



# New Zealand Gazette

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## Food Standards Australia New Zealand

### Amendment No. 62 to the *Food Standards Code*

**FOOD STANDARDS AUSTRALIA NEW ZEALAND**  
**VARIATIONS TO THE *FOOD STANDARDS CODE***  
**(AMENDMENT NO. 62)**

**1. Preamble**

The variations set forth in the Schedule below are variations to the *Food Standards Code* (hereinafter called ‘the Code’) which was published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, and which has been varied from time to time.

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

**2. Citation**

These variations may be collectively known as *Amendment No. 62* to the Code.

**3. Commencement**

These variations commence on gazettal.

**4. Correction of Typographical Errors**

Amendment 61 published on 28 June 2002 contained the following typographical errors –

- On page 24 (Item [21.8]) – for Dimethomorph, the first entry should read ‘Edible offal (mammalian)’.
- On page 29 (Item [21.8]) – for Tebufenozide, the entry ‘Custard Apple T0.2’ should be omitted.
- On page 30 (Item [21.9]) – for Bifenthrin, the entry ‘Pulses \*0.02’ should be omitted.
- On page 32 (Item [21.9]) – for Chlorpyrifos, the entries ‘Oilseed T0.01’ and the entry ‘Vegetables [except as otherwise listed under this chemical] 0.01’ should be omitted.
- On page 33 (Item [21.9]) – for Endosulfan, the entry ‘Eggs 0.05’ should be omitted.
- On page 34 (Item [21.9]) – for Imidacloprid, the entries ‘Milks 0.05’ and ‘Sugar Cane T\*0.02’ should be omitted.

## SCHEDULE

[1] *Standard A18 is varied by inserting into Column 1 of the Table to clause 2, immediately after the last occurring entry –*

Food derived from insect-protected and glufosinate ammonium-tolerant DBT418 corn  
Oil derived from bromoxynil-tolerant canola line Westar-Oxy-235

[2] *Standard 1.1.1 is varied by omitting the definition of warning statement in clause 2, substituting –*

**warning statement** means a statement required by to be expressed in the text as so prescribed in this Code, in –

- (a) clause 3 of Standard 1.2.3; and
- (b) clause 3 of Standard 2.6.3; and
- (c) subclauses 15(1), 15(3) and 27(1) of Standard 2.9.1; and
- (d) paragraph 5(3)(c) and subclause 6(2) of Standard 2.9.2; and
- (e) subclauses 3(3) and 3(4) of Standard 2.9.4.

[3] *Standard 1.1.3 is varied by omitting subclause 3(1), substituting –*

(1) For the purposes of this Code, the provisions of the Australian *Food Standards Code* set out in this subclause or the provisions set out in subclauses (2), (3), (4), (5) and (6) –

- (a) paragraph (13)(c) of Standard H1; and
- (b) paragraphs (14)(a) and (14)(g) of Standard H1; and
- (c) clauses (4) and (7) of Standard H3; and
- (d) paragraph (2)(b) of Standard H4;

apply as alternate standards to the relevant entries in the Table to clause 2 in Standard 1.2.3.

[4] *Standard 1.2.1 is varied by –*

[4.1] *omitting paragraph 2(1)(b), substituting –*

- (b) the food is in inner packages not designed for sale without an outer package, other than individual portion packs with a surface area of no less than 30 cm<sup>2</sup>, which must bear a label containing a declaration of certain substances in accordance with clause 4 of Standard 1.2.3.

[4.2] *omitting paragraph 2(2)(h), substituting –*

- (h) subclause 2(3) of Standard 1.2.10; and

[4.3] *omitting clause 3, substituting –*

### 3 Labelling of food not for retail sale etc.

(1) Subject to subclause (2), food –

- (a) not for retail sale; or
- (b) not for catering purposes; or
- (c) supplied as an intra company transfer;

must bear a label containing the information prescribed in clauses 1, 2 and 3 of Standard 1.2.2, except where the –

- (d) food is other than in a package; or
- (e) food is in an inner package or packages contained in an outer package where the label on the outer package includes the information prescribed in clauses 1, 2 and 3 of Standard 1.2.2; or
- (f) food is in a transportation outer where the information that would be required on the transportation outer is clearly discernible on the labels on or attached to the packages contained within the transportation outer.

(2) The information prescribed in clause 3 of Standard 1.2.2 is not required to be on the label on a food where that information is provided in documentation accompanying that food.

