
Sugar cane	T*0.05
Sunflower seed	1
Sweet corn (corn-on-the-cob)	1

Tree nuts	1
Tree nuts (whole in shell)	10
Turmeric, root (fresh)	T5
Vegetables [except as otherwise listed under this chemical]	5
Wheat bran, unprocessed	T20

Agvet chemical: Carbendazim

Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim

Apple	0.2
Apricot	2
Banana	T1
Berries and other small fruits [except grapes]	T5
Cherries	20
Chives	*0.1
Citron	0.7
Edible offal (mammalian)	0.2
Eggs	*0.1
Garlic	T0.2
Ginger, root	T10
Grapefruit	0.2
Grapes	0.3
Lemon	0.7
Lime	0.7
Macadamia nuts	0.1
Mandarins	0.7
Meat (mammalian)	0.2
Milks	*0.1
Mineola	0.7
Mushrooms	T5
Nectarine	0.2
Onion, bulb	T*0.2
Oranges	0.2
Peach	0.2
Pear	0.2
Peppers	*0.1
Peppers, Chili (dry)	20
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	0.5
Shaddock (pomelo)	0.2
Spices	*0.1
Sugar cane	T0.1
Tangelo [except mineola]	0.2
Tangors	0.7
Tomato	0.5

Agvet chemical: Carbofuran

Permitted residue: Sum of carbofuran and 3-hydroxycarbofuran, expressed as carbofuran

Barley	0.2
Cotton seed	0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Garlic	T0.1
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	0.2
Sugar cane	*0.1
Sunflower seed	0.1
Wheat	0.2

Agvet chemical: Carbon disulphide

Permitted residue: Carbon disulfide

Cereal grains	10
Pulses	T10

Agvet chemical: Carbonyl sulphide

Permitted residue: Carbonyl sulphide

Cereal grains	T0.2
Pulses	T0.2
Rape seed (canola)	T0.2

Agvet chemical: Carbosulfan

see *Carbofuran*

Agvet chemical: Carboxin

Permitted residue: Carboxin

Cereal grains	0.1

Agvet chemical: Carfentrazone-ethyl

Permitted residue: Carfentrazone-ethyl

Assorted tropical and sub-tropical fruits – edible peel	*0.05
Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Berries and other small fruits [except grapes]	T*0.05
Cereal grains	*0.05
Citrus fruits	*0.05
Cotton seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Grapes	*0.05
Hops, dry	*0.05
Meat (mammalian)	*0.05
Milks	*0.025
Pome fruits	*0.05
Potato	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Stone fruits	*0.05
Tree nuts	*0.05

Agvet chemical: Ceftiofur	
Permitted residue: Desfuroylceftiofur	
Cattle, edible offal of	2
Cattle fat	0.5
Cattle meat	0.1
Cattle milk	0.1

Agvet chemical: Cefuroxime	
Permitted residue: Inhibitory substance, identified as cefuroxime	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.1

Agvet chemical: Cephalonium	
Permitted residue: Inhibitory substance, identified as cephalonium	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.02

Agvet chemical: Cephapirin	
Permitted residue: Cephapirin and des-acetylcephapirin, expressed as cephapirin	
Cattle, edible offal of	*0.02
Cattle meat	*0.02
Cattle milk	*0.01

Agvet chemical: Chinomethionat
see *Oxythioquinox*

Agvet chemical: Chlorantraniliprole	
Permitted residue: Plant commodities and animal commodities other than milk: Chlorantraniliprole	
*Milk: Sum of chlorantraniliprole, 3-bromo-*N*-[4-chloro-2-(hydroxymethyl)-6-[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1*H*-pyrazole-5-carboxamide, and 3-bromo-*N*-[4-chloro-2-(hydroxymethyl)-6-[[((hydroxymethyl)amino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1*H*-pyrazole-5-carboxamide, expressed as chlorantraniliprole*	
Adzuki bean (dry)	T0.5
All other foods	*0.01
Almonds	T0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Celery	5
Cotton seed	0.3
Coriander (leaves, stem, roots)	T20
Cranberry	1
Dried fruits	2
Edible offal (mammalian) [except liver]	*0.01
Eggs	0.03
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except peppers, chili and sweet corn (corn-on-the-cob)]	0.3
Grapes [except table grapes]	0.3
Herbs	T20
Leafy vegetables [except lettuce, head; rucola]	15
Legume vegetables	1
Lettuce, head	3
Liver (mammalian)	0.02
Meat (mammalian) (in the fat)	0.02
Mexican tarragon	T20
Milk fats	0.1
Milks	*0.01
Mung bean (dry)	T0.5
Peppers, Chili	1
Pistachio nut	T0.05
Pome fruits	0.3
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Radish	T0.05
Rhubarb	5
Rucola (rocket)	T20
Soya bean (dry)	T0.05
Stone fruits	1
Strawberry	T0.5
Swede	T0.05
Sweet corn (corn-on-the-cob)	*0.01
Table grapes	1.2
Turnip, Garden	T0.05

Agvet chemical: Chlorfenapyr	
Permitted residue: Chlorfenapyr	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Brassica leafy vegetables [except chinese cabbage]	T3
Chinese cabbage	3
Cotton seed	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.01
Meat (mammalian) (in the fat)	0.05
Milks	*0.01
Mizuna	T3
Onion, Welsh	T1
Peach	1
Pome fruits	0.5
Poultry, edible of	*0.01
Poultry meat (in the fat)	*0.01
Rucola (rocket)	T5
Shallot	T1
Spring onion	T1

Agvet chemical: Chlorfenvinphos

Permitted residue: Chlorfenvinphos, sum of E and Z isomers

Broccoli	T0.05
Brussels sprouts	T0.05
Cabbages, head	T0.05
Carrot	T0.4
Cattle, edible offal of	T*0.1
Cattle meat (in the fat)	T0.2
Cattle milk (in the fat)	T0.2
Cauliflower	T0.1
Celery	T0.4
Cotton seed	T0.05
Deer meat (in the fat)	0.2
Egg plant	T0.05
Goat, edible offal of	T*0.1
Goat meat (in the fat)	T0.2
Horseradish	T0.1
Leek	T0.05
Maize	T0.05
Mushrooms	T0.05
Onion, bulb	T0.05
Peanut	T0.05
Potato	T0.05
Radish	T0.1
Rice	T0.05
Sheep, edible offal of	T*0.1
Sheep meat (in the fat)	T0.2
Swede	T0.05
Sweet potato	T0.05
Tomato	T0.1
Turnip, garden	T0.05
Wheat	T0.05

Agvet chemical: Chlorfluazuron

Permitted residue: Chlorfluazuron

Cattle, edible offal of	0.1
Cattle meat (in the fat)	1
Cattle milk	0.1
Cotton seed	0.1
Cotton seed oil, crude	0.1
Cotton seed oil, edible	*0.05
Eggs	0.2
Poultry, edible offal of	0.1
Poultry meat (in the fat)	1

Agvet chemical: Chlorhexidine

Permitted residue: Chlorhexidine

Milks	0.05
Sheep, edible offal of	*0.5
Sheep fat	*0.5
Sheep meat	*0.5

Agvet chemical: Chloridazon

Permitted residue: Chloridazon

Beetroot	*0.05

Agvet chemical: Chlormequat

Permitted residue: Chlormequat cation

Barley	T2
Dried grapes	0.75
Edible offal (mammalian)	0.5
Eggs	0.1
Grapes	0.75
Meat (mammalian)	0.2
Milks	0.5
Poultry, edible offal of	0.1
Poultry meat	*0.05
Wheat	5

Agvet chemical: Chloropicrin

Permitted residue: Chloropicrin

Cereal grains	*0.1

Agvet chemical: Chlorothalonil

Permitted residue—commodities of plant origin: Chlorothalonil

Permitted residue—commodities of animal origin: 4-hydroxy-2,5,6-trichloroisophthalonitrile metabolite, expressed as chlorothalonil

Almonds	T0.1
Apricot	7
Asparagus	T*0.1
Banana	3
Berries and other small fruits [except blackcurrant and grapes]	T10
Brussels sprouts	7
Carrot	7
Celery	10
Cherries	10
Coriander (leaves, stem, roots)	T20
Currant, black	10
Edible offal (mammalian)	7
Egg plant	T10
Fennel, bulb	5
Fennel, leaf	5
Fennel, seed	5
Fruiting vegetables, cucurbits	5
Galangal, Greater	T7
Galangal, Lesser	T7
Garlic	10
Grapes	10
Herbs [except fennel, leaf]	T20
Leafy vegetables [except lettuce]	T100
Leek	T10
Meat (mammalian) (in the fat)	2

Milks	0.05
Nectarine	7
Onion, bulb	10
Papaya (pawpaw)	10
Peach	30
Peanut	0.2
Peas (pods and succulent, immature seeds)	10
Persimmon, Japanese	T5
Plums (including prunes)	10
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	3
Rice	T*0.1
Spring onion	T10
Sunflower seed	T*0.01
Tomato	10
Tree tomato	T10
Turmeric root	T7
Vegetables [except asparagus; Brussels sprouts; carrot; celery; egg plant; fennel bulb; fruiting vegetables, cucurbits; garlic; leafy vegetables; leek; onion, bulb; peas (pods and succulent, immature seeds); potato; pulses; spring onion; tomato]	T7
Wasabi	T7

Agvet chemical: Chlorpropham

Permitted residue: Chlorpropham

Garlic	*0.05
Onion, bulb	*0.05
Potato	30

Agvet chemical: Chlorpyrifos

Permitted residue: Chlorpyrifos

Asparagus	T0.5
Avocado	0.5
Banana	T0.5
Blackberries	0.5
Blueberries	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.5
Cassava	T*0.02
Celery	T5
Cereal grains [except sorghum]	T0.1
Cherries	1
Citrus fruits	T0.5
Coffee beans	T0.5
Cotton seed	0.05
Cotton seed oil, crude	0.2
Cranberry	1
Dried fruits	T2
Edible offal (mammalian)	T0.1
Eggs	T*0.01
Ginger, root	*0.02
Grapes	T1
Kiwifruit	2
Leek	T5
Mango	*0.05
Meat (mammalian) (in the fat)	T0.5
Milks (in the fat)	T0.2
Oilseed [except cotton seed and peanut]	T*0.05
Olives	T*0.05
Parsley	0.05
Passionfruit	*0.05
Peanut	0.05
Peppers, Chili (dry)	20
Peppers, Sweet	T1
Persimmon, Japanese	0.5
Pineapple	T0.5
Pitaya (dragon fruit)	T*0.05
Pome fruits	T0.5
Potato	0.05
Poultry, edible offal of	T0.1
Poultry meat (in the fat)	T0.1
Sorghum	T3
Spices	5
Star apple	T*0.05
Stone fruits [except cherries]	T1
Strawberry	0.3
Sugar cane	T0.1
Swede	T0.3
Sweet potato	T0.05
Taro	0.05
Tea, green, black	2
Tomato	T0.5
Tree nuts	T0.05
Vegetables [except asparagus; brassica vegetables; cassava; celery; leek; peppers, chili (dry); Peppers, Sweet; potato; swede; sweet potato; taro and tomato]	T*0.01

Agvet chemical: Chlorpyrifos-methyl

Permitted residue: Chlorpyrifos-methyl

Cereal grains [except rice]	10
Cotton seed	*0.01
Edible offal (mammalian)	*0.05
Eggs	*0.05
Lupin (dry)	10
Meat (mammalian) (in the fat)	*0.05
Milks (in the fat)	*0.05
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Rice	0.1
Wheat bran, unprocessed	20
Wheat germ	30

Agvet chemical: Chlorsulfuron	
Permitted residue: Chlorsulfuron	
Cereal grains	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05

Agvet chemical: Chlortetracycline	
Permitted residue: Inhibitory substance, identified as chlortetracycline	
Cattle kidney	0.6
Cattle liver	0.3
Cattle meat	0.1
Eggs	0.2
Pig kidney	0.6
Pig liver	0.3
Pig meat	0.1
Poultry, edible offal of	0.6
Poultry meat	0.1

Agvet chemical: Chlorthal-dimethyl	
Permitted residue: Chlorthal-dimethyl	
Eggs	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Lettuce, head	2
Lettuce, leaf	2
Milks	*0.05
Parsley	T2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Vegetables [except as otherwise listed under this chemical]	5

Agvet chemical: Clavulanic acid	
Permitted residue: Clavulanic acid	
Cattle, edible offal of	*0.01
Cattle meat	*0.01
Cattle milk	*0.01

Agvet chemical: Clethodim
see *Sethoxydim*

Agvet chemical: Clodinafop-propargyl	
Permitted residue: Clodinafop-propargyl	
Barley	T*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Wheat	*0.05

Agvet chemical: Clodinafop acid	
Permitted residue: (R)-2-[4-(5-chloro-3-fluoro-2-pyridinyloxy) phenoxy] propanoic acid	
Barley	T*0.02
Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Wheat	*0.1

Agvet chemical: Clofentezine	
Permitted residue: Clofentezine	
Almonds	T0.5
Banana	*0.01
Edible offal (mammalian)	T*0.05
Grapes	1
Hops, dry	*0.2
Meat (mammalian)	T*0.05
Milks	T*0.05
Pome fruits	0.1
Stone fruits	0.1
Tomato	T1

Agvet chemical: Clomazone	
Permitted residue: Clomazone	
Beans [except broad bean and soya beans]	*0.05
Common beans (pod and/or immature seeds)	T*0.05
Fruiting vegetables, cucurbits	*0.05
Poppy seed	*0.05
Potato	*0.05
Rice	*0.01

Agvet chemical: Clopyralid	
Permitted residue: Clopyralid	
Cauliflower	T0.2
Cereal grains	2
Edible offal (mammalian) [except kidney]	0.5
Hops, dry	2
Kidney of cattle, goats, pigs and sheep	5
Meat (mammalian)	0.1
Milks	0.05
Rape seed (canola)	0.5

Agvet chemical: Cloquintocet-mexyl	
Permitted residue: Sum of cloquintocet mexyl and 5-chloro-8-quinolinoxyacetic acid, expressed as cloquintocet mexyl	
Barley	*0.1
Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	T*0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Rye	*0.1
Triticale	*0.1
Wheat	*0.1

Agvet chemical: Clorsulon	
Permitted residue: Clorsulon	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	1.5

Agvet chemical: Closantel	
Permitted residue: Closantel	
Sheep, edible offal of	5
Sheep meat	2

Agvet chemical: Clothianidin	
Permitted residue: Clothianidin	
Apricot	T2
Banana	*0.02
Cherries	T5
Cotton seed	*0.02
Cranberry	0.01
Dried grapes	10
Edible offal (mammalian)	*0.02
Eggs	*0.02
Grapes [except wine grapes]	3
Maize	T*0.01
Meat (mammalian)	*0.02
Milks	*0.01
Persimmon, American	T2
Persimmon, Japanese	T2
Pome fruits	T2
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rape seed (canola)	T*0.01
Sorghum	T*0.01
Soya bean (dry)	T0.02
Stone fruits [except cherries]	T3
Sugar cane	0.1
Sunflower seed	T*0.01
Sweet corn (corn-on-the-cob)	T0.02
Wine grapes	*0.02

Agvet chemical: Cloxacillin	
Permitted residue: Inhibitory substance, identified as Cloxacillin	
Cattle milk	*0.01

Agvet chemical: Coumaphos	
Permitted residue: Sum of coumaphos and its oxygen analogue, expressed as coumaphos	
Cattle fat	*0.02
Cattle kidney	*0.02
Cattle liver	*0.02
Cattle milk	*0.01
Cattle milk fat	0.1
Cattle muscle	*0.02

Agvet chemical: Cyanamide	
Permitted residue: Cyanamide	
Apple	*0.02
Blueberries	*0.05
Grapes	*0.05
Kiwifruit	*0.1
Pear, Oriental (nashi)	*0.1
Stone fruits	T*0.05

Agvet chemical: Cyanazine	
Permitted residue: Cyanazine	
Bulb vegetables	*0.02
Cereal grains	*0.01
Leek	0.05
Peas	0.02
Podded pea (young pods) (snow and sugar snap)	0.05
Potato	0.02
Pulses	*0.01
Sweet corn (corn-on-the-cob)	*0.02

Agvet chemical: Cyantraniliprole

Permitted residue—commodities of plant origin: Cyantraniliprole

Permitted residue—commodities of animal origin for enforcement: Cyantraniliprole

*Permitted residue—commodities of animal origin for dietary exposure assessment: Sum of cyantraniliprole and 2-[3-bromo-1-(3-chloropyridin-2-yl)-1*H*-pyrazol-5-yl]-3,8-dimethyl-4-oxo-3,4-dihydroquinazoline-6-carbonitrile (IN-J9Z38), 2-[3-bromo-1-(3-chloropyridin-2-yl)-1*H*-pyrazol-5-yl]-8-methyl-4-oxo-3,4-dihydroquinazoline-6-carbonitrile (IN-MLA84), 3-bromo-1-(3-chloropyridin-2-yl)-N-{4-cyano-2-[(hydroxymethyl)carbamoyl]-6-methylphenyl}-1H-pyrazole-5-carboxamide (IN-MYX98) and 3-bromo-1-(3-chloropyridin-2-yl)-N-[4-cyano-2-(hydroxymethyl)-6-(methylcarbamoyl)phenyl]-1*H*-pyrazole-5-carboxamide (IN-N7B69), expressed as cyantraniliprole*

All other foods	0.05
Cotton seed	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.01
Milk fats	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Cyclanilide

Permitted residue: Sum of cyclanilide and its methyl ester, expressed as cyclanilide

Cotton seed	0.2
Cotton seed oil, crude	*0.01
Edible offal (mammalian)	2
Eggs	*0.01
Meat (mammalian)	0.05
Milks	0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Cyflufenamid

Permitted residue: Cyflufenamid

Dried grapes (currants, raisins and sultanas)	0.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.1
Grapes	0.15
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Cyfluthrin

Permitted residue: Cyfluthrin, sum of isomers

Avocado	0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Carambola	T0.1
Cereal grains	2
Chia	T0.5
Citrus fruits	0.2
Cotton seed	0.01
Cotton seed oil, crude	0.02
Custard apple	T0.1
Edible offal (mammalian)	*0.01
Egg plant	T0.2
Eggs	*0.01
Grapes	1
Legume vegetables	0.5
Lemon aspen	T1
Litchi	T0.1
Macadamia nuts	0.05
Mango	T0.1
Mammalian fats [except milk fats]	0.5
Meat (mammalian)	0.02
Milks	0.1
Okra	T0.2
Papaya (pawpaw)	T0.2
Pecan	T0.05
Peppers, Sweet	T0.2
Persimmon, American	T0.1
Persimmon, Japanese	T0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.5
Rape seed (canola)	*0.05
Stone fruits	0.3
Tomato	0.2
Wheat bran, unprocessed	5

Agvet chemical: Cyhalofop-butyl

Permitted residue: Sum of cyhalofop-butyl, cyhalofop and metabolites expressed as cyhalofop-butyl

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	*0.01

Agvet chemical: Cyhalothrin

Permitted residue: Cyhalothrin, sum of isomers

Barley	0.2
Beetroot	*0.01

Berries and other small fruits	0.2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.1
Cereal grains [except barley; sorghum; wheat]	*0.01
Chard	T0.5
Citrus fruits	*0.01
Coriander (leaves, stem, roots)	T1
Cotton seed	*0.02
Cucumber	T0.05
Edible offal (mammalian)	*0.02
Eggs	*0.02
Garlic	*0.05
Legume vegetables	0.1
Meat (mammalian) (in the fat)	0.5
Milks (in the fat)	0.5
Onion, bulb	*0.05
Onion, Welsh	T0.05
Parsley	T1
Potato	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses [except soya bean (dry)]	0.2
Radish	*0.01
Rape seed (canola)	0.02
Shallot	T0.05
Sorghum	0.5
Soya bean (dry)	*0.02
Spring onion	T0.05
Stone fruits	0.5
Sunflower seed	*0.01
Tea, green, black	1
Tomato	0.02
Wheat	*0.05

Agvet chemical: Cypermethrin

Permitted residue: Cypermethrin, sum of isomers

Adzuki bean (dry)	T0.05
All other foods	*0.01
Asparagus	0.5
Avocado	T0.2
Beetroot	T0.1
Berries and other small fruits [except grapes]	0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Broad bean (dry) (fava bean)	0.05
Cattle, edible offal of	0.05
Cattle meat (in the fat)	0.5
Celery	T1
Cereal grains [except wheat]	1
Chick-pea (dry)	0.2
Common bean (dry) (navy bean)	0.05
Coriander (leaves, stem, roots)	T5
Coriander, seed	T1
Cotton seed	0.2
Cotton seed oil, crude	*0.02
Cucumber	T0.3
Deer meat (in the fat)	T0.5
Durian	1
Eggs	0.05
Field pea (dry)	0.05
Goat, edible offal of	0.05
Goat meat (in the fat)	0.5
Grapes	T0.05
Herbs	T5
Horse, edible offal of	*0.05
Horse meat (in the fat)	*0.05
Leafy vegetables [except lettuce head]	T5
Leek	T0.5
Lemon balm	T5
Lettuce, head	2
Linola oil, edible	0.1
Linola seed	0.1
Linseed	0.5
Longan	1
Lupin (dry)	*0.01
Milks (in the fat)	1
Mung bean (dry)	0.05
Olives	T*0.05
Onion, bulb	*0.01
Onion, Welsh	T0.5
Peas	1
Peppers, Chili	1
Pig, edible offal of	*0.05
Pig meat (in the fat)	*0.05
Pome fruits	1
Poppy seed	T*0.01
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Radish	T0.05
Rape seed (canola)	0.2
Rape seed oil, edible	0.2
Shallot	T0.5
Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.5
Soya bean (dry)	0.05
Soya bean oil, crude	0.1
Spring onion	T0.5
Stone fruits	1
Sunflower seed	0.1
Sunflower seed oil, crude	0.1
Sweet corn (corn-on-the-cob)	0.05
Tea, green, black	0.5
Tomato	0.5
Wheat	0.2

Agvet chemical: Cyproconazole

Permitted residue: Cyproconazole, sum of isomers

Barley	*0.02

Chick-pea (dry)	T*0.01
Edible offal (mammalian)	1
Eggs	*0.01
Lentil (dry)	T*0.01
Meat (mammalian)	0.03
Milks	*0.01
Peanut	0.02
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.02

Agvet chemical: Cyprodinil

Permitted residue: Cyprodinil

Blackberries	10
Blueberries	3
Boysenberry	10
Cloudberry	T5
Common bean (pods and/or immature seeds)	0.7
Cucumber	0.5
Dewberries (including boysenberry and loganberry)	T5
Dried grapes (currants, raisins and sultanas)	5
Dried stone fruits	0.05
Edible offal (mammalian)	*0.01
Egg plant	T0.2
Grapes	2
Leafy vegetables	10
Meat (mammalian)	*0.01
Melons, except watermelon	T0.2
Milks	*0.01
Onion, bulb	0.2
Peas (pods and succulent, immature seeds)	0.5
Peppers, Sweet	0.7
Pistachio nut	T0.1
Pome fruits	0.05
Raspberries, red, black	10
Stone fruits	2
Strawberry	5
Tomato	T1

Agvet chemical: Cyromazine

Permitted residue: Cyromazine

Cattle, edible offal of	0.05
Cattle meat	0.05
Eggs	0.2
Goat, edible offal of	0.2
Goat meat	0.2
Milks	*0.01
Pig, edible offal of	0.05
Pig meat	0.05
Poultry, edible offal of	0.1
Poultry meat	0.05
Sheep, edible offal of	0.2
Sheep meat	0.2
Agvet chemical:	2,4-D
Permitted residue:	2,4-D
Cereal grains	0.2
Citrus fruits	5
Edible offal (mammalian)	2
Eggs	*0.05
Grapes	T*0.05
Legume vegetables	*0.05
Lupin (dry)	*0.05
Meat (mammalian)	0.2
Milks	*0.05
Oilseed	*0.05
Pear	*0.05
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.05
Sugar cane	5

Agvet chemical: Daminozide

Permitted residue: Daminozide

Edible offal (mammalian)	0.2
Eggs	0.2
Meat (mammalian)	0.2
Milks	*0.05
Peach	30
Peanut	20
Pome fruits	30
Poultry, edible offal of	0.2
Poultry meat	0.2
Agvet chemical:	2,4-DB
Permitted residue:	2,4-DB
Cereal grains	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.05
Meat (mammalian)	0.2
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Deltamethrin

Permitted residue: Deltamethrin

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
Cattle, edible offal of	0.1
Cattle meat (in the fat)	0.5
Cereal grains	2
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.1
Goat, edible offal of	0.1
Goat meat (in the fat)	0.2

Legume vegetables	0.1
Milks	0.05
Oilseed	0.1
Pig, edible offal of	*0.01
Pig meat (in the fat)	0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.1
Sheep, edible offal of	0.1
Sheep meat (in the fat)	0.2
Sweet corn (kernels)	0.1
Tea, green, black	5
Wheat bran, unprocessed	5
Wheat germ	3

Agvet chemical: Dexamethasone and Dexamethasone trimethylacetate

Permitted residue: Dexamethasone

Cattle, edible offal of	0.1
Cattle meat	0.1
Cattle milk	*0.05
Horse, edible offal of	0.1
Horse meat	0.1
Pig, edible offal of	0.1
Pig meat	0.1

Agvet chemical: Diafenthiuron

Permitted residue: Sum of diafenthiuron; N-[2,6-bis(1-methylethyl)- 4-phenoxyphenyl]-N'-(1,1-dimethylethyl)urea; and N-[2,6-bis(1-methylethyl)-4-phenoxyphenyl]- N'-(1,1-dimethylethyl)carbodiimide, expressed as diafenthiuron

Cotton seed	0.2
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Peanut	T0.1
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02

Agvet chemical: Diazinon

Permitted residue: Diazinon

Cereal grains	0.1
Citrus fruits	0.7
Coriander (leaves, stem, roots)	*0.05
Coriander, seed	*0.05
Edible offal (mammalian)	0.7
Eggs	*0.05
Fruit [except as otherwise listed under this chemical]	0.5
Kiwifruit	0.5
Meat (mammalian) (in the fat)	0.7
Milks (in the fat)	0.5
Olive oil, crude	2
Parsley	*0.05
Peach	0.7
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Shallot	T0.5
Spring onion	T0.5
Sugar cane	0.5
Sweet corn (corn-on-the-cob)	0.7
Tree nuts	0.1
Vegetable oils, crude [except olive oil, virgin]	0.1
Vegetables	0.7

Agvet chemical: Dicamba

Permitted residue: Dicamba

Cereal grains	*0.05
Edible offal (mammalian)	0.05
Eggs	*0.05
Meat (mammalian)	0.05
Milks	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane	0.1
Sugar cane molasses	2

Agvet chemical: Dicamba

Permitted residue: Sum of dicamba, 3,6-dichloro-5-hydroxy-2-methoxybenzoic acid and 3,6-dichloro-2-hydroxybenzoic acid, expressed as dicamba

Soya bean	10

Agvet chemical: Dichlobenil

Permitted residue: Dichlobenil

Blueberries	T1
Citrus fruits	0.1
Currants, black, red, white	T1
Gooseberry	T1
Grapes	0.1
Pome fruits	0.1
Raspberries, red, black	T1
Stone fruits	0.1
Tomato	0.1

Agvet chemical: Dichlofluanid

Permitted residue: Dichlofluanid

Berries and other small fruits [except grapes and strawberry]	T50
Grapes	0.5
Peanut	*0.02
Strawberry	10
Tomato	1

Agvet chemical: 1,3-dichloropropene	
Permitted residue: 1,3-dichloropropene	
Grapes	0.018

Agvet chemical: Dichlorprop-P	
Permitted residue: Sum of dichlorprop acid, its esters and conjugates, hydrolysed to dichlorprop acid, and expressed as dichlorprop acid	
Citrus fruits	0.2
Edible offal (mammalian)	*0.05
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.02

Agvet chemical: Dichlorvos	
Permitted residue: Dichlorvos	
Cacao beans	5
Cereal grains	5
Coffee beans	2
Edible offal (mammalian)	0.05
Eggs	0.05
Fruit	0.1
Lentil (dry)	2
Lettuce, head	1
Lettuce, leaf	1
Meat (mammalian)	0.05
Milks	0.02
Mushrooms	0.5
Peanut	2
Poultry, edible offal of	0.05
Poultry meat	0.05
Rape seed (canola)	T0.1
Rice bran, unprocessed	10
Soya bean (dry)	2
Tomato	0.5
Tree nuts	2
Vegetables [except as otherwise listed under this chemical]	0.5
Wheat bran, unprocessed	10
Wheat germ	10

Agvet chemical: Diclofop-methyl	
Permitted residue: Diclofop-methyl	
Cereal grains	0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed	0.1
Peas	0.1
Poppy seed	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Dicloran	
Permitted residue: Dicloran	
Beans [except broad bean and soya bean]	20
Berries and other small fruits [except grapes]	20
Broad bean (green pods and immature seeds)	20
Carrot	15
Grapes	10
Lettuce, head	20
Lettuce, leaf	20
Onion, bulb	20
Stone fruits	15
Sweet potato	20
Tomato	20

Agvet chemical: Dicofol	
Permitted residue: Sum of dicofol and 2,2,2-trichloro-1-(4-chlorophenyl)-1-(2-chlorophenyl)ethanol, expressed as dicofol	
Almonds	5
Cotton seed	0.1
Cucumber	2
Fruit [except strawberry]	5
Gherkin	2
Hops, dry	5
Strawberry	1
Tea, green, black	5
Tomato	1
Vegetables [except as otherwise listed under this chemical]	5

Agvet chemical: Dicyclanil	
Permitted residue: Sum of dicyclanil and its triaminopyridyl metabolite expressed as dicyclanil	
Sheep fat	0.3
Sheep kidney	0.3
Sheep liver	0.3
Sheep meat	0.3

Agvet chemical: Dieldrin
see *Aldrin and Dieldrin*

Agvet chemical: Difenoconazole	
Permitted residue: Difenoconazole	
Asparagus	*0.05
Avocado	0.5
Banana	*0.02
Beetroot	T0.5
Carrot	0.2

Cereal grains	*0.01
Celeriac	T0.5
Celery	T5
Chives	2
Dried grapes	6
Edible offal (mammalian)	*0.05
Eggs	*0.05
Grapes	4
Macadamia nuts	*0.01
Meat (mammalian)	*0.05
Milks	*0.01
Papaya (pawpaw)	1
Parsley	T15
Pome fruits	0.3
Potato	*0.02
Poultry meat	*0.05
Poultry, edible offal of	*0.05
Tomato	0.5

Agvet chemical: Diflubenzuron

Permitted residue: Diflubenzuron

Cattle, edible offal of	*0.02
Cattle milk	0.05
Cereal grains	T2
Mushrooms	0.1
Sheep kidney	0.05
Sheep liver	0.05
Sheep meat (in the fat)	0.05
Sheep milk	0.05
Wheat bran, unprocessed	T5

