4727



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Food Standards Australia New Zealand

Amendment No. 69

to the

Australia New Zealand
Food Standards Code



FOOD STANDARDS AUSTRALIA NEW ZEALAND

VARIATIONS TO THE AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE

(AMENDMENT NO. 69)

1. Preamble

The variations set forth in the Schedule below are variations to the *Australia New Zealand 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. 69* to the Code.

3. Commencement

These variations commence on the date of gazettal.



SCHEDULE

[1] **Standard 1.1A.2** is varied by omitting from clause (1C), 13 February 2004, substituting –

13 February 2006

- [2] *Standard 1.2.3* is varied by –
- [2.1] *omitting in the* Table to clause 2 –

Food containing aspartame	Statement to the effect that the product contains
	phenylalanine

substituting –

Food containing aspartame or aspartame-	Statement to the effect that the product contains
acesulphame salt	phenylalanine

[2.2] omitting the Editorial note 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.

Aspartame-acesulphame salt (INS 962) is specified in the Table to clause 2 because it is a food additive which is distinct from mixtures of aspartame and acesulphame K.

- [3] **Standard 1.2.4** is varied by –
- [3.1] inserting in Part 1 of Schedule 2 –

Aspartame-acesulphame salt	962

[3.2] inserting in Part 2 of Schedule 2 –

Aspartame-acesulphame salt	962
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- [4] **Standard 1.3.1** is varied by –
- [4.1] inserting in Schedule 1, under item 1.1.2 Liquid milk products and flavoured liquid milk* –

962 Aspartame-acesulphame salt 1100 mg/kg

[4.2] *inserting in* Schedule 1, *under item* 1.2.2 Fermented milk products and rennetted milk products* –



	962	Aspartame-acesulphame salt	1100	mg/kg
[4.3]	inserting in Sch	hedule 1, under item 3 ICE CR	EAM A	ND EDIBLE ICES* –
	962	Aspartame-acesulphame salt	2200	mg/kg
[4.4] or alcoh		hedule 1, <i>under item</i> 4.3.2 Fruit	ts and v	egetables in vinegar, oil, brine
	962	Aspartame-acesulphame salt	6800	mg/kg
[4.5] in hermo	<i>inserting in</i> Schetically sealed c	hedule 1, <i>under item</i> 4.3.3 Comontainers* –	mercial	ly sterile fruits and vegetables
	962	Aspartame-acesulphame salt	1100	mg/kg
[4.6] chutneys	<i>inserting in</i> Sch s and related pro	*	and ve	getable spreads including jams,
	962	Aspartame-acesulphame salt	6800	mg/kg
[4.7]	inserting in Sch	hedule 1, under item 5 CONFE	CTION	ERY –
	962	Aspartame-acesulphame salt	4500	mg/kg
[4.8] pasta)* -		hedule 1, <i>under item</i> 6.4 Flour p	products	s (including noodles and
	962	Aspartame-acesulphame salt	450	mg/kg
[4.9]	inserting in Scl	hedule 1, <i>under item</i> 7.2 Biscui	ts, cake	s and pastries* –
	962	Aspartame-acesulphame salt	450	mg/kg
[4.10]	inserting in Sch	hedule 1, under item 11.4 Table	etop swe	eeteners* –
	962	Aspartame-acesulphame salt	GMP	
[4.11] supplem	<i>inserting in</i> Sch entary foods* –		ula mea	al replacements and formulated
	962	Aspartame-acesulphame salt	1100	mg/kg
[4.12]	inserting in Sch	hedule 1, <i>under item</i> 14.1.2.2 F	ruit and	vegetable juice products* –
	962	Aspartame-acesulphame salt	1100	mg/kg
[4.13] juice pro	_	hedule 1, under item 14.1.2.2, s	ub-item	low joule fruit and vegetable
	962	Aspartame-acesulphame salt	6800	mg/kg



