

Food Standards Code

NI2002—180

Volume 2

**Incorporating amendments
up to and including
Amendment 58**

Current as at: 1 January 2002

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The *Australia New Zealand Food Authority Act 1991* defines the *Australia New Zealand Food Standards Code* as:

'the code published under the name *Food Standards Code* in the *Gazette* on 27 August 1987 together with any amendments of the standards of that Code:

- (a) approved by the Council before this Act commenced and published in the *Gazette* as forming part of that code; or
- (b) made under this Act'.

Relevant State and Territory legislation should be consulted to determine the law in each State and Territory in relation to food standards.



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**TRANSITIONAL STANDARD FOR THE OPERATION
OF VOLUME 1 AND VOLUME 2
OF THE
FOOD STANDARDS CODE**

Purpose

This Standard will operate from the time Volume 2 of the *Food Standards Code* (known as the joint *Australia New Zealand Food Standards Code*) comes into effect until such time as both Volume 1 (known as the *Australian Food Standards Code*) and relevant regulations within the *New Zealand Food Regulations 1984* are repealed.

During this transitional period, this Standard requires that food either comply with Volume One (existing *Australian Food Standards Code*) or with Volume 2 (the joint *Australia New Zealand Food Standards Code*). In New Zealand, Volume One and Volume Two operate as alternatives to the *New Zealand Food Regulations 1984*. Therefore, for New Zealand purposes, food must comply with the *New Zealand Food Regulations 1984* or Volume One or Volume Two, but not a combination of any two or three.

Manufacturers will need to choose which volume they wish to manufacture to for the food manufactured. Food may not comply with a combination of parts of Volume One, parts of Volume Two and, in New Zealand parts of the *Food Regulations*. It should be noted that, other than those Standards in Chapter 3 of Volume Two, which only apply in Australia, the requirement does not apply to the manufacturer but rather the food being manufactured. Therefore, if the manufacturer makes two kinds of food, this Standard allows one kind of food to be manufactured, say to Volume One requirements, and the other kind of food to Volume Two.

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- 1 Interpretation
- 2 Transitional operation of Volume One and Volume Two

Clauses

1 Interpretation

Volume One means Volume One the *Australia New Zealand Food Standards Code* published under the name *Food Standards Code* or, in the case of New Zealand, that Code other than Standard A14 and clauses (2) and (4) of Standard K2.

Volume Two means Volume Two of the *Australia New Zealand Food Standards Code*, published under the name *Food Standards Code* or in the case of New Zealand, that Code other than Chapter 3.

2 Transitional operation of Volume One and Volume Two

- (1) Food must comply with –

- (a) Volume One; or
- (b) Volume Two;

but not a combination of the both.

- (2) Notwithstanding the operation of subclause (1) –
 - (a) food businesses and food handlers must comply with Chapter 3 of Volume Two; and
 - (b) food must comply with Standard A18 of Volume One; and
 - (c) for the purposes of infant formula products, Volume One exclusively applies.
- (3) Paragraphs (2)(a) and (b) do not apply in New Zealand.

Editorial note:

In New Zealand, Volume One and Volume Two operate as alternatives to the *New Zealand Food Regulations 1984*. Therefore, for New Zealand purposes, food must comply with the New Zealand Food Regulations or Volume One or Volume Two, but not a combination of any two or three.

FOOD STANDARDS CODE

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COMMENTARY

THE AUSTRALIA NEW ZEALAND FOOD STANDARDS SYSTEM

The Australia New Zealand food standards system is a cooperative arrangement between Australia, New Zealand and the Australian States and mainland Territories to develop and implement uniform food standards.

The system for the development of joint Australia New Zealand food standards is established under a treaty between Australia and New Zealand signed in December 1995. Within Australia, the system is based upon a 1991 Commonwealth, State and Territory Agreement in relation to the adoption of uniform food standard.

The system is implemented by food legislation in each State and Territory and in New Zealand, and by the *Australia New Zealand Food Authority Act 1991* (the ANZFA Act) of the Commonwealth of Australia. The ANZFA Act establishes the mechanisms for the development of joint food regulatory measures (a food standard or a code of practice) and creates the Australia New Zealand Food Authority as the agency responsible for the development and maintenance of a joint Australia New Zealand Food Standards Code.

Although food standards are developed by the Australia New Zealand Food Authority, responsibility for enforcing and policing food standards rests with the States and Territories in Australia and the New Zealand government in New Zealand. Each government has one or more agencies responsible for food surveillance within their health administration charged with the task of ensuring the requirements of the *Food Standards Code* are met.

Australia New Zealand Food Standards Code

The *Food Standards Code* is a collection of individual food standards. Standards on related matters are grouped together into Parts, which in turn are collected together into three Chapters. Chapter 1 deals with standards which apply to all foods, however, New Zealand regulates its own Maximum Residue Limits (MRLs) for food, and Standard 1.4.2 regulates MRLs in Australia only. Chapter 2 deals with standards affecting particular classes of foods. Chapter 3 deals with food hygiene issues in Australia. New Zealand has its own food hygiene arrangements, and food hygiene is not part of the joint food standards system.

Food standards have the force of law. It is an offence in New Zealand, and a criminal offence in Australia to supply food which does not comply with relevant food standards. Notwithstanding food standards, it is also an offence to sell food which is damaged, deteriorated or perished, which is adulterated, or which is unfit for human consumption. Because food standards are given legal effect by State, Territory and New Zealand laws, it is important to read this Food Standards Code in conjunction with the relevant food legislation.

This Code should also be read in conjunction with other applicable laws, such as the *Australian Trade Practices Act 1974* and the New Zealand and State and Territory Fair Trading Acts. The provisions in these Acts, particularly relating to conduct which is false, misleading or deceptive, apply to the supply of food in trade and commerce.

Food standards are developed or varied by the Australia New Zealand Food Authority, either by application from any agency or body or by a proposal of its own initiative. Notices are published in Australia and New Zealand seeking comment from the public on applications and proposals.

When assessing a food regulatory measure matter, the Authority is required to take into account:

- any submissions received from the public in response to its public notices;
- three statutory objectives listed in order of priority:
 - (a) the protection of public health and safety;
 - (b) the provision of adequate information relating to food to enable consumers to make informed choices;
 - (c) the prevention of misleading or deceptive conduct;
- Other factors set out in the Act, are:
 - (a) the need for standards to be based on risk analysis using the best available scientific evidence;
 - (b) the promotion of consistency between domestic and international food standards;
 - (c) the desirability of an efficient and internationally competitive food industry; and
 - (d) the promotion of fair trading in food.
- relevant New Zealand standards; and
- any other relevant matters.

Standards or variations to standards developed by the Authority are recommended for adoption to a council of Health Ministers known as the Australia New Zealand Food Standards Council. This Council is the decision-making body about food standards. It meets approximately twice a year, but most business is conducted out-of-session through correspondence.

Standards adopted by the Council are published in the Commonwealth of Australia Gazette and the New Zealand Gazette. Where appropriate, a commencement date for the standard is also specified. The standards published in the Gazettes are adopted by reference and without amendment into the food laws of the States and Territories and of New Zealand.

How to seek a variation to a food standard

If you wish to apply for the development of a new standard, or variation of an existing standard, an application form can be obtained by writing to the Standards Liaison Officer at either of the addresses shown below:

Australia New Zealand Food Authority
PO Box 7186
Canberra MC ACT 2610
AUSTRALIA

Australia New Zealand Food Authority
PO Box 10559 The Terrace
Wellington 6036
NEW ZEALAND

Food Standards Code

Part 1.1 - Preliminary

- 1.1.1 Preliminary Provisions - Application, Interpretation and General Prohibitions
- 1.1.2 Supplementary Definitions for Foods
- 1.1.3 Transitional and Temporary Standards

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STANDARD 1.1.1

PRELIMINARY PROVISIONS – APPLICATION, INTERPRETATION AND GENERAL PROHIBITIONS

Purpose

This Standard sets out preliminary provisions which apply generally to the *Australia New Zealand Food Standards Code*. General application and interpretation provisions are contained in this Standard. Application and interpretation provisions specific to individual food standards are to be found in those specific standards.

This Standard should always be consulted as a starting point in the use of the Code because it regulates the general operation of the Code in its entirety. Many definitions which have general application to the Code are contained in this Standard.

Editorial note:

This Code is adopted as the required standards for food produced in New Zealand and the States, Territories and Commonwealth of Australia in relation to food sold and/or imported into both countries under the following Acts -

Food Act 1981 (New Zealand)

Health Act 1911 (Western Australia)

Food Act 1992 (Australian Capital Territory)

Food Act 1981 (Queensland)

Food Act 1989 (New South Wales)

Food Act 1998 (Tasmania)

Food Act 1986 (Northern Territory)

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Division 1 – Interpretation and Application

1 Application of this Code

Unless specifically provided elsewhere in this Code, the provisions of this Code apply to food which is -

- (a) sold or prepared for sale in Australia and/or New Zealand; and/or imported into Australia and/or New Zealand.

Editorial note:

Food for which no specific standard is contained in Chapter 2 of this Code, must comply with the general provisions of Chapter 1.

2 Interpretation

Unless expressly defined elsewhere in this Code -

Act means the Act, as amended or, as the case may be, Ordinance of a State, Territory, External Territory, Commonwealth or New Zealand, under the authority of which this Code is enforced.

ANZS means a joint Australia New Zealand Standard published by Standards Australia.

AOAC means the publication entitled *Official methods of Analysis of AOAC International* published by AOAC International, Virginia USA and includes earlier editions of this publication under its previous name.

AS means an Australian Standard published by Standards Australia.

Australian Approved Name means a name included in the *Herbal Substances AAN List of the Australian Approved Names List*.

Australian Approved Names List means the list of names or terms included in the document entitled *Australian Approved Names for Pharmaceutical Substances* published by the Therapeutic Goods Administration in its edition *TGA Approved Terminology for Medicines* dated July 1999.

average quantity in relation to a substance in a food is the quantity determined from one or more of the following -

- (a) the manufacturer's analysis of the food; or
- (b) calculation from the actual or average quantity of nutrients in the ingredients used; or
- (c) calculation from generally accepted data;

which best represents the quantity of the substance that the food contains, allowing for seasonal variability and other known factors that could cause actual values to vary.

Editorial note:

The substances referred to in the definition of 'average quantity' are, for example, sodium, potassium, fatty acids, amino acids and vitamins and minerals.

bulk cargo container means an article of transport equipment, being a lift van, movable tank, or other similar structure –

- (a) of a permanent character and accordingly strong enough to be suitable for repeated use; and
- (b) specifically designed to facilitate the carriage of goods by one or more modes of transport, without immediate repacking; and
- (c) fitted with devices permitting its ready handling and its transfer from one mode of transport to another; and
- (d) so designed as to be easy to fill and empty; and
- (e) having an internal volume of one cubic metre or more; and
- (f) includes the normal accessories and equipment of the container, when imported with the container and used exclusively with it; and
- (g) shipping container or aircraft cargo container;

but does not include -

- (h) any vehicle, or any ordinary packing case, crate, box, or other similar article used for packing.

business address means a description of the location of the premises from which the business in question is being operated, but does not include a postal address.

claim means any statement, representation, information, design, words or reference in relation to a food which is not mandatory in this Code.

Editorial note:

A claim may be made for example, on the label on a package of food or in an advertisement.

Code means the *Australia New Zealand Food Standards Code* as defined in section 3 of the *Australia New Zealand Food Authority Act 1991*.

code number, used in relation to a food additive, means either –

- (a) the number set out in the Schedules to Standard 1.3.1 in relation to that food additive; or
- (b) the number referred to in (a) preceded by the letter 'E'.

Commonwealth means the Commonwealth of Australia.

component means any substance including a food additive used in the preparation of an ingredient and present in the final product in a primary or modified form.

ESADDI means, for a vitamin or mineral in column 1 of the Schedule, the Estimated Safe and Adequate Daily Dietary Intake, specified for that vitamin or mineral –

- (a) in column 3; and
- (b) in column 4 for children aged one to three years;

calculated and expressed in the form specified in column 2.

fund raising events means events that raise funds solely for community or charitable causes and not for personal financial gain.

label means any tag, brand, mark or statement in writing or any representation or design or descriptive matter on or attached to or used in connection with or accompanying any food or package.

lot means a quantity of food which is prepared or packed under essentially the same conditions usually –

- (a) from a particular preparation or packing unit; and
- (b) during a particular time ordinarily not exceeding 24 hours.

lot identification means information which indicates, in a clearly identifiable form, the -

- (a) premises where the food was packed or prepared; and
- (b) lot of the food in question.

nutrition information panel or **panel** means a panel which complies with the requirements of Division 2 of Standard 1.2.8.

nutritive substance means a substance not normally consumed as a food in itself and not normally used as an ingredient of food, but which, after extraction and/or refinement, or synthesis, is intentionally added to a food to achieve a nutritional purpose, and includes vitamins, minerals, amino acids, electrolytes and nucleotides.

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

package means any container or wrapper in or by which food intended for sale is wholly or partly encased, covered, enclosed, contained or packaged and, in the case of food carried or sold or intended to be carried and sold in more than one package, includes every such package, but does not include –

- (a) bulk cargo containers; or
- (b) pallet overwraps; or
- (c) crates and packages which do not obscure labels on the food; or
- (d) transportation vehicles.

permitted form means a form of a vitamin or mineral specified in column 2 of the Schedule.

prescribed name means a name by which a food is defined or described in a Standard, and is declared in this Code to be a prescribed name.

RDI means, for a vitamin or mineral in column 1 of the Schedule, the Recommended Dietary Intake, specified for that vitamin or mineral –

- (a) in column 3; and
- (b) in column 4 for children aged one to three years;

calculated and expressed in the form specified in column 2.

Editorial note:

The RDIs used in this Code are based on those published by the National Health and Medical Research Council (NHMRC) of Australia in 1991.

relevant authority means the authority responsible for the enforcement of this Code.

State means a State of the Commonwealth of Australia.

statement of ingredients means a statement as required in Standard 1.2.4 in this Code.

supplier means the packer, manufacturer, vendor or importer of the food in question.

Territory means a Territory of the Commonwealth of Australia.

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

- (a) clause 3 of Standard 1.1.3; and
- (b) clause 3 of Standard 1.2.3; and
- (c) clause 3 of Standard 2.6.3; and
- (d) subclauses 15(1), 15(3), and 27(1) of Standard 2.9.1; and
- (e) paragraph 5(3)(c) and subclause 6(2) of Standard 2.9.2; and
- (f) subclauses 3(3) and 3(4) of Standard 2.9.4.

3 Prescribed standards for food

A reference in this Code to the nature, substance, composition, strength, weight, volume, quantity, purity or quality of any food, article, ingredient or component is the prescribed standard for that food, article, ingredient or component.

Editorial note:

It is an offence under State and Territory and Commonwealth legislation for food not to comply with a prescribed standard where a prescribed standard has been established for that food. This Code establishes that ‘prescribed standard’.

It is an offence under the New Zealand *Food Act 1981* for food not to comply with applicable food standards issued under that Act.

4 Reference to Acts

In this Code, a reference to an Act includes any regulations made under that Act.

5 Guidelines and editorial notes

- (1) In this Code, guidelines as developed by the Australia New Zealand Food Authority pursuant to paragraph 7(1)(c) of the *Australia New Zealand Food Authority Act 1991*, to assist in the interpretation of the Code are not legally binding.
- (2) In this Code, editorial notes are for information only and are not legally binding.

6 Units of measurement

- (1) A symbol of measurement used in this Code -
 - (a) has the meaning assigned to it under the Australian *National Measurement Act 1960* as amended, or the New Zealand *Weights and Measures Act 1987*; or
 - (b) if there is no meaning assigned under the Australian *National Measurement Act 1960* as amended, or the New Zealand *Weights and Measures Act 1987* as amended, has the meaning assigned to it in the Systeme Internationale d’Unites; or

- (c) if there is no meaning assigned in the Australian *National Measurement Act 1960* or the New Zealand *Weights and Measures Act 1987* as amended or the Systeme Internationale d'Unites, has the same meaning assigned to it in the Glossary of Units in this Standard.

(2) 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.

7 Interpretation of compositional provisions

A reference to a compositional permission or requirement in this Code is a reference to the composition of the final food, unless expressly stated otherwise.

8 Glossary of symbols and units

Symbols and units used in this Code have the following meanings –

| 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/kilogram |
| Gy | Grays |
| J | joule |
| kg | kilogram |
| kJ | kilojoule |
| kPa | kilopascal |
| L or l | litre |
| M | Molar concentration |
| mg | milligram |
| mg/kg | milligram/kilogram |
| milliequiv | milliequivalent |
| mL or ml | millilitre |
| m/m | mass per mass |
| mm | millimetre |
| mmol | millimole |
| mOsm | milliosmoles |
| nm | nanometre |
| Osm | osmoles |
| Pa | pascal |
| ppm | parts per million |
| µg or mcg | microgram |
| µg/kg | microgram/kilogram |
| µL or µl | microlitre |
| µm | micrometre |

Division 2 – General Prohibitions

9 Prohibition on addition of nutritive substances to food

Nutritive substances must not be added to food unless expressly permitted in this Code.

10 Addition of 'other foods'

- (1) A reference to the addition or use of 'other foods' in the composition of a food for which a standard is prescribed is not a permission for the addition or use of a nutritive substance, vitamin, mineral, processing aid or food additive in the food.
- (2) A reference to the addition or use of 'foods' in Part 1.3 of this Code, is not a permission for the addition of a nutritive substance, vitamin, mineral, processing aid or food additive to a food.
- (3) In cases where no specific foods are authorised for addition in a standard, any other food or anything that may be lawfully added to that food may be added.
- (4) Compositional requirements for a food apply to the final food irrespective of any presence or permission to add other foods.

11 Prohibition on altering labels

- (1) Subject to subclause (2), the label on package of food must not be altered, removed, erased, obliterated or obscured except with the permission of the relevant authority.
- (2) A package of food may be relabelled by placing a new label over the incorrect one provided that the new label is not able to be removed so that the incorrect information is visible.

12 Modification of prescribed statements

A statement or information which is required by this Code or the relevant Act to be included in a label or advertisement for food, may include words which modify that statement or information provided that those words do not contradict, or detract from the intended effect of, the required statement or information.

13 Application of labelling provisions to advertising

Advertisements for food must not contain any statement, information, designs or representations which are prohibited by this Code from being included in a label for that food.

SCHEDULE

Permitted Forms of Recommended Dietary Intakes (RDIs) and Estimated Safe and Adequate Daily Dietary Intakes (ESADDIs) for Vitamins and Minerals

| Column 1 | Column 2 | Column 3 | Column 4 |
|-------------------------|---|--|---|
| Vitamin or Mineral | Permitted Forms | RDI (unless stated otherwise) | RDI (unless stated otherwise) for children aged 1 – 3 years |
| Vitamins | | | |
| Vitamin A | Retinol Forms Vitamin A (retinol) Vitamin A acetate (retinyl acetate) Vitamin A palmitate (retinyl palmitate) Vitamin A propionate (retinyl propionate) Carotenoid Forms beta-apo-8'-carotenal beta -carotene-synthetic carotenes-natural beta -apo-8'-carotenoic acid ethyl ester | 750 µg retinol equivalents ¹ | 300 µg retinol equivalents ¹ |
| Thiamin (Vitamin B1) | Thiamin hydrochloride Thiamin mononitrate Thiamin monophosphate | 1.1 mg thiamin | 0.5 mg thiamin |
| Riboflavin (Vitamin B2) | Riboflavin Riboflavin 5'-phosphate sodium | 1.7 mg riboflavin | 0.8 mg riboflavin |
| Niacin | Niacinamide (nicotinamide) Nicotinic acid | 10 mg niacin ² | 5 mg niacin ² |
| Folate | Folic acid | 200 µg folic acid | 100 µg folic acid |
| Vitamin B ₆ | Pyridoxine hydrochloride | 1.6 mg pyridoxine | 0.7 mg pyridoxine |
| Vitamin B ₁₂ | Cyanocobalamin Hydroxocobalamin | 2.0 µg cyanocobalamin | 1.0 µg cyanocobalamin |
| Biotin | No permitted form specified | 30 µg biotin (ESADDI) | 8 µg biotin (ESADDI) |
| Pantothenic acid | No permitted form specified | 5.0 mg pantothenic acid (ESADDI) | 2.0 mg pantothenic acid (ESADDI) |
| Vitamin C | L-ascorbic acid Ascorbyl palmitate Calcium ascorbate Potassium ascorbate Sodium ascorbate | 40 mg in total of L-ascorbic acid and dehydroascorbic acid | 30 mg in total of L-ascorbic acid and dehydroascorbic acid |

SCHEDULE (continued)

| Column 1 | Column 2 | Column 3 | Column 4 |
|--------------------|--|---|---|
| Vitamin or Mineral | Permitted Forms | RDI (unless stated otherwise) | RDI (unless stated otherwise) for children aged 1 – 3 years |
| Vitamin D | Vitamin D ₂ (ergocalciferol) Vitamin D ₃ (cholecalciferol) | 10 µg cholecalciferol ³ | 5 µg cholecalciferol ³ |
| 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 | 10 mg alpha -tocopherol equivalents ⁴ | 5 mg alpha -tocopherol equivalents ⁴ |
| Vitamin K | No permitted form specified | 80 µg phylloquinone (ESADDI) | 15 µg phylloquinone (ESADDI) |
| Minerals | | | |
| 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 | 800 mg calcium | 700 mg calcium |
| Chromium | No permitted form specified | 200 µg chromium (ESADDI) | 60 µg chromium (ESADDI) |
| Copper | No permitted form specified | 3.0 mg copper (ESADDI) | 0.8 mg copper (ESADDI) |
| Iron | Ferric ammonium citrate, brown or green Ferric ammonium phosphate Ferric citrate Ferric hydroxide Ferric phosphate Ferric pyrophosphate | 12 mg iron | 6 mg iron |

SCHEDULE (continued)

| Column 1 | Column 2 | Column 3 | Column 4 |
|--------------------|--|-------------------------------|---|
| Vitamin or Mineral | Permitted Forms | RDI (unless stated otherwise) | RDI (unless stated otherwise) for children aged 1 – 3 years |
| Iron (continued) | Ferric sulphate (iron III sulphate) Ferrous carbonate Ferrous citrate Ferrous fumarate Ferrous gluconate Ferrous lactate Ferrous succinate Ferrous sulphate (iron II sulphate) Ferrous sulphate, dried Iron, reduced (ferrum reductum) | 12 mg iron | 6 mg iron |
| Iodine | Potassium iodate Potassium iodide Sodium iodate Sodium iodide | 150 µg iodine | 70 µg iodine |
| Magnesium | Magnesium carbonate Magnesium chloride Magnesium gluconate Magnesium oxide Magnesium phosphate, dibasic Magnesium phosphate, tribasic Magnesium sulphate | 320 mg magnesium | 80 mg magnesium |
| Manganese | No permitted form specified | 5.0 mg manganese (ESADDI) | 1.5 mg manganese (ESADDI) |
| Molybdenum | No permitted form specified | 250 µg molybdenum (ESADDI) | 50 µg molybdenum (ESADDI) |
| 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 | 1000 mg phosphorus | 500 mg phosphorus |

SCHEDULE (continued)

| Column 1 | Column 2 | Column 3 | Column 4 |
|--------------------|--|-------------------------------|---|
| Vitamin or Mineral | Permitted Forms | RDI (unless stated otherwise) | RDI (unless stated otherwise) for children aged 1 – 3 years |
| 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 | 1000 mg phosphorus | 500 mg phosphorus |
| Selenium | No permitted forms specified | 70 µg selenium | 25 µg selenium |
| Zinc | Zinc acetate Zinc chloride Zinc gluconate Zinc lactate Zinc oxide Zinc sulphate | 12 mg zinc | 4.5 mg zinc |

FOOTNOTES TO SCHEDULE

1 Calculation of retinol equivalents for carotenoid form of vitamin A.

| Carotenoid 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 |

2 This figure represents the proportion of the RDI provided by pre-formed niacin in foods and excludes the niacin provided from the conversion of the amino acid tryptophan.

3 Recommended daily oral intake as a supplement, for those Australians not exposed to sunlight. Because of the major role of sunlight in determining vitamin D status, a RDI for vitamin D was not developed for the Australian population.

4 Calculation of alpha-tocopherol equivalents for vitamin E.

| Vitamin E Form | Conversion Factor (µg/1 µg alpha-tocopherol equivalents) |
|--|---|
| dl-alpha-tocopherol | 1.36 |
| d-alpha-tocopherol concentrate | * |
| Tocopherols concentrate, mixed | * |
| d-alpha-tocopherol acetate | 1.10 |
| dl-alpha-tocopherol acetate | 1.49 |
| d-alpha-tocopherol acetate concentrate | * |
| d-alpha-tocopherol acid succinate | 1.23 |

*Conversion factor determined by composition of the form of Vitamin E.

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STANDARD 1.1.2

SUPPLEMENTARY DEFINITIONS FOR FOODS

Purpose

This Standard sets out definitions for foods which do not have specific compositional requirements elsewhere in this Code.

Table of Provisions

1 Definitions

Clauses

1 Definitions

In this Code -

chocolate means the confectionery product characterised by the presence of cocoa bean derivatives -

- (a) prepared from a minimum of 200 g/kg of cocoa bean derivatives; and
- (b) which contains no more than 50 g/kg of edible oils, other than cocoa butter or dairy fats.

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 and/or spices.

coffee means the product prepared by roasting and/or grinding of coffee beans.

decaffeinated coffee means coffee from which most of the caffeine has been removed and which contains no more than 1g/kg of anhydrous caffeine on a dry basis.

decaffeinated soluble coffee or instant coffee and **decaffeinated soluble or instant tea** mean soluble or instant coffee or soluble or instant tea from which most of the caffeine has been removed and which contains no more than 3g/kg of anhydrous caffeine on a dry basis.

decaffeinated tea means tea from which most of the caffeine has been removed and which contains no more than 4g/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 thereof.

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

instant tea or **soluble tea** means dried soluble solids obtained from the water extraction of tea.

peanut butter means a peanut based spread containing no less than 850 g/kg of peanuts.

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

STANDARD 1.1.3

TRANSITIONAL AND TEMPORARY STANDARDS

Purpose

This Standard temporarily applies a number of provisions of the Australian *Food Standards Code* to this Code (the *Australia New Zealand Food Standards Code*) for a 'transitional period'. This transitional period operates from the commencement of this Code to the concurrent repeal of the Australian *Food Standards Code* and the *New Zealand Food Regulations 1984*.

Table of Provisions

- | | |
|---|---|
| 1 | Prohibition on the making of health claims in relation to food |
| 2 | Country of origin labelling requirements |
| 3 | Warning statement for condensed milk, modified milk and skim milk |
| 4 | Labelling of royal jelly or food containing royal jelly |

Clauses

1 Prohibition on the making of health claims in relation to food

(1) Save where otherwise expressly prescribed by this Code, any label on a package containing or any advertisement for food shall not include a claim for therapeutic or prophylactic action or a claim described by words of similar import.

(2) Any label on a package containing or an advertisement for a food shall not include the word 'health' or any word or words of similar import as a part of or in conjunction with the name of the food.

(3) Save where otherwise expressly prescribed by this Code, any label on a package containing or any advertisement for food shall not contain any word, statement, claim, express or implied, or design that directly or by implication could be interpreted as advice of a medical nature from any person.

(4) Save where otherwise expressly prescribed by this Code, the label on a package containing or any advertisement for food shall not contain the name of or a reference to any disease or physiological condition.

(5) Subject to subclauses (6), (7) and (8), a food listed in column 1 of the Table to this subclause may have a health claim listed in column 3 of the Table made in respect of that food, provided that the food meets the relevant eligibility criteria in column 2 of the Table.

Table to subclause 1(5)

Permitted Health Claims

| Column 1 | Column 2 | Column 3 |
|--|--|---|
| Food | Eligibility Criteria Amounts specified are per each serving as specified in the nutrition information panel | Permitted Claim |
| <p><u>PRIMARY FOODS</u></p> <p><u>Eggs</u> Eggs</p> <p><u>Fruit</u> Avocado Grapefruit Orange</p> <p><u>Legumes</u> McKenzie's Borlotti Beans McKenzie's Cannellini Beans McKenzie's Chick Peas McKenzie's Dried (Whole Green) Peas McKenzie's Green Split Peas McKenzie's Haricot Beans McKenzie's Italian Style Soup Mix McKenzie's Lima Beans McKenzie's Red Kidney Beans McKenzie's Red Split Lentils McKenzie's Soya Beans McKenzie's Whole Green Lentils McKenzie's Yellow Split Peas Mellow Yellow Red Kidney Beans Mellow Yellow Soya Beans Mellow Yellow Chick Peas Sanitarium Red Kidney Beans</p> <p><u>Nuts</u> Peanuts</p> <p><u>Vegetables</u> Beetroot Broccoli Brussels Sprouts Cabbage Cauliflower English Spinach Green beans Harvest FreshCuts Vegetable Medley Leeks Lettuce Mushrooms Parsnip Sweet corn Watties Garden Peas Watties Baby Peas Watties Choice Cut Green Beans</p> | <p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than – (A) 14 g fat, of which no more than 5 g is saturated fat; (B) 500 mg sodium; and (C) 10 g in total of added sugars and honey.</p> | <p>A claim which states – (a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and (b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p> |

Table to subclause 1(5)

Permitted Health Claims (continued)

| Column 1 | Column 2 | Column 3 |
|--|---|---|
| Food | Eligibility Criteria | Permitted Claim |
| | <p>Amounts specified are per each serving as specified in the nutrition information panel</p> | |
| <p>Watties Supersweet Corn Zucchini</p> <p><u>PROCESSED FOODS</u></p> <p>Bread</p> <p>Burgen Sunflower Barley and Sunflower Seed Loaf</p> <p>Burgen High Bake Heritage Rye</p> <p>Burgen High Bake Heritage White</p> <p>Burgen High Bake Heritage Granary Malt</p> <p>Burgen High Bake Heritage Soy and Linseed</p> <p>Burgen High Bake Heritage Wholemeal</p> <p>Burgen Mixed Grain Loaf</p> <p>Burgen Mixed Grain Fruit Loaf</p> <p>Burgen Oat Bran and Honey Loaf</p> <p>Burgen Traditional Rye Loaf</p> <p>Burgen Soy-Lin Loaf</p> <p>Pro-Rol</p> <p>Swiss Maid</p> <p>Tip Top English Muffins</p> <p>Tip Top Holsom's Wholemeal</p> <p>Tip Top Holsom's Wholemeal Toast</p> <p>Tip Top Holsom's Wholemeal with Wheatgerm</p> <p>Tip Top Holsom's Wholemeal with Wheatgerm Toast</p> <p>Tip Top Hyfibe White</p> <p>Tip Top Hyfibe White Muffins</p> <p>Tip Top Hyfibe White Thick</p> <p>Tip Top Multigrain</p> <p>Tip Top Multigrain 9 Grain</p> <p>Tip Top Multigrain 9 Grain Muffins</p> <p>Tip Top Multigrain 9 Grain Toast</p> <p>Tip Top Multigrain Muffins</p> <p>Tip Top Multigrain Toast</p> <p>Tip Top Pro-Rol Thick</p> <p>Tip Top Sunblest Thick</p> <p>Tip Top Sunblest Sandwich</p> <p>Tip Top The White Stuff</p> <p>Tip Top The White Stuff Muffins</p> <p>Uncle Toby's Vitagold Bread</p> <p>Uncle Toby's Energy White Bread</p> <p>Uncle Toby's GrainsPlus Bread</p> | <p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than –</p> <p>(A) 14 g fat, of which no more than 5 g is saturated fat;</p> <p>(B) 500 mg sodium; and</p> <p>(C) 10 g in total of added sugars and honey.</p> | <p>A claim which states –</p> <p>(a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and</p> <p>(b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p> |

Table to subclause 1(5)

Permitted Health Claims (continued)

| Column 1 | Column 2 | Column 3 |
|--|---|---|
| Food | Eligibility Criteria | Permitted Claim |
| <p><u>Cereals</u> Goodman Fielder Nature's Gold Jackaroo Flour Kellogg's All Bran Kellogg's All Bran Fruit 'n Oats Kellogg's Bran Flakes Kellogg's Corn Flakes Kellogg's Golden Wheats Kellogg's Guardian Kellogg's Just Right Kellogg's Mini-Wheats Apricot Kellogg's Mini-Wheats Blackcurrent Kellogg's Mini-Wheats Strawberry Kellogg's Mini-Wheats Whole Wheat Kellogg's Special K Kellogg's Sultana Bran Lowan Flake Medley with Wild Berries Sanitarium Cornflakes* Sanitarium Fruity Bix – Apricot* Sanitarium Fruity Bix – Tropical* Sanitarium Fruity Bix – Wild Berry* Sanitarium Good Start* Sanitarium Light 'n Tasty Sanitarium Lite-Bix* Sanitarium Weet-Bix Sanitarium Weet-Bix HiBran Soy & Linseed Sanitarium Weet-Bix plus Oat Bran Uncle Toby's Lite Start Breakfast Bars Uncle Toby's Lite Start Breakfast Cereal</p> <p><u>Fruit/Vegetables</u> Golden Circle Kernel Corn Golden Circle Sliced & Baby Beetroot</p> <p><u>Juices</u> Berri Orange Juice (Long Life) – No Added Sugar Berri Orange Juice (Long Life) – Premium Berri Pure N' Fresh (Chilled Orange Juice) Citrus Tree Orange Juice Coles Apple Juice – No Added Sugar (Sourced from Berri Ltd)</p> | <p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than – (A) 14 g fat, of which no more than 5 g is saturated fat; (B) 500 mg sodium; and (C) 10 g in total of added sugars and honey.</p> | <p>A claim which states – (a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and (b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p> |

Table to subclause 1(5)

Permitted Health Claims (continued)

| Column 1 | Column 2 | Column 3 |
|---|---|---|
| Food | Eligibility Criteria Amounts specified are per each serving as specified in the nutrition information panel | Permitted Claim |
| <p>Coles Apple and Blackcurrant Juice - No Added Sugar (Sourced from Berri Ltd)</p> <p>Coles Orange Juice – No Added Sugar (Sourced from Berri Ltd)</p> <p>Coles Orange and Mango Juice – No Added Sugar (Sourced from Berri Ltd)</p> <p>Coles Viten</p> <p>Fernland Balance Orange Juice</p> <p>Golden Circle Cloudy Apple Juice</p> <p>Golden Circle Orange Juice</p> <p>Golden Circle Pineapple Juice</p> <p>Just Juice Apple</p> <p>Just Juice Orange</p> <p>McCoy Orange Juice</p> <p>Quelch Just Squeezed Orange</p> <p>Stefans Orange Juice</p> <p><u>Soy Products</u> Soy Feast Soy & Corn Fritters</p> <p><u>Extracts</u> Sanitarium Marmite</p> <p><u>Supplementary Foods</u> National Foods Edge</p> <p>*approved pending folate fortification</p> | <p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than –</p> <p>(A) 14 g fat, of which no more than 5 g is saturated fat;</p> <p>(B) 500 mg sodium; and</p> <p>(C) 10 g in total of added sugars and honey.</p> | <p>A claim which states –</p> <p>(a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and</p> <p>(b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p> |

Editorial note:

(1) Subclauses (5), (6), (7), (8) and (9) implement a pilot trial of a management system for health claims. The outcomes of the pilot will be used to assist in the evaluation of a proposal to allow wider use of health claims in food labels and advertisements. The subclauses cease to have effect on 13 August 2002.

(2) The Australia New Zealand Food Authority maintains a Register which contains the most up to date list of approved foods/products for the folate pilot. Standard 1.2.8 – Nutrition Labelling and Standard 1.3.2 – Vitamins and Minerals should be read in conjunction with clause 1 of this Standard.

- (6) A health claim must not be made in respect of the following foods -
- (a) food standardised in Part 2.7 of this Code; and
 - (b) food standardised in Standards 2.9.1, 2.9.2 and 2.9.4 of this Code; and
 - (c) formulated meal replacements as standardised in Standard 2.9.3; and
 - (d) soft cheeses and pâté.
- (7) The label on a package of food, in respect of which a health claim set out in the Table has been made, must include -
- (a) a nutrition information panel in accordance with Standard 1.2.8 of this Code, which additionally includes the average quantity of folate in one serving of the food, beside the proportion of the RDI of folate contributed by one serving of the food; and
 - (b) an asterisk accompanying the word 'folate' in the nutrition information panel which refers to a footnote advising that the RDI of 200 micrograms referred to is for adults, whereas for women, at least one month before and during pregnancy, the recommended folate intake is 400 micrograms per day; and
 - (c) an accompanying statement that it is important to maintain a varied diet; and
 - (d) a statement of particular storage, handling or cooking requirements, where the ability of a food to contain at least 40 micrograms folate per each serving depends on those requirements.
- (8) Where a label, in respect of which a health claim set out in the Table has been made, is displayed on or in connection with a food which is displayed for retail sale other than in a package, the label must include -
- (a) a nutrition information panel in accordance with Standard 1.2.8 of this Code, which additionally includes the average quantity of folate in one serving of the food, beside the proportion of the RDI of folate contributed by one serving of the food; and
 - (b) an asterisk accompanying the word 'folate' in the nutrition information panel which refers to a footnote advising that the RDI of 200 micrograms referred to is for adults, whereas for women, at least one month before and during pregnancy, the recommended folate intake is 400 micrograms per day; and

- (c) an accompanying statement that it is important to maintain a varied diet;
and

- (d) a statement of particular storage, handling or cooking requirements, where the ability of a food to contain at least 40 micrograms folate per each serving depends on those requirements.

(9) Where a health claim may be made in relation to a food in accordance with this Standard the same claim in relation to that food may be made in an advertisement, provided the advertisement includes a statement that it is important to maintain a varied diet.

2 Country of origin labelling requirements

(1) This clause does not apply to food produced in or imported into New Zealand.

(2) For the purposes of this Code, the following provisions of the Australian *Food Standards Code* apply –

- (a) clause (4) of Standard A1; and
- (b) clause (4A) of Standard D1; and
- (c) clause (5) of Standard F1; and
- (d) clause 1 of Standard M4; and
- (e) clause (2A) of Standard N1; and
- (f) clauses 8 and 9 of Standard O2; and
- (g) clauses (8) and (9) of Standard O7; and
- (h) Part 3 of Standard O9; and
- (i) paragraphs (1)(e), (12)(b), (12)(c) and (12)(d) of Standard P3.

3 Warning statement for condensed milk, modified milk and skim milk

(1) For the purposes of this Code, either 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) apply –

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

(2) The label on each package of skim milk or non-fat milk shall bear, in 3mm lettering, in the principal display panel, the words 'not suitable as a complete milk food for infants'; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(3) The label on each package of reduced-fat milk shall bear, in 3mm lettering, in the principal display panel, the words 'not suitable as a complete milk food for infants'; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(4) The label on each package of evaporated skim milk shall bear, in 3mm lettering, in the principal display panel, the words 'not suitable as a complete milk food for infants'; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(5) The label on each package of skimmed sweetened condensed milk shall bear, in 3mm lettering, in the principal display panel, the words 'not suitable as a complete milk food for infants'; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(6) The label on each package of skim milk powder shall bear, in 3mm lettering, in the principal display panel, the words 'not suitable as a complete milk food for infants'; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(7) For the purposes of subclauses (2) and (3) –

skim milk and **non-fat milk** means milk from which milk fat or cream has been removed.

reduced-fat milk means –

- (a) milk from which milk fat or cream has been partially removed; or
- (b) a mixture of non-fat milk with milk or standard milk; or
- (c) the product produced from a combination of the products specified in subparagraphs (i) and (ii).

standardised milk means pasteurised or ultra heat treated milk –

- (a) from which no substance has been removed except milk fat or cream; and
- (b) to which no substance has been added except non-fat milk or non-fat milk solids.

Editorial note:

Subclause 3(1) of this Standard sets out certain labelling requirements for condensed, modified and skim milk which are contained in the Australian *Food Standards Code*.

Subclauses (2) – (6) set out certain labelling requirements for skim and non-fat milk, reduced-fat milk, evaporated skim milk, skimmed sweetened condensed milk and skim milk powder. These subclauses set out the same requirements as those in the New Zealand Food Regulations 1984.

Clause 3 does not regulate the composition of any these products.

Clause 3 of this Standard will be reviewed prior to the *Australia New Zealand Food Standards Code* becoming the sole *Food Standards Code* in Australia and New Zealand.

4 Labelling of royal jelly or food containing royal jelly

For the purposes of this Code, the provisions of the Australian Food Standards Code set out in clause (8) of Standard K2 apply.

Food Standards Code

Part 1.2 - Labelling and other Information Requirements

Standard 1.2.1 Application of Labelling and Other Information Requirements

Standard 1.2.2 Food Identification Requirements

Standard 1.2.3 Mandatory Advisory Statements and Declarations

Standard 1.2.4 Labelling of Ingredients

Standard 1.2.5 Date Marking of Packaged Food

Standard 1.2.6 Directions for Use and Storage

Standard 1.2.7 Reserved (Representations about Food)

Standard 1.2.8 Nutrition Information Requirements

Standard 1.2.9 Legibility Requirements

Standard 1.2.10 Characterising Ingredients and Components of Food

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STANDARD 1.2.1

APPLICATION OF LABELLING AND OTHER INFORMATION REQUIREMENTS

Purpose

This Standard sets out the application of general labelling and other information requirements contained in Part 1.2. and labelling and information requirements specific to certain foods in Chapter 2 of this Code. This Part sets out the labelling requirements for food for sale and information that must be provided in conjunction with the sale of certain foods, where labelling is not required. Food Product Standards in Chapter 2 may impose additional labelling and information requirements for specific classes of food.