Agvet chemical: Diflufenican

Permitted residue: Diflufenican

Barley	0.05
Edible offal (mammalian)	0.1
Eggs	*0.02
Grapes	*0.002
Meat (mammalian)	0.01
Milks	0.01
Oats	0.05
Peas	0.05
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	0.05
Rye	0.05
Triticale	0.05
Wheat	0.02

Agvet chemical: Dimethenamid-P

Permitted residue: Sum of dimethenamid-P and its (R)-isomer

Common bean (pods and/or immature seeds)	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Maize	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Peas	*0.02
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.02
Pumpkins	*0.02
Rape seed (canola)	T*0.01
Sweet corn (corn-on-the-cob)	*0.02

Agvet chemical: Dimethipin

Permitted residue: Dimethipin

Cotton seed	0.5
Cotton seed oil, crude	*0.1
Cotton seed oil, refined	*0.1
Edible offal (mammalian)	*0.01
Eggs	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Dimethirimol

Permitted residue: Dimethirimol

Fruiting vegetables, cucurbits	1

Agvet chemical: Dimethoate

Permitted residue: Sum of dimethoate and omethoate, expressed as dimethoate

see also *Omethoate*

Abiu	5
Artichoke, globe	T1
Asparagus	0.02
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; mango]	5
Avocado	3
Banana passionfruit	5
Bearberry	T5
Beetroot	T*0.1
Bilberry	T5
Bilberry, bog	T5
Bilberry, red	T5
Blackberries	T5
Blueberries	T5
Boysenberry	0.02
Broccoli	T0.3
Cabbages, head	T0.2
Cactus fruit	5
Carrot	T0.3
Cauliflower	T0.3

Celery	T0.5
Cereal grains	T0.05
Cherries	T0.2
Citrus fruits	5
Cranberry	T5
Edible offal (mammalian)	0.1
Egg plant	T0.02
Eggs	*0.05
Elderberries	0.02
Grapes	T*0.1
Legume vegetables	T2
Mango	1
Meat (mammalian)	*0.05
Melons, except watermelon	T5
Milks	*0.05
Oilseed [except peanut]	T0.1
Olive oil, refined	T0.1
Onion, bulb	0.7
Parsnip	T0.3
Peanut	T*0.05
Peppers, Chili	T5
Peppers, Sweet	0.7
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	T0.5
Radish	T3
Raspberries, red, black	T5
Rhubarb	0.7
Rollinia	5
Santols	5
Squash, summer (including zucchini)	0.7
Stone fruits [except cherries]	T*0.02
Strawberry	0.02
Sweet corn (corn-on-the-cob)	T0.3
Sweet potato	0.1
Tomato	0.02
Turnip, garden	*0.2
Watermelon	T5
Wheat bran, processed	T1

Agvet chemical: Dimethomorph

Permitted residue: Sum of E and Z isomers of dimethomorph

Brassica leafy vegetables	T2
Edible offal (mammalian)	*0.01
Fruiting vegetables, cucurbits	0.5
Grapes	2
Leafy vegetables [except lettuce head]	T2
Leek	0.5
Lettuce, head	0.3
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	0.05
Onion, Welsh	2
Peas	1
Poppy seed	*0.02
Potato	*0.02
Shallot	T0.5
Spring onion	2

Agvet chemical: Dinitolmide

Permitted residue: Sum of dinitolmide and its metabolite 3-amino-5-nitro-o-toluamide, expressed as dinitolmide equivalents

Poultry, edible offal of	6
Poultry fats	2
Poultry meat	3

Agvet chemical: Dinitro-o-toluamide

see *Dinitolmide*

Agvet chemical: Dinotefuran

Permitted residue: Sum of dinotefuran and its metabolites DN, 1-methyl-3-(tetrahydro-3-furylmethyl)guanidine and UF, 1-methyl-3-(tetrahydro-3-furylmethyl)urea expressed as dinotefuran

Grapes	0.9

Agvet chemical: Diphenylamine

Permitted residue: Diphenylamine

Apple	10
Edible offal (mammalian) [except liver]	*0.01
Eggs	0.05
Liver of cattle, goats, pigs and sheep	0.05
Meat (mammalian) (in the fat)	*0.01
Milks (in the fat)	*0.01
Pear	7
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Diquat

Permitted residue: Diquat cation

Anise myrtle leaves	T0.5
Barley	5
Beans [except broad bean and soya bean]	1
Broad bean (green pods and immature seeds)	1
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruit	*0.05
Hops, dry	T0.2
Lemon myrtle leaves	T0.5
Linseed	*0.01
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.01

Native pepper (*Tasmannia lanceolata*) leaves	T0.5
Oats	5
Oilseed [except linseed and poppy seed]	5
Onion, bulb	0.1
Peas	0.1
Poppy seed	0.5
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	1
Rice	5
Rice, polished	1
Rye	2
Sorghum	2
Sugar beet	0.1
Sugar cane	*0.05
Tea, green, black	T0.5
Tree nuts	*0.05
Triticale	2
Vegetable oils, crude	1
Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05
Wheat	2

Agvet chemical: Disulfoton

Permitted residue: Sum of disulfoton and demeton-S and their sulfoxides and sulfones, expressed as disulfoton

Cotton seed	0.5
Edible offal (mammalian)	0.02
Eggs	*0.02
Hops, dry	0.5
Meat (mammalian)	0.02
Milks	0.01
Potato	0.5
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Vegetables	0.5

Agvet chemical: Dithianon

Permitted residue: Dithianon

Fruit	2

Agvet chemical: Dithiocarbamates

Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food

Almonds	3
Asparagus	T1
Avocado	7
Banana	2
Beans [except broad bean and soya bean]	2
Beetroot	1
Berries and other small fruits [except strawberry]	T10
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Broad bean (green pods and immature seeds)	2
Bulb vegetables [except garlic and onion, bulb]	T10
Carrot	1
Celery	5
Cereal grains	0.5
Citrus fruits	0.2
Coconut	5
Coffee beans	5
Common bean (pods and/or immature seeds)	2
Cotton seed	10
Custard apple	5
Edible offal (mammalian)	2
Eggs	*0.5
Fig	3
Fruiting vegetables, cucurbits	2
Fruiting vegetables, other than cucurbits [except roselle]	3
Garlic	4
Herbs [except parsley]	T5
Hops	T10
Leafy vegetables	5
Litchi	5
Macadamia nuts	*0.2
Mango	7
Meat (mammalian)	*0.5
Milks	*0.2
Onion, bulb	4
Papaya (pawpaw)	5
Parsley	5
Parsnip	T1
Passionfruit (including Granadilla)	3
Peanut	0.2
Peas (pods and succulent, immature seeds)	2
Persimmon, Japanese	3
Pistachio nut	T3
Pome fruits	3
Pomegranate	3
Poppy seed	*0.2
Potato	1
Poultry meat	*0.5
Poultry, edible offal of	*0.5
Pulses	0.5
Radish	T1
Rhubarb	2
Roselle (rosella)	5
Stone fruits	3

Strawberry	3
Sunflower seed	T*0.05
Swede	T1
Tree tomato	T5
Turnip, garden	T1
Walnuts	T*0.2
Wasabi	T2

Agvet chemical: Diuron

Permitted residue: Sum of diuron and 3,4-dichloroaniline, expressed as diuron

Asparagus	2
Cereal grains	0.1
Cotton seed oil, crude	0.5
Edible offal (mammalian)	3
Fruit	0.5
Meat (mammalian)	0.1
Milks	0.1
Oilseed	0.5
Pulses	*0.05
Sugar cane	0.2

Agvet chemical: Dodine

Permitted residue: Dodine

Pome fruits	5
Stone fruits	*0.05

Agvet chemical: Doramectin

Permitted residue: Doramectin

Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.01
Cattle milk	0.05
Pig kidney	0.03
Pig liver	0.05
Pig meat (in the fat)	0.1
Sheep, edible offal of	0.05
Sheep fat	0.1
Sheep meat	0.02

Agvet chemical: 2,2-DPA

Permitted residue: 2,2-dichloropropionic acid

Avocado	*0.1
Banana	*0.1
Cereal grains	*0.1
Citrus fruits	*0.1
Cotton seed	*0.1
Currants, black, red, white	15
Edible offal (mammalian)	0.2
Grapes	3
Meat (mammalian)	0.2
Milks	*0.1
Papaya (pawpaw)	*0.1
Pecan	*0.1
Pineapple	*0.1
Pome fruits	*0.1
Stone fruits	1
Sugar cane	*0.1
Sunflower seed	*0.1
Vegetables	*0.1

Agvet chemical: EDC

see *Ethylene dichloride*

Agvet chemical: Emamectin

Permitted residue: Sum of emamectin B1a and emamectin B1b

Bergamot	T0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.02
Brassica leafy vegetables	T0.3
Burnet, salad	T0.05
Celery	T0.2
Chervil	T0.05
Coriander (leaves, stem, roots)	T0.05
Coriander, seed	T0.05
Cotton seed	0.005
Dill, seed	T0.05
Edible offal (mammalian)	0.02
Egg plant	T0.1
Fennel, seed	T0.05
Grapes	*0.002
Herbs	T0.05
Kaffir lime leaves	T0.05
Lemon grass	T0.05
Lemon verbena (fresh weight)	T0.05
Lettuce, head	0.2
Lettuce, leaf	0.2
Meat (mammalian) (in the fat)	0.01
Milks	*0.001
Milk fats	0.01
Mizuna	T0.05
Peppers, Sweet	0.01
Pulses	*0.01
Rape seed (canola)	*0.01
Rucola (rocket)	T0.05
Strawberry	T0.1
Sweet corn (corn-on-the-cob)	*0.002
Tomato	0.01

Agvet chemical: Endosulfan

Permitted residue: Sum of A- and B- endosulfan and endosulfan sulphate

Assorted tropical and sub-tropical fruits – inedible peel	2
Broccoli	1
Cabbages, head	1
Cauliflower	1

Cereal grains	0.1
Citrus fruits	0.3
Edible offal (mammalian)	0.2
Eggs	0.02
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits	1
Meat (mammalian) (in the fat)	0.2
Milks	0.02
Oilseed	1
Pome fruits	1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.05
Pulses	*0.1
Root and tuber vegetables	0.5
Stalk and stem vegetables	1
Strawberry	T0.5
Tea, green, black	T30
Tree nuts	0.05
Agvet chemical: Endothal	
Permitted residue: Endothal	
Cotton seed	0.1
Potato	0.1

Agvet chemical: Enilconazole

see I*mazalil*

Agvet chemical: Epoxiconazole

Permitted residue: Epoxiconazole

Avocado	0.5
Banana	1
Cereal grains	0.05
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.005
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Wheat bran, unprocessed	0.3
Wheat germ	0.2

Agvet chemical: Eprinomectin

Permitted residue: Eprinomectin B1a

Cattle, edible offal of	2
Cattle fat	0.5
Cattle milk	0.03
Cattle meat	0.1
Deer, edible offal of	2
Deer meat	0.1
Agvet chemical:	EPTC
Permitted residue:	EPTC
Cereal grains	*0.04
Edible offal (mammalian)	*0.1
Eggs	*0.01
Meat (mammalian)	*0.1
Milks	*0.1
Oilseed	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Vegetables	*0.04

Agvet chemical: Erythromycin

Permitted residue: Inhibitory substance, identified as erythromycin

Edible offal (mammalian)	*0.3
Meat (mammalian)	*0.3
Milks	*0.04
Poultry, edible offal of	*0.3
Poultry meat	*0.3

Agvet chemical: Esfenvalerate

see *Fenvalerate*

Agvet chemical: Ethephon

Permitted residue: Ethephon

Apple	1
Barley	1
Cherries	15
Cotton seed	2
Cotton seed oil, crude	*0.1
Currant, black	1
Edible offal (mammalian)	0.2
Eggs	*0.2
Grapes	10
Kiwifruit	0.1
Macadamia nuts	*0.1
Mandarins	2
Mango	T*0.02
Meat (mammalian)	0.1
Milks	0.1
Nectarine	0.01
Oranges, sweet, sour	2
Peach	0.5
Pineapple	2
Poultry, edible offal of	*0.2
Poultry meat	*0.1
Sugar cane	0.5
Sugar cane molasses	7
Tomato	2
Walnuts	T5
Wheat	T1

Agvet chemical: Ethion

Permitted residue: Ethion

Cattle, edible offal of	2.5
Cattle meat (in the fat)	2.5
Citrus fruits	1

Cotton seed	0.1
Cotton seed oil, crude	0.05
Grapes	2
Milks (in the fat)	0.5
Pome fruits	1
Stone fruits	1
Tea, green, black	5

Agvet chemical: Ethofumesate

Permitted residue: Ethofumesate

Beetroot	0.1
Bulb vegetables	*0.1
Chard (silver beet)	1
Edible offal (mammalian)	0.5
Meat (mammalian) (in the fat)	0.5
Milks (in the fat)	0.2
Poppy seed	*0.02
Spinach	T1
Sugar beet	0.1

Agvet chemical: Ethopabate

Permitted residue: Ethopabate

Poultry, edible offal of	15
Poultry meat	5

Agvet chemical: Ethoprophos

Permitted residue: Ethoprophos

Banana	*0.05
Cereal grains	*0.005
Custard apple	*0.02
Litchi	*0.02
Potato	*0.02
Sugar cane	*0.1
Sweet potato	*0.02
Tomato	*0.01

Agvet chemical: Ethoxyquin

Permitted residue: Ethoxyquin

Apple	3
Pear	3

Agvet chemical: Ethoxysulfuron

Permitted residue—commodities of plant origin: Ethoxysulfuron

Permitted residue—commodities of animal origin: 2-amino-4, 6-dimethoxypyrimidine, expressed as ethoxysulfuron

Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Sugar cane	*0.01

Agvet chemical: Ethyl formate

Permitted residue: Ethyl formate

Dried fruits	1

Agvet chemical: Ethylene dichloride (EDC)

Permitted residue: 1,2-dichloroethane

Cereal grains	*0.1

Agvet chemical: Etoxazole

Permitted residue: Etoxazole

Banana	0.2
Cherries	1
Chervil	T1
Citrus fruits	0.2
Coriander (leaves, stem, roots)	T1
Cotton seed	0.2
Custard apple	T0.1
Dried grapes	1.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.05
Fruiting vegetables, cucurbits	T0.1
Grapes	0.5
Herbs	T1
Ivy gourd	T0.1
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Mizuna	T1
Papaya	T0.1
Podded pea (young pods) (snow and sugar snap)	T*0.02
Pointed gourd	T0.1
Pome fruits	0.2
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.02
Rucola (Rocket)	T1
Stone fruits [except cherries]	0.3

Agvet chemical: Etridiazole

Permitted residue: Etridiazole

Beetroot	*0.02
Cotton seed	*0.02
Peanut	*0.02
Vegetables [except as otherwise listed under this chemical]	0.2

Agvet chemical: Fenamiphos

Permitted residue: Sum of fenamiphos, its sulfoxide and sulfone, expressed as fenamiphos

Aloe vera	1
Banana	*0.05

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
Celery	*0.05
Citrus fruits	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruiting vegetables, cucurbits	*0.05
Ginger, root	*0.05
Grapes	*0.05
Leafy vegetables [except lettuce, head; lettuce, leaf]	*0.05
Lettuce, head	0.2
Lettuce, leaf	0.2
Meat (mammalian)	*0.05
Milks	*0.005
Mushrooms	0.1
Onion, bulb	*0.05
Peanut	*0.05
Pineapple	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Root and tuber vegetables	0.2
Strawberry	0.2
Sugar cane	*0.05
Tomato	0.5
Agvet chemical: Fenarimol	
Permitted residue: Fenarimol	
Berries and other small fruits [except grapes]	T0.1
Cherries	1
Fruiting vegetables, cucurbits	0.2
Grapes	0.1
Pome fruits	0.2

Agvet chemical: Fenbendazole

Permitted residue: Fenbendazole

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Goat, edible offal of	0.5
Goat meat	0.5
Milks	0.1
Sheep, edible offal of	0.5
Sheep meat	0.5

Agvet chemical: Fenbuconazole

Permitted residue: Fenbuconazole

Banana	0.5
Blueberries	0.3
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Nectarine	0.5
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Stone fruits [except nectarine]	1
Wheat	*0.01

Agvet chemical: Fenbutatin oxide

Permitted residue: Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide

Assorted tropical and sub-tropical fruits – inedible peel	5
Berries and other small fruits [except table grapes]	1
Cherries	6
Citrus fruits	5
Citrus peel	30
Dried grapes	T10
Fig	T10
Grapes [except wine grapes]	T3
Hops, dry	20
Nectarine	3
Peach	3
Pome fruits	3
Tomato	T2

Agvet chemical: Fenhexamid

Permitted residue: Fenhexamid

Blackberries	T20
Blueberries	5
Chervil	T15
Cloudberry	T20
Coriander (leaves, stem, roots)	T15
Cucumber	T10
Dewberries (including boysenberry, loganberry and youngberry)	T20
Dried grapes	20
Edible offal (mammalian)	2
Grapes	10
Herbs	T15
Kiwifruit	15
Lettuce, head	T50
Lettuce, leaf	T50
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Mizuna	T15
Peas (pods and succulent, immature seeds)	T5
Peppers	T30
Raspberries, red, black	T20
Rucola (rocket)	T15
Stone fruits [except plums]	10
Strawberry	10
Tomato	T2

Agvet chemical: Fenitrothion

Permitted residue: Fenitrothion

Apple	0.5
Cabbages, head	0.5

Cacao beans	0.1
Cereal grains	10
Cherries	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruit [except as otherwise listed under this chemical]	0.1
Grapes	0.5
Lettuce, head	0.5
Lettuce, leaf	0.5
Meat (mammalian)	T*0.05
Milks (in the fat)	T*0.05
Oilseeds	T0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	T0.1
Rice, polished	0.1
Soya bean (dry)	0.3
Sugar cane	0.02
Tea, green, black	0.5
Tomato	0.5
Tree nuts	0.1
Vegetables [except as otherwise listed under this chemical]	0.1
Wheat bran, unprocessed	20
Wheat germ	20

Agvet chemical: Fenoxaprop-ethyl

Permitted residue: Sum of fenoxaprop-ethyl (all isomers) and 2-(4-(6-chloro-2-benzoxazolyloxy)phenoxy)-propanoate and 6-chloro-2,3-dihydrobenzoxazol-2-one, expressed as fenoxaprop-ethyl

Barley	*0.01
Chick-pea (dry)	*0.01
Edible offal (mammalian)	0.2
Eggs	*0.02
Meat (mammalian)	0.05
Milks	0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.01
Rice	T*0.02
Rye	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Fenoxycarb

Permitted residue: Fenoxycarb

Currant, black	T2
Currant, red	T2
Gooseberry	T2
Olive oil, virgin	T3
Olives	T1
Pome fruits	2

Agvet chemical: Fenpropathrin

Permitted residue: Fenpropathrin

Cherries	5
Citrus fruits	2
Grapes	5
Tea, green, black	2

Agvet chemical: Fenpyroximate

Permitted residue: Fenpyroximate

Apple	0.3
Citrus fruits	0.6
Pear	0.3
Strawberry	1

Agvet chemical: Fenthion

Permitted residue: Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion

Apricot	T0.2
Assorted tropical and sub-tropical fruits – inedible peel	5
Cattle, edible offal of	1
Cattle meat	1
Cherries	T0.4
Citrus fruits	T0.7
Eggs	*0.05
Grapes	T0.2
Melons, except watermelon	T3
Milks	T0.2
Nectarine	T0.25
Olive oil, crude	T0.5
Olives	T0.2
Peach	T0.2
Peppers, Chili	T7
Peppers, Sweet	T0.5
Persimmon, Japanese	T0.3
Pig, edible offal of	0.5
Pig meat	0.5
Plums	T0.25
Pome fruits	T0.25
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sheep, edible offal of	0.2
Sheep meat	0.2
Watermelon	T3

Agvet chemical: Fentin

Permitted residue: Fentin hydroxide, excluding inorganic tin and Di- and Mono-phenyltin

Cacao beans	*0.1
Carrot	0.2
Celeriac	0.1
Celery	1
Coffee beans	*0.1

Peanut	*0.05
Pecan	*0.05
Potato	0.1
Rice	*0.1
Sugar beet	0.2

Agvet chemical: Fenvalerate

Permitted residue: Fenvalerate, sum of isomers

Berries and other small fruits	1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Brassica leafy vegetables	1
Cereal grains	2
Celery	2
Dried grapes	0.5
Edible offal (mammalian)	0.05
Eggs	0.02
Grapes	0.1
Legume vegetables	0.5
Meat (mammalian) (in the fat)	1
Milks	0.2
Oilseed [except peanut]	0.5
Peanut	T0.1
Pome fruits	1
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	0.05
Pulses	0.5
Stone fruits	1
Sweet corn (corn-on-the-cob)	0.05
Tea, green, black	0.05
Tomato	0.2
Wheat bran, unprocessed	5

Agvet chemical: Fipronil

*Permitted residue: Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl) sulphenyl]-1*H*-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphonyl]-1*H*-pyrazole-3-carbonitrile), and the trifluoromethyl metabolite (5-amino-4-trifluoromethyl-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-1*H*-pyrazole-3-carbonitrile)*

Asparagus	0.2
Assorted tropical and sub-tropical fruit – inedible peel [except banana; custard apple]	T*0.01
Banana	0.01
Bergamot	T0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.05
Burnet, salad	T0.1
Celery	T0.3
Chervil	T0.1
Citrus fruits	T*0.01
Coriander (leaves, stem, roots)	T0.1
Coriander, seed	T0.1
Cotton seed	*0.01
Cotton seed oil, crude	*0.01
Custard apple	T0.05
Dill, seed	T0.1
Edible offal (mammalian)	0.02
Eggs	0.02
Fennel, seed	T0.1
Ginger, root	*0.01
Grapes [except wine grapes]	T*0.01
Herbs	T0.1
Honey	0.01
Kaffir lime leaves	T0.1
Lemon grass	T0.1
Lemon verbena (fresh weight)	T0.1
Lettuce, head	T0.1
Lettuce, leaf	T0.1
Meat (mammalian) (in the fat)	0.1
Milks	0.01
Mizuna	T0.1
Mushrooms	0.02
Peanut	T*0.01
Peanut oil, crude	T*0.01
Pecan	T*0.01
Peppers, Chili	*0.005
Peppers, Sweet	T0.1
Pome fruits	T*0.01
Poppy seed	*0.01
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.02
Rape seed (canola)	*0.01
Rice	*0.005
Rucola (rocket)	T0.1
Sorghum	0.01
Stone fruits	0.01
Sugar cane	*0.01
Sunflower seed	*0.01
Swede	0.1
Sweet potato	*0.01
Turnip, garden	0.1
Wine grapes	*0.01

Agvet chemical: Flamprop-methyl

Permitted residue: Flamprop-methyl

Edible offal (mammalian)	*0.01
Lupin (dry)	0.05
Meat (mammalian)	*0.01
Milks	*0.01
Safflower seed	*0.05
Triticale	0.05
Wheat	0.05

Agvet chemical: Flamprop-M-methyl

see *Flamprop-methyl*

Agvet chemical: Flavophospholipol

Permitted residue: Flavophospholipol

Cattle fat	*0.01
Cattle kidney	*0.01
Cattle liver	*0.01
Cattle meat	*0.01
Cattle milk	T*0.01
Eggs	*0.02

Agvet chemical: Flonicamid

*Permitted residue: Flonicamid [*N *-(cyanomethyl)-4-(trifluoromethyl)-3-pyridinecarboxamide] and its metabolites TFNA [4-trifluoromethylnicotinic acid], TFNA-AM [4-trifluoromethylnicotinamide] TFNG [N -(4-trifluoromethylnicotinoyl)glycine]*

Cotton seed	T1
Edible offal (mammalian)	T*0.02
Eggs	T*0.02
Meat (mammalian)	T*0.02
Milks	T*0.02
Poultry, edible offal of	T*0.02
Poultry meat	T*0.02
Stone fruits	0.6

Agvet chemical: Florasulam

Permitted residue: Florasulam

Cereal grains	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Florfenicol

Permitted residue: Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine

Cattle kidney	0.5
Cattle liver	3
Cattle meat	0.3
Fish	T0.5
Pig fat/skin	1
Pig kidney	1
Pig liver	3
Pig meat	0.5

Agvet chemical: Fluazifop-p-butyl

Permitted residue: Sum of fluazifop-butyl, fluazifop and their conjugates, expressed as fluazifop

Assorted tropical and sub-tropical fruits – inedible peel [except avocado and banana]	0.05
Avocado	*0.02
Banana	*0.02
Berries and other small fruits	0.2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Celery	*0.02
Chia	T2
Citrus fruits	*0.02
Coriander (leaves, stem, roots)	T2
Date	T0.2
Edible offal (mammalian)	*0.05
Egg plant	T0.7
Eggs	*0.05
Fruiting vegetables, cucurbits	0.1
Galangal, rhizomes	0.05
Garlic	0.05
Ginger, root	0.05
Herbs	T2
Hops, dry	0.05
Leafy vegetables [except lettuce, head]	T2
Leek	T1
Legume vegetables	0.1
Lettuce, head	0.05
Lotus root	T3
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	0.1
Oilseed	0.5
Onion, bulb	0.05
Onion, Chinese	0.05
Onion, Welsh	0.05
Peppers, Sweet	*0.02
Pome fruits	*0.01
Potato	0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.5
Root and tuber vegetables [except potato; sweet potato; taro; yam bean; yams]	T1
Shallot	0.05
Spring Onion	0.05
Stone fruits	0.05
Sugar cane	T*0.1
Sweet potato	T0.3
Taro	T3
Tea, green, black	T50
Tomato	0.1
Turmeric, root	0.05
Water chestnut	T3

Yam bean	T3
Yams	T0.3

Agvet chemical: Fluazinam

Permitted residue: Fluazinam

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.01
Pome fruits	*0.01
Potato	*0.01
Wine grapes	*0.05

Agvet chemical: Fluazuron

Permitted residue: Fluazuron

Cattle, edible offal of	0.5
Cattle meat (in the fat)	7

Agvet chemical: Flubendiamide

Permitted residue—commodities of plant origin: Flubendiamide

*Permitted residue—commodities of animal origin: Sum of flubendiamide and 3-iodo-*N*-(2-methyl-4-[1,2,2,2-tetrafluoro-1-(trifluoromethyl)ethyl]phenyl)phthalimide, expressed as flubendiamide*

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	5
Chia	1
Common bean (pods and/or immature seeds)	T2
Cotton seed	0.5
Edible offal (mammalian)	0.03
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	2
Grapes	1.4
Herbs	20
Leafy vegetables [except lettuce, head]	10
Lettuce, head	5
Meat (mammalian) (in the fat)	0.05
Milk fats	0.05
Milks	*0.01
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Root and tuber vegetables [except potato]	0.2
Stalk and stem vegetables	5
Stone fruits	1.6
Sweet corn (corn-on-the-cob)	T*0.05

Agvet chemical: Flucythrinate

Permitted residue: Flucythrinate

Cotton seed	*0.1
Cotton seed oil, crude	*0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Fludioxonil

Permitted residue—commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil

Permitted residue—commodities of plant origin: Fludioxonil	
Apricot	10
Blackberries	5
Blueberries	2
Boysenberry	5
Broccoli	T*0.01
Chestnuts	T1
Citrus fruits	10
Cloudberry	T5
Common bean (pods and/or immature seeds)	0.7
Cotton seed	*0.05
Cucumber	0.5
Dewberries (including boysenberry and loganberry)	T5
Edible offal (mammalian)	0.1
Egg plant	T0.2
Grapes	2
Kiwifruit	15
Leafy vegetables	10
Maize	*0.02
Mango	3
Meat (mammalian)	0.05
Melons, except watermelon	T0.2
Milks	0.05
Onion, bulb	0.2
Peach	10
Peanut	T*0.01
Peas (pods and succulent, immature seeds)	0.5
Peppers, Sweet	2
Pistachio nut	T0.2
Pome fruits	5
Pomegranate	5
Potato	0.02
Rape seed (canola)	*0.01
Raspberries, red, black	5
Sorghum	*0.01
Stone fruits [except apricot; peach]	5
Strawberry	5
Sunflower seed	T*0.02
Sweet corn (corn-on-the-cob)	*0.02
Tomato	T1

Agvet chemical: Flumethrin	
Permitted residue: Flumethrin, sum of isomers	
Cattle, edible offal of	0.05
Cattle meat (in the fat)	0.2
Honey	T*0.005
Horse, edible offal of	0.1
Horse meat	0.1
Milks	0.05

Agvet chemical: Flumetsulam	
Permitted residue: Flumetsulam	
Barley	*0.05
Edible offal (mammalian)	0.3
Eggs	*0.1
Garden pea	*0.1
Maize	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Oats	*0.05
Peanut	*0.05
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.05
Rye	*0.05
Triticale	*0.05
Wheat	*0.05

Agvet chemical: Flumiclorac pentyl	
Permitted residue: Flumiclorac pentyl	
Cotton seed	0.1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Flumioxazin	
Permitted residue: Flumioxazin	
Cereal grains	*0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.1

Agvet chemical: Flunixin	
Permitted residue: Flunixin	
Cattle kidney	0.02
Cattle liver	0.02
Cattle meat (in the fat)	0.02

Agvet chemical: Fluometuron	
Permitted residue: Sum of fluometuron and 3-trifluoromethylaniline, expressed as fluometuron	
Cereal grains	*0.1
Citrus fruits	0.5
Cotton seed	*0.1
Pineapple	*0.1

Agvet chemical: Fluopicolide	
Permitted residue: Fluopicolide	
Grapes	2

Agvet chemical: Fluoxastrobin	
Permitted residue: Sum of fluoxastrobin and its Z isomer	
Cranberry	1.9

Agvet chemical: Flupropanate	
Permitted residue: Flupropanate	
Edible offal (mammalian)	*0.1
Meat (mammalian) (in the fat)	*0.1
Milks	0.1

Agvet chemical: Fluquinconazole	
Permitted residue: Fluquinconazole	
Barley	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.02
Meat (mammalian) (in the fat)	0.5
Milks	*0.02
Pome fruits	0.3
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Rape seed (canola)	*0.01
Wheat	*0.02

Agvet chemical: Fluroxypyr	
Permitted residue: Fluroxypyr	
Cereal grains	0.2
Edible offal (mammalian) [except kidney]	0.1
Eggs	*0.01
Kidney (mammalian)	1
Meat (mammalian) (in the fat)	0.1
Milks	0.1

Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane (in the juice)	0.2
Sweet corn (corn-on-the-cob)	0.2

Agvet chemical: Flusilazole

Permitted residue: Flusilazole

Grapes	0.5
Pome fruits	0.2
Sugar cane	*0.02

Agvet chemical: Flutolanil

Permitted residue—commodities of plant origin: Flutolanil

Commodities of animal origin: Flutolanil and metabolites hydrolysed to 2-trifluoromethyl-benzoic acid and expressed as flutolanil

