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FOOD STANDARDS

Food Standards Australia New Zealand

Australia New Zealand Food Standards Code – Amendment No. 98 – 2008

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Australia New Zealand Food Standards Code – Amendment No. 98 – 2008

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.

These variations are published pursuant to section 23A of the *Food Standards Australia New Zealand Act 1991*.

Citation

These variations may be collectively known as the *Australia New Zealand Food Standards Code* – Amendment No. 98 – 2008.

Commencement

These variations commence on 15 May 2008, with the exception of Item [3.7] which commencea on 15 May 2013.

SCHEDULE

[1] ***Standard 1.3.1*** *is varied by inserting in* Schedule 1*, under* item 14.2.2 Wine, sparkling wine and fortified wine –

-	Yeast mannoproteins	400	mg/kg

[2] ***Standard 1.3.4*** *is varied by omitting paragraph 3(j), substituting –*

(j) The Japanese Standard for Food Additives 6th Edition (1994); or
(k) Organisation Internationale de la Vigne et du Vin (OIV) International Oenological Codex (Edition 2006).

[3] ***Standard 1.4.2*** *is varied by –*

[3.1] *omitting from* Schedule 1 *the chemical residue definition for the chemical appearing in* Column 1 *of the Table to this sub-item, substituting the chemical residue definition appearing in* Column 2 –

COLUMN 1	COLUMN 2
TRICLABENDAZOLE	SUM OF TRICLABENDAZOLE AND METABOLITES OXIDISABLE TO KETO-TRICLABENDAZOLE AND EXPRESSED AS KETO-TRICLABENDAZOLE EQUIVALENTS

[3.2] *inserting in* Schedule 1 –

PROSULFOCARB PROSULFOCARB	
BARLEY	T*0.01
WHEAT	T*0.01

[3.3] *omitting from* Schedule 1 *the foods and associated MRLs for each of the following chemicals –*

AZOXYSTROBIN AZOXYSTROBIN	
TREE NUTS	T0.02

BIFENTHRIN BIFENTHRIN	
PEPPERS, SWEET	T0.5

CARFENTRAZONE-ETHYL CARFENTRAZONE-ETHYL	
OLIVES	*0.05

ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – EDIBLE PEEL	T2
BERRIES AND OTHER SMALL FRUITS [EXCEPT STRAWBERRY]	T2
CABBAGE HEAD	T2
COTTON SEED OIL, CRUDE	T0.5
LEGUME VEGETABLES	T2
MILKS (IN THE FAT)	T0.5
ONION, BULB	T0.2
RICE	T0.1
SHALLOT	T2
STONE FRUITS	T2

FENVALERATE FENVALERATE, SUM OF ISOMERS	
OILSEED	0.5

FLUMIOXAZIN FLUMIOXAZIN	
BROAD BEAN (DRY)	*0.1
CHICK-PEA (DRY)	*0.1
COTTON SEED	*0.1
FIELD PEA (DRY)	*0.1
LENTIL (DRY)	*0.1
LUPIN (DRY)	*0.1
RAPE SEED	*0.1

[3.4] *inserting in alphabetical order in* Schedule 1*, the foods and associated MRLs for each of the following chemicals –*

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
LETTUCE, LEAF	T0.2
AZOXYSTROBIN AZOXYSTROBIN	
ALMONDS	*0.01
TREE NUTS [EXCEPT ALMONDS]	T0.02
BIFENAZATE SUM OF BIFENAZATE AND BIFENAZATE DIAZENE (DIAZENECARBOXYLIC ACID, 2-(4-METHOXY-[1,1'-BIPHENYL-3-YL] 1-METHYLETHYL ESTER), EXPRESSED AS BIFENAZATE	
ALMONDS	T0.1
BIFENTHRIN BIFENTHRIN	
PEPPERS	T0.5
CARFENTRAZONE-ETHYL CARFENTRAZONE-ETHYL	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – EDIBLE PEEL	*0.05
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL	*0.05
CITRUS FRUITS	*0.05
ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
CABBAGES, HEAD	1
MILKS	0.02
FENVALERATE FENVALERATE, SUM OF ISOMERS	
OILSEED [EXCEPT PEANUT]	0.5
PEANUT	T0.1
FLUMIOXAZIN FLUMIOXAZIN	
OILSEED	*0.1
PULSES	*0.1
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
PERSIMMON, JAPANESE	T1
METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL *SEE ALSO* THIODICARB	
MACADAMIA NUTS	T1
OXAMYL SUM OF OXAMYL AND 2-HYDROXYIMINO-N,N-DIMETHYL-2-(METHYLTHIO)-ACETAMIDE, EXPRESSED AS OXAMYL	
PEPPERS, SWEET	1
TEBUFENOZIDE TEBUFENOZIDE	
RAMBUTAN	T3
THIAMETHOXAM *COMMODITIES OF PLANT ORIGIN*: THIAMETHOXAM *COMMODITIES OF ANIMAL ORIGIN*: SUM OF THIAMETHOXAM AND N-(2-CHLORO-THIAZOL-5-YLMETHYL)-N'-METHYL-N'-NITRO-GUANIDINE, EXPRESSED AS THIAMETHOXAM	
MANGO	T0.1

[3.5] *omitting from* Schedule 1*, under the entries for the following chemicals, the maximum residue limit for the food, substituting –*

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
LETTUCE, HEAD	0.05

ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL	2
BROCCOLI	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
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
TREE NUTS	0.05

[3.6] *inserting in alphabetical order in* Schedule 2 –

1,4-DICHLOROBENZENE 1,4-DICHLOROBENZENE	
HONEY	TE0.1

[3.7] *omitting from* Schedule 2 –

1,4-DICHLOROBENZENE 1,4-DICHLOROBENZENE	
HONEY	TE0.1

[4] ***Standard 4.5.1*** *is varied by inserting in the* Table to clause 3 –

Yeast mannoproteins