[5] **Standard 1.2.3** is varied by –

[5.1] *inserting in the Table to clause 2 –*

Milk, and beverages made from soy or rice, where these foods contain no more than 2.5% m/m fat	Statement to the effect that the product is not suitable as a complete milk food for children under the age of two years
Evaporated milks, dried milks and equivalent products made from soy or rice, where these foods contain no more than 2.5% m/m fat as reconstituted according to directions for direct consumption	Statement to the effect that the product is not suitable as a complete milk food for children under the age of two years

[5.2] *omitting the Editorial Note immediately following the Table to clause 2, substituting –*

**Editorial note:**

‘Milk’ is defined in Standard 2.5.1. – ‘dried milks’ and ‘evaporated milks’ are defined in Standard 2.5.7.

The term ‘reconstituted’ in the Table to clause 2 means, in relation to evaporated milks and dried milks, reconstituted to the original level of hydration.

[6] **Standard 1.2.4** is varied by –

[6.1] *inserting in the Table of Provisions immediately after the entry for Declaration of vitamins and minerals –*

Schedule 1 Classes of additives

Schedule 2 Food additive code numbers

[6.2] *omitting* Schedule 1 *and the heading* Schedule 1, *substituting* –

## SCHEDULE 1

### Classes of additives

Prescribed class names
Acid
Acidity Regulator
Alkali
Anticaking Agent
Antioxidant
Bulking Agent
Colour
Emulsifier
Firming Agent
Flavour Enhancer
Foaming Agent
Gelling Agent
Glazing Agent
Humectant
Preservative
Raising Agent
Stabiliser
Sweetener
Thickener

Optional class names
Antifoaming Agent
Emulsifying Salt
Enzyme
Mineral Salt
Modified Starch
Vegetable Gum

[6.3] *inserting immediately after* Schedule 1 –

**Editorial note:**

Wherever possible the prescribed class names listed in Schedule 1, rather than the optional class names, should be used for declaring food additives in an ingredient list.

Permission to use the optional class names: antifoaming agent, emulsifying salt, enzyme, mineral salt, modified starch and vegetable gum, has been retained to allow the continued use of internationally accepted food labelling practices.

The substances covered in Schedule 1 may perform one or more of the technological functions listed in Schedule 5 of Standard 1.3.1, which may be performed by food additives. However, in some cases the substances may be used as processing aids and may not require labelling (for example, enzyme, antifoaming agent).

[6.4] *omitting from* Schedule 2, Part 1, Food Additive Code Numbers (alphabetical order) *the* Prescribed name *and* Code No. *for the entry* Curcumin, *substituting* –

Curcumin or turmeric	100
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[6.5] *omitting from* Schedule 2 Part 1 Food Additive Code Numbers (alphabetical order) *and* (numerical order) *the* Prescribed name *and* Code No. *for the entry* Potassium acetate, *substituting* –

Potassium acetate or potassium diacetate	261
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[6.6] *omitting from* Schedule 2, Part 2, Food Additive Code Numbers (numerical order) *the* Prescribed name *and* Code No *for the entry* Curcumin, *substituting* –

Curcumin or turmeric	100
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[6.7] *omitting from* Schedule 2 Part 2 Food Additive Code Numbers (numerical order) *the* Prescribed name *and* Code No. *for the entry* Potassium acetate, *substituting* –

Potassium acetate or potassium diacetate	261
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[7] **Standard 1.2.8** *is varied by omitting clause 3, substituting* –

### 3 Nutrition information requirements and exemptions

Subject to clause 4, the label on a package of food must include a nutrition information panel except where the food is –

- (a) sold at fund-raising events; or
- (b) an alcoholic beverage standardised in Part 2.7 of this Code; or
- (c) a herb, a spice, a herbal infusion; or
- (d) vinegar and related products as standardised in Standard 2.10.1; or
- (e) salt and salt products as standardised in Standard 2.10.2; or
- (f) tea, decaffeinated tea, decaffeinated instant or soluble tea, instant or soluble tea, coffee, decaffeinated coffee, decaffeinated instant or soluble coffee, instant or soluble coffee, as defined in Standard 1.1.2; or
- (g) an additive for the purposes of Standard 1.3.1; or
- (h) a processing aid as defined in Standard 1.3.3; or
- (i) fruit, vegetables, meat, poultry, and fish that comprise a single ingredient or category of ingredients; or
- (j) in a small package; or
- (k) gelatine as defined in Standard 1.1.2; or
- (l) water, or mineral or spring water as defined in Standard 2.6.2; or
- (m) prepared filled rolls, sandwiches, bagels and similar products; or
- (n) jam setting compound.