Table of Provisions

- 1 Interpretation
- 2 Labelling of food for retail sale or for catering purposes
- 3 Labelling of food not for retail sale etc.
- 4 Provision of information in relation to food etc.

Clauses

1 Interpretation

In this Part -

foods for catering purposes means those foods for use in restaurants, canteens, schools, caterers or self catering institutions, where food is offered for immediate consumption.

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

retail sale means sale to the public.

small package means a package with a surface area of less than 100cm².

transportation outer means a package which encases packaged or unpackaged foods for the purpose of transportation and distribution and which is removed before the food is used or offered for retail sale or which is not taken away by the purchaser of the food.

2 Labelling of food for retail sale or for catering purposes

(1) Subject to subclause (2), food for retail sale or for catering purposes must bear a label setting out all the information prescribed in this Code, except where –

- (a) the food is other than in a package; or
- (b) the food is in inner packages not designed for sale without an outer package other than individual portion packs which must bear a label containing a declaration of certain substances in accordance with clause 4 of Standard 1.2.3; or
- (c) the food is made and packaged on the premises from which it is sold; or
- (d) the food is packaged in the presence of the purchaser; or
- (e) the food is whole or cut fresh fruit and vegetables, except sprouting seeds or similar products, in packages that do not obscure the nature or quality of the fruit or vegetables; or
- (f) the food is delivered packaged, and ready for consumption, at the express order of the purchaser; or
- (g) the food is sold at a fund raising event.

(2) Notwithstanding subclause (1), food for retail sale or for catering purposes must comply with any requirements specified in –

- (a) subclause 2(2) of Standard 1.2.3; and
- (b) subclause 3(2) of Standard 1.2.3; and
- (c) subclause 4(2) of Standard 1.2.3; and
- (d) subclause 5(2) of Standard 1.2.3; and
- (e) subclause 4(2) of Standard 1.2.8; and
- (f) subclause 4(3) of Standard 1.2.8; and
- (g) clause 6 of Standard 1.5.3; and
- (h) subclause 2(2) of Standard 1.2.10; and
- (i) subclause 4(3) of Standard 2.2.1; and
- (j) clauses 5, 6, and 10 of Standard 2.2.1; and
- (k) clause 3 of Standard 2.2.3; and
- (l) subclause 3(2) of Standard 2.6.3; and
- (m) subclause 3(3) of Standard 2.6.4; and
- (n) subclause 3(4) of Standard 2.6.4.

3 Labelling of food not for retail sale etc.

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.

4 Provision of information in relation to food not for retail sale etc.

(1) Where a purchaser or relevant authority has so requested, a package of food which is -

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

must be accompanied by sufficient information in relation to that food to enable the purchaser to comply with the –

- (d) compositional requirements of this Code; and
- (e) labelling or other declaration requirements of this Code.

(2) The information referred to in subclause (1) must be supplied in writing where the relevant authority or purchaser has so requested.

Editorial note:

Under paragraph 3(b) food for catering purposes must be labelled in accordance with clause 2. Therefore, the labelling requirements for food for retail sale also apply to food for catering purposes.

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STANDARD 1.2.2

FOOD IDENTIFICATION REQUIREMENTS

Purpose

This Standard requires that certain information must be included on the label on a food in order to be able to identify the food in question. The labels on a package of food for retail sale, other than in the circumstances listed in Standard 1.2.1 must include, in addition to the information prescribed in this Standard, the information prescribed elsewhere in Part 1.2 of this Code.

Table of Provisions

- | | |
|---|------------------------------|
| 1 | Name of food |
| 2 | Lot identification |
| 3 | Name and address of supplier |

Clauses

1 Name of food

- (1) The label on a package of food must include -
- (a) the prescribed name of the food, where the name of a food is declared in this Code to be a prescribed name; and
 - (b) in any other case, a name or a description of the food sufficient to indicate the true nature of the food.
- (2) For the purposes of paragraph (1)(b), the definitions of certain foods as set out in Chapter 2 of this Code, do not of themselves establish the name of the food.

| |
|---|
| <p>Editorial note:</p> <p>For example, the definitions for –</p> <ul style="list-style-type: none">1. Bread in Standard 2.1.12. Fermented milk in Standard 2.5.33. Ice cream in Standard 2.5.6 |
|---|

2 Lot identification

The label on a package of food must include its lot identification, unless the food is -

- (a) an individual portion of ice cream or ice confection; or
- (b) in small packages, and the bulk packages and the bulk container in which the food is stored or displayed for sale includes lot identification.

3 Name and address of supplier

The label on a package of food must include the name and business address in Australia or New Zealand, of the supplier of the food.

Editorial note:

'Supplier' is defined in Standard 1.1.1 to include the packer, manufacturer, vendor or importer of the food in question.

STANDARD 1.2.3

MANDATORY WARNING AND ADVISORY STATEMENTS AND DECLARATIONS

Purpose

This Standard sets out mandatory advisory statements and declarations which must be made in relation to certain foods or foods containing certain substances.

Table of Provisions

| | |
|---|--|
| 1 | Interpretation |
| 2 | Mandatory advisory statements and declarations |
| 3 | Mandatory warning statements and declarations |
| 4 | Mandatory declaration of certain substances in food |
| 5 | Advisory statement in relation to foods containing polyols or polydextrose |

Clauses

1 Interpretation

In this Standard -

bee pollen means pollen collected from the legs of bees.

pollen means the fine powdery substance discharged from the anthers of flowers.

propolis means the reddish resinous cement collected by bees from the buds of trees which is used to stop up crevices in hives and strengthen the cells.

royal jelly means the milky white viscous secretion from the salivary glands of honey bees.

2 Mandatory advisory statements and declarations

(1) The label on a package of food listed in column 1 of the Table to this clause must include the advisory statement listed in relation to that food in column 2 of the Table.

(2) Where a food listed in column 1 of the Table to this clause is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the advisory statement listed in relation to that food in column 2 of the Table, must be –

- (a) displayed on or in connection with the display of the food; or
- (b) provided to the purchaser upon request.

Editorial note:

Paragraph 2(2)(b) allows the retailer of a food to provide the information specified in the Table to clause 2 verbally or in writing.

Table to clause 2

| Column 1 | Column 2 |
|--|--|
| Food | Advisory Statement |
| Food containing aspartame | Statement to the effect that the product contains phenylalanine |
| Food containing quinine | Statement to the effect that the product contains quinine |
| Food containing guarana or extracts of guarana | Statement to the effect that the product contains caffeine |
| Food regulated in Standard 2.4.2 containing phytosterol esters | Statements to the effect that - <ol style="list-style-type: none"> 1. the product should be consumed in moderation as part of a diet low in saturated fats and high in fruit and vegetables; 2. the product is not recommended for infants, children and pregnant or lactating women unless under medical supervision; and 3. consumers on cholesterol-lowering medication should seek medical advice on the use of this product in conjunction with their medication. |
| Kola beverages containing added caffeine | Statement to the effect that the product contains caffeine |
| Unpasteurised egg products | Statement to the effect that the product is unpasteurised |
| Unpasteurised milk and liquid milk products | Statement to the effect that the product has not been pasteurised |

Editorial note:

The requirement for warning statements on condensed, skim and modified milks is contained in Standard 1.1.3, Transitional Standards.

3 Mandatory warning statements and declarations

(1) The label on a package of food listed in column 1 of the Table to this clause must include the warning statement listed in relation to that food in column 2 of the Table.

(2) Where a food listed in column 1 of the Table to this clause, is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the warning statement listed in relation to that food in column 2 of the Table, must be displayed on or in connection with the display of the food.

Table to clause 3

| Column 1 | Column 2 |
|----------|-------------------|
| Food | Warning Statement |
| | |

Drafting note:

ANZFA in Proposal P154 is currently considering the necessity and/or content of a prescribed warning statement in relation to food containing royal jelly. Until Proposal P154 settles this issue, the existing requirements in Australia and New Zealand remain unchanged. In Australia, Standard 1.1.3 of Volume 2 requires compliance with Standard K2. In New Zealand the mandatory food standard in relation to royal jelly remains in force.

4 Mandatory declaration of certain substances in food

(1) The presence in a food of any of the substances listed in the Table to this clause, must be declared in accordance with subclause (2), when present as -

- (a) an ingredient; or
- (b) an ingredient of a compound ingredient; or
- (c) a food additive or component of a food additive; or
- (d) a processing aid or component of a processing aid.

(2) Any substances required to be declared by subclause (1) must be –

- (a) declared on the label on a package of the food; or
- (b) where the food is not required to bear a label pursuant to clause 2 of Standard 1.2.1 -
 - (i) displayed on or in connection with the display of the food; or
 - (ii) provided to the purchaser upon request.

Editorial note:

Paragraph 4(2)(b) allows the retailer of a food to provide the information specified in the Table to clause 2 verbally or in writing.

Table to clause 4

| |
|--|
| Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains other than where these substances are present in beer and spirits standardised in Standards 2.7.2 and 2.7.5 respectively |
| Crustacea and their products |
| Egg and egg products |
| Fish and fish products |
| Milk and milk products |
| Nuts and sesame seeds and their products |
| Peanuts and soybeans, and their products |
| Added Sulphites in concentrations of 10mg/kg or more |

Table to clause 4 (continued)

| |
|--|
| Royal jelly presented as a food or royal jelly present in a food |
| Bee pollen |
| Propolis |

Editorial notes:

1. Clause 4 can be complied with by listing those substances in the Table in the ingredient list.

2. Any exemptions in relation to ingredient listing do not override the requirement to declare the presence of the substances listed in the Table to clause 4.

3. Manufacturers occasionally substitute one ingredient for another within the same class of foods. Where this involves a substance listed in the Table to clause 4 there must be an indication on the label that the substance is in the food. Manufacturers may indicate in the ingredient list that the product contains one substance or another (e.g. brazil nuts or cashew nuts) in cases where substitutions occur regularly.

4. Expressions such as 'egg and egg product' or 'crustacea and their products' include all products derived from the substance listed in the Table to clause 4.

5. Sulphites should be declared in the same manner as other food additives.

5 Advisory statement in relation to foods containing polyols or polydextrose

(1) The label on a package of food must include an advisory statement to the effect that excess consumption of the food may have a laxative effect, where the food contains any of the substances –

- (a) listed in Table 1 to this clause, either singularly or in combination at a level of or in excess of 10g/100g; or
- (b) listed in Table 2 to this clause, either singularly or in combination at a level of or in excess of 25g/100g; or
- (c) listed in Table 1 in combination with any of the substances listed in Table 2 at a level of or in excess of 10g/100g.

(2) Where food containing any of the substances referred to in subclause (1) is not required to bear a label pursuant to clause 2 of Standard 1.2.1, an advisory statement to the effect that excess consumption of the food may have a laxative effect, must be –

- (a) displayed on or in connection with the display of the food; or
- (b) provided to the purchaser upon request.

Editorial note:

Paragraph 5(2)(b) allows the retailer of a food to provide the information specified in the Table to clause 2 verbally or in writing.

Table 1 to clause 5

| Substance |
|------------------|
| Lactitol |
| Maltitol |
| Maltitol syrup |
| Mannitol |
| Xylitol |

Table 2 to clause 5

| Substance |
|------------------|
| Erythritol |
| Isomalt |
| Polydextrose |
| Sorbitol |

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STANDARD 1.2.4

LABELLING OF INGREDIENTS

Purpose

This Standard sets out specific requirements for the labelling and naming of ingredients and compound ingredients.

Table of Provisions

| | |
|------------|---|
| 1 | Interpretation |
| 2 | Requirement for statement of ingredients |
| 3 | All ingredients to be listed in a statement of ingredients |
| 4 | Ingredients to be listed by common, descriptive or generic name |
| 5 | Ingredients to be listed in descending order of ingoing weight |
| 6 | Declaration of compound ingredients |
| 7 | Declaration of alternative ingredients |
| 8 | Declaration of food additives |
| 9 | Declaration of vitamins and minerals |
| Schedule 1 | Classes of additives |
| Schedule 2 | Food additive code numbers |

Clauses

1 Interpretation

In this Standard -

compound ingredient means an ingredient of a food which is itself made from two or more ingredients.

ingredient means any substance, including a food additive, used in the preparation, manufacture or handling of a food.

2 Requirement for statement of ingredients

The label on a package of food must include a statement of ingredients unless -

- (a) the food is labelled with the name of the food which would otherwise be those ingredients listed in the ingredient list; or
- (b) the food is an alcoholic beverage standardised in Part 2.7 of this Code; or
- (c) the food is contained in a small package; or
- (d) the food is liquid milk and milk products and cream and cream products sold in glass bottles with no label other than that on the foil cap.

Editorial note:

Clause 4 of Standard 1.2.3 requires the presence of certain substances in food (which are listed in the Table to the clause) to always be declared in the label, for example, egg and egg products. Therefore, the exemptions listed in clause 2 of this Standard do not apply in relation to those substances.

‘INGREDIENTS’, ‘INGREDIENTS IN DESCENDING ORDER’, ‘MADE FROM’, ‘CONSISTS OF’ or ‘CONTAINS’ or words to that effect may be used as a heading to the statement of ingredients.

3 All ingredients to be listed in a statement of ingredients

A statement of ingredients must list every ingredient in the food unless the ingredient is -

- (a) an ingredient of a flavouring as defined in Schedule 5 of Standard 1.3.1; or
- (b) a volatile ingredient which is completely removed during manufacture; or
- (c) added water where –
 - (i) the water is added to reconstitute dehydrated or concentrated ingredients;
 - (ii) the water forms part of broth, brine or syrup which is declared in the ingredient list or is part of the name of the food; or
 - (iii) the water constitutes less than 5% of the final food; or
- (d) a substance used as a processing aid in accordance with Standard 1.3.3.

4 Ingredients to be listed by common, descriptive or generic name

Ingredients must be declared in the statement of ingredients using -

- (a) the common name of the ingredient; or
- (b) a name that describes the true nature of the ingredient; or
- (c) where applicable, a generic name set out in the Table to this clause.

Editorial note:

The term ‘common name’ does not have a technical meaning for the purposes of paragraph 4(a), and should be given its ordinary meaning.

The names of ingredients should be sufficiently detailed and accurate to ensure they are not false, misleading or deceptive, or likely to mislead or deceive. The generic names listed in the Table to Clause 5 may be accompanied by a suitable word or words to further specify the ingredient for example, cheese powder, poultry meat fillets, dried vegetables.

Table to Clause 4

| Generic name | Conditions for Use |
|---------------------|--|
| cereals | Where the cereal is wheat, rye, barley, oats or spelt then the specific name of the cereal must be declared. |
| cheese | No specific condition set |
| cocoa butter | No specific condition set |
| crystallised fruit | No specific condition set |
| fats or oils | <ol style="list-style-type: none"> 1. Must be qualified as to whether the source is animal or vegetable 2. Where the source of vegetable oil is peanut, soy bean or sesame the specific source name must be declared 3. In the case of dairy products, including ice cream, the source of animal fats or oils must be specifically declared |
| fish | If crustacea, the specific name of the crustacea must be declared |
| fruit | No specific condition set |
| gum base | No specific condition set |
| herbs | No specific condition set |
| meat | No specific condition set |
| milk protein | No specific condition set |
| milk solids | No specific condition set |
| nuts | The specific name of the nut must be declared |
| poultry meat | No specific condition set |
| spices | No specific condition set |
| starch | Where the source of the starch is wheat, rye, barley, oats or spelt then the specific name of the cereal must be declared. The name 'starch' may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes |
| sugar | <ol style="list-style-type: none"> 1. May be used to describe; white sugar, white refined sugar, caster sugar, castor sugar, loaf sugar, or cube sugar, icing sugar, coffee sugar, coffee crystals, raw sugar 2. The word 'sugars' must not be used in a statement of ingredients |
| vegetables | No specific condition set |

Editorial note:

'Milk solids' may be used to describe milk powder, skim milk powder, dried milk products standardised in this Code and/or any two or more of the following ingredients: whey, whey powder, whey proteins, lactose, caseinates, milk proteins and milk fat.

5 Ingredients to be listed in descending order of ingoing weight

(1) Ingredients must be declared in the statement of ingredients in descending order of ingoing weight, except -

- (a) where a dehydrated or concentrated ingredient is reconstituted during preparation, manufacture or handling of the food, in which case, the position of that ingredient in the statement of ingredients may be determined by the weight of the ingredient before concentration or dehydration; and/or
- (b) where any dehydrated or concentrated food is intended to be reconstituted in accordance with directions, in which case, the ingredients may be stated in descending order of proportion by weight in the reconstituted product,

provided it is clear that the ingredients are being declared in order of their weight when reconstituted; and/or

- (c) added water and volatile ingredients, which must be declared in accordance with subclause 5(2); and/or
- (d) compound ingredients, which must be declared in accordance with clause 6.

Editorial note:

The statement of ingredients may be headed, for example, by the words ‘ingredients when reconstituted’ to make it clear that the ingredients are being declared in order of their weight when reconstituted.

(2) Added water or a volatile ingredient must be declared in the statement of ingredients immediately following the ingredient with the closest higher ingoing weight but shall be calculated in accordance with the ingoing weight of the added water or volatile ingredient minus the amount of that ingredient that is removed and/or used for reconstitution of dehydrated or concentrated ingredients during preparation, manufacture or handling of the food.

6 Declaration of compound ingredients

- (1) A compound ingredient must be declared in the statement of ingredients either -
 - (a) except in the case of food standardised in Standard 2.9.2, by declaring the compound ingredient by name in its appropriate place in the statement of ingredients, and listing its ingredients in accordance with subclause (2); or
 - (b) by declaring all of the ingredients of the compound ingredient separately as if they were individual ingredients of the final food.

Editorial note:

For example, the statement of ingredients for canned spaghetti might read

‘spaghetti (flour, egg, water), meat, sugar, water’

under option (a) or

‘flour, meat, egg, sugar, water’

under option (b).

(2) Except in the case of an alcoholic beverage specified in Part 2.7 of this Code, those ingredients of a compound ingredient must be declared by listing them in brackets after the name of the compound ingredient, in descending order of ingoing weight in the compound ingredient as specified in the Table to this clause.

Table to clause 6

| Amount of compound ingredient in the food | Ingredients of the compound ingredient to be included in the statement of ingredients |
|--|---|
| 5% or more | all ingredients |
| less than 5% | subject to clause 4 of Standard 1.2.3, all food additives in the compound ingredient where the food additive is performing a technological function in the final food |

Editorial note:

Determining when a food additive is performing a technological function in a food may be difficult at times and will depend on the nature of the compound ingredient which contains the additive and the food in which the compound ingredient is used. In this regard, manufacturers should consider what the critical factors are in the final food (e.g. shelf life, colour, texture) and determine whether the food additives added via compound ingredients are functioning in such a way as to affect these critical factors. If they are, then it is likely that the food additives are performing a technological function in the final food and should therefore be declared.

Some food additives, added as part of the compound ingredients, may not be performing a technological function in the final food because of some processing. For example, a preservative in apple pulp will not necessarily be performing a technological function once the apple pulp has been added to a pie and then baked. Likewise, lecithin in milk powder which is then incorporated into a cake mix is not likely to be performing a function in the cake. Manufacturers need to consider this when designing labels.

Manufacturers could obtain information from ingredient suppliers or food additive manufacturers about whether a food additive may or may not be performing a technological function in the final food. This type of information would also be valuable should a manufacturer be asked to substantiate why a particular additive is or is not being declared in an ingredient list.

7 Declaration of alternative ingredients

Where the composition of a food may be 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.

Editorial note:

For example the statement of ingredients for a biscuit may read; flour, safflower oil or sunflower oil, sugar, water.

8 Declaration of food additives

- (1) Food additives must be declared in accordance with the ingredient labelling requirements of this Standard.
- (2) Where an additive must be declared and can be classified in one of the classes of additives listed in Schedule 1 of this Standard the additive must be declared by the name of that class followed by the additive's specific name or code number in brackets, as indicated in Schedule 2 of this Standard.
- (3) Subclause (2) does not apply to the declaration of the optional class name 'enzyme'.
- (4) Where a food additive is capable of being classified in more than one class, the most appropriate class name must be used.
- (5) A food additive that cannot be classified in one of the classes specified in Schedule 1 must be declared in the statement of ingredients by use of its prescribed name.
- (6) Subject to subclause (9), where a flavouring is added to or used in a food as an ingredient it must be declared in the statement of ingredients by either -
 - (a) the word 'flavouring' or 'flavour'; or
 - (b) a more specific name or description of the flavouring.
- (7) Where L-glutamic acid, monosodium glutamate, monopotassium L-glutamate, calcium di-L-glutamate, monoammonium L-glutamate, magnesium di-L-glutamate, disodium guanylate, disodium inosinate, and disodium 5'-ribonucleotides are added to a food as a flavouring, their presence must be specifically declared by their name or code number.
- (8) Where the composition of a food may be subject to minor variations by the substitution of an additive which performs a similar function, the statement of ingredients may list both additives in a way which makes it clear that alternative or substitute additives are being declared.
- (9) Where caffeine is added to a food it must be declared in the ingredient list as caffeine.

Editorial note:

For the purposes of subclause 8(3), enzymes need only be declared by the class name 'enzyme' and not by specifically declaring the name of the enzyme.

An example for subclause 8(8) is where a manufacturer chooses to use preservative X for 6 months of the year and preservative Y for the rest of the year, one label may indicate that either preservative was used in the preparation, manufacture or handling of the food e.g. preservative (X or Y) where X and Y may be expressed as either the additive's specific name or code number, if any.

Manufacturers may use additional words to qualify class names or food additives, subject to the following -

In Australia, the provisions of the State and Territory Food and Health Acts, State and Territory Fair Trading Acts, and *Trade Practices Act 1974* as they relate to false, misleading or deceptive conduct and/or representations; and

In New Zealand, the *Food Act 1981* and the *Fair Trading Act 1986*, as they relate to false, misleading or deceptive conduct and/or representations.

9 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 clause 8 of this Standard using the class name ‘vitamin’ or ‘mineral’.

SCHEDULE 1

| Prescribed | Optional |
|-------------------|-------------------|
| 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 | |

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

| Prescribed Name | Code No. | Prescribed Name | Code No. |
|--|----------|---|----------|
| Acacia or gum Arabic | 414 | Black PN | |
| Acesulphame potassium | 950 | Brilliant Blue FCF | 133 |
| Acetic acid, glacial | 260 | Brown HT | 155 |
| Acetic and fatty acid esters of glycerol | 472a | Butylated hydroxyanisole | 320 |
| Acetylated distarch adipate | 1422 | Butylated hydroxytoluene | 321 |
| Acetylated distarch phosphate | 1414 | Calcium acetate | 263 |
| Acid treated starch | 1401 | Calcium alginate | 404 |
| Adipic acid | 355 | Calcium aluminium silicate | 556 |
| Agar | 406 | Calcium ascorbate | 302 |
| Alginic acid | 400 | Calcium benzoate | 213 |
| Alitame | 956 | Calcium carbonate | 170 |
| Alkaline treated starch | 1402 | Calcium chloride | 509 |
| Alkanet or Alkannin | 103 | Calcium citrate | 333 |
| Allura red AC | 129 | Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA | 385 |
| Aluminium | 173 | Calcium fumarate | 367 |
| Aluminium, calcium, sodium, magnesium, potassium and ammonium salts of fatty acids | 470 | Calcium gluconate | 578 |
| Aluminium silicate | 559 | Calcium glutamate | 623 |
| Amaranth | 123 | Calcium hydroxide | 526 |
| Ammonium acetate | 264 | Calcium lactate | 327 |
| Ammonium adipates | 359 | Calcium lactylate | 482 |
| Ammonium alginate | 403 | Calcium malate | 352 |
| Ammonium bicarbonate | 503 | Calcium oleyl lactylate | 482 |
| Ammonium chloride | 510 | Calcium oxide | 529 |
| Ammonium citrate | 380 | Calcium phosphate, dibasic or calcium hydrogen phosphate | 341 |
| Ammonium fumarate | 368 | Calcium phosphate, monobasic or calcium dihydrogen phosphate | 341 |
| Ammonium hydrogen carbonate | 503 | Calcium phosphate, tribasic | 341 |
| Ammonium lactate | 328 | Calcium propionate | 282 |
| Ammonium malate | 349 | Calcium silicate | 552 |
| Ammonium phosphate, dibasic | 342 | Calcium sorbate | 203 |
| Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates | 342 | Calcium stearoyl lactylate | 482 |
| Ammonium salts of phosphatidic acid | 442 | Calcium sulphate | 516 |
| α -Amylase | 1100 | Calcium tartrate | 354 |
| Annatto extracts | 160b | Caramel I | 150a |
| Anthocyanins or Grape skin extract or Blackcurrant extract | 163 | Caramel II | 150b |
| Arabinogalactan or larch gum | 409 | Caramel III | 150c |
| Ascorbic acid | 300 | Caramel IV | 150d |
| Ascorbyl palmitate | 304 | Carbon blacks or Vegetable carbon | 153 |
| Aspartame | 951 | Carbon dioxide | 290 |
| Azorubine or Carmoisine | 122 | Carnauba wax | 903 |
| b-apo-8' Carotenoic acid methyl or ethyl ester | 160f | Carotene | 160a |
| b-apo-8' Carotenal | 160e | Carrageenan | 407 |
| Beeswax, white and yellow | 901 | Cellulose microcrystalline | 460 |
| Beet red | 162 | Cellulose, powdered | 460 |
| Bentonite | 558 | Chlorophyll | 140 |
| Benzoic acid | 210 | Chlorophyll-copper complex | 141 |
| Bleached starch | 1403 | Chlorophyllin copper complex, sodium and potassium salts | 141 |
| Bone phosphate | 542 | Choline salts | 1001 |
| Brilliant black BN or Brilliant | 151 | Citric acid | 330 |
| | | Citric and fatty acid esters of glycerol | 472c |
| | | Cochineal or carmines or carminic acid | 120 |

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

| Prescribed Name | Code No. | Prescribed Name | Code No. |
|---|----------|---|----------|
| Cupric sulphate | 519 | Lactic acid | 270 |
| Curcumin | 100 | Lactic and fatty acid esters of glycerol | 472b |
| Cyclamate or calcium cyclamate or sodium cyclamate | 952 | Lactitol | 966 |
| Dextrin roasted starch | 1400 | Lecithin | 322 |
| Diacetyltartaric and fatty acid esters of glycerol | 472e | Lipases | 1104 |
| Dimethyl dicarbonate | 242 | Locust bean gum or carob bean gum | 410 |
| Diocetyl sodium sulphosuccinate | 480 | Lutein | 161b |
| Disodium 5'-ribonucleotides | 635 | Lycopene | 160d |
| Disodium 5'-guanylate | 627 | Lysozyme | 1105 |
| Disodium 5'-inosinate | 631 | Magnesium carbonate | 504 |
| Distarch phosphate or Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride | 1412 | Magnesium chloride | 511 |
| Dodecyl gallate | 312 | Magnesium gluconate | 580 |
| Enzyme treated starches | 1405 | Magnesium glutamate | 625 |
| Erythorbic acid | 315 | Magnesium lactate | 329 |
| Erythrosine | 127 | Magnesium oxide | 530 |
| Ethyl maltol | 637 | Magnesium phosphate, dibasic | 343 |
| Fast green FCF | 143 | Magnesium phosphate, monobasic | 343 |
| Ferric ammonium citrate | 381 | Magnesium phosphate, tribasic | 343 |
| Ferrous gluconate | 579 | Magnesium silicate or Talc | 553 |
| Flavoxanthin | 161a | Magnesium sulphate | 518 |
| Fumaric acid | 297 | Malic acid | 296 |
| Gellan gum | 418 | Maltitol and maltitol syrup or hydrogenated glucose syrup | 965 |
| Glucono δ -lactone or Glucono delta-lactone | 575 | Maltol | 636 |
| Glucose oxidase | 1102 | Mannitol | 421 |
| L-glutamic acid | 620 | Metatartaric acid | 353 |
| Glycerin or glycerol | 422 | Methyl ethyl cellulose | 465 |
| Glycerol esters of wood rosins | 445 | Methyl cellulose | 461 |
| Glycine | 640 | Methylparaben or Methyl-p-hydroxy-benzoate | 218 |
| Gold | 175 | Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)' | 472f |
| Green S | 142 | Mono- and di-glycerides of fatty acids | 471 |
| Guar gum | 412 | Monoammonium L-glutamate | 624 |
| 4-hexylresorcinol | - | Monopotassium L-glutamate | 622 |
| Hydrochloric acid | 507 | Monosodium L-glutamate or MSG | 621 |
| Hydroxypropyl distarch phosphate | 1442 | Monostarch phosphate | 1410 |
| Hydroxypropyl methylcellulose | 464 | Natamycin or pimaricin | 235 |
| Hydroxypropyl starch | 1440 | Neotame | - |
| Indigotine | 132 | Nisin | 234 |
| Iron oxide | 172 | Nitrogen | 941 |
| Isomalt | 953 | Nitrous oxide | 942 |
| Karaya gum | 416 | Octyl gallate | 311 |
| Kryptoxanthin | 161c | Oxidised polyethylene | 914 |
| L-cystine monohydrochloride | 920 | Oxidised starch | 1404 |
| L-Leucine | 641 | Paprika oleoresins | 160c |
| | | Pectin | 440 |
| | | Petrolatum or petroleum jelly | 905b |

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

| Prescribed Name | Code No. | Prescribed Name | Code No. |
|--|----------|---|----------|
| Phosphated distarch phosphate | 1413 | Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids | 477 |
| Phosphoric acid | 338 | Propylparaben or Propyl-p-hydroxy-benzoate | 216 |
| Polydextrose | 1200 | Proteases (papain, bromelain, ficin) | 1101 |
| Polydimethylsiloxane or Dimethylpolysiloxane | 900a | Quinoline yellow | 104 |
| Polyethylene glycol 8000 | 1521 | Rhodoxanthin | 161f |
| Polyglycerol esters of fatty acids | 475 | Riboflavin | 101 |
| Polyglycerol esters of interesterified ricinoleic acid | 476 | Riboflavin 5'-phosphate sodium | 101 |
| Polyoxyethylene (40) stearate | 431 | Rubixanthin | 161d |
| Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate | 435 | Saccharin or calcium saccharine or sodium saccharine or potassium saccharine | 954 |
| Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate | 436 | Saffron or crocetin or crocin | 164 |
| Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate | 433 | Shellac | 904 |
| Polyvinylpyrrolidone | 1201 | Silicon dioxide, amorphous | 551 |
| Ponceau 4R | 124 | Silver | 174 |
| Potassium acetate | 261 | Sodium acetate | 262 |
| Potassium adipate | 357 | Sodium acid pyrophosphate | 450 |
| Potassium alginate | 402 | Sodium alginate | 401 |
| Potassium aluminium silicate | 555 | Sodium aluminium phosphate | 541 |
| Potassium ascorbate | 303 | Sodium aluminosilicate | 554 |
| Potassium benzoate | 212 | Sodium ascorbate | 301 |
| Potassium bicarbonate | 501 | Sodium benzoate | 211 |
| Potassium bisulphite | 228 | Sodium bicarbonate | 500 |
| Potassium carbonate | 501 | Sodium bisulphite | 222 |
| Potassium chloride | 508 | Sodium carbonate | 500 |
| Potassium citrate | 332 | Sodium carboxymethylcellulose | 466 |
| Potassium dihydrogen citrate | 332 | Sodium citrate | 331 |
| Potassium ferrocyanide | 536 | Sodium diacetate | 262 |
| Potassium fumarate | 366 | Sodium dihydrogen citrate | 331 |
| Potassium gluconate | 577 | Sodium erythorbate | 316 |
| Potassium lactate | 326 | Sodium ferrocyanide | 535 |
| Potassium malate | 351 | Sodium fumarate | 365 |
| Potassium metabisulphite | 224 | Sodium hydrogen malate | 350 |
| Potassium nitrate | 252 | Sodium lactate | 325 |
| Potassium nitrite | 249 | Sodium lactylate | 481 |
| Potassium phosphate, dibasic | 340 | Sodium malate | 350 |
| Potassium phosphate, monobasic | 340 | Sodium metabisulphite | 223 |
| Potassium phosphate, tribasic | 340 | Sodium metaphosphate, insoluble | 452 |
| Potassium polymetaphosphate | 452 | Sodium nitrate | 251 |
| Potassium propionate | 283 | Sodium nitrite | 250 |
| Potassium pyrophosphate | 450 | Sodium oleyl lactylate | 481 |
| Potassium silicate | 560 | Sodium phosphate, dibasic | 339 |
| Potassium sodium tartrate | 337 | Sodium phosphate, monobasic | 339 |
| Potassium sorbate | 202 | Sodium phosphate, tribasic | 339 |
| Potassium sulphate | 515 | Sodium polyphosphates, glassy | 452 |
| Potassium sulphite | 225 | Sodium propionate | 281 |
| Potassium tartrate or Potassium acid tartrate | 336 | Sodium pyrophosphate | 450 |
| Potassium tripolyphosphate | 451 | Sodium sorbate | 201 |
| Processed eucheuma seaweed | 407a | Sodium stearoyl lactylate | 481 |
| Propionic acid | 280 | Sodium sulphate | 514 |
| Propyl gallate | 310 | Sodium sulphite | 221 |
| Propylene glycol | 1520 | | |
| Propylene glycol alginate | 405 | | |

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

| Prescribed Name | Code No. |
|---|----------|
| 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 esterified with acetic anhydride | 1420 |
| Starch sodium octenylsuccinate | 1450 |
| Stearic acid or fatty acid | 570 |
| 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 |
| Tartaric acid | 334 |

| Prescribed Name | Code No. |
|--------------------------------|----------|
| Tartrazine | 102 |
| <i>tert</i> -Butylhydroquinone | 319 |
| Thaumatococcus | 957 |
| Titanium dioxide | 171 |
| α -Tocopherol | 307 |
| δ -Tocopherol | 309 |
| γ -Tocopherol | 308 |
| Tocopherols concentrate, mixed | 306 |
| Tragacanth gum | 413 |
| Triacetin | 1518 |
| Triammonium citrate | 380 |
| Triethyl citrate | 1505 |
| Violoxanthin | 161e |
| Xanthan gum | 415 |
| Xylitol | 967 |

END OF TABLE

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

| Prescribed Name | Code No. | Prescribed Name | Code No. |
|--|----------|--|----------|
| 4-hexylresorcinol | - | Sorbic acid | 200 |
| Neotame | - | Sodium sorbate | 201 |
| Curcumin | 100 | Potassium sorbate | 202 |
| Riboflavin | 101 | Calcium sorbate | 203 |
| Riboflavin 5'-phosphate sodium | 101 | Benzoic acid | 210 |
| Tartrazine | 102 | Sodium benzoate | 211 |
| Alkanet or Alkannin | 103 | Potassium benzoate | 212 |
| Quinoline yellow | 104 | Calcium benzoate | 213 |
| Sunset yellow FCF | 110 | Propylparaben or Propyl-p-hydroxy-benzoate | 216 |
| Cochineal or carmines or carminic acid | 120 | Methylparaben or Methyl-p-hydroxy-benzoate | 218 |
| Azorubine or Carmoisine | 122 | Sulphur dioxide | 220 |
| Amaranth | 123 | Sodium sulphite | 221 |
| Ponceau 4R | 124 | Sodium bisulphite | 222 |
| Erythrosine | 127 | Sodium metabisulphite | 223 |
| Allura red AC | 129 | Potassium metabisulphite | 224 |
| Indigotine | 132 | Potassium sulphite | 225 |
| Brilliant Blue FCF | 133 | Potassium bisulphite | 228 |
| Chlorophyll | 140 | Nisin | 234 |
| Chlorophyll-copper complex | 141 | Natamycin or pimaricin | 235 |
| Chlorophyllin copper complex, sodium and potassium salts | 141 | Dimethyl dicarbonate | 242 |
| Green S | 142 | Potassium nitrite | 249 |
| Fast green FCF | 143 | Sodium nitrite | 250 |
| Caramel I | 150a | Sodium nitrate | 251 |
| Caramel II | 150b | Potassium nitrate | 252 |
| Caramel III | 150c | Acetic acid, glacial | 260 |
| Caramel IV | 150d | Potassium acetate | 261 |
| Brilliant black BN or Brilliant Black PN | 151 | Sodium acetate | 262 |
| Carbon blacks or Vegetable carbon | 153 | Sodium diacetate | 262 |
| Brown HT | 155 | Calcium acetate | 263 |
| Carotene | 160a | Ammonium acetate | 264 |
| Annatto extracts | 160b | Lactic acid | 270 |
| Paprika oleoresins | 160c | Propionic acid | 280 |
| Lycopene | 160d | Sodium propionate | 281 |
| b-apo-8' Carotenal | 160e | Calcium propionate | 282 |
| b-apo-8' Carotenoic acid methyl or ethyl ester | 160f | Potassium propionate | 283 |
| Flavoxanthin | 161a | Carbon dioxide | 290 |
| Lutein | 161b | Malic acid | 296 |
| Kryptoxanthin | 161c | Fumaric acid | 297 |
| Rubixanthin | 161d | Ascorbic acid | 300 |
| Violoanthin | 161e | Sodium ascorbate | 301 |
| Rhodoxanthin | 161f | Calcium ascorbate | 302 |
| Beet red | 162 | Potassium ascorbate | 303 |
| Anthocyanins or Grape skin extract or Blackcurrent extract | 163 | Ascorbyl palmitate | 304 |
| Saffron or crocetin or crocin | 164 | Tocopherols concentrate, mixed | 306 |
| Calcium carbonate | 170 | α -Tocopherol | 307 |
| Titanium dioxide | 171 | δ -Tocopherol | 308 |
| Iron oxide | 172 | γ -Tocopherol | 309 |
| Aluminium | 173 | Propyl gallate | 310 |
| Silver | 174 | Octyl gallate | 311 |
| Gold | 175 | Dodecyl gallate | 312 |
| Tannic acid or tannins | 181 | Erythorbic acid | 315 |
| | | Sodium erythorbate | 316 |
| | | <i>tert</i> -Butylhydroquinone | 319 |
| | | Butylated hydroxyanisole | 320 |

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

| Prescribed Name | Code No. | Prescribed Name | Code No. |
|---|----------|--|----------|
| Butylated hydroxytoluene | 321 | Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA | 385 |
| Lecithin | 322 | Alginate | 400 |
| Sodium lactate | 325 | Sodium alginate | 401 |
| Potassium lactate | 326 | Potassium alginate | 402 |
| Calcium lactate | 327 | Ammonium alginate | 403 |
| Ammonium lactate | 328 | Calcium alginate | 404 |
| Magnesium lactate | 329 | Propylene glycol alginate | 405 |
| Citric acid | 330 | Agar | 406 |
| Sodium citrate | 331 | Carrageenan | 407 |
| Sodium dihydrogen citrate | 331 | Processed eucheuma seaweed | 407a |
| Potassium citrate | 332 | Arabinogalactan or larch gum | 409 |
| Potassium dihydrogen citrate | 332 | Locust bean gum or carob bean gum | 410 |
| Calcium citrate | 333 | Guar gum | 412 |
| Tartaric acid | 334 | Tragacanth gum | 413 |
| Sodium tartrate | 335 | Acacia or gum arabic | 414 |
| Potassium tartrate or Potassium acid tartrate | 336 | Xanthan gum | 415 |
| Potassium sodium tartrate | 337 | Karaya gum | 416 |
| Phosphoric acid | 338 | Gellan gum | 418 |
| Sodium phosphate, dibasic | 339 | Sorbitol or sorbitol syrup | 420 |
| Sodium phosphate, monobasic | 339 | Mannitol | 421 |
| Sodium phosphate, tribasic | 339 | Glycerin or glycerol | 422 |
| Potassium phosphate, dibasic | 340 | Polyoxyethylene (40) stearate | 431 |
| Potassium phosphate, monobasic | 340 | Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate | 433 |
| Potassium phosphate, tribasic | 340 | Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate | 435 |
| Calcium phosphate, dibasic or calcium hydrogen phosphate | 341 | Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate | 436 |
| Calcium phosphate, monobasic or calcium dihydrogen phosphate | 341 | Pectin | 440 |
| Calcium phosphate, tribasic | 341 | Ammonium salts of phosphatidic acid | 442 |
| Ammonium phosphate, dibasic | 342 | Sucrose acetate isobutyrate | 444 |
| Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates | 342 | Glycerol esters of wood rosins | 445 |
| Magnesium phosphate, dibasic | 343 | Potassium pyrophosphate | 450 |
| Magnesium phosphate, monobasic | 343 | Sodium acid pyrophosphate | 450 |
| Magnesium phosphate, tribasic | 343 | Sodium pyrophosphate | 450 |
| Ammonium malate | 349 | Potassium tripolyphosphate | 451 |
| Sodium hydrogen malate | 350 | Sodium tripolyphosphate | 451 |
| Sodium malate | 350 | Potassium polymetaphosphate | 452 |
| Potassium malate | 351 | Sodium metaphosphate, insoluble | 452 |
| Calcium malate | 352 | Sodium polyphosphates, glassy | 452 |
| Metatartaric acid | 353 | Cellulose microcrystalline | 460 |
| Calcium tartrate | 354 | Cellulose, powdered | 460 |
| Adipic acid | 355 | Methyl cellulose | 461 |
| Potassium adipate | 357 | Hydroxypropyl methylcellulose | 464 |
| Ammonium adipates | 359 | Methyl ethyl cellulose | 465 |
| Succinic acid | 363 | Sodium carboxymethylcellulose | 466 |
| Sodium fumarate | 365 | Aluminium, calcium, sodium, magnesium, potassium and ammonium salts of fatty acids | 470 |
| Potassium fumarate | 366 | | |
| Calcium fumarate | 367 | | |
| Ammonium fumarate | 368 | | |
| Ammonium citrate | 380 | | |
| Triammonium citrate | 380 | | |
| Ferric ammonium citrate | 381 | Mono- and di-glycerides of fatty acids | 471 |

