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**FOOD STANDARDS**

# **Food Standards Australia New Zealand**

## ***Australia New Zealand Food Standards Code – Amendment No. 117 – 2010***

# **Australia New Zealand Food Standards Code – Amendment No. 117 – 2010**

## **Food Standards Australia New Zealand Act 1991**

### **Preamble**

The variations set forth in the Schedule below are variations to Standards in the *Australia New Zealand Food Standards Code* published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, which have been varied from time to time.

### **Citation**

These variations may be collectively known as the *Australia New Zealand Food Standards Code – Amendment No. 117 – 2010*.

### **Commencement**

These variations commence on 1 July 2010.

### **Correction of Typographical Errors**

Amendment No. 115 published on 8 April 2010 contained the following typographical error –

- Under Item [5.1], the text to be inserted in subclause 5(2) should have ended with a full stop.

Amendment No. 116 published on 20 May 2010 contained the following typographical error –

- Under item [5], the definition for ‘handling’ should be –

**handling** of food includes the producing (including growing, cultivation, picking, harvesting or catching), collecting, extracting, processing, manufacturing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

## **SCHEDULE**

### **1] Standard 1.3.1 is varied by –**

[1.1] *omitting from the Qualifications column in Schedule 1 under item 0.1 Preparations of food additives –*

Does not apply to preparations of colours or flavours

[1.2] *omitting from Schedule 1 under item 0.1 Preparations of food additives –*

-	Ethanol	GMP	Preparations of colours and flavours only
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[1.3] *inserting in Schedule 1, under item 0.1, sub-item baking compounds –*

**colourings**

- Additives in Schedule 3 and 4  
Ethanol GMP

[1.4] *inserting in Schedule 1, under item 0.1, sub-item* flavourings –

- Additives in Schedule 3 and 4  
Ethanol GMP

[1.5] *inserting in Schedule 1 under item 5.4* icings and frostings\* –

127 Erythrosine 2 mg/kg

[2] **Standard 1.3.3** is varied by –

[2.1] *inserting the subclause number (1) before the words* In this Standard *in clause 1, and inserting after that subclause* –

(2) In this Standard, the letters ‘ATCC’ followed by a number is a reference to the number which the American Type Culture Collection uses to identify a prokaryote.

[2.2] *inserting in the Table to clause 17 for the enzyme*  $\beta$ -Galactosidase EC 3.2.1.23 *the source* –

*Bacillus circulans* ATCC 31382

[2.3] *inserting in the Table to clause 17* –

Maltotetrahydrolase, protein engineered variant EC 3.2.1.60	<i>Bacillus licheniformis</i> , containing the gene for maltotetrahydrolase isolated from <i>Pseudomonas stutzeri</i>
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[2.4] *inserting after subclause 17(2)* –

**Editorial note:**

See Division 2 of Standard 1.5.2 – Food produced using Gene Technology for labelling requirements that apply to processing aids produced using gene technology.

[3] **Standard 1.5.2** varied by *inserting in the Table to clause 2* –

Food derived from herbicide-tolerant corn line DP-098140-6	
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