[4.14]	inserting in Schedule 1, under item 14.1.3 Water based flavoured drinks* -				
	962	Aspartame-acesulphame salt	6800	mg/kg	
[4.15] <i>inserting in</i> Schedule 1, <i>under item</i> 14.1.3 Water based flavoured drinks*, <i>sub-item</i> Electrolyte drink and electrolyte drink base –					
	962	Aspartame-acesulphame salt	230	mg/kg	
[4.16]	inserting	in Schedule 1, under item 14.1.3	3.1 Brewed s	soft drink	* _
	962	Aspartame-acesulphame salt	1500	mg/kg	Clause 4 limits do not apply
[4.17] infusion	_	in Schedule 1, under item 14.1.5 ilar products –	5 Coffee, co	ffee subst	titutes, tea, herbal
	962	Aspartame-acesulphame salt	1100	mg/kg	
[4.18] blanc m	inserting ange pow	in Schedule 1, under item 20.2, der –	<i>sub-item</i> cus	stard mix	, custard powder and
	962	Aspartame-acesulphame salt	1100	mg/kg	
[4.19]	inserting	in Schedule 1, under item 20.2,	sub-item jel	ly –	
	952 954	Cyclamates Saccharin	1600 160	mg/kg mg/kg	
[4.20]	inserting	in Schedule 1, under item 20.2,	<i>sub-item</i> jel	ly –	
	962	Aspartame-acesulphame salt	1100	mg/kg	
[4.21] and sna		in Schedule 1, under item 20.2,	<i>sub-item</i> dai	iry and fa	t based desserts, dips
	962	Aspartame-acesulphame salt	1100	mg/kg	
[4.22] mayonn	_	in Schedule 1, under item 20.2, salad dressings) –	<i>sub-item</i> sat	ices and t	toppings (including
	962	Aspartame-acesulphame salt	6800	mg/kg	
[4.23]	inserting	in Schedule 1, under item 20.2,	sub-item sou	up bases ((made up as directed) –
	962	Aspartame-acesulphame salt	6800	mg/kg	
[5]	Standard	d 1.3.4 is varied by omitting subc	clause 2(b), s	substitutii	ng –
		the fourth edition of the Food Cl Academy of Sciences and the Na		-	_

of America in Washington, D.C. (1996), including supplements published to take effect on 1 December 1997, 31 March 2000 and 31 December 2001; or



[6] **Standard 1.4.2** is varied by –

$[6.1] \quad \textit{omitting from Schedule 1 under the entry for the following chemical the chemical residue definition, substituting} \, - \,$

GLUFOSINATE AND GLUFOSINATE-AMMONIUM

SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)

[6.2] inserting in Schedule 1–

FLUNIXIN				
FLUNIXIN				
CATTLE KIDNEY	0.02			
CATTLE LIVER	0.02			
CATTLE MEAT (IN THE FAT)	0.02			
RACTOPAMINE	RACTOPAMINE			
{T}RACTOPAMINE				
PIG FAT	T0.02			
PIG, KIDNEY	T0.1			
PIG, LIVER	T0.05			
PIG MEAT	T0.02			

2 (THIOCY ANOMETHY	л тшо)	
2-(THIOCYANOMETHYLTHIO)		
BENZOTHIAZOLE		
2-(THIOCYANOMETHYLTHIO)B		
COTTON SEED	T*0.01	
TOLFENAMIC AC	ID	
TOLFENAMIC AC	ID	
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	

$[6.3] \quad \textit{omitting from Schedule 1 the foods and associated MRLs for each of the following chemicals} \, -$

AZOXYSTROBIN	
AZOXYSTROBIN	
PISTACHIO NUT	T*0.01
Bifenthrin	
BIFENTHRIN	
STONE FRUIT	T1
CARBARYL	
Carbaryl	
CHERVIL	T10
GALANGAL, RHIZOMES	T5
HERBS	T10
RUCOLA (ROCKET)	T10
CHLORFENAPYR	
CHLORFENAPYR	
PEAR	0.5
CYFLUTHRIN	
CYFLUTHRIN, SUM OF ISOMERS	
ONION, BULB	0.02