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Potato	0.05
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05

Agvet chemical: Flutriafol

Permitted residue: Flutriafol

Barley	0.2
Cereal grains [except as otherwise listed under this chemical]	*0.02
Edible offal (mammalian)	0.5
Eggs	*0.05
Garden pea (young pods)	*0.01
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rape seed (canola)	*0.02
Sugar cane	*0.01

Agvet chemical: Fluvalinate

Permitted residue: Fluvalinate, sum of isomers

Apple	0.1
Asparagus	0.2
Cauliflower	0.5
Cotton seed	0.1
Honey	T*0.01
Stone fruits	0.05
Table grapes	0.05
Tomato	0.5

Agvet chemical: Fluxapyroxad

Permitted residue—commodities of plant origin: Fluxapyroxad

Permitted residue—commodities of animal origin for enforcement: Fluxapyroxad

All other foods	0.1
Barley	0.2
Barley bran, unprocessed	0.5
Edible offal (mammalian)	0.03
Eggs	0.005
Meat (mammalian) (in the fat)	0.05
Milk fats	0.02
Milks	0.005
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Fluxapyroxad

Permitted residue: Fluxapyroxad

Plums (including prunes)	3
Pome fruits	0.8
Pulses [except soya bean (dry)]	0.4
Soya bean (dry)	0.3
Soya bean (immature seeds)	0.15
Stone fruits [except plums (including prunes)]	2

Agvet chemical: Forchlorfenuron

Permitted residue: Forchlorfenuron

Blueberries	T*0.01
Grapes	*0.01
Kiwifruit	T*0.01
Mango	T*0.01
Plums (including prunes)	T*0.01
Prunes	T*0.01

Agvet chemical: Fosetyl

Permitted residue: Fosetyl

Apple	1
Avocado	5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1
Durian	T5
Fruiting vegetables, other than cucurbits	T0.02
Leafy vegetables [except rucola (rocket); spinach]	T0.2
Peach	1
Pineapple	5
Rucola (rocket)	T0.7
Spinach	T0.7
Stone fruits [except cherries; peach]	T1

Agvet chemical: Furathiocarb

see *Carbofuran*

Residues arising from the use of furathiocarb are covered by MRLs for carbofuran

Agvet chemical: Glufosinate and Glufosinate-ammonium

Permitted residue: Sum of glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinoyl] propionic acid, expressed as glufosinate (free acid)

Assorted tropical and sub-tropical fruits – inedible peel	0.2
Berries and other small fruits	0.1
Cereal grains	*0.1
Citrus fruits	0.1
Coffee beans	T*0.05
Cotton seed	3
Date	T0.1
Edible offal (mammalian)	5
Eggs	*0.05
Hops, dry	T1
Lemon myrtle	T20
Maize	0.2
Meat (mammalian)	0.1
Milks	*0.05
Native foods [except lemon myrtle]	T0.1
Oilseeds [except cotton seed; rape seed (canola)]	*0.1
Olives	*0.1
Pome fruits	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.05
Pulses [except soya bean (dry)]	*0.1
Rape seed (canola)	5
Saffron	T*0.05
Soya bean (dry)	2
Stone fruits	*0.05
Tomato	*0.05
Tea, green, black	T20
Tree nuts	0.1

Agvet chemical: Glyphosate

Permitted residue: Sum of glyphosate and Aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate

Adzuki bean (dry)	10
Avocado	*0.05
Babaco	*0.05
Banana	0.2
Barley	10
Berries and other small fruits	*0.05
Bulb vegetables	*0.1
Cereal grains [except barley; maize; sorghum; wheat]	T*0.1
Citrus fruits	0.5
Coffee beans	T0.2
Cotton seed	15
Cotton seed oil, crude	*0.1
Cowpea (dry)	10
Custard apple	*0.05
Date	T2
Edible offal (mammalian)	2
Eggs	*0.05
Fig	*0.05
Fruiting vegetables, cucurbits	*0.1
Fruiting vegetables, other than cucurbits	*0.1
Guar bean (dry)	10
Guava	*0.05
Hops, dry	*0.1
Kiwifruit	*0.05
Leafy vegetables	*0.1
Legume vegetables	*0.1
Lemon myrtle	T20
Linseed	T5
Litchi	0.2
Maize	5
Mango	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Monstero	*0.05
Mung bean (dry)	10
Native foods [except lemon myrtle]	T2
Oilseed [except cotton seed; peanut; poppy seed; linseed; rape seed (canola); sunflower seed]	T*0.1
Olives	*0.1
Papaya (pawpaw)	*0.05
Passionfruit	3
Peanut	*0.1
Persimmon, American	*0.05
Persimmon, Japanese	*0.05
Pome fruits	*0.05
Poppy seed	T20
Poultry, edible offal of	1
Poultry meat	*0.1
Pulses [except adzuki bean (dry); cowpea (dry); guar bean (dry); mung bean (dry); soya bean (dry)]	5
Rape seed (canola)	20
Rollinia	*0.05
Root and tuber vegetables	*0.1
Saffron	T*0.05
Sorghum	15
Soya bean (dry)	10
Stalk and stem vegetables	*0.01
Stone fruits	0.2
Sugar cane	T0.3
Sugar cane molasses	T5
Sunflower seed	T20
Tea, green, black	2

Tree nuts	0.2
Wheat	5
Wheat bran, unprocessed	20
Agvet chemical: Guazatine	
Permitted residue: Guazatine	
Citrus fruits	5
Melons, except watermelon	10
Tomato	5

Agvet chemical: Halauxifen-methyl

Permitted residue—Commodities of plant origin: Halauxifen-methyl

Permitted residue—Commodities of animal origin: 4-Amino-3-chloro-6-(4-chloro-2-fluoro-3-hydroxyphenyl)-pyridine-2-carboxylic acid, expressed as halauxifen-methyl

Cereal grains	T*0.01
Edible offal (mammalian)	T0.01
Eggs	T*0.01
Meat (mammalian)	T*0.01
Milks	T*0.01
Poultry, edible offal	T*0.01
Poultry meat	T*0.01

Agvet chemical: Halofuginone

Permitted residue: Halofuginone

Cattle fat	0.025
Cattle kidney	0.03
Cattle liver	0.03
Cattle muscle	0.01

Agvet chemical: Halosulfuron-methyl

Permitted residue: Halosulfuron-methyl

Cotton seed	*0.05
Edible offal (mammalian)	0.2
Maize	*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sorghum	*0.05
Sugar cane	*0.05

Agvet chemical: Haloxyfop

Permitted residue: Sum of haloxyfop, its esters and conjugates, expressed as haloxyfop

Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Berries and other small fruits	*0.05
Chia	T3
Citrus fruits	*0.05
Cotton seed	0.1
Cotton seed oil, crude	0.2
Edible offal (mammalian)	0.5
Eggs	*0.01
Garlic	T0.05
Guar bean (dry)	T2
Linola seed	0.1
Linseed	0.1
Meat (mammalian) (in the fat)	0.02
Milks	0.02
Onion, bulb	T*0.05
Peanut	0.05
Persimmon, Japanese	*0.05
Pome fruits	*0.05
Poultry, edible offal of	0.05
Poultry meat (in the fat)	*0.01
Pulses	0.1
Rape seed (canola)	0.1
Stone fruits	*0.05
Sugar cane	T0.03
Sunflower seed	*0.05
Tree nuts	*0.05

Agvet chemical: Hexaconazole

Permitted residue: Hexaconazole

Apple	0.1
Grapes	0.05
Pear	0.1

Agvet chemical: Hexazinone

Permitted residue: Hexazinone

Blueberries	0.6
Edible offal (mammalian)	*0.1
Eggs	*0.05
Meat (mammalian)	*0.1
Milks	*0.05
Pineapple	1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane	*0.1
Agvet chemical: Hexythiazox	
Permitted residue: Hexythiazox	
Berries and other small fruits	1
Pome fruits	1
Stone fruits	1

Agvet chemical: Hydrogen phosphide

see *Phosphine*

Agvet chemical: Imazalil

Permitted residue: Imazalil

Chicken, edible offal of	*0.01
Chicken meat	*0.01
Citrus fruits	10
Eggs	*0.01
Melons, except watermelon	10

Mushrooms	T1
Pome fruits	5
Potato	5

Agvet chemical: Imazamox

Permitted residue: Imazamox

Adzuki bean (dry)	T*0.05
Barley	*0.05
Broad bean (dry) (fava beans)	T*0.05
Edible offal (mammalian)	*0.05
Field pea (dry)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Peanut	*0.05
Poppy seed	T*0.05
Rape seed (canola)	*0.05
Soya bean (dry)	*0.05
Wheat	*0.05

Agvet chemical: Imazapic

Permitted residue: Sum of imazapic and its hydroxymethyl derivative

Edible offal (mammalian)	*0.05
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Peanut	*0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.05
Sugar cane	*0.05
Wheat	*0.05

Agvet chemical: Imazapyr

Permitted residue: Imazapyr

Barley	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian) (in the fat)	*0.05
Maize	*0.05
Milks	*0.01
Poppy seed	T*0.05
Rape seed (canola)	*0.05
Wheat	*0.05

Agvet chemical: Imazethapyr

Permitted residue: Imazethapyr

Edible offal (mammalian)	*0.1
Eggs	*0.1
Legume vegetables	*0.1
Maize	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Peanut	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.1

Agvet chemical: Imidacloprid

Permitted residue: Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid

Apple	0.3
Assorted tropical and sub-tropical fruits – inedible peel [except banana]	T1
Banana	0.5
Beetroot	T0.05
Bergamot	T5
Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]	5
Blueberries	T0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Broad bean (dry)	*0.05
Burdock, greater	T0.05
Burnet, Salad	T5
Celery	0.3
Cereal grains [except maize and sorghum]	*0.05
Citrus fruits	2
Common bean (dry) (navy bean)	T1
Common bean (pods and/or immature seeds)	T1
Coriander (leaves, stem, roots)	T5
Coriander, seed	T5
Cotton seed	*0.02
Date	T1
Dill, seed	T5
Edible offal (mammalian)	0.2
Eggs	*0.02
Fennel, bulb	T0.1
Fennel, seed	T5
Field pea (dry)	*0.05
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except sweet corn, (corn-on-the-cob)]	0.5
Galangal, Greater	T0.05
Garlic	T0.5
Ginger, Japanese	T5
Ginger, root	T0.3
Grapes	T0.1
Hazelnuts	T*0.01
Herbs	T5
Hops, dry	T10
Kaffir lime leaves	T5
Leafy vegetables [except lettuce, head]	20
Lemon balm	T5
Lemon grass	T5

Lemon verbena (fresh weight)	T5
Lentil (dry)	0.2
Lettuce, head	5
Lupin (dry)	0.2
Maize	0.05
Meat (mammalian)	0.05
Milks	0.05
Peanut	T0.5
Persimmon, Japanese	T1
Potato	0.3
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Radish, Japanese	T0.05
Rape seed (canola)	*0.05
Rhubarb	T0.2
Rose and dianthus (edible flowers)	T5
Sorghum	*0.02
Stone fruits	0.5
Strawberry	0.5
Sugar cane	*0.05
Sunflower seed	*0.02
Sweet corn (corn-on-the-cob)	*0.05
Sweet potato	0.3
Taro	T0.05
Teas (tea and herb teas)	T10
Tree tomato	T2
Turmeric, root (fresh)	T0.05
Yam bean	T0.05
Yams	T0.05

Agvet chemical: Imidocarb (dipropionate salt)

Permitted residue: Imidocarb

Cattle, edible offal of	5
Cattle meat	1
Cattle milk	0.2

Agvet chemical: Indoxacarb

Permitted residue: Sum of indoxacarb and its R-isomer

Asparagus	T1
Berries and other small fruits [except grapes]	T1
Brassica (cole or cabbage) vegetables, Head cabbages and Flowerhead brassicas	2
Celery	T5
Chervil	T10
Coriander (leaves, stem, roots)	T20
Cotton seed	1
Dried grapes	2
Edible offal (mammalian) [except kidney]	*0.01
Egg plant	0.5
Eggs	*0.01
Grapes	0.5
Herbs	T20
Kidney (mammalian)	0.2
Leafy vegetables [except chervil; lettuce, head; mizuna; rucola]	5
Lemon balm	T10
Lettuce, head	3
Linseed	T0.5
Meat (mammalian) (in the fat)	1
Mexican tarragon	T20
Milk fats	1
Milks	0.01
Mizuna	T10
Olives	T0.2
Peanut	T0.02
Peppers, Sweet	0.5
Pome fruits	2
Poultry (edible offal of)	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.2
Rape seed (canola)	T*0.05
Rucola (rocket)	T20
Safflower seed	T0.5
Stone fruits	2
Sunflower seed	T1
Tomato	T0.5

Agvet chemical: Inorganic bromide

Permitted residue: Bromide ion

Avocado	75
Cereal grains	50
Citrus fruits	30
Dates, dried	100
Dried fruits [except as otherwise listed under this chemical]	30
Dried grapes	100
Dried herbs	400
Dried peach	50
Figs, dried	250
Fruit [except as otherwise listed under this chemical]	20
Peppers, Sweet	50
Prunes	20
Spices	400
Strawberry	30
Vegetables [except as otherwise listed under this chemical]	20

Agvet chemical: Iodosulfuron methyl

Permitted residue: Iodosulfuron methyl

Barley	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01

Poultry meat (in the fat)	*0.01
Wheat	*0.01

Agvet chemical: Ioxynil

Permitted residue: Ioxynil

Garlic	*0.02
Leek	T2
Onion, bulb	*0.02
Onion, Welsh	T10
Shallot	T10
Spring onion	T10
Sugar cane	*0.02

Agvet chemical: Ipconazole

Permitted residue: Ipconazole

Cereal grains	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Iprodione

Permitted residue: Iprodione

Almonds	*0.02
Beans [except broad bean and soya bean]	T1
Beetroot	T0.1
Berries and other small fruits [except grapes]	12
Brassica leafy vegetables	15
Broad bean (green pods and immature seeds)	0.2
Broccoli	T*0.05
Brussels sprouts	0.5
Cabbages, head	T*0.05
Carrot	T0.5
Cauliflower	T*0.05
Celeriac	T0.7
Celery	2
Chard (silver beet)	T5
Edible offal (mammalian)	*0.1
Egg plant	T1
Garlic	T10
Grapes	20
Kiwifruit	10
Lettuce, head	5
Lettuce, leaf	5
Lupin (dry)	*0.1
Macadamia nuts	*0.01
Mandarins	T5
Meat (mammalian)	*0.1
Milks	*0.1
Onion, bulb	T0.7
Passionfruit	10
Peanut	0.05
Peanut oil, crude	0.05
Peppers	T3
Pistachio nut	T*0.05
Pome fruits	3
Potato	*0.05
Rape seed (canola)	0.5
Soya bean (dry)	0.05
Spinach	T5
Stone fruits	10
Tangelo, large-sized cultivars	T5
Tomato	2

Agvet chemical: Isoeugenol

Permitted residue: Isoeugenol, sum of cis- and trans- isomers

Diadromous fish (whole commodity)	100
Freshwater fish (whole commodity)	100
Marine fish (whole commodity)	100

Agvet chemical: Isoxaben

Permitted residue: Isoxaben

Assorted tropical and sub-tropical fruits – edible peel	*0.01
Assorted tropical and sub-tropical fruits – inedible peel	*0.01
Barley	*0.01
Citrus fruits	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	*0.01
Hops, dry	*0.1
Meat (mammalian)	*0.01
Milks	*0.01
Pome fruits	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Stone fruits	*0.01
Tree nuts	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Isoxaflutole

Permitted residue: The sum of isoxaflutole and 2-cyclopropylcarbonyl-3-(2-methylsulfonyl-4-trifluoromethylphenyl)-3-oxopropanenitrile, expressed as isoxaflutole

Cereal grains	*0.02
Chick-pea (dry)	*0.02
Edible offal (mammalian)	0.1
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05

Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane	*0.01

Agvet chemical: Ivermectin

Permitted residue: H_2B_{1a}

Cattle kidney	*0.01
Cattle liver	0.1
Cattle meat (in the fat)	0.04
Cattle milk	0.05
Deer kidney	*0.01
Deer liver	*0.01
Deer meat (in the fat)	*0.01
Horse, edible offal of	*0.01
Horse meat	*0.01
Pig kidney	*0.01
Pig liver	*0.01
Pig meat (in the fat)	0.02
Sheep kidney	*0.01
Sheep liver	0.015
Sheep meat (in the fat)	0.02

Agvet chemical: Ketoprofen

Permitted residue: Ketoprofen

Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.05

Agvet chemical: Kitasamycin

Permitted residue: Inhibitory substance, identified as kitasamycin

Eggs	*0.2
Pig, edible offal of	*0.2
Pig meat	*0.2

Agvet chemical: Kresoxim-methyl

Permitted residue—commodities of plant origin: Kresoxim-methyl

Permitted residue—commodities of animal origin: Sum of a-(p-hydroxy-o-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl

Edible offal (mammalian)	*0.01
Fruiting vegetables, cucurbits	0.05
Grapes	1
Meat (mammalian)	*0.01
Milks	*0.001
Pome fruits	0.1

Agvet chemical: Lambda-cyhalothrin

see *Cyhalothrin*

Agvet chemical:	Lasalocid
Permitted residue:	Lasalocid
Cattle milk	*0.01
Edible offal (mammalian)	0.7
Eggs	*0.05
Meat (mammalian)	*0.05
Poultry, edible offal of	0.4
Poultry meat	*0.1
Poultry skin/fat	1
Agvet chemical: Levamisole	
Permitted residue: Levamisole	
Edible offal (mammalian)	1
Eggs	1
Goat milk	0.1
Meat (mammalian)	0.1
Milks [except goat milk]	0.3
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Lincomycin

Permitted residue: Inhibitory substance, identified as lincomycin

Cattle milk	*0.02
Edible offal (mammalian) [except sheep, edible offal of]	0.2
Eggs	0.2
Goat milk	*0.1
Meat (mammalian) [except sheep meat]	0.2
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Lindane

Permitted residue: Lindane

Pineapple	0.5

Agvet chemical: Linuron

Permitted residue: Sum of linuron plus 3,4-dichloroaniline, expressed as linuron

Celeriac	T0.5
Celery	*0.05
Cereal grains	*0.05
Chervil	T1
Coriander (leaves, stem, roots)	T1
Coriander, seed	0.2
Edible offal (mammalian)	1
Eggs	*0.05
Herbs	T1
Leek	*0.02
Lemon grass	T1
Lemon verbena (dry leaves)	T1
Meat (mammalian)	*0.05
Milks	*0.05

Mizuna	T1
Parsnip	T0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rucola (rocket)	T1
Turmeric root	T*0.05
Vegetables [except celeriac; celery; leek; parsnip]	*0.05

Agvet chemical: Lufenuron

Permitted residue: Lufenuron

Cotton seed	T0.2
Cotton seed oil, crude	T0.5
Edible offal (mammalian)	T*0.01
Eggs	T0.05
Meat (mammalian) (in the fat)	T1
Milks	T0.2
Poultry, edible offal of	T*0.01
Poultry meat (in the fat)	T1

Agvet chemical: Maduramicin

Permitted residue: Maduramicin

Poultry, edible offal of	1
Poultry meat	0.1

Agvet chemical: Magnesium phosphide

see *Phosphine*

Agvet chemical: Malathion

see *Maldison*

Agvet chemical: Maldison	
Permitted residue: Maldison	
Beans (dry)	8
Cauliflower	0.5
Cereal grains	8
Chard (silver beet)	0.5
Citrus fruits	4
Currant, black	T2
Dried fruits	8
Edible offal (mammalian)	1
Egg plant	0.5
Eggs	1
Fruit [except citrus fruits; currant, black; dried fruits; grapes; pear; strawberry]	2
Garden pea	0.5
Grapes	8
Kale	3
Kohlrabi	0.5
Lentil (dry)	8
Meat (mammalian) (in the fat)	1
Milks (in the fat)	1
Oilseed except peanut	T10
Onion, Welsh	T0.1
Peanut	8
Pear	0.5
Peppers, Sweet	0.5
Poultry, edible offal of	1
Poultry meat (in the fat)	1
Root and tuber vegetables	0.5
Shallot	T0.1
Spring onion	T0.1
Strawberry	1
Tomato	3
Tree nuts	8
Turnip, garden	0.5
Vegetables [except beans (dry); cauliflower; chard (silver beet); egg plant; garden pea; kale; kohlrabi; lentil (dry); onion, Welsh; Peppers, Sweet; root and tuber vegetables; shallot; spring onion; tomato; turnip, garden]	2
Wheat bran, unprocessed	20

Agvet chemical: Maleic hydrazide

Permitted residue: Sum of free and conjugated maleic hydrazide, expressed as maleic hydrazide

Carrot	T40
Garlic	15
Onion, bulb	15
Potato	50

Agvet chemical: Mancozeb

see *Dithiocarbamates*

Agvet chemical: Mandipropamid

Permitted residue: Mandipropamid

Dried grapes (currants, raisins and sultanas)	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	2
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: MCPA

Permitted residue: MCPA

Cereal grains	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Field pea (dry)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Rhubarb	*0.02

Agvet chemical: MCPB

Permitted residue: MCPB

Cereal grains	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Legume vegetables	*0.02
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.02

Agvet chemical: Mebendazole

Permitted residue: Mebendazole

Edible offal (mammalian)	*0.02
Meat (mammalian)	*0.02
Milks	0.02

Agvet chemical: Mefenpyr-diethyl

Permitted residue—commodities of plant origin: Sum of mefenpyr-diethyl and metabolites hydrolysed to 1-(2,4-dichlorophenyl)-5-methyl-2-pyrazoline-3,5-dicarboxylic acid, and 1-(2,4-dichlorophenyl)-5-methyl-pyrazole-3-carboxylic acid, expressed as mefenpyr-diethyl

Permitted residue—commodities of animal origin: Sum of mefenpyr-diethyl and 1-(2,4-dichlorophenyl)-5-ethoxycarbonyl-5-methyl-2-pyrazoline-3-carboxylic acid, expressed as mefenpyr-diethyl

Cereal grains	*0.01
Edible offal (mammalian)	*0.05
Eggs	*0.01
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Meloxicam

Permitted residue: Meloxicam

Cattle kidney	0.2
Cattle liver	0.1
Cattle meat	*0.01
Cattle milk	0.005
Pig fat/skin	0.1
Pig kidney	*0.01
Pig liver	*0.01
Pig meat	0.02

Agvet chemical: Mepanipyrim

Permitted residue: Mepanipyrim

Strawberry	2

Agvet chemical: Mepiquat

Permitted residue: Mepiquat

Cotton seed	1
Cotton seed oil, crude	0.2
Edible offal (mammalian)	0.1
Eggs	0.05
Meat (mammalian)	0.1
Milks	0.05
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Mesosulfuron-methyl

Permitted residue: Mesosulfuron-methyl

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.02

Agvet chemical: Metaflumizone

Permitted residue: Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl) phenyl]ethyl}-benzonitrile expressed as metaflumizone

Grapes	0.04

Agvet chemical: Metalaxyl

Permitted residue: Metalaxyl

Avocado	0.5
Berries and other small fruits [except grapes]	T0.5
Bulb vegetables	0.1
Cereal grains	*0.1
Chives	2
Coriander (leaves, stem, roots)	2
Durian	T0.5
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruiting vegetables, cucurbits	0.2
Ginger, root	0.5
Grapes	1
Herbs [except chives, thyme]	T0.3
Kaffir lime leaves	T0.3
Leafy vegetables	0.3
Lemon grass	T0.3
Lemon verbena (dry leaves)	T0.3
Macadamia nuts	1
Meat (mammalian)	*0.05
Milks	*0.01
Papaya (pawpaw)	*0.01
Peppers	T0.1
Pineapple	0.1

Podded pea (young pods) (snow and sugar snap)	T0.1
Pome fruits	0.2
Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rose and dianthus (edible flowers)	T0.3
Spices	*0.1
Stone fruits	0.2
Thyme	T0.5
Turmeric, root	T0.1
Vegetables [except bulb vegetables; fruiting vegetables, cucurbits; leafy vegetables; peppers; podded pea (young pods) (snow and sugar snap)]	T0.1

Agvet chemical: Metalaxyl-M

see *Metalaxyl*

Agvet chemical: Metaldehyde	
Permitted residue: Metaldehyde	
Cereal grains	1
Fruit	1
Herbs	1
Oilseed	1
Pulses	1
Spices	1
Teas (tea and herb teas)	1
Vegetables	1

Agvet chemical: Metconazole

Permitted residue: Metconazole

Stone fruits	0.2

Agvet chemical: Methabenzthiazuron

Permitted residue: Methabenzthiazuron

Garlic	T*0.05
Leek	T*0.05
Onion, bulb	*0.05
Onion, Welsh	T0.2
Shallot	T0.2
Spring onion	T0.2

Agvet chemical: Metham

see *Dithiocarbamates*

Agvet chemical: Metham-sodium

see *Metham*

Agvet chemical: Methamidophos

Permitted residue: Methamidophos

see also *Acephate*

Banana	0.2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Celery	2
Citrus fruits	0.5
Cotton seed	0.1
Cucumber	0.5
Edible offal (mammalian)	*0.01
Egg plant	1
Hops, dry	5
Leafy vegetables [except lettuce head and lettuce leaf]	T1
Lettuce, head	1
Lettuce, leaf	1
Lupin (dry)	0.5
Meat (mammalian)	*0.01
Milks	*0.01
Peach	1
Peanut	*0.02
Peppers, Sweet	2
Potato	0.25
Rape seed (canola)	0.1
Soya bean (dry)	0.1
Sugar beet	0.05
Tomato	2
Tree tomato (tamarillo)	*0.01

Agvet chemical: Methidathion

Permitted residue: Methidathion

Apple	0.2
Avocado	0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.1
Cereal grains	*0.01
Citrus fruits [except mandarins]	2
Coffee beans	T1
Custard apple	0.2
Date	T*0.01
Dates, dried or dried and candied	T*0.01
Eggs	*0.05
Fruiting vegetables, other than cucurbits	0.1
Garlic	*0.01
Grapes	0.5
Legume vegetables	0.1
Lettuce, head	1
Lettuce, leaf	1
Litchi	T0.1
Longan	0.1
Macadamia nuts	*0.01
Mandarins	5
Mango	2
Meat (mammalian) (in the fat)	0.5
Milks (in the fat)	0.5
Oilseed	1
Olive oil, crude	T2
Olives	T1

Onion, bulb	*0.01
Passionfruit	0.2
Pear	0.2
Persimmon, Japanese	0.5
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.1
Root and tuber vegetables	*0.01
Stone fruits	*0.01
Strawberry	*0.01
Tomato	0.1
Vegetable oils, edible	0.1
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	0.1

Agvet chemical: Methiocarb

Permitted residue: Sum of methiocarb, its sulfoxide and sulfone, expressed as methiocarb

Citrus fruits	0.1
Fruit [except as otherwise listed under this chemical]	T0.1
Grapes	0.5
Vegetables	0.1
Wine	0.1

Agvet chemical: Methomyl

Permitted residue: Methomyl

Apple	1
Avocado	*0.1
Beetroot	1
Blackberries	2
Blueberries	2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Cassava	T1
Celery	3
Cereal grains	*0.1
Chard	T2
Cherries	2
Chia	T1
Citrus fruits	1
Coffee beans	T1
Coriander (leaves, stem, roots)	T10
Cotton seed	*0.1
Dried grapes	*0.05
Edible offal (mammalian)	0.05
Eggs	*0.02
Fig	T0.7
Fruiting vegetables, cucurbits	0.1
Fruiting vegetables, other than cucurbits	1
Ginger, root	*0.1
Grapes	2
Guava	3
Herbs	T10
Hops, dry	0.5
Leafy vegetables [except chard; lettuce, head and lettuce, leaf]	1
Legume vegetables	1
Lettuce, head	2
Lettuce, leaf	2
Linseed	*0.1
Macadamia nuts	T1
Meat (mammalian)	0.05
Milks	0.05
Mints	0.5
Nectarine	1
Onion, Welsh	1
Peach	1
Peanut	*0.05
Pear	3
Plantago ovata seed	0.05
Poppy seed	*0.05
Potato	1
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	1
Radish	T1
Rape seed (canola)	0.5
Sesame seed	*0.1
Shallot	1
Spring onion	1
Strawberry	3
Sunflower seed	*0.1
Swede	T1
Sweet corn (corn-on-the-cob)	0.1
Sweet potato	T1
Taro	T1
Tree tomato (tamarillo)	T1
Turnip, garden	T1

Agvet chemical: Methoprene

Permitted residue: Methoprene, sum of cis- and trans-isomers

Cattle milk	0.1
Cereal grains	2
Edible offal (mammalian)	*0.01
Meat (mammalian) (in the fat)	0.3
Wheat bran, unprocessed	5
Wheat germ	10

Agvet chemical: Methoxyfenozide

Permitted residue: Methoxyfenozide

Almonds	T0.2
Avocado	0.5
Blueberries	2
Citrus fruits	1
Coffee beans	0.2
Coriander (leaves, stem, roots)	T20
Cotton seed	3

Cranberry	0.5
Cucumber	T2
Custard apple	0.3
Dried grapes	6
Edible offal (mammalian)	*0.01
Fruiting vegetables, other than cucurbits	3
Grapes	2
Herbs	T20
Kiwifruit	2
Lettuce, head	T30
Lettuce, leaf	T30
Litchi	2
Longan	2
Macadamia nuts	0.05
Meat (mammalian) (in the fat)	*0.01
Mexican tarragon	T20
Milks	*0.01
Persimmon, American	1
Persimmon, Japanese	1
Pome fruits	0.5
Rucola (rocket)	T20
Stone fruits [except plums (including prunes)]	3

Agvet chemical: Methyl benzoquate

Permitted residue: Methyl benzoquate

Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Methyl bromide

Permitted residue: Methyl bromide

Cereal grains	50
Cucumber	*0.05
Dried fruits	*0.05
Fruit [except jackfruit, litchi; mango; papaya]	T*0.05
Herbs	*0.05
Jackfruit	*0.05
Litchi	*0.05
Mango	*0.05
Papaya (pawpaw)	*0.05
Peppers, Sweet	*0.05
Spices	*0.05
Vegetables [except cucumber and Peppers, Sweet]	T*0.05