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

| Prescribed Name | Code No. | Prescribed Name | Code No. |
|---|----------|---|----------|
| Acetic and fatty acid esters of glycerol | 472a | Sodium aluminosilicate | 554 |
| Lactic and fatty acid esters of glycerol | 472b | Potassium aluminium silicate | 555 |
| Citric and fatty acid esters of glycerol | 472c | Calcium aluminium silicate | 556 |
| Diacetyltartaric and fatty acid esters of glycerol | 472e | Bentonite | 558 |
| Mixed tartaric, acetic and fatty acid esters of glycerol ¹ or 'tartaric, acetic and fatty acid esters of glycerol (mixed)' | 472f | Aluminium silicate | 559 |
| Sucrose esters of fatty acids | 473 | Potassium silicate | 560 |
| Polyglycerol esters of fatty acids | 475 | Stearic acid or fatty acid | 570 |
| Polyglycerol esters of interesterified ricinoleic acid | 476 | Glucono δ -lactone or Glucono delta-lactone | 575 |
| Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids | 477 | Potassium gluconate | 577 |
| Diocetyl sodium sulphosuccinate | 480 | Calcium gluconate | 578 |
| Sodium lactylate | 481 | Ferrous gluconate | 579 |
| Sodium oleyl lactylate | 481 | Magnesium gluconate | 580 |
| Sodium stearyl lactylate | 481 | L-glutamic acid | 620 |
| Calcium lactylate | 482 | Monosodium L-glutamate or MSG | 621 |
| Calcium oleyl lactylate | 482 | Monopotassium L-glutamate | 622 |
| Calcium stearyl lactylate | 482 | Calcium glutamate | 623 |
| Sorbitan monostearate | 491 | Monoammonium L-glutamate | 624 |
| Sorbitan tristearate | 492 | Magnesium glutamate | 625 |
| Sodium bicarbonate | 500 | Disodium 5'-guanylate | 627 |
| Sodium carbonate | 500 | Disodium 5'-inosinate | 631 |
| Potassium bicarbonate | 501 | Disodium 5'-ribonucleotides | 635 |
| Potassium carbonate | 501 | Maltol | 636 |
| Ammonium bicarbonate | 503 | Ethyl maltol | 637 |
| Ammonium hydrogen carbonate | 503 | Glycine | 640 |
| Magnesium carbonate | 504 | L-Leucine | 641 |
| Hydrochloric acid | 507 | Polydimethylsiloxane or Dimethylpolysiloxane | 900a |
| Potassium chloride | 508 | Beeswax, white and yellow | 901 |
| Calcium chloride | 509 | Carnauba wax | 903 |
| Ammonium chloride | 510 | Shellac | 904 |
| Magnesium chloride | 511 | Petrolatum or petroleum jelly | 905b |
| Stannous chloride | 512 | Oxidised polyethylene | 914 |
| Sodium sulphate | 514 | L-cystine monohydrochloride | 920 |
| Potassium sulphate | 515 | Nitrogen | 941 |
| Calcium sulphate | 516 | Nitrous oxide | 942 |
| Magnesium sulphate | 518 | Acesulphame potassium | 950 |
| Cupric sulphate | 519 | Aspartame | 951 |
| Calcium hydroxide | 526 | Cyclamate or calcium cyclamate or sodium cyclamate | 952 |
| Calcium oxide | 529 | Isomalt | 953 |
| Magnesium oxide | 530 | Saccharin | 954 |
| Sodium ferrocyanide | 535 | Sucralose | 955 |
| Potassium ferrocyanide | 536 | Alitame | 956 |
| Sodium aluminium phosphate | 541 | Thaumatococcus | 957 |
| Bone phosphate | 542 | Maltitol and maltitol syrup or hydrogenated glucose syrup | 965 |
| Silicon dioxide, amorphous | 551 | Lactitol | 966 |
| Calcium silicate | 552 | Xylitol | 967 |
| Magnesium silicate or Talc | 553 | Choline salts | 1001 |
| | | α -Amylase | 1100 |
| | | Proteases (papain, bromelain, ficin) | 1101 |
| | | Glucose oxidase | 1102 |
| | | Lipases | 1104 |
| | | Lysozyme | 1105 |

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

| Prescribed Name | Code No. |
|-----------------|----------|
|-----------------|----------|

| Prescribed Name | Code No. |
|-----------------|----------|
|-----------------|----------|

| | |
|---|------|
| Polydextrose | 1200 |
| Polyvinylpyrrolidone | 1201 |
| Dextrin roasted starch | 1400 |
| Acid treated starch | 1401 |
| Alkaline treated starch | 1402 |
| Bleached starch | 1403 |
| Oxidised starch | 1404 |
| Enzyme treated starches | 1405 |
| Monostarch phosphate | 1410 |
| Distarch phosphate or Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride | 1412 |
| Phosphated distarch phosphate | 1413 |
| Acetylated distarch phosphate | 1414 |
| Starch acetate esterified with acetic anhydride | 1420 |
| Acetylated distarch adipate | 1422 |
| Hydroxypropyl starch | 1440 |
| Hydroxypropyl distarch phosphate | 1442 |
| Starch sodium octenylsuccinate | 1450 |
| Triethyl citrate | 1505 |
| Triacetin | 1518 |
| Propylene glycol | 1520 |
| Polyethylene glycol 8000 | 1521 |

END OF TABLE

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

| Prescribed Name | Code No. |
|-----------------|----------|
|-----------------|----------|

| Prescribed Name | Code No. |
|-----------------|----------|
|-----------------|----------|

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STANDARD 1.2.5

DATE MARKING OF PACKAGED FOOD

Purpose

This Standard prescribes a date marking system for packaged food and the form in which those foods must be date marked. The Standard requires packaged food, with some exceptions, to be date marked, and prohibits the sale of packaged food after the expiration of the use-by date, where such a date mark is required. In particular, clause 2 of this Standard sets out the circumstances in which a use-by date must be used instead of a best-before date.

Table of Provisions

| | |
|---|---|
| 1 | Interpretation |
| 2 | Food must be date marked |
| 3 | Prohibition on sale of food after the use-by date |
| 4 | Prescribed form of date mark |
| 5 | Prescribed form of date |
| 6 | Statement of storage conditions |
| 7 | Exclusive date marking system to be used |

Clauses

1 Interpretation

In this Standard –

baked-for date, in relation to bread, means a date not later than 12 hours after the time the bread was baked.

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

best-before date, in relation to a package of food, means the date which signifies the end of the period during which the intact package of food, if stored in accordance with any stated storage conditions, will remain fully marketable and will retain any specific qualities for which express or implied claims have been made.

use-by date, in relation to a package of food, means the date which signifies the end of the estimated period if stored in accordance with any stated storage conditions, after which the intact package of food should not be consumed because of health and safety reasons.

2 Food must be date marked

(1) Unless otherwise expressly prescribed in this Code, the label on a package of food must include -

- (a) its use-by date, where the food should be consumed before a certain date because of health or safety reasons; or
- (b) where paragraph 2(1)(a) does not apply, its best-before date;

unless -

- (c) the best-before date of the food is two years or more; or
- (d) the food is -
 - (i) an individual portion of ice cream or ice confection; or
 - (ii) in a small package, except where the food should be consumed before a certain date because of health or safety reasons.

Editorial note:

ANZFA's *Guide to the Use of 'Use-by' and 'Best-Before' Dates for Food Manufacturers* provides guidance on paragraphs 2(1)(a) and (b).

Standard 1.2.1 sets out the exemptions to the general labelling requirements in this Code, and provides a definition of 'small package'.

(2) The label on a package of bread with a shelf life less than 7 days, may include instead of a best-before date -

- (a) its baked-on date; or
- (b) its baked-for date.

3 Prohibition on sale of food after the use-by date

Food must not be sold past its use-by date.

4 Prescribed form of date mark

(1) A best-before date must use the words -

'Best Before'

accompanied by the date or a reference to where the date is located in the label.

(2) A use-by date must use the words -

'Use By'

accompanied by the date or a reference to where the date is located in the label.

(3) A baked-for date must use either the words -

'Baked For'; or
'Bkd For'

accompanied by the date or a reference to where the date is located in the label.

Editorial note:

The 'baked-for date' indicates the date the bread is being baked for, and has been included to overcome problems associated with bread that is baked later in the day for sale the following day. This date cannot be later than 12 hours after the time the bread was baked. Hence, bread that is baked after 12:00pm (midday) can include a 'baked-for date' that specifies the following day. However, bread baked before 12:00pm (midday) cannot.

(4) A baked-on date must use either the words -

'Baked On'; or
'Bkd On'

accompanied by the date or a reference to where the date is located in the label.

5 Prescribed form of date

(1) The best-before date and use-by date must consist at least of -

- (a) the day and the month for products with a best-before date or use-by date of not more than 3 months; or
- (b) the month and the year for products with a best-before date or use-by date of more than 3 months.

(2) The best-before date and use-by date must be expressed in uncoded numerical and chronological form, other than the month, which may be expressed in letters.

(3) The day, month and year so expressed within the best-before or used-by date must be distinguishable.

Examples:

For paragraph 5(1)(a) -

3 Dec or 3 12
3 12 99 or 3 Dec 99

For paragraph 5(1)(b) -

Dec 99 or 12 99
3 12 99 or 3 Dec 99

6. Statement of storage conditions

(1) The label on a package of food must include a statement of any specific storage conditions required to ensure that the food will keep for the specified period indicated in the -

- (a) use-by date; or
- (b) best-before date.

(2) Subclause 6(1) does not apply to liquid milk and milk products and cream and cream products sold in glass bottles with no label other than that on the foil cap.

7 Exclusive date marking system to be used

(1) Subject to subclause (2), the label on a package of food must not include a date marking system other than that prescribed by this Standard.

(2) Subclause (1) does not preclude the addition of a manufacturer's or packer's code on the label on a package of food.

STANDARD 1.2.6

DIRECTIONS FOR USE AND STORAGE

Purpose

This Standard requires either directions for use and/or directions for storage of food, to be included on the label, where, for reasons of health and safety, the consumer should be informed of specific use or storage requirements.

Table of Provisions

- 1 Interpretation
- 2 Circumstances where food must be labelled with directions

Clauses

1 Interpretation

In this Standard -

use or storage includes use and storage.

2. Circumstances where food must be labelled with directions

The label on a package of food must include appropriate directions for the use or storage of the food, where the food is of a nature as to warrant such directions for reasons of health or safety.

Editorial note:

This clause operates in addition to clause 6 of Standard 1.2.5 which requires the label on a package of food to include a statement of the conditions of storage where this is necessary to ensure that the food will keep for the specified period indicated by the use-by date or best-before date.

Food Product Standards in Chapter 2 of this Code may contain directions for use and/or storage specific to that individual commodity.

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STANDARD 1.2.7

REPRESENTATIONS ABOUT FOOD

Reserved

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STANDARD 1.2.8

NUTRITION INFORMATION REQUIREMENTS

Purpose

This Standard sets out nutrition information requirements in relation to food that is required to be labelled under this Code and for food exempt from these labelling requirements. This Standard prescribes when nutritional information must be provided, and the manner in which such information is provided.

This Standard does not apply to infant formula products except where Standard 2.9.1 (Infant Formula Products) otherwise provides. Standard 2.9.1 sets out specific nutrition labelling requirements that apply to infant formula products. Standard 1.3.2 (Vitamins and Minerals) sets out the labelling requirements for claims made about the vitamin and mineral content of foods.

Table of Provisions

Division 1 – Interpretation

- 1 Definitions
- 2 Energy factors

Division 2 – Nutrition information panels

- 3 Nutrition information requirements and exemptions
- 4 Requirements for nutrition information panels where nutrition claims are made in relation to food
- 5 Prescribed declarations in a nutrition information panel
- 6 Expression of average energy content and quantities of nutrients and biologically active substances
- 7 Percentage daily intake information
- 8 Food in small packages
- 9 Food in dehydrated or concentrated form
- 10 Food that must be drained before consumption
- 11 Food to be prepared or consumed with other food

Division 3 – Conditions for making certain nutrition claims

- 12 Claims in relation to polyunsaturated or monounsaturated fatty acid content of foods
- 13 Claims in relation to omega fatty acid content of foods
- 14 Low joule claims in relation to food
- 15 Lactose claims in relation to food
- 16 Claims in relation to gluten content of food
- 17 Claims in relation to salt, sodium or potassium content of food

Division 4 – Miscellaneous

- 18 Prescribed methods of analysis for the determination of dietary fibre in food

Division 1 - Interpretation

Clauses

1 Definitions

In this Standard –

average energy content means the energy content of a food determined by multiplying the average amount of each food component per 100 grams of the food by the energy factor for that food component and summing the amounts calculated for each using the following formula -

$$\text{Average energy (kJ/100 g)} = \sum W_i F_i$$

Where -

W_i means the average weight of the food component (g/100 g food); and
F_i means the energy factor assigned to that food component (kJ/g).

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

Editorial note:

Examples of biologically active substances are phytoestrogens.

carbohydrate means –

- (a) ‘carbohydrate by difference’, calculated by subtracting from 100, the average quantity expressed as a percentage of water, protein, fat, dietary fibre, ash, alcohol, and if quantified or added to the food, any other unavailable carbohydrate and the substances listed in column 1 of Table 2 to subclause 2(2); or
- (b) ‘available carbohydrate’, calculated by summing the average quantity of total available sugars and starch, and if quantified or added to the food, any available oligosaccharides, glycogen and maltodextrins.

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

- (a) are resistant to the 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 polysaccharides, oligosaccharides (degree of polymerisation > 2) and lignins.

fat means total fat.

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

monounsaturated fatty acids means the total of cis-monounsaturated fatty acids and declared as monounsaturated fat.

nutrition claim means a representation that states, suggests or implies that a food has a nutritional property whether general or specific and whether expressed affirmatively or negatively, and includes a reference to -

- (a) energy; or
- (b) salt, sodium or potassium; or
- (c) amino acids, carbohydrate, cholesterol, fat, fatty acids, fibre, protein, starch or sugars; or
- (d) vitamins or minerals; or
- (e) any other nutrient; or
- (f) a biologically active substance;

but does not include -

- (g) a reference in a statement of ingredients, a prescribed name, or any other prescribed information; or
- (h) the provision of particulars relating to a nutrient or energy that is required by clause 5; or
- (i) a reference in the commonly accepted name of a food; or
- (j) a reference to a quantitative or qualitative declaration of certain nutrients, ingredients or energy in the label where that declaration is required otherwise by the Act or this Code; or
- (k) a reference to a reduction in alcohol content.

Editorial note:

‘Sweetened’, ‘salted’ and ‘calcium enriched’ are examples of nutrition claims that are expressed affirmatively. Examples of nutrition claims that are expressed negatively are ‘unsweetened’, ‘no added sugar’ and ‘low in fat’.

Examples of a reference in a commonly accepted name of a food are ‘sweet corn’, ‘sweet potato’ and ‘sweetbread’.

A reference to a nutrient that is not required by clause 5 in a nutrition information panel is a nutrition claim and, depending upon the nutrient claimed, may trigger the need for particulars of further nutrients to be included in the panel.

polyunsaturated fatty acids means the total of polyunsaturated fatty acids with cis-cis-methylene interrupted double bonds acids and declared as polyunsaturated fat.

saturated fatty acids means the total of fatty acids containing no double bonds acids and declared as saturated fat.

sugars means monosaccharides and disaccharides.

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

unit quantity means, in the case of a solid or semi-solid food, 100 grams or, in the case of a beverage or other liquid food, 100 millilitres.

2 Energy factors

(1) In this clause -

energy factor means the metabolisable energy (ME) of the food component calculated according to the following formula, expressed in kilojoules per gram of food component, rounded to the nearest whole number -

$$ME = GE - FE - UE - GaE - SE$$

Where –

ME means metabolisable energy

GE means gross energy (as measured by bomb calorimetry)

FE means energy lost in faeces

UE means energy lost in urine

GaE means the energy lost in gases produced by fermentation in the large intestine

SE means the energy content of waste products lost from surface areas

(2) Energy factors in relation to the food components listed in column 1 of Table 1 and column 1 of Table 2 to this subclause are specified in the corresponding entry in column 2 of Table 1 and Table 2.

Table 1 to subclause 2(2)

| Column 1 | Column 2 |
|--|----------------------|
| Food Component | Energy factor (kJ/g) |
| Alcohol | 29 |
| Carbohydrate (excluding unavailable carbohydrate) | 17 |
| Unavailable carbohydrate (including dietary fibre) | 8 |
| Fat | 37 |
| Protein | 17 |

Table 2 to subclause 2(2)

| Column 1 | Column 2 |
|-----------------------|-----------------------------|
| Food Component | Energy factor (kJ/g) |
| Erythritol | 1 |
| Glycerol | 18 |
| Isomalt | 11 |
| Lactitol | 11 |
| Maltitol | 16 |
| Mannitol | 9 |
| Organic acids | 13 |
| Polydextrose | 5 |
| Sorbitol* | 14 |
| Xylitol | 14 |

Editorial note:

Average energy content may also be expressed as Calories. The conversion factor is one Calorie for each 4.18 kilojoules.

* Energy factor for sorbitol taken as an average of calculated range determined with or without ingestion of other foods.

Division 2 – Nutrition information panels

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, water; 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, as defined in Standard 1.1.2; or
- (g) an additive as defined in 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.

4 Requirements for nutrition information panels where nutrition claims are made in relation to food

- (1) Where a nutrition claim is made in relation to a food, a nutrition information panel must be included on the label on the package of the food.

(2) Subject to subclause (3), where a nutrition claim is made in relation to a food which is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the information prescribed in clause 5, must be -

- (a) declared in a nutrition information panel displayed on or in connection with the display of the food; or
- (b) provided to the purchaser upon request.

(3) Where a nutrition claim is made in relation to a food in a small package, the label must include the information prescribed in clause 8.

5 Prescribed declarations in a nutrition information panel

(1) A nutrition information panel must include the following particulars -

- (a) the number of servings of the food in the package; and
- (b) the average quantity of the food in a serving expressed, in the case of a solid or semi-solid food, in grams or, in the case of a beverage or other liquid food, in millilitres; and
- (c) the unit quantity of the food; and
- (d) the average energy content, expressed in kilojoules or both in kilojoules and in calories (kilocalories), of a serving of the food and of the unit quantity of the food; and
- (e) subject to clause 12, the average quantity, expressed in grams of, protein, fat, saturated fat, carbohydrate and sugars, in a serving of the food and in a unit quantity of the food; and
- (f) the average quantity, expressed in milligrams or both milligrams and millimoles, of sodium in a serving of the food and in the unit quantity of the food; and
- (g) the name and the average quantity of any other nutrient or biologically active substance in respect of which a nutrition claim is made, expressed in grams, milligrams or micrograms or other units as appropriate, that is in a serving of the food and in the unit quantity of the food;

set out, unless otherwise prescribed in this Code, in the following format –

| 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 100mL) |
| 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) |

- (2) A nutrition information panel must clearly indicate that –
- (a) the average quantities set out in the panel are average quantities; and
 - (b) any minimum and maximum quantities set out in the panel are minimum and maximum quantities.

Editorial note:

‘Average quantity’ is determined in accordance with the definition set out in clause 2 of Standard 1.1.1. Average quantities may be indicated, for example, by inserting the word ‘Average’ or the abbreviation ‘Ave’ at the beginning of ‘Quantity per Serving’ and the ‘Quantity per 100 g (or 100 mL)’ columns, or including a note at the end of the panel stating that all specified values are averages.

No format is prescribed for the indication of minimum and maximum quantities. They may be indicated, for example, by inserting the bracketed abbreviations ‘(min)’ and ‘(max)’ immediately after the relevant quantities in the Quantity per Serving column and the Quantity per 100 g (or 100 ml) column.

Clause 12 explains when minimum and maximum quantities may be indicated.

- (3) The word ‘serving’ may be replaced in the nutrition information panel by -
- (a) the word ‘slice’, ‘pack’ or ‘package’; or
 - (b) the words ‘metric cup’ or ‘metric tablespoon’ or other appropriate word or words expressing a unit or common measure.
- (4) The nutrition information panel must include declarations of the trans, polyunsaturated and monounsaturated fatty acids in accordance with subclause (7), where a nutrition claim 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.
- (5) The nutrition information panel must include a declaration of the presence or absence of dietary fibre in accordance with subclause (7), where a nutrition claim is made in respect of -
- (a) fibre; or
 - (b) any specifically named fibre; or
 - (c) sugars; or
 - (d) any other type of carbohydrate.

Editorial note:

Absence of dietary fibre must be declared as zero (0).

(6) The nutrition information panel must include declarations of unavailable carbohydrate where the unavailable carbohydrate has been subtracted in the calculation of ‘carbohydrate by difference’ as defined in clause 1.

(6A) The reference to ‘unavailable carbohydrate’ in subclause (6) does not include dietary fibre.

(6B) The nutrition information panel must include individual declarations of those substances listed in column 1 of Table 2 to subclause 2(2) where they are present, either singly or in combination, in the final food in an amount of no less than 5g/100g, and where –

- (a) any of the substances listed in column 1 have been subtracted in the calculation of ‘carbohydrate by difference’ as defined in clause 1; or
- (b) any of the substances listed in column 1 have been quantified or added to the food, if ‘available carbohydrate’ as defined in clause 1 is used.

(6C) The reference to ‘substances listed in column 1 of Table 2 to subclause 2(2)’ in subclause (6B) does not include organic acids.

(7) The information prescribed in subclause (4) and subclause (5), where required to be included in a nutrition information panel, must be set out in the following format -

| 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 100mL) |
| 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) |

*a sub-group nutrient

**a sub-sub-group nutrient

Editorial note:

This format sets out how sub-groups and sub-sub-groups of nutrients may be included. The word ‘total’ following ‘fat’, ‘dietary fibre’ or ‘protein’ in the first column of the panel need only be included if it is immediately followed by the sub-group.

(8) The declaration of dietary fibre in a panel must be a declaration of dietary fibre determined in accordance with clause 18.

6 Expression of average energy content and quantities of nutrients and biologically active substances

(1) The average energy content, and average or minimum or maximum quantities of nutrients and biologically active substances must be expressed in the panel to not more than three significant figures.

(2) Where the average energy content of a serving or 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’.

(3) Where the average quantity of protein, fat, classes of fatty acids, carbohydrate, sugars or dietary fibre in a serving or unit quantity of the food is less than 1 gram, that average quantity may be expressed in the panel as ‘LESS THAN 1 g’.

(4) Where the average quantity of sodium or potassium in a serving of the food, the unit quantity of the food is less than 5 milligrams, that average quantity may be expressed in the panel as ‘LESS THAN 5 mg’.

7 Percentage daily intake information

(1) Information relating to the percentage daily intake of nutrients set out in a nutrition information panel may be included in the panel.

(2) Where percentage daily intake information is included in a panel -

- (a) the percentage daily intake of dietary fibre may be included in the panel; and
- (b) the following matters must be included in the panel –
 - (i) the percentage daily intake of energy, fat, saturated fatty acids, carbohydrate, sugars, protein and sodium; and
 - (ii) the statement –

‘*Percentage daily intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending upon your energy needs.’.

Editorial note:

The inclusion of ‘% Daily Intake’ information is voluntary. An example of a recommended nutrition information panel for mandatory nutrients incorporating the optional ‘% Daily Intake’ element is set out below.

EXAMPLE:

| 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 100g (or 100mL) |
| 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 8700kJ. Your daily intakes may be higher or lower depending on your energy needs. | | | |

(3) The percentage daily intakes of the food components listed in column 1 of the Table to this subclause, that are included in the panel, must be calculated using the corresponding reference value specified in column 2.

Table to subclause 7(3)

| Column 1 | Column 2 |
|-----------------------------|------------------------|
| Food Component | Reference Value |
| Energy | 8700 kJ |
| Protein | 50 g |
| Fat | 70 g |
| Saturated fatty acids | 24 g |
| Carbohydrate | 310 g |
| Sodium | 2300 mg |
| Sugar | 62 g |
| Dietary fibre (if included) | 30 g |

8 Food in small packages

- (1) Subject to subclause (2), where a nutrition claim is made in relation to a food in a small package, the label on that package must include a declaration, expressed in accordance with clause 5 and subclause 13(5), of the –
- (a) average quantity of the claimed nutrient or biologically active substance present per unit quantity of the food; and
 - (b) average quantity of energy, carbohydrate, sugars and dietary fibre present per unit quantity of the food where a nutrition claim is made in respect of -
 - (i) fibre; or
 - (ii) sugars; or
 - (iii) any other type of carbohydrate; and
 - (c) saturated fatty acids, trans fatty acids, polyunsaturated fatty acids and monounsaturated fatty acids content of the food where a nutrition claim is made in respect of -
 - (i) cholesterol; or
 - (ii) saturated fatty acids, trans fatty acids, polyunsaturated fatty acids or monounsaturated fatty acids; or
 - (iii) omega-3, omega-6 or omega-9 fatty acids; and
 - (d) average quantity of energy present per unit quantity of the food where a nutrition claim is made that the food is fat-free, sugar-free, low joule or any similar term.
- (2) The information required to be declared in subclause (1) need not be set out in the prescribed panel format.

Editorial note:

Standard 1.2.1 defines ‘small package’ as a package with a surface area of less than 100 cm². Food in a small package is not required to have a nutrition information panel although the information that must be declared under clause 8 may be declared in a panel.

9 Food in dehydrated or concentrated form

Where a food in dehydrated or concentrated form is labelled with directions that indicate that the food should be reconstituted with water before consumption, the label on the package of that food must include the particulars set out in each column of the panel expressed as a proportion of the food as so reconstituted.

10 Food that must be drained before consumption

The label on a package of food with directions indicating that the food should be drained before consumption, must clearly indicate that the particulars set out in each column of the panel relate to the drained food.

11 Food to be prepared or consumed with other food

The label on a package of food intended to be prepared or consumed with at least one other food, may include an additional column at the right hand side of the panel specifying, in the same manner as set out in the panel, descriptions and quantities of the foods in question together with the average energy content of the food and the average quantities of nutrients and biologically active substances declared in the panel.

Division 3 – Conditions for making certain nutrition claims

12 Claims in relation to polyunsaturated or monounsaturated fatty acid content of foods

(1) A nutrition claim, subject to clause 13, must not be made in relation to the polyunsaturated fatty acid content or monounsaturated fatty acid content of a food unless -

- (a) the total of saturated fatty acids and trans fatty acids comprises no more than 28 per cent of the total fatty acid content of the food; and
- (b) the fatty acid in respect of which the nutrition claim is made comprises no less than 40 per cent of the total fatty acid content of the food.

(2) Where a claim is made in relation to the polyunsaturated fatty acid content or monounsaturated fatty acid content of foods for which there are compositional requirements specified in Standard 2.4.1 or Standard 2.4.2, the quantity of saturated fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids and trans fatty acids may be set out in the panel as a minimum or maximum quantity in a serving of the food.

Editorial note:

Subclause 12(2) provides manufacturers of edible oils and edible oil spreads with the option of setting out the minimum and maximum fatty acid content of the types of fatty acids referred to in subclause 12(2) instead of their average quantity. Total fat must still be expressed as an average quantity in accordance with paragraph 5(1)(e).

13 Claims in relation to omega fatty acid content of foods

(1) Where a nutrition claim using the word 'omega' is made in relation to the omega fatty acid content of a food, the word 'omega' must be qualified by the type of omega fatty acid present and this qualification must appear immediately after the word 'omega'.

Editorial note:

For example, in the format 'Omega-3', 'Omega-6' or 'Omega-9'.

(2) Subject to subclause (3) and subclause (4), a claim must not be made in relation to the omega-3 fatty acid content of a food, other than fish or fish products that have no added saturated fatty acids, unless the –

- (a) total of saturated fatty acids and trans fatty acids is less than 28 per cent of the total fatty acid content of the food; or

- (b) food contains no more than 5 g of saturated fatty acids and trans fatty acids per 100 g of the food.
- (3) A nutrition claim must not be made in relation to the omega-3 fatty acid content of a food, unless the food satisfies the requirements of subclause (2) and contains no less than –
- (a) 200 mg alpha-linolenic acid per serving; or
- (b) 30 mg total eicosapentaenoic acid and docosahexaenoic acid per serving.
- (4) A nutrition claim must not be made that a food is a 'good source' of omega-3 fatty acid or words of similar import, unless the food satisfies the requirements of subclause (2) and contains no less than 60 mg total eicosapentaenoic acid and docosahexaenoic acid per serving.
- (5) Where a nutrition claim is made in accordance with subclause (3) or subclause (4), the declarations in the nutrition information panel must indicate the source of omega 3 fatty acids, namely, alpha-linolenic acid, docosahexaenoic acid and/or eicosapentaenoic acid.
- (6) A nutrition claim must not be made in relation to the omega-6 or omega-9 fatty acid content of a food, unless the –
- (a) total of saturated fatty acids and trans fatty acids content of the food is no more than 28 per cent of the total fatty acid content of the food; and
- (b) fatty acid in respect of which the nutrition claim is made comprises no less than 40 per cent of the total fatty acid content of the food.

Editorial note:

The omega-3, omega-6 or omega-9 fatty acid content of a food that is the subject of such a claim should be set out in the nutrition information panel in the format immediately following subclause 5(6) as a sub-sub-group of polyunsaturated fatty acids or monounsaturated fatty acids, as the case may be.

14 Low joule claims in relation to food

- (1) Subject to subclause (2), a claim to the effect that a food is a low joule food, must not be made unless the average energy content of the food is no more than -
- (a) 80 kJ per 100 mL of beverages or other liquid foods; and
- (b) 170 kJ per 100 g of solid or semi-solid foods.
- (2) Where a food is to be prepared as directed on the label, the average energy content of the food must be calculated for the food as prepared.

Editorial note:

Low joule food claims are nutrition claims as they make reference to the energy content of a food.

The term describing the energy content of a food intrinsically low in energy must not precede the name of the food (e.g. 'low joule' [name of the food]), but should refer to the whole class of foods, and be in the following form –

'[class of the food] is a low joule food'

15 Lactose claims in relation to food

- (1) A claim to the effect that a food is low lactose must not be made unless the food contains no more than 0.3 g of lactose per 100 g of the food.
- (2) A claim to the effect that a food is lactose free must not be made unless the food contains no detectable lactose.
- (3) A claim to the effect that a food is lactose reduced must be accompanied by a declaration of the proportion by which the lactose content of the food has been reduced.

Editorial note:

Where a claim is made that a food is lactose reduced, the proportion of lactose in the food should be declared in words to the effect -

'[here state percentage] % lactose reduced'

- (4) Where a claim is made in relation to the lactose content of a food, particulars of the lactose and galactose content of the food must be provided in accordance with subclause 5(1).

Editorial note:

The declaration of the lactose and galactose content of a food in the nutrition information panel should be in the following form:

Carbohydrate

- sugars
- lactose
- galactose

16 Claims in relation to gluten content of food

- (1) Claims in relation to the gluten content of food are prohibited unless expressly permitted by this Code.

Editorial note:

This subclause does not prohibit the declaration of the presence of gluten, for example, in an ingredient list on the label on a food.

(2) A claim to the effect that a food is gluten free must not be made in relation to a food unless the food contains no -

- (a) detectable gluten; and
- (b) oats or malt.

(3) A claim to the effect that a food has a low gluten content, must not be made in relation to a food unless the food contains no –

- (a) more than 20 mg gluten per 100 g of the food; and
- (b) oats or malt.

Editorial note:

Subclauses (2) and (3) of this clause permit claims to the effect that a food is gluten free or has a low gluten content, providing certain specified conditions are met.

(4) A claim to the effect that a food contains gluten or is high in gluten may be made in relation to a food.

Editorial note:

Subclause 16(1) prohibits all claims about gluten unless expressly permitted. Subclauses 16(2), (3) and (4) provide those express permissions.

17 Claims in relation to salt, sodium or potassium content of food

(1) A claim to the effect that a food is low in sodium content must not be made unless the food contains no more than 120 mg of sodium per 100 g of the food.

(2) Where a nutrition claim is made in respect of the salt, sodium or potassium content of a food, or any two or all of them, then particulars, including particulars relating to both the sodium and potassium content of the food, must be provided in relation to the food in accordance with subclause 5(1).

Editorial note:

If the claim is made for a food naturally or intrinsically low in sodium, it should refer to the whole class of similar foods.

Division 4 – Miscellaneous

18 Methods of analysis to determine total dietary fibre and specifically named fibre content of food

(1) Subject to subclause (2), the methods set out in the Table to this subclause are the prescribed methods of analysis for the determination of total dietary fibre and any specifically named fibre content of food for the purposes of nutrition labelling in this standard.

Table to subclause 18(1)

| Column 1 | Column 2 |
|----------------------------------|--|
| Food Component | Method of analysis |
| Total dietary fibre | Section 985.29 of the AOAC, 17th Edition (2000), or Section 991.43 of the AOAC, 17th Edition (2000). |
| Inulin and fructooligosaccharide | Section 997.08 of the AOAC, 17th Edition (2000). |
| Inulin | Section 999.03 of the AOAC, 17th Edition (2000). |

(2) The results obtained using the analytical methods outlined in column 2 of the Table to subclause 18(1) must be summed together after ensuring that there is no double counting of any specifically named fibre.

Editorial note:

For the purposes of subclause 18(2), where a manufacturer chooses to include a specifically named fibre in the declaration of dietary fibre, the manufacturer must first work out which food components in column 1 are present in the food and then use the appropriate methods of analysis in column 2, or in the case of total dietary fibre, choose which method of analysis to use. The results of the chosen methods of analysis are then added together. If any substance has been measured by more than one analysis, then allowance must then be made by discounting for double counting of that amount to arrive at the total figure.

For example, the dietary fibre content of a cereal bar with added inulin is calculated by adding the result of the analysis for total dietary fibre, using one of the two possible methods of analysis, to the result of the analysis for inulin, and subtracting from the total that part of the inulin content that was included in the result of the analysis for total dietary fibre.

STANDARD 1.2.9

LEGIBILITY REQUIREMENTS

Purpose

This Standard sets out general and specific legibility requirements for the labelling of packaged foods.

Table of Provisions

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| 1 | Interpretation |
| 2 | General requirements |
| 3 | Legibility requirements for warning statements |

Clauses

1 Interpretation

In this Standard –

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

2 General requirements

(1) Unless otherwise expressly permitted by this Code, each word, statement, expression or design prescribed to be contained, written or set out in a label must, wherever occurring, be so contained, written or set out legibly and prominently such as to afford a distinct contrast to the background, and in the English language.

(2) Where a language other than English is used in addition to the English language on a label on a package of food or in association with a display of food the information in that language must not negate or contradict the information on the label in the English language.

Editorial note:

Subclause 2(1) does not require lot identification to be set out in the English language.

Where a language other than English is used on a label, in addition to the English language, it must not contravene the provisions of this Code.

3 Legibility requirements for warning statements

Unless otherwise prescribed in this Code, each word, statement, expression or design prescribed to be contained, written or set out in a warning statement on a label must, wherever occurring, be so contained, written or set out -

- (a) in a size of type of not less than 3mm; or

(b) in the case of a small package, in a size type of not less than 1.5mm.

Editorial Notes:

1. 'Warning statement' is defined in Standard 1.1.1.
2. 'Small package' is defined in Standard 1.2.1 (Application of Labelling and Other Information Requirements).

STANDARD 1.2.10

CHARACTERISING INGREDIENTS AND COMPONENTS OF FOOD

Purpose

This Standard sets out specific requirements for the declaration of the percentage of characterising ingredients and components of certain food products which are required to be declared.

Table of Provisions

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| 1 | Interpretation |
| 2 | Declaration of characterising ingredients and characterising components |
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| 4 | Method of calculating the proportion of characterising ingredients where moisture loss occurs |
| 5 | Method of declaration of characterising ingredients |
| 6 | Method of calculating the proportion of characterising components |
| 7 | Method of declaration of characterising components |

Clauses

1 Interpretation

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) appears 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;
or
- (d) is essential to characterise a food, and to distinguish it from other foods with which it might be confused because of its name or appearance.

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) appears 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;
or
- (d) is essential to characterise a food, and to distinguish it from other foods with which it might be confused because of its name or appearance;

but does not include –

- (e) an ingredient or a category of ingredients which is used in small quantities for the purposes of a flavouring; or
- (f) an ingredient that is the sole ingredient of a food; or
- (g) a category of ingredients that comprises the whole of the food; or
- (h) an ingredient or category of ingredients which, while appearing 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 other foods; or
- (i) an ingredient or category of ingredients declared as a characterising component of a food in accordance with this Standard.

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 cannot be a characterising ingredient. Food components that are mentioned in the name of a food, but which have not actually been used in its preparation e.g. *cream* in ‘cream biscuit’ are not ingredients of the food and therefore cannot be characterising ingredients.

Examples of ingredients that appear in the name of the food include ‘*strawberry* yoghurt’, and ‘*steak and kidney* pie’. An example of a category of ingredients that appears in the name of the food that should be declared as a percentage is ‘vegetables’ in a ‘*vegetable* pastie’ and ‘meat’ in a ‘*meat* pie’. Examples of ingredients that are usually associated with the name of a food by the consumer are ‘meat’ (a category of ingredients that may be declared using a generic name) with salami, or unpackaged pastry encased products such as meat pies and sausage rolls.

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

Under Standard 1.2.4, ingredients include compound ingredients. An example of a compound ingredient that would require percentage labelling is ‘spaghetti’ in a tin of spaghetti and tomato sauce that is either pictured on the tin of spaghetti and tomato sauce or that is part of the name of such a food.

2 Declaration of characterising ingredients and characterising components

(1) Subject to subclause (3), 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) Subject to subclause (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.

(3) Subclause (1) and subclause (2) do not apply to –

- (a) food assembled in the presence of the purchaser; or
- (b) food 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.

Editorial note:

Where the proportion of a characterising component of a food is declared in accordance with this Standard, the ingredients, category of ingredients or parts thereof, comprising that characterising component are not required to be declared as a characterising ingredient or category of ingredients of the food.

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 or imported. 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.

3 Method of calculating the proportion of characterising ingredients by ingoing weight

- (1) Subject to clause 4, the proportion of an 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.
- (2) The weight of added water or volatile ingredients removed in the course of manufacture of the food must not be included in the weight of the ingoing ingredients for the purposes of the calculation set out in subclause (1).
- (3) Where a concentrated or dehydrated ingredient or category of ingredients is reconstituted during the manufacture of the food, the weight of the reconstituted ingredient or category of ingredients may be used in the calculation set out in subclause (1).
- (4) The proportion of a characterising ingredient or category of ingredients of a food that requires reconstitution prior to consumption may be calculated as a proportion of the food as reconstituted.

4 Method of calculating the proportion of characterising ingredients where moisture loss occurs

Where moisture loss occurs in the processing of a food, the proportion of the characterising ingredient or category of ingredients in the final food, may be calculated taking into account any such moisture loss, on the basis of the weight of the characterising ingredient or category of ingredients in the final food.

5 Method of declaration of characterising ingredients

- (1) The proportion of an ingredient or category of ingredients must be declared as a percentage, and where declared in a statement of ingredients, immediately after the common, descriptive or generic name of the ingredient.
- (2) The declared percentage must be rounded to the nearest whole number or to the nearest 0.5 decimal place in those cases where it is below 5%.
- (3) The percentage of an ingredient or category of ingredients must be declared as either -
 - (a) the actual percentage; or
 - (b) a minimum percentage.
- (4) Where a minimum percentage is declared it must be clearly indicated that it is a minimum percentage.
- (5) The proportion of a characterising ingredient or category of ingredients of a food that requires reconstitution prior to consumption as calculated in accordance with subclause 3(4) may be declared as a percentage of the food as reconstituted, provided that the basis of this declaration is clearly indicated.

Editorial note:

Clause 5 may be complied with, for example, by asterisking all declared minimum percentages and including an asterisked note at the end of the ingredient list stating 'minimum percentage'.

6 Method of calculating the proportion of characterising components

- (1) The 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.
- (2) The proportion of a characterising component of a food that requires reconstitution prior to consumption may be calculated as a proportion of the food as reconstituted.