[7.2] *omitting from* Column 1 *and* Column 2 *of the* Table to subclause 7(3) *the entry for* Sugar, *substituting* –

Sugars	90 g
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[8] *Standard 1.2.10 is varied by –*

[8.1] *inserting in the Table of Provisions immediately following clause 4 –*

4A Method of determining the proportion of the characterising ingredient where the proportion is declared in a nutrition information panel

[8.2] *omitting clause 1 and clause 2, substituting –*

## 1 Interpretation

(1) In this Standard –

**category of ingredients** means ingredients declared in the statement of ingredients using a generic name set out in the Table to clause 4 of Standard 1.2.4.

**characterising component** means a component of a food that –

- (a) is mentioned in the name of a food; or
- (b) is usually associated with the name of a food by the consumer; or
- (c) is emphasised on the label of a food in words, pictures or graphics.

### Editorial note:

Two examples of characterising components of food are milkfat in ice cream and cocoa solids in chocolate.

**characterising ingredient** means an ingredient or category of ingredients that –

- (a) is mentioned in the name of a food; or
- (b) is usually associated with the name of a food by the consumer; or
- (c) is emphasised on the label of a food in words, pictures or graphics;

but does not include –

- (d) an ingredient or a category of ingredients which is used in small quantities for the purposes of a flavouring; or
- (e) an ingredient that is the sole ingredient of a food; or
- (f) a category of ingredients that comprises the whole of the food; or
- (g) an ingredient or category of ingredients which, while mentioned in the name of the food, is not such as to govern the choice of the consumer, because the variation in the quantity is not essential to characterise the food, or does not distinguish the food from similar foods.

(2) Compliance with labelling requirements elsewhere in this Code does not of itself constitute emphasis for the purposes of paragraph (c) of the definition of characterising component or characterising ingredient.

**Editorial note:**

Standard 1.2.4 defines ‘ingredient’ as ‘any substance, including a food additive, used in the preparation manufacture or handling of a food’. A component of a food that is naturally present in a food is not an ingredient of the food and therefore cannot be a characterising ingredient. For example, caffeine that is naturally present in coffee or tea is not an ingredient and therefore cannot be a characterising ingredient.

Examples of ingredients that are mentioned in the name of the food include ‘*strawberry* yoghurt’, and ‘*steak* and *kidney* pie’. An example of a category of ingredients mentioned in the name of the food is ‘vegetables’ in a ‘*vegetable* pastie’ and ‘meat’ in a ‘*meat* pie’.

In deciding which ingredients are ‘usually associated with the name of a food by a consumer’, e.g. ‘chilli con carne’, consideration should be given to what an appropriate descriptive name for the product might be, were this to be given.

Some examples are –

‘Chilli con carne’ could be described as ‘chilli flavoured minced beef with kidney beans’. Given this description, the proportion of ‘minced beef’ and ‘kidney beans’ should be declared. The proportion of ‘chilli’ would not be required to be declared as it is added for the purposes of a flavouring and would be exempt under paragraph (d) of the definition.

A ‘spring roll’ could be described as ‘vegetables in a light pastry’. The proportion of ‘vegetables’ in the spring roll would in this case be declared.

Examples of ingredients that are emphasised on the label of a food in words, pictures or graphics would include an illustration of ‘fruit and nuts’ in fruit and nut chocolate, or ‘cheese’ if it is emphasised by words on the label such as ‘extra cheese’.

## **2 Declaration of characterising ingredients and characterising components**

(1) Subject to subclause (2), subclause (3) and subclause (4), the label on a package of food must include a declaration of the proportion of characterising ingredients and characterising components of the food, calculated and expressed in accordance with this Standard.

(2) Where the proportion of a characterising component of a food is declared in accordance with this Standard, the proportion of ingredients or category of ingredients containing that characterising component is not required to be declared.

**Editorial note:**

For example, where the proportion of ‘cocoa solids’ in chocolate is declared, it is not necessary to declare the proportion of the ingredients that comprise the ‘cocoa solids’.