Agvet chemical: Methyl isothiocyanate

Permitted residue: Methyl isothiocyanate

Barley	T0.1
Rape seed (canola)	T0.1
Wheat	T0.1

Agvet chemical: Metiram

see *Dithiocarbamates*

Agvet chemical: Metolachlor

Permitted residue: Metolachlor

Beans [except broad bean and soya bean]	*0.02
Bergamot	T*0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.02
Brassica leafy vegetables	*0.01
Burnet, salad	T*0.05
Celeriac	T*0.2
Celery	T0.05
Cereal grains [except maize and sorghum]	*0.02
Chard (silver beet)	T*0.01
Chervil	T*0.05
Coriander (leaves, stem)	T*0.05
Coriander, roots	T0.5
Coriander, seed	T*0.05
Cotton seed	*0.01
Dill, seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fennel, seed	T*0.05
Fruiting vegetables, cucurbits	*0.05
Galangal, Greater	T0.5
Herbs	T*0.05
Kaffir lime leaves	T*0.05
Lemon grass	T*0.05
Lemon verbena (dry leaves)	T*0.05
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Mizuna	T*0.05
Onion, Welsh	*0.01
Peanut	*0.05
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses [except soya bean (dry)]	T*0.05
Rape seed (canola)	*0.02
Rhubarb	*0.05
Rose and dianthus (edible flowers)	T*0.05
Rucola (rocket)	T*0.05
Safflower seed	*0.05
Shallot	*0.01
Sorghum	*0.05
Soya bean (dry)	*0.05
Spinach	T*0.01
Spring onion	*0.01
Sugar cane	*0.05
Sunflower seed	*0.05
Sweet corn (kernels)	0.1

Sweet potato	*0.2
Tomato	T*0.01
Turmeric, root	T0.5

Agvet chemical: Metosulam	
Permitted residue: Metosulam	
Cereal grains	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Lupin (dry)	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Metrafenone	
Permitted residue: Metrafenone	
Dried grapes (currants, raisins and sultanas)	3
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruiting vegetables, cucurbits	0.2
Grapes	4.5
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05

Agvet chemical: Metribuzin	
Permitted residue: Metribuzin	
Asparagus	0.2
Cereal grains	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Peas [except peas, shelled]	T*0.05
Peas, shelled	*0.05
Potato	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	*0.01
Rape seed (canola)	*0.02
Root and tuber vegetables [except potato]	T*0.05
Soya bean (dry)	*0.05
Sugar cane	*0.02
Sugar cane molasses	0.1
Tomato	0.1

Agvet chemical: Metsulfuron-methyl	
Permitted residue: Metsulfuron-methyl	
Cereal grains	*0.02
Chick-pea (dry)	T*0.05
Edible offal (mammalian)	*0.1
Linseed	*0.02
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	*0.01
Safflower seed	*0.02

Agvet chemical: Mevinphos	
Permitted residue: Mevinphos	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.3
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05

Agvet chemical: Milbemectin	
Permitted residue: Sum of milbemycin MA_3 and milbemycin MA_4 and their photoisomers, milbemycin (Z) 8,9-MA_3 and (Z) 8,9Z-MA_4	
Edible offal (mammalian)	*0.002
Meat (mammalian) (in the fat)	*0.002
Milk fats	*0.0005
Milks	*0.0005
Peppers, Sweet	0.02
Pome fruits	0.02
Stone fruits	0.1
Strawberry	0.2

Agvet chemical: Molinate	
Permitted residue: Molinate	
Rice	*0.05

Agvet chemical: Monensin	
Permitted residue: Monensin	
Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.01
Goat, edible offal of	*0.05
Goat meat	*0.05
Poultry, edible offal of	*0.5
Poultry meat (in the fat)	*0.5
Sheep fat	0.07
Sheep kidney	0.015
Sheep liver	0.2
Sheep muscle	0.005

Agvet chemical: Monepantel	
Permitted residue: Monepantel	
Sheep fat	7
Sheep, kidney	2
Sheep muscle	0.7
Sheep, liver	5

Agvet chemical: Morantel	
Permitted residue: Morantel	
Cattle, edible offal of	2
Goat, edible offal of	2
Meat (mammalian)	0.3
Milks	*0.1
Pig, edible offal of	5
Sheep, edible offal of	2

Agvet chemical: Moxidectin	
Permitted residue: Moxidectin	
Cattle, edible offal of	0.5
Cattle meat (in the fat)	1
Cattle milk (in the fat)	2
Deer meat (in the fat)	1
Deer, edible offal of	0.2
Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.5

Agvet chemical: MSMA	
Permitted residue: Total arsenic, expressed as MSMA	
Sugar cane	0.3

Agvet chemical: Myclobutanil	
Permitted residue: Myclobutanil	
Asparagus	T0.02
Blackberries	2
Boysenberry	2
Cherries	5
Chervil	T2
Coriander (leaves, stem, roots)	T2
Grapes	1
Herbs	T2
Mizuna	T2
Pome fruits	0.5
Raspberries, red, black	2
Rucola (rocket)	T2
Strawberry	2

Agvet chemical: Naled	
Permitted residue: Sum of naled and dichlorvos, expressed as Naled	
Cotton seed	T*0.02
Edible offal (mammalian)	T*0.05
Meat (mammalian)	T*0.05
Milks	T*0.05

Agvet chemical: Naphthalene acetic acid	
Permitted residue: 1-Naphthelene acetic acid	
Apple	1
Pear	1
Pineapple	1
Rambutan	T*0.05

Agvet chemical: Naphthalophos	
Permitted residue: Naphthalophos	
Sheep, edible offal of	*0.01
Sheep meat	*0.01

Agvet chemical: Napropamide	
Permitted residue: Napropamide	
Almonds	*0.1
Berries and other small fruits	*0.1
Stone fruits	*0.1
Tomato	*0.1
Agvet chemical: Narasin	
Permitted residue: Narasin	
Cattle, edible offal of	0.05
Cattle meat	0.05
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Neomycin	
Permitted residue: Inhibitory substance, identified as neomycin	
Eggs	T0.5
Fats (mammalian) [except milk fats]	T0.5
Kidney of cattle, goats, pigs and sheep	T10
Liver of cattle, goats, pigs and sheep	T0.5
Meat (mammalian)	T0.5
Milks	T1.5
Poultry kidney	T10
Poultry liver	T0.5
Poultry meat	T0.5

Agvet chemical: Netobimin
see *Albendazole*

Agvet chemical: Nicarbazin	
Permitted residue: 4,4'-dinitrocarbanilide (DNC)	
Chicken fat/skin	10
Chicken kidney	20
Chicken liver	35
Chicken muscle	5

Agvet chemical: Nitrothal-isopropyl	
Permitted residue: Nitrothal-isopropyl	
Apple	1

Agvet chemical: Nitroxynil	
Permitted residue: Nitroxynil	
Cattle, edible offal of	1
Cattle meat	1
Cattle milk	T0.5
Goat, edible offal of	1
Goat meat	1
Sheep, edible offal of	1
Sheep meat	1

Agvet chemical: Norflurazon	
Permitted residue: Norflurazon	
Asparagus	0.05
Citrus fruits	0.2
Cotton seed	0.1
Grapes	0.1
Pome fruits	*0.2
Stone fruits	*0.2
Tree nuts	*0.2

Agvet chemical: Norgestomet	
Permitted residue: Norgestomet	
Edible offal (mammalian)	*0.0001
Meat (mammalian)	*0.0001

Agvet chemical: Novaluron	
Permitted residue: Novaluron	
Cranberry	0.45
Cotton seed	T1
Cotton seed oil, crude	T2
Pome fruits	T1

Agvet chemical: Novobiocin	
Permitted residue: Novobiocin	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.1

Agvet chemical: ODB	
Permitted residue: 1,2-dichlorobenzene	
Sheep, edible offal of	*0.01
Sheep meat (in the fat)	*0.01

Agvet chemical: Olaquindox	
Permitted residue: Sum of olaquindox and all metabolites which reduce to 2-(N-2-hydroxyethylcarbamoyl)-3-methyl quinoxalone, expressed as olaquindox	
Pig, edible offal of	0.3
Pig meat	0.3
Poultry, edible offal of	0.3
Poultry meat	0.3

Agvet chemical: Oleandomycin	
Permitted residue: Oleandomycin	
Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1

Agvet chemical: Omethoate	
Permitted residue: Omethoate	
see also *Dimethoate*	
Cereal grains	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruit	2
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed	*0.05
Peppers, Sweet	1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Tomato	1
Vegetables [except as otherwise listed under this chemical]	2

Agvet chemical: OPP
see *2-phenylphenol*

Agvet chemical: Oryzalin	
Permitted residue: Oryzalin	
Cereal grains	*0.01
Coffee beans	T0.1
Fruit	0.1
Garlic	T*0.05
Ginger, root	T*0.05
Rape seed (canola)	*0.05
Tree nuts	0.1

Agvet chemical: Oxabetrinil	
Permitted residue: Oxabetrinil	
Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.05

Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Oxadixyl

Permitted residue: Oxadixyl

Fruiting vegetables, cucurbits	0.5
Grapes	2
Lettuce, head	1
Lettuce, leaf	1
Onion, bulb	0.5

Agvet chemical: Oxamyl

Permitted residue: Sum of oxamyl and 2-hydroxyimino-N,N-dimethyl-2-(methylthio)-acetamide, expressed as oxamyl

Banana	0.2
Cereal grains	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Peppers, Sweet	1
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Sweet potato	T0.5
Tomato	*0.05

Agvet chemical: Oxfendazole

Permitted residue: Oxfendazole

Edible offal (mammalian)	3
Meat (mammalian)	*0.1
Milks	0.1

Agvet chemical: Oxycarboxin

Permitted residue: Oxycarboxin

Beans [except broad bean and soya bean]	5
Blueberries	T10
Broad bean (green pods and immature seeds)	5

Agvet chemical: Oxyclozanide

Permitted residue: Oxyclozanide

Cattle, edible offal of	2
Cattle meat	0.5
Goat, edible offal of	2
Goat meat	0.5
Milks	0.05
Sheep, edible offal of	2
Sheep meat	0.5

Agvet chemical: Oxydemeton-methyl

Permitted residue: Sum of oxydemeton-methyl and demeton-S-methyl sulphone, expressed as oxydemeton-methyl

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Cotton seed	*0.01
Cotton seed oil, crude	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Lupin (dry)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Oxyfluorfen

Permitted residue: Oxyfluorfen

Assorted tropical and sub-tropical fruits – inedible peel	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
Bulb vegetables	*0.05
Cereal grains	*0.05
Coffee beans	T0.05
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Eggs	0.05
Grapes	0.05
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Olives	1
Pome fruits	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.2
Stone fruits	0.05
Tree nuts	0.05

Agvet chemical: Oxytetracycline

Permitted residue: Inhibitory substance, identified as oxytetracycline

Fish	T0.2
Honey	0.3
Kidney of cattle, goats, pigs and sheep	0.6
Liver of cattle, goats, pigs and sheep	0.3
Meat (mammalian)	0.1
Milks	0.1
Poultry, edible offal of	0.6
Poultry meat	0.1
Prawns	0.2

Agvet chemical: Oxythioquinox

Permitted residue: Oxythioquinox

Fruiting vegetables, cucurbits	0.5

Pome fruits	0.5
Stone fruits	0.5

Agvet chemical: Paclobutrazol

Permitted residue: Paclobutrazol

Assorted tropical and sub-tropical fruits – inedible peel [except avocado and mango]	*0.01
Avocado	0.1
Barley	T0.1
Broccoli	T*0.01
Mango	T1
Pome fruits	1
Stone fruits	*0.01
Tomato	T*0.01
Wheat	T0.1

Agvet chemical: Paraquat

Permitted residue: Paraquat cation

Anise myrtle leaves	T0.5
Cassava	T*0.05
Cereal grains [except as otherwise listed under this chemical]	*0.05
Cotton seed	0.2
Cotton seed oil, edible	0.05
Edible offal (mammalian)	0.5
Eggs	*0.01
Fruit [except olives]	*0.05
Hops, dry	0.2
Lemon myrtle leaves	T0.5
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.01
Native pepper (*Tasmannia lanceolata*) leaves	T0.5
Olives	1
Peanut	*0.01
Peanut, whole	*0.01
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	1
Rice	10
Rice, polished	0.5
Sugar cane	*0.05
Tea, green, black	T0.5
Tree nuts	*0.05
Vegetables [except as otherwise listed under this chemical]	*0.05

Agvet chemical: Parathion-methyl

Permitted residue: Parathion-methyl

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1
Carrot	T0.5
Celery	T3
Citrus fruits	T1
Cotton seed	1
Edible offal (mammalian)	*0.05
Fruiting vegetables, cucurbits	T1
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	T0.2
Grapes	T0.5
Leafy vegetables	T1
Legume vegetables	T0.5
Meat (mammalian)	T*0.05
Milks	T*0.05
Pome fruits	T0.5
Potato	*0.05
Pulses	T0.2
Stone fruits	T0.2
Sweet corn (corn-on-the-cob)	*0.1

Agvet chemical: Pebulate

Permitted residue: Pebulate

Fruiting vegetables, other than cucurbits	*0.1

Agvet chemical: Penconazole

Permitted residue: Penconazole

Brussels sprouts	0.05
Grapes	0.1
Pome fruits	0.1

Agvet chemical: Pencycuron

Permitted residue: Pencycuron

Potato	0.05

Agvet chemical: Pendimethalin

Permitted residue: Pendimethalin

Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Barley	*0.05
Berries and other small fruits	*0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
Bulb vegetables	*0.05
Citrus fruits	*0.05
Coffee beans	T*0.01
Date	T*0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Herbs	*0.05
Hops, dry	*0.1
Leafy vegetables	*0.05
Legume vegetables	*0.05
Maize	*0.05
Meat (mammalian)	*0.01

Milk	*0.01
Oilseed	*0.05
Olives	*0.05
Pome fruits	*0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.05
Rice	*0.05
Root and tuber vegetables	*0.05
Stone fruits	*0.05
Sugar cane	*0.05
Sweet corn (corn-on-the-cob)	*0.05
Tomato	*0.05
Tree nuts	*0.05
Wheat	*0.05

Agvet chemical: Penflufen

Permitted residue: Penflufen

Cereal grains	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Milk fats	*0.01
Potato	T*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	*0.01

Agvet chemical: Penthiopyrad

Permitted residue—commodities of plant origin: Penthiopyrad

*Permitted residue—commodities of animal origin: Sum of penthiopyrad and 1-methyl-3-(trifluoromethyl)-1*H*-pyrazol-4-ylcarboxamide, expressed as penthiopyrad*

Brassica leafy vegetables	70
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	7
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits	5
Leafy vegetables [except brassica leafy vegetables; lettuce, head]	50
Lettuce, head	10
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	1
Onion, Welsh	5
Pome fruit	0.5
Potato	0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Root and tuber vegetables [except potato]	2
Shallot	5
Spring onion	5
Stone fruits	5
Strawberry	5
Tree nuts	0.1

Agvet chemical: Permethrin

Permitted residue: Permethrin, sum of isomers

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	1
Brussels sprouts	2
Celery	5
Cereal grains	2
Cherries	4
Common bean (dry) (navy bean)	0.1
Common bean (pods and/or immature seeds)	0.5
Coriander (leaves, stem, roots)	30
Cotton seed	0.2
Edible offal (mammalian)	0.5
Eggs	0.1
Fruiting vegetables, cucurbits	0.2
Galangal, rhizomes	T5
Herbs	30
Kaffir lime leaves	30
Kiwifruit	2
Leafy vegetables [except lettuce head and lettuce leaf]	T5
Lemon balm	30
Lemon grass	30
Lemon verbena	T5
Lettuce, head	5
Lettuce, leaf	5
Linseed	0.1
Lupin (dry)	0.1
Meat (mammalian) (in the fat)	1
Milks	0.05
Mung bean (dry)	0.1
Mushrooms	2
Peas	1
Peppers, Chili (dry)	10
Potato	0.05
Poultry meat (in the fat)	0.1
Rape seed (canola)	0.2
Rhubarb	1
Soya bean (dry)	0.1
Sugar cane	*0.1
Sunflower seed	0.2
Sweet corn (corn-on-the-cob)	*0.05
Tomato	0.4
Turmeric root	T5
Wheat bran, unprocessed	5
Wheat germ	2

Agvet chemical: Phenmedipham

Permitted residue—commodities of plant origin: Phenmedipham

Permitted residue—commodities of animal origin: 3-methyl-N-(3-hydroxyphenyl)carbamate

Beetroot	0.5
Chard (silver beet)	2
Edible offal (mammalian)	*0.1
Leafy vegetables [except chard (silver beet)]	T1
Meat (mammalian)	*0.1
Milks	*0.1
Radicchio	T1

Agvet chemical: Phenothrin

Permitted residue: Sum of phenothrin (+)cis- and (+)trans-isomers

Edible offal (mammalian)	*0.5
Eggs	*0.5
Meat (mammalian)	*0.5
Milks	*0.05
Wheat	2
Wheat bran, unprocessed	5
Wheat germ	5

Agvet chemical: 2-Phenylphenol

Permitted residue: Sum of 2-phenylphenol and 2-phenylphenate, expressed as 2-phenylphenol

Carrot	20
Cherries	3
Citrus fruits	10
Cucumber	10
Melons, except watermelon	10
Nectarine	3
Peach	20
Pear	25
Peppers, Sweet	10
Pineapple	10
Plums (including prunes)	15
Sweet potato	15
Tomato	10

Agvet chemical: Phorate

Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate

Cotton seed	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Vegetables	0.5

Agvet chemical: Phosmet

Permitted residue: Sum of phosmet and its oxygen analogue, expressed as phosmet

Blueberries	10
Cattle, edible offal of	1
Cattle meat (in the fat)	1
Cereal grains	*0.05
Cranberry	10
Goat, edible offal of	*0.05
Goat meat	*0.05
Kiwifruit	15
Lemon	5
Mandarins	5
Milks (in the fat)	0.2
Pig, edible offal of	0.1
Pig meat	0.1
Pome fruits	1
Sheep, edible offal of	*0.05
Sheep meat	*0.05
Stone fruits	1

Agvet chemical: Phosphine

Permitted residue: All phosphides, expressed as hydrogen phosphide (phosphine)

Assorted tropical and sub-tropical fruits – edible peel	T*0.01
Cereal grains	*0.1
Dried foods [except as otherwise listed under this chemical]	*0.01
Dried fruits	*0.01
Dried vegetables	*0.01
Honey	*0.01
Melons, except watermelon	T*0.01
Oilseed	*0.01
Peanut	*0.01
Pome fruits	T*0.01
Pulses	*0.01
Seed for beverages	T*0.01
Spices	*0.01
Stone fruits	T*0.01
Sugar cane	*0.01
Tree nuts	*0.01

Agvet chemical: Phosphorous acid

Permitted residue: Phosphorous acid

Anise myrtle leaves	T1000
Assorted tropical and sub-tropical fruits – inedible peel [except avocado]	T100
Avocado	T500
Berries and other small fruits [except riberries]	T50

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except flowerhead brassicas]	T1
Bulb vegetables	T10
Citrus fruits	100
Coriander (leaves, stem, roots)	T150
Edible offal (mammalian)	5
Flowerhead brassicas	50
Fruiting vegetables, cucurbits	T100
Fruiting vegetables, other than cucurbits	T100
Galangal, rhizomes	T100
Ginger, root	T100
Herbs	T150
Kaffir lime leaves	T150
Leafy vegetables	T150
Lemon balm	T150
Lemon grass	T150
Lemon myrtle leaves	T1000
Lemon verbena	T150
Meat (mammalian)	1
Peach	100
Peas, shelled	T100
Poppy seed	1
Rhubarb	T100
Riberries	T1000
Root and tuber vegetables	T100
Rose and dianthus (edible flowers)	T150
Stone fruits [except cherries; peach]	T100
Tree nuts	T1000
Turmeric, root	T100

Agvet chemical: Picloram

Permitted residue: Picloram

Cereal grains	0.2
Edible offal (mammalian)	5
Meat (mammalian)	*0.05
Milks	*0.05
Sugar cane	*0.01

Agvet chemical: Picolinafen

Permitted residue—commodities of plant origin: Picolinafen

Permitted residue—commodities of animal origin: Sum of picolinafen and 6-[3-trifluoromethyl phenoxy]-2-pyridine carboxylic acid

Cereal grains	*0.02
Edible offal (mammalian)	0.05
Eggs	*0.01
Field pea (dry)	*0.02
Lupin (dry)	*0.02
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02

Agvet chemical: Pinoxaden

Permitted residue: Sum of free and conjugated M4 metabolite, 8-(2,6-diethyl-4-hydroxymethylphenyl)-tetrahydro-pyrazolo [1,2-d][1,4,5] oxadiazepine-7,9-dione, expressed as Pinoxaden

Barley	0.1
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Wheat	0.1
Wheat bran, unprocessed	0.5

Agvet chemical: Piperonyl butoxide

Permitted residue: Piperonyl butoxide

Cattle milk	0.05
Cereal bran, unprocessed	40
Cereal grains	20
Dried fruits	8
Dried vegetables	8
Edible offal (mammalian)	0.1
Eggs	*0.1
Fruit	8
Meat (mammalian)	0.1
Oilseed	8
Poultry, edible offal of	*0.5
Poultry meat (in the fat)	*0.5
Tree nuts	8
Vegetables	8
Wheat germ	50

Agvet chemical: Pirimicarb

Permitted residue: Sum of pirimicarb, demethyl-pirimicarb and the N-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb

Adzuki bean (dry)	T0.5
Celeriac	0.1
Cereal grains	*0.02
Chervil	T20
Coriander (leaves, stem, roots)	T20
Cotton seed	0.05
Cotton seed oil, crude	T0.1
Edible offal (mammalian)	*0.1
Eggs	*0.1
Fruit [except strawberry]	0.5
Herbs	T20
Hops, dry	0.5
Leafy vegetables [except chervil; mizuna; rucola (rocket)]	T7
Lemon balm	T20
Lupin (dry)	*0.02

Meat (mammalian)	*0.1
Milks	*0.1
Mizuna	T20
Mung bean (dry)	T0.5
Onion, Welsh	T3
Peppers	1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Rape seed (canola)	0.2
Rucola (rocket)	T20
Shallot	T3
Soya bean (dry)	T0.5
Spices	*0.05
Spring onion	T3
Strawberry	3
Sweet corn (corn-on-the-cob)	T0.1
Tree nuts	T*0.05
Vegetables [except adzuki bean (dry); celeriac; leafy vegetables; lupin (dry); mung bean (dry); onion, Welsh; shallot; soya bean (dry); spring onion; sweet corn (corn-on-the-cob)]	1

Agvet chemical: Pirimiphos-methyl

Permitted residue: Pirimiphos-methyl

Barley	7
Cereal bran, unprocessed	20
Edible offal (mammalian)	*0.05
Eggs	*0.05
Maize	7
Meat (mammalian)	*0.05
Milks	*0.05
Millet	10
Oats	7
Peanut	5
Peanut oil, edible	15
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	10
Rice, husked	2
Rice, polished	1
Rye	10
Sorghum	10
Triticale	10
Wheat	10
Wheat germ	30

Agvet chemical: Praziquantel

Permitted residue: Praziquantel

Fish muscle/skin	T*0.01
Sheep, edible offal of	*0.05
Sheep meat	*0.05

Agvet chemical: Procaine penicillin

Permitted residue: Inhibitory substance, identified as procaine penicillin

Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1
Milks	*0.0025

Agvet chemical: Prochloraz

Permitted residue: Sum of prochloraz and its metabolites containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz

Avocado	5
Banana	5
Custard apple	T2
Lettuce, head	2
Litchi	T2
Mandarins	T10
Mango	5
Mushrooms	3
Papaya (pawpaw)	5
Pineapple	2
Pistachio nut	T0.5
Sugar cane	*0.05

Agvet chemical: Procymidone

Permitted residue: Procymidone

Adzuki bean (dry)	T0.2
Bergamot	T3
Broad bean (dry)	T10
Broad bean (green pods and immature seeds)	T10
Burnet, Salad	T3
Chervil	T2
Chick-pea (dry)	T0.5
Common bean (dry) (navy bean)	T10
Common bean (pods and/or immature seeds)	T3
Coriander (leaves, stem, roots)	T3
Coriander, seed	T3
Dill, seed	T3
Edible offal (mammalian)	T0.05
Eggs	T*0.01
Fennel, bulb	T1
Fennel, seed	T3
Galangal, Greater	T0.5
Garlic	T5
Herbs	T3
Kaffir lime leaves	T3
Lemon grass	T3
Lemon verbena (fresh weight)	T3
Lentil (dry)	0.5
Lupin (dry)	T*0.01
Meat (mammalian) (in the fat)	T0.2
Milks	T0.02
Mizuna	T2

Onion, bulb	T0.2
Peppers	T2
Pome fruits	T1
Potato	T0.1
Poultry, edible offal of	T*0.01
Poultry meat (in the fat)	T0.1
Rape seed (canola)	T1
Rape seed oil, crude	T2
Root and tuber vegetables [except potato]	T1
Rose and dianthus (edible flowers)	T3
Rucola (rocket)	T2
Snow peas	T5
Spinach	T2
Strawberry	*0.02
Stone fruits	T10
Turmeric, root (fresh)	T0.5
Wine grapes	T2
Agvet chemical: Profenofos	
Permitted residue: Profenofos	
Cattle milk	*0.01
Cotton seed	1
Cotton seed oil, edible	0.3
Edible offal (mammalian)	*0.05
Eggs	*0.02
Mangosteen	5
Meat (mammalian)	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Profoxydim

Permitted residue: Sum of profoxydim and all metabolites converted to dimethyl-3-(3-thianyl)glutarate-S-dioxide after oxidation and treatment with acidic methanol, expressed as profoxydim

Edible offal (mammalian)	0.5
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	0.05

Agvet chemical: Prohexadione-calcium

Permitted residue: Sum of the free and conjugated forms of prohexadione expressed as prohexadione

Apple	*0.02
Cherries	*0.01
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

Agvet chemical: Prometryn

Permitted residue: Prometryn

Adzuki bean (dry)	T*0.1
Cattle milk	*0.05
Cereal grains	*0.1
Coriander (leaves, stem, roots)	T1
Coriander, seed	T1
Cotton seed	*0.1
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Peanut	*0.1
Sunflower seed	*0.1
Turmeric, root	T*0.01
Vegetables	*0.1

Agvet chemical: Propachlor

Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor

Beetroot	*0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.6
Brassica leafy vegetables	T*0.05
Cereal grains [except sorghum]	0.05
Chard	T*0.02
Edible offal (mammalian)	0.1
Eggs	*0.02
Garlic	2.5
Leek	*0.02
Lettuce, head	*0.02
Lettuce, leaf	*0.02
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Onion, bulb	2.5
Onion, Welsh	T1
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Radish	*0.02
Rucola (rocket)	T*0.05
Shallot	T1
Spring onion	T1
Swede	*0.02
Sorghum	0.2
Spinach	T*0.02
Sweet corn (corn-on-the-cob)	0.05
Turnip, garden	*0.02

Agvet chemical: Propamocarb

Permitted residue: Propamocarb (base)

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1
Fruiting vegetables, other than cucurbits	T0.3
Leafy vegetables	T20

Agvet chemical: Propanil	
Permitted residue: Propanil	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Eggs	*0.1
Milks	*0.01
Poultry, edible offal of	3
Poultry meat	*0.1
Rice	2
Sheep, edible offal of	*0.1
Sheep meat	*0.1

Agvet chemical: Propaquizafop	
Permitted residue: Propaquizafop and acid and oxophenoxy metabolites, measured as 6-chloro-2-methoxyquinoxaline, expressed as propaquizafop	
Edible offal (mammalian)	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Oilseed	*0.05
Onion, bulb	*0.05
Peas	*0.05
Pulses	*0.05

Agvet chemical: Propargite	
Permitted residue: Propargite	
Apple	3
Banana	3
Cotton seed	0.2
Currant, black	T3
Edible offal (mammalian)	*0.1
Eggs	*0.1
Hops, dry	3
Mangosteen	T3
Meat (mammalian) (in the fat)	*0.1
Milks	*0.1
Passionfruit	3
Pear	3
Poultry, edible offal of	*0.1
Poultry meat (in the fat)	*0.1
Rambutan	T3
Stone fruits	3
Strawberry	7
Vegetables	3

Agvet chemical: Propazine	
Permitted residue: Propazine	
Vegetables	*0.1

Agvet chemical: Propetamphos	
Permitted residue: Propetamphos	
Sheep, edible offal of	*0.01
Sheep meat (in the fat)	*0.01

Agvet chemical: Propiconazole	
Permitted residue: Propiconazole	
Almonds	0.2
Anise myrtle leaves	T10
Asparagus	T*0.1
Avocado	*0.02
Banana	0.2
Beetroot	*0.02
Blackberries	1
Boysenberry	1
Brassica leafy vegetables	T0.7
Blueberries	2
Celery	T5
Cereal grains	*0.05
Chard (silver beet)	T0.5
Chervil	T10
Chicory leaves	T0.7
Coriander (leaves, stem, roots)	T10
Cranberry	0.3
Edible offal (mammalian)	1
Eggs	*0.05
Endive	T0.7
Grapes	1
Herbs	T10
Lemon balm	T10
Lemon myrtle leaves	T10
Meat (mammalian)	0.1
Milks	*0.01
Mint oil	*0.02
Mizuna	T10
Mushrooms	*0.05
Peanut	*0.05
Persimmon, American	T0.2
Pineapple	0.05
Poppy seed	*0.01
Poultry, edible offal of	0.1
Poultry meat	0.1
Radicchio	T0.7
Radish	T0.2
Raspberries, red, black	1
Riberries	T5
Rucola (rocket)	T10
Spices	*0.1
Spinach	T0.7
Stone fruits	2
Sugar cane	*0.02
Sunflower seed	T2
Sweet corn (corn-on-the-cob)	*0.02
Tree nuts [except almonds]	T0.2

Agvet chemical: Propineb
see *Dithiocarbamates*

Agvet chemical: Propoxur	
Permitted residue: Propoxur	
Potato	10

Agvet chemical: Propylene oxide	
Permitted residue: Propylene oxide	
Almonds	100

Agvet chemical: Propyzamide	
Permitted residue: Propyzamide	
Artichoke, globe	T*0.02
Chicory leaves	*0.2
Edible oil (mammalian)	*0.2
Eggs	*0.05
Endive	*0.2
Lettuce, head	1
Lettuce, leaf	1
Meat (mammalian)	*0.05
Milks	*0.01
Poppy seed	0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rape seed (canola)	0.02

Agvet chemical: Proquinazid	
Permitted residue—commodities of plant origin: Proquinazid	
*Permitted residue—commodities of animal origin: Sum of proquinazid and 3-(6-iodo-4-oxo-3-propyl-3*H*-quinazolin-2-yloxy)propionic acid, expressed as proquinazid*	
Dried grapes (currants, raisins and sultanas)	2
Edible offal (mammalian)	0.05
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Grapes	0.5
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Prosulfocarb	
Permitted residue: Prosulfocarb	
Barley	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Potato	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	T*0.01
Wheat	*0.01

Agvet chemical: Prothioconazole	
Permitted residue—commodities of plant origin: Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole	
*Permitted residue—commodities of animal origin: Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole*	
Cereal bran, unprocessed	0.5
Cereal grains	0.3
Chick-pea (dry)	T0.7
Edible offal (mammalian)	0.2
Eggs	*0.01
Lentil (dry)	T0.7
Meat (mammalian) (in the fat)	0.02
Milks	*0.004
Peanut	*0.02
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Rape seed (canola)	*0.02
Wheat germ	0.5