7 Method of declaration of characterising components

- (1) The proportion of a characterising component of a food must be declared as a percentage.
- (2) The percentage declared must be rounded to the nearest whole number or to the nearest 0.5 decimal place in those cases where it is below 5%.
- (3) The percentage of a characterising component of a food must be declared as either -
 - (a) the actual percentage; or
 - (b) a minimum percentage.
- (4) Where a minimum percentage is declared it must be clearly indicated that it is a minimum percentage.
- (5) The proportion of a characterising component of a food that requires reconstitution prior to consumption may be declared as a percentage of the food as reconstituted, provided that the basis of this declaration is clearly indicated.

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Food Standards Code

Part 1.3 - Substances Added to Food

Standard 1.3.1 Food Additives

Standard 1.3.2 Vitamins and Minerals

Standard 1.3.3 Processing Aids

Standard 1.3.4 Identity and Purity

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STANDARD 1.3.1

FOOD ADDITIVES

Purpose

A food additive is any substance not normally consumed as a food in itself and not normally used as an ingredient of food, but which is intentionally added to a food to achieve one or more of the technological functions specified in Schedule 5. It or its by-products may remain in the food. Food additives are distinguishable from processing aids (see Standard 1.3.3) and vitamins and minerals added to food for nutritional purposes (see Standard 1.3.2).

This Standard regulates the use of food additives in the production and processing of food. A food additive may only be added to food where expressly permitted in this standard. Additives can only be added to food in order to achieve an identified technological function according to Good Manufacturing Practice.

Standard 1.3.4 prescribes standards for the identity and purity of food additives.

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| Schedule 1 | Permitted uses of food additives by food type |
| Schedule 2 | Miscellaneous additives permitted to GMP in processed foods specified in Schedule 1 |
| Schedule 3 | Colours permitted to GMP in processed foods specified in Schedule 1 |
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Clauses

1 Definitions

In this Standard –

maximum permitted level means the maximum amount of additive which may be present in the food as set out in relation to that food in Schedule 1.

processed food means food which has undergone any treatment resulting in a substantial change in the original state of the food.

technological function means a function set out in Schedule 5.

Editorial note:

This definition of ‘processed food’ is used to determine some additive permissions.

Processes such as dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing or freezing, milling or husking, packing or unpacking are not considered to result in a substantial change to the original state of the food.

2 General prohibition on the use of additives

Unless expressly permitted in this Standard, food additives must not be added to food.

3 Permitted use of additives

The additives listed by name or number in Schedules 1, 2, 3 and 4 may be added to a food or class of food to perform technological functions provided that -

- (a) the use complies with any restrictions on use listed in Schedule 1; and
- (b) the proportion of the additive does not exceed the maximum level necessary to achieve one or more technological functions under conditions of Good Manufacturing Practice (GMP).

Editorial note:

The Codex Alimentarius Commission Procedural Manual sets out the following relevant criteria for use in assessing compliance with Good Manufacturing Practice:

- (a) the quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- (b) the quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the finished food itself, is reduced to the extent reasonably possible; and
- (c) the additive is prepared and handled in the same way as a food ingredient.

The manner in which a food is intended to be presented (e.g. by the use of such quality descriptors as natural, pure, traditional etc) may affect the type and level of food additives that could be used in accordance with GMP. Similarly, the type and level of food additives used may affect the way in which a food may be presented.

4 Requirements for use of intense sweeteners

Save where otherwise expressly stated in Schedule 1 and notwithstanding any specific level specified in a Schedule to this Standard, intense sweeteners may only be added to food in an amount necessary to replace the sweetness normally provided by sugars or as a flavour enhancer.

Editorial Note:

In general, the use of intense sweeteners is limited to:

1. foods meeting the definition of 'reduced joule' or 'low joule';
2. 'no added sugars' food e.g. artificially sweetened canned fruit without added sugar; or
3. specific foods in which the use of the sweetener is in addition to sugar rather than as an alternative e.g. chewing gum, brewed soft drink (these foods are listed in Schedule 1 on a case-by-case basis).

Conditions relating to the use of reduced/low joule and no added sugar claims can be found in Standard 1.2.8 or in ANZFA's Code of Practice on Nutrient Claims in Food Labels and in Advertisements (Commonwealth of Australia, AGPS 1995).

Polyols, isomalt and polydextrose may be considered to be food additives when used as humectants and texturisers. Where these substances constitute a significant part of the final food they would be regarded as a food in their own right rather than food additives. Polyols, isomalt and polydextrose are not considered to be bulking agents if used in large amounts to replace sugars as they may contribute significantly to the available energy of the food.

5 Maximum permitted levels of additives

(1) Where a maximum level for an additive in a food is prescribed, unless otherwise stated, the level refers to the maximum amount which may be present in the food as sold or, where there are directions for preparation, when prepared for consumption according to label directions.

(2) For the purposes of this Standard –

annatto and annatto extracts shall be calculated as bixin.

benzoic acid and its salts shall be calculated as benzoic acid.

cyclamate and its salts shall be calculated as cyclohexyl-sulphamic acid.

propionic acid and its salts shall be calculated as propionic acid.

saccharin and its calcium and sodium salts shall be calculated as saccharin.

sorbic acid and its salts shall be calculated as sorbic acid.

sulphur dioxide, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide.

6 Additives performing the same function

- (1) Where two or more additives may be added to a food for the purpose of achieving the same technological function, those additives may be used singly or in combination.
- (2) Where two or more additives are used in combination to achieve the same technological function, the sum of the fractions obtained by dividing the amount of each food additive used by the maximum amount permitted for that food additive must not exceed 1.

Example

A food can have a maximum amount of 40 mg/kg of preservative X or 20 mg/kg of preservative Y. Some of the permitted combinations of the two preservatives are:

| Preservative X | Fraction for Preservative X | Preservative Y | Fraction for Preservative Y | Sum of Fractions |
|----------------|-----------------------------|----------------|-----------------------------|------------------|
| 40 mg/kg | 1 | nil | 0 | 1 |
| 30 mg/kg | 0.75 | 5 mg/kg | 0.25 | 1 |
| 20 mg/kg | 0.5 | 10 mg/kg | 0.5 | 1 |
| 10 mg/kg | 0.25 | 15 mg/kg | 0.75 | 1 |
| nil | 0 | 20 mg/kg | 1 | 1 |

7 Carry-over of additives

Other than by direct addition, an additive may be present in any food as a result of carry-over from an ingredient, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.

Editorial note:

In clause 7, the ingredient can itself be a food additive.

The additive must be permitted to be present in the ingredient and must not be present in any greater quantity than permitted.

8 Food for use in preparation of another food

A food intended for use in the preparation of another food may contain any or all of the additives in a quantity permitted in the final food.

9 The addition of a garnish to food

The addition of a garnish to a food does not render that food a mixed food for the purposes of this Standard.

Editorial note:

Examples of the addition of a garnish to a food include lemon slice to fish or pepper to steak to make pepper steak.

10 Colours and their aluminium and calcium lakes

A reference to a colour listed in Schedules 1, 3 and 4 of this Standard includes a reference to the aluminium and calcium lakes prepared from that colour.

11 Permitted synthetic flavourings

Permitted synthetic flavourings, for the purposes of this Standard, are those synthetic flavourings listed in at least one of the following publications:

- (1) *Food Technology, A Publication of the Institute of Food Technologists, Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavor and Extract Manufacturers' Association of the United States from 1960 to October 1998;*
- (2) *Flavouring Substances and Natural Sources of Flavourings, 4th Edition, Volume 1, Chemically-defined flavouring substances, Council of Europe, 1992;*
- (3) *United States Code of Federal Regulations, 1996, 21 CFR Part 172.515.*

Editorial note:

The Flavour and Fragrance Association of Australia and New Zealand (FFAANZ) has prepared a list of permitted synthetic flavourings in the three publications for ease of reference. This list is available from FFAANZ or from the Australia New Zealand Food Authority.

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------|--|------|-------|---|
| 0 | GENERAL PROVISIONS | | | |
| | <i>Additives in Schedule 2 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.</i> | | | |
| | <i>Colours in Schedule 3 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.</i> | | | |
| | <i>Colours in Schedule 4 may be present to a maximum level of 290 mg/kg in solid and 70 mg/L in liquid processed foods except where expressly prohibited in this schedule.</i> | | | |
| 0.1 | Preparations of food additives | | | |
| | <i>Additives in Schedules 3 & 4 must not be present in preparations of food additives unless expressly permitted below.</i> | | | Does not apply to preparations of colours or flavours |
| - | Ethanol | GMP | | Preparations of colours and flavours only |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | |
| 216 | Propyl p-hydroxybenzoate (propylparaben) | 2500 | mg/kg | |
| 218 | Methyl p-hydroxybenzoate (methylparaben) | 2500 | mg/kg | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 350 | mg/kg | |
| 304 | Ascorbyl palmitate | GMP | | |
| 306 | Tocopherols concentrate mixed | GMP | | |
| 307 | Tocopherol, d-alpha-, concentrate | GMP | | |
| 308 | Synthetic gamma-tocopherol | GMP | | |
| 309 | Synthetic delta-tocopherol | GMP | | |
| 310 | Propyl gallate | 100 | mg/kg | |
| 311 | Octyl gallate | 100 | mg/kg | |
| 312 | Dodecyl gallate | 100 | mg/kg | |
| 319 | Tertiary butylhydroquinone | 200 | mg/kg | |
| 320 | Butylated hydroxyanisole | 200 | mg/kg | |
| 385 | Calcium disodium EDTA | 500 | mg/kg | |
| | baking compounds | | | |
| 541 | Sodium aluminium phosphate | GMP | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|--------------------------|--|------|-------|--------------------|
| flavourings | | | | |
| - | Benzyl alcohol | 500 | mg/kg | |
| - | Ethyl acetate | GMP | | |
| - | Glycerol diacetate | GMP | | |
| - | Glyceryl monoacetate | GMP | | |
| - | Isopropyl alcohol | 1000 | mg/kg | |
| 320 | Butylated hydroxyanisole | 1000 | mg/kg | |
| 1505 | Triethyl citrate | GMP | | |
| renneting enzymes | | | | |
| 200 201 202 | Sorbic acid and sodium, | 9000 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| 210 211 212 | Benzoic acid and sodium, | 9000 | mg/kg | |
| 213 | potassium and calcium benzoates | | | |
| 1 | DAIRY PRODUCTS (excluding butter and butter fats) | | | |
| 1.1 | Liquid milk and liquid milk based drinks | | | |
| 1.1.1 | Liquid milk (including buttermilk) | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in liquid milk (including buttermilk) unless expressly permitted below</i> | | | |
| - | Additives in Schedule 2 | | | UHT goat milk only |
| 1.1.2 | Liquid milk products and flavoured liquid milk* | | | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 956 | Alitame | 40 | mg/kg | |
| 1.2 | Fermented and renneted milk products | | | |
| 1.2.1 | Fermented milk and renneted milk | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in fermented milk and renneted milk</i> | | | |
| 1.2.2 | Fermented milk products and renneted milk products* | | | |
| 160b | Annatto extracts | 60 | mg/kg | |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 956 | Alitame | 60 | mg/kg | |
| 1.3 | Condensed milk and evaporated milk* | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|--------------|--|-------|-------|---|
| 1.4 | Cream and cream products | | | |
| 1.4.1 | Cream, reduced cream and light cream) | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in cream, reduced cream and light cream unless expressly permitted below</i> | | | |
| - | Additives in Schedule 2 | | | UHT creams and creams receiving equivalent or greater heat treatments only |
| 1.4.2 | Cream products (flavoured, whipped, thickened, sour cream etc.)* | | | |
| 234 | Nisin | 10 | mg/kg | |
| | whipped thickened light cream | | | |
| 475 | Polyglycerol esters of fatty acids | 5000 | mg/kg | |
| 1.5 | Dried milk, milk powder, cream powder* | | | |
| 304 | Ascorbyl palmitate | 5000 | mg/kg | |
| 320 | Butylated hydroxyanisole | 100 | mg/kg | |
| 343 | Magnesium phosphates | 10000 | mg/kg | |
| 542 | Bone phosphate | 1000 | mg/kg | |
| 555 | Potassium aluminium silicate | GMP | | |
| 1.6 | Cheese and cheese products* | | | |
| 160b | Annatto extracts | 50 | mg/kg | |
| 200 201 202 | Sorbic acid and sodium, potassium and calcium sorbates | 3000 | mg/kg | |
| 203 | | | | |
| 220 221 222 | Sulphur dioxide and sodium and potassium sulphates | 300 | mg/kg | |
| 223 224 225 | | | | |
| 228 | | | | |
| 234 | Nisin | GMP | | |
| 235 | Pimaricin (natamycin) | 15 | mg/kg | on cheese surfaces, based on individual cheese weight calculated as nitrate iron |
| 251 252 | Nitrates (potassium and sodium salts) | 50 | mg/kg | |
| 338 | Phosphoric acid | GMP | | |
| 481 | Sodium lactylates | 5 | mg/kg | fresh cheese only |
| 555 | Potassium aluminium silicate | 10000 | mg/kg | |
| 560 | Potassium silicate | 10000 | mg/kg | |
| 2 | EDIBLE OILS AND OIL EMULSIONS | | | |
| 160b | Annatto extracts | 20 | mg/kg | |
| 304 | Ascorbyl palmitate | GMP | | |
| 306 | Tocopherols concentrate mixed | GMP | | |
| 307 | Tocopherol, d-alpha-, concentrate | GMP | | |
| 308 | Synthetic gamma-tocopherol | GMP | | |
| 309 | Synthetic delta-tocopherol | GMP | | |
| 310 | Propyl gallate | 100 | mg/kg | |
| 312 | Dodecyl gallate | 100 | mg/kg | |
| 319 | Tertiary butylhydroquinone | 200 | mg/kg | |
| 320 | Butylated hydroxyanisole | 200 | mg/kg | |
| 321 | Butylated hydroxytoluene | 100 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|----------------|---|-------|-------|------------------|
| 2.1 | Edible oils essentially free of water* | | | |
| 475 | Polyglycerol esters of fatty acids | 20000 | mg/kg | shortening only |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 20000 | mg/kg | shortening only |
| 9001 | Polydimethylsiloxane | 10 | mg/kg | frying oils only |
| | olive oil | | | |
| | <i>Additives in Schedules 3 & 4 must not be present in olive oil.</i> | | | |
| 2.2 | Oil emulsions (water in oil) | | | |
| 2.2.1 | Oil emulsions (>80% oil) | | | |
| 2.2.1.1 | Butter | | | |
| | <i>Additives must not be present in butter unless expressly permitted below</i> | | | |
| 160a | Carotenes | GMP | | |
| 106b | Annatto extracts | 20 | mg/kg | |
| 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* | | | |
| 2.2.1.3 | Margarine and similar products* | | | |
| 475 | Polyglycerol esters of fatty acids | 5000 | mg/kg | |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg | |
| 2.2.2 | Oil emulsions (<80% oil) | | | |
| 200 201 202 | Sorbic acid and sodium, potassium and calcium sorbates | 2000 | mg/kg | |
| 203 | | | | |
| 210 211 212 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | |
| 213 | | | | |
| 234 | Nisin | GMP | | |
| 281 | Sodium propionate | GMP | | |
| 282 | Calcium propionate | GMP | | |
| 475 | Polyglycerol esters of fatty acids | 5000 | mg/kg | |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg | |
| 3 | ICE CREAM AND EDIBLE ICES* | | | |
| 123 | Amaranth | 290 | mg/kg | |
| 160b | Annatto extracts | 25 | mg/kg | |
| 950 | Acesulphame potassium | 1000 | mg/kg | |
| 956 | Alitame | 100 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|---|---|-------|-------|--------------|
| ice confection sold in liquid form | | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 400 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 25 | mg/kg | |
| 4 | FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices) | | | |
| 4.1 | Unprocessed fruits and vegetables | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in unprocessed fruits and vegetables unless expressly permitted below</i> | | | |
| | grapes packed with permeable envelopes | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphates | 10 | mg/kg | |
| 4.1.1 | Untreated fruits and vegetables | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in unprocessed fruits and vegetables.</i> | | | |
| 4.1.2 | Surface treated fruits and vegetables | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in surface treated fruits and vegetables unless expressly permitted below</i> | | | |
| 342 | Ammonium phosphates | GMP | | |
| 473 | Sucrose esters of fatty acids | 100 | mg/kg | |
| 901 | Beeswax, white and yellow | GMP | | |
| 903 | Carnauba wax | GMP | | |
| 904 | Shellac | GMP | | |
| | citrus fruit | | | |
| 914 | Oxidised polyethylene | 250 | mg/kg | |
| 1520 | Propylene glycol | 30000 | mg/kg | |
| | walnut and pecan nut kernels | | | |
| 304 | Ascorbyl palmitate | GMP | mg/kg | |
| 320 | Butylated hydroxyanisole | 70 | mg/kg | |
| 321 | Butylated hydroxytoluene | 70 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|--|------|-------|---|
| 4.1.3 | Peeled and/or cut fruits and vegetables | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in peeled and/or cut fruits and vegetables unless expressly permitted below</i> | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 375 | mg/kg | |
| | products for manufacturing purposes | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 200 | mg/kg | apples and potatoes only |
| | root and tuber vegetables | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 200 | mg/kg | |
| 920 | L-cysteine monohydrochloride | GMP | | |
| 4.2 | Frozen unprocessed fruits and vegetables | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in frozen unprocessed fruits and vegetables unless expressly permitted below</i> | | | Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over. |
| | frozen avocado | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 300 | mg/kg | apples and potatoes only |
| 4.3 | Processed fruits and vegetables* | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 20 | mg/kg | ginger only |
| | mushrooms in brine or water and not commercially sterile | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 500 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 500 | mg/kg | |
| | preserved cherries known as maraschino cherries, cocktail cherries or glace cherries | | | |
| 127 | Erythrosine | 200 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|---|--|------|-------|---|
| tomato products pH < 4.5 | | | | |
| 234 | Nisin | GMP | | |
| 4.3.1 | Dried fruits and vegetables* | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphates | 3000 | mg/kg | ginger only |
| desiccated coconut | | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphates | 50 | mg/kg | ginger only |
| 4.3.2 | Fruits and vegetables in vinegar, oil, brine or alcohol* | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | |
| 950 | Acesulphame potassium | 3000 | mg/kg | |
| 956 | Alitame | 40 | mg/kg | |
| products made from bleached vegetables | | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 750 | mg/kg | ginger only |
| 4.3.3 | Commercially sterile fruits and vegetables in hermetically sealed containers* | | | |
| 512 | Stannous chloride | 100 | mg/kg | asparagus not in direct contact with tin only |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 952 | Cyclamates | 1350 | mg/kg | |
| 954 | Saccharin | 110 | mg/kg | |
| 4.3.4 | Fruit and vegetable spreads including jams, chutneys and related products* | | | |
| 123 | Amaranth | 290 | mg/kg | |
| 281 | Sodium propionate | GMP | | |
| 282 | Calcium propionate | GMP | | |
| 950 | Acesulphame potassium | 3000 | mg/kg | |
| 952 | Cyclamates | 1000 | mg/kg | |
| 954 | Saccharin | 1500 | mg/kg | |
| 956 | Alitame | 300 | mg/kg | |
| chutneys, low joule jam and low joule spread | | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 285 | mg/kg | |
| 4.3.5 | Candied fruits and vegetables* | | | |
| 200 201 202 | Sorbic acid and sodium, | 500 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|--------------|--|------|-------|--------------|
| 203 | potassium and calcium sorbates | | | |
| 220 221 222 | Sulphur dioxide and sodium and | 2000 | mg/kg | |
| 223 224 225 | potassium sulphates | | | |
| 228 | | | | |
| 4.3.6 | Fruit and vegetable preparations including pulp* | | | |
| 200 201 202 | Sorbic acid and sodium, | 1000 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| 210 211 212 | Benzoic acid and sodium, | 1000 | mg/kg | |
| 213 | potassium and calcium benzoates | | | |
| 220 221 222 | Sulphur dioxide and sodium and | 350 | mg/kg | |
| 223 224 225 | potassium sulphites | | | |
| 228 | | | | |
| 234 | Nisin | GMP | | |
| | chilli paste | | | |
| 210 211 212 | Benzoic acid and sodium, | 3000 | mg/kg | |
| 213 | potassium and calcium benzoates | | | |
| | fruit and vegetable preparations for manufacturing purposes | | | |
| 220 221 222 | Sulphur dioxide and sodium and | 1000 | mg/kg | |
| 223 224 225 | potassium sulphites | | | |
| 228 | | | | |
| 4.3.7 | Fermented fruit and vegetable products* | | | |
| | lactic acid fermented fruits and vegetables* | | | |
| 200 201 202 | Sorbic acid and sodium, | 500 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| 4.3.8 | Other fruit and vegetable based products* | | | |
| | dried instant mashed potato | | | |
| 304 | Ascorbyl palmitate | GMP | | |
| 320 | Butylated hydroxyanisole | 100 | mg/kg | |
| | imitation fruit | | | |
| 200 201 202 | Sorbic acid and sodium, | 500 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| 210 211 212 | Benzoic acid and sodium, | 400 | mg/kg | |
| 213 | potassium and calcium benzoates | | | |
| 220 221 222 | Sulphur dioxide and sodium and | 3000 | mg/kg | |
| 223 224 225 | potassium sulphites | | | |
| 228 | | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-------------|--|-------|-------|---|
| 5 | CONFECTIONERY | | | |
| 123 | Amaranth | 300 | mg/kg | |
| 160b | Annatto extracts | 25 | mg/kg | |
| 173 | Aluminium | GMP | | |
| 174 | Silver | GMP | | |
| 175 | Gold | GMP | | |
| 950 | Acesulphame potassium | 2000 | mg/kg | Clause 4 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum |
| 951 | Aspartame | 10000 | mg/kg | |
| 955 | Sucralose | 2500 | mg/kg | |
| 956 | Alitame | 300 | mg/kg | |
| | | | | |
| | fruit filling for confectionery containing not less than 200 g/kg of fruit | | | |
| 200 201 202 | Sorbic acid and sodium, | 500 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| 5.1 | Chocolate and cocoa products | | | |
| | <i>Additives in Schedules 3 & 4 must not be present in chocolate and cocoa products unless expressly permitted below</i> | | | Colours permitted on the surface of chocolate only |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg | |
| 477 | Propylene glycol esters of fatty acids | 4000 | mg/kg | |
| 5.2 | Sugar confectionery* | | | |
| 200 201 202 | Sorbic acid and sodium, | 1000 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| | bubble gum and chewing gum | | | |
| 304 | Ascorbyl palmitate | GMP | | |
| 310 | Propyl gallate | 200 | mg/kg | |
| 320 | Butylated hydroxyanisole | 200 | mg/kg | |
| 321 | Butylated hydroxytoluene | 200 | mg/kg | |
| | low joule chewing gum | | | |
| 952 | Cyclamates | 20000 | mg/kg | |
| 954 | Saccharin | 1500 | mg/kg | |
| 5.3 | not assigned | | | |
| 5.4 | icings and frostings* | | | |
| 200 201 202 | Sorbic acid and sodium, | 1500 | mg/kg | |
| 203 | potassium and calcium sorbates | | | |
| 210 211 212 | Benzoic acid and sodium, | 1000 | mg/kg | |
| 213 | potassium and calcium benzoates | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-------------|---|------|-------|---|
| 6 | CEREALS AND CEREAL PRODUCTS | | | |
| 6.1 | Cereals (whole and broken grains) | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in cereals (whole and broken grains) unless expressly permitted below</i> | | | |
| 471 | Mono- and diglycerides of fatty acids | GMP | | precooked rice only |
| 6.2 | Flours, meals and starches | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in flours, meals and starches</i> | | | note: flour, meal and starch products (e.g. self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8. |
| 6.3 | Processed cereal and meal products* | | | |
| 160b | Annatto extracts | 100 | mg/kg | extruded and/or puffed cereal products only |
| 6.4 | Flour products (including noodles and pasta)* | | | |
| 160b | Annatto extracts | 25 | mg/kg | |
| 200 201 202 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | |
| 220 221 222 | Sulphur dioxide and sodium and potassium sulphites | 300 | mg/kg | |
| 223 224 225 | | | | |
| 228 | | | | |
| 234 | Nisin | 250 | mg/kg | Flour products that are cooked on hot plates only e.g. crumpets, pikelets, flapjacks, etc. |
| 280 | Propionic acid | 2000 | mg/kg | |
| 281 | Sodium propionate | 2000 | mg/kg | |
| 282 | Calcium propionate | 2000 | mg/kg | |
| 283 | Potassium propionate | 2000 | mg/kg | |
| 481 | Sodium lactylates | GMP | | |
| 482 | Calcium lactylates | GMP | | |
| 950 | Acesulphame potassium | 200 | mg/kg | |
| 956 | Alitame | 200 | mg/kg | |
| 7 | BREADS AND BAKERY PRODUCTS* | | | |
| 200 201 202 | Sorbic acid and sodium, potassium and calcium sorbates | 1200 | mg/kg | |
| 203 | | | | |
| 280 | Propionic acid | 4000 | mg/kg | |
| 281 | Sodium propionate | 4000 | mg/kg | |
| 282 | Calcium propionate | 4000 | mg/kg | |
| 283 | Potassium propionate | 4000 | mg/kg | |
| 481 | Sodium lactylates | GMP | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|------------------------------|--|-------|-------|--|
| 482 | Calcium lactylates | GMP | | |
| 7.1 | Breads and related products* | | | |
| 7.2 | Biscuits, cakes and pastries* | | | |
| 160b | Annatto extracts | 25 | mg/kg | |
| 220 221 222 | Sulphur dioxide and sodium and | 300 | mg/kg | |
| 223 224 225 | potassium sulphites | | | |
| 228 | | | | |
| 475 | Polyglycerol esters of fatty acids | 15000 | mg/kg | cake only |
| 950 | Acesulphame potassium | 200 | mg/kg | |
| 956 | Alitame | 200 | mg/kg | |
| 8 | MEAT AND MEAT PRODUCTS (including poultry and game) | | | |
| 8.1 | Raw meat, poultry and game* | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in raw meat, poultry and game unless expressly permitted below</i> | | | |
| | fresh poultry | | | |
| 262 | Sodium acetates | 5000 | mg/kg | |
| 8.2 | Processed meat, poultry and game products in whole pieces of cuts* | | | |
| | commercially sterile canned cured meat | | | |
| 249 250 | Nitrates (potassium and sodium salts) | 50 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
| cured meat | | | | |
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | |
| 251 252 | Nitrates (Potassium and sodium salts) | 125 | mg/kg | |
| dried meat | | | | |
| 200 201 202 | Sorbic acid and sodium, potassium and calcium sorbates | 1500 | mg/kg | |
| 203 | | | | |
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
| slow dried cured meat | | | | |
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
| 251 252 | Nitrates (potassium and sodium salts) | 500 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|---|------|--------------------|---|
| 8.3 | Processed comminuted meat, poultry and game products* | | | |
| 160b | Annatto extracts | 100 | mg/kg | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 500 | mg/kg | |
| 249 250 | Nitrates (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
| | fermented, uncooked processed comminuted meat products | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1500 | mg/kg | |
| 235 | Pimaricin (natamycin) | 1.2 | mg/dm ² | when determined in a surface sample taken to a depth of not less than 3mm and not more than 5mm including the casing, applied to the surface of food. |
| 251 252 | Nitrates (potassium and sodium salts) | 500 | mg/kg | |
| | sausage and sausage meat containing raw, unprocessed meat | | | |
| | <i>Additives must not be present in sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below</i> | | | |
| - | Additives in Schedule 2 | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 500 | mg/kg | |
| 8.4 | Edible casings* | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 500 | mg/kg | |
| 8.5 | Animal protein products* | | | |
| 9 | FISH AND FISH PRODUCTS | | | |
| 9.1 | Unprocessed fish and fish fillets (including frozen and thawed) | | | |
| | frozen fish | | | |
| 300 301 302 303 | Ascorbic acid and sodium, calcium and potassium ascorbates | 400 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|--|------|-------|--------------|
| 315 316 | Erythorbic acid and sodium erythorbate | 400 | mg/kg | fillets only |
| 339 340 341 | Sodium, potassium and calcium phosphates | GMP | | |
| 450 | Pyrophosphates | GMP | | |
| 451 | Triphosphates | GMP | | |
| 452 | Polyphosphates | GMP | | |
| uncooked crustacea | | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 100 | mg/kg | |
| 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 | | |
| - | 4-hexylresorcinol | GMP | | |
| 9.2 | Processed fish and fish products | | | |
| cooked crustacea | | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 30 | mg/kg | |
| roe | | | | |
| 123 | Amaranth | 300 | mg/kg | |
| 9.3 | Semi preserved fish and fish products* | | | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 2500 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 2500 | mg/kg | |
| roe | | | | |
| 123 | Amaranth | 300 | mg/kg | |
| 9.4 | Fully preserved fish including canned fish products* | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 30 | mg/kg | |
| 385 | Calcium disodium EDTA | 250 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|---|--------------|-------|-------------------|
| canned abalone (paua) | | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 1000 | mg/kg | |
| roe | | | | |
| 123 | Amaranth | 300 | mg/kg | |
| 10 | EGGS AND EGG PRODUCTS | | | |
| 10.1 | Eggs | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in eggs</i> | | | |
| 10.2 | Liquid egg products | | | |
| | <i>Additives in Schedules 3 & 4 must not be present in liquid egg products unless expressly permitted below</i> | | | |
| 234 1505 | Nisin Triethyl citrate | GMP 12500 | mg/kg | liquid white only |
| 10.3 | Frozen egg products | | | |
| | <i>Additives in Schedules 3 & 4 must not be present in frozen egg products</i> | | | |
| 10.2 | Dried and/or heat coagulated egg products | | | |
| | <i>Additives in Schedules 3 & 4 must not be present in dried and/or heat coagulated egg products</i> | | | |
| 11 | SUGARS, HONEY AND RELATED PRODUCTS | | | |
| 11.1 | Sugar | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in sugar unless expressly permitted below</i> | | | |
| 460 | Cellulose, microcrystalline and powdered | GMP | | |
| rainbow sugar* | | | | |
| - | Additives in Schedules 2,3 and 4 | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|---|-----|-------|--|
| 11.2 | Sugars and syrups | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in sugars and syrups unless expressly permitted below</i> | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 450 | mg/kg | |
| 11.3 | Honey and related products | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in honey and related products</i> | | | |
| 11.3.1 | Dried honey | | | |
| - | Additives in Schedule 2 | | | |
| 11.4.1 | Tabletop sweeteners* | | | |
| 636 | Maltol | GMP | | |
| 637 | Ethyl maltol | GMP | | |
| 640 | Glycine | GMP | | |
| 641 | L-Leucine | GMP | | |
| 950 | Acesulphame potassium | GMP | | |
| 951 | Aspartame | GMP | | note – duplication of schedule 2 |
| 955 | Sucralose | GMP | | note – duplication of schedule 2 |
| 956 | Alitame | GMP | | |
| 1201 | Polyvinylpyrrolidone | GMP | | |
| 11.4.2 | Tabletop sweeteners – liquid preparation* | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | GMP | | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | GMP | | |
| 954 | Saccharin | GMP | | |
| 11.4 | Tabletop sweeteners – tablets or powder or granules packed in portion sized packages* | | | |
| 954 | Saccharin | GMP | | |
| 12 | SALTS AND CONDIMENTS | | | |
| 12.1 | Salt and salt substitutes | | | |
| 12.1.1 | Salt | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in salt unless expressly permitted below</i> | | | |
| 341 | Calcium phosphates | GMP | | |
| 381 | Ferric ammonium citrate | GMP | | |
| 504 | Magnesium carbonates | GMP | | |
| 535 | Sodium ferrocyanide | 50 | mg/kg | total of sodium and potassium ferrocyanide |
| 536 | Potassium ferrocyanide | 50 | mg/kg | |
| 551 | Silicon dioxide (amorphous) | GMP | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|---|-----|-------|---|
| 552 | Calcium silicate | GMP | | |
| 554 | Sodium aluminosilicate | GMP | | |
| 556 | Calcium aluminium silicate | GMP | | |
| 12.1.2 | Reduced sodium salt mixture * | | | |
| 12.1.3 | Salt substitute* | | | |
| 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 | | | |
| | <i>Additives in Schedules 2 & 4 must not be present in vinegars and related products unless expressly permitted below</i> | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 100 | mg/kg | |
| 300 301 302 303 | Ascorbic acid and sodium, calcium and potassium ascorbates | 100 | mg/kg | |
| 315 216 | Erythorbic acid and sodium erythorbate | 100 | mg/kg | |
| - | Flavourings, (including permitted synthetic flavourings) but excluding quinine and caffeine | | | |
| 12.4 | not assigned | | | |
| 12.5 | Yeast and yeast products | | | |
| | <i>Colours in Schedule 4 must not be present in yeast and yeast related products unless expressly permitted below</i> | | | |
| | dried yeast | | | |
| 481 | Sodium lactylates | | | duplication of permission already permitted in baked goods etc. |
| 12.6 | Vegetable protein products | | | |
| | <i>Colours in Schedule 4 must not be present in vegetable protein products</i> | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-------------|---|-------|-------|--|
| 13 | FOODS INTENDED FOR PARTICULAR DIETARY USES | | | |
| 13.1 | Infant formula products | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in infant formula products unless expressly permitted below</i> | | | |
| 270 | Lactic acid | GMP | | |
| 304 | Ascorbyl palmitate | 10 | mg/L | |
| 306 | Tocopherols concentrate mixed | 10 | mg/L | |
| 322 | Lecithin | 5000 | mg/L | |
| 330 | Citric acid | GMP | | |
| 331 | Sodium citrate | GMP | | |
| 332 | Potassium citrate | GMP | | |
| 410 | Locust bean (carob bean) gum | 1000 | mg/L | |
| 412 | Guar gum | 1000 | mg/L | |
| 471 | Mono- and diglycerides of fatty acids | 4000 | mg/L | |
| 526 | Calcium hydroxide | GMP | | |
| | soy-based infant formula | | | |
| 1412 | Distarch phosphate | 5000 | mg/L | <div style="border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; width: 20px; height: 20px; display: inline-block;"></div> Clause 6 (1) applies mg/L |
| 1413 | Phosphated distarch phosphate | 5000 | | |
| 1414 | Acetylated distarch phosphate | 5000 | | |
| 1440 | Hydroxypropyl starch | 25000 | | |
| | liquid infant formula products | | | |
| 407 | Carrageenan | 300 | mg/L | |
| | infant formula products for specific dietary use based on protein substitutes | | | |
| 407 | Carrageenan | 1000 | mg/L | |
| 471 | Mono- and diglycerides of fatty acids | 5000 | mg/L | |
| 472c | Citric and fatty acid esters of glycerol | 9000 | mg/L | |
| 472e | Diacetyltartaric and fatty acid esters of glycerol | 400 | mg/L | |
| 1412 | Distarch phosphate | 25000 | mg/L | <div style="border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; width: 20px; height: 20px; display: inline-block;"></div> Clause 6(1) applies mg/L |
| 1413 | Phosphated distarch phosphate | 25000 | | |
| 1414 | Acetylated distarch phosphate | 25000 | | |
| 1440 | Hydroxypropyl starch | 25000 | | |
| 13.2 | Foods for infants | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in foods for infants unless expressly permitted below</i> | | | |
| - | Ethyl vanillin | 70 | mg/kg | |
| - | Vanillin | 70 | mg/kg | |
| - | Flavourings, (excluding synthetic flavourings) but excluding quinine and caffeine | GMP | | |
| 170i | Calcium carbonate | GMP | | |
| 260 261 262 | Acetic acid and its potassium, | 5000 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|------------------------|--|-------|-------|--|
| 263 264 | sodium, calcium and ammonium salts | | | |
| 270 325 326 327 328 | Lactic acid and its sodium, potassium, calcium and ammonium salts | 2000 | mg/kg | |
| 300 301 302 303 | Ascorbic acid and its sodium, calcium and potassium salts | 500 | mg/kg | |
| 304 | Ascorbyl palmitate | 1000 | mg/kg | of fat in total. Clause 6 (1) applies |
| 306 | Tocopherols, concentrate mixed | 300 | mg/kg | |
| 307 | Tocopherols, d-alpha-, concentrate | 300 | mg/kg | |
| 322 | Lecithin | 15000 | mg/kg | |
| 330 331 332 333 380 | Citric acid and sodium, potassium, calcium and ammonium citrates | GMP | | |
| 407 | Carrageenan | 10000 | mg/kg | |
| 410 | Locust bean (carob bean) gum | 10000 | mg/kg | |
| 412 | Guar gum | 10000 | mg/kg | |
| 414 | Gum arabic (Acacia) | 10 | mg/kg | |
| 415 | Xanthan gum | 10000 | mg/kg | |
| 440 | Pectin | 10000 | mg/kg | |
| 471 | Mono- and diglycerides of fatty acids | 5000 | mg/kg | |
| 500 | Sodium carbonates | GMP | | |
| 501 | Potassium carbonate | GMP | | |
| 503 | Ammonium carbonates | GMP | | |
| 1412 | Acetylated distarch phosphate | 500 | mg/kg | in total |
| 1413 | Phosphated distarch phosphate | 500 | mg/kg | |
| 1414 | Distarch phosphate | 500 | mg/kg | |
| 1422 | Acetylated distarch adipate | 500 | mg/kg | |
| 1440 | Hydroxypropyl starch | 500 | mg/kg | |
| | | | | |
| 13.3 | Formula meal replacements and formulated supplementary foods* | | | |
| 13.4 | Formulated supplementary sports foods* | | | |
| 123 | Amaranth | 300 | mg/kg | |
| 160b | Annatto extracts | 100 | mg/kg | |
| 13.4.1 | Solid formulated supplementary sports foods* | | | |
| 210 211 212 213 | Benzoic acid and sodium, potassium, and calcium benzoates | 400 | mg/kg | |
| 220 | Sulphur dioxide | 115 | mg/kg | |
| 280 | Propionic acid | 400 | mg/kg | |
| 281 | Sodium propionate | 400 | mg/kg | |
| 282 | Calcium propionate | 400 | mg/kg | |
| 13.4.2 | Liquid formulated supplementary sports foods* | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 400 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications | |
|--|---|------|-------|--|--|
| 210 211 212 213 | Benzoic acid and sodium, potassium, and calcium benzoates | 400 | mg/kg | | |
| 220 | Sulphur dioxide | 115 | mg/kg | | |
| 14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES | | | | | |
| 14.1 Non-alcoholic beverages | | | | | |
| 14.1.1 Waters | | | | | |
| 14.1.1.1 Mineral water | | | | | |
| <i>Additives in Schedules 2,3 & 4 must not be present in mineral water unless expressly permitted below</i> | | | | | |
| 290 | Carbon dioxide | GMP | | | |
| 14.1.1.2 Carbonated, mineralised and soda waters* | | | | | |
| 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 | mg/kg | GMP principle precludes the use of preservatives in | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 115 | mg/kg | juices represented as not preserved by | |
| 242 | Dimethyl dicarbonate | 250 | mg/kg | chemical or heat treatment | |
| 281 | Sodium propionate | GMP | | | |
| 282 | Calcium propionate | GMP | | | |
| 14.1.2.1 Fruit and vegetable juices | | | | | |
| <i>Additives in Schedules 2,3 & 4 must not be present in fruit and vegetable juices unless expressly permitted below</i> | | | | | |
| 270 | Lactic acid | GMP | | applies to fruit and vegetable juices separated by mechanical means only | |
| 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 | | | |
| coconut milk coconut cream and coconut syrup | | | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | | |
| tomato juices pH < 4.5 | | | | | |
| 234 | Nisin | GMP | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|---|--|------|-------|---|
| 14.1.2.2 Fruit and vegetable juice products* | | | | |
| 123 | Amaranth | 30 | mg/kg | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 956 | Alitame | 40 | mg/kg | |
| fruit drink | | | | |
| 385 | Calcium disodium EDTA | 33 | mg/kg | carbonated products only |
| 444 | Sucrose acetate isobutrate | 200 | mg/kg | |
| 445 | Glycerol esters of wood rosins | 100 | mg/kg | |
| 480 | Diocetyl sodium sulphosuccinate | 10 | mg/kg | |
| low joule fruit and vegetable products | | | | |
| 950 | Acesulphame potassium | 3000 | mg/kg | |
| 952 | Cyclamates | 400 | mg/kg | |
| 954 | Saccharin | 80 | mg/kg | |
| 14.1.3 Water based flavoured drinks* | | | | |
| - | Quinine | 100 | mg/kg | tonic drinks, bitter drinks and quinine drinks only |
| 123 | Amaranth | 30 | mg/kg | |
| 200 201 202 | Sorbic acid and sodium, potassium and calcium sorbates | 400 | mg/kg | |
| 210 211 212 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg | |
| 213 | | | | |
| 220 221 222 | Sulphur dioxide and sodium and potassium sulphites | 115 | mg/kg | |
| 223 224 225 | | | | |
| 228 | | | | |
| 242 | Dimethyl dicarbonate | 250 | mg/kg | |
| 385 | Calcium disodium EDTA | 33 | mg/kg | products containing fruit flavouring, juice or pulp or orange peel extract only |
| 444 | Sucrose acetate isobutrate | 200 | mg/kg | |
| 445 | Glycerol esters of wood rosins | 100 | mg/kg | |
| 480 | Diocetyl sodium sulphosuccinate | 10 | mg/kg | |
| 950 | Acesulphame potassium | 3000 | mg/kg | |
| 952 | Cyclamates | 600 | mg/kg | |
| 954 | Saccharin | 80 | mg/kg | |
| 956 | Alitame | 40 | mg/kg | |
| electrolyte drink and electrolyte drink base | | | | |
| - | Aspartame | 150 | mg/kg | |
| kola type drinks | | | | |
| - | Caffeine | 145 | mg/kg | |
| 338 | Phosphoric acid | 570 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|---|---|------|-------|------------------------------|
| 14.1.3.1 Brewed soft drink* | | | | |
| 950 | Acesulphame potassium | 1000 | mg/kg | Clause 4 limits do not apply |
| 951 | Aspartame | 1000 | mg/kg | |
| 952 | Cyclamates | 400 | mg/kg | |
| 954 | Saccharin | 50 | mg/kg | |
| 955 | Sucralose | 250 | mg/kg | |
| 956 | Alitame | 40 | mg/kg | |
| 957 | Thaumatococcus | GMP | | |
| 14.1.4 not assigned | | | | |
| 14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products | | | | |
| <i>Additives in Schedules 3 & 4 must not be present in coffee, coffee substitutes, tea, herbal infusions and similar products</i> | | | | |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 14.2 Alcoholic beverages (including no and low alcohol) | | | | |
| 14.2.1 Beer and related products | | | | |
| <i>Additives in Schedules 2,3 & 4 must not be present in beer and related products unless expressly permitted below</i> | | | | |
| 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 | Sulphur dioxide and sodium and potassium sulphites | 25 | mg/kg | |
| 223 224 225 | | | | |
| 228 | | | | |
| 234 | Nisin | GMP | | |
| 290 | Carbon dioxide | GMP | | |
| 300 301 302 | Ascorbic acid and sodium, calcium and potassium ascorbates | GMP | | |
| 303 | | | | |
| 315 216 | Erythorbic acid and sodium erythorbate | GMP | | |
| 405 | Propylene glycol alginate | GMP | | |
| 941 | Nitrogen | GMP | | |
| - | Flavourings, (including permitted synthetic flavourings) but excluding quinine and caffeine | GMP | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|---------------|---|-----|-------|--------------|
| 14.2.2 | Wine, sparkling wine and fortified wine | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in wine, sparkling wine and fortified wine unless expressly permitted below</i> | | | |
| 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 | Sorbic acid and sodium, potassium and calcium sorbates | 200 | mg/kg | |
| 203 | | | | |
| 242 | Dimethyl dicarbonate | 200 | mg/kg | |
| 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 | | |
| 337 | Potassium sodium tartrate | GMP | | |
| 341 | Calcium phosphates | GMP | | |
| 342 | Ammonium phosphates | GMP | | |
| 353 | Metatartaric acid | GMP | | |
| 431 | Polyoxyethylene (40) stearate | GMP | | |
| 491 | Sorbitan monostearate | GMP | | |
| 500 | Sodium carbonates | GMP | | |
| 501 | Potassium carbonates | GMP | | |
| | wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar | | | |
| 220 221 222 | Sulphur dioxide and sodium and potassium sulphites | 400 | mg/kg | |
| 223 224 225 | | | | |
| 228 | | | | |
| | wine, sparkling wine and fortified wine containing less than 35 g/L residual sugar | | | |
| 220 221 222 | Sulphur dioxide and sodium and potassium sulphites | 250 | mg/kg | |
| 223 224 225 | | | | |
| 228 | | | | |
| 14.2.3 | Wine based drinks and reduced alcohol wines* | | | |
| - | Quinine | 300 | mg/kg | |
| 123 | Amaranth | 30 | mg/kg | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 175 | Gold | 100 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|-----------------------------------|---|------|-------|--------------|
| 14.2.4 | Fruit wine, vegetable wine and mead (including cider and perry) | | | |
| | <i>Additives in Schedules 2,3 & 4 must not be present in fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below</i> | | | |
| 150a | Caramel I – plain | 1000 | mg/kg | |
| 150b | Caramel II – caustic sulphite process | 1000 | mg/kg | |
| 150c | Caramel III – ammonia process | 1000 | mg/kg | |
| 150d | Caramel IV – ammonia sulphite process | 1000 | mg/kg | |
| 170i | Calcium carbonates | GMP | | |
| 181 | Tannins | GMP | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 400 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg | |
| 242 | Dimethyl dicarbonate | 200 | mg/kg | |
| 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 | | |
| | Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 300 | mg/kg | |
| | Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar | | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 200 | mg/kg | |
| 14.2.4.1 | Fruit and vegetable wine products* | | | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|--|--|------|-------|--------------|
| 14.2.5 Spirits and liqueurs* | | | | |
| 123 | Amaranth | 30 | mg/kg | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 173 | Aluminium | GMP | | |
| 174 | Silver | GMP | | |
| 175 | Gold | | | |
| 14.3 Mixed alcoholic drink not elsewhere classified* | | | | |
| - | Quinine | 300 | mg/kg | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 400 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 250 | mg/kg | |
| 342 | Ammonium phosphates | GMP | | |
| 20 MIXED FOODS* | | | | |
| 20.1 Beverages* | | | | |
| 160b | Annatto extracts | 10 | mg/kg | |
| 20.2 Food and other beverages* | | | | |
| 160b | Annatto extracts | 25 | mg/kg | |
| custard mix, custard powder, blanc mange powder and jelly* | | | | |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 956 | Alitame | 100 | mg/kg | |
| dairy and fat based desserts, dips and snacks | | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 500 | mg/kg | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 700 | mg/kg | |
| 234 | Nisin | GMP | | |
| 475 | Polyglycerol esters of fatty acids | 5000 | mg/kg | |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg | |
| 481 | Sodium lactylates | GMP | | |
| 482 | Calcium lactylates | GMP | | |
| 950 | Acesulphame potassium | 500 | mg/kg | |
| 956 | Alitame | 100 | mg/kg | |
| sauces and toppings (including mayonnaises and salad dressings) | | | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|---|--|-------|-------|--------------|
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 350 | mg/kg | |
| 234 | Nisin | GMP | | |
| 281 | Sodium propionate | GMP | | |
| 282 | Calcium propionate | GMP | | |
| 385 | Calcium disodium EDTA | 75 | mg/kg | |
| 444 | Sucrose acetate isobutrate | 200 | mg/kg | |
| 445 | Glycerol esters of wood rosins | 100 | mg/kg | |
| 475 | Polyglycerol esters of fatty acids | 20000 | mg/kg | |
| 480 | Dioctyl sodium sulphosuccinate | 50 | mg/kg | |
| 950 | Acesulphame potassium | 3000 | mg/kg | |
| 952 | Cyclamates | 1000 | mg/kg | |
| 954 | Saccharin | 1500 | mg/kg | |
| 956 | Alitame | 300 | mg/kg | |
| soup bases (made up as directed) | | | | |
| 950 | Acesulphame potassium | 3000 | mg/kg | |
| 954 | Saccharin | 1500 | mg/kg | |
| 956 | Alitame | 40 | mg/kg | |