(3) A declaration of the percentage of the characterising ingredients and characterising components of a food, calculated and expressed in accordance with this Standard, where the –

(a) food is unpackaged; or



- (b) food is made and packaged on the premises from which it is sold;
- must be –
- (c) displayed on or in connection with the display of the food; or  
(d) provided to the purchaser upon request.
- (4) Subclause (1) and subclause (3) do not apply to –
- (a) food packaged in the presence of the purchaser; or  
(b) foods for catering purposes; or  
(c) food delivered packaged and ready for immediate consumption at the express order of the purchaser; or  
(d) prepared filled rolls, sandwiches, bagels and similar products; or  
(e) food sold at fund raising events; or  
(f) food in a small package; or  
(g) food standardised in Standard 2.9.1; or  
(h) cured and/or dried meat flesh in whole cuts or pieces; or  
(i) alcoholic beverages standardised in Part 2.7 of this Code.

**Editorial note:**

Cured and/or dried meat flesh in whole cuts or pieces is defined in Standard 2.2.1.

These declarations must be considered in the light of the prohibitions on false, misleading or deceptive representations in the Food or Health Acts and fair trading laws of New Zealand and the States, Territories and the Commonwealth. In so doing it is necessary to consider whether a false or misleading impression is conveyed to a purchaser of a particular food product.

In order to determine whether the characterising components or characterising ingredients of a food should be declared, a manufacturer of food should consider which declaration best reflects the nature of the food as sold. For example, milkfat is not typically an ingredient in ice cream, but would be considered to be a characterising component in ice cream, and should be so declared.

[8.3] *omitting subclause 3(1), substituting –*

(1) Subject to clause 4 and clause 4A, the proportion of a characterising ingredient or category of ingredients must be calculated in accordance with this clause, by dividing the ingoing weight of the ingredient or total weight of the ingredients within the category of ingredients by the total weight of all the ingoing ingredients of the food, and multiplying this amount by 100.

[8.4] *inserting immediately following subclause 3(4) –*

(5) The proportion of a characterising ingredient or category of ingredients may be calculated using the ingoing weight or minimum ingoing weight of the characterising ingredient or category of ingredients, provided that where a minimum ingoing weight is used, the declaration is made in accordance with paragraph 5(3)(b).

[8.5] *inserting immediately following clause 4 –*

**4A Method of determining the proportion of the characterising ingredient where the proportion is declared in a 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 or category of ingredients present in the final food.

[8.6] *omitting subclause 5(1), substituting –*

- (1) The proportion of a characterising ingredient or category of ingredients must –
- (a) be declared as a percentage, and where declared in a statement of ingredients, the percentage must immediately follow the common, descriptive or generic name of the ingredient; or
  - (b) unless otherwise specified, be declared as the average quantity, where declared in a nutrition information panel –
    - (i) per serving and per 100 g; or
    - (ii) per serving and per 100 mL.

[8.7] *omitting subclause 5(3), substituting –*

- (3) The proportion of a characterising ingredient or category of ingredients must be declared –
- (a) as the actual percentage; or
  - (b) as a minimum percentage; or
  - (c) unless otherwise specified, as the average quantity where declared in a nutrition information panel.

[8.8] *omitting subclause 6(1), substituting –*

- (1) Subject to subclause (3), the proportion of a characterising component of a food must be calculated by dividing the weight of the characterising component of the food by the total weight of the food and multiplying this amount by 100.

[8.9] *inserting immediately following subclause 6(2) –*

- (3) The proportion of a characterising component may be calculated using the actual weight or minimum weight of the characterising component, provided that where a minimum weight is used, the declaration is made in accordance with paragraph 7(3)(b).
- (4) Unless otherwise specified, where the proportion of a characterising component is declared in a nutrition information panel, the amount declared must be the average quantity of the characterising component present in the final food.

[8.10] *omitting subclause 7(1), substituting –*

- (1) The proportion of a characterising component of a food must –
  - (a) be declared as a percentage; or
  - (b) unless otherwise specified, be declared as the average quantity where declared in a nutrition information panel –
    - (i) per serving and per 100 g; or
    - (ii) per serving and per 100 mL.

[8.11] *omitting subclause 7(3), substituting –*

- (3) The proportion of a characterising component of a food must be declared –
  - (a) as an actual percentage; or
  - (b) as a minimum percentage; or
  - (c) unless otherwise specified, the average quantity, where declared in a nutrition information panel.