Agvet chemical: Prothiofos	
Permitted residue: Prothiofos	
Banana	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.2
Grapes	2
Pome fruits	0.05

Agvet chemical: Pymetrozine	
Permitted residue: Pymetrozine	
Almonds	T*0.01
Beetroot	*0.02
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead Brassicas	*0.02
Celery	T*0.1
Cotton seed	*0.02
Cotton seed oil, edible	*0.02
Edible offal (mammalian)	*0.01
Egg plant	T0.05
Eggs	*0.01
Fruiting vegetables, cucurbits	T0.3
Leafy herbs	T10
Leafy vegetables	T5
Meat (mammalian)	*0.01

Milks	*0.01
Peppers, Sweet	T0.03
Pistachio nut	T*0.02
Podded pea (young pods) (snow and sugar snap)	0.3
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Stone fruits	*0.05
Sweet corn (corn-on-the-cob)	T*0.01
Tomato	T0.2

Agvet chemical: Pyraclofos

Permitted residue: Pyraclofos

Sheep fat	0.5
Sheep kidney	*0.01
Sheep liver	*0.01
Sheep muscle	*0.01

Agvet chemical: Pyraclostrobin

Permitted residue—commodities of plant origin: Pyraclostrobin

*Permitted residue—commodities of animal origin: Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1*H*-pyrazol-3-ol, expressed as pyraclostrobin*

Banana	*0.02
Blackberries	4
Blueberries	T5
Boysenberry	4
Brassica leafy vegetables	T3
Broccoli, Chinese	T1
Cereal grains	*0.01
Cherries	2.5
Cloudberry	T3
Custard apple	T3
Dewberries (including loganberry and youngberry) [except boysenberry]	T3
Dried grapes	5
Edible offal (mammalian)	0.1
Eggs	*0.05
Fruiting vegetables, other than cucurbits	0.3
Grapes	2
Litchi	T2
Mango	0.1
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Mung bean (dry)	T0.2
Papaya (pawpaw)	T0.5
Passionfruit	T1
Pistachio nut	T1
Pome fruits	1
Poppy seed	*0.05
Potato	*0.02
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Raspberries, red, black	4
Silvanberries	T3
Strawberry	1
Sunflower seed	T0.3
Tree nuts [except pistachio nut]	*0.01

Agvet chemical: Pyraflufen-ethyl

Permitted residue: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)

Cereal grains	*0.02
Cotton seed	*0.05
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Pyrasulfotole

*Permitted residue: Sum of pyrasulfotole and (5-hydroxy-3-methyl-1*H*-pyrazol-4-yl)[2-mesyl-4-(trifluoromethyl)phenyl]methanone, expressed as pyrasulfotole*

Cereal bran, unprocessed	0.03
Cereal grains	*0.02
Edible offal (mammalian)	0.5
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Pyrethrins

Permitted residue: Sum of pyrethrins i and ii, Cinerinsi i and ii and jasmolins i and ii, determined after calibration by means of the International Pyrethrum Standard

Cereal grains	3
Cucumber	T2
Dried fruits	1
Dried vegetables	1
Fruit	1
Fruiting vegetables, cucurbits [except cucumber]	0.2
Oilseed	1
Tree nuts	1
Vegetables	1

Agvet chemical: Pyridaben

Permitted residue: Pyridaben

Banana	0.5

Citrus fruits	0.5
Grapes	5
Pome fruits	0.5
Stone fruits	0.5
Strawberry	1
Tree nuts	T*0.05

Agvet chemical: Pyridate

Permitted residue: sum of pyridate and metabolites containing 6 chloro-4-hydroxyl-3-phenyl pyridazine, expressed as pyridate

Chick-pea (dry)	*0.1
Edible offal (mammalian)	*0.2
Eggs	*0.2
Meat (mammalian)	*0.2
Milks	*0.2
Peanut	*0.1
Poultry, edible offal of	*0.2
Poultry meat	*0.2

Agvet chemical: Pyrimethanil

Permitted residue: Pyrimethanil

Banana	2
Berries and other small fruits [except grapes and strawberry]	T5
Citrus fruits [except lemon]	10
Cucumber	5
Edible offal (mammalian)	*0.05
Grapes	5
Leafy vegetables [except lettuce, head; lettuce, leaf]	T5
Lemon	11
Lettuce, head	20
Lettuce, leaf	20
Meat (mammalian)	*0.05
Milks	*0.01
Peppers, Sweet	1
Podded pea (young pods) (snow and sugar snap)	T10
Pome fruits	7
Potato	*0.01
Stone fruits	10
Strawberry	5
Tomato	T5

Agvet chemical: Pyriproxyfen

Permitted residue: Pyriproxyfen

Beans [except broad bean and soya bean]	T0.2
Citrus fruits	0.3
Coffee beans	0.1
Cotton seed	*0.01
Cotton seed oil, crude	*0.02
Edible offal (mammalian)	*0.02
Eggs	0.05
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	1
Grapes	2.5
Herbs	T5
Lettuce, leaf	5
Mango	0.05
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Olive oil, crude	3
Olives	1
Passionfruit	0.1
Poultry, edible offal of	0.1
Poultry meat (in the fat)	0.1
Stone fruits	1
Strawberry	T0.5
Sweet potato	*0.05

Agvet chemical: Pyrithiobac sodium

Permitted residue: Pyrithiobac sodium

Cotton seed	*0.02
Cotton seed oil, crude	*0.01
Cotton seed oil, edible	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Pyroxasulfone

*Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1*H*-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone*

*Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1*H*-pyrazole-4-carboxylic acid, expressed as pyroxasulfone*

Cereal grains	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.002
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	T*0.01

Agvet chemical: Pyroxsulam

Permitted residue: Pyroxsulam

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01

Poppy seed	T*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rye	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Quinclorac

Permitted residue: Quinclorac

Cranberry	1.5

Agvet chemical: Quinoxyfen

Permitted residue: Quinoxyfen

Chard (silver beet)	T3
Cherries	0.7
Chervil	T5
Coriander (leaves, stem, roots)	T5
Dried grapes	2
Edible offal (mammalian)	*0.01
Grapes	0.6
Herbs	T5
Meat (mammalian) (in the fat)	0.1
Milks	0.01
Mizuna	T5
Rucola (rocket)	T5
Strawberry	T*0.01

Agvet chemical: Quintozene

Permitted residue: Sum of quintozene, pentachloroaniline and methyl pentacholorophenyl sulfide, expressed as quintozene

Banana	1
Beans [except broad bean and soya bean]	0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.02
Broad bean (green pods and immature seeds)	0.01
Celery	0.3
Common bean (dry) (navy bean)	0.2
Cotton seed	0.03
Lettuce, head	0.3
Lettuce, leaf	0.3
Mushrooms	10
Onion, bulb	0.2
Peanut	0.3
Peppers, Sweet	0.01
Potato	0.2
Tomato	0.1

Agvet chemical: Quizalofop-ethyl

Permitted residue: Sum of quizalofop-ethyl and quizalofop acid and other esters, expressed as quizalofop-ethyl

Beetroot	0.02
Cabbages, head	*0.01
Carrot	*0.02
Cauliflower	*0.05
Common bean (pods and immature seeds)	*0.02
Cucumber	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.02
Grapes	*0.02
Meat (mammalian)	*0.02
Melons, except watermelon	*0.02
Milks	0.1
Onion, bulb	*0.02
Peanut	*0.02
Pineapple	*0.05
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.2
Pumpkins	*0.02
Radish	*0.02
Rape seed (canola)	*0.02
Sunflower seed	*0.05
Tomato	*0.02

Agvet chemical: Quizalofop-p-tefuryl

Permitted residue: Sum of quizalofop-p-tefuryl and quizalofop acid, expressed as quizalofop-p-tefuryl

Beetroot	0.02
Cabbages, head	*0.01
Carrot	*0.02
Cauliflower	*0.05
Common bean (pods and/or immature seeds)	*0.02
Cucumber	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.02
Grapes	*0.02
Meat (mammalian)	*0.02
Melons, except watermelon	*0.02
Milks	0.1
Onion, bulb	*0.02
Peanut	*0.02
Pineapple	*0.05
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.2
Pumpkins	*0.02
Radish	*0.02
Rape seed (canola)	*0.02

Sunflower seed	*0.05
Tomato	*0.02

Agvet chemical: Ractopamine

Permitted residue: Ractopamine

Pig fat	0.05
Pig kidney	0.2
Pig liver	0.2
Pig meat	0.05

Agvet chemical: Rimosulfuron

Permitted residue: Rimosulfuron

Tomato	*0.05

Agvet chemical: Robenidine

Permitted residue: Robenidine

Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Saflufenacil

Permitted residue—commodities of plant origin: Sum of saflufenacil, N′*-{2-chloro-4-fluoro-5-[1,2,3,6-tetrahydro-2,6-dioxo-4-(trifluoromethyl)pyrimidin-1-yl]benzoyl-N-isopropyl sulfamide and* N*-[4-chloro-2-fluoro-5-({[(isopropylamino)sulfonyl]amino} carbonyl)phenyl]urea, expressed as saflufenacil equivalents*

Permitted residue—commodities of animal origin: Saflufenacil

Cereal grains	*0.03
Citrus fruits	*0.03
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	*0.03
Legume vegetables	*0.03
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.03
Pome fruits	*0.03
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.03
Stone fruits	*0.03
Tree nuts	*0.03

Agvet chemical: Salinomycin

Permitted residue: Salinomycin

Cattle, edible offal of	0.5
Cattle meat	*0.05
Eggs	*0.02
Pig, edible offal of	*0.1
Pig meat	*0.1
Poultry, edible offal of	0.5
Poultry meat	0.1

Agvet chemical: Sedaxane

Permitted residue: Sedaxane, sum of isomers

Cereal grains	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Semduramicin

Permitted residue: Semduramicin

Chicken fat/skin	0.5
Chicken kidney	0.2
Chicken liver	0.5
Chicken meat	*0.05

Agvet chemical: Sethoxydim

Permitted residue: Sum of sethoxydim and metabolites containing the 5-(2-ethylthiopropyl)cyclohexene-3-one and 5-(2-ethylthiopropyl)-5-hydroxycyclohexene-3-one moieties and their sulfoxides and sulfones, expressed as sethoxydim

Asparagus	1
Barley	*0.1
Beans [except broad bean and soya bean]	T0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Brassica leafy vegetables	T2
Broad bean (green pods and immature seeds)	*0.1
Celery	0.1
Chard (silver beet)	T*0.1
Chicory leaves	T2
Coriander (leaves, stem, roots)	*0.1
Coriander, seed	*0.1
Cotton seed	0.2
Edible offal (mammalian)	*0.05
Egg plant	T*0.1
Eggs	*0.05
Endive	T2
Fruiting vegetables, cucurbits	*0.1
Garlic	0.3
Leek	0.7
Lettuce, head	0.2
Lettuce, leaf	0.2
Linseed	0.5
Lupin (dry)	0.2
Meat (mammalian)	*0.05
Milks	*0.05
Onion, bulb	0.3

Onion, Welsh	0.7
Peanut	3
Peas (pods and succulent, immature seeds)	T2
Peppers	T0.7
Poppy seed	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except lupin (dry)]	*0.1
Radicchio	T2
Rape seed (canola)	0.5
Rhubarb	0.1
Root and tuber vegetables	1
Rucola (rocket)	T2
Shallot	0.7
Spinach	*0.1
Spring onion	0.7
Sunflower seed	*0.1
Tomato	0.1
Turmeric, root	1
Wheat	*0.1

Agvet chemical: Simazine

Permitted residue: Simazine

Asparagus	*0.1
Broad bean (dry)	*0.01
Broad bean (green pods and immature seeds)	*0.01
Chick-pea (dry)	*0.05
Chick-pea (green pods)	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruit	*0.1
Ginger, root	T*0.05
Leek	*0.01
Lupin (dry)	*0.05
Meat (mammalian)	*0.05
Milks	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.02
Tree nuts	*0.1

Agvet chemical: Spectinomycin

Permitted residue: Inhibitory substance, identified as spectinomycin

Edible offal (mammalian) [except sheep, edible offal of]	*1
Eggs	2
Meat (mammalian) [except sheep meat]	*1
Poultry, edible offal of	*1
Poultry meat	*1

Agvet chemical: Spinetoram

Permitted residue: Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L

Assorted tropical and sub-tropical fruits – inedible peel	0.3
Berries and other small fruits	0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.2
Citrus fruits	3
Coffee beans	*0.01
Coriander (leaves, stem, roots)	5
Coriander, seed	5
Dill, seed	5
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	0.2
Eggs	*0.01
Fennel, seed	5
Fruiting vegetables, cucurbits	0.05
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	0.1
Ginger, root	T0.02
Ginger, Japanese	T1
Herbs	1
Kaffir lime leaves	5
Leafy vegetables	0.7
Leek	T0.2
Legume vegetables	0.2
Lemon grass	5
Lemon verbena (dry leaves)	5
Meat (mammalian) (in the fat)	2
Milk fats	0.03
Milks	*0.01
Mizuna	0.7
Onion, Welsh	T0.3
Pistachio nut	T0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pome fruits	0.1
Rape seed (canola)	*0.01
Root and tuber vegetables	0.02
Shallot	T0.3
Spring onion	T0.3
Stalk and stem vegetables	2
Stone fruits	0.2
Sweet corn (corn-on-the-cob)	*0.01
Turmeric, root	0.02

Agvet chemical: Spinosad

Permitted residue: Sum of spinosyn A and spinosyn D

Assorted tropical and sub-tropical fruits – inedible peel	0.3
Beans [except broad bean and soya bean]	0.5

Berries and other small fruits [except grapes]	0.7
Bergamot	5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Burnet, Salad	5
Celery	2
Cereal grains	1
Chervil	5
Citrus fruits	0.3
Coffee beans	*0.01
Coriander (leaves, stem, roots)	5
Coriander, seed	5
Cotton seed	*0.01
Dill, seed	5
Edible offal (mammalian)	0.5
Eggs	0.05
Fennel, seed	5
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	0.2
Galangal, Greater	0.02
Grapes	0.5
Herbs	5
Kaffir lime leaves	5
Japanese greens	5
Leafy vegetables	5
Lemon grass	5
Lemon verbena (dry leaves)	5
Meat (mammalian) (in the fat)	2
Milk fats	0.7
Milks	0.1
Onion, Welsh	0.3
Peas (pods and succulent, immature seeds)	0.5
Pome fruits	0.5
Poultry, edible offal of	0.05
Poultry meat (in the fat)	0.5
Pulses	0.01
Root and tuber vegetables	0.02
Rucola (rocket)	5
Safflower seed	T*0.01
Shallot	0.3
Spring onion	0.3
Stone fruits	1
Sweet corn (corn-on-the-cob)	0.02
Tree nuts	T*0.01
Turmeric, root	0.02
Wheat bran, unprocessed	2

Agvet chemical: Spirodiclofen

Permitted residue: Spirodiclofen

Citrus fruits	0.5
Grapes	2
Stone fruits	1

Agvet chemical: Spiromesifen

Permitted residue: Sum of spiromesifen and 4-hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen

Cranberry	2

Agvet chemical: Spirotetramat

Permitted residue: Sum of spirotetramat, and cis-3-(2,5-dimethylphenyl)-4-hydroxy-8-methoxy-1-azaspiro[4.5]dec-3-en-2-one, expressed as spirotetramat

Banana	T0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	7
Brassica leafy vegetables	10
Brussels sprouts	1
Celery	5
Citrus fruits	1
Cotton seed	0.7
Dried grapes	4
Edible offal (mammalian)	0.5
Fruiting vegetables, cucurbits [except melons]	2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	7
Garlic	T0.5
Grapes	2
Kiwifruit	T0.1
Leafy vegetables [except brassica leafy vegetables; lettuce, head]	5
Legume vegetables	2
Lettuce, head	3
Mango	0.3
Meat (mammalian)	0.02
Melons, except watermelon	0.5
Milks	*0.005
Onion, bulb	0.5
Passionfruit	0.5
Pome fruits	T0.5
Potato	5
Soya bean (dry)	T5
Stone fruits	4.5
Sweet corn (corn-on-the-cob)	1
Sweet potato	5
Watermelon	0.5

Agvet chemical: Spiroxamine	
Permitted residue—commodities of plant origin: Spiroxamine	
Permitted residue—commodities of animal origin: Spiroxamine carboxylic acid, expressed as spiroxamine	
Banana	T5
Barley	T*0.05
Dried grapes	3
Edible offal (mammalian)	0.5
Grapes	2
Mammalian fats [except milk fats]	0.05
Meat (mammalian)	0.05
Milks	0.05

Agvet chemical: Streptomycin and Dihydrostreptomycin	
Permitted residue: Inhibitory substance, identified as streptomycin or dihydrostreptomycin	
Edible offal (mammalian)	*0.3
Meat (mammalian)	*0.3
Milks	*0.2

Agvet chemical: Sulfosulfuron	
Permitted residue: Sum of sulfosulfuron and its metabolites which can be hydrolysed to 2-(ethylsulfonyl)imidazo[1,2-a]pyridine, expressed as sulfosulfuron	
Edible offal (mammalian)	*0.005
Eggs	*0.005
Meat (mammalian)	*0.005
Milks	*0.005
Poultry, edible offal of	*0.005
Poultry meat	*0.005
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Sulfoxaflor	
Permitted residue: Sulfoxaflor	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except cauliflower]	3
Cauliflower	0.1
Cereal grains	*0.01
Cherries	3
Citrus fruits	0.7
Cotton seed	0.3
Dried grapes (currants, raisins and sultanas)	10
Edible offal (mammalian)	0.5
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Grapes [except wine grapes]	3
Leafy vegetables [except lettuce, head]	5
Lettuce, head	1
Meat (mammalian)	0.2
Milks	0.1
Pome fruits	0.5
Potato	0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.01
Root and tuber vegetables [except potato]	0.05
Soya bean (dry)	0.3
Stone fruits [except cherries]	1
Wine grapes	*0.01

Agvet chemical: Sulfuryl fluoride	
Permitted residue: Sulfuryl fluoride	
Cereal grains	0.05
Dried fruits	0.07
Peanut	7
Tree nuts	7

Agvet chemical: Sulphadiazine	
Permitted residue: Sulphadiazine	
Cattle milk	0.1
Edible offal (mammalian)	0.1
Eggs	T*0.02
Meat (mammalian)	0.1
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Sulphadimidine	
Permitted residue: Sulphadimidine	
Meat (mammalian)	0.1
Edible offal (mammalian)	0.1
Eggs	T*0.01
Poultry, edible offal of [except turkey]	0.1
Poultry meat	0.1
Turkey, edible offal of	0.2

Agvet chemical: Sulphadoxine	
Permitted residue: Sulphadoxine	
Cattle milk	*0.1
Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1

Agvet chemical: Sulphaquinoxaline	
Permitted residue: Sulphaquinoxaline	
Eggs	T*0.01
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Sulphatroxozole	
Permitted residue: Sulphatroxozole	
Cattle milk	0.1
Edible offal (mammalian)	0.1
Meat (mammalian)	0.1

Agvet chemical: Sulphur dioxide	
Permitted residue: Sulphur dioxide	
Blueberries	10
Longan, edible aril	10
Strawberry	T30
Table grapes	10

Agvet chemical: Sulprofos	
Permitted residue: Sulprofos	
Cotton seed	0.2
Peppers, Sweet	0.2
Tomato	1

Agvet chemical: Tebuconazole	
Permitted residue: Tebuconazole	
Asparagus	T*0.02
Avocado	0.2
Banana	0.2
Beetroot	T0.3
Beetroot leaves	T2
Blackberries	1
Broad bean (dry)	T0.5
Bulb vegetables [except garlic]	*0.01
Carrot	T0.5
Cereal grains	0.2
Chard (silver beet)	T2
Cherries	5
Chervil	T0.5
Chick-pea (dry)	T0.2
Chicory leaves	T2
Coriander (leaves, stem, roots)	T0.5
Cotton seed	T1
Dried grapes (currants, raisins and sultanas)	7
Edible offal (mammalian)	0.5
Eggs	0.1
Endive	T2
Garlic	T0.2
Grapes	5
Herbs	T0.5
Legume vegetables	0.5
Lemon balm	T0.5
Lentil (dry)	T0.2
Lettuce, head	0.1
Lettuce, leaf	0.1
Meat (mammalian)	0.1
Milks	0.05
Mizuna	T0.5
Mung bean (dry)	T0.2
Papaya (pawpaw)	0.2
Peanut	0.1
Pome fruits	*0.01
Poultry, edible offal of	0.5
Poultry meat	0.1
Radish	T0.3
Radish leaves	T2
Rape seed (canola)	0.3
Rucola (rocket)	T0.5
Soya bean (dry)	T0.1
Spinach	T2
Stone fruits	*0.01
Sugar cane	0.1

Agvet chemical: Tebufenozide	
Permitted residue: Tebufenozide	
Avocado	0.5
Blueberries	T2
Citrus fruits	1
Coffee beans	T0.05
Cranberry	0.5
Custard apple	0.3
Dried grapes	4
Edible offal (mammalian)	*0.02
Grapes	2
Kiwifruit	2
Litchi	2
Longan	2
Macadamia nuts	0.05
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Nectarine	T1
Peach	T1
Persimmon, Japanese	0.1
Pistachio nut	T0.05
Pome fruits	1
Rambutan	T3

Agvet chemical: Tebufenpyrad	
Permitted residue: Tebufenpyrad	
Cucumber	*0.02
Peach	1
Pome fruits	1

Agvet chemical: Tebuthiuron	
Permitted residue: Sum of Tebuthiuron, and hydroxydimethylethyl, N-dimethyl and hydroxy methylamine metabolites, expressed as tebuthiuron	
Edible offal (mammalian)	2
Meat (mammalian)	0.5
Milks	0.2
Sugar cane	T0.2

Agvet chemical: Temephos	
Permitted residue: Sum of temephos and temephos sulfoxide, expressed as temephos	
Cattle, edible offal of	T2
Cattle meat (in the fat)	T5
Sheep, edible offal of	0.5
Sheep meat (in the fat)	3

Agvet chemical: Tepraloxydim	
Permitted residue: Sum of tepraloxydim and metabolites converted to 3-(tetrahydro-pyran-4-yl) glutaric and 3-hydroxy-3-(tetrahydro-pyran-4-yl)-glutaric acid, expressed as tepraloxydim	
Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.1
Rape seed (canola)	*0.1

Agvet chemical: Terbacil	
Permitted residue: Terbacil	
Almonds	0.5
Peppermint oil	*0.1
Pome fruits	*0.04
Stone fruits	*0.04

Agvet chemical: Terbufos	
Permitted residue: Sum of terbufos, its oxygen analogue and their sulfoxides and sulfones, expressed as terbufos	
Banana	0.05
Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.01
Cereal grains	*0.01
Eggs	*0.01
Peanut	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sunflower seed	*0.05
Sweet corn (corn-on-the-cob)	*0.05

Agvet chemical: Terbuthylazine	
Permitted residue: Terbuthylazine	
Cereal grains [except maize]	*0.01
Cotton seed	T0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Maize	T*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.02
Rape seed (canola)	*0.02
Sweet corn (corn-on-the-cob)	T*0.02

Agvet chemical: Terbutryn	
Permitted residue: Terbutryn	
Cereal grains	*0.1
Edible offal (mammalian)	3
Eggs	*0.05
Meat (mammalian)	0.1
Milks	0.1
Peas	*0.1
Poultry, edible offal of	*0.05
Poultry meat	0.1
Sugar cane	*0.05

Agvet chemical: Tetrachlorvinphos	
Permitted residue: Tetrachlorvinphos	
Edible offal (mammalian)	0.05
Meat (mammalian)	0.05
Milks (in the fat)	0.05

Agvet chemical: Tetraconazole	
Permitted residue: Tetraconazole	
Edible offal (mammalian)	0.2
Grapes	0.5
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01

Agvet chemical: Tetracycline	
Permitted residue: Inhibitory substance, identified as tetracycline	
Milks	*0.1

Agvet chemical: Tetradifon	
Permitted residue: Tetradifon	
Cotton seed	5
Fruit	5
Hops, dry	5
Vegetables	5

Agvet chemical: Thiabendazole	
Permitted residue—commodities of plant origin: Thiabendazole	
Permitted residue—commodities of animal origin: Sum of thiabendazole and 5-hydroxylthiabendazole	
Apple	10
Banana	3

Citrus fruits	10
Edible offal (mammalian)	0.2
Meat (mammalian)	0.2
Milks	0.05
Mushrooms	0.5
Peanut	T*0.01
Pear	10
Potato	5
Sweet potato	0.05

Agvet chemical: Thiacloprid

Permitted residue: Thiacloprid

Cotton seed	0.1
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Pome fruits	1
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Stone fruits	2
Strawberry	1

Agvet chemical: Thiamethoxam

Permitted residue—commodities of plant origin: Thiamethoxam

Permitted residue—commodities of animal origin: Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as thiamethoxam

Berries and other small fruits [except grapes]	0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	3
Cereal grains [except maize; sorghum]	*0.01
Citrus fruits	1
Cotton seed	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, other than cucurbits	0.05
Grapes	0.2
Leafy vegetables	2
Maize	*0.02
Mango	T0.2
Meat (mammalian)	*0.02
Milks	*0.005
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rape seed (canola)	*0.01
Sorghum	*0.02
Stone fruits	0.5
Sunflower seed	*0.02
Sweet corn (corn-on-the-cob)	*0.02

Agvet chemical: Thidiazuron

Permitted residue: Thidiazuron

Cotton seed	*0.5
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

Agvet chemical: Thifensulfuron

Permitted residue: Thifensulfuron

Cereal grains [except maize, rice]	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Thiobencarb

Permitted residue: Thiobencarb

Rice	*0.05

Agvet chemical: Thiodicarb

Permitted residue: Sum of thiodicarb and methomyl, expressed as thiodicarb

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Chia	T0.5
Cotton seed	*0.1
Cotton seed oil, crude	*0.1
Edible offal (mammalian)	*0.05
Maize	*0.1
Meat (mammalian)	*0.05
Milks	*0.05
Peppers, Sweet	T5
Potato	0.1
Pulses	*0.1
Sorghum	T0.5
Sweet corn (corn-on-the-cob)	*0.1
Tomato	2

Agvet chemical: Thiometon

Permitted residue: Sum of thiometon, its sulfoxide and sulfone, expressed as thiometon

Cereal grains	1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruit	1
Lupin (dry)	0.5
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Vegetables	1

Agvet chemical: Thiophanate

see *Carbendazim*

Agvet chemical: Thiophanate-methyl

Permitted residue: Sum of thiophanate-methyl and 2-aminobenzimidazole,expressed as thiophanate-methyl

Cherries	20
Nectarine	3
Peach	3

Agvet chemical: Thiram

see *Dithiocarbamates*

Agvet chemical: Tiamulin

Permitted residue: Tiamulin

Pig, edible offal of	*0.1
Pig meat	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Tilmicosin

Permitted residue: Tilmicosin

Cattle, edible offal of	1
Cattle meat	*0.05
Cattle milk	T*0.025
Pig, edible offal of	1
Pig meat	0.05

Agvet chemical: Tolclofos-methyl

Permitted residue: Tolclofos-methyl

Beetroot	*0.01
Cotton seed	*0.01
Lettuce, head	T*0.01
Lettuce, leaf	T*0.01
Potato	0.1

Agvet chemical: Tolfenamic acid

Permitted residue: Tolfenamic acid

Cattle kidney	*0.01
Cattle liver	*0.01
Cattle meat	0.05
Cattle milk	0.05
Pig kidney	*0.01
Pig liver	0.1
Pig meat	*0.01

Agvet chemical: Toltrazuril

Permitted residue: Sum of toltrazuril, its sulfoxide and sulfone, expressed as toltrazuril

Cattle fat	1
Cattle kidney	1
Cattle liver	2
Cattle muscle	0.25
Chicken, edible offal of	5
Chicken meat	2
Eggs	*0.03
Pig, edible offal of	2
Pig meat (in the fat)	1

Agvet chemical: Tolylfluanid

Permitted residue: Tolylfluanid

Berries and other small fruits [except grapes and strawberry]	T15
Cucumber	T2
Dried grapes	T0.2
Grapes	T*0.05
Strawberry	3

Agvet chemical: Tralkoxydim

Permitted residue: Tralkoxydim

Cereal grains	*0.02

Agvet chemical: Trenbolone acetate

Permitted residue: Sum of trenbolone acetate and 17 Alpha- and 17 Beta-trenbolone, both free and conjugated, expressed as trenbolone

Cattle, edible offal of	0.01
Cattle meat	0.002

Agvet chemical: Triadimefon

Permitted residue: Sum of triadimefon and triadimenol, expressed as triadimefon

see also *Triadimenol*

Apple	1
Cereal grains	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.1
Field pea (dry)	0.1
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Garden pea (shelled succulent seeds)	0.1
Garden pea (young pods, succulent seeds)	0.1
Grapes	1
Fats (mammalian)	*0.25
Meat (mammalian)	*0.05
Milks	*0.1
Poultry, edible offal of	*0.05

Poultry meat	*0.05
Sugar cane	*0.05

Agvet chemical: Triadimenol

Permitted residue: Triadimenol

see also *Triadimefon*

Berries and other small fruits [except grapes; riberries; strawberry]	T0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Cereal grains [except sorghum]	*0.01
Cotton seed	T0.01
Cotton seed oil, crude	T0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Grapes	0.5
Lemon grass	T*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	0.05
Papaya (pawpaw)	0.2
Parsnip	T0.2
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Radish	T0.2
Riberries	T5
Sorghum	0.5
Sugar cane	*0.05
Swede	T0.2
Turnip, garden	T0.2

Agvet chemical: Triallate

Permitted residue: Sum of triallate and 2,3,3-trichloroprop-2-ene sulfonic acid (TCPSA), expressed as triallate

Cereal grains	*0.05
Edible offal (mammalian) [except kidney]	*0.1
Eggs	*0.01
Fats (mammalian)	0.2
Kidney of cattle, goats, pigs and sheep	0.2
Legume vegetables	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Oilseed	0.1
Poultry, edible offal of	0.2
Poultry fats	0.2
Poultry meat	*0.1
Pulses	0.1

Agvet chemical: Triasulfuron

Permitted residue: Triasulfuron

Cereal grains	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

Agvet chemical: Tribenuron-methyl

Permitted residue: Tribenuron-methyl

Barley	*0.01
Chick-pea (dry)	*0.01
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Maize	*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Mung bean (dry)	*0.01
Oats	*0.01
Rape seed (canola)	*0.01
Sorghum	*0.01
Soya bean (dry)	*0.01
Sunflower seed	*0.01
Wheat	*0.01