CYHALOTHRIN		
CYHALOTHRIN, SUM OF ISOMERS		
ALL OTHER FOODS	*0.01	
CATTLE MEAT (IN THE FAT)	0.5	
GOAT MEAT (IN THE FAT)	0.1	
PIG MEAT (IN THE FAT)	0.1	
SHEEP MEAT (IN THE FAT)	0.1	
DITHIOCARBAMATES		
TOTAL DITHIOCARBAMATES, DETERMINE	ED AS	
CARBON DISULPHIDE EVOLVED DURING A	ACID	
DIGESTION AND EXPRESSED AS MILLIGRAMS OF		
CARBON DISULPHIDE PER KILOGRAM OF FOOD		
EGG PLANT (AUBERGINE)	3	
OKRA	3	
PEPPERS (CAPSICUMS)	T3	
SWEET CORN (CORN-ON-THE-	0.5	
COB)		
Томато	3	
Pyrazophos		
PYRAZOPHOS		
FRUITING VEGETABLES,	0.2	
CUCURBITS		



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

AZOXYSTROBIN AZOXYSTROBIN	
Mango	T0.5
TREE NUTS	T0.02
Driver ZOVE	
Bentazone Bentazone	
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
	*0.03
RICE	*0.03
BENZYLADENINE BENZYLADENINE	-
PEAR	T0.2
BIFENTHRIN	
BIFENTHRIN	1
STONE FRUITS [EXCEPT CHERRIES]	1
Buprofezin Buprofezin	
CUCUMBER	T0.5
EGG PLANT	T1
GRAPES	T*0.01
PEAR	T*0.01
	T0.5
SQUASH, SUMMER TOMATO	10.3 T1
TOMATO	11
CAPTAN	
CAPTAN	15
DRIED GRAPES	*0.02
EGGS	
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
TREE NUTS	T0.3
CHLORFENAPYR CHLORFENAPYR	
CHINESE CABBAGE	0.5
POME FRUITS	0.5
CHLOROTHALONIL CHLOROTHALONIL	
RICE	T*0.1
Carrier ogrammy	
CYHALOTHRIN CYHALOTHRIN, SUM OF ISOMERS	
·	0.5
MEAT (MAMMALIAN) (IN THE FAT)	0.5
101)	

DIAFENTHIURON	
SUM OF DIAFENTHIURON; N-[2,6-BIS(1-	
METHYLETHYL)-4-PHENOXYPHENYL]-N'-(1	l 1
DIMETHYLETHYL)UREA; AND N-[2,6-BIS(
METHYLETHYL)-4-PHENOXYPHENYL]-N'-(1	
DIMETHYLETHYL) CARBODIIMIDE, EXPRESS	SED
AS DIAFENTHIURON	
PEANUT	T0.1
DIAZINON	
DIAZINON	
PARSLEY	T.07
DICHLORVOS	
DICHLORVOS	
RAPE SEED	T0.1
DITHIOCARBAMATES	
TOTAL DITHIOCARBAMATES, DETERMINED	AS
CARBON DISULPHIDE EVOLVED DURING AC	
DIGESTION AND EXPRESSED AS MILLIGRAMS	
CARBON DISULPHIDE PER KILOGRAM OF FO	
FRUITING VEGETABLES, OTHER	3
THAN CUCURBITS [EXCEPT	
ROSELLE]	
EMAMECTIN	
EMAMECTIN B1A, PLUS ITS 8,9-Z ISOMER A	ND
EMAMECTIN B1B, PLUS ITS 8,9-Z ISOMER	
	Γ*0.01
·	1 0.01
THAN CUCURBITS	TO 2
LETTUCE, HEAD	T0.2
LETTUCE, LEAF	T0.2
FLUTRIAFOL	
FLUTRIAFOL	
GARDEN PEA (YOUNG PODS)	*0.01
GLUFOSINATE AND GLUFOSINATE-	
AMMONIUM	
SUM OF GLUFOSINATE-AMMONIUM, N-ACE	ΓΥΙ.
GLUFOSINATE AND 3-[HYDROXY(METHYL	
PHOSPHINOL] PROPIONIC ACID, EXPRESSED	AS
GLUFOSINATE (FREE ACID)	*0.05
EGGS	*0.05
POULTRY, EDIBLE OFFAL OF	*0.1
POULTRY MEAT	*0.05
RAPE SEED	*0.05
Indoxacarb Indoxacarb	
EGGPLANT	0.5
EGGS	*0.01
MUNG BEAN (DRY)	0.2
PEPPERS (CAPSICUMS)	0.5
POULTRY (EDIBLE OFFAL OF)	*0.01
POULTRY MEAT (IN THE FAT)	*0.01