[9] **Standard 1.3.1** is varied by –

[9.1] *inserting in* Schedule 1, item 13.2 – Foods for infants *immediately after the entry for* Ammonium carbonates –

509	Calcium chloride	750	mg/kg
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[9.2] *omitting from* Schedule 1, item 13.2 Foods for infants –

1412	Acetylated distarch phosphate	500	mg/kg in total
1413	Phosphated distarch phosphate	500	
1414	Distarch phosphate	500	
1422	Acetylated distarch adipate	500	
1440	Hydroxypropyl starch	500	

*substituting –*

1412	Distarch phosphate	50000	mg/kg in total
1413	Phosphated distarch phosphate	50000	
1414	Acetylated distarch phosphate	50000	
1422	Acetylated distarch adipate	50000	
1440	Hydroxypropyl starch	50000	

[9.3] *inserting in* Schedule 1, item 13.3 – Formula meal replacements and formulated supplementary foods\* –

950	Acesulphame potassium	500	mg/kg
956	Alitame	85	

[9.4] *omitting from* Schedule 2 – Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1 (Alphabetical Listing) *and* (Numeric Listing) *the* INS number *and* Additive name *for the entry* Potassium acetate, *substituting*

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[9.5] *omitting from* Schedule 2 – Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1 (Alphabetical Listing) *and* (Numeric Listing) –

1100	Alpha-amylase
1101	Proteases
1102	Glucose oxidase
1104	Lipases

[9.6] *inserting immediately after* Schedule 5 –

**Editorial note:**

Food additives must perform one of the technological functions listed in Schedule 5 of Standard 1.3.1, but food additives must be declared in an ingredient list according to the food additive labelling provisions contained in Standard 1.2.4.

Wherever possible the prescribed class names listed in Schedule 1 of Standard 1.2.4 should be used rather than the optional class names. However, optional class names listed separately in Schedule 1 of Standard 1.2.4 may be used for the purposes of an ingredient list.

[10] *Standard 1.4.1 is varied by inserting in the* Table to clause 4 *immediately after the entry for* Quassine –

<b>Quinine</b>	
Mixed alcoholic drinks not elsewhere classified Tonic drinks, bitter drinks and quinine drinks	300
Wine based drinks and reduced alcohol wines	100
	300

[11] *Standard 1.4.2 is varied by* –

[11.1] *inserting in alphabetical order in* Schedule 1 –

<b>ACETAMIPRID</b>	
<i>COMMODITIES OF PLANT ORIGIN:</i> ACETAMIPRID	
<i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF ACETAMIPRID AND N-DIMETHYL ACETAMIPRID ((E)-N <sup>1</sup> -[(6-CHLORO-3-PYRIDYL)METHYL]-N <sup>2</sup> -CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID	
COTTON SEED	T0.05
CUCUMBER	T0.2
EDIBLE OFFAL (MAMMALIAN)	T*0.05
EGGS	T*0.01
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.01
POTATO	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.05
POULTRY MEAT	T*0.01
TOMATO	T0.1

<b>CEPHAPIRIN</b> CEPHAPIRIN AND DES-ACETYLCEPHAPIRIN, EXPRESSED AS CEPHAPIRIN	
CATTLE, EDIBLE OFFAL OF	*0.02
CATTLE MEAT	*0.02
CATTLE MILK	*0.01
<b>CGA279202</b> CGA279202	
BANANAS	T0.1
GRAPES	T3
POME FRUIT	T0.5
<b>DICHLORPROP</b> DICHLORPROP	
CITRUS FRUITS	T0.1
<b>MELOXICAM</b> MELOXICAM	
CATTLE KIDNEY	0.2
CATTLE LIVER	0.1
CATTLE MEAT	*0.01
<b>PICOLINAFEN</b> <i>COMMODITIES OF PLANT ORIGIN: PICOLINAFEN</i> <i>COMMODITIES OF ANIMAL ORIGIN: SUM OF</i> <i>PICOLINAFEN AND 6-[3-TRIFLUOROMETHYL</i> <i>PHENOXY]-2-PYRIDINE CARBOXYLIC ACID</i>	
CEREAL GRAINS	*0.02
EDIBLE OFFAL (MAMMALIAN)	0.05
FIELD PEA (DRY)	*0.02
LUPIN (DRY)	*0.02
MEAT (MAMMALIAN) (IN THE FAT)	*0.02
MILKS	*0.01
<b>QUINOXYFEN</b> QUINOXYFEN	
DRIED GRAPES	T5
GRAPES	T2
<b>QUIZALOFOP-P-TEFURYL</b> SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
BEETROOT	0.02
CABBAGES, HEAD	*0.01
CARROT	*0.02
CATTLE, EDIBLE OFFAL OF	0.2
CATTLE MEAT	0.2
CAULIFLOWER	*0.05
CHICKEN, EDIBLE OFFAL OF	*0.05
CHICKEN EGGS	*0.05
CHICKEN MEAT	*0.05
COMMON BEAN (PODS AND/OR IMMATURE SEEDS)	*0.02
CUCUMBER	*0.02
GRAPES	*0.02
GOAT, EDIBLE OFFAL OF	0.2
GOAT MEAT	0.2