Agvet chemical: Trichlorfon

Permitted residue: Trichlorfon

Achachairu	T3
Assorted tropical and sub-tropical fruits – edible peel	T3
Assorted tropical and sub-tropical fruits – inedible peel	T3
Babaco	T3
Beetroot	0.2
Berries and other small fruits	T2
Brussels sprouts	0.2
Cape gooseberry	T0.5
Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.1
Cauliflower	0.2
Celery	0.2
Cereal grains	0.1
Dried fruits	2
Egg plant	T0.5
Eggs	*0.05
Fish muscle	T*0.01
Fruit [except achachairu; assorted tropical and sub-tropical fruits – edible peel; assorted tropical and sub-tropical fruits – inedible peel; babaco; berries and other small fruits; dried fruits; loquat; medlar; miracle fruit; quince; rollinia; shaddock (pomelo); stone fruits]	T0.1
Goat, edible offal of	0.1

Goat meat	0.1
Kale	0.2
Loquat	T3
Medlar	T3
Milks	*0.05
Miracle fruit	T3
Oilseed [except peanut]	0.1
Peanut	0.1
Pepino	T0.5
Peppers	0.2
Pig, edible offal of	0.1
Pig fat	0.1
Pig meat	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	0.2
Quince	T3
Rollinia	T3
Shaddock (pomelo)	T3
Soya bean (dry)	0.1
Stone fruits	T3
Sugar beet	0.05
Sugar cane	*0.05
Sweet corn (corn-on-the-cob)	0.2
Tree nuts	0.1
Vegetables [except beetroot; Brussels sprouts; cape gooseberry; cauliflower; celery; egg plant; kale; pepino; peppers; pulses; sugar beet; sweet corn (corn-on-the-cob)]	0.1

Agvet chemical: Trichloroethylene

Permitted residue: Trichloroethylene

Cereal grains	*0.1

Agvet chemical: Triclabendazole

Permitted residue: Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents

Fat (mammalian)	1
Kidney (mammalian)	1
Liver (mammalian)	2
Meat (mammalian)	0.5
Agvet chemical:	Triclopyr
Permitted residue:	Triclopyr
Cattle, edible offal of	5
Cattle meat (in the fat)	0.2
Citrus fruits	0.2
Goat, edible offal of	5
Goat meat (in the fat)	0.2
Litchi	0.1
Milks (in the fat)	0.1
Poppy seed	*0.01
Sheep, edible offal of	5
Sheep meat (in the fat)	0.2

Agvet chemical: Tridemorph

Permitted residue: Tridemorph

Banana	T*0.05
Barley	0.1
Fruiting vegetables, cucurbits	0.1

Agvet chemical: Trifloxystrobin

Permitted residue: Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminooxymethyl]phenyl] acetic acid), expressed as trifloxystrobin equivalents

Banana	0.5
Beetroot	T0.2
Celery	T5
Chard (silver beet)	T1
Chicory leaves	T1
Cucumber	T*0.1
Dried grapes	2
Edible offal (mammalian)	*0.05
Endive	T1
Grapes	0.5
Macadamia nuts	T*0.05
Meat (mammalian)	*0.05
Milks	*0.02
Peppers, Sweet	T0.5
Pome fruits	0.3
Rape seed (canola)	*0.02
Spinach	T1
Stone fruits	2
Strawberry	2
Tomato	0.7

Agvet chemical: Trifloxysulfuron sodium

Permitted residue: Trifloxysulfuron

Cotton seed	*0.01
Cotton seed oil, crude	*0.01
Cotton seed oil, edible	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sugar cane	*0.01

Agvet chemical: Triflumizole

Permitted residue: Sum of triflumizole and (E)-4-chloro-a,a,a-trifluoro- N-(1-amino-2-propoxyethylidene)-o-toluidine, expressed as triflumizole

Cherries	1.5
Grapes	0.5
Pome fruits	0.5

Agvet chemical: Triflumuron	
Permitted residue: Triflumuron	
Cereal grains	*0.05
Edible offal (mammalian) [except sheep, edible offal of]	*0.05
Eggs	0.01
Meat (mammalian) [except sheep meat (in the fat)]	*0.05
Milks	*0.05
Mushrooms	0.1
Poultry, edible offal of	0.01
Poultry meat (in the fat)	0.1
Sheep, edible offal of	0.1
Sheep meat (in the fat)	2

Agvet chemical: Trifluralin	
Permitted residue: Trifluralin	
Adzuki bean (dry)	*0.05
Bergamot	T*0.05
Broad bean (dry)	*0.05
Burnet, salad	T*0.05
Carrot	0.5
Cereal grains	*0.05
Chia	T*0.01
Chick-pea (dry)	*0.05
Coriander (leaves, stem, roots)	T*0.05
Coriander, seed	T*0.05
Cowpea (dry)	*0.05
Dill, seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fennel, bulb	T0.5
Fennel, seed	T*0.05
Fruit	*0.05
Galangal, Greater	T0.5
Herbs	T*0.05
Hyacinth bean (dry)	*0.05
Kaffir lime leaves	T*0.05
Lemon grass	T*0.05
Lemon verbena (fresh weight)	T*0.05
Lupin (dry)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Mizuna	T*0.05
Mung bean (dry)	*0.05
Oilseed	*0.05
Parsnips	T0.5
Poultry meat	*0.05
Poultry, edible offal of	*0.05
Rose and dianthus (edible flowers)	T*0.05
Sugar cane	*0.05
Turmeric, root (fresh)	T0.5
Vegetables [except as otherwise listed under this chemical]	0.05

Agvet chemical: Triforine	
Permitted residue: Triforine	
Pome fruits	1
Stone fruits	10

Agvet chemical: Trimethoprim	
Permitted residue: Trimethoprim	
Cattle milk	0.05
Edible offal (mammalian)	0.05
Eggs	T*0.02
Meat (mammalian)	0.05
Poultry, edible offal of	0.05
Poultry meat	0.05

Agvet chemical: Trinexapac-ethyl	
Permitted residue: 4-(cyclopropyl-α-hydroxy-methylene)-3,5-dioxo-cyclohexanecarboxylic acid	
Barley	T0.3
Edible offal (mammalian)	0.05
Meat (mammalian)	*0.02
Milks	*0.005
Oats	T0.3
Poppy seed	7
Sugar cane	T0.2
Wheat	T0.3

Agvet chemical: Triticonazole	
Permitted residue: Triticonazole	
Cereal grains	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Tulathromycin	
Permitted residue: Sum of tulathromycin and its metabolites that are converted by acid hydrolysis to (2R,3S,4R,5R,8R,10R,11R,12S,13S,14R)-2-ethyl-3,4,10,13-tetrahydroxy-3,5,8,10,12,14-hexamethyl-11-[[3,4,6-trideoxy-3-(dimethylamino)-ß-D-xylohexopyranosyl]oxy]-1-oxa-6-azacyclopentadecan-15-one, expressed as tulathromycin equivalents	
Cattle fat	0.1
Cattle kidney	1
Cattle liver	3
Cattle muscle	0.1
Pig kidney	3
Pig liver	2
Pig muscle	0.5
Pig skin/fat	0.3

Agvet chemical: Tylosin	
Permitted residue: Tylosin A	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Eggs	*0.2
Fish muscle	T*0.002
Milks	*0.05
Pig, edible offal of	*0.2
Pig fat	*0.1
Pig meat	*0.2
Poultry, edible offal of	*0.2
Poultry fats	*0.1
Poultry meat	*0.2

Agvet chemical: Uniconazole-p	
Permitted residue: Sum of uniconazole-p and its Z-isomer expressed as uniconazole-p	
Avocado	0.5
Custard apple	T*0.01
Poppy seed	*0.01

Agvet chemical: Virginiamycin	
Permitted residue: Inhibitory substance, identified as virginiamycin	
Cattle, edible offal of	0.2
Cattle fat	0.2
Cattle milk	0.1
Cattle meat	*0.1
Eggs	*0.1
Pig, edible offal of	0.2
Pig fat	0.2
Pig meat	*0.1
Poultry, edible offal of	0.2
Poultry fats	0.2
Poultry meat	0.1
Sheep, edible offal of	0.2
Sheep meat	0.1

Agvet chemical: Zeranol	
Permitted residue: Zeranol	
Cattle, edible offal of	0.02
Cattle meat	0.005

Agvet chemical: Zetacypermethrin
see *Cypermethrin*

Agvet chemical: Zinc Phosphide
see *Phosphine*

Agvet chemical: Zineb
see *Dithiocarbamates*
Permitted residue:

Agvet chemical: Ziram
see *Dithiocarbamates*
Permitted residue:

Agvet chemical: Zoxamide	
Permitted residue: Zoxamide	
Grapes	3

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 21 Extraneous residue limits

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Extraneous residue limits are regulated by subsection 1.1.1—10(5) and Standard 1.4.2. This Standard identifies *active constituents of agvet chemicals, and their permitted residues, for the purpose of section 1.4.2—5.

Note 2 This Standard applies in Australia only. In New Zealand, extraneous residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard.

S21—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 21 – Extraneous residue limits.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S21—2 Interpretation

In this Schedule:

(a) an asterisk (*) indicates that the *ERL is set at the limit of determination; and

(b) the symbol 'T' indicates that the ERL is a temporary ERL; and

(c) the symbol 'E' indicates an ERL.

S21—3 Extraneous residue limits

For section 1.4.2—5, the *agvet chemicals, permitted residues, and amounts are as follows, expressed in mg per kg:

Extraneous residue limits

Agvet chemical: Aldrin and Dieldrin	
Permitted residue: Sum of HHDN and HEOD	
Asparagus	E0.1
Banana	E0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	E0.1
Cereal grains	E0.02
Citrus fruits	E0.05
Crustaceans	E0.1
Diadromous fish	E0.1
Edible offal (mammalian)	E0.2
Egg plant	E0.1
Eggs	E0.1
Freshwater fish	E0.1
Fruit	E0.05
Fruiting vegetables, cucurbits	E0.1
Lettuce, head	E0.1
Lettuce, leaf	E0.1
Marine fish	E0.1
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.15
Molluscs (including cephalopods)	E0.1
Onion, bulb	E0.1
Peanut	E0.05
Peppers, sweet	E0.1
Pimento, fruit	E0.1
Poultry, edible offal of	E0.2
Poultry meat (in the fat)	E0.2
Radish leaves (including radish tops)	E0.1
Root and tuber vegetables	E0.1
Sugar cane	E*0.01

Agvet chemical: BHC (other than the gamma isomer, Lindane)	
Permitted residue: Sum of isomers of 1,2,3,4,5,6-hexachlorocyclohexane, other than lindane	
Cereal grains	E0.1
Crustaceans	E0.01
Edible offal (mammalian)	E0.3
Eggs	E0.1
Fish	E0.01
Meat (mammalian) (in the fat)	E0.3
Milks (in the fat)	E0.1
Molluscs (including cephalopods)	E0.01
Peanut	E0.1
Poultry, edible offal of	E0.3
Poultry meat (in the fat)	E0.3
Sugar cane	E0.005

Agvet chemical: Chlordane

Permitted residue: Sum of cis- and trans-chlordane and in the case of animal products also includes 'oxychlordane'

Cereal grains	E0.02
Citrus fruits	E0.02
Cotton seed oil, crude	E0.05
Cotton seed oil, edible	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.02
Eggs	E0.02
Fish	E0.05
Fruiting vegetables, cucurbits	E0.05
Linseed oil, crude	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.05
Molluscs (including cephalopods)	E0.05
Pineapple	E0.02
Pome fruits	E0.02
Soya bean oil, crude	E0.05
Soya bean oil, refined	E0.02
Stone fruits	E0.02
Sugar beet	E0.1
Vegetables [except as otherwise listed under this chemical]	E0.02

Agvet chemical: DDT

Permitted residue: Sum of p,p '-DDT; o,p '-DDT; p,p '-DDE and p,p '-TDE (DDD)

Cereal grains	E0.1
Crustaceans	E1
Edible offal (mammalian)	E5
Eggs	E0.5
Fish	E1
Fruit	E1
Meat (mammalian) (in the fat)	E5
Milks (in the fat)	E1.25
Molluscs (including cephalopods)	E1
Peanut	E0.02
Poultry, edible offal of	E5
Poultry meat (in the fat)	E5
Vegetable oils, edible	E1
Vegetables	E1

Agvet chemical: HCB

Permitted residue: Hexachlorobenzene

Cereal grains	E0.05
Crustaceans	E0.1
Diadromous fish	E0.1
Edible offal (mammalian)	E1
Eggs	E1
Freshwater fish	E0.1
Marine fish	E0.1
Meat (mammalian) (in the fat)	E1
Milks (in the fat)	E0.5
Molluscs (including cephalopods)	E0.1
Peanut	E0.01
Poultry, edible offal of	E1
Poultry meat (in the fat)	E1

Agvet chemical: Heptachlor

Permitted residue: Sum of heptachlor and heptachlor epoxide

Carrot	E0.2
Cereal grains	E0.02
Citrus fruits	E0.01
Cotton seed	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.2
Eggs	E0.05
Fish	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.15
Molluscs (including cephalopods)	E0.05
Peanut	E0.01
Pineapple	E0.01
Poultry, edible offal of	E0.2
Poultry meat	E0.2
Soya bean	E0.02
Soya bean oil, crude	E0.5
Soya bean oil, refined	E0.02
Sugar cane	E0.02
Tomato	E0.02
Vegetables [except as otherwise listed under this chemical]	E0.05

Agvet chemical: Lindane

Permitted residue: Lindane

Apple	E2
Cereal grains	E0.5
Cherries	E0.5
Cranberry	E3
Crustaceans	E1
Edible offal (mammalian)	E2
Eggs	E0.1
Fish	E1
Fruits [except as otherwise listed in Schedules 1 and 2]	E0.5
Grapes	E0.5
Meat (mammalian) (in the fat)	E2
Milks (in the fat)	E0.2
Molluscs (including cephalopods)	E1
Oilseed [except peanut]	E0.05
Peach	E2
Peanut	E0.05
Plums (including prunes)	E0.5
Poultry, edible offal of	E0.7

Poultry meat (in the fat)	E0.7	Vegetables	E2
Strawberry	E3		
Sugar cane	E*0.002		

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 22 Foods and classes of foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

This Standard describes foods and classes of foods for subsection 1.4.1—2(2), subsection 1.4.2—3(4), subsection 1.5.3—4(3), paragraph S5—4(2)(b), section S19—4 and section S19—5, and portions of food for subsection 1.4.2—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S22—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 22 – Foods and classes of foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S22—2 Foods and classes of foods

Animal food commodities

Mammalian products

Meat (mammalian)

Meats are the muscular tissues, including adhering fatty tissues such as intramuscular, intermuscular and subcutaneous fat from animal carcasses or cuts of these as prepared for wholesale or retail distribution. Meat (mammalian) includes farmed and game meat. The cuts offered may include bones, connective tissues and tendons as well as nerves and lymph nodes. It does not include edible offal. The entire commodity except bones may be consumed.

Commodities: Buffalo meat; Camel meat; Cattle meat; Deer meat; Donkey meat; Goat meat; Hare meat; Horse meat; Kangaroo meat; Pig meat; Possum meat; Rabbit meat; Sheep meat; Wallaby meat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the MRLs apply to the fat.

Edible offal (mammalian)

Edible offal is the edible tissues and organs other than muscles and animal fat from slaughtered animals as prepared for wholesale or retail distribution. Edible offal includes brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe. The entire commodity may be consumed.

Commodities: Buffalo, edible offal of; Cattle, edible offal of; Camel, edible offal of; Deer, edible offal of; Donkey, edible offal of; Goat, edible offal of; Hare, edible offal of; Horse, edible offal of; Kangaroo, edible offal of; Pig, edible offal of; Possum, edible offal of; Rabbit, edible offal of; Sheep, edible offal of; Wallaby, edible offal of.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Fats (mammalian)

Mammalian fats, excluding milk fats are derived from the fatty tissues of animals (not processed). The entire commodity may be consumed.

Commodities: Buffalo fat; Camel fat; Cattle fat; Goat fat; Horse fat; Pig fat; Rabbit fat; Sheep fat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milks

Milks are the mammary secretions of various species of lactating herbivorous ruminant animals.

Commodities: Buffalo milk; Camel milk; Cattle milk; Goat milk; Sheep milk. The entire commodity may be consumed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity. When an *MRL for cattle milk or milks is qualified by '(in the fat)' the compound is regarded as fat-soluble, and the MRL and *ERL apply to the fat portion of the milk. In the case of a derived or a manufactured milk product with a fat content of 2% or more, the MRL also applies to the fat portion. For a milk product with fat content less than 2%, the MRL applied should be 1/50 that specified for 'milk (in the fat)', and should apply to the whole product.

Poultry

Poultry meat

Poultry meats are the muscular tissues, including adhering fat and skin, from poultry carcasses as prepared for wholesale or retail distribution. The entire product may be consumed. Poultry meat includes farmed and game poultry.

Commodities: Chicken meat; Duck meat; Emu meat; Goose meat; Guinea-fowl meat; Ostrich meat; Partridge meat; Pheasant meat; Pigeon meat; Quail meat; Turkey meat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the *MRLs apply to the fat.

Poultry, edible offal

Poultry edible offal is the edible tissues and organs, other than poultry meat and poultry fat, as prepared for wholesale or retail distribution and include liver, gizzard, heart, skin. The entire product may be consumed.

Commodities: Chicken, edible offal of; Duck, edible offal of; Emu, edible offal of; Goose, edible offal of; Ostrich, edible offal of; Turkey, edible offal of.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Note that poultry meat includes any attached skin, but poultry skin on its own (not attached) is considered as 'poultry edible offal'.

Poultry fats

Poultry fats are derived from the fatty tissues of poultry (not processed). The entire product may be consumed.

Commodities: Chicken fat; Duck fat; Goose fat; Turkey fat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Eggs

Eggs are the reproductive bodies laid by female birds, especially domestic fowl. The edible portion includes egg yolk and egg white after removal of the shell.

Commodities: Chicken eggs; Duck eggs; Goose eggs; Quail eggs.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole egg whites and yolks combined after removal of shell.

Fish, crustaceans and molluscs

Fish includes freshwater fish, diadromous fish and marine fish.

Diadromous fish

Diadromous fish include species which migrate from the sea to brackish and/or fresh water and in the opposite direction. Some species are domesticated and do not migrate. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: Barramundi; Salmon species; Trout species; Eel species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Freshwater fish

Freshwater fish include a variety of species which remain lifelong, including the spawning period, in fresh water. Several species of freshwater fish are domesticated and bred in fish farms. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Marine fish

Marine fish generally live in open seas and are almost exclusively wild species. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Molluscs – and other marine invertebrates

Molluscs includes Cephalopods and Coelenterates. Cephalopods and Coelenterates are various species of aquatic animals, wild or cultivated, which have an inedible outer or inner shell (invertebrates). A few species of cultivated edible land snails are included in this group. The edible aquatic molluscs live mainly in brackish water or in the sea.

Commodities: Clams; Cockles; Cuttlefish; Mussels; Octopus; Oysters; Scallops; Sea-cucumbers; Sea urchins; Snails, edible; Squids.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of shell.

Crustaceans

Crustaceans include various species of aquatic animals, wild and cultivated, which have an inedible chitinous outer shell. A small number of species live in fresh water, but most species live in brackish water and/or in the sea.

Crustaceans are largely prepared for wholesale and retail distribution after catching by cooking or parboiling and deep freezing.

Commodities: Crabs; Crayfish; Lobsters; Prawns; Shrimps.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity or the meat without the outer shell, as prepared for wholesale and retail distribution.

Honey and other miscellaneous primary food commodities of animal origin

Honey
Commodity: Honey.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Crop commodities

Fruit

Tropical and sub-tropical fruit—edible peel

Tropical and sub-tropical fruits - edible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. The fruits are fully exposed to pesticides applied during the growing season. The whole fruit may be consumed in a succulent or processed form.

Commodities: Ambarella; Arbutus berry; Babaco; Barbados cherry; Bilimbi; Brazilian cherry (Grumichama); Carambola; Caranda; Carob; Cashew apple; Chinese olive; Coco plum; Cumquats; Date; Fig; Hog plum; Jaboticaba; Jujube; Natal plum; Olives; Otaheite gooseberry; Persimmon, Japanese; Pomerac; Rose apple; Sea grape; Surinam cherry; Tree tomato (Tamarillo).

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity. Dates and olives: Whole commodity after removal of stems and stones but residue calculated and expressed on the whole fruit.

Tropical and sub-tropical fruit—inedible peel

Tropical and sub-tropical fruits - inedible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. Fruits are fully exposed to pesticides applied during the growing season but the edible portion is protected by skin, peel or husk. The edible part of the fruits may be consumed in a fresh or processed form.

Commodities: Akee apple; Avocado; Banana (includes banana dwarf); Bread fruit; Canistel; Cherimoya; Custard apple; Doum; Durian; Elephant fruit; Feijoa; Guava; Ilama; Jackfruit; Jambolan; Java apple; Kiwifruit; Longan; Litchi; Mammy apple; Mango; Mangosteen; Marmalade box; Mombin, yellow; Naranjilla; Passionfruit; Papaya (Pawpaw); Persimmon, American; Pineapple; Plantain; Pomegranate; Prickly pear; Pulasan; Rambutan; Rollinia; Sapodilla; Sapote, black; Sapote, green; Sapote, mammey; Sapote, white; Sentul; Soursop; Spanish lime; Star apple; Sugar apple; Tamarind; Tonka bean.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole fruit. Avocado, mangos and similar fruit with hard seeds: whole commodity after removal of stone but calculated on whole fruit. Banana: whole commodity after removal of any central stem and peduncle. Longan, edible aril: edible portion of the fruit. Pineapple: after removal of crown.

Berries and other small fruits

Berries and other small fruits are derived from a variety of perennial plants and shrubs having fruit characterised by a high surface to weight ratio. The fruits are fully exposed to pesticides applied during the growing season. The entire fruit, often including seed, may be consumed in a succulent or processed form.

Commodities: Bilberry; Blackberries; Blueberries; Cranberry; Currants, black, red, white; Dewberries (including Boysenberry, Loganberry and Youngberry); Elderberries; Gooseberry; Grapes; Juneberries; Mulberries; Raspberries, Red, Black; Rose hips; Strawberry; Vaccinium berries.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of caps and stems. Currants: fruit with stem.

Citrus fruits

Citrus fruits are produced on trees and shrubs of the family Rutaceae. These fruits are characterised by aromatic oily peel, globular form and interior segments of juice-filled vesicles. The fruit is fully exposed to pesticides applied during the growing season. Post-harvest treatments with pesticides and liquid waxes are often carried out to avoid deterioration due to fungal diseases, insect pests or loss of moisture. The fruit pulp may be consumed in succulent form and as a juice. The entire fruit may be used for preserves.

Commodities: Citron; Grapefruit; Lemon; Lime; Mandarins; Oranges, sweet, sour; Shaddock (Pomelo); Tangelo; Tangors.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Pome fruits

Pome fruits are produced on trees and shrubs belonging to certain genera of the rose family (Rosaceae), especially the genera *Malus* and *Pyrus*. They are characterised by fleshy tissue surrounding a core consisting of parchment-like carpels enclosing the seeds.

Pome fruits are fully exposed to pesticides applied during the growing season. Post-harvest treatments directly after harvest may also occur. The entire fruit, except the core, may be consumed in the succulent form or after processing.

Commodities: Apple; Crab-apple; Loquat; Medlar; Pear; Quince.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems.

Stone fruits

Stone fruits are produced on trees belonging to the genus Prunus of the family Rosaceae. They are characterised by fleshy tissue surrounding a single hard shelled seed. The entire fruit, except the seed, may be consumed in a succulent or processed form. The fruit is fully exposed to pesticides applied during the growing season. Dipping of fruit immediately after harvest, especially with fungicides, may also occur.

Commodities: Apricot; Cherries; Nectarine; Peach; Plums*.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems and stones, but the residue calculated and expressed on the whole commodity without stem.

*where plums is specified as '(including Prunes)' it includes all relevant prunes.

Vegetables

Brassica (cole or cabbage) vegetables

Cole vegetables (cabbage and flowerhead brassicas) are foods derived from the leafy heads and stems of plants belonging to the genus Brassica of the family Cruciferae. The edible part of the crop is partly protected from pesticides applied during the growing season by outer leaves, or skin. The entire vegetable after discarding obviously decomposed or withered leaves may be consumed.

Commodities: Broccoli; Broccoli, Chinese; Brussels sprouts; Cabbages, head; Cauliflower; Kohlrabi.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): Head cabbages and kohlrabi, whole commodity as marketed, after removal of obviously decomposed or withered leaves. Cauliflower and broccoli: flower heads (immature inflorescence only). Brussels sprouts: 'buttons only'.

Bulb vegetables

Bulb vegetables are pungent, highly flavoured bulbous vegetables derived from fleshy scale bulbs of the genus *Allium* of the lily family (Liliaceae). Bulb fennel has been included in this group as the bulb-like growth of this commodity gives rise to similar residues. The subterranean parts of the bulbs and shoots are protected from direct exposure to pesticides during the growing season. Although chives are alliums they have been classified with herbs. The entire bulb may be consumed after removal of the parchment-like skin. The leaves and stems of some species or cultivars may also be consumed.

Commodities: Fennel, bulb; Garlic; Leek; Onion, bulb; Onion, Chinese; Onion, Welsh; Shallot; Spring onion; Tree onion.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): Bulb/dry. Onions and garlic: Whole commodity after removal of roots and adhering soil and whatever parchment skin is easily detached. Leeks and spring onions: Whole vegetable after removal of roots and adhering soil.

Fruiting vegetables, cucurbits

Fruiting vegetables, Cucurbits are derived from the immature and mature fruits of various plants, belonging to the botanical family Cucurbitaceae. These vegetables are fully exposed to pesticides during the period of fruit development.

The edible portion of those fruits of which the inedible peel is discarded before consumption is protected from most pesticides by the skin or peel, except from pesticides with a systemic action.

The entire fruiting vegetable or the edible portion after discarding the inedible peel may be consumed in the fresh form or after processing.

Commodities: Balsam apple; Balsam pear; Bottle gourd; Chayote; Cucumber; Gherkin; Loofah; Melons, except Watermelon; Pumpkins; Snake gourd; Squash, summer (including Zucchini); Squash, winter; Watermelon.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems.

Fruiting vegetables, other than cucurbits

Fruiting vegetables, other than Cucurbits are derived from the immature and mature fruits of various plants, usually annual vines or bushes. The group includes edible fungi and mushrooms, being comparable organs of lower plants. The entire fruiting vegetable or the edible portion after discarding husks or peels may be consumed in a fresh form or after processing. The vegetables of this group are fully exposed to pesticides applied during the period of fruit development, except those of which the edible portion is covered by husks, such as sweet corn.

Commodities: Cape gooseberry (ground cherries); Egg plant; Fungi, edible; Mushrooms; Okra; Pepino; Peppers, sweet, Chili; Roselle; Sweet corn*; Tomato.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems. Mushrooms: Whole commodity. Sweet corn and fresh corn: kernels plus cob without husk.

*sweet corn is specified as either ‘(corn-on-the-cob)’ to indicate that the *MRL is set on the cob plus kernels, or as ‘(kernels)’ to indicate that the MRL is set on the kernels only.

Leafy vegetables (including brassica leafy vegetables)

Leafy vegetables are foods derived from the leaves of a wide variety of edible plants. They are characterised by a high surface to weight ratio. The leaves are fully exposed to pesticides applied during the growing season. The entire leaf may be consumed either fresh or after processing.

Commodities: Amaranth; Box thorn; Chard (silver beet); Chervil; Chicory leaves; Chinese cabbage (Pe-tsai); Choisum; Cress, garden; Dandelion; Dock; Endive; Grape leaves; Indian mustard; Japanese greens; Kale; Kangkung; Komatsuma; Lettuce, Head; Lettuce, Leaf; Marsh marigold; Mizuna; Mustard greens; New Zealand spinach; Pak-choi; Pokeweed; Purslane; Radish leaves (including radish tops); Rape greens; Rucola; Sowthistle; Spinach; Turnip greens; Watercress.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of obviously decomposed or withered leaves.

Legume vegetables

Legume vegetables are derived from the succulent seed and immature pods of leguminous plants commonly known as beans and peas. Pods are fully exposed to pesticides during the growing season, whereas the succulent seed is protected within the pod from most pesticides, except pesticides with systemic action.

Commodities: Beans, except broad bean and soya bean; Broad bean (green pods and immature seeds); Chick-pea (green pods); Cluster bean (young pods); Common bean (pods and/or immature seeds); Cowpea (immature pods); Garden pea (young pods); Garden pea, shelled; Goa bean (immature pods); Haricot bean (green pods and/or immature seeds); Hyacinth bean (young pods, immature seeds); Lentil (young pods); Lima bean (young pods and/or immature beans); Lupin;

Mung bean (green pods); Pigeon pea (green pods and/or young green seeds); Podded pea (young pods); Snap bean (immature seeds); Soya bean (immature seeds); Vetch.

Common bean (pods and/or immature seeds) includes Dwarf bean (immature pods and/or seeds); Field bean (green pods); Flageolet (fresh beans); French bean (immature pods and seeds); Green bean (green pods and immature seeds); Kidney bean (pods and/or immature seeds); Navy bean (young pods and/or immature seeds) and Runner bean (green pods and seeds).

Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (seed plus pod) unless otherwise specified.

Pulses

Pulses are derived from the mature seeds, naturally or artificially dried, of leguminous plants known as beans (dry) and peas (dry). The seeds in the pods are protected from most pesticides applied during the growing season except pesticides which show a systemic action. There may be registered post harvest treatments for dried peas and beans.

Commodities: Beans (dry); Peas (dry); Adzuki bean (dry); Broad bean (dry); Chick-pea (dry); Common bean (dry); Cowpea (dry); Field pea (dry); Hyacinth bean (dry); Lentil (dry); Lima bean (dry); Lupin (dry); Mung bean (dry); Pigeon pea (dry); Soya bean (dry).

Common bean (dry) includes Dwarf bean (dry); Field bean (dry); Flageolet (dry); Kidney bean (dry); Navy bean (dry).

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (dried seed only).

Root and tuber vegetables

Root and tuber vegetables are the starchy enlarged solid roots, tubers, corms or rhizomes, mostly subterranean, of various species of plants. The underground location protects the edible portion from most pesticides applied to the aerial parts of the crop during the growing season, however the commodities in this group are exposed to pesticide residues from soil treatments. The entire vegetable may be consumed in the form of fresh or processed foods.

Commodities: Arrowroot; Beetroot; Canna, edible; Carrot; Cassava; Celeriac; Chicory, roots; Horseradish; Jerusalem artichoke; Parsnip; Potato; Radish; Radish, Japanese; Salsify; Scorzonera; Sugar beet; Swede; Sweet potato; Taro; Turnip, garden; Yams.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removing tops. Remove adhering soil (e.g. by rinsing in running water or by gentle brushing of the dry commodity).