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

| INS Number | Additive Name | Max | Level | Applications |
|------------|---------------|-----|-------|--------------|
|------------|---------------|-----|-------|--------------|

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***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 2

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

| INS Number | Additive Name |
|------------|--|
| 260 | Acetic acid, glacial |
| 472a | Acetic and fatty acid esters of glycerol |
| 1422 | Acetylated distarch adipate |
| 1414 | Acetylated distarch phosphate |
| 1401 | Acid treated starch |
| 355 | Adipic acid |
| 406 | Agar |
| 400 | Alginic acid |
| 1402 | Alkaline treated starch |
| 1100 | Alpha-amylase |
| 559 | Aluminium silicate |
| 470 | Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids |
| 264 | Ammonium acetate |
| 403 | Ammonium alginate |
| 503 | Ammonium carbonates |
| 380 | Ammonium citrates |
| 368 | Ammonium fumarate |
| 328 | Ammonium lactate |
| 349 | Ammonium malate |
| 342 | Ammonium phosphates |
| 442 | Ammonium salts of phosphatidic acid |
| 409 | Arabinogalactan (larch gum) |
| 300 | Ascorbic acid |
| 951 | Aspartame (technological use consistent with Clause 4 only) |
| 901 | Beeswax, white & yellow |
| 558 | Bentonite |
| 1403 | Bleached starch |
| 263 | Calcium acetate |
| 404 | Calcium alginate |
| 556 | Calcium aluminium silicate |
| 302 | Calcium ascorbate |
| 170 | Calcium carbonates |
| 509 | Calcium chloride |
| 333 | Calcium citrate |
| 367 | Calcium fumarate |
| 578 | Calcium gluconate |
| 623 | Calcium glutamate, Di-L- |
| 526 | Calcium hydroxide |
| 327 | Calcium lactate |
| 352 | Calcium malates |
| 529 | Calcium oxide |
| 341 | Calcium phosphates |
| 552 | Calcium silicate |
| 516 | Calcium sulphate |
| 354 | Calcium tartrate |
| 290 | Carbon dioxide |
| 903 | Carnauba wax |
| 407 | Carrageenan |

SCCHEDULE 2 (continued)

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

| INS Number | Additive Name |
|------------|--|
| 460 | Cellulose, microcrystalline and powdered |
| 330 | Citric acid |
| 472c | Citric and fatty acid esters of glycerol |
| 519 | Cupric sulphate |
| 1400 | Dextrins, white & yellow, roasted starch |
| 472e | Diacetyltartaric and fatty acid esters of glycerol |
| 627 | Disodium guanylate, 5'- |
| 631 | Disodium inosinate, 5'- |
| 635 | Disodium ribonucleotides, 5'- |
| 1412 | Distarch phosphate |
| 1405 | Enzyme treated starches |
| 315 | Erythorbic acid |
| 381 | Ferric ammonium citrate |
| 579 | Ferrous gluconate |
| - | Flavourings (including permitted synthetic flavourings) but excluding quinine and caffeine |
| 297 | Fumaric acid |
| 418 | Gellan gum |
| 575 | Glucono delta-lactone |
| 1102 | Glucose oxidase |
| 422 | Glycerin (glycerol) |
| 412 | Guar gum |
| 414 | Gum arabic (Acacia) |
| 507 | Hydrochloric acid |
| 1442 | Hydroxypropyl distarch phosphate |
| 464 | Hydroxypropyl methylcellulose |
| 1440 | Hydroxypropyl starch |
| 953 | Isomalt |
| 416 | Karaya gum |
| 620 | L -glutamic acid |
| 270 | Lactic acid |
| 472b | Lactic and fatty acid esters of glycerol |
| 966 | Lactitol |
| 322 | Lecithin |
| 1104 | Lipases |
| 410 | Locust bean (carob bean) gum |
| 1105 | Lysozyme |
| 504 | Magnesium carbonates |
| 511 | Magnesium chloride |
| 625 | Magnesium glutamate, Di-L- |
| 329 | Magnesium lactate |
| 343 | Magnesium phosphates |
| 553 | Magnesium silicates |
| 518 | Magnesium sulphate |
| 296 | Malic acid |
| 965 | Maltitol & maltitol syrup |
| 421 | Mannitol |
| 353 | Metatartaric acid |
| 461 | Methyl cellulose |

SCHEDULE 2 (continued)

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

| INS Number | Additive Name |
|------------|--|
| 465 | Methyl ethylcellulose |
| 471 | Mono- and diglycerides of fatty acids |
| 624 | Monoammonium glutamate, L- |
| 622 | Monopotassium glutamate, L- |
| 621 | Monosodium glutamate, L- |
| 1410 | Monostarch phosphate |
| 941 | Nitrogen |
| - | Neotame (technological use consistent with clause 4 only) |
| 942 | Nitrous oxide |
| 1404 | Oxidised starch |
| 440 | Pectins |
| 905b | Petrolatum (petroleum jelly) |
| 1413 | Phosphated distarch phosphate |
| 1200 | Polydextroses |
| 900a | Polydimethylsiloxane |
| 1521 | Polyethylene glycol 8000 |
| 433 | Polyoxyethylene (20) sorbitan monooleate |
| 435 | Polyoxyethylene (20) sorbitan monostearate |
| 436 | Polyoxyethylene (20) sorbitan tristearate |
| 452 | Polyphosphates |
| 261 | Potassium acetate |
| 357 | Potassium adipate (Salt reduced and low sodium foods only) |
| 402 | Potassium alginate |
| 303 | Potassium ascorbate |
| 501 | Potassium carbonates |
| 508 | Potassium chloride |
| 332 | Potassium citrates |
| 366 | Potassium fumarate |
| 577 | Potassium gluconate |
| 326 | Potassium lactate |
| 351 | Potassium malates |
| 340 | Potassium phosphates |
| 337 | Potassium sodium tartrate |
| 515 | Potassium sulphate |
| 336 | Potassium tartrate |
| 407a | Processed eucheuma seaweed |
| 1520 | Propylene glycol |
| 405 | Propylene glycol alginate |
| 477 | Propylene glycol esters of fatty acids |
| 1101 | Proteases |
| 450 | Pyrophosphates |
| 904 | Shellac |
| 551 | Silicon dioxide (amorphous) |
| 262 | Sodium acetates |
| 401 | Sodium alginate |
| 554 | Sodium aluminosilicate |
| 301 | Sodium ascorbate |
| 500 | Sodium carbonates |
| 466 | Sodium carboxymethylcellulose |
| 331 | Sodium citrates |

SCHEDULE 2 (continued)

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

| INS Number | Additive Name |
|------------|---|
| 316 | Sodium erythorbate |
| 365 | Sodium fumarate |
| 325 | Sodium lactate |
| 350 | Sodium malates |
| 339 | Sodium phosphates |
| 514 | Sodium sulphate |
| 335 | Sodium tartrate |
| 491 | Sorbitan monostearate |
| 492 | Sorbitan tristearate |
| 420 | Sorbitol |
| 1420 | Starch acetate (esterified with acetic anhydride) |
| 1450 | Starch sodium octenylsuccinate |
| 570 | Stearic acid |
| 955 | Sucralose (technological use consistent with Clause 4 only) |
| 473 | Sucrose esters of fatty acids |
| 334 | Tartaric acid |
| 472f | Tartaric, acetic and fatty acid esters of glycerol (mixed) |
| 957 | Thaumatococcus |
| 413 | Tragacanth gum |
| 1518 | Triacetin |
| 451 | Triphosphates |
| 415 | Xanthan gum |
| 967 | Xylitol |

SCHEDULE 2

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

| INS Number | Additive Name |
|------------|--|
| - | Flavourings (including permitted synthetic flavourings) but excluding quinine and caffeine |
| - | Neotame (technological use consistent with clause 4 only) |
| 170 | Calcium carbonates |
| 260 | Acetic acid, glacial |
| 261 | Potassium acetate |
| 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 tartrate |
| 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 |

SCCHEDULE 2 (continued)

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

| INS Number | Additive Name |
|------------|--|
| 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 |
| 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 |
| 460 | Cellulose, microcrystalline and powdered |
| 461 | Methyl cellulose |
| 464 | Hydroxypropyl methylcellulose |
| 465 | Methyl ethylcellulose |
| 466 | Sodium carboxymethylcellulose |
| 470 | Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids |
| 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 |
| 491 | Sorbitan monostearate |
| 492 | Sorbitan tristearate |
| 500 | Sodium carbonates |
| 501 | Potassium carbonates |
| 503 | Ammonium carbonates |
| 504 | Magnesium carbonates |

SCHEDULE 2 (continued)

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

| INS Number | Additive Name |
|------------|---|
| 507 | Hydrochloric acid |
| 508 | Potassium chloride |
| 509 | Calcium chloride |
| 511 | Magnesium chloride |
| 514 | Sodium sulphate |
| 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 |
| 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 |
| 951 | Aspartame (technological use consistent with Clause 4 only) |
| 953 | Isomalt |
| 955 | Sucralose (technological use consistent with Clause 4 only) |
| 957 | Thaumatococcus |
| 965 | Maltitol & maltitol syrup |
| 966 | Lactitol |
| 967 | Xylitol |
| 1100 | Alpha-amylase |
| 1101 | Proteases |
| 1102 | Glucose oxidase |

SCCHEDULE 2 (continued)

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

| INS Number | Additive Name |
|------------|---|
| 1104 | Lipases |
| 1105 | Lysozyme |
| 1200 | Polydextroses |
| 1400 | Dextrins, white & yellow, 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 (esterified with acetic anhydride) |
| 1422 | Acetylated distarch adipate |
| 1440 | Hydroxypropyl starch |
| 1442 | Hydroxypropyl distarch phosphate |
| 1450 | Starch sodium octenylsuccinate |
| 1518 | Triacetin |
| 1520 | Propylene glycol |
| 1521 | Polyethylene glycol 8000 |

SCHEDULE 3

Colours permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

| INS Number | Additive Name |
|------------|--|
| 103 | Alkanet (& Alkannin) |
| 163 | Anthocyanins |
| 162 | Beet Red |
| 150a | Caramel I - plain |
| 150b | Caramel II - caustic sulphite process |
| 150c | Caramel III - ammonia process |
| 150d | Caramel IV - ammonia sulphite process |
| 160e | Carotenal, b-apo-8'- |
| 160a | Carotenes |
| 160f | Carotenoic acid, b-apo-8'-, methyl or ethyl esters |
| 140 | Chlorophylls |
| 141 | Chlorophylls, copper complexes |
| 120 | Cochineal and carmines |
| 100 | Curcumins |
| 161a | Flavoxanthin |
| 172 | Iron oxides |
| 161c | Kryptoxanthin |
| 161b | Lutein |
| 160d | Lycopene |
| 160c | Paprika oleoresins |
| 161f | Rhodoxanthin |
| 101 | Riboflavins |
| 161d | Rubixanthan |
| 164 | Saffron, crocetin and crocin |
| 171 | Titanium dioxide |
| 153 | Vegetable carbon |
| 161e | Violoxanthin |

SCHEDULE 3

Colours permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

| INS Number | Additive Name |
|------------|--|
| 100 | Curcumins |
| 101 | Riboflavins |
| 103 | Alkanet (& Alkannin) |
| 120 | Cochineal and carmines |
| 140 | Chlorophylls |
| 141 | Chlorophylls, copper complexes |
| 150a | Caramel I - plain |
| 150b | Caramel II - caustic sulphite process |
| 150c | Caramel III - ammonia process |
| 150d | Caramel IV - ammonia sulphite process |
| 153 | Vegetable carbon |
| 160a | Carotenes |
| 160c | Paprika oleoresins |
| 160d | Lycopene |
| 160e | Carotenal, b-apo-8'- |
| 160f | Carotenoic acid, b-apo-8'-, methyl or ethyl esters |
| 161a | Flavoxanthin |
| 161b | Lutein |
| 161c | Kryptoxanthin |
| 161d | Rubixanthan |
| 161e | Violoanthin |
| 161f | Rhodoxanthin |
| 162 | Beet Red |
| 163 | Anthocyanins |
| 164 | Saffron, crocetin and crocin |
| 171 | Titanium dioxide |
| 172 | Iron oxides |

SCHEDULE 4

Colours permitted to a maximum of 70 mg/L in beverages and 290 mg/kg in foods other than beverages specified in Schedule 1

Alphabetical Listing

| INS Number | Additive Name |
|-------------------|------------------------|
| 129 | Allura red AC |
| 122 | Azorubine / Carmoisine |
| 151 | Brilliant black BN |
| 133 | Brilliant blue FCF |
| 155 | Brown HT |
| 143 | Fast green FCF |
| 142 | Green S |
| 132 | Indigotine |
| 124 | Ponceau 4R |
| 104 | Quinoline yellow |
| 110 | Sunset yellow FCF |
| 102 | Tartrazine |

SCHEDULE 4

Colours permitted to a maximum of 70 mg/L in beverages and 290 mg/kg in foods other than beverages specified in Schedule 1

Numeric Listing

| INS Number | Additive Name |
|-------------------|------------------------|
| 102 | Tartrazine |
| 104 | Quinoline yellow |
| 110 | Sunset yellow FCF |
| 122 | Azorubine / Carmoisine |
| 124 | Ponceau 4R |
| 129 | Allura red AC |
| 132 | Indigotine |
| 133 | Brilliant blue FCF |
| 142 | Green S |
| 143 | Fast green FCF |
| 151 | Brilliant black BN |
| 155 | Brown HT |

SCHEDULE 5

Technological functions which may be performed by food additives

| Functional class <i>sub-classes</i> | 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 and/or odour of a food |
| Flavouring (excluding herbs and spices and intense sweeteners) | intense preparations which are added to foods to impart taste and/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. |
| 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 |

STANDARD 1.3.2

VITAMINS AND MINERALS

Purpose

This Standard regulates the addition of vitamins and minerals to foods, and the claims which can be made about the vitamin and mineral content of foods, other than those special purpose foods standardised in Part 2.9, the addition of iodine to certain salt products in Standard 2.10.2, the addition of thiamin to flour for bread making in Standard 2.1.1, the addition of vitamin D to table edible oil spreads and margarine in Standard 2.4.2, the addition of vitamins to formulated caffeinated beverages in Standard 2.6.4 and certain claims permitted elsewhere in this Code.

Table of Provisions

- 1 Interpretation
- 2 Prohibition on adding vitamins and minerals to food
- 3 Permitted addition of vitamins and minerals to food
- 4 Restrictions on claims in relation to vitamin and mineral content of food
- 5 Claims in relation to the vitamin and mineral content of foods listed in the Table to clause 3
- 6 Claims in relation to the vitamin and mineral content of food
- 7 Claim that a food is a good source of a vitamin or mineral
- 8 Calculation of maximum quantity of a vitamin or mineral which may be claimed in a reference quantity of a claimable food
- 9 Labelling of foods with respect to vitamin or mineral content

Clauses

1 Interpretation

In this Standard -

claimable food means a food which consists of at least 90% by weight of -

- (a) (i) primary foods; or
(ii) foods listed in the Table to clause 3; or
- (b) (i) a mixture of primary foods; and/or
(ii) water; and/or;
(iii) foods listed in the Table to clause 3 excluding butter, cream and cream products, edible oils, edible oil spreads and margarine.

primary food means fruit, vegetables, grains, legumes, meat, milk, eggs, nuts, seeds and fish.

reference quantity means -

- (a) in relation to a food specified in the Table to clause 3, either the quantity specified in that Table for that food or, in relation to a food which requires dilution or reconstitution according to directions, the quantity of the food which when diluted or reconstituted produces the quantity specified in column 2 of the Table; or
- (b) in relation to all other claimable foods, either a normal serving or, in relation to a food which requires dilution, reconstitution, draining or preparation according to directions, the quantity of the food which when diluted, reconstituted, drained or prepared produces a normal serving.

2 Prohibition on adding vitamins and minerals to food

A vitamin or mineral must not be added to a food unless the -

- (a) addition of that vitamin or mineral is specifically permitted in this Code; and
- (b) vitamin or mineral is in a permitted form specified in the Schedule to Standard 1.1.1, unless stated otherwise in this Code.

3 Permitted addition of vitamins and minerals to food

A vitamin or mineral specified in column 3 of the Table to this clause may be added to a food specified in column 1 in relation to that vitamin or mineral, provided that the total of the naturally occurring and added quantity of that vitamin or mineral present in a reference quantity of the food, does not exceed the quantity specified in column 5 in relation to that vitamin or mineral.

Table to clause 3

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|---|--------------------|---|--|---|
| Food | Reference Quantity | Vitamins & Minerals That May Be Added | Maximum Claim Per Reference Quantity (proportion RDI) | Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity |
| Cereals and cereal products Biscuits containing not more than 200 g/kg fat and not more than 50g/kg sugar | 35g | Thiamin Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc | 0.55 mg (50%) 0.43 mg (25%) 2.5mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%) | |

Table to clause 3 (continued)

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|---|--|---|---|---|
| Food | Reference Quantity | Vitamins & Minerals That May Be Added | Maximum Claim Per Reference Quantity (proportion RDI) | Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity |
| White bread, brown bread, wholemeal bred, rye bread | 50g | Thiamin Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc | 0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%) | |
| Breakfast cereals, as purchased | A normal serving | Carotene forms of Vitamin A Thiamine Riboflavin Niacin Vitamin B ₆ Vitamin C Vitamin E Folate Calcium Iron Magnesium Zinc | 200 µg (25%) 0.55 mg (50%) 0.43 mg (25%) 2.5mg (25%) 0.4 mg (25%) 10 mg (25%) 2.5 mg (25%) 100 µg (50%) 200 mg (25%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%) | |
| Cereal flours | 35g | Thiamin Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc | 0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%) | |
| Pasta | That quantity which is equivalent to 35g of uncooked dried Pasta | Thiamin Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc | 0.55 mg (50%) 0.43 mg (25%) 2.5mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%) | |

Table to clause 3 (continued)

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|---|--------------------|---|--|---|
| Food | Reference Quantity | Vitamins & Minerals That May Be Added | Maximum Claim Per Reference Quantity (proportion RDI) | Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity |
| Dairy products | | | | |
| Dried milks | 200mL | Vitamin A Riboflavin Vitamin D Calcium | 110 µg (15%) 0.4 mg (25%) 2.5 µg (25%) 400 mg (50%) | 125 µg 3.0 µg |
| Modified milks and skim milk | 200mL | Vitamin A Vitamin D Calcium | 110 µg (15%) 1.0 µg (10%) 400 mg (50%) | 125 µg 1.6 µg |
| Cheese and cheese products | 25g | Vitamin A Calcium Phosphorus Vitamin D | 110 µg (15%) 200 mg (25%) 150 mg (15%) 1.0 µg (10%) | 125 µg 1.6 µg |
| Yoghurts (with or without other foods) | 150g | Vitamin A Vitamin D Calcium | 110 µg (15%) 1.0 µg (10%) 320 mg (40%) | 125 µg 1.6 µg |
| Dairy desserts containing no less than 3.1% m/m milk protein | 150g | Vitamin A Vitamin D Calcium | 110 µg (15%) 1.0 µg (10%) 320 mg (40%) | 125 µg 1.6 µg |
| Ice cream and ice confections containing no less than 3.1% m/m milk protein | 75g | Calcium | 200 mg (25%) | |
| Cream and cream products containing no more than 40% m/m milkfat | 30mL | Vitamin A | 110 µg (15%) | 125 µg |
| Butter | 10g | Vitamin A Vitamin D | 110 µg (15%) 1.0 µg (10%) | 125 µg 1.6 µg |
| Edible oils and spreads | | | | |
| Edible oil spreads and margarine: | 10g | Vitamin A Vitamin D | 110 µg (15%) 1.0 µg (10%) | 125 µg 1.6 µg |
| - containing no more than 28% total saturated fatty acids and trans fatty acids | | Vitamin E | 3.5 mg (35%) | |

Table to clause 3 (continued)

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|---|---------------------------|--|--|--|
| Food | Reference Quantity | Vitamins & Minerals That May Be Added | Maximum Claim Per Reference Quantity (proportion RDI) | Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity |
| Sunflower oil and safflower oil - other edible oils – containing no more than 28% total saturated fatty acids and trans fatty acids | 10g | Vitamin E | 7.0 mg (70%) 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) | 5g | Thiamin Riboflavin Niacin Vitamin B ₆ Vitamin B ₁₂ Folate Iron | 0.55 mg (50%) 0.43 mg (25%) 2.5mg (25%) 0.4 mg (25%) 0.5 µg (25%) 100 µg (50%) 1.8 mg (15%) | |
| Fruit juice, vegetable juice, fruit drink and fruit cordial Fruit juice, reconstituted fruit juice, concentrated fruit juice: - Blackcurrant - Guava - Other fruit juice - Mango - Pawpaw - Other fruit juice | 200mL | Folate Vitamin C Carotene forms of Vitamin A | 100 µg (50%) 500 mg (12.5 times) 400 mg (10 times) 120 mg (3 times) 800 µg (1.1 times) 300 µg (40%) 200 µg (25%) | |
| Tomato juice, concentrated tomato juice | 200mL | Vitamin C Carotene forms of Vitamin A Folate | 60 mg (1.5 times) 200 µg (25%) 100 µg (50%) | |
| Vegetable juice | 200mL | Vitamin C Carotene forms of Vitamin A Folate | 60mg (1.5 times) 200 µg (25%) 100 µg (50%) | |

Table to clause 3 (continued)

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|--|--------------------|--|--|--|
| Food | Reference Quantity | Vitamins & Minerals That May Be Added | Maximum Claim Per Reference Quantity (proportion RDI) | Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity |
| Fruit drinks containing at least 250 mL/L of the juice, puree of comminution of the fruit; fruit drink concentrate which contains in a reference quantity at least 250 mL/L of the juice, puree or comminution of the fruit. | 200mL | Folate Vitamin C Carotene forms of Vitamin A | refer to clause 8 refer to clause 8 refer to clause 8 | |
| Fruit cordial, fruit cordial base | 200mL | Vitamin C | refer to clause 8 | |
| Analogues derived from legumes | | | | |
| Beverages containing no less than 3% m/m protein derived from legumes | 200mL | Vitamin A Thiamin Riboflavin Vitamin B ₆ Vitamin B ₁₂ Vitamin D Folate Calcium Magnesium Phosphorus Zinc Iodine | 110 µg (15%) no claim permitted 0.43 mg (25%) no claim permitted 0.8 µg (40%) 1.0 µg (10%) no claim permitted 240 mg (30%) no claim permitted 200 mg (20%) no claim permitted 15 µg (10%) | 125 µg 0.10 mg 0.12 mg 1.6 µg 12 µg 22 mg 0.8 mg |
| 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 | 100g | Thiamin Riboflavin Niacin Vitamin B ₆ Vitamin B ₁₂ Folate Iron Magnesium Zinc | 0.16 mg (15%) 0.26 mg (15%) 5.0 mg (50%) 0.5 mg (30%) 2.0 µg (100%) no claim permitted 3.5 mg (30%) no claim permitted 4.4 mg (35%) | 10 µg 26 mg |

Table to clause 3 (Continued)

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|---|---------------------------|---|---|--|
| Food | Reference Quantity | Vitamins & Minerals That May Be Added | Maximum Claim Per Reference Quantity (proportion RDI) | Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity |
| Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes | 150g | Vitamin A Thiamine Riboflavin Vitamin B ₆ Vitamin B ₁₂ Vitamin D Folate Calcium Magnesium Phosphorus Zinc Iodine | 110 µg (15%) no claim permitted 0.43 mg (25%) no claim permitted 0.3 µg (15%) 1.0 µg (10%) 20 µg (10%) 320 mg (40%) no claim permitted 200 mg (20%) no claim permitted 15 µg (10%) | 125 µg 0.08 mg 0.11mg 1.6 µg 22 mg 0.7 mg |
| Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes | 75g | Vitamin A Riboflavin Vitamin B ₁₂ Calcium Phosphorus | 110 µg (15%) 0.26 mg (15%) 0.2 µg (10%) 200 mg (25%) no claim permitted | 125 µg 80 mg |
| Analogues of cheese containing no less than 15% m/m protein derived from legumes | 25g | Vitamin A Riboflavin Vitamin B ₁₂ Vitamin D Calcium Phosphorus Zinc Iodine | 110 µg (15%) 0.17 mg (10%) 0.3 µg (15%) 1.0 µg (10%) 200 mg (25%) 150 mg (15%) no claim permitted no claim permitted | 125 µg 1.6 µg 1.0 mg 10 µg |

4 Restrictions on claims in relation to vitamin and mineral content of food

A claim must not be made in relation to a food -

- (a) that a vitamin or mineral is present in the food unless the claim is permitted in this Code; or
- (b) comparing, whether expressed or implied, the vitamin or mineral content of the food with that of any other food except where expressly permitted in this Code; or
- (c) that a vitamin or mineral is present in the food if such a claim is prohibited elsewhere in this Code.

5 Claims in relation to the vitamin and mineral content of foods listed in the Table to clause 3

A claim must not be made that a food listed in column 1 of the Table to clause 3 to which a vitamin or mineral has been added, contains in a reference quantity of the food, that vitamin or mineral, both added and naturally present, in greater proportion than that specified in column 4.

6 Claims in relation to the vitamin and mineral content of food

A claim may be made in relation to the presence of a vitamin or mineral in a food if -

- (a) the claim is specifically permitted elsewhere in the Code; or
- (b)
 - (i) the vitamin or mineral is listed in column 1 of the Schedule to Standard 1.1.1; and
 - (ii) the food is a claimable food; and
 - (iii) a reference quantity of the food contains at least 10% of the RDI or ESADDI, for that vitamin or mineral.

7 Claim that a food is a good source of a vitamin or mineral

A claim to the effect that a food is a good source of a vitamin or mineral may be made if a reference quantity of the food contains no less than 25% of the RDI or ESADDI for that vitamin or mineral.

8 Calculation of maximum quantity of a vitamin or mineral which may be claimed in a reference quantity of a claimable food

(1) Where a claimable food contains more than one ingredient, the maximum claim permitted in relation to a vitamin or mineral present in a reference quantity of the claimable food, is calculated by adding together the quantity calculated for each ingredient in accordance with the formula set out in subclause (2), rounding to the nearest multiple of 5.

(2) In this subclause -

A means the quantity of a vitamin or mineral permitted to be claimed in relation to each ingredient calculated in accordance with the formula.

B means, whichever is the lesser of the -

- (a) quantity of the vitamin or mineral present in a reference quantity of the ingredient; or
- (b) maximum permitted claim for the vitamin or mineral in a reference quantity of the ingredient.

C means the proportion of the ingredient in the food.

D means the reference quantity of the claimable food.

E means the reference quantity of the ingredient.

Formula:

$$A = B \times C \times \frac{D}{E} \text{ (rounded to the nearest multiple of 5)}$$

Editorial note:**EXAMPLE CALCULATION**

Vitamin C claim for an apple and blackcurrant fruit drink (42% juice, apple 40%, blackcurrant 2%) in a reference quantity of 200 mL:

- (a) Apple juice: $120 \text{ mg (maximum claim)} \times 40/100$
(proportion of juice in final product) = 48 mg
- Blackcurrant juice: $500 \text{ mg (maximum claim)} \times 2/100$
(proportion of juice in final product) = 10 mg
- (b) $48 \text{ mg} + 10 \text{ mg} = 58 \text{ mg}$
- (c) Maximum claim for the food is 60 mg (result rounded to nearest multiple of 5 mg)

9 Labelling of foods with respect to vitamin or mineral content

(1) Where a claim is made in relation to the presence of a vitamin or mineral in a food, the label must include a statement containing the following information -

- (a) the serving size of the food; and
- (b) the number of servings per package of the food; and
- (c) the vitamin or mineral in respect of which the claim is made; and
- (d) the average quantity of the vitamin or mineral in 100 g or 100 mL of the food as the case may be; and
- (e) (i) the proportion of the RDI, of that vitamin or mineral contributed by one serving of the food; or
- (ii) the average quantity of the vitamin or mineral for which an ESADDI has been prescribed in the Schedule to Standard 1.1.1 in a serving of the food.

Editorial note:**EXAMPLE**

- (a) 'Servings per package 20
Serving size 50 g

| | Proportion of RDI* per serving | Per 100 g |
|-----------|--------------------------------------|-----------|
| Thiamin | 15% | 0.33 mg |
| Niacin | 20% | 4.0 mg |
| Manganese | N/A | 2 mg |

* Recommended dietary intake

OR

- (b) 'One 50 mL serving of Anzfood contains 25% of the recommended dietary intake of vitamin C. 100 mL of Anzfood contains not less than 20 mg of vitamin C. 20 servings per pack'.

* Recommended dietary intake

(2) The statements required by paragraph (1)(d) and subparagraph 1(e), may be an entry in a nutrition information panel for the vitamin or mineral, provided the average quantity of the vitamin or mineral in a serving of the food is also specified.

(3) The statement required by subparagraph (1)(e)(ii) may be an entry in a nutrition information panel.

EXAMPLE

| NUTRITION INFORMATION | | |
|------------------------------|----------------------|----------------------------------|
| Servings per package: 20 | | |
| Serving size: 50 mL | | |
| | Quantity per Serving | Quantity per 100g (or 100 mL) |
| Energy | 86 kJ | 172 kJ |
| Protein | LESS THAN 1 g | LESS THAN 1 g |
| Fat | LESS THAN 1 g | LESS THAN 1 g |
| Carbohydrate | 5 g | 10 g |
| Sodium | LESS THAN 5 mg | LESS THAN 5 mg |
| Vitamin C | 10 mg (25% RDI) | 20 mg |
| Manganese | 1 mg | 2 mg |

STANDARD 1.3.3

PROCESSING AIDS

Purpose

This Standard regulates the use of processing aids in food manufacture, prohibiting their use in food unless there is a specific permission within this Standard.

Standard 1.3.1 regulates the use of food additives.

Table of Provisions

| | |
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| 1 | Interpretation |
| 2 | General prohibition on the use of processing aids |
| 3 | Generally permitted processing aids |
| 4 | Permitted antifoam agents |
| 5 | Permitted catalysts |
| 6 | Permitted decolourants, clarifying and filtration agents |
| 7 | Permitted desiccating preparations |
| 8 | Permitted ion exchange resins |
| 9 | Permitted lubricants, release and anti-stick agents |
| 10 | Permitted carriers, solvents and diluents |
| 11 | Permitted processing aids used in packaged water and in water used as an ingredient in other foods |
| 12 | Permitted bleaching agents, washing and peeling agents |
| 13 | Permitted extraction solvents |
| 14 | Permitted processing aids with miscellaneous functions |
| 15 | Permitted enzymes of animal origin |
| 16 | Permitted enzymes of plant origin |
| 17 | Permitted enzymes of microbial origin |
| 18 | Permitted microbial nutrients and microbial nutrient adjuncts |

Clauses

1 Interpretation

In this Standard -

EC [number] (Enzyme Commission number) means the number which the Enzyme Commission uses to classify the principal enzyme activity.

GMP means Good Manufacturing Practice.

maximum permitted level means the maximum amount of the processing aid which may be present in the food as specified in the Schedule.

processing aid means a substance listed in clauses 3 to 18, where –

- (a) the substance is used in the processing of raw materials, foods or ingredients, to fulfil a technological purpose relating to treatment or processing, but does not perform a technological function in the final food; and
- (b) the substance is used in the course of manufacture of a food at the lowest level necessary to achieve a function in the processing of that food, irrespective of any maximum permitted level specified.

2 General prohibition on the use of processing aids

Unless expressly permitted in this Standard, processing aids must not be added to food.

3 Generally permitted processing aids

The following processing aids may be used in the course of manufacture of any food at a level necessary to achieve a function in the processing of that food –

- (a) foods, including water; and
- (b) food additives listed in Schedule 2 of Standard 1.3.1; and
- (c) a processing aid specified in the Table to this clause.

Table to clause 3

| |
|--|
| Activated carbon |
| Aluminium stearate |
| Ammonia |
| Ammonium chloride |
| Ammonium hydroxide |
| Bone phosphate |
| Calcium stearate |
| Carbon monoxide |
| Diatomaceous earth |
| Ethoxylated fatty alcohols |
| Ethyl alcohol |
| Fatty acid polyalkylene glycol ester |
| Furcellaran |
| Hydrogenated glucose syrups |
| Isopropyl alcohol |
| Kaolin |
| Magnesium hydroxide |
| Magnesium stearate |
| Oleic acid |
| Oleyl oleate |
| Oxygen |
| Perlite |
| Phospholipids |
| Phosphoric acid |
| Polyethylene glycols |
| Polyglycerol esters of fatty acids |
| Polyglycerol esters of interesterified ricinoleic acid |
| Polyoxyethylene 40 monostearate |
| Polypropylene glycol alginate |
| Potassium hydrogen tartrate |
| Potassium hydroxide |

Table to clause 3 (continued)

| |
|------------------------|
| Potassium oleate |
| Potassium stearate |
| Silicates |
| Sodium ethoxide |
| Sodium hydroxide |
| Sodium lauryl sulphate |
| Sodium methoxide |
| Sulphuric acid |
| Tannic acid |
| White mineral oil |

Editorial note:

‘Silicates’ include, but are not limited to, calcium aluminium silicate, calcium silicate, magnesium silicate, sodium aluminosilicate, sodium calcium polyphosphate silicate, sodium hexafluorosilicate, sodium metasilicate and sodium silicate.