MELONS [EXCEPT WATERMELON]	*0.02
MILKS	0.2
ONION, BULB	*0.02
PEANUT	*0.02
PINEAPPLE	*0.05
POTATO	*0.01
PULSES	0.2
PUMPKINS	*0.02
RADISH	*0.02
RAPE SEED	*0.02
SAFFLOWER SEED	*0.01
SHEEP, EDIBLE OFFAL OF	0.2
SHEEP MEAT	0.2
SUNFLOWER SEED	*0.05
TOMATO	*0.02
<b>SEMDURAMICIN</b> SEMDURAMICIN	
CHICKEN FAT/SKIN	0.5
CHICKEN KIDNEY	0.2
CHICKEN LIVER	0.5
CHICKEN MEAT	*0.05
<b>TRIFLOXYSTROBIN</b> SUM OF TRIFLOXYSTROBIN AND ITS ACID METABOLITE ((E,E)-METHOXYIMINO-[2-[1-(3-TRIFLUOROMETHYLPHENYL)-ETHYLIDENEAMINOXYMETHYL]PHENYL] ACETIC ACID), EXPRESSED AS TRIFLOXYSTROBIN EQUIVALENTS	
BANANA	T0.1
DRIED GRAPES	2
EDIBLE OFFAL (MAMMALIAN)	*0.05
GRAPES	0.5
MEAT (MAMMALIAN)	*0.05
MILKS	*0.02
POME FRUITS	0.3

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

<b>AMINOETHOXYVINYLGLYCINE</b> AMINOETHOXYVINYLGLYCINE	
NECTARINE	0.2
PEACH	0.2
STONE FRUITS [EXCEPT AS OTHERWISE LISTED ]	T0.2
<b>AZOXYSTROBIN</b> AZOXYSTROBIN	
POPPY SEED	T*0.02
<b>BUTAFENACIL</b> BUTAFENACIL	
GRAPES	T*0.02
POME FRUITS	T*0.02
STONE FRUITS	T*0.02

<b>CADUSAFOS</b> CADUSAFOS	
CITRUS FRUITS	*0.01
<b>DITHIOCARBAMATES</b> TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
PARSNIP	T1
<b>INDOXACARB</b> INDOXACARB	
LETTUCE, HEAD	3
TOMATO	0.2
WINE GRAPES	1
<b>METALAXYL</b> METALAXYL	
PODDED PEA (YOUNG PODS)	T1
POPPY SEED	*0.02
<b>PROCYMIDONE</b> PROCYMIDONE	
CARROT	T2
<b>SPINOSAD</b> SUM OF SPINOSYN A AND SPINOSYN D	
POULTRY FAT/SKIN	T0.2
<b>TEBUFENOZIDE</b> TEBUFENOZIDE	
PERSIMMON, JAPANESE	T1
<b>THIODICARB</b> THIODICARB	
POTATO	0.1

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

<b>AMINOETHOXYVINYLGLYCINE</b> AMINOETHOXYVINYLGLYCINE	
APPLE	0.1
<b>BIFENTHRIN</b> BIFENTHRIN	
STONE FRUITS	T1
<b>FLUDIOXONIL</b> FLUDIOXONIL	
POTATO	0.02

<b>KRESOXIM-METHYL</b>	
<i>COMMODITIES OF PLANT ORIGIN: KRESOXIM-METHYL</i>	
<i>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</i>	
APPLE	0.1
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.001
<b>MYCLOBUTANIL</b>	
MYCLOBUTANIL	
STRAWBERRY	2
<b>PROCYMIDONE</b>	
PROCYMIDONE	
SNOW PEAS	5
<b>SPINOSAD</b>	
SUM OF SPINOSYN A AND SPINOSYN D	
EGGS	T0.05
POULTRY, EDIBLE OFFAL OF	T0.05