SOYA BEAN (DRY) SOYA BEAN OIL, REFINED STONE FRUITS [EXCEPT	0.2 0.2 2	
CHERRIES]		
IPRODIONE		
IPRODIONE		
PISTACHIO NUT	T*0.05	
MELOXICAM		
MELOXICAM		
CATTLE MILK	0.005	
METHOPRENE		
METHOPRENE METHOPRENE, SUM OF CIS- AND TRANS-		
ISOMERS	1101110	
BARRAMUNDI	T1	
METHOXYFENOZIDE		
METHOXYFENOZIDE	*0.01	
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) (IN THE	*0.01 *0.01	
FAT)	.0.01	
MILKS	*0.01	
MEVINPHOS		
MEVINPHOS		
MILKS	*0.05	
PENDIMETHALIN		
PENDIMETHALIN		
Томато	T*0.05	
PIRIMICARB	_	
SUM OF PIRIMICARB, DIMETHYL-PIR		
AND N-FORMYL-(METHYLAMINO) ANALOGUE		
AND DIMETHYLFORMAMIDO-PIRIMICARB,		
EXPRESSED AS PIRIMICARE		
TREE NUTS	T*0.05	

Drongovezore	
PROPICONAZOLE	
PROPICONAZOLE	то 2
TREE NUTS	T0.2
PYMETROZINE	
PYMETROZINE	
ALMONDS	T*0.02
EGG PLANT	T0.05
EGGS	*0.01
PISTACHIO NUT	T*0.02
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
Томато	T0.2
_	
PYRAZOPHOS	
Pyrazophos	
CUCUMBER	T2
FRUITING VEGETABLES, CUCURBITS	0.2
[EXCEPT CUCUMBER]	
De mare de mare	
PYRIDABEN	
PYRIDABEN	T*0.05
TREE NUTS	T*0.05
THIACLOPRID	
THIACLOPRID	
THIACLOPRID	
	*0.02
EDIBLE OFFAL (MAMMALIAN)	*0.02 *0.02
	*0.02
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN)	
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN)	*0.02
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS	*0.02
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM	*0.02
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON	*0.02 *0.01
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON COTTON SEED OIL, EDIBLE	*0.02 *0.01
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON COTTON SEED OIL, EDIBLE EDIBLE OFFAL (MAMMALIAN) EGGS	*0.02 *0.01 *0.01 *0.01
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON COTTON SEED OIL, EDIBLE EDIBLE OFFAL (MAMMALIAN)	*0.02 *0.01 *0.01 *0.01 *0.01
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON COTTON SEED OIL, EDIBLE EDIBLE OFFAL (MAMMALIAN) EGGS MEAT (MAMMALIAN) MILKS	*0.02 *0.01 *0.01 *0.01 *0.01 *0.01 *0.01
EDIBLE OFFAL (MAMMALIAN) MEAT (MAMMALIAN) MILKS TRIFLOXYSULFURON SODIUM TRIFLOXYSULFURON COTTON SEED OIL, EDIBLE EDIBLE OFFAL (MAMMALIAN) EGGS MEAT (MAMMALIAN)	*0.02 *0.01 *0.01 *0.01 *0.01 *0.01