4 Permitted antifoam agents

The processing aids listed in the Table to this clause may be used as an antifoam agent in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 4

| Substance | Maximum permitted level (mg/kg) |
|---|---------------------------------|
| Butanol | 10 |
| Dimethylpolysiloxane | 10 |
| Methylphenylpolysiloxane | 10 |
| Oxystearin | GMP |
| Polyethylene glycol dioleate | GMP |
| Polyethylene/ polypropylene glycol copolymers | GMP |
| Polysorbate 60 | GMP |
| Polysorbate 65 | GMP |
| Polysorbate 80 | GMP |
| Soap | GMP |
| Sorbitan monolaurate | 1 |
| Sorbitan monooleate | 1 |

5 Permitted catalysts

The processing aids listed in the Table to this clause may be used as a catalyst in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 5

| Substance | Maximum permitted level (mg/kg) |
|--------------------|---------------------------------|
| Chromium | 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 |

6 Permitted decolourants, clarifying and filtration agents

The processing aids listed in the Table to this clause may be used as decolourants, clarifying and filtration agents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 6

| Substance | Maximum permitted level (mg/kg) |
|---|---------------------------------|
| Acid clays of montmorillonite | GMP |
| Chloromethylated aminated styrene-divinylbenzene resin | GMP |
| Copper sulphate | GMP |
| Dimethylamine-epichlorohydrin copolymer | 150 |
| Dimethyldialkylammonium chloride | GMP |
| 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 |
| Nylon | GMP |
| Phytates (including phytic acid, magnesium phytate & calcium phytate) | GMP |
| Polyester resins, cross-linked | GMP |
| Polyethylene | GMP |
| Polypropylene | GMP |
| Polyvinyl polypyrrolidone | 100 |
| Potassium ferrocyanide | 0.1 |

7 Permitted desiccating preparations

The processing aids listed in the Table to this clause may be used as desiccating preparations in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 7

| Substance | Maximum permitted level (mg/kg) |
|-----------------------------|---------------------------------|
| Aluminium sulphate | GMP |
| Ethyl esters of fatty acids | GMP |
| Short chain triglycerides | GMP |
| Sodium stearoyl lactylate | GMP |

8 Permitted ion exchange resins

The processing aids listed in the Table to this clause may be used as an ion exchange resin in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 8

| Substance | Maximum permitted level (mg/kg) |
|---|---------------------------------|
| 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 |
| 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 dimethylaminopro-pylamine | GMP |
| Methyl acrylate-divinylbenzene copolymer containing not less than 3.5% by weight of divinylbenzene, aminolysed with dimethylaminopro-pylamine | 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 quaternized 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 does not exceed 70% of the starting quantity of cellulose | GMP |

Table to clause 8 (continued)

| 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 does not exceed 70% of the starting quantity 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 does not exceed 250% of the starting quantity of cellulose | GMP |
| Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated, whereby the amount of epichlorohydrin plus propylene oxide employed does not exceed 250% of the starting quantity 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 |

9 Permitted lubricants, release and anti-stick agents

The processing aids listed in the Table to this clause may be used as lubricants, release and anti-stick agents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 9

| Substance | Maximum permitted level (mg/kg) |
|-----------------------------------|---------------------------------|
| Acetylated mono- and diglycerides | 100 |
| Mineral oil based greases | GMP |
| Polysorbate 60 | GMP |
| Sodium stearoyl lactate | GMP |
| Talc | GMP |
| Thermally oxidised soya-bean oil | 320 |

10 Permitted carriers, solvents and diluents

The processing aids listed in the Table to this clause may be used as carriers, solvents and diluents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 10

| Substance | Maximum permitted level (mg/kg) |
|---------------------------|---------------------------------|
| Anhydrous sodium sulphate | GMP |
| Benzyl alcohol | 500 |
| Croscarmellose sodium | GMP |
| Ethyl acetate | GMP |
| Ethyl alcohol | GMP |
| Glycerol diacetate | GMP |
| Glyceryl monoacetate | GMP |
| Glycine | GMP |
| Isopropyl alcohol | 1000 |
| L-Leucine | GMP |
| Talc | GMP |
| Triethyl citrate | GMP |

11 Permitted processing aids used in packaged water and in water used as an ingredient in other foods

The processing aids listed in the Table to this clause may be used in the course of manufacture of packaged water and in water used as an ingredient in other foods provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 11

| Substance | Maximum permitted level (mg/kg) |
|---|---------------------------------|
| Aluminium sulphate | GMP |
| Ammonium sulphate | GMP |
| Calcium hypochlorite | 10 (available chlorine) |
| Calcium sodium polyphosphate | GMP |
| Chlorine | 10 (available chlorine) |
| Chlorine dioxide | 10 (available chlorine) |
| Cobalt sulphate | GMP |
| Copper sulphate | GMP |
| 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 |
| Hydrofluorosilic acid (fluorosilic acid) | GMP |
| Hydrolyzed copolymers of methyl acrylate and divinylbenzene | GMP |
| Hydrolyzed 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 |

Table to clause 11 (continued)

| Substance | Maximum permitted level (mg/kg) |
|---|---------------------------------|
| 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 |
| Ozone | GMP |
| Phosphorus acid | GMP |
| Polyaluminium chloride | GMP |
| Polydimethyldiallyl ammonium chloride | GMP |
| Polyelectrolytes (acrylamide monomers) | 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 does not exceed 250% of the starting quantity of cellulose | GMP |
| Silver ions | 0.01 |
| Sodium aluminate | GMP |
| Sodium fluoride | GMP |
| Sodium fluosilicate (Sodium silicofluoride) | GMP |
| Sodium fumarate | GMP |
| Sodium glucoheptonate | 1 (measured as cyanide) |
| Sodium gluconate | GMP |
| Sodium hypochlorite | 10 (available chlorine) |
| Sodium lignosulphonate | GMP |
| Sodium metabisulphite | GMP |
| Sodium nitrate | GMP |
| Sodium polymethacrylate | 2.5 |
| Sodium sulphite (neutral or alkaline) | GMP |
| Styrene-divinylbenzene cross-linked copolymer | GMP |
| 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 |

12 Permitted bleaching agents, washing and peeling agents

The processing aids listed in the Table to this clause may be used as bleaching agents, washing and peeling agents in the course of manufacture of the corresponding foods specified in the Table provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 12

| 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 |
| 2-Ethylhexyl sodium sulphate | All foods | 0.7 |
| Hydrogen peroxide | All foods | 5 |
| 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 |

13 Permitted extraction solvents

The processing aids listed in the Table to this clause may be used as extraction solvents in the course of manufacture of the corresponding foods specified in the Table provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 13

| Substance | Food | Maximum permitted level (mg/kg) |
|---------------------|----------------------|---------------------------------|
| Acetone | Flavourings | 2 |
| | Other foods | 0.1 |
| Benzyl alcohol | All foods | GMP |
| Butane | Flavourings | 1 |
| | Other foods | 0.1 |
| Butanol | All foods | 10 |
| Cyclohexane | All foods | 1 |
| Dibutyl ether | All foods | 2 |
| Diethyl ether | All foods | 2 |
| Ethyl acetate | All foods | 10 |
| Glyceryl triacetate | All foods | GMP |
| Hexanes | All foods | 20 |
| Isobutane | Flavourings | 1 |
| | Other foods | 0.1 |
| Methanol | All foods | 5 |
| Methylene chloride | Decaffeinated coffee | 2 |
| | Decaffeinated tea | 2 |
| | Flavourings | 2 |

Table to clause 13 (continued)

| Substance | Food | Maximum permitted level (mg/kg) |
|--------------------|-----------|---------------------------------|
| Methylethyl ketone | All foods | 2 |
| Propane | All foods | 1 |
| Toluene | All foods | 1 |
| Trichloroethylene | All foods | 2 |

14 Permitted processing aids with miscellaneous functions

The processing aids listed in the Table to this clause may be used for the corresponding function specified in the Table, provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 14

| Substance | Function | Maximum permitted level (mg/kg) |
|---|---|---------------------------------|
| Ammonium persulphate | Yeast washing agent | GMP |
| Ammonium sulphate | Decalcification agent for edible casings | GMP |
| β -Cyclodextrin | Used to extract cholesterol from eggs | GMP |
| Butanol | Suspension agent for sugar crystals | 10 |
| Carbonic acid | Bleached tripe washing agent | GMP |
| Cetyl alcohol | Coating agent on meat carcasses and primal cuts to prevent desiccation | 1.0 |
| Ethyl acetate | Cell disruption of yeast | GMP |
| Ethylene diamine tetraacetic acid | Metal sequestrant for edible fats and oils and related products | GMP |
| Ethylene Oxide This permission ceases to have effect on 30 September 2003 This permission is an Australia Only Standard | Sterilisation of herbs, spices and dried vegetable seasonings – herbs and spices sterilised by the application of ethylene oxide may only be sold or imported into Australia 21 days after such sterilisation | 20 |
| Gibberellic acid | Barley germination | GMP |
| Gluteral | Manufacture of edible collagen casings | GMP |
| Hydrogen peroxide | Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate | 5 |
| | Removal of glucose from egg products | 5 |
| | Removal of sulphur dioxide | 5 |
| Indole acetic acid | Barley germination | GMP |
| L-Cysteine (or HCl salt) | Dough conditioner | 75 |
| Morpholine | Solubilising agent for coating mixtures on fruits | GMP |
| Oak chips | For use in the manufacture of wine | GMP |
| Paraffin | Coatings for cheese and cheese products | GMP |

Table to clause 14 (continued)

| Substance | Function | Maximum permitted level (mg/kg) |
|---|--|--|
| Polysorbate 80 | Manufacture of edible collagen casings | GMP |
| Polyvinyl acetate | Preparation of waxes for use in cheese and cheese products | GMP |
| Potassium bromate | Germination control in malting | 0.1 |
| Sodium bromate | Germination control in malting | 0.1 |
| 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 |
| 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 |
| Woodflour from untreated <i>Pinus radiata</i> | Gripping agent used in the treatment of hides | GMP |

15 Permitted enzymes of animal origin

The processing aids listed in the Table to this clause may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source specified in the Table.

Table to clause 15

| Enzyme | Source |
|--|---|
| Lipase 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 |

16 Permitted enzymes of plant origin

The processing aids listed in the Table to this clause may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source specified in the Table.

Table to clause 16

| Enzyme | Source |
|--|--|
| β -Amylase EC [3.2.1.2] | Sweet potato (<i>Ipomoea batatas</i>) |
| Actinidin | Kiwifruit (<i>Actinidia deliciosa</i>) |
| Bromelain EC [3.4.22.4] | Pineapple stem (<i>Ananas comosus</i>) |
| Ficin EC [3.4.22.3] | <i>Ficus</i> spp. |
| Malt carbohydrases α -Amylase & β -Amylase combined EC [3.2.1.1] / EC [3.2.1.2] | Malted cereals |
| Papain EC [3.4.22.2] | <i>Carica papaya</i> |

17 Permitted enzymes of microbial origin

(1) The processing aids listed in the Table to this clause may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source or sources specified in the Table.

(2) The sources listed in the Table to this clause may contain additional copies of genes from the same organism.

Table to clause 17

| Enzyme | Source |
|--|---|
| α -Acetolactate decarboxylase EC [4.1.1.5] | <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α -Acetolactate decarboxylase isolated from <i>Bacillus brevis</i> |
| Aminopeptidase EC [3.4.11.1] | <i>Lactococcus lactis</i> <i>Aspergillus oryzae</i> |
| α -Amylase EC [3.2.1.1] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus licheniformis</i> <i>Bacillus licheniformis</i> , containing the gene for α -Amylase isolated from <i>Bacillus stearothermophilus</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α -Amylase isolated from <i>Bacillus stearothermophilus</i> |
| β -Amylase EC [3.2.1.2] | <i>Bacillus subtilis</i> |
| Arabinase EC [3.2.1.99] | <i>Aspergillus niger</i> |
| Arabino-furanosidase EC [3.2.1.55] | <i>Aspergillus niger</i> |
| Carboxyl proteinase EC [3.4.23.6] | <i>Aspergillus melleus</i> <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizomucor miehei</i> |
| Catalase EC [1.11.1.6] | <i>Aspergillus niger</i> <i>Micrococcus luteus</i> |
| Cellulase EC [3.2.1.4] | <i>Aspergillus niger</i> <i>Trichoderma reesei</i> <i>Trichoderma viride</i> |
| Chymosin EC [3.4.23.4] | <i>Aspergillus niger var awamori</i> <i>Escherichia coli</i> K-12 strain GE81 <i>Kluyveromyces lactis</i> CHY 1 |
| Cyclodextrin glucanotransferase EC [2.4.1.19] | <i>Paenibacillus macerans</i> |
| Dextranase EC [3.2.1.11] | <i>Chaetomium gracile</i> <i>Penicillium lilacinum</i> |
| Esterase EC [3.1.1.1] | <i>Rhizomucor miehei</i> |
| α -Galactosidase EC [3.2.1.22] | <i>Aspergillus niger</i> |
| β -Glucanase EC [3.2.1.6] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Disporotrichum dimorphosporum</i> <i>Humicola insolens</i> <i>Talaromyces emersonii</i> <i>Trichoderma reesei</i> |
| Glucoamylase EC [3.2.1.3] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizopus delemar</i> <i>Rhizopus oryzae</i> <i>Rhizopus niveus</i> |

Table to clause 17 (continued)

| Enzyme | Source |
|---|--|
| Glucose isomerase or glucose isomerase xylose isomerase EC [5.3.1.5] | <i>Actinoplanes missouriensis</i> <i>Bacillus coagulans</i> <i>Microbacterium arborescens</i> <i>Streptomyces olivaceus</i> <i>Streptomyces olivochromogenes</i> <i>Streptomyces murinus</i> <i>Streptomyces rubiginosus</i> |
| Glucose oxidase EC [1.1.3.4] | <i>Aspergillus niger</i> |
| α -Glucosidase (maltase) EC [3.2.1.20] | <i>Aspergillus oryzae</i> <i>Aspergillus niger</i> |
| β -Glucosidase EC [3.2.1.21] | <i>Aspergillus niger</i> |
| β -Glucosidase exo-1,3 EC [3.2.1.58] | <i>Trichoderma harzianum</i> |
| Hemicellulase endo-1,3- β -xylanase EC [3.2.1.32] | <i>Humicola insolens</i> |
| Hemicellulase endo-1,4- β -xylanase or xylanase EC [3.2.1.8] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Hemicellulase endo-1,4- α -xylanase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus oryzae</i> , containing the gene for Hemicellulase endo-1,4- α -xylanase isolated from <i>Thermomyces lanuginosus</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i> |
| Hemicellulase multicomponent enzyme EC [3.2.1.78] | <i>Aspergillus niger</i> <i>Bacillus subtilis</i> <i>Trichoderma reesei</i> |
| Inulinase EC [3.2.1.7] | <i>Aspergillus niger</i> |
| Invertase EC [3.2.1.26] | <i>Saccharomyces cerevisiae</i> |
| Lactase β -Galactosidase EC [3.2.1.23] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Saccharomyces fragilis</i> <i>Saccharomyces lactis</i> |
| Lipase, monoacylglycerol EC [3.1.1.23] | <i>Penicillium camembertii</i> |
| Lipase, triacylglycerol EC [3.1.1.3] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Humicola lanuginosa</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Rhizomucor miehei</i> <i>Rhizopus arrhizus</i> <i>Rhizomucor miehei</i> <i>Rhizophus niveus</i> <i>Rhizophus oryzae</i> |
| Maltogenic amylase EC [3.2.1.133] | <i>Bacillus subtilis</i> containing the gene for maltogenic amylase isolated from <i>Bacillus stearothermophilus</i> |
| Metalloproteinase EC [3.4.24.4] | <i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Bacillus coagulans</i> |

Table to clause 17 (continued)

| Enzyme | Source |
|---|--|
| Mucorpepsin EC [3.4.23.23] | <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Aspartic proteinase isolated from <i>Rhizomucor meihei</i> <i>Rhizomucor meihei</i> <i>Cryphonectria parasitica</i> |
| Pectin lyase [EC 4.2.2.10] | <i>Aspergillus niger</i> |
| Pectin methylesterase or Pectinesterase EC[3.1.1.11] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for pectinesterase isolated from <i>Aspergillus aculeatus</i> |
| 3-Phytase EC [3.1.3.8] | <i>Aspergillus niger</i> |
| 6-Phytase EC [3.1.3.26] | <i>Aspergillus oryzae</i> , containing the gene for 6-phytase isolated from <i>Peniophora lycii</i> |
| Polygalacturonase or Pectinase multicomponent enzyme EC [3.2.1.15] | <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Trichoderma reesei</i> |
| Pullulanase EC [3.2.1.41] | <i>Bacillus acidopullulyticus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Klebsiella pneumoniae</i> |
| Serine proteinase EC [3.4.21.14] | <i>Bacillus lentus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Aspergillus oryzae</i> |
| Transglutaminase EC [2.3.2.13] | <i>Streptomyces mobaraense</i> |

Editorial note:

Bacillus subtilis covers the strain known under the name *Bacillus amyloliquefaciens*.
The *Aspergillus niger* group covers strains known under the names *Aspergillus aculeatus*, *A. awamori*, *A. ficuum*, *A. foetidus*, *A. japonicus*, *A. phoenicis*, *A. saitor* and *A. usamii*.
Trichoderma reesei is also known as *Trichoderma longibrachiatum*.
Saccharomyces fragilis is also known as *Kluyveromyces fragilis* and *Kluyveromyces marxianus var. marxianus*.
Saccharomyces lactis is also known as *Kluyveromyces lactis*.
Mucor miehei is the former name for *Rhizomucor miehei*.
Micrococcus lysodeikticus is the former name for *Micrococcus luteus*.
Bacillus macerans is the former name for *Paenibacillus macerans*.
Penicillium emersonii is the former name for *Talaromyces emersonii*.
Klebsiella aerogenes is the former name for *Klebsiella pneumoniae*.
Streptoverticillium mobaraense is the former name for *Streptomyces mobaraense*.

18 Permitted microbial nutrients and microbial nutrient adjuncts

The processing aids listed in the Table to this clause may be used as microbial nutrients or microbial nutrient adjuncts in the course of manufacture of any food.

Table to clause 18

| | |
|----------------------------|--------------------------|
| Adenine | Manganese chloride |
| Adonitol | Manganese sulphate |
| Ammonium sulphate | Niacin |
| Arginine | Nitric acid |
| Asparagine | Pantothenic acid |
| Aspartic acid | Peptone |
| Benzoic acid | Phytates |
| Biotin | Polysorbate 80 |
| Calcium pantothenate | Polyvinylpyrrolidone |
| Calcium propionate | Pyridoxine hydrochloride |
| Copper sulphate | Riboflavin |
| Cystine | Sodium formate |
| Cysteine monohydrochloride | Sodium molybdate |
| Dextran | Sodium tetraborate |
| Dextrin | Thiamin |
| Ferrous sulphate | Threonine |
| Glutamic acid | Trehalose |
| Glycine | Uracil |
| Guanine | Urea |
| Histidine | Xanthine |
| Hydroxyethyl starch | Zinc chloride |
| Inosine | Zinc sulphate |
| Inositol | |

STANDARD 1.3.4

IDENTITY AND PURITY

Purpose

This Standard ensures that substances added to food in accordance with this Code meet appropriate specifications for identity and purity of food additives, processing aids, vitamins and minerals and other added nutrients. In general, these specifications are those used by the international community.

Table of Provisions

- | | |
|---|---|
| 1 | Application |
| 2 | Substances with specifications in primary sources |
| 3 | Substances with specifications in secondary sources |
| 4 | Additional and supplementary requirements |

Schedule Specifications of identity and purity for substances added to food where there are no references in the monographs specified in Standard 1.3.4

Clauses

1 Application

This Standard applies to substances added to food in accordance with this Code, and to such substances sold for use in food.

2 Substances with specifications in primary sources

A substance must comply with a relevant monograph (if any) in one of -

- (a) Food and Nutrition Paper 52 Compendium of Food Additive Specifications Volumes 1 and 2, including addenda 1 to 7, published by the Food and Agriculture Organisation of the United Nations in Rome (1992); or
- (b) the fourth edition of the Food Chemicals Codex published by the National Academy of Sciences and the National Research Council of the United States of America in Washington, D.C. (1996), including supplements published to take effect on 1 December 1997 and 31 March 2000; or
- (c) the Schedule to this Standard.

3 Substances with specifications in secondary sources

If there is no monograph applying to a substance under clause 2, the substance must comply with a relevant monograph (if any) published in one of -

- (a) the *British Pharmacopoeia* Volumes 1 and 2 1993, HMSO, London, 16th Edition (1998); or

- (b) *The United States Pharmacopeia*, 24th Revision and *The National Formulary*, 19th Edition. Official from January 1, 2000. United States Pharmacopeial Convention Inc. Rockville, Md. (1994); or
- (c) *The Pharmaceutical Codex*, 12th Edition, Council of the Pharmaceutical Society of Great Britain. The Pharmaceutical Press, London (1994); or
- (d) *Martindale The Extra Pharmacopoeia*, 31st Edition, JEF Reynolds (Ed), The Pharmaceutical Press London (1996); or
- (e) the *European Pharmacopoeia* 3rd Edition, Council of Europe, Strasbourg (1996); or
- (f) the *International Pharmacopoeia* 3rd Edition, Volumes 1, 2, 3 and 4, World Health Organisation, Geneva (1994); or
- (g) *The Merck Index*, 12th Edition, Merck and Co. Ltd. Whitehouse Station, N.J. (1996); or
- (h) Regulatory Aspects of Enzymes, the Association of Manufacturers of Fermentation Enzyme Products, 5th Edition (1997); or
- (i) Code of Federal Regulations of the United States of America, 1 April, 2000; or
- (j) The Japanese Standard for Food Additives 6th Edition (1994).

4 Additional and supplementary requirements

Where no monograph applies to a substance by virtue of clauses 2 or 3, or where a monograph contains no specifications for identity and purity of a substance relating to arsenic or heavy metals, the substance must not contain on a dry weight basis more than -

- (a) 2 mg/kg of lead;
- (b) 1 mg/kg of arsenic;
- (c) 40 mg/kg in total of heavy metals other than lead.

SCHEDULE

This Schedule contains specifications of identity and purity for substances added to food where there are no references in the monographs specified in this Standard.

Specification for high chromium yeast

Physical Tests

| | |
|----------------|------------------------------------|
| Appearance: | Fine, free-flowing powder |
| Colour: | Light off-white or light tan |
| Odour: | Slight yeast aroma |
| Particle size: | Min. 90% through a #100 USS screen |

Chemical Tests

| | |
|-----------|-----------------|
| Moisture: | Maximum 6% |
| Chromium: | 1.8 - 2.25 g/kg |

Specification for high molybdenum yeast

Physical Tests

| | |
|----------------|------------------------------------|
| Appearance: | Fine, free-flowing powder |
| Colour: | Light off-white or light tan |
| Odour: | Slight yeast aroma |
| Particle size: | Min. 85% through a #100 USS screen |

Chemical Tests

| | |
|-------------|-----------------|
| Moisture: | Maximum 6% |
| Molybdenum: | 1.8 - 2.25 g/kg |

Specification for oxidised polyethylene

Oxidised polyethylene (CAS 68441-17-8)[#] is the polymer produced by the mild air oxidation of polyethylene.

Average molecular weight min 1200 (osmometric)

| | |
|--|-------------------------------|
| Viscosity at 125°C | min 200cP |
| Oxygen content | max 9.1% |
| Acid value: (ASTM D 1386)* | max 70 mgKOH/g |
| Drop point: (ASTM D 566)* | min 95° C |
| Density (20°C) (ASTM D 1298, D 1505)* | 0.93 - 1.05 g/cm ³ |

Extractable constituents (See note 1):

| | |
|----------------------|-----------|
| in water | max. 1.5% |
| in 10% ethanol | max 2.3% |
| in 3% acetic acid | max 1.8% |
| in <i>n</i> -pentane | max 26.0% |

CAS is the Chemical Abstracts Service (CAS) Registry Number.

* ASTM refers to standard test methods prepared by the American Society for Testing and Materials.

Note 1: Extraction of oxidised Polyethylene

25.0g of finely ground oxidised polyethylene powder (particle size 300-1000mm) are 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).

Specification for bromo-chloro-dimethylhydantoin

Bromo-chloro-dimethylhydantoin (CAS Number: 126-06-7)

Formula: $C_5H_6BrClN_2O_2$
Formula weight: 241.5

Chemical Properties

Appearance: Solid or free flowing granules
Colour: White
Odour: Faint halogenous odour
Melting Point: 163-164°C
Specific gravity: 1.8-2
Solubility in water: 0.2 g/100 g at 25°C
Stability: Stable when dry and uncontaminated

Chemical Tests

Manufacturing process: Solid dimethylhydantoin (DMH) is dissolved in water with bromine and chlorine. The reaction is 0.5 mole bromine and 1.5 mole chlorine for one mole DMH. During the reaction the pH is kept basic by the addition of caustic soda. The wet product is transferred to a drier where it is dried to a powder at low temperature. The powder may then be tableted or granulated.

Assay

Procedure: Various analytical methods exist for analysis, namely, GLC, HPLC, UV and NMR. HPLC offers the best sensitivity.

Specifications for nucleotides

Description / Physical Constraints

Inosine - 5' monophosphate disodium salt (IMP)

1. Empirical chemical formula: $C_{10}H_{11}N_4Na_2O_8P \cdot 7.5H_2O$

In addition the compound must be of the 5 species, ie the disodium monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 527.25

3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.

4. Solubility: 24 g is soluble in 100 g of water at 20°C; is stable in acid liquids under the identical conditions

Uridine - 5' monophosphate disodium salt (UMP)

1. Empirical chemical formula: $C_9H_{11}N_2O_9PNa_2$

In addition the compound must be of the 5 species, ie the disodium monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 368.15
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.
4. Solubility: Freely soluble in water; very slightly soluble in alcohol.

Adenosine- 5' monophosphate (AMP)

1. Empirical chemical formula: $C_{10}H_{14}N_5O_7P$

In addition the compound must be of the 5 species, ie the monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 347.22
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic acidic taste.
4. Solubility: Very slightly soluble in water; practically insoluble in alcohol.

Cytidine - 5' monophosphate

1. Empirical chemical formula: $C_9H_{14}N_3O_8P$

In addition the compound must be of the 5 species, ie the monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 323.20
3. Structure/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.
4. Solubility: Very slightly soluble in water; practically insoluble in alcohol.

Guanosine - 5' monophosphate disodium salt

1. Empirical chemical formula: $C_{10}H_{12}N_5Na_2O_8P \cdot 7OH_2O$

In addition the compound must be of the 5 species, ie the disodiummonophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 533.26
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.

4. Solubility: 20 g is soluble in 100 g of water at 20°C; becomes gelatinous in acid liquids under the identical conditions

Testing Requirements for Nucleotides

1. Physical inspection: white crystals or crystalline powder

2. Identification:

(a) Ultraviolet absorbance: a 1 in 12,500 solution of the powder in 0.01N hydrochloric acid exhibits an absorbance maximum at:

| Absorbance | Nucleotide |
|------------|--|
| 250+- 2nm | Inosine - 5' monophosphate disodium salt |
| 260+- 2nm | Uridine - 5' monophosphate disodium salt |
| 257+- 2nm | Adenosine- 5' monophosphate |
| 280+- 2nm | Cytidine - 5' monophosphate |
| 256+- 2nm | Guanosine - 5' monophosphate disodium salt |

(b) IMP, UMP and GMP must test positive for sodium phosphate

(c) IMP,UMP,AMP, CMP and GMP must test positive for organic phosphate

3. Assay (HPLC):

Optimum - not less than 96% (corrected for moisture content).

4. IMP and GMP have a pH of a 1 in 20 solution: between 7.0 and 8.5

5. Clarity and colour of solution:

500mg/10mL H₂O for IMP: is colourless and shows only a trace of turbidity

100mg/10mL H₂O for GMP: is colourless and shows only a trace of turbidity

6. Moisture

| Nucleotide | Moisture |
|--|--|
| Inosine - 5' monophosphate disodium salt | Not more than 28.5%: Karl Fischer |
| Uridine - 5' monophosphate disodium salt | Not more than 26.0%: Karl Fischer |
| Guanosine – 5' monophosphate disodium salt | Loss in drying - not more than 25% (4 hrs @ 120°C) |
| Cytidine - 5' monophosphate | Not more than 6.0%: Loss in drying (4 hrs @ 120°C) |
| Adenosine- 5' monophosphate | Not more than 6.0%: Loss in drying (4 hrs @ 120°C) |

7. Impurities - all nucleotides

| Impurity | Nucleotide |
|-----------------------------------|-------------------------|
| Amino acids: negative | IMP, GMP |
| Ammonium salts: negative | IMP, GMP |
| Arsenic: not more than 2ppm | IMP, UMP, AMP, CMP, GMP |
| Heavy metals: not more than 10ppm | IMP, UMP, AMP, CMP, GMP |

8. Related foreign substances:

For IMP: only 5' - inosinic acid is detected by thin layer chromatography

For GMP: only 5' - guanylic acid is detected by thin layer chromatography

9. Bacteriological profile

- (a) SPC: not more than 1000/g, test per current FDA/BAM procedures
- (b) Coliforms: Negative by test; test per current FDA/BAM procedures
- (c) Yeast and mould: not more than 300/g, test per current FDA/BAM procedures
- (d) Salmonella: negative, test per current FDA/BAM procedures.

Specification for phytosterol esters derived from vegetable oils

Phytosterol esters are phytosterols derived from edible vegetable oils esterified with long-chain fatty acids derived from edible vegetable oils.

| | | | |
|--|------|------|-----------|
| Phytosterol esters + free phytosterols (%) | min. | 94 | |
| Free phytosterols (%) | max. | 10 | |
| Steradienes (%) | max. | 0.3 | |
| Fatty acid methylester (%) | max. | 0.5 | |
| Iron, Fe (ppm) | max. | 1.0 | |
| Copper, Cu (ppm) | max. | 0.5 | |
| Moisture (%) | max. | 0.1 | |
| Trans fatty acids (%) | max. | 1.0 | |
| Sterol profile (%) as below - | | | |
| Cholesterol | min. | 0.0 | max. 2.0 |
| Brassicasterol | min. | 0.0 | max. 6.0 |
| Campesterol | min. | 20.0 | max. 29.0 |
| Campestanol | min. | 0.0 | max. 6.0 |
| Stigmasterol | min. | 12.0 | max. 23.0 |
| β-Sitosterol | min. | 42.0 | max. 55.0 |
| β-Sitostanol | min. | 0.0 | max. 2.5 |
| D5-Avenasterol | min. | 0.0 | max. 4.0 |
| D7-Stigmastenol | min. | 0.0 | max. 2.0 |
| D7-Avenasterol | min. | 0.0 | max. 2.0 |
| Other | min. | 0.0 | max. 6.0 |

Specification for Neotame

Neotame (CAS Number 165450-17-9) is a dipeptide methyl ester derivative, and is prepared by the reductive alkylation of N-L- α -aspartyl-L-phenylalanine 1-methyl ester (aspartame).

Formula: $C_{20}H_{30}N_2O_5$
Molecular Weight: 378.47

Physical Tests

Appearance: Powder
Colour: White to off-white
Solubility in water: 4.75% (w/w) at 60°C, soluble in ethanol and ethyl acetate
Refractive index: 1.3338
(0.5% aqueous solution of Neotame at 20°C)
pH: 5.80
(0.5% aqueous solution of Neotame at 20°C)
Octanol/H₂O Partition coefficient: $\text{Log}_{10}P=0.917$
pK_a: 3.03/8.08

Chemical

Melting Range: 80.9°C – 83.4°C
Assay: Not less than 97.0% and not more than 102% of Neotame calculated on a dry basis.

N-(3,3-dimethylbutyl)-L- α -aspartyl-L-phenylalanine: Not more than 1.5%
Lead (Pb): Not more than 2 mg/kg
Other Related Substances: Not more than 2.0%
Water: Not more than 5.0%
Residue on Ignition: Not more than 0.2%
Specific Rotation: $[\alpha]^{20}$: between -40.0° and -43.4°, calculated on a dried basis.

Specification for carboxymethyl cellulose ion exchange resin

- (a) This specification relates to regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 70% by weight of the starting quantity of cellulose.
- (b) 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 shall not exceed 40°C.
- (c) When subjected to the extraction regime listed in the CFR Title 21 part 173.25(c)(4), but using dilute hydrochloric acid at pH2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25ppm of organic extractives.

Specification for quaternary amine cellulose ion exchange resin

- (a) 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 does not exceed 250% by weight of the starting quantity of cellulose.
- (b) 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 shall not exceed 50°C.
- (c) When subjected to the extraction regime listed in the CFR Title 21 part 173.25(c)(4), but using dilute hydrochloric acid at pH2 in place of 5% acetic acid, the ion exchange resins result in no more than 25ppm of organic extractives.

Specification for diethyl aminoethyl cellulose ion exchange resin

- (a) This specification relates to:
- (i) 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 does not exceed 70% by weight of the starting quantity of cellulose; and
 - (ii) Regenerated cellulose, cross-linked and alkylated with epichlorohydrin then derivatised with tertiary amine groups whereby the amount of epichlorohydrin does not exceed 10% by weight of the starting quantity of cellulose.
- (b) 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 shall not exceed 50°C.
- (c) When subjected to the extraction regime listed in the CFR Title 21 part 173.25(c)(4), but using dilute hydrochloric acid at pH2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25ppm of organic extractives.

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Food Standards Code

Part 1.4 - Contaminants and Residues

| | |
|----------------|---|
| Standard 1.4.1 | Contaminants and Natural Toxicants |
| Standard 1.4.2 | Maximum Residue Limits (Australia only) |
| Standard 1.4.3 | Articles and Materials in Contact with Food |
| Standard 1.4.4 | Prohibited and Restricted Plants and Fungi |

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STANDARD 1.4.1

CONTAMINANTS AND NATURAL TOXICANTS

Purpose

This Standard sets out the maximum levels (MLs) of specified metal and non-metal contaminants and natural toxicants in nominated foods. As a general principle, regardless of whether or not a ML exists, the levels of contaminants and natural toxicants in all foods should be kept As Low As Reasonably Achievable (the ALARA principle).

A ML has been established only where it serves an effective risk management function and only for those foods which provide a significant contribution to the total dietary exposure. Food not listed in this Standard may contain low levels of contaminants or natural toxicants. However, MLs have not been assigned to these foods because they present a low public health risk. The general provisions of the Food Acts relating to the availability of safe foods apply to all foods.

MLs have been set at levels that are consistent with public health and safety and which are reasonably achievable from sound production and natural resource management practices. Consideration has also been given to Australia's and New Zealand's international trade obligations under the World Trade Organization's Sanitary and Phytosanitary Agreement and Technical Barrier to Trade Agreement.

In order to assist both enforcement agencies and industry to maintain contaminant levels at the lowest achievable levels, Generally Expected Levels (GELs), have been established to complement the use of MLs. GELs, while not legally enforceable, provide a benchmark against which to measure contaminant levels in foods. The list of GELS is provided in a separate document to this Standard.

Table of Provisions

- | | |
|---|--|
| 1 | Interpretation |
| 2 | Maximum levels of metal contaminants in food |
| 3 | Maximum levels of non-metal contaminants in food |
| 4 | Maximum levels of natural toxicants from the addition of flavouring substances to food |
| 5 | Maximum levels of other natural toxicants in food |
| 6 | Sampling plan for mercury in fish and fish products etc. |

Clauses

1 Interpretation

- (1) In this Standard –

arsenic is considered to be a metal.

maximum level (ML) means the maximum level of a specified contaminant, or specified natural toxicant, which is permitted to be present in a nominated food expressed, unless otherwise specified, in milligrams of the contaminant or the natural toxicant per kilogram of the food (mg/kg).

- (2) Where food contains a metal and any other chemical species of that metal, all chemical species of that metal must be expressed as the metal.
- (3) The maximum level must be calculated for the edible content of the food that is ordinarily consumed.
- (4) The level for a food which is dried, dehydrated or concentrated is to be calculated on the basis of the mass of the food, or the mass of the ingredients of the food, prior to drying, dehydration or concentration determined from one or more of the following -
- (a) the manufacturer's analysis of the food; and
 - (b) calculation from actual or average quantity in water in the ingredients used; and
 - (c) generally accepted data.
- (5) The level for seaweed (edible kelp) whether dried, dehydrated, concentrated or not is to be calculated with respect to the mass of the seaweed at 85% hydration.
- (6) The prescribed formula for the purposes of this Standard is –

Formula

$$ML1 = \frac{(MLA \times \text{Total A})}{\text{Total}} + \frac{(MLB \times \text{Total B})}{\text{Total}} + \frac{CF \times (\text{Total} - (\text{Total A} + \text{Total B}))}{\text{Total}}$$

In this formula –

ML1 = ML which applies to the contaminant or natural toxicant in the mixed food

MLA = ML for contaminant or natural toxicant in food A

MLB = ML for contaminant or natural toxicant in food B

Total = total weight of mixed food

Total A = total weight of food A

Total B = total weight of food B

CF = Background Calculation Factor where, in the case of –

- (a) lead, CF = 0.01 mg/kg; and
- (b) cadmium, CF = 0.005 mg/kg; and
- (c) other contaminants, CF = 0.

Editorial note:

It is recognised both lead and cadmium are ubiquitous in the environment and occur at low levels in foods other than those listed in the Standard. Therefore, in order to assist with the enforcement of MLs in mixed foods which may contain these contaminants, the calculation requires the inclusion of a representative contaminant level for those foods that do not have an allocated ML. In the past, an ML was set for 'all other foods'. As the category for 'all other foods' was discontinued, a representative level is selected for the contaminants cadmium and lead. These levels are set at the limit of quantification (LOQ), and are 0.01 mg/kg for lead and 0.005 mg/kg for cadmium. These LOQs constitute CF in the prescribed formula. These selected LOQs are consistent with those published in the Australian Market Basket Survey (1996).

It is acknowledged that the LOQ may change with time as analytical techniques became more sensitive. The Standard will be reviewed periodically in respect to this issue.

The calculation for mixed food for all other contaminants with an ML will assume that the contributing commodity, e.g. peanuts in peanut sauce, contains all of the contaminant.

2 Maximum levels of metal contaminants in food

(1) In this clause -

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

metal contaminant means a substance listed in bold type in column 1 of the Table to this clause and includes compounds of a metal.

(2) The maximum levels for metal contaminants in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the metal contaminant permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 2

| Column 1 | Column 2 |
|--|------------------|
| Arsenic (total) Cereals | 1 |
| Arsenic (inorganic) Crustacea Fish Molluscs Seaweed (edible kelp) | 2 2 1 1 |

Table to clause 2 (continued)

| Column 1 | Column 2 |
|--|--------------------|
| Cadmium | |
| Chocolate and cocoa products | 0.5 |
| Kidney of cattle, sheep and pig | 2.5 |
| Leafy vegetables (as specified in Schedule 4 to Standard 1.4.2) | 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 | 0.1 |
| Rice | 0.1 |
| Root and tuber vegetables (as specified in Schedule 4 to Standard 1.4.2) | 0.1 |
| 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 formulae | 0.02 |
| Meat of cattle, sheep, pig and poultry (excluding offal) | 0.1 |
| Molluscs | 2 |
| Vegetables (except brassicas) | 0.1 |
| Mercury | |
| Crustacea | mean level of 0.5* |
| Fish (as specified in Schedule 4 to Standard 1.4.2) and fish products, excluding gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark | mean level of 0.5* |
| Gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark | mean level of 1* |
| Fish for which insufficient samples are available to analyse in accordance with clause (6) | 1 |
| Molluscs | mean level of 0.5* |
| Tin | |
| All canned foods | 250 |

* A reference to a mean level in the Table to clause 2 in this Standard is to the mean level of mercury in the prescribed number of sample units as described in clause 6 of this Standard.

3 Maximum levels of non-metal contaminants in food

(1) In this clause -

ergot means the sclerotium or dormant winter form of the fungus, *Claviceps purpuria*.

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

MU means the unit of measure described in *Recommended procedures for examination of seawater and shellfish*, Irwin N. (ed.) 4th Ed. 1970, American Public Health Association Inc.

non-metal contaminant means a substance listed in bold type in column 1 of the Table to this clause.

(2) The maximum levels for non-metal contaminants in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the non-metal contaminant permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 3

| Column 1 | Column 2 |
|--|---|
| Acrylonitrile All food | 0.02 |
| Aflatoxin Peanuts Tree nuts (as specified in Schedule 4 to Standard 1.4.2) | 0.015 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 Whisky, Rum, Gin and Vodka Other spirits, fruit wine, vegetable wine and mead | 3 g of methanol per litre of ethanol 0.4 g of methanol per litre of ethanol 8 g of methanol per litre of ethanol |
| Neurotoxic shellfish poisons Bivalve mollusc | 200 MU/kg |

Table to clause 3 (continued)

| | |
|---|---------------------------------|
| 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 Poultry fat Milk and milk products Eggs Fish | 0.2 0.2 0.2 0.2 0.5 |
| Vinyl chloride All food | 0.01 |

4 Maximum levels of natural toxicants from the addition of flavouring substances to food

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

natural toxicant from the addition of a flavouring substance means a substance listed in bold type in column 1 of the Table to this clause.

(2) The maximum levels for natural toxicants from the addition of a flavouring substance in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the natural toxicant from the addition of a flavouring substance permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 4

| Column 1 | Column 2 |
|--|-----------------|
| Agaric acid Food containing mushrooms Alcoholic beverages | 100 100 |
| Aloin Alcoholic beverages | 50 |
| Berberine Alcoholic beverages | 10 |
| Coumarin Alcoholic beverages | 10 |

Table to clause 4 (continued)

| | |
|---|--|
| Hydrocyanic acid, total Confectionery Stone fruit juices Marzipan Alcoholic beverages | 25 5 50 1 per 1% alcohol content |
| Hypericine Alcoholic beverages | 2 |
| Pulegone Confectionery Beverages | 350 250 |
| Quassine Alcoholic beverages | 50 |
| Safrole Food containing mace and nutmeg Meat products Alcoholic beverages | 15 10 5 |
| Santonin Alcoholic beverages | 1 |
| Sparteine Alcoholic beverages | 5 |
| Thujones (alpha and beta) Sage stuffing Bitters Sage flavoured foods Alcoholic beverages | 250 35 25 10 |

5 Maximum levels of other natural toxicants in food

(1) In this clause -

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

natural toxicant means a substance listed in bolded type in column 1 of the Table to this clause.