[12] *Standard 1.4.4 is varied by –*

[12.1] *omitting from Schedule 1 –*

<i>Artemisia absinthium</i>	Common wormwood
<i>Artemisia cina Berg</i>	Levant wormseed
<i>Artemisia maritima</i>	Levant wormseed
<i>Artemisia vulgaris</i>	Mugwort

[12.2] *omitting from Column 1, Schedule 1 –*

*Mahonia aquifolia*

*substituting*

*Mahonia aquifolium*

[12.3] *omitting from Column 1, Schedule 1 –*

*Solanum lactinatum\** (see *Solanum aviculare*)

*substituting –*

*Solanum laciniatum\** (see *Solanum aviculare*)

[12.4] *inserting in Column 1, Column 2 and Column 3 respectively of Schedule 2 immediately before the entry for Chrysanthemum balsamita –*



<i>Artemisia absinthium</i>	Common wormwood	Thujone, santonin
<i>Artemisia cina Berg</i>	Levant wormseed	Thujone, santonin
<i>Artemisia maritima</i>	Levant wormseed	Thujone, santonin
<i>Artemisia vulgaris</i>	Mugwort	Thujone, santonin

[13] **Standard 1.5.2** is varied by inserting into Column 1 of the Table to clause 2, immediately after the last occurring entry –

Food derived from insect-protected and glufosinate ammonium-tolerant DBT418 corn
Oil derived from bromoxynil-tolerant canola line Westar-Oxy-235

[14] **Standard 1.6.1** is varied by omitting from the Schedule –

Molluscs, other than scallops	<i>Escherichia coli/g</i>	5	1	2.3	7
Molluscs that have undergone processing other than depuration	<i>Listeria monocytogenes/25g</i>	5	0	0	

substituting

Bivalve molluscs, other than scallops	<i>Escherichia coli/g</i>	5	1	2.3	7
Bivalve molluscs that have undergone processing other than depuration	<i>Listeria monocytogenes/25 g</i>	5	0	0	

[15] **Standard 1.6.2** is varied by omitting clause 10, and the Editorial Note following clause 10.

[16] **Standard 2.2.1** is varied by –

[16.1] omitting from the Table of Provisions the heading Schedule, substituting –

Schedule Determination of fluid in a package of frozen poultry carcass

[16.2] omitting from clause 1 the definition for sausage, substituting –

**sausage** means meat that is minced, or comminuted meat or a combination thereof, which may be combined with other foods, encased or formed into discrete units, but does not include meat formed or joined into the semblance of cuts of meat.

[17] **Standard 2.2.3** is varied by omitting paragraph 3(a), substituting –

(a) must be included on the label on the package of the fish; or

[18] **Standard 2.6.2** is varied by omitting subparagraphs 6(2)(a)(i), (ii), (iii) and (iv), substituting –

- (i) dextrose; and
- (ii) fructose; and
- (iii) glucose syrup; and
- (iv) maltodextrin; and
- (v) sucrose; and

[19] **Standard 2.9.2** is varied by –

[19.1] omitting paragraphs 9(1)(a) – (g), substituting –

- (a) paragraph 3(j); and
- (b) subclause 5(2), 5(4) and 5(5); and
- (c) clause 7; and
- (d) clause 8; and
- (e) clause 9; and
- (f) subclause 17(2).

[19.2] omitting subclause 9(2).

[19.3] omitting subclause 9(3), substituting –

(2) The nutrition information panel for food for infants must be set out in the following format –

<b>NUTRITION INFORMATION</b>		
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
(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)

[20] **Standard 2.9.3** is varied by –

[20.1] omitting Column 3 of Table 2 in the Schedule, substituting –

Column 3
<b>Maximum claim per one-meal serving (proportion ESADDI unless stated otherwise)</b>
5 µg (17%) 0.8 mg (17%) 40 µg (50%)
34 µg (17%) no claim permitted
0.50 mg (17%) no claim permitted
0.85 mg (17%) no claim permitted
42.5 µg (17%) no claim permitted
17.5 µg (25% RDI) 9 µg (13% RDI)

[20.2] *omitting from the Schedule the heading for Table 3, substituting –*

**Formulated supplementary foods and  
formulated supplementary foods for young children**

[21] *Standard 3.2.3 is varied by omitting the word Code wherever occurring in the Editorial Note following subclause 2(3), substituting Codes.*