Stalk and stem vegetables

Stalk and stem vegetables are the edible stalks, leaf stems or immature shoots from a variety of annual or perennial plants. Globe artichokes have been included in this group. Depending upon the part of the crop used for consumption and the growing practices, stalk and stem vegetables are exposed, in varying degrees, to pesticides applied during the growing season. Stalk and stem vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

Commodities: Artichoke, globe; Asparagus; Bamboo shoots; Celery; Celtuce; Palm hearts; Rhubarb; Witloof chicory.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of obviously decomposed or withered leaves. Rhubarb: leaf stems only. Globe artichoke: flowerhead only. Celery and asparagus: remove adhering soil.

Grasses

Cereal grains

Cereal grains are derived from the (heads) of starchy seeds produced by a variety of plants, primarily of the grass family (Gramineae). The edible seeds are protected to varying degrees from pesticides applied during the growing season by husks. Husks are removed before processing and/or consumption. There may be registered post harvest treatments for cereal grains.

Commodities: Barley; Buckwheat; Maize; Millet; Oats; Popcorn; Rice*; Rye; Sorghum; Triticale; Wheat; Wild rice.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity

* 'Rice' means 'Rice in Husk.'

Grasses for sugar or syrup production

Grasses for sugar or syrup production, includes species of grasses with a high sugar content especially in the stem. The stems are mainly used for sugar or syrup production.

Commodities: Sugar cane.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Nuts and seeds

Tree nuts

Tree nuts are the seeds of a variety of trees and shrubs which are characterised by a hard inedible shell enclosing an oily seed. The seed is protected from pesticides applied during the growing season by the shell and other parts of the fruit. The edible portion of the nut is consumed in succulent, dried or processed forms.

Commodities: Almonds; Beech nuts; Brazil nut; Cashew nut; Chestnuts; Coconut; Hazelnuts; Hickory nuts; Japanese horse-chestnut; Macadamia nuts; Pecan; Pine nuts; Pili nuts; Pistachio nuts; Sapucaia nut; Walnuts.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of shell. Chestnuts: whole in skin.

Oilseed

Oilseed consists of seeds from a variety of plants used in the production of edible vegetable oils. Some oilseeds are used directly, or after slight processing, as food or for food flavouring. Oilseeds are protected from pesticides applied during the growing season by the shell or husk.

Commodities: Acacia seed; Cotton seed; Linseed; Mustard seed; Palm nut; Peanut; Plantago ovata seed; Poppy seed; Rape seed; Safflower seed; Sesame seed; Sunflower seed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): seed or kernels, after removal of shell or husk.

Seed for beverages and sweets

Seeds for beverages and sweets are derived from tropical and sub-tropical trees and shrubs. These seeds are protected from pesticides applied during the growing season by the shell or other parts of the fruit.

Commodities: Cacao beans; Coffee beans; Cola nuts.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Herbs and spices

Herbs

Herbs consist of leaves, flowers, stems and roots from a variety of herbaceous plants, used in relatively small amounts as condiments to flavour foods or beverages. They are used either in fresh or naturally dried form. Herbs are fully exposed to pesticides applied during the growing season. There may be registered post-harvest treatments for dried herbs.

Commodities: Angelica; Balm leaves (*Melissa officinalis*); Basil; Bay leaves; Burnet, great (*Banguisorba officinalis*); Burnet, salad; Burning bush (*Dictamnus albus*); Catmint; Celery leaves; Chives; Curry leaves; Dill (*Anethum graveolens*); Fennel; Hops; Horehound; Hyssop; Kaffir lime leaves; Lavender; Lemon balm; Lemon grass; Lemon verbena; Lovage; Marigold flowers (*Calendula officinalis*); Marjoram; Mints; Nasturtium leaves (*Tropaeolum majus* L.); Parsley; Rosemary; Rue (*Ruta graveolens*); Sage; Sassafras leaves; Savoury, summer, winter; Sorrel; Sweet cicely; Tansy; Tarragon; Thyme; Winter cress; Wintergreen leaves (*Gaultheria procumbens* L.); Woodruff (*Asperula odorata*); Wormwoods (*Artemisia* spp.).

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Spices

Spices consist of the aromatic seeds, roots, berries or other fruits from a variety of plants, which are used in relatively small quantities to flavour foods. Spices are exposed in varying degrees to pesticides applied during the growing season. There may be registered post-harvest treatments for dried spices.

Commodities: Angelica seed; Anise seed; Calamus root; Caper buds; Caraway seed; Cardamom seed; Cassia buds; Celery seed; Cinnamon bark; Cloves; Coriander, seed; Cumin seed; Dill seed; Elecampane root; Fennel seed; Fenugreek seed; Galangal, rhizomes; Ginger, root; Grains of paradise; Juniper berry; Licorice root; Lovage seed; Mace; Nasturtium pods; Nutmeg; Pepper, black, white; Pepper, long; Pimento, fruit; Tonka bean; Turmeric, root; Vanilla, beans.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Processed foods of plant and animal origin

Derived edible commodities of plant origin

‘Derived edible products’ are foods or edible substances isolated from primary food commodities or raw agricultural commodities using physical, biological or chemical processing. This includes groups such as vegetable oils (crude and refined), by-products of the fractionation of cereals and teas (fermented and dried).

Cereal grain milling fractions

This group includes milling fractions of cereal grains at the final stage of milling and preparation in the fractions, and includes processed brans.

Commodities: Cereal brans, processed; Maize flour; Maize meal; Rice bran, processed; Rye bran, processed; Rye flour; Rye wholemeal; Wheat bran, processed; Wheat germ; Wheat flour; Wheat wholemeal.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Tea

Teas are derived from the leaves of several plants, principally *Camellia sinensis*. They are used mainly in a fermented and dried form or only as dried leaves for the preparation of infusions.

Commodities: Tea, green, black.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Vegetable oils, crude

This group includes the crude vegetable oils derived from oil seed, tropical and sub-tropical oil-containing fruits such as olives, and some pulses. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, crude; Cotton seed oil, crude; Coconut oil, crude; Maize oil, crude; Olive oil, crude; Palm oil, crude; Palm kernel oil, crude; Peanut oil, crude; Rape seed oil, crude; Safflower seed oil, crude; Sesame seed oil, crude; Soya bean oil, crude.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Vegetable oils, edible

Vegetable oils, edible are derived from the crude oils through a refining and/or clarifying process. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, edible; Cotton seed oil, edible; Coconut oil, refined; Maize oil, edible; Olive oil, refined; Palm oil, edible; Palm kernel oil, edible; Peanut oil, edible; Rape seed oil, edible; Safflower seed oil, edible; Sesame seed oil, edible; Soya bean oil, refined; Sunflower seed oil, edible.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Manufactured multi-ingredient cereal products

The commodities of this group are manufactured with several ingredients; products derived from cereal grains however form the major ingredient.

Commodities: Bread and other cooked cereal products; Maize bread; Rye bread; White bread; Wholemeal bread.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Miscellaneous

Commodities: Olives, processed; peppermint oil; Sugar cane molasses.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Secondary commodities of plant origin

The term ‘Secondary food commodity’ refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying (except natural drying), husking, and comminution, which do not basically alter the composition or identity of the product. For the commodities referred to in dried fruits, dried vegetables and dried herbs refer to the commodity groupings for fruits, vegetables and herbs. Naturally field dried mature crops such as pulses or cereal grains are not considered as secondary food commodities.

Dried fruits

Dried fruits are generally artificially dried. Exposure to pesticides may arise from pre-harvest application, post-harvest treatment of the fruits before processing, or treatment of the dried fruit to avoid losses during transport and distribution.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stones, but the residue is calculated on the whole commodity.

Dried herbs

Dried herbs are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest applications and/or treatment of the dry commodities.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Dried vegetables

Dried vegetables are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest application and/or treatment of the dry commodities.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milled cereal products (early milling stages)

The group 'milled cereal products (early milling stages)' includes the early milling fractions of cereal grains, except buckwheat, such as husked rice, polished rice and the unprocessed cereal grain brans. Exposure to pesticides is through pre-harvest treatments of the growing cereal grain crop and especially through post-harvest treatment of cereal grains.

Commodities: Bran, unprocessed; Rice bran, unprocessed; Rice, husked; Rice, polished; Rye bran, unprocessed; Wheat bran, unprocessed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Secondary commodities of animal origin

The term 'secondary food commodity' refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying, and comminution, which do not basically alter the composition or identity of the commodity.

Animal fats, processed

This group includes rendered or extracted (possibly refined and/or clarified) fats from mammals and poultry and fats and oils derived from fish.

Commodities: Tallow and lard from cattle, goats, pigs and sheep; Poultry fats, processed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Dried meat and fish products

For the commodities referred to in dried meat and dried fish products refer to the commodity groupings for meat and fish. Dried meat and fish products includes naturally or artificially dried meat products and dried fish, mainly marine fish.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milk fats

Milk fats are the fatty ingredients derived from the milk of various mammals.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 23 Prohibited plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Prohibited plants and fungi are regulated by paragraphs 1.1.1—10(3)(a) and (4)(e) and Standard 1.4.4. This Standard lists plants and fungi for the definition of ***prohibited plant or fungus*** in section 1.1.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S23—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 23 – Prohibited plants and fungi.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S23—2 Prohibited plants and fungi

For paragraph (a) of the definition of ***prohibited plant or fungus*** in section 1.1.2—3, the plants and fungi are:

Prohibited plants and fungi

Species name	***Common name***
Abrus cantoniensis	
Abrus precatorius	Jequirity seeds
Acokanthera schimperi	Arrow poison tree
Aconitum spp.	Aconite
Acorus calamus	Calamus oil
Adonis vernalis	False hellebore, Spring adonis
Aesculus hippocastanum	Horse chestnut, Buckeye
Alocasia macrorrhiza	Cunjevoi, Elephant ear, Kape, ‘Ape, Ta’amu
Alstonia constricta	Alstonia
Amanita muscaria	Agaricus, Fly agaric
Amanita spp.	Amanita Mushroom
Ammi visnaga	Bisnaga, Khella
Anadenanthera peregrina	Cohoba yope, Niopo
Anchusa officinalis	Bugloss
Apocynum androsaemifolium	Bitter root, Spreading dogbane
Apocynum cannabinum	Canadian hemp, Dogbane, Indian hemp
Areca catechu nut	Betel nut
Argyreia nervosa	Woolly morning glory
Aristolochia spp.	Birthwort, Snakeroot
Arnica spp.	Arnica
Atropa belladonna	Deadly nightshade, Dwale
Banisteriopsis spp.	Banisteria, Caapi
Borago officinalis	Borage
Brachyglottis spp.	Rangiora

Species name	***Common name***
Brunfelsia uniflora	Manaca, Mercury
Bryonia alba	European white bryony
Bryonia dioica	White bryony
Cacalia spp.	
Calotropis spp.	Calotropis
Cannabis spp.	Hemp, Marijuana
Catha edulis	Khat, Chat
Catharanthus spp.	Periwinkle
Cestrum nocturnum	Queen of the night, Night blooming jessamine
Chelidonium majus	Common celandine, Greater celandine
Chenopodium ambrosioides	Wormseed, Mexican goosefoot, Pigweed, America wormseed
Cicuta virosa	Cowbane, European water hemlock
Clitocybe spp.	Fungi
Colchicum autumnale	Autumn crocus, Meadow saffron
Conium maculatum	Hemlock
Conocybe spp.	
Convallaria majalis	Lily of the Valley
Copelandia spp.	Fungi
Coprinus atramentarius	Common ink cap
Coriaria spp.	Tutu, Tuupaakihi, Puuhou, Toot
Cornyocarpus laevigatus seed	Karaka kernel, New Zealand laurel
Coronilla spp.	Crown vetch
Cortinarius spp.	Fungi
Coryanthe yohimbe	Yohimbe
Crotolaria spp.	Crotolaria
Croton tiglium	Croton, Purging croton
Cycas media	Zamia palm
Cynoglossum officinale	Hound's tongue, Beggar's lice
Cytisus scoparius (see *Sarothamnus scoparius*)	
Daphne spp.	Daphne, Mezereum, Spurge laurel
Datura stramonium	Jimson weed, Datura, Thornapple
Delphinium spp.	Larkspur, Stavesacre
Digitalis purpurea	Foxglove
Dryopteris filix-mas	Male fern
Duboisia spp.	Corkwood, Pituri
Echium plantagineum	Patterson's curse, Salvation Jane
Echium vulgare	Viper's bugloss
Entoloma sinuatus	Fungus
Ephedra sinica	Ma-huang
Erysimum canescens	
Euonymus europaeus	Spindle tree, Skewer wood

Species name	***Common name***
Eupatorium rugosum	White snakeroot
Euphorbia spp.	Euphorbia, Milkweed, Spurge, Pennyroyal oil
Farfugium japonicum	
Galanthus nivalis	Snowdrop
Galerina spp.	Fungi
Gelsemium sempervirens	Yellow Jessamine, Gelsemium
Gymnopilus spp.	Fungi
Gyromitra esculenta	False morel
Haemadictyon amazonica	Yage
Heliotropium spp.	Heliotrope
Helleborous niger	Black hellebore, Christmas rose
Hemerocallis fulva	Pale day lily
Hippomane mancinella	Manzanillo
Homeria breyniana (see *Homeria collina*)	
Homeria collina	One-leaved cape tulip
Homeria miniata	Two-leaved cape tulip
Hydrastis canadensis	Goldenseal root or its extract
Hydnocarpus anthelmentica	Chalmoogra seed
Hyoscyamus niger	Black henbane, Stinking nightshade
*Hypholoma fascicu*lare	Sulphur tuft
Ilex aquifolium	Holly, English holly
Inocybe spp.	Fungi
Ipomoea burmanni	Morning glory
Ipomoea hederacea	Morning glory
Ipomoea tricolor (see *Ipomoea violacea*)	
Ipomoea violacea	Morning glory
Juniperus sabina oil	Savin oil
Kalmia latifolia	Calico bush, Mountain Laurel, Ivy Bush
Laburnum anagyroides	Laburnum, Golden chain, Golden rain, Bean tree
Lantana camara	Lantana
Laurelia nova-zelandiae	Pukatea
Lepiota morgani	Fungus
Lithospermum spp.	
Lobelia inflata	Indian tobacco, Lobelia
Lophophora spp.	Peyote
Lycium ferocissimum	Boxthorn, African boxthorn
Mahonia aquifolium	Oregon grape or Mountain grape root or its extract
Mandragora officinarum	European mandrake
Manihot esculenta Crantz (other than Sweet Cassava)	Cassava
Melia azedarach	White cedar, Indian bead tree, Chinaberry
Menispermum canadense	Yellow parilla, Moonseed

Species name	***Common name***
Myoporum laetum	Ngaio, Kaio
Narcissus jonquille	Narcissus, Daffodil, Jonquil
Narcissus poeticus	Narcissus, Daffodil, Jonquil
Narcissus pseudonarcissus	Narcissus, Daffodil, Jonquil
Nerium oleander	Oleander
Nicotiana spp.	Tobacco
Oenanthe aquatica (see *Oenanthe phellandrium*)	
Oenanthe phellandrium	Water fennel, Water dropwort
Omphalotus spp.	Fungi
Opuntia cylindrica	San Pedro cactus, Cane cactus
Panaeolus spp.	Fungi
Papaver bracteatum	Oriental poppy
Papaver somniferum (other than seeds)	Opium poppy
Pausinystalia yohimbe (see *Coryanthe yohimbe*)	
Peganum harmala	Wild rue
Petasites spp.	Butterbur
Peumus boldus	Boldo
Phoradendron flavascens (see *Viscum flavescens*)	
Phoradendron serotinum (see *Viscum flavescens*)	
Phoradendron tomentosum (see *Viscum flavescens*)	
Physostigma venenosum	Calabar bean, Ordeal bean
Phytolacca decandra	Red pokeweed, Poke root
Phytolacca americana (see *Phytolacca decandra*)	
Phytolacca octandra	Inkweed, Red ink plant, Dyeberry
Pilocarpus spp.	
Piptadenia macrocarpa	Cebil colorado, Cura pag
Piptadenia peregrina	Cohoba, Coxoba, Yoke
Pithomyces chartarum	Fungus
Pluteus spp.	Fungi
Podophyllum peltatum	American mandrake, Mayapple, Podophyllum
Prestonia amazonica (see *Haemodictyon amazonica*)	
Prunus laurocerasus	Cherry laurel
Psoralea corylifolia	Malay tea
Psylocybe spp.	Fungi
Pteridium aquilinum	Bracken Fern
Pulmonaria spp.	Lungwort
Punica granatum stem and root bark	Pomegranate
Rauwolfia spp.	Devil pepper, Rauwolfia
Ricinus communis	Castor bean, Castor oil plant
Robinia pseudoacacia	Black locust, False acacia
Sanguinaria canadensis	Bloodroot, Bloodwort

Species name	***Common name***
Sarothamnus scoparius	Common broom
Scopolia carniolica	Scopolia
Senecio spp.	Ragwort
Solanum aviculare	Poroporo, Pooporo, Kohoho, Bullibulli
Solanum diflorum	False Jerusalem cherry
Solanum dulcamara	Bittersweet twigs, Blue bindweed, Woody nightshade, Nightshade
Solanum laciniatum (see *Solanum aviculare*)	
Solanum linnaenum (see *Solanum sodomeum*)	
Solanum nigrum	Black nightshade
Solanum pseudocapsicum	Jerusalem cherries
Solanum sodomeum	Apple of Sodom
Sophora microphylla	Kowhai
Sophora secundiflora	Mescal bean
Spartium junceum	Spanish broom
Spigela marilandica	Pinkroot, Worm grass
Strophanthus gratus	Strophanthus
Strophanthus kombe	Strophanthus
Stropharia cubensis	Fungus
Strychnos gautheriana	Hoang nan
Strychnos ignatii	Ignatious bean
Strychnos malaccensis (see *Strychnos gautheriana*)	
Strychnos nux-vomica	Poison nut, Nux vomica
Symphytum asperum	Prickly comfrey
Symphytum officinale	Common comfrey
Symphytum x uplandicum	Russian comfrey
Tamus communis	Blackeye root, Black bryony
Taxus baccata	Yew, European yew, Common yew
Thevetia neriifolia (see *Thevetia peruviana*)	
Thevetia peruviana	Snake nut
Trichodesma africana	
Tricholoma muscarium	Fungus
Tussilago farfara	Coltsfoot
Veratrum spp.	Hellebore
Vinca spp.	Periwinkle
Virola sebifera	Cuajo negro, Camaticaro
Viscum album	European mistletoe berries
Viscum flavescens	American mistletoe
Xysmalobium undulatum	Uzara, Thornbush
Zamia integrifolia	Coonties, Florida arrowroot

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 24 Restricted plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Restricted plants and fungi are regulated by paragraphs 1.1.1—10(3)(a) and (4)(e) and Standard 1.4.4.This Standard lists plants and fungi for the definition of ***restricted plant or fungus*** in section 1.1.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S24—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 24 – Restricted plants and fungi.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S24—2 Restricted plants and fungi

For paragraph (a) of the definition of ***restricted plant or fungus*** in section 1.1.2—3, the plants and fungi are:

Restricted plants and fungi

Species name	***Common name***	***Natural toxicant***
Artemisia absinthium	Common wormwood	Thujone, santonin
Artemisia cina Berg	Levant wormseed	Thujone, santonin
Artemisia maritima	Levant wormseed	Thujone, santonin
Artemisia vulgaris	Mugwort	Thujone, santonin
Chrysanthemum balsamita	Costmary	Thujone
Chrysanthemum parthenium (see *Tanacetum parthenium*)		
Cinchona spp.	Cinchona	Quinine
Cinnamomum camphora	Camphor tree oil	Safrole, coumarin
Cinnamomum micranthum	Micranthum oil	Safrole, coumarin
Hedeoma pulegioides oil	American pennyroyal	Pulegone
	White snakeroot oil	
Hypericum perforatum	St John's wort	Hypericine
Mentha pulegium oil	European pennyroyal oil	Pulegone
Sassafras albidum	American sassafras oil	Safrole
Sassafras officinale (see *Sassafras albidum*)		
Tanacetum balsamita (see *Chrysanthemum balsamita*)		
Tanacetum parthenium	Feverfew	Santonin
Tanacetum vulgare	Tansy oil	Thujone
Thuja occidentalis	Thuja, White cedar	Thujone

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

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Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 25 Permitted novel foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Novel foods are regulated by paragraphs 1.1.1—10(3)(b) and (4)(f) and Standard 1.5.1. This Standard lists permitted novel foods, and specifies conditions for their use, for section 1.5.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S25—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 25 – Permitted novel foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S25—2 Sale of novel foods

For section 1.5.1—3, the permitted *novel foods and their conditions for use are:

Sale of novel foods

Permitted novel food	***Conditions of use***
α-cyclodextrin	1. The name ‘alpha cyclodextrin’ or ‘α- cyclodextrin’ must be used when declaring the ingredient in the statement of ingredients.
γ-cyclodextrin	1. The name ‘gamma cyclodextrin’ or ‘γ- cyclodextrin’ must be used when declaring the ingredient in the statement of ingredients.
Diacylglycerol oil (DAG-Oil)	1. The name ‘Diacylglycerol oil’ must be used when declaring the ingredient in the statement of ingredients.
Dried marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	
Oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	
Oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)	
Isomaltulose	
*Phytosterols, phytostanols and their esters	1. The food must comply with requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2. 2. May only be added to edible oil spreads: (a) according to Standard 2.4.2; and (b) where the total *saturated and *trans fatty acids present in the food are no more than 28% of the total fatty acid content of the food; and 3. May only be added to breakfast cereals, not including breakfast cereal bars, if: (a) the total fibre content of the breakfast cereal is no less than 3 g/50 g serve; and (b) the breakfast cereal contains no more than 30g/100g of total sugars; and (c) the *total plant sterol equivalents content is no less than 15 g/kg and no more than 19 g/kg.

Permitted novel food	*Conditions of use*
	4. Foods to which phytosterols, phytostanols or their esters have been added must not be used as ingredients in other foods. 5. May only be added to milk in accordance with Standard 2.5.1. 6. May only be added to yoghurt in accordance with Standard 2.5.3
D-Tagatose	
Tall oil phytosterol esters	1. Tall oil phytosterol esters must comply with the specification for tall oil phytosterol esters in Schedule 3. 2. The food must comply with the requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2. 3. The name ‘tall oil phytosterol esters’ or ‘plant sterol esters’ must be used. 4. May only be added to cheese and processed cheese, in accordance with Standard 2.5.4. 6. Foods to which tall oil phytosterol esters have been added must not be used as ingredients in other foods.
Trehalose	

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 26 Food produced using gene technology

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Food produced using gene technology is regulated by paragraphs 1.1.1—10(3)(c) and (4)(g) and Standard 1.5.2. This standard lists food produced using gene technology, and corresponding conditions, for paragraph 1.5.2—3(a).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S26—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 26 – Food produced using gene technology.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S26—2 Interpretation

(1) In this Schedule, headings in bold type are for information only, and do not list food for the purpose of section 1.5.2—3.

(2) In this Schedule:

conventional breeding means all methods used to produce plants, excluding techniques that use gene technology.

line means:

(a) a plant, the genetic material of which includes a transformation event or events; or

(b) any plant, descended from the plant referred to in paragraph (a), that is the result of conventional breeding of that plant with:

(i) any other plant that does not contain a transformation event or events; or

(ii) any other plant that contains a transformation event or events, whether expressed as a line or event, that is listed in the table to section S26—3;

(iii) but shall not be taken to mean any plant derived solely as a result of conventional breeding.

transformation event means a unique genetic modification arising from the use of gene technology.

S26—3 Permitted food produced using gene technology and conditions

(1) The table to subsection (4) lists permitted food produced using gene technology.

(2) Items 2(m), 7(e), (g) and (h) are subject to the condition that their labelling must comply with section 1.5.2—4.

Note That section requires the statement 'genetically modified'.

(3) Item 2(m) is also subject to the condition that, for the labelling provisions, unless the protein content has been removed as part of a refining process, the information relating to *foods produced using gene technology includes a statement to the effect that the high lysine corn line LY038 has been genetically modified to contain increased levels of lysine.

(4) The table for this subsection is:

Food produced using gene technology

Commodity		*Food derived from:*	
1	**Canola**	(a)	herbicide-tolerant canola line GT73
		(b)	herbicide-tolerant canola lines Topas 19/2 and T45 and herbicide-tolerant and pollination-controlled lines Ms1, Ms8, Rf1, Rf2, Rf3
		(c)	herbicide-tolerant canola line Westar-Oxy-235
		(d)	herbicide-tolerant canola line MON88302
		(e)	herbicide-tolerant canola line DP-073496-4
2	**Corn**	(a)	herbicide-tolerant corn line GA21
		(b)	insect-protected corn line MON810
		(c)	herbicide-tolerant and insect-protected corn line Bt11
		(d)	insect-protected corn line Bt176
		(e)	herbicide-tolerant corn line T25
		(f)	herbicide-tolerant corn line NK603
		(g)	herbicide-tolerant and insect-protected corn line DBT418
		(h)	herbicide-tolerant and insect-protected corn line 1507
		(i)	insect-protected corn line MON863
		(j)	herbicide-tolerant and insect-protected corn line DAS-59122-7
		(k)	herbicide-tolerant and insect-protected corn line MON88017
		(l)	insect-protected corn line MIR604
		(m)	high lysine corn line LY038 (see subsections (2) and (3))
		(n)	amylase modified corn line 3272
		(o)	insect-protected corn line MON89034
		(p)	insect-protected corn line MIR162
		(q)	herbicide-tolerant corn line DP-098140-6
		(r)	drought-tolerant corn line MON87460
		(s)	herbicide-tolerant corn line DAS-40278-9
		(t)	insect-protected corn line 5307
		(u)	herbicide-tolerant corn line MON87427
3	**Cotton**	(a)	insect-protected cotton lines 531, 757 and 1076
		(b)	herbicide-tolerant cotton line 1445
		(c)	herbicide-tolerant cotton lines 10211 and 10222
		(d)	insect-protected cotton line 15985
		(e)	insect-protected cotton line COT102
		(f)	herbicide-tolerant and insect-protected cotton line MXB-13
		(g)	herbicide-tolerant cotton line LL25
		(h)	herbicide-tolerant cotton line MON88913
		(i)	herbicide-tolerant cotton line GHB614
		(j)	insect-protected cotton line COT67B
		(k)	herbicide-tolerant and insect-protected cotton line T304-40
		(l)	herbicide-tolerant and insect-protected cotton line GHB119
		(m)	herbicide-tolerant cotton line MON88701
		(n)	herbicide-tolerant cotton line DAS-81910-7

Commodity		*Food derived from:*	
4	**Lucerne**	(a)	herbicide-tolerant lucerne lines J101 & J163
		(b)	food derived from reduced lignin lucerne line KK179
5	**Potato**	(a)	insect-protected potato lines BT-06, ATBT04-06, ATBT04-31, ATBT04-36, and SPBT02-05
		(b)	insect- and virus-protected potato lines RBMT21-129, RBMT21-350 and RBMT22-82
		(c)	insect- and virus-protected potato lines RBMT15-101, SEM15-02 and SEM15-15
6	**Rice**	(a)	herbicide-tolerant rice line LLRICE62
7	**Soybean**	(a)	herbicide-tolerant soybean line 40-3-2
		(b)	herbicide-tolerant soybean lines A2704-12 and A5547-127
		(c)	herbicide-tolerant soybean line MON89788
		(d)	herbicide-tolerant soybean line DP-356043-5
		(e)	high oleic acid soybean line DP-305423-1 (see subsection (2))
		(f)	insect-protected soybean line MON87701
		(g)	herbicide-tolerant high oleic acid soybean line MON87705 (see subsection (2))
		(h)	soybean line MON87769 producing stearidonic acid (see subsection (2))
		(i)	herbicide-tolerant soybean line DAS-68416-4
		(j)	herbicide-tolerant soybean line FG72
		(k)	herbicide-tolerant soybean line MON87708
		(l)	herbicide-tolerant soybean line CV127
		(m)	herbicide-tolerant soybean line DAS-44406-6
		(n)	herbicide-tolerant soybean line SYHT0H2
		(o)	insect-protected soybean line DAS-81419-2
8	**Sugarbeet**	(a)	herbicide-tolerant sugarbeet line 77
		(b)	herbicide-tolerant sugarbeet line H7-1

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 27 Microbiological limits for foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3.

Microbiological limits for foods are regulated by subsection 1.1.1—11 and Standard 1.6.1. This Standard lists information for section 1.6.1—2 and subsection 1.6.1—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S27—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 27 – Microbiological limits for foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S27—2 Definitions

Note In this Code (see section 1.1.2—2):

SPC:

(a) means a standard plate count at 30°C with an incubation time of 72 hours; and

(b) in relation to powdered infant formula products with added lactic acid producing organisms—means that standard plate count prior to the addition of the microorganisms to the food.

In this Schedule:

processed, in relation to egg product, means pasteurised or subjected to an equivalent treatment.

S27—3 Limit for SPC in powdered infant formula products

The limit for SPC in section S27—4 does not apply to powdered infant formula products that contain lactic acid producing microorganisms.