[6.5] omitting from Schedule 1, under the entries for the following chemicals, the maximum residue limit for the food, substituting -

AZOXYSTROBIN AZOXYSTROBIN	
EDIBLE OFFAL (MAMMALIAN)	*0.01
CAPTAN CAPTAN	
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
MILKS	*0.01

CARBENDAZIM		
SUM OF CARBENDAZIM AND 2-		
AMINOBENZIMIDAZOLE, EXPRESSED AS		
CARBENDAZIM		
CUSTARD APPLE	1	
CHLOROTHALONIL		
CHLOROTHALONIL		
PERSIMMON, JAPANESE	T5	
CYHALOTHRIN		
CYHALOTHRIN, SUM OF ISOMERS		
SORGHUM	0.5	



DITHIOCARBAMATE		
TOTAL DITHIOCARBAMATES, DETERMINED AS		
CARBON DISULPHIDE EVOLVED DURING ACID		
DIGESTION AND EXPRESSED AS MILLIGRAMS OF		
CARBON DISULPHIDE PER KILOGRAM OF FOOD		
PERSIMMON, JAPANESE	3	
EMAMECTIN		
EMAMECTIN B1A, PLUS ITS 8,9-Z ISOMER AND		
EMAMECTIN B1B, PLUS ITS 8,9-Z ISOMER		
EDIBLE OFFAL (MAMMALIAN)	0.01	
GRAPES *(0.002	
ETHEPHON		
ETHEPHON		
NECTARINE	0.01	
FLUQUINCONAZOLE		
FLUQUINCONAZOLE		
RAPE SEED	*0.01	
Trum Low Conner		
IMIDACLOPRID		
SUM OF IMIDACLOPRID AND METABOLITES		
CONTAINING THE 6-	IGED	
CHLOROPYRIDINYMETHYLENEMOIETY, EXPRES	SED	
AS IMIDACLOPRID	0.2	
CELERY	0.3	
INDOVACADD		
INDOXACARB INDOXACARB		
INDOXACARB CHICK-PEA	0.2	
CHICK-PEA	0.2	
IPRODIONE		
IPRODIONE		
RAPE SEED	0.5	

METHOMYL	
SUM OF METHOMYL AND METHYL	
HYDROXYTHIOACETIMIDATE ('METHO	
OXIME') EXPRESSED AS METHOMYI	
SEE ALSO THIODICARB	_
GUAVA	3
Gonvi	J
METHOXYFENOZIDE	
METHOXYFENOZIDE	2
COTTON SEED	3
Томато	3
MEVINPHOS	
MEVINPHOS	
BRASSICA (COLE OR CABBAGE)	0.3
VEGETABLES	
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
Pymetrozine	
Pymetrozine	
COTTON SEED	*0.02
COTTON SEED OIL, EDIBLE	*0.02
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
Pyriproxyfen	
PYRIPROXYFEN	
COTTON SEED	T*0.01
FRUITING VEGETABLES, OTHER	T1
THAN CUCURBITS	
THIACLOPRID	
THIACLOPRID	
POME FRUITS	1
TRIFLOXYSULFURON SODIUM	
TRIFLOXYSULFURON	
COTTON SEED	*0.01
COTTON SEED OIL, CRUDE	*0.01
<u> </u>	

[7] Standard 1.5.2 is varied by inserting into Column 1 of the Table to clause 2 –

Food derived from insect-protected corn event MON863

- [8] *Standard 2.9.2* is varied by –
- [8.1] omitting paragraph 9(1)(b), substituting
 - (b) paragraph 5(1)(e) as it relates to saturated fat and subclauses 5(2), 5(4) and 5(5); and
- [8.2] omitting the nutrition information panel in subclause 9(2), substituting –



NUTRITION INFORMATION

Servings per package: (insert number of servings)

Serving size: g (or mL or other units as appropriate)

8-18	11 1	
	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)