(2) The maximum levels for natural toxicants in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the natural toxicants permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 5

| Column 1 | Column 2 |
|--|-----------------|
| Erucic acid Edible oils | 20 g/kg |
| Lupin alkaloids Lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls | 200 |

6 Sampling plan for mercury in fish, fish products, crustacea and molluscs

(1) The methods specified in this clause are the prescribed methods for the sampling for analysis of mercury in fish, fish products, crustacea and molluscs.

(2) For the purposes of this sampling plan -

- (a) A sample must consist of a prescribed number of sample units, and a sample unit must consist of a quantity, taken from the edible portions of the fish, fish products, crustacea or molluscs, sufficient for the purposes of analysis.
- (b) In the lot under investigation, the number of random sample units must be as detailed in paragraphs 6(3)(a) or 6(3)(b) of this Standard.
- (c) In the case of samplings where the prescribed number of sample units are not available, 5 sample units must be taken.

(3) The number of random sample units to be taken for the purposes of analysis is as follows –

- (a) fish, fish products, including packaged fish –
 - (i) lots up to and including 5 tonnes ... sample units from 10 fish, or 10 packages; or
 - (ii) lots over 5 tonnes, up to 10 tonnes ... sample units from 15 fish, or 15 packages; or
 - (iii) lots over 10 tonnes, up to 30 tonnes ... sample units from 20 fish, or 20 packages; or
 - (iv) lots over 30 tonnes, up to 100 tonnes ... sample units from 25 fish, or 25 packages; or
 - (v) lots over 100 tonnes, up to 200 tonnes ... sample units from 30 fish, or 30 packages; or
 - (vi) lots over 200 tonnes ... sample units from 40 fish, or 40 packages.
- (b) crustacea, and molluscs, including packaged crustacea and molluscs –
 - (i) lots up to and including 1 tonne ... 10 sample units, or 10 packages; or
 - (ii) lots over 1 tonnes, up to 5 tonnes ... 15 sample units, or 15 packages; or
 - (iii) lots over 5 tonnes, up to 30 tonnes ... 20 sample units, or 20 packages; or

- (iv) lots over 30 tonnes, up to 100 tonnes ... 25 sample units, or 25 packages; or
- (v) lots over 100 tonnes ... 30 sample units, or 30 packages.

(4) Interpretation of the Analysis -

- (a) Samples with 10 or more sample units –
 - (i) if the concentration of mercury in any of the sample units is greater than 1.0 mg/kg in the case of gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark, or is greater than 0.5 mg/kg in the case of crustacea, molluscs and other fish which can be sampled in accordance with this clause the overall mean of the sample units should be examined; or
 - (ii) if the overall mean of the lot is less than or equal to 1.0 mg/kg in the case of gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark, or is less than or equal to 0.5 mg/kg in the case of crustacea, molluscs, and other fish which can be sampled in accordance with this clause and there are no individual sample units within the lot having a mercury concentration exceeding 1.5 mg/kg, the lot must be reported as complying with the standard.
- (b) Samples with 5 sample units –
 - (i) if the overall concentration of mercury in the sample is less than or equal to 1.0 mg/kg in the case of gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark, or is less than or equal to 0.5 mg/kg in the case of crustacea, molluscs and other fish which can be sampled in accordance with this clause and minced fish products, the lot must be reported as complying with the standard.
- (c) Notwithstanding subclause 1(4), the mercury content of dried or partially dried fish must be calculated on an 80% moisture basis.

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STANDARD 1.4.2

MAXIMUM RESIDUE LIMITS

(Australia only)

Purpose

This Standard lists the maximum permissible limits for agricultural and veterinary chemical residues present in food. Schedule 1 lists all of the agricultural and veterinary chemical limits in particular foods. If a maximum residue limit for an agricultural or veterinary chemical in a food is not listed in Schedule 1 there must be no detectable residues of that agricultural or veterinary chemical in that food. Schedule 2 lists all extraneous agricultural chemical limits in particular foods. If an extraneous residue limit for an agricultural chemical in a food is not listed in Schedule 2 there must be no detectable residues of that agricultural chemical in that food. Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups. Commodity and commodity groups which are referred to in this Standard are listed in Schedule 4. Schedule 4 also specifies the part of the commodity to which the maximum or extraneous residue limit refers.

For New Zealand purposes, maximum residue limits for agricultural compounds are regulated in the New Zealand (Maximum Residue Limits of Agricultural Compounds) Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981. Regulation 257 of the *New Zealand Food Regulations 1984* also refers to MRLs, but if any inconsistency arises between Regulation 257 and the MRL Standard, the MRL Standard prevails.

Table of Provisions

- | | |
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| 1 | Interpretation |
| 2 | Maximum residue limits |
| 3 | Extraneous residue limits |
| 4 | Determination of maximum and extraneous residue limits |

Schedule 1 Maximum Residue Limits

Schedule 2 Extraneous Residue Limits

Schedule 3 Chemical Groups

Schedule 4 Foods and Classes of Food

Clauses

1 Interpretation

- (1) Commodity names specified in Schedule 4 of this Standard may differ to those used in other parts of this Code.
- (2) Commodity names specified in Schedule 4 apply only for the purposes of this Standard and Standard 1.4.1.

- (3) An asterix ‘*’ appearing in Schedules 1 or 2 denotes that the maximum residue limit or the extraneous residue limit is set at or about the limit of determination.
- (4) A ‘T’ appearing in Schedules 1 or 2 denotes that the maximum residue limit or the extraneous residue limit is a temporary maximum residue limit or extraneous residue limit.
- (5) An ‘E’ appearing in Schedule 2 denotes an extraneous residue limit.
- (6) In this Standard -

chemical means an agricultural or veterinary chemical listed in bold type in the shaded boxes in Schedules 1 or 2.

extraneous residue limit (ERL) means the maximum permitted limit of a pesticide residue, arising from environmental sources other than the use of a pesticide directly or indirectly on the food, expressed in milligrams of the chemical per kilogram of the food (mg/kg).

food means either a food or class of foods listed in unbolded type in Schedules 1, 2 or 4.

maximum residue limit (MRL) means the maximum level of a chemical which is permitted to be present in a food, expressed in milligrams of the chemical per kilogram of the food (mg/kg) unless otherwise stated.

residue definition means the residue to which the MRL or ERL applies for each chemical compound, appearing below the chemical listed in the shaded boxes in Schedules 1 and 2.

2 Maximum residue limits

- (1) The permitted MRL for a chemical in food is listed in Schedule 1.
- (2) If an MRL for a chemical is not listed in this Standard there must be no detectable residue of that chemical in that food.

Editorial note:

The MRLs for chemicals in water are listed under ‘Pesticides’ in Schedule 3 of the *Guidelines for Drinking Water Quality in Australia (1987)* AWRC-NHMRC (Australian Water Resources Council - National Health and Medical Research Council).

3 Extraneous residue limits

- (1) The permitted ERL for a chemical in food is listed in Schedule 2.
- (2) If an ERL for a chemical is not listed in this Standard there must be no detectable residue of that agricultural chemical in that food.

4 Determination of maximum and extraneous residue limits

- (1) Schedule 4 of this Standard specifies the portion of food to which the MRL or ERL applies.
- (2) Unless Schedules 1 or 2 specify a separate MRL or ERL for a processed food, the MRL or ERL applies to that food whether raw or processed.
- (3) Where a food contains more than one of the chemicals listed in any group in Schedule 3 of this Standard, the combined proportions of those chemicals must not exceed unity.

Sample calculation

$$\frac{\text{Amount of chemical A present}}{\text{MRL or ERL for chemical A}} + \frac{\text{Amount of chemical B present}}{\text{MRL or ERL for chemical B}} \leq 1$$

- (4) Where there is no MRL or ERL specified for a chemical in a food which has ingredients, the MRL or ERL of the chemical in that food is the combined proportionate quantities of the MRL or ERL specified for the ingredients of that food.

Sample calculation

$$\text{MRL1} = \frac{\text{Total A}}{\text{Total}} \times \text{MRL A} + \frac{\text{Total B}}{\text{Total}} \times \text{MRL B}$$

In this calculation -

MRL1 = the MRL which applies to the chemical in the mixed food

MRL A = the MRL for the chemical which applies to food A

MRL B = the MRL for the chemical which applies to food B

Total A = total weight of food A

Total B = total weight of food B

| ABAMECTIN | |
|--|-------|
| SUM OF AVERMECTIN B 1A, AVERMECTIN B 1B AND D-8,9 ISOMER OF AVERMECTIN B 1A | |
| APPLE | 0.01 |
| CATTLE, EDIBLE OFFAL OF | 0.1 |
| CATTLE FAT | 0.1 |
| CATTLE MEAT | 0.005 |
| CATTLE MILK | 0.02 |
| CITRUS FRUITS | 0.01 |
| COTTON SEED | *0.01 |
| EGGPLANT | 0.02 |
| HOPS, DRY | 0.1 |
| PEAR | 0.01 |
| PEPPERS | 0.02 |
| SHEEP, EDIBLE OFFAL OF | 0.05 |
| SHEEP MEAT (IN THE FAT) | 0.05 |
| TOMATO | 0.01 |
| STRAWBERRY | 0.02 |
| ACEPHATE | |
| ACEPHATE (NOTE: THE METABOLITE METHAMIDOPHOS HAS SEPARATE MRLS) | |
| BANANA | 1 |
| BANANA, DWARF | 1 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 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 |
| ACIFLUORFEN | |
| 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 |
| ALBENDAZOLE | |
| 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 |
| ALBENDAZOLE SULPHOXIDE | |
| <i>SEE ALBENDAZOLE</i> | |
| ALDICARB | |
| SUM OF ALDICARB, ITS SULFOXIDE AND ITS SULFONE, EXPRESSED AS ALDICARB | |
| CEREAL GRAINS | *0.02 |
| CITRUS FRUITS | 0.05 |
| COTTON SEED | *0.05 |
| GRAPES | 0.05 |
| POTATO | 0.2 |
| STRAWBERRY | 0.2 |
| SUGAR CANE | 0.02 |
| ALDOXYCARB | |
| 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 |
| ALIPHATIC ALCOHOL ETHOXYLATES | |
| ALIPHATIC ALCOHOL ETHOXYLATES | |
| CATTLE, EDIBLE OFFAL OF | *0.1 |
| CATTLE MEAT | *0.1 |
| CATTLE MILK | 1 |
| ALLOXYDIM | |
| ALLOXYDIM | |
| BULB VEGETABLES | T0.1 |
| BETROOT | T0.1 |
| CARROT | T0.2 |
| FRUITING VEGETABLES, CUCURBITS | *0.1 |
| POPPY SEED | T0.3 |
| POTATO | T0.1 |
| STRAWBERRY | T0.1 |
| TOMATO | T0.2 |
| ALLOXYDIM SODIUM | |
| <i>SEE ALLOXYDIM</i> | |
| ALTRENOGEST | |
| ALTRENOGEST | |
| PIG MEAT | *0.005 |
| PIG, EDIBLE OFFAL OF | 0.005 |
| ALUMINIUM PHOSPHIDE | |
| <i>SEE PHOSPHINE</i> | |

| AMETRYN 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 |
| AMITRAZ SUM OF AMITRAZ AND N-(2,4-DIMETHYLPHENYL)-N'-METHYLFORMAMIDINE, EXPRESSED AS AMITRAZ | |
| APPLE | 0.5 |
| COTTON SEED | *0.1 |
| COTTON SEED OIL, CRUDE | 1 |
| EDIBLE OFFAL OF CATTLE, PIGS AND SHEEP | 0.5 |
| MEAT OF CATTLE, PIGS AND SHEEP | 0.1 |
| MILKS | 0.1 |
| STONE FRUITS [EXCEPT CHERRIES] | 0.5 |
| AMITROLE AMITROLE | |
| AVOCADO | *0.01 |
| BANANA | *0.01 |
| CEREAL GRAINS | *0.01 |
| CITRUS FRUITS | *0.01 |
| EDIBLE OFFAL (MAMMALIAN) | *0.01 |
| GRAPES | *0.01 |
| MEAT (MAMMALIAN) | *0.01 |
| MILKS | *0.01 |
| PAPAYA (PAWPAW) | *0.01 |
| PASSIONFRUIT | *0.01 |
| PECAN | *0.01 |
| PINEAPPLE | *0.01 |
| POME FRUITS | *0.01 |
| POTATO | *0.05 |
| STONE FRUITS | *0.02 |
| SUGAR CANE | *0.01 |
| AMOXYCILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS AMOXYCILLIN | |
| CATTLE MILK | *0.01 |
| EDIBLE OFFAL (MAMMALIAN) | *0.01 |
| MEAT (MAMMALIAN) | *0.01 |
| POULTRY, EDIBLE OFFAL OF | *0.01 |
| POULTRY MEAT | *0.01 |
| SHEEP MILK | *0.01 |
| AMPICILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS AMPICILLIN | |
| HORSE, EDIBLE OFFAL OF | *0.01 |
| HORSE MEAT | *0.01 |
| AMPROLIUM AMPROLIUM | |
| EGGS | 4 |
| POULTRY, EDIBLE OFFAL OF | 1 |

| POULTRY MEAT | 0.5 |
|---------------------------------------|--------|
| APRAMYCIN APRAMYCIN | |
| EDIBLE OFFAL (MAMMALIAN) | 2 |
| MEAT (MAMMALIAN) | *0.05 |
| POULTRY, EDIBLE OFFAL OF | 1 |
| POULTRY MEAT | *0.05 |
| ASULAM 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 |
| ATRAZINE ATRAZINE | |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| LUPIN (DRY) | *0.02 |
| MAIZE | *0.1 |
| MEAT (MAMMALIAN) | T*0.01 |
| MILKS | T*0.01 |
| POTATO | *0.01 |
| RAPE SEED | 0.02 |
| SORGHUM | *0.1 |
| SUGAR CANE | *0.1 |
| SWEET CORN (CORN-ON-THE-COB) | *0.1 |
| AVERMECTIN B1 SEE ABAMECTIN | |
| AVOPARCIN AVOPARCIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.01 |
| POULTRY, EDIBLE OFFAL OF | *0.1 |
| POULTRY MEAT | *0.1 |
| AZACONAZOLE AZACONAZOLE | |
| MUSHROOMS | 0.1 |
| AZAMETHIPHOS AZAMETHIPHOS | |
| CEREAL GRAINS | 0.1 |
| EGGS | 0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.05 |
| POULTRY MEAT | 0.05 |
| WHEAT BRAN, UNPROCESSED | 0.5 |
| AZAPERONE AZAPERONE | |
| PIG, EDIBLE OFFAL OF | 0.2 |

| | |
|---|-------|
| PIG MEAT | 0.2 |
| AZINPHOS-ETHYL AZINPHOS-ETHYL | |
| CEREAL GRAINS | 0.2 |
| CITRUS FRUITS | 2 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| OILSEED | *0.05 |
| POME FRUITS | 2 |
| VEGETABLES | 1 |
| AZINPHOS-METHYL 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 |
| BACITRACIN 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 |
| BENALAXYL BENALAXYL | |
| FRUITING VEGETABLES, CUCURBITS | 0.2 |
| GARLIC | 0.1 |
| GRAPES | 0.5 |
| LETTUCE, HEAD | *0.01 |
| LETTUCE, LEAF | *0.01 |
| ONION, BULB | 0.1 |
| BENDIOCARB COMMODITIES OF PLANT ORIGIN: UNCONJUGATED BENDIOCARB; 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 |
| BENFLURALIN BENFLURALIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.01 |
| LETTUCE, HEAD | *0.05 |
| LETTUCE, LEAF | *0.05 |
| MEAT (MAMMALIAN) | *0.01 |
| MILKS | *0.01 |
| BENOMYL <i>SEE</i> CARBENDAZIM | |
| BENSULFURON-METHYL BENSULFURON-METHYL | |
| RICE | *0.02 |
| RICE BRAN, PROCESSED | *0.05 |
| BENSULIDE BENSULIDE | |
| FRUITING VEGETABLES, CUCURBITS | *0.1 |
| BENTAZONE BENTAZONE | |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | *0.1 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | *0.1 |
| PEANUT | *0.1 |
| PULSES | *0.01 |
| SWEET CORN (CORN-ON-THE-COB) | *0.1 |
| BENZOFENAP SUM OF BENZOFENAP, BENZOFENAP-OH AND BENZOFENAP-RED, EXPRESSED AS BENZOFENAP | |
| RICE | 0.02 |
| BENZYLADENINE BENZYLADENINE | |
| APPLE | 0.2 |
| BENZYL G PENICILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS BENZYL G PENICILLIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.06 |
| EGGS | *0.018 |
| MEAT (MAMMALIAN) | *0.06 |
| MILKS | *0.0015 |
| POULTRY, EDIBLE OFFAL OF | 0.06 |
| POULTRY MEAT | 0.06 |
| BETACYFLUTHRIN <i>SEE</i> CYFLUTHRIN | |
| BIFENTHRIN BIFENTHRIN | |
| APPLE | *0.05 |
| BANANA | 0.1 |
| BARLEY | 0.02 |

| | |
|---|---------|
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE MEAT (IN THE FAT) | 2 |
| CEREAL GRAINS | 2 |
| CHERVIL | 0.5 |
| CITRUS FRUIT | *0.05 |
| COTTON SEED | 0.1 |
| EGG PLANT | 0.5 |
| EGGS | *0.05 |
| FIELD PEA (DRY) | 0.01 |
| GALANGAL, RHIZOMES | 0.5 |
| GOAT, EDIBLE OFFAL OF | 0.5 |
| GOAT MEAT (IN THE FAT) | 2 |
| GRAPES | *0.01 |
| HERBS | 0.5 |
| LUPIN (DRY) | 0.02 |
| MILKS | 0.5 |
| OKRA | 0.5 |
| PEAR | 0.5 |
| PEPPERS | 0.5 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT (IN THE FAT) | *0.05 |
| PULSES | 0.02 |
| RAPE SEED | *0.02 |
| RUCOLA (ROCKET) | 0.5 |
| SHEEP, EDIBLE OFFAL OF | 0.5 |
| SHEEP MEAT (IN THE FAT) | 2 |
| SUGAR CANE | 0.01 |
| TOMATO | 0.5 |
| TURMERIC ROOT | 0.5 |
| WHEAT | 0.01 |
| BIORESMETHRIN | |
| BIORESMETHRIN | |
| CEREAL GRAINS | 5 |
| WHEAT BRAN, UNPROCESSED | T10 |
| WHEAT GERM | T10 |
| BITERTANOL | |
| BITERTANOL | |
| APPLE | 1 |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | 0.3 |
| CEREAL GRAINS | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 1 |
| EGGS | *0.01 |
| MEAT (MAMMALIAN) (IN THE FAT) | 1 |
| MILKS (IN THE FAT) | 2 |
| PEANUT | *0.2 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.2 |
| POULTRY MEAT (IN THE FAT) | 1 |
| PULSES | 0.3 |
| BRODIFACOUM | |
| BRODIFACOUM | |
| CEREAL GRAINS | 0.0002 |
| EDIBLE OFFAL (MAMMALIAN) | 0.0005 |
| MEAT (MAMMALIAN) | 0.0005 |
| PULSES | 0.0002 |
| SUGAR CANE | *0.0005 |

| | |
|-------------------------------|-------|
| BROMACIL | |
| BROMACIL | |
| ASPARAGUS | *0.04 |
| CITRUS FRUITS | *0.04 |
| EDIBLE OFFAL (MAMMALIAN) | *0.04 |
| MEAT (MAMMALIAN) | *0.04 |
| MILKS | *0.04 |
| PINEAPPLE | *0.04 |
| BROMOPROPYLATE | |
| BROMOPROPYLATE | |
| POME FRUITS | 5 |
| STONE FRUITS | 5 |
| BROMOXYNIL | |
| BROMOXYNIL | |
| CEREAL GRAINS | *0.2 |
| EDIBLE OFFAL (MAMMALIAN) | *0.02 |
| EGGS | *0.02 |
| GRAPES | *0.01 |
| LINSEED | *0.02 |
| MEAT (MAMMALIAN) | *0.02 |
| MILKS | *0.02 |
| POULTRY, EDIBLE OFFAL OF | *0.02 |
| POULTRY MEAT | *0.02 |
| SUGAR CANE | *0.02 |
| BROMUCONAZOLE | |
| BROMUCONAZOLE, SUM OF ISOMERS | |
| PEACH | 0.1 |
| POME FRUITS | 0.1 |
| STONE FRUITS | 0.1 |
| GRAPES | 0.05 |
| BUPIRIMATE | |
| BUPIRIMATE | |
| APPLE | 1 |
| MELONS, EXCEPT WATERMELON | 1 |
| BUTROXYDIM | |
| 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 |
| CADUSAFOS | |
| CADUSAFOS | |
| BANANA | *0.01 |
| GINGER, ROOT | 0.1 |
| SUGAR CANE | *0.01 |
| TOMATO | *0.01 |

| CAPTAN | |
|---|--------|
| CAPTAN | |
| EDIBLE OFFAL (MAMMALIAN) | 0.05 |
| GRAPES | 10 |
| MEAT (MAMMALIAN) | 0.05 |
| MILKS | 0.01 |
| POME FRUITS | 10 |
| STONE FRUITS | 20 |
| STRAWBERRY | 25 |
| CARBARYL | |
| CARBARYL | |
| APRICOT | 10 |
| ASPARAGUS | 10 |
| AVOCADO | 10 |
| BANANA (IN THE PULP) | 5 |
| BLACKBERRIES | 10 |
| BLUEBERRIES | 7 |
| BRAZILIAN CHERRY (GRUMICHAMA) | 5 |
| CARAMBOLA | 5 |
| CEREAL GRAINS | T5 |
| CHERRIES | 5 |
| CITRUS FRUITS | 7 |
| COTTON SEED | 1 |
| CUSTARD APPLE | 5 |
| DEWBERRIES (INCLUDING BOYSENBERRY, LOGANBERRY AND YOUNGBERRY) | 10 |
| EDIBLE OFFAL (MAMMALIAN) | T0.2 |
| EGGS | T0.2 |
| ELEPHANT APPLE | 5 |
| FEIJOA | 5 |
| FRUITING VEGETABLES, CUCURBITS | 3 |
| 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 |
| STRAWBERRY | 7 |
| SUGAR CANE | 0.05 |
| SUNFLOWER SEED | 1 |
| SWEET CORN (CORN-ON-THE-COB) | 1 |
| TREE NUTS | 1 |
| TREE NUTS (WHOLE IN SHELL) | 10 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 5 |
| WHEAT BRAN, UNPROCESSED | T20 |
| CARBENDAZIM | |
| SUM OF CARBENDAZIM AND 2- AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM | |
| AVOCADO | 3 |
| BANANA | 1 |
| BERRIES AND OTHER SMALL FRUITS [EXCEPT GRAPES] | 5 |
| CEREAL GRAINS | *0.05 |
| CHICK-PEA (DRY) | 1 |
| CITRUS FRUITS | 10 |
| CUSTARD APPLE | T1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.2 |
| EGG PLANT | 0.02 |
| EGGS | *0.1 |
| FRUITING VEGETABLES, CUCURBITS | 2 |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT MUSHROOMS] | 2 |
| GINGER, ROOT | 10 |
| GRAPES | 3 |
| HERBS | 3 |
| LITCHI | 10 |
| MANGO | 5 |
| MEAT (MAMMALIAN) | 0.2 |
| MILKS | 0.1 |
| MUSHROOMS | 10 |
| PAPAYA (PAWPAW) | T20 |
| PEANUT | 0.2 |
| PEPPERS | 0.02 |
| POME FRUITS | 5 |
| POULTRY, EDIBLE OFFAL OF | *0.1 |
| POULTRY MEAT | *0.1 |
| STONE FRUITS | 10 |
| SUGAR CANE | 0.1 |
| TURMERIC ROOT | 3 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 3 |
| CARBETAMIDE | |
| CARBETAMIDE | |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| EGGS | *0.1 |

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|---|-------|
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| POULTRY, EDIBLE OFFAL OF | *0.1 |
| POULTRY MEAT | *0.1 |
| CARBOFURAN SUM OF CARBOFURAN AND 3-HYDROXYCARBOFURAN, EXPRESSED AS CARBOFURAN | |
| BANANA | *0.1 |
| COTTON SEED | 0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| MAIZE | 0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| RICE | 0.2 |
| SORGHUM | 0.05 |
| SUGAR CANE | *0.1 |
| SUNFLOWER SEED | 0.05 |
| SWEET CORN | 0.05 |
| WHEAT | *0.2 |
| CARBON DISULPHIDE CARBON DISULFIDE | |
| CEREAL GRAINS | 10 |
| PULSES | 10 |
| CARBONYL SULPHIDE | |
| CEREAL GRAINS | 0.2 |
| PULSES | 0.2 |
| RAPSEED | 0.2 |
| CARBOXIN CARBOXIN | |
| CEREAL GRAINS | 0.1 |
| CHINOMETHIONAT <i>SEE OXYTHIOQUINOX</i> | |
| CHLORFENAPYR CHLORFENAPYR | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS | 0.5 |
| COTTON SEED | T0.5 |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| EGGS | 0.01 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.1 |
| MILKS | 0.01 |
| PEACH | 1 |
| PEAR | 0.5 |
| POULTRY, EDIBLE OF | 0.01 |
| POULTRY MEAT (IN THE FAT) | 0.02 |

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| CHLORFENVINPHOS CHLORFENVINPHOS, SUM OF E AND Z ISOMERS | |
| BROCCOLI | 0.05 |
| BRUSSELS SPROUTS | 0.05 |
| CABBAGES, HEAD | 0.05 |
| CARROT | 0.4 |
| CATTLE, EDIBLE OFFAL OF | 0.2 |
| CATTLE MEAT (IN THE FAT) | 0.2 |
| CAULIFLOWER | 0.1 |
| CELERY | 0.4 |
| COTTON SEED | 0.05 |
| EGG PLANT | 0.05 |
| GOAT, EDIBLE OFFAL OF | 0.2 |
| GOAT MEAT (IN THE FAT) | 0.2 |
| HORSERADISH | 0.1 |
| LEEK | 0.05 |
| MAIZE | 0.05 |
| MILKS (IN THE FAT) | 0.2 |
| MUSHROOMS | 0.05 |
| ONION, BULB | 0.05 |
| PEANUT | 0.05 |
| POTATO | 0.05 |
| RADISH | 0.1 |
| RICE | 0.05 |
| SHEEP, EDIBLE OFFAL OF | 0.2 |
| SHEEP MEAT (IN THE FAT) | 0.2 |
| SWEDE | 0.05 |
| SWEET POTATO | 0.05 |
| TOMATO | 0.1 |
| TURNIP, GARDEN | 0.05 |
| WHEAT | 0.05 |
| CHLORFLUAZURON 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 |
| CHLORHEXIDINE CHLORHEXIDINE | |
| MILKS | 0.05 |
| CHLORIDAZON CHLORIDAZON | |
| BETROOT | *0.05 |
| CHLORMEQUAT CHLORMEQUAT CATION | |
| DRIED GRAPES | 0.75 |
| GRAPES | 0.75 |
| MILKS | *0.1 |
| WHEAT | 5 |

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| 3-(2-CHLORO-THIAZOL-5-YLMETHYL)-5-METHYL-[1,3,5]OXADIAZINAN-4-YLIDENE-N-NITROAMINE 3-(2-CHLORO-THIAZOL-5-YLMETHYL)-5-METHYL-[1,3,5]OXADIAZINAN-4-YLIDENE-N-NITROAMINE | |
| COTTON SEED | 0.05 |
| COTTON SEED OIL | 0.05 |
| MAIZE | 0.05 |
| SORGHUM | 0.05 |
| SWEET CORN | 0.05 |
| CHLOROPICRIN CHLOROPICRIN | |
| CEREAL GRAINS | *0.1 |
| CHLOROTHALONIL CHLOROTHALONIL | |
| ALMONDS | T0.1 |
| APRICOT | 7 |
| BANANA | 3 |
| BRUSSELS SPROUTS | 7 |
| CARROT | 7 |
| CELERY | 10 |
| CHERRIES | 10 |
| CURRANT, BLACK | 10 |
| FRUITING VEGETABLES, CUCURBITS | 5 |
| GARLIC | 10 |
| GRAPES | 10 |
| HERBS | 7 |
| LEAFY VEGETABLES | 7 |
| LEEK | 10 |
| NECTARINE | 7 |
| ONION, BULB | 10 |
| PEACH | 30 |
| PEANUT | T0.2 |
| PLUMS (INCLUDING PRUNES) | 10 |
| POTATO | 0.1 |
| SPRING ONIONS | 10 |
| SUNFLOWER SEEDS | T*0.01 |
| TOMATO | 10 |
| TREE TOMATO | T10 |
| TURMERIC ROOT | 7 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 7 |
| CHLOROXURON SUM OF CHLOROXURON AND ALL METABOLITES HYDROLYSED TO P-CHLOROPHENOXYANILINE, EXPRESSED AS CHLOROXURON | |
| STRAWBERRY | 0.5 |
| CHLORPROPHAM CHLORPROPHAM | |
| GARLIC | 0.05 |
| ONIONS, BULB | 0.05 |
| POTATO | 30 |
| CHLORPYRIFOS CHLORPYRIFOS | |
| ASPARAGUS | 0.5 |

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| AVOCADO | 0.5 |
| BANANA | 0.5 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.5 |
| CASSAVA | *0.02 |
| CATTLE, EDIBLE OFFAL OF | 2 |
| CATTLE MEAT (IN THE FAT) | 2 |
| CELERY | 5 |
| CEREAL GRAINS [EXCEPT SORGHUM] | 0.1 |
| CITRUS FRUITS | 0.5 |
| COTTON SEED | 0.05 |
| COTTON SEED OIL, CRUDE | 0.2 |
| DRIED FRUITS | 2 |
| EGGS | *0.01 |
| GINGER, ROOT | *0.01 |
| GRAPES | 0.01 |
| KIWIFRUIT | 2 |
| LEEK | T5 |
| MANGO | *0.05 |
| MILKS (IN THE FAT) | 0.2 |
| OILSEED [EXCEPT COTTON SEED] | 0.01 |
| PASSIONFRUIT | *0.05 |
| PIG, EDIBLE OFFAL OF | 0.1 |
| PIG MEAT (IN THE FAT) | 0.1 |
| PINEAPPLE | 0.5 |
| POME FRUITS | 0.2 |
| POTATO | 0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT (IN THE FAT) | 0.1 |
| SHEEP, EDIBLE OFFAL OF | 0.1 |
| SHEEP MEAT (IN THE FAT) | 0.1 |
| SORGHUM | 3 |
| STONE FRUITS | 1 |
| STRAWBERRY | 0.05 |
| SUGAR CANE | 0.1 |
| TOMATO | 0.5 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | *0.01 |
| CHLORPYRIFOS-METHYL CHLORPYRIFOS-METHYL | |
| CEREAL GRAINS [EXCEPT RICE] | 10 |
| COTTON SEED | 0.05 |
| 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 |
| CHLORSULFURON CHLORSULFURON | |
| CEREAL GRAINS | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |

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| MILKS | *0.05 |
| CHLORTETRACYCLINE 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 |
| CHLORTHAL-DIMETHYL CHLORTHAL-DIMETHYL | |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| VEGETABLES | 5 |
| CLAVULANIC ACID CLAVULANIC ACID | |
| CATTLE, EDIBLE OFFAL OF | *0.01 |
| CATTLE MEAT | *0.01 |
| CATTLE MILK | 0.01 |
| CLETHODIM <i>see</i> SETHOXYDIM | |
| CLODINAFOF-PROPARGYL CLODINAFOF-PROPARGYL | |
| 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 |
| CLODINAFOF ACID (R)-2-[4-(5-CHLORO-3-FLUORO-2-PYRIDINYLOXY) PHENOXY] PROPANOIC ACID | |
| 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 |
| CLOFENTEZINE CLOFENTEZINE | |
| BANANA | *0.01 |
| HOPS, DRY | *0.2 |

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| POME FRUITS | 0.1 |
| STONE FRUITS | 0.1 |
| CLOMAZONE CLOMAZONE | |
| RICE | 0.01 |
| CLOPYRALID CLOPYRALID | |
| CEREAL GRAINS | 2 |
| EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY] | 0.5 |
| KIDNEY OF CATTLE, GOATS, PIGS AND SHEEP | 5 |
| MEAT (MAMMALIAN) | 0.1 |
| MILKS | 0.05 |
| RAPE SEED | 0.5 |
| CLOQUINTOCET-MEXYL CLOQUINTOCET-MEXYL | |
| 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 |
| CLOQUINTOCET ACID 5-CHLORO-8-QUINOLINOXYACETIC ACID | |
| 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 |
| CLORSULON CLORSULON | |
| CATTLE, EDIBLE OFFAL OF | *0.1 |
| CATTLE MEAT | *0.1 |
| CLOSANTEL CLOSANTEL | |
| SHEEP, EDIBLE OFFAL OF | 5 |
| SHEEP MEAT | 2 |
| CLOXACILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS CLOXACILLIN | |
| CATTLE MILK | *0.01 |
| COUMAPHOS SUM OF COUMAPHOS AND ITS OXYGEN ANALOGUE, EXPRESSED AS COUMAPHOS | |
| CATTLE, EDIBLE OFFAL OF | 1 |
| CATTLE MEAT (IN THE FAT) | 1 |
| EGGS | 0.05 |

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| GOAT, EDIBLE OFFAL OF | 0.5 |
| GOAT MEAT (IN THE FAT) | 0.5 |
| MILKS (IN THE FAT) | 0.1 |
| PIG, EDIBLE OFFAL OF | 0.5 |
| PIG MEAT (IN THE FAT) | 0.5 |
| POULTRY, EDIBLE OFFAL OF | 1 |
| POULTRY MEAT (IN THE FAT) | 1 |
| SHEEP, EDIBLE OFFAL OF | 0.5 |
| SHEEP MEAT (IN THE FAT) | 0.5 |
| CYANAMIDE CYANAMIDE | |
| GRAPES | *0.05 |
| KIWIFRUIT | *0.1 |
| PEAR, ORIENTAL (NASHI) | *0.1 |
| PISTACHIO NUTS | 0.05 |
| CYANAZINE CYANAZINE | |
| BULB VEGETABLES | *0.02 |
| CEREAL GRAINS | *0.01 |
| PEAS | 0.02 |
| POTATO | 0.02 |
| PULSES | *0.01 |
| SWEET CORN (CORN-ON-THE-COB) | *0.02 |
| CYCLANILIDE SUM OF CYCLANILIDE AND ITS METHYL ESTER, EXPRESSED AS CYCLANILIDE | |
| COTTON SEED | 0.2 |
| COTTON SEED OIL, CRUDE | 0.01 |
| EGGS | 0.01 |
| EDIBLE OFFAL (MAMMALIAN) | 2 |
| MEAT (MAMMALIAN) | 0.05 |
| MILKS | 0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.01 |
| POULTRY MEAT | 0.01 |
| CYFLUTHRIN CYFLUTHRIN, SUM OF ISOMERS | |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | 0.5 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.5 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 0.5 |
| CEREAL GRAINS | 2 |
| COTTON SEED | 0.01 |
| EDIBLE OFFAL (MAMMALIAN) | *0.01 |
| EGG PLANT | 0.2 |
| EGGS | *0.01 |
| LEGUME VEGETABLES | 0.5 |
| MACADAMIA NUTS | 0.05 |
| MAMMALIAN FATS [EXCEPT MILK FATS] | 0.5 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.02 |
| MILKS | 0.1 |
| OKRA | 0.2 |
| ONION, BULB | 0.02 |
| PEPPERS, SWEET (CAPSICUMS) | 0.2 |

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| POULTRY, EDIBLE OFFAL OF | *0.01 |
| POULTRY MEAT (IN THE FAT) | *0.01 |
| PULSES | 0.5 |
| SHEEP MEAT (IN THE FAT) | 0.05 |
| TOMATO | 0.2 |
| WHEAT BRAN, UNPROCESSED | 5 |
| CYHALOTHRIN CYHALOTHRIN, SUM OF ISOMERS | |
| ALL OTHER FOODS | *0.01 |
| BARLEY | 0.2 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.1 |
| CATTLE MEAT (IN THE FAT) | 0.5 |
| CITRUS FRUITS | *0.01 |
| COTTON SEED | *0.02 |
| EDIBLE OFFAL (MAMMALIAN) | *0.02 |
| EGGS | *0.02 |
| GOAT MEAT (IN THE FAT) | 0.1 |
| LEGUME VEGETABLES | 0.1 |
| MILKS (IN THE FAT) | 0.5 |
| PIG MEAT (IN THE FAT) | 0.1 |
| POTATO | *0.01 |
| POULTRY, EDIBLE OFFAL OF | *0.02 |
| POULTRY MEAT | *0.02 |
| PULSES [EXCEPT SOYA BEAN (DRY)] | 0.2 |
| RAPE SEED | 0.02 |
| SHEEP MEAT (IN THE FAT) | 0.1 |
| SORGHUM | 0.2 |
| SOYA BEAN (DRY) | *0.02 |
| SUNFLOWER SEED | *0.01 |
| SWEET CORN (CORN-ON-THE-COB) | 0.01 |
| TOMATO | 0.02 |
| WHEAT | *0.05 |
| CYPERMETHRIN CYPERMETHRIN, SUM OF ISOMERS | |
| ALL OTHER FOODS | *0.01 |
| ASPARAGUS | 0.5 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 1 |
| CATTLE, EDIBLE OFFAL OF | 0.05 |
| CATTLE MEAT (IN THE FAT) | 0.5 |
| CEREAL GRAINS [EXCEPT WHEAT] | 1 |
| COMMON BEAN (PODS AND/OR IMMATURE SEEDS) (DRY) | 0.05 |
| COTTON SEED | 0.2 |
| COTTON SEED OIL, CRUDE | *0.02 |
| EGGS | 0.05 |
| FIELD PEA (DRY) | 0.05 |
| GOAT, EDIBLE OFFAL OF | 0.05 |
| GOAT MEAT (IN THE FAT) | 0.5 |
| GRAPES | 0.05 |
| HORSE, EDIBLE OFFAL OF | *0.05 |
| HORSE MEAT (IN THE FAT) | *0.05 |
| LETTUCE, HEAD | 2 |
| LETTUCE, LEAF | 2 |
| LINOLA OIL, EDIBLE | 0.1 |
| LINOLA SEED | 0.1 |
| LINSEED | 0.5 |

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| LUPIN (DRY) | *0.01 |
| MILKS (IN THE FAT) | 1 |
| MUNG BEAN (DRY) | 0.05 |
| PIG, EDIBLE OFFAL OF | *0.05 |
| PIG MEAT (IN THE FAT) | *0.05 |
| POME FRUITS | 1 |
| POTATO | *0.01 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT (IN THE FAT) | *0.05 |
| RAPE SEED | 0.2 |
| RAPE SEED OIL, EDIBLE | 0.2 |
| SHEEP, EDIBLE OFFAL OF | 0.05 |
| SHEEP MEAT (IN THE FAT) | 0.5 |
| SOYA BEAN (DRY) | 0.05 |
| SOYA BEAN OIL, CRUDE | 0.1 |
| STONE FRUITS [EXCEPT CHERRIES] | 1 |
| SUGAR CANE | 0.02 |
| SUNFLOWER SEED | 0.1 |
| SUNFLOWER SEED OIL, CRUDE | 0.1 |
| SWEET CORN (CORN-ON-THE-COB) | 0.05 |
| TOMATO | 0.5 |
| CYPROCONAZOLE CYPROCONAZOLE, SUM OF ISOMERS | |
| BANANA | T0.5 |
| EDIBLE OFFAL (MAMMALIAN) | 0.01 |
| GRAPES | T0.5 |
| MEAT (MAMMALIAN) | 0.01 |
| MILKS | *0.01 |
| PEANUT | 0.02 |
| POTATO | *0.02 |
| CYPRODINIL CYPRODINIL | |
| EDIBLE OFFAL (MAMMALIAN) | 0.01 |
| GRAPES | 2 |
| MEAT (MAMMALIAN) | 0.01 |
| MILKS | 0.01 |
| POME FRUITS | 0.05 |
| CYROMAZINE CYROMAZINE | |
| GOAT, EDIBLE OFFAL OF | 0.2 |
| GOAT MEAT | 0.2 |
| SHEEP, EDIBLE OFFAL OF | 0.2 |
| SHEEP MEAT | 0.2 |
| 2,4-D 2, 4-D | |
| CEREAL GRAINS | 0.2 |
| CITRUS FRUITS | 5 |
| EDIBLE OFFAL (MAMMALIAN) | 2 |
| EGGS | *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 |
| DAMINOZIDE 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 |
| 2,4-DB 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 |
| DEF <i>SEE TRIBUFOS</i> | |
| DELTAMETHRIN DELTAMETHRIN | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | *0.05 |
| CATTLE, EDIBLE OFFAL OF | 0.1 |
| CATTLE MEAT (IN THE FAT) | 0.5 |
| CATTLE MILK (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) | 0.1 |
| GOAT MILK (IN THE FAT) | 0.2 |
| LEGUME VEGETABLES | 0.1 |
| OILSEED | 0.1 |
| PIG, EDIBLE OFFAL OF | 0.01 |
| PIG MEAT (IN THE FAT) | 0.1 |
| POULTRY, EDIBLE OFFAL OF | 0.01 |
| POULTRY MEAT | 0.01 |
| PULSES | 0.1 |
| SHEEP, EDIBLE OFFAL OF | 0.1 |
| SHEEP MEAT (IN THE FAT) | 0.1 |
| SHEEP MILK (IN THE FAT) | 0.2 |
| SWEET CORN (KERNELS) | 0.1 |
| WHEAT BRAN, UNPROCESSED | 5 |
| WHEAT GERM | 3 |

| DEMETON-S-METHYL SUM OF DEMETON-S, DEMETON-O, THEIR SULFOXIDES AND THEIR SULFONES, EXPRESSED AS DEMETON-S-METHYL <i>SEE ALSO DISULFOTON</i> | |
|---|-------|
| CEREAL GRAINS | 0.5 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| HERBS | 0.5 |
| HOPS, DRY | 0.5 |
| MACADAMIA NUTS | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| OILSEED | 0.5 |
| POME FRUITS | 0.5 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| STONE FRUITS | 0.5 |
| STRAWBERRY | 0.5 |
| VEGETABLES | 0.5 |
| DEXAMETHASONE AND DEXAMETHASONE TRIMETHYLACETATE 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 |
| DIAFENTHIURON SUM OF DIAFENTHIURON; N-[2,6-BIS(1- METHYLETHYL)- 4-PHOXYPHENYL]-N'-(1,1- DIMETHYLETHYL)UREA; AND N-[2,6-BIS(1- METHYLETHYL)-4-PHOXYPHENYL]- N'-(1,1- DIMETHYLETHYL)CARBODIIMIDE, EXPRESSED AS DIAFENTHIURON | |
| COTTON SEED | T0.2 |
| SOYA BEAN (DRY) | T0.1 |
| DIAZINON DIAZINON | |
| CEREAL GRAINS | 0.1 |
| CITRUS FRUITS | 0.7 |
| 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 |
| OLIVES | 2 |
| PEACH | 0.7 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| SUGAR CANE | 0.5 |
| SWEET CORN (CORN-ON-THE-COB) | 0.7 |

| TREE NUTS | 0.1 |
|---|-------|
| VEGETABLE OILS, CRUDE [EXCEPT OLIVE OIL, CRUDE] | 0.1 |
| VEGETABLES | 0.7 |
| DICAMBA 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 |
| DICHOLOBENIL DICHOLOBENIL | |
| CITRUS FRUITS | 0.1 |
| GRAPES | 0.1 |
| POME FRUITS | 0.1 |
| STONE FRUITS | 0.1 |
| TOMATO | 0.1 |
| DICLORAN 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 |
| DICOFOL 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 |

| DICYCLANIL | |
|--|--------|
| 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 |
| DIELDRIN | |
| <i>SEE ALDRIN AND DIELDRIN</i> | |
| DIFENOCONAZOLE | |
| DIFENOCONAZOLE | |
| ASPARAGUS | T*0.05 |
| BANANA | T0.5 |
| CARROT | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.01 |
| PEANUT | 0.1 |
| POME FRUITS | 0.3 |
| POTATO | *0.02 |
| POULTRY MEAT | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| TOMATO | 0.5 |
| WHEAT | 0.02 |
| DIFLUBENZURON | |
| DIFLUBENZURON | |
| CATTLE, EDIBLE OFFAL OF | 0.02 |
| CATTLE MEAT | 0.02 |
| CATTLE MILK | 0.05 |
| CEREAL GRAINS | 2 |
| MUSHROOMS | 1 |
| SHEEP KIDNEY | 0.05 |
| SHEEP LIVER | 0.05 |
| SHEEP MEAT (IN THE FAT) | 0.05 |
| SHEEP MILK | 0.05 |
| WHEAT | 1 |
| WHEAT BRAN, UNPROCESSED | 5 |
| DIFLUFENICAN | |
| DIFLUFENICAN | |
| BARLEY | 0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| GRAPES | *0.002 |
| LUPIN | 0.05 |
| MEAT (MAMMALIAN) | 0.01 |
| MILKS | 0.01 |
| OATS | 0.05 |
| PEAS | 0.05 |
| PULSES | 0.05 |
| RYE | 0.05 |
| TRITICALE | 0.05 |
| WHEAT | 0.02 |
| DIMETHIPIN | |
| 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 |
| DIMETHIRIMOL | |
| DIMETHIRIMOL | |
| FRUITING VEGETABLES, CUCURBITS | 1 |
| DIMETHOATE | |
| SUM OF DIMETHOATE AND OMETHOATE, EXPRESSED AS DIMETHOATE | |
| <i>SEE ALSO OMETHOATE</i> | |
| CEREAL GRAINS | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 5 |
| LITCHI | 5 |
| FRUITING VEGETABLES, CUCURBITS | 2 |
| LUPIN (DRY) | 0.5 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| OILSEED [EXCEPT PEANUT] | 0.1 |
| PEACHES | 3 |
| PEANUT | *0.05 |
| PEPPERS, SWEET | 1 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| QUANDONG | 5 |
| STRAWBERRY | 5 |
| TOMATO | 1 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 2 |
| DIMETHOMORPH | |
| DIMETHOMORPH | |
| FRUITING VEGETABLES, CUCURBITS | 0.5 |
| GRAPES | 2 |
| LETTUCE, HEAD | 0.3 |
| LETTUCE, LEAF | 0.5 |
| ONION, BULB | 0.05 |
| POTATO | 0.02 |
| DIMETRIDAZOLE | |
| DIMETRIDAZOLE | |
| PIG, EDIBLE OFFAL OF | *0.005 |
| PIG MEAT | *0.005 |
| POULTRY, EDIBLE OFFAL OF | *0.005 |
| POULTRY MEAT | *0.005 |
| DINITOLMIDE | |
| DINITOLMIDE | |
| POULTRY, EDIBLE OFFAL OF | 6 |
| POULTRY FATS | 2 |

| | |
|---|-------|
| POULTRY MEAT | 3 |
| DINITRO-O-TOLUAMIDE <i>SEE DINITOLMIDE</i> | |
| DINOCAP DINOCAP AND RELATED NITRO-OCTYLPHENOLS, EXPRESSED AS DINOCAP | |
| FRUITING VEGETABLES, CUCURBITS | 0.1 |
| GRAPES | 0.1 |
| POME FRUITS | 0.1 |
| STONE FRUITS | 0.1 |
| STRAWBERRY | 0.1 |
| DIOFENOLAN DIOFENOLAN | |
| AVOCADO | T0.5 |
| CITRUS FRUITS | T0.5 |
| MACADAMIA NUTS | T0.5 |
| MANGO | T0.5 |
| PAPAYA (PAWPAW) | T0.5 |
| POME FRUITS | T0.5 |
| STONE FRUITS | T0.5 |
| DIPHENAMID DIPHENAMID | |
| TOMATO | T*0.1 |
| DIPHENYLAMINE DIPHENYLAMINE | |
| APPLE | 5 |
| PEAR | 7 |
| DIQUAT DIQUAT CATION | |
| BARLEY | 5 |
| BEANS, EXCEPT BROAD BEAN AND SOYA BEAN | 1 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 1 |
| COTTON SEED | 1 |
| COTTON SEED OIL, CRUDE | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.01 |
| FRUIT | *0.05 |
| LINSEED | *0.01 |
| LUPIN (DRY) | 0.5 |
| MAIZE | 0.1 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.01 |
| OATS | 5 |
| ONION, BULB | 0.1 |
| PEAS | 0.1 |
| POPPY SEED | 5 |
| POTATO | 0.2 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| RAPE SEED | 2 |
| RAPE SEED OIL, CRUDE | 0.1 |
| RICE | 5 |

| | |
|---|-------|
| RICE, POLISHED | 1 |
| RYE | 2 |
| SESAME SEED OIL, CRUDE | 0.1 |
| SORGHUM | 2 |
| SOYA BEAN (DRY) | 1 |
| SUGAR BEET | 0.1 |
| SUGAR CANE | *0.05 |
| SUNFLOWER SEED | 1 |
| SUNFLOWER SEED OIL, CRUDE | 1 |
| TREE NUTS | 0.05 |
| TRITICALE | 2 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.05 |
| WHEAT | 2 |
| DISULFOTON SUM OF DISULFOTON AND DEMETON-S AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS DISULFOTON <i>SEE ALSO DEMETON-S-METHYL</i> | |
| 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 |
| DITHIANON DITHIANON | |
| FRUIT | 2 |
| DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD | |
| ALMONDS | T3 |
| ASPARAGUS | T1 |
| BANANA | 2 |
| BEANS (DRY) | 0.5 |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | 2 |
| BETROOT | T1 |
| BERRIES AND OTHER SMALL FRUIT (EXCEPT STRAWBERRIES) | T5 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 2 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 2 |
| BROAD BEANS (DRY) (FAVA BEAN) | 0.5 |
| BULB VEGETABLES | 4 |
| CARROT | 1 |
| CELERY | 5 |
| CEREAL GRAINS | 0.5 |
| CHICK-PEA (DRY) | 0.5 |

| | |
|---|--------|
| Citrus fruits | T0.2 |
| COCONUT | 5 |
| COFFEE BEANS | 5 |
| COMMON BEAN (PODS AND/OR IMMATURE SEEDS) | 2 |
| COTTON SEED | T*0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 2 |
| EGG PLANT (AUBERGINE) | 3 |
| EGGS | 0.5 |
| FIG | 3 |
| FRUITING VEGETABLES, CUCURBITS | 2 |
| GARLIC | 4 |
| HOPS | T10 |
| LEAFY VEGETABLES | 5 |
| MANGO | 1 |
| MEAT (MAMMALIAN) | *0.5 |
| MILKS | *0.2 |
| OKRA | 3 |
| PAPAYA (PAWPAW) | T30 |
| PARSLEY | 5 |
| PASSION FRUIT (INCLUDING GRANADILLA) | T3 |
| PEANUT | 0.2 |
| PEAS | T2 |
| PEAS (DRY) | T0.5 |
| PEPPERS (CAPSICUMS) | T3 |
| PERSIMMON, JAPANESE | 5 |
| POME FRUITS | T3 |
| POMEGRANATE | 3 |
| POULTRY MEAT | *0.5 |
| POULTRY, EDIBLE OFFAL OF | *0.5 |
| RHUBARB | 2 |
| ROSELLE (ROSELLA) | 5 |
| STONE FRUITS | T3 |
| STRAWBERRY | T3 |
| SUNFLOWER SEED | T*0.05 |
| SWEET CORN (CORN-ON-THE-COB) | 0.5 |
| TOMATO | 3 |
| DIURON | |
| SUM OF DIURON AND 3,4- DICHLOROANILINE, EXPRESSED AS DIURON | |
| ASPARAGUS | 2 |
| CATTLE, EDIBLE OFFAL OF | 3 |
| CATTLE MEAT | 0.1 |
| CATTLE MILK | 0.1 |
| CEREAL GRAINS | 0.1 |
| COTTON SEED OIL, CRUDE | 0.5 |
| FIELD PEA (DRY) | *0.05 |
| FRUIT | 0.5 |
| OILSEED | 0.5 |
| PINEAPPLE | 0.5 |
| SUGAR CANE | 0.2 |
| DODINE | |
| DODINE | |
| POME FRUITS | 5 |
| STONE FRUITS | 5 |

| | |
|--|--------|
| DORAMECTIN | |
| DORAMECTIN | |
| CATTLE, EDIBLE OFFAL OF | 0.01 |
| CATTLE FAT | 0.01 |
| CATTLE MEAT | 0.01 |
| 2,2-DPA | |
| 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 |
| SHEEP, EDIBLE OFFAL OF | 0.0025 |
| SHEEP MEAT | 0.0025 |
| STONE FRUITS | 1 |
| SUGAR CANE | *0.1 |
| SUNFLOWER SEED | *0.1 |
| VEGETABLES | *0.1 |
| EDB | |
| 1,2-DIBROMOETHANE | |
| FRUIT | T0.1 |
| VEGETABLES | T0.1 |
| EDC | |
| SEE ETHYLENE DICHLORIDE | |
| EMAMECTIN | |
| NO RESIDUE DEFINITION | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS | 0.02 |
| COTTON SEED | 0.005 |
| EDIBLE OFFAL (MAMMALIAN) | *0.002 |
| MEAT (MAMMALIAN) | *0.002 |
| MILKS | *0.005 |
| ENDOSULFAN | |
| SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE | |
| CARROT | 0.2 |
| CATTLE, EDIBLE OFFAL OF | 0.2 |
| CATTLE MEAT (IN THE FAT) | 0.2 |
| CEREAL GRAINS | 0.2 |
| COMMON BEAN (DRY) | 1 |
| COTTON SEED OIL, CRUDE | 0.5 |
| EGGS | *0.05 |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS | 2 |
| FRUIT | 2 |

| | |
|--|-------|
| GOAT, EDIBLE OFFAL OF | 0.2 |
| GOAT MEAT (IN THE FAT) | 0.2 |
| LUPIN (DRY) | 1 |
| MILKS (IN THE FAT) | 0.5 |
| MUNG BEAN (DRY) | 1 |
| OILSEED | 1 |
| ONION, BULB | 0.2 |
| PEANUT | 1 |
| POTATO | 0.2 |
| POULTRY, EDIBLE OFFAL OF | 0.2 |
| POULTRY MEAT (IN THE FAT) | 0.2 |
| RICE | 0.1 |
| SHEEP, EDIBLE OFFAL OF | 0.2 |
| SHEEP MEAT (IN THE FAT) | 0.2 |
| SOYA BEAN (DRY) | 1 |
| SWEET CORN (CORN-ON-THE-COB) | 0.2 |
| SWEET POTATO | 0.2 |
| TEA, GREEN, BLACK | 30 |
| TREE NUTS | 0.2 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 2 |
| ENDOTHAL ENDOTHAL | |
| COTTON SEED | 0.1 |
| POTATO | 0.1 |
| ENILCONAZOLE <i>SEE</i> IMAZALIL | |
| EPRINOMECTIN 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 |
| EPTC 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 |
| ERYTHROMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS ERYTHROMYCIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.3 |
| EGGS | *0.3 |
| MEAT (MAMMALIAN) | *0.3 |
| MILKS | *0.04 |
| POULTRY, EDIBLE OFFAL OF | 0.3 |

| | |
|--|-------|
| POULTRY MEAT | 0.3 |
| ESFENVALERATE <i>SEE</i> FENVALERATE | |
| ETHEPHON ETHEPHON | |
| APPLE | 1 |
| BARLEY | T1 |
| 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 |
| MEAT (MAMMALIAN) | 0.1 |
| MILKS | 0.05 |
| NECTARINE | T0.5 |
| 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 |
| TRITICALE | T1 |
| WHEAT | T1 |
| ETHION ETHION | |
| CATTLE, EDIBLE OFFAL OF | 2.5 |
| CATTLE MEAT (IN THE FAT) | 2.5 |
| CITRUS FRUITS | 1 |
| GRAPES | 2 |
| MILKS (IN THE FAT) | 0.5 |
| POME FRUITS | 1 |
| STONE FRUITS | 1 |
| TEA, GREEN, BLACK | 5 |
| ETHOFUMESATE ETHOFUMESATE | |
| BEETROOT | 0.1 |
| CHARD (SILVER BEET) | 1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.5 |
| GARLIC | 0.1 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.5 |
| MILKS (IN THE FAT) | 0.2 |
| ONION, BULB | *0.1 |
| POPPY SEED | *0.02 |
| ETHOPABATE ETHOPABATE | |
| POULTRY, EDIBLE OFFAL OF | 15 |
| POULTRY MEAT | 5 |

| ETHOPROPHOS ETHOPROPHOS | |
|---|--------|
| BANANA | *0.05 |
| CEREAL GRAINS | *0.005 |
| CUSTARD APPLE | *0.02 |
| GRAPES | T*0.01 |
| LITCHI | *0.02 |
| POTATO | T0.02 |
| SUGAR CANE | *0.1 |
| SWEET POTATO | *0.02 |
| TOMATO | *0.01 |
| ETHOXYQUIN ETHOXYQUIN | |
| APPLE | 3 |
| PEAR | 3 |
| ETHYL FORMATE ETHYL FORMATE | |
| DRIED FRUITS | 1 |
| ETHYLENE DICHLORIDE (EDC) 1,2-DICHLOROETHANE | |
| CEREAL GRAINS | 50 |
| ETRIDIAZOLE ETRIDIAZOLE | |
| BEETROOT | *0.02 |
| COTTON SEED | *0.02 |
| PEANUT | *0.02 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.2 |
| FAMPHUR FAMPHUR | |
| CATTLE, EDIBLE OFFAL OF | 0.05 |
| CATTLE MEAT | 0.05 |
| FEBANTEL FEBANTEL | |
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE MEAT | 0.1 |
| GOAT, EDIBLE OFFAL OF | 0.5 |
| GOAT MEAT | 0.1 |
| MILK FATS | 4 |
| MILKS | 0.5 |
| SHEEP, EDIBLE OFFAL OF | 0.5 |
| SHEEP MEAT | 0.1 |
| FENAMIPHOS SUM OF FENAMIPHOS, ITS SULFOXIDE AND SULFONE, EXPRESSED AS FENAMIPHOS | |
| ALOE VERA | 1 |
| BANANA | *0.05 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | *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 |
| FENARIMOL FENARIMOL | |
| CURRANT, BLACK | T0.1 |
| FRUITING VEGETABLES, CUCURBITS | 0.2 |
| GRAPES | 0.1 |
| POME FRUITS | 0.2 |
| FENBENDAZOLE FENBENDAZOLE | |
| CATTLE, EDIBLE OFFAL OF | *0.1 |
| CATTLE MEAT | *0.1 |
| GOAT, EDIBLE OFFAL OF | 0.5 |
| GOAT MEAT | 0.5 |
| MILKS | 0.1 |
| PIG, EDIBLE OFFAL OF | 0.1 |
| PIG MEAT | 0.1 |
| SHEEP, EDIBLE OFFAL OF | 0.5 |
| SHEEP MEAT | 0.5 |
| FENBUTATIN OXIDE BIS[TRIS(2-METHYL-2-PHENYLPROPYL)TIN]-OXIDE | |
| BERRIES AND OTHER SMALL FRUITS | 1 |
| CITRUS FRUITS | 5 |
| CITRUS PEEL | 30 |
| HOPS, DRY | 20 |
| PEACH | 3 |
| POME FRUITS | 3 |
| TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL | 5 |
| FENCHLORAZOLE-ETHYL FENCHLORAZOLE-ETHYL | |
| BARLEY | *0.05 |
| CHICK-PEA (DRY) | *0.05 |
| RYE | *0.05 |
| TRITICALE | *0.05 |
| WHEAT | *0.05 |

| FENCHLORPHOS FENCHLORPHOS | |
|---|-------|
| EDIBLE OFFAL (MAMMALIAN) | 7 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) (IN THE FAT) | 7 |
| POULTRY, EDIBLE OFFAL OF | 7 |
| POULTRY MEAT (IN THE FAT) | 7 |
| FENITROTHION 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) | *0.05 |
| MILKS (IN THE FAT) | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| 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 |
| FENOPROP FENOPROP | |
| APPLE | 0.02 |
| 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 |
| SUGAR CANE | *0.02 |
| FENOXAPROP-ETHYL 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 |
| RYE | *0.01 |
| TRITICALE | *0.01 |
| WHEAT | *0.01 |
| FENOXYCARB FENOXYCARB | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | T0.5 |
| CURRANT, BLACK | T2 |
| CURRANT, RED | 2 |
| GRAPES | T2 |
| GOOSEBERRY | 2 |
| MACADAMIA NUTS | 0.05 |
| POME FRUITS | T2 |
| STONE FRUITS | T0.5 |
| FENPICLONIL FENPICLONIL | |
| COTTON SEED | 0.02 |
| FENPYROXIMATE FENPYROXIMATE | |
| APPLE | 0.3 |
| PEAR | 0.3 |
| FENTHION SUM OF FENTHION, ITS OXYGEN ANALOGUE, AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS FENTHION | |
| CATTLE, EDIBLE OFFAL OF | 1 |
| CATTLE MEAT | 1 |
| CITRUS FRUITS | 2 |
| EGGS | *0.05 |
| FIG | 2 |
| FRUITING VEGETABLES, CUCURBITS | 2 |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS | 2 |
| GRAPES | 2 |
| GUAVA | 2 |
| MILKS | 0.2 |
| PERSIMMON, JAPANESE | 2 |
| PIG, EDIBLE OFFAL OF | 0.5 |
| PIG MEAT | 0.5 |
| POME FRUITS | 2 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| SHEEP, EDIBLE OFFAL OF | 0.2 |
| SHEEP MEAT | 0.2 |
| STONE FRUITS | 5 |
| TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL | 2 |
| FENTIN FENTIN HYDROXIDE, EXCLUDING INORGANIC TIN AND DI- AND MONO-PHENYL TIN | |
| 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 |
| FENVALERATE | |
| FENVALERATE, SUM OF ISOMERS | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 1 |
| BRASSICA LEAFY VEGETABLES | 1 |
| CATTLE MEAT (IN THE FAT), | 0.2 |
| CEREAL GRAINS | 2 |
| CELERY | 2 |
| EDIBLE OFFAL (MAMMALIAN) | 0.02 |
| GOAT MEAT (IN THE FAT) | 0.5 |
| GRAPES | *0.05 |
| LEGUME VEGETABLES | 0.5 |
| MILKS (IN THE FAT) | 0.2 |
| OILSEED | 0.5 |
| POME FRUITS | 1 |
| PULSES | 0.5 |
| SHEEP MEAT (IN THE FAT) | 0.5 |
| STONE FRUITS | 1 |
| STRAWBERRY | 1 |
| SWEET CORN (CORN-ON-THE-COB) | 0.05 |
| TOMATO | 0.2 |
| WHEAT BRAN, UNPROCESSED | 5 |
| FIPRONIL | |
| SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHENYL]-1H-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1H-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3-CARBONITRILE) | |
| BANANA | 0.01 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | T0.05 |
| BROCCOLI | 0.03 |
| BRUSSELS SPROUTS | 0.1 |
| CABBAGES, HEAD | 0.03 |
| COTTON SEED | 0.1 |
| COTTON SEED OIL, CRUDE | 0.05 |
| CAULIFLOWER | 0.03 |
| MUSHROOMS | 0.05 |
| PEANUT | 0.02 |
| PEANUT OIL, CRUDE | 0.05 |
| PECAN | 0.01 |
| POTATO | 0.05 |
| RICE | *0.005 |

| | |
|--|--------|
| SORGHUM | 0.005 |
| SUGAR CANE | 0.1 |
| WINE GRAPES | T*0.01 |
| FLAMPROP-METHYL | |
| 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 |
| FLAMPROP-M-METHYL | |
| SEE FLAMPROP-METHYL | |
| FLAVOPHOSPHOLIPOL | |
| FLAVOPHOSPHOLIPOL | |
| EGGS | *0.02 |
| FLUAZIFOP-BUTYL | |
| FLUAZIFOP-BUTYL | |
| AVOCADO | *0.02 |
| BANANA | *0.02 |
| BERRIES AND OTHER SMALL FRUITS | 0.2 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 1 |
| CARROT | 0.1 |
| CELERY | *0.02 |
| CHERVIL | 1 |
| CITRUS FRUITS | 0.02 |
| COFFEE BEANS | T1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| ENDIVE | 0.05 |
| FRUITING VEGETABLES, CUCURBITS | 0.1 |
| GALANGAL, RHIZOMES | 1 |
| GARLIC | 0.05 |
| GINGER, ROOT | 0.05 |
| HERBS | 1 |
| HOPS, DRY | 0.05 |
| LEEK | 0.2 |
| LEGUME VEGETABLES | 0.1 |
| LETTUCE, HEAD | 0.05 |
| LETTUCE, LEAF | 0.05 |
| LUPIN (DRY) | 0.1 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | 0.1 |
| OILSEED | 0.5 |
| ONION, BULB | 0.05 |
| PEPPERS, SWEET | *0.02 |
| POME FRUITS | *0.01 |
| POTATO | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| RUCOLA (ROCKET) | 1 |
| STONE FRUITS | 0.05 |
| SUGAR CANE | T*0.1 |
| TOMATO | 0.1 |

| | |
|--|-------|
| TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL [EXCEPT AVOCADO AND BANANA] | 0.05 |
| TURMERIC ROOT | 1 |
| FLUAZINAM FLUAZINAM | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.01 |
| FLUAZURON FLUAZURON | |
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE MEAT (IN THE FAT) | 7 |
| FLUCYTHRINATE 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 |
| FLUDIOXONIL FLUDIOXONIL | |
| GRAPES | T2 |
| POTATO | 0.05 |
| FLUFENOXURON FLUFENOXURON | |
| SHEEP, EDIBLE OFFAL OF | 0.05 |
| SHEEP MEAT (IN THE FAT) | 0.1 |
| FLUMETHRIN FLUMETHRIN, SUM OF ISOMERS | |
| CATTLE, EDIBLE OFFAL OF | T0.05 |
| CATTLE MEAT | 0.05 |
| CATTLE MILK | T0.05 |
| HONEY | 0.005 |
| HORSE, EDIBLE OFFAL OF | 0.1 |
| HORSE MEAT | 0.1 |
| FLUMETSULAM FLUMETSULAM | |
| BARLEY | 0.05 |
| 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 |
| FLUPROPANATE FLUPROPANATE | |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.1 |
| FLUOMETURON SUM OF FLUOMETURON AND 4- TRIFLUOROMETHYLANILINE, EXPRESSED AS FLUOMETURON | |
| CEREAL GRAINS | *0.1 |
| CITRUS FRUITS | 0.5 |
| COTTON SEED | *0.1 |
| PINEAPPLE | *0.1 |
| FLUORINE (INORGANIC SALTS) FLUORIDE ION | |
| CEREAL GRAINS | 7 |
| FRUIT | 7 |
| VEGETABLES | 7 |
| FLUQUINCONAZOLE FLUQUINCONAZOLE | |
| APPLE | T0.5 |
| PEAR | T0.5 |
| FLUROXYPYR FLUROXYPYR | |
| CEREAL GRAINS | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) | 2 |
| MEAT (MAMMALIAN) | 0.1 |
| SUGAR CANE (IN THE JUICE) | 0.2 |
| SWEET CORN (CORN-ON-THE-COB) | 0.2 |
| FLUSILAZOLE FLUSILAZOLE | |
| BANANA | 0.2 |
| GRAPES | 0.5 |
| POME FRUITS | 0.2 |
| STONE FRUITS | 0.05 |
| SUGAR CANE | *0.02 |
| FLUTRIAFOL FLUTRIAFOL | |
| BARLEY | 0.2 |
| CEREAL GRAINS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 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 |
| RAPE SEED | *0.02 |

| FLUVALINATE | |
|---|--------|
| FLUVALINATE, SUM OF ISOMERS | |
| APPLE | 0.1 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.5 |
| COTTON SEED | T0.1 |
| HONEY | 0.01 |
| NECTARINE | 0.1 |
| TABLE GRAPES | T0.05 |
| TOMATO | 0.5 |
| FORMOTHION | |
| FORMOTHION | |
| CEREAL GRAINS | T*0.05 |
| EDIBLE OFFAL (MAMMALIAN) | T*0.05 |
| EGGS | T*0.05 |
| FRUIT | T2 |
| MEAT (MAMMALIAN) | T*0.05 |
| MILKS | T*0.05 |
| OILSEED [EXCEPT PEANUT] | T0.1 |
| PEANUT | T*0.05 |
| PEPPERS, SWEET | T1 |
| POULTRY, EDIBLE OFFAL OF | T*0.05 |
| POULTRY MEAT | T*0.05 |
| TOMATO | T1 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | T2 |
| FOSETYL ALUMINIUM | |
| FOSETYL | |
| APPLE | 1 |
| AVOCADO | 5 |
| DURIAN | 5 |
| PEACH | 1 |
| PINEAPPLE | 5 |
| GLUFOSINATE AND GLUFOSINATE AMMONIUM | |
| SUM OF GLUFOSINATE-AMMONIUM AND 3- [HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID) | |
| BERRIES AND OTHER SMALL FRUITS | 0.1 |
| CITRUS FRUITS | 0.1 |
| COFFEE BEANS | T*0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 5 |
| MEAT (MAMMALIAN) | 0.1 |
| MILKS | 0.05 |
| POME FRUITS | 0.1 |
| STONE FRUITS | 0.05 |
| TREE NUTS | 0.1 |
| TROPICAL AND SUB-TROPICAL FRUIT - INEDIBLE PEEL | 0.2 |
| GLYPHOSATE | |
| GLYPHOSATE | |
| ADZUKI BEANS | T10 |
| AVOCADO | *0.05 |
| BABACO | *0.05 |
| BANANA | 0.2 |
| BARLEY | 20 |

| BERRIES AND OTHER SMALL FRUITS | *0.05 |
|--|-------|
| BULB VEGETABLES | *0.1 |
| CEREAL GRAINS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.1 |
| CITRUS FRUITS | 0.5 |
| COFFEE BEANS | T0.2 |
| COTTON SEED | 1 |
| COTTON SEED OIL, CRUDE | *0.1 |
| CUSTARD APPLE | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 2 |
| EGGS | *0.05 |
| FIG | *0.05 |
| FRUITING VEGETABLES, CUCURBITS | *0.1 |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS | *0.1 |
| GUAVA | *0.05 |
| KIWIFRUIT | *0.05 |
| LEAFY VEGETABLES | *0.1 |
| LEGUME VEGETABLES | *0.1 |
| LITCHI | 0.2 |
| MANGO | *0.05 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| MONSTERO | *0.05 |
| MUNG BEAN (DRY) | T10 |
| OILSEED [EXCEPT COTTON SEED] | *0.1 |
| OLIVES | *0.1 |
| PAPAYA (PAWPAW) | *0.05 |
| PERSIMMON, AMERICAN | *0.05 |
| PERSIMMON, JAPANESE | *0.05 |
| POME FRUITS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.1 |
| POULTRY MEAT | *0.1 |
| PULSES [EXCEPT ADZUKI BEANS; MUNG BEAN] | *0.1 |
| RAPE SEED | T5 |
| RAPE SEED, EDIBLE | T0.05 |
| RAPE SEED OIL, CRUDE | T0.05 |
| ROLLINIA | *0.05 |
| ROOT AND TUBER VEGETABLES | *0.1 |
| STALK AND STEM VEGETABLES | *0.01 |
| STONE FRUITS | 0.2 |
| SUGAR CANE | T0.3 |
| SUGAR CANE MOLASSES | T5 |
| TREE NUTS | 0.2 |
| WHEAT | 5 |
| WHEAT BRAN, UNPROCESSED | 20 |
| GUAZATINE | |
| GUAZATINE | |
| CITRUS FRUITS | 5 |
| MELONS [EXCEPT WATERMELON] | 5 |
| TOMATO | 5 |
| HALOFUGINONE | |
| HALOFUGINONE | |
| POULTRY, EDIBLE OFFAL OF | 1 |
| POULTRY MEAT | *0.05 |

| HALOSULFURON-METHYL HALOSULFURON-METHYL | |
|--|--------|
| COTTON SEED | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | T0.2 |
| MAIZE | *0.05 |
| MEAT (MAMMALIAN) | T*0.01 |
| MILKS | T*0.01 |
| POULTRY, EDIBLE OFFAL | *0.01 |
| POULTRY MEAT | *0.01 |
| SORGHUM | 0.05 |
| SOYA BEAN (DRY) | 0.5 |
| SOYA BEAN (IMMATURE SEEDS) | 0.5 |
| SUGAR CANE | *0.05 |
| WHEAT | 0.2 |
| HALOXYFOP SUM OF HALOXYFOP, ITS ESTERS AND CONJUGATES, EXPRESSED AS HALOXYFOP | |
| BERRIES AND OTHER SMALL FRUITS | *0.05 |
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE FAT | 0.1 |
| CATTLE MEAT | 0.02 |
| CATTLE MILK | 0.02 |
| CITRUS FRUITS | *0.05 |
| COTTON SEED | 0.1 |
| EGGS | 0.05 |
| GARLIC | 0.05 |
| ONION, BULB | 0.05 |
| PEANUT | 0.05 |
| PERSIMMON, JAPANESE | *0.05 |
| POME FRUITS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.5 |
| POULTRY FATS | 0.5 |
| POULTRY MEAT | 0.2 |
| PULSES | 0.05 |
| RAPE SEED | 0.1 |
| STONE FRUITS | *0.05 |
| SUGAR CANE | T*0.01 |
| SUNFLOWER SEED | *0.02 |
| TREE NUTS | *0.05 |
| TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL | *0.05 |
| HEXAACONAZOLE HEXAACONAZOLE | |
| APPLE | 0.1 |
| GRAPES | 0.05 |
| PEAR | 0.1 |
| HEXAZINONE HEXAZINONE | |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.05 |
| PINEAPPLE | 1 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| SUGAR CANE | *0.1 |

| HEXYTHIAZOX HEXYTHIAZOX | |
|---|-------|
| BERRIES AND OTHER SMALL FRUITS [EXCEPT GRAPES] | 1 |
| POME FRUITS | 1 |
| STONE FRUITS | 1 |
| HYDROGEN PHOSPHIDE <i>SEE PHOSPHINE</i> | |
| IMAZALIL IMAZALIL | |
| CHICKEN, EDIBLE OFFAL OF | *0.01 |
| CHICKEN MEAT | *0.01 |
| CITRUS FRUITS | 10 |
| POME FRUITS | 5 |
| POTATO | 5 |
| IMAZAPIC 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 |
| POULTRY, EDIBLE OFFAL OF | 0.01 |
| POULTRY MEAT | 0.01 |
| SUGAR CANE | 0.05 |
| IMAZETHAPYR IMAZETHAPYR | |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| EGGS | 0.1 |
| LEGUME VEGETABLES | 0.1 |
| MEAT (MAMMALIAN) | 0.1 |
| MILKS | 0.1 |
| PEANUT | 0.1 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| PULSES | 0.1 |
| | 0.1 |
| IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6- CHLOROPYRIDINYMETHYLENEMOIEITY, EXPRESSED AS IMIDACLOPRID | |
| APPLE | 0.5 |
| CELERY | 0.05 |
| CEREAL GRAINS | 0.05 |
| COTTON SEED | *0.02 |
| EGGS | *0.02 |
| EDIBLE OFFAL (MAMMALIAN) | 0.05 |
| FRUITING VEGETABLES, CUCURBITS | 0.2 |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS | 0.1 |
| LUPIN (DRY) | 0.02 |
| MAIZE | 0.02 |
| MEAT (MAMMALIAN) | *0.02 |
| MILKS | *0.02 |
| POTATO | T0.01 |

| | |
|---|-------|
| POULTRY, EDIBLE OFFAL OF | *0.02 |
| POULTRY MEAT | *0.02 |
| RAPE SEED | *0.02 |
| SORGHUM | 0.02 |
| STONE FRUITS | 0.2 |
| SUGAR CANE | 0.02 |
| SUNFLOWER SEED | 0.02 |
| SWEET POTATO | 0.05 |
| IMIDOCARB (DIPROPIONATE SALT) | |
| IMIDOCARB | |
| CATTLE, EDIBLE OFFAL OF | 5 |
| CATTLE MEAT | 1 |
| CATTLE MILK | 0.2 |
| INORGANIC BROMIDE | |
| 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 |
| IOXYNIL | |
| IOXYNIL | |
| LEEK | 0.02 |
| ONION, BULB | 0.02 |
| SUGAR CANE | 0.02 |
| SUGAR CANE MOLASSES | 0.02 |
| IPRODIONE | |
| IPRODIONE | |
| ALMONDS | *0.02 |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | 0.2 |
| BERRIES AND OTHER SMALL FRUITS [EXCEPT GRAPES] | 12 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 0.2 |
| CELERY | 2 |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| GRAPES | 20 |
| KIWIFRUIT | 10 |
| LETTUCE, HEAD | 5 |
| LETTUCE, LEAF | 5 |

| | |
|--|--------|
| LUPIN (DRY) | *0.1 |
| MACADAMIA NUTS | *0.01 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| PASSIONFRUIT | 10 |
| PEANUT | 0.05 |
| POME FRUITS | 3 |
| POTATO | *0.05 |
| RAPE SEED | 1 |
| SOYA BEAN (DRY) | 0.05 |
| STONE FRUITS | 10 |
| SUNFLOWER SEEDS | T*0.05 |
| TARO | *0.05 |
| TOMATO | 2 |
| TURMERIC ROOT | 5 |
| ISOEUGENOL | |
| ISOEUGENOL, SUM OF CIS- AND TRANS- ISOMERS | |
| DIADROMOUS FISH (WHOLE COMMODITY) | 100 |
| FRESHWATER FISH (WHOLE COMMODITY) | 100 |
| MARINE FISH (WHOLE COMMODITY) | 100 |
| ISOFENPHOS | |
| ISOFENPHOS | |
| BANANA | *0.02 |
| SUGAR CANE | *0.01 |
| ISOXAFLUTOLE | |
| THE SUM OF ISOXAFLUTOLE, 2- CYCLOPROPYLCARCONYL-3-(2-METHYLSULFONYL-4- TRIFLUOROMETHYLPHENYL)-3-OXOPROPANENITRILE AND 2-METHYLSULFONYL-4- TRIFLUOROMETHYLBENZOIC ACID EXPRESSED AS ISOXAFLUTOLE | |
| CHICK-PEA (DRY) | T*0.01 |
| IVERMECTIN | |
| IVERMECTIN, SUM OF ISOMERS | |
| CATTLE KIDNEY | 0.01 |
| CATTLE LIVER | 0.1 |
| CATTLE MEAT (IN THE FAT) | 0.04 |
| CATTLE MILK | 0.02 |
| 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 MEAT (IN THE FAT) | 0.02 |
| SHEEP KIDNEY | 0.01 |
| SHEEP LIVER | 0.01 |
| SHEEP MEAT (IN THE FAT) | 0.05 |
| KITASAMYCIN | |
| INHIBITORY SUBSTANCE, IDENTIFIED AS KITASAMYCIN | |
| EGGS | *0.2 |
| PIG, EDIBLE OFFAL OF | *0.2 |

| | |
|--|--------|
| PIG MEAT | *0.2 |
| POULTRY, EDIBLE OFFAL OF | *0.2 |
| POULTRY MEAT | *0.2 |
| LASALOCID LASALOCID | |
| EDIBLE OFFAL (MAMMALIAN) | 0.7 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| LENACIL LENACIL | |
| STRAWBERRY | T*0.04 |
| LEVAMISOLE 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 |
| LINCOMYCIN 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 |
| LINDANE LINDANE | |
| FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.5 |
| MEAT (MAMMALIAN) (IN THE FAT) | 2 |
| MILKS (IN THE FAT) | 0.2 |
| LINURON SUM OF LINURON PLUS 3,4-DICHLOROANILINE, EXPRESSED AS LINURON | |
| CEREAL GRAINS | *0.05 |
| CORIANDER, SEED | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | 0.05 |
| HERBS | 0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.05 |
| POULTRY MEAT | 0.05 |
| TURMERIC ROOT | 0.05 |
| VEGETABLES | *0.05 |

| | |
|---|--------|
| LUFENURON 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 |
| MADURAMICIN MADURAMICIN | |
| POULTRY, EDIBLE OFFAL OF | 1 |
| POULTRY MEAT | 0.1 |
| MAGNESIUM PHOSPHIDE <i>SEE</i> PHOSPHINE | |
| MALATHION <i>SEE</i> MALDISON | |
| MALDISON MALDISON | |
| BEANS (DRY) | 8 |
| BLACKCURRANTS | 2 |
| BLUEBERRIES | 0.5 |
| CAULIFLOWER | 0.5 |
| CEREAL GRAINS | 8 |
| CHARD (SILVER BEET) | 0.5 |
| CITRUS FRUITS | 4 |
| DRIED FRUITS | 8 |
| EDIBLE OFFAL (MAMMALIAN) | 1 |
| EGG PLANT | 0.5 |
| EGGS | 1 |
| FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 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 |
| 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 |
| STRAWBERRY | 1 |
| TOMATO | 3 |
| TREE NUTS | 8 |
| TURNIP, GARDEN | 0.5 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 2 |
| WHEAT BRAN, UNPROCESSED | 20 |

| MALEIC HYDRAZIDE SUM OF FREE AND CONJUGATED MALEIC HYDRAZIDE, EXPRESSED AS MALEIC HYDRAZIDE | |
|--|-------|
| GARLIC | 15 |
| ONION, BULB | 15 |
| POTATO | 50 |
| MANCOZEB <i>SEE</i> DITHIOCARBAMATES | |
| | |
| MCPA MCPA | |
| CEREAL GRAINS | *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 |
| MCPB 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 |
| MEBENDAZOLE MEBENDAZOLE | |
| EDIBLE OFFAL (MAMMALIAN) | *