S27—4 Microbiological limits for foods

For section 1.6.1—2, the table is:

Microbiological limits in foods

Column 1	***Column 2*** ***(n)***	***Column 3*** ***(c)***	***Column 4*** ***(m)***	***Column 5*** ***(M)***
Butter made from unpasteurised milk and/or unpasteurised milk products				
Campylobacter/25 g	5	0	not detected in 25 g	
Coagulase-positive staphylococci/g	5	1	10/g	10^2
Coliforms/g	5	1	10/g	10^2/g
Escherichia coli/g	5	1	3/g	9/g
Salmonella/25 g	5	0	not detected in 25 g	
SPC/g	5	0	$5x10^5$/g	
All cheese				
Escherichia coli	5	1	10/g	10^2/g
Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0				
*Salmonell*a	5	0	not detected in 25 g	

Column 1	*Column 2* *(n)*	*Column 3* *(c)*	*Column 4* *(m)*	*Column 5* *(M)*
All raw milk cheese (cheese made from milk not pasteurised or thermised)				
Salmonella	5	0	not detected in 25 g	
Raw milk unripened cheeses (moisture content > 50% with pH > 5.0)mixed tart				
Campylobacter	5	0	not detected in 25 g	
Dried milk				
Salmonella	5	0	not detected in 25 g	
Unpasteurised milk for retail sale				
Campylobacter	5	0	not detected in 25 g	
Coliforms/mL	5	1	10^2/mL	10^3/mL
Escherichia coli/mL	5	1	3/mL	9/mL
Salmonella	5	0	not detected in 25 g	
SPC/mL	5	1	$2.5x10^4$/mL	$2.5x10^5$/mL
Packaged cooked cured/salted meat				
Coagulase-positive staphylococci	5	1	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
Packaged heat treated meat paste and packaged heat treated pâté				
Salmonella	5	0	not detected in 25 g	
All comminuted fermented meat which has not been cooked during the production process				
Coagulase-positive staphylococci	5	1	10^3/g	10^4/g
Escherichia coli	5	1	3.6/g	9.2/g
Salmonella	5	0	not detected in 25 g	
Cooked crustacea				
Coagulase-positive staphylococci	5	2	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
SPC/g	5	2	10^5/g	10^6/g
Raw crustacea				
Coagulase-positive staphylococci	5	2	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
SPC	5	2	$5x10^5$/g	$5x10^6$/g
Bivalve molluscs, other than scallops				
Escherichia coli	5	1	2.3/g	7/g
Ready-to-eat food in which growth of Listeria monocytogenes can occur				
Listeria monocytogenes	5	0	10^2cfu/g	
Ready-to-eat food in which growth of Listeria monocytogenes will not occur				
Listeria monocytogenes	5	0	not detected in 25g	

Column 1	*Column 2* *(n)*	*Column 3* *(c)*	*Column 4* *(m)*	*Column 5* *(M)*
Cereal-based foods for infants				
Coliforms	5	2	less than 3/g	20/g
Salmonella	10	0	not detected in 25 g	
Powdered infant formula products				
Bacillus cereus	5	0	100	
Coagulase-positive staphylococci	5	1	0	10/g
Coliforms	5	2	less than 3/g	10/g
Salmonella	10	0	not detected in 25g	
SPC	5	2	10^3	10^4/g
Pepper, paprika and cinnamon				
Salmonella	5	0	not detected in 25g	
Dried, chipped, desiccated coconut				
Salmonella	10	0	not detected in 25 g	
Cocoa powder				
Salmonella	5	0	not detected in 25 g	
Cultured seeds and grains (bean sprouts, alfalfa etc)				
Salmonella	5	0	not detected in 25 g	
Processed egg product				
Salmonella	5	0	not detected in 25 g	
Mineral water				
Escherichia coli	5	0	not detected in 100 mL	
Packaged water				
Escherichia coli	5	0	not detected in 100 mL	
Packaged ice				
Escherichia coli	5	0	not detected in 100 mL	

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 28 Formulated caffeinated beverages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Formulated caffeinated beverages are regulated by subsection 1.1.1—10(5) and Standard 2.6.4. This Standard lists substances and their corresponding permitted amounts for Standard 2.6.4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S28—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 28 – Formulated caffeinated beverages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S28—2 Formulated caffeinated beverages

For section 2.6.4—2 and section 2.6.4—5, the table is:

Formulated caffeinated beverages

Column 1	***Column 2***
Substance	*Permitted amount*
Thiamin	40 mg
Riboflavin	20 mg
Niacin	40 mg
Vitamin B_6	10 mg
Vitamin B_{12}	10 µg
Pantothenic acid	10 mg
Taurine	2 000 mg
Glucuronolactone	1 200 mg
Inositol	100 mg

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

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Schedule 29 Special purpose foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Special purpose foods are regulated by Part 9 of Chapter 2, which contains Standard 2.9.1, Standard 2.9.2, Standard 2.9.3, Standard 2.9.4, Standard 2.9.5 and Standard 2.9.6. This Standard prescribes information for these standards.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S29—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 29 – Special purpose foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S29—2 Infant formula product—calculation of energy

(1) For paragraph 2.9.1—4(2)(a), the energy content of infant formula product must be calculated using:

(a) the energy contributions of the following *components only:

(i) fat; and

(ii) protein; and

(iii) carbohydrate; and

(b) the relevant energy factors set out in section S11—2.

(2) The energy content of infant formula product must be expressed in kilojoules.

S29—3 Infant formula product—calculation of protein content

For paragraph 2.9.1—4(2)(b), the protein content (***PC***) of infant formula product must be calculated in accordance with the following equation:

$$PC = NC \times F$$

where:

NC is the nitrogen content of the infant formula product.

F is:

(a) for milk proteins and their partial protein hydrolysates—6.38; or

(b) otherwise—6.25.

S29—4 Infant formula product—calculation of potential renal solute load

(1) For paragraph 2.9.1—4(2)(c), the potential renal solute load (***PRSL***), in mOsm/100 kJ, must be calculated in accordance with the following equation:

$$PRSL = \frac{Na}{23} + \frac{Cl}{35} + \frac{K}{39} + \frac{P_{avail}}{31} + \frac{N}{28}$$

where:

Na is the amount of sodium in the infant formula product in mg/100 kJ.

Cl is the amount of chloride in the infant formula product in mg/100 kJ.

K is the amount of potassium in the infant formula product in mg/100 kJ.

P_{avail} is given by the formula set out in subsection (2).

N is the amount of nitrogen in the infant formula product in mg/100 kJ.

(2) In subsection (1), P_{avail} is calculated in accordance with the following equation:

$$P_{avail} = P_{mbf} + \left(\frac{2}{3} \times P_{sbf} \right)$$

where:

P_{mbf} is the amount of phosphorus in the milk-based formula.

P_{sbf} is the amount of phosphorus in the soy-based formula.

S29—5 Infant formula products—substances permitted as nutritive substances

For section 2.9.1—5, the table is:

Infant formula products—substances permitted for use as nutritive substances

Column 1	***Column 2***	***Column 3***	***Column 4***
Substance	*Permitted forms*	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*
Adenosine-5′-monophosphate	Adenosine-5′- monophosphate	0.14 mg	0.38 mg
L-carnitine	L-carnitine	0.21 mg	0.8 mg
Choline	Choline chloride	1.7 mg	7.1 mg
	Choline bitartrate		
Cytidine-5′-monophosphate	Cytidine-5′-monophosphate	0.22 mg	0.6 mg
Guanosine-5′-monophosphate	Guanosine-5′-monophosphate	0.04 mg	0.12 mg
	Guanosine-5′-monophosphate sodium salt		
Inosine-5′-monophosphate	Inosine-5′-monophosphate	0.08 mg	0.24 mg
	Inosine-5′-monophosphate sodium salt		
Lutein	Lutein from *Tagetes erecta L.*	1.5 µg	5 µg
Inositol	Inositol	1.0 mg	9.5 mg
Taurine	Taurine	0.8 mg	3 mg
Uridine-5′-monophosphate	Uridine-5′-monophosphate sodium salt	0.13 mg	0.42 mg

S29—6 Infant formula products—L-amino acids that must be present in infant formula and follow-on formula

For section 2.9.1—10, the table is:

L-amino acids that must be present in infant formula and follow-on formula

L-amino acid	***Minimum amount per 100 kJ***
Histidine	10 mg
Isoleucine	21 mg
Leucine	42 mg
Lysine	30 mg
Cysteine & cysteine total	6 mg
Cysteine, cystine & methionine total	19 mg
Phenylalanine	17 mg

L-amino acid	*Minimum amount per 100 kJ*
Phenylalanine & tyrosine total	32 mg
Threonine	19 mg
Tryptophan	7 mg
Valine	25 mg

S29—7 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

For sections 2.9.1—12, 2.9.2—4, 2.9.2—5, 2.9.2—6 and 2.9.5—6, the table is:

Permitted forms of vitamins, minerals and electrolytes in infant formula products, etc

Vitamin, mineral or electrolyte	*Permitted forms*
Vitamin A	
Retinol forms	vitamin A (retinol)
	vitamin A acetate (retinyl acetate)
	vitamin A palmitate (retinyl palmitate)
	retinyl propionate
Provitamin A forms	beta-carotene
Vitamin C	L-ascorbic acid
	L-ascorbyl palmitate
	calcium ascorbate
	potassium ascorbate
	sodium ascorbate
Vitamin D	vitamin D_2 (ergocalciferol)
	vitamin D_3 (cholecalciferol)
	vitamin D (cholecalciferol-cholesterol)
Thiamin	thiamin hydrochloride
	thiamin mononitrate
Riboflavin	riboflavin
	riboflavin-5′-phosphate, sodium
Niacin	niacinamide (nicotinamide)
Vitamin B_6	pyridoxine hydrochloride
	pyridoxine-5′-phosphate
Folate	folic acid
Pantothenic acid	calcium pantothenate
	dexpanthenol
Vitamin B_{12}	cyanocobalamin
	hydroxocobalamin
Biotin	d-biotin
Vitamin E	dl-α-tocopherol
	d-α-tocopherol concentrate
	tocopherols concentrate, mixed

Vitamin, mineral or electrolyte	*Permitted forms*
	d-α-tocopheryl acetate
	dl-α-tocopheryl acetate
	d-α-tocopheryl acid succinate
	dl-α-tocopheryl succinate
Vitamin K	Vitamin K_1 as phylloquinone (phytonadione)
	phytylmenoquinone
Calcium	calcium carbonate
	calcium chloride
	calcium citrate
	calcium gluconate
	calcium glycerophosphate
	calcium hydroxide
	calcium lactate
	calcium oxide
	calcium phosphate, dibasic
	calcium phosphate, monobasic
	calcium phosphate, tribasic
	calcium sulphate
Chloride	calcium chloride
	magnesium chloride
	potassium chloride
	sodium chloride
Chromium	chromium sulphate
Copper	copper gluconate
	cupric sulphate
	cupric citrate
Iodine	potassium iodate
	potassium iodide
	sodium iodide
Iron	ferric ammonium citrate
	ferric pyrophosphate
	ferrous citrate
	ferrous fumarate
	ferrous gluconate
	ferrous lactate
	ferrous succinate
	ferrous sulphate
Magnesium	magnesium carbonate
	magnesium chloride
	magnesium gluconate
	magnesium oxide

Vitamin, mineral or electrolyte	*Permitted forms*
	magnesium phosphate, dibasic
	magnesium phosphate, tribasic
	magnesium sulphate
Manganese	manganese chloride
	manganese gluconate
	manganese sulphate
	manganese carbonate
	manganese citrate
Molybdenum	sodium molybdate VI
Phosphorus	calcium glycerophosphate
	calcium phosphate, dibasic
	calcium phosphate, monobasic
	calcium phosphate, tribasic
	magnesium phosphate, dibasic
	potassium phosphate, dibasic
	potassium phosphate, monobasic
	potassium phosphate, tribasic
	sodium phosphate, dibasic
	sodium phosphate, monobasic
	sodium phosphate, tribasic
Potassium	potassium bicarbonate
	potassium carbonate
	potassium chloride
	potassium citrate
	potassium glycerophosphate
	potassium gluconate
	potassium hydroxide
	potassium phosphate, dibasic
	potassium phosphate, monobasic
	potassium phosphate, tribasic
Selenium	seleno methionine
	sodium selenate
	sodium selenite
Sodium	sodium bicarbonate
	sodium carbonate
	sodium chloride
	sodium chloride iodised
	sodium citrate
	sodium gluconate
	sodium hydroxide
	sodium iodide

Vitamin, mineral or electrolyte	*Permitted forms*
	sodium lactate
	sodium phosphate, dibasic
	sodium phosphate, monobasic
	sodium phosphate, tribasic
	sodium sulphate
	sodium tartrate
Zinc	zinc acetate
	zinc chloride
	zinc gluconate
	zinc oxide
	zinc sulphate

S29—8 Infant formula products—limits on fatty acids that may be present in infant formula and follow-on formula

For section 2.9.1—11, the table is:

Limits on fatty acids that may be present in infant formula and follow-on formula

Fatty acid	*Limits*
Essential fatty acids	
Linoleic acid (18:2)	no less than 9% of the total fatty acids
	no more than 26% of the total fatty acids
α-Linolenic acid (18:3)	no less than 1.1% of the total fatty acids
	no more than 4% of the total fatty acids
Long chain polyunsaturated fatty acids	
Long chain omega 6 series fatty acids (C> = 20)	no more than 2% of the total fatty acids
Arachidonic acid (20:4)	no more than 1% of the total fatty acids
Long chain omega 3 series fatty acids (C> = 20)	no more than 1% of the total fatty acids
Total *trans* fatty acids	no more than 4% of the total fatty acids
Erucic acid (22:1)	no more than 1% of the total fatty acids

S29—9 Required vitamins, minerals and electrolytes in infant formula and follow-on formula

For section 2.9.1—12, the table is:

Required vitamins, minerals and electrolytes in infant formula and follow-on formula

Column 1	*Column 2*	*Column 3*
Vitamin, mineral or electrolyte	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*
Vitamins		
Vitamin A	14 µg	43 µg
Vitamin D	0.25 µg	0.63 µg

Column 1	*Column 2*	*Column 3*
Vitamin, mineral or electrolyte	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*
Vitamin C	1.7 mg	
Thiamin	10 µg	
Riboflavin	14 µg	
Preformed Niacin	130 µg	
Vitamin B_6	9 µg	36 µg
Folate	2 µg	
Pantothenic acid	70 µg	
Vitamin B_{12}	0.025 µg	
Biotin	0.36 µg	
Vitamin E	0.11 mg	1.1 mg
Vitamin K	1 µg	
Minerals		
Calcium	12 mg	
Phosphorus	6 mg	25 mg
Magnesium	1.2 mg	4.0 mg
Iron	0.2 mg	0.5 mg
Iodine	1.2 µg	10 µg
Copper	14 µg	43 µg
Zinc	0.12 mg	0.43 mg
Manganese	0.24 µg	24.0 µg
Selenium	0.25 µg	1.19 µg
Electrolytes		
Chloride	12 mg	35 mg
Sodium	5 mg	15 mg
Potassium	20 mg	50 mg

S29—10 Guidelines for infant formula products

Guideline for maximum amount of vitamins and minerals in infant formula products

(1) It is recommended that the quantities specified in the table to this section be observed as the maximum levels of vitamins and minerals in infant formula product.

Guideline for maximum amount of vitamins and minerals in infant formula products

Vitamin or mineral	*Recommended maximum amount per 100 kJ*
Vitamins	
Vitamin C	5.4 mg
Thiamin	48 µg
Riboflavin	86 µg
Preformed Niacin	480 µg
Folate	8.0 µg

Vitamin or mineral	***Recommended maximum amount per 100 kJ***
Pantothenic acid	360 µg
Vitamin B_{12}	0.17 µg
Vitamin K	5.0 µg
Biotin	2.7 µg
Minerals	
Calcium	33 mg
Phosphorus	22 mg
Manganese	7.2 µg, for infant formula products specifically formulated to satisfy particular metabolic, immunological, renal, hepatic or malabsorptive conditions
Chromium	2.0 µg
Molybdenum	3 µg

Guideline on advice regarding additional vitamin and mineral supplementation

(2) Manufacturers are recommended to provide an advice in the label on a package of infant formula product to the effect that consumption of vitamin or mineral preparations is not necessary.

Nutrition information table

(3) It is recommended that the nutrition information table be set out in the format specified in the table to this section.

NUTRITION INFORMATION PANEL		
	Average amount per 100 mL made up formula (see Note 1)	Average amount per 100 g of powder (or per 100 mL for liquid concentrate) (see Note 2)
Energy	kJ	kJ
Protein	G	G
Fat	G	G
Carbohydrate	G	G
Vitamin A	µg	Mg
Vitamin B_6	µg	Mg
Vitamin B_{12}	µg	Mg
Vitamin C	Mg	Mg
Vitamin D	µg	Mg
Vitamin E	µg	Mg
Vitamin K	µg	Mg
Biotin	µg	Mg
Niacin	Mg	Mg
Folate	µg	Mg
Pantothenic acid	µg	Mg
Riboflavin	µg	Mg

Thiamin	µg	Mg
Calcium	Mg	Mg
Copper	µg	Mg
Iodine	µg	Mg
Iron	Mg	Mg
Magnesium	Mg	Mg
Manganese	µg	Mg
Phosphorus	Mg	Mg
Selenium	µg	Mg
Zinc	Mg	Mg
Chloride	Mg	Mg
Potassium	Mg	Mg
Sodium	Mg	Mg
(insert any other substance used as a nutritive substance or inulin-type fructans and galacto-oligosaccharides to be declared)	g, Mg, µg	g, Mg, µg

Note 1 Delete the words 'made up formula' in the case of formulas sold in 'ready to drink' form.

Note 2 Delete this column in the case of formulas sold in 'ready to drink' form.

S29—11 Food for infants—claims that can be made about vitamins and minerals added to cereal-based food for infants

For section 2.9.2—10, the table is:

Claims that can be made about vitamins and minerals added to cereal-based food for infants

Vitamin or mineral	***Maximum claim per serve***
Thiamin (mg)	15% RDI
Niacin (mg)	15% RDI
Folate (µg)	10% RDI
Vitamin B_6 (mg)	10% RDI
Vitamin C (mg)	10% RDI
Magnesium (mg)	15% RDI

S29—12 Formulated meal replacements—vitamins and minerals that must be present in formulated meal replacements

(1) For sections 2.9.3—3, 2.9.3—4 and 2.9.6—4, the table is set out below.

(2) In the table, the amounts set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that must be present in formulated meal replacements

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Vitamin A	300 µg (40%)	300 µg (40%)
Thiamin	No amount set	0.55 mg (50%)
Riboflavin	No amount set	0.85 mg (50%)
Niacin	No amount set	5 mg (50%)
Folate	No amount set	100 µg (50%)
Vitamin B_6	No amount set	0.8 mg (50%)
Vitamin B_{12}	No amount set	1 µg (50%)
Vitamin C	No amount set	20 mg (50%)
Vitamin D	5.0 µg (50%)	5 µg (50%)
Vitamin E	No amount set	5 mg (50%)
Calcium	No amount set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No amount set	4.8 mg (40%)
Magnesium	No amount set	160 mg (50%)
Phosphorus	No amount set	500 mg (50%)
Zinc	No amount set	4.8 mg (40%)

S29—13 Vitamins and minerals that may be added to formulated meal replacements

(1) For sections 2.9.3—3, 2.9.3—4 and 2.9.6—4, the table is set out below.

(2) In the table, the amounts set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the *ESADDI unless stated otherwise.

Vitamins and minerals that may be added to formulated meal replacements

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Biotin	No amount set	5 µg (17%)
Pantothenic acid	No amount set	0.8 mg (17%)
Vitamin K	No amount set	40 µg (50%)
Chromium:		
inorganic	34 µg (17%)	34 µg (17%)
organic	16 µg (8%)	no claim permitted
Copper:		
inorganic	0.50 mg (17%)	0.50 mg (17%)
organic	0.24 mg (8%)	no claim permitted
Manganese:		
inorganic	0.85 mg (17%)	0.85 mg (17%)
organic	0.4 mg (8%)	no claim permitted

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Molybdenum:		
inorganic	42.5 µg (17%)	42.5 µg (17%)
organic	20 µg (8%)	no claim permitted
Selenium:		
inorganic	17.5 µg (25% RDI)	17.5 µg (25% RDI)
organic	9 µg (13% RDI)	9 µg (13% RDI)

S29—14 Vitamins and minerals that may be added to formulated supplementary foods

(1) For section 2.9.3—5, the table is set out below.

(2) In the table, the amounts set out in Columns 2 and 3 are for a serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that may be added to formulated supplementary foods

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Vitamins		
Vitamin A	340 µg (45%)	265 µg (35%)
Thiamin	No amount set	0.55 mg (50%)
Riboflavin	No amount set	0.85 mg (50%)
Niacin	No amount set	5 mg (50%)
Folate	No amount set	100 µg (50%)
Vitamin B_6	No amount set	0.8 mg (50%)
Vitamin B_{12}	No amount set	1 µg (50%)
Vitamin C	No amount set	20 mg (50%)
Vitamin D	5 µg (50%)	5 µg (50%)
Vitamin E	No amount set	5 mg (50%)
Minerals		
Calcium	No amount set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No amount set	6 mg (50%)
Magnesium	No amount set	130 mg (40%)
Phosphorus	No amount set	500 mg (50%)
Zinc	No amount set	3 mg (25%)

S29—15 Vitamins and minerals that may be added to formulated supplementary food for young children

(1) For sections 2.9.3—7 and 2.9.3—8, the table is set out below.

(2) In the table, the amounts set out in Columns 2 and 3 are for a serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that may be added to formulated supplementary food for young children

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount (as percentage of RDI)*	*Maximum claim (as percentage of RDI)*
Vitamins		
Vitamin A	135 µg (45%)	105 µg (35%)
Thiamin	No amount set	0.25 mg (50%)
Riboflavin	No amount set	0.4 mg (50%)
Niacin	No amount set	2.5 mg (50%)
Folate	No amount set	50 µg (50%)
Vitamin B_6	No amount set	0.35 mg (50%)
Vitamin B_{12}	No amount set	0.5 µg (50%)
Vitamin C	No amount set	15 mg (50%)
Vitamin D	2.5 µg (50%)	2.5 µg (50%)
Vitamin E	No amount set	2.5 mg (50%)
Minerals		
Calcium	No amount set	350 mg (50%)
Iodine	70 µg (100%)	35 µg (50%)
Iron	No amount set	3.0 mg (50%)
Magnesium	No amount set	32 mg (40%)
Phosphorus	No amount set	250 mg (50%)
Zinc	No amount set	1.1 mg (25%)

S29—16 Vitamins and minerals that may be added to formulated supplementary sports foods

(1) For section 2.9.4—3, the table is set out below.

(2) In the table, the amounts set out in Columns 2 and 3 are for a *one-day quantity.

Vitamins and minerals that may be added to formulated supplementary sports foods

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Vitamins		
Vitamin A	375 µg	375 µg
Thiamin		2.2 mg
Riboflavin		3.4 mg
Niacin		20 mg
Folate		400 µg
Vitamin B_6		3.2 mg
Vitamin B_{12}		4 µg
Vitamin C		80 mg
Vitamin D	2.5 µg	2.5 µg
Vitamin E		20 mg
Biotin		50 µg

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Pantothenic acid		3.5 mg
Minerals		
Calcium		1 600 mg
Chromium		
inorganic forms	100 µg	100 µg
organic forms	50 µg	50 µg
Copper		
inorganic forms	1.5 mg	1.5 mg
organic forms	750 µg	750 µg
Iodine	75 µg	75 µg
Iron		12 mg
Magnesium		640 mg
Manganese		
inorganic forms		2.5 mg
organic forms		1.25 mg
Molybdenum		
inorganic forms		125 µg
organic forms		62.5 µg
Phosphorus		1 000 mg
Selenium		
inorganic forms	52 µg	52 µg
organic forms	26 µg	26 µg
Zinc		12 mg

S29—17 Additional permitted forms for vitamins and minerals in formulated supplementary sports foods and in formulated meal replacements

For sections 2.9.3—3 and 2.9.4—3, the table is:

Additional permitted forms and intake amounts

Column 1	***Column 2***
Vitamin or mineral	*Permitted forms*
Biotin	d-biotin
Pantothenic acid	d-sodium pantothenate
Calcium	Calcium hydroxide
Chromium	
inorganic forms:	Chromic chloride
organic forms:	High chromium yeast
	Chromium picolinate
	Chromium nicotinate
	Chromium aspartate

Column 1	***Column 2***
Vitamin or mineral	*Permitted forms*
Copper	
inorganic forms:	Cupric carbonate
	Cupric sulphate
organic forms:	Copper gluconate
	Copper-lysine complex
	Cupric citrate
Magnesium	Magnesium citrate
	Magnesium hydroxide
Manganese	
inorganic forms:	Manganese carbonate
	Manganese chloride
	Manganese sulphate
organic forms:	Manganese citrate
Molybdenum	
inorganic forms:	Sodium molybdate
organic forms:	High molybdenum yeast
Phosphorus	Magnesium phosphate, monobasic
	Potassium phosphate, tribasic
	Sodium phosphate, monobasic
	Sodium phosphate, tribasic
	Phosphoric acid

S29—18 Amino acids that may be added to formulated supplementary sports food

For paragraph 2.9.4—3(1)(b), the table is.

Amino acids that may be added to formulated supplementary sports food

Column 1	***Column 2***
Amino acid	*Maximum amount that may be added to a one-day quantity*
L-Alanine	1 200 mg
L-Arginine	1 100 mg
L-Aspartic acid	600 mg
L-Cysteine	440 mg
L-Glutamine	1 900 mg
L-Glutamic acid	1 600 mg
Glycine	1 500 mg
L-Histidine	420 mg
L-Isoleucine	350 mg
L-Leucine	490 mg
L-Lysine	420 mg

Column 1	***Column 2***
Amino acid	*Maximum amount that may be added to a one-day quantity*
L-Methionine	180 mg
L-Ornithine	360 mg
L-Phenylalanine	490 mg
L-Proline	1 100 mg
L-Serine	1 400 mg
L-Taurine	60 mg
L-Threonine	245 mg
L-Tyrosine	400 mg
L-Tryptophan	100 mg
L-Valine	350 mg

S29—19 Substances that may be used as nutritive substances in formulated supplementary sports food

For paragraph 2.9.4—3(1)(c), the table is:

Substances that may be used as nutritive substances in formulated supplementary sports food

Column 1	***Column 2***
Substance	*Maximum amount that may be added to a one-day quantity*
L-carnitine	100 mg
Choline	10 mg
Inosine	10 mg
Ubiquinones	15 mg
Creatine	3 g
Gamma-oryzinol	25 mg

S29—20 Substances that may be added to food for special medical purposes

For section 2.9.5—6, the table is.

Substances that may be added to food for special medical purposes

Column 1	***Column 2***
Substance	*Permitted forms*
Vitamins	
Niacin	Nicotinic acid
Vitamin B_6	Pyridoxine dipalmitate
Folate	Calcium L-methylfolate
Vitamin E	D-alpha-tocopherol
	D-alpha-tocopheryl polyethylene glycol-1000 succinate (TPGS)

Column 1	***Column 2***
Substance	*Permitted forms*
Pantothenic acid	Sodium pantothenate
	D-panthenol
	DL-panthenol
Minerals and electrolytes	
Boron	Sodium borate
	Boric acid
Calcium	Calcium bisglycinate
	Calcium citrate malate
	Calcium malate
	Calcium L-pidolate
Chloride	Choline chloride
	Sodium chloride, iodised
	Hydrochloric acid
Chromium	Chromium chloride
	Chromium picolinate
	Chromium potassium sulphate
Copper	Copper-lysine complex
	Cupric carbonate
Fluoride	Potassium fluoride
Iodine	Sodium iodate
Iron	Carbonyl iron
	Electrolytic iron
	Ferric citrate
	Ferric gluconate
	Ferric orthophosphate
	Ferric pyrophosphate, sodium
	Ferric saccharate
	Ferric sodium diphosphate
	Ferrous bisglycinate
	Ferrous carbonate
	Ferrous carbonate, stabilised
	Ferrous L-pidolate
	Iron, reduced (ferrum reductum)
Magnesium	Magnesium acetate
	Magnesium L-aspartate
	Magnesium bisglycinate
	Magnesium citrate
	Magnesium glycerophosphate
	Magnesium hydroxide
	Magnesium hydroxide carbonate

Column 1	***Column 2***
Substance	*Permitted forms*
	Magnesium lactate
	Magnesium phosphate, monobasic
	Magnesium L-pidolate
	Magnesium potassium citrate
Manganese	Manganese glycerophosphate
Molybdenum	Ammonium molybdate
Potassium	Potassium glycerophosphate
	Potassium lactate
	Potassium L-pidolate
Selenium	Selenium enriched yeast
	Sodium hydrogen selenite
	Sodium selenate
Zinc	Zinc bisglycinate
	Zinc carbonate
	Zinc citrate
	Zinc lactate
Other substances	
Amino acids	Sodium, potassium, calcium, magnesium salts of single amino acids listed in this section
	Hydrochlorides of single amino acids listed in this section
	L-alanine
	L-arginine
	L-asparagine
	L-aspartic acid
	L-citrulline
	L-cysteine
	L-cystine
	L-glutamic acid
	L-glutamine
	Glycine
	L-histidine
	L-isoleucine
	L-leucine
	L-lysine
	L-lysine acetate
	L-methionine
	L-ornithine
	L-phenylalanine
	L-proline

Column 1	***Column 2***
Substance	*Permitted forms*
	L-serine
	L-threonine
	L-tyrosine
	L-tryptophan
	L-valine
	L-arginine-L-aspartate
	L-lysine-L-aspartate
	L-lysine-L-glutamate
	N-acetyl-L-methionine
Carnitine	L-carnitine
	L-carnitine hydrochloride
	L-carnitine L-tartrate
Choline	Choline
	Choline bitartrate
	Choline chloride
	Choline citrate
	Choline hydrogen tartrate
Inositol	Inositol
Nucleotides	Adenosine-5′-monophosphate
	Adenosine-5′-monophosphate sodium salt
	Cytidine-5′-monophosphate
	Cytidine-5′-monophosphate sodium salt
	Guanosine-5′-monophosphate
	Guanosine-5′-monophosphate sodium salt
	Inosine-5′-monophosphate
	Inosine-5′-monophosphate sodium salt
	Uridine-5′-monophosphate
	Uridine-5′-monophosphate sodium salt
Taurine	Taurine

S29—21 Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

For section, 2.9.5—7, the table is:

Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

Column 1	***Column 2***	***Column 3***
Nutrient	*Minimum amount per mJ*	*Maximum amount per mJ*
Vitamins		
Vitamin A	84 µg retinol equivalents[1]	430 µg retinol equivalents[1]
Thiamin	0.15 mg	No maximum set

Column 1	***Column 2***	***Column 3***
Nutrient	*Minimum amount per mJ*	*Maximum amount per mJ*
Riboflavin	0.2 mg	No maximum set
Niacin	2.2 mg niacin equivalents[2]	No maximum set
Vitamin B_6	0.2 mg	1.2 mg
Folate	25 µg	No maximum set
Vitamin B_{12}	0.17 µg	No maximum set
Vitamin C	5.4 mg	No maximum set
Vitamin D		
(a) for products intended for children aged 1–10 years—	1.2 µg	7.5 µg
(b) otherwise—	1.2 µg	6.5 µg
Vitamin E equivalents	1 mg alpha-tocopherol[3]	No maximum set
Biotin	1.8 µg	No maximum set
Pantothenic Acid	0.35 mg	No maximum set
Vitamin K	8.5 µg	No maximum set
Minerals		
Calcium		
(a) for products intended for children aged 1–10 years—	120 mg	600 mg
(b) otherwise—	84 mg	420 mg
Magnesium	18 mg	No maximum set
Iron	1.2 mg	No maximum set
Phosphorus	72 mg	No maximum set
Zinc	1.2 mg	3.6 mg
Manganese	0.12 mg	1.2 mg
Copper	0.15 mg	1.25 mg
Iodine	15.5 µg	84 µg
Chromium	3 µg	No maximum set
Molybdenum	7 µg	No maximum set
Selenium	6 µg	25 µg
Electrolytes		
Sodium	72 mg	No maximum set
Potassium	190 mg	No maximum set
Chloride	72 mg	No maximum set

Note 1 See paragraph 1.1.2—14(3)(a)

Note 2 For niacin, add niacin and any niacin provided from the conversion of the amino acid tryptophan, using the conversion factor 1:60.

Note 3 See paragraph 1.1.2—14(3)(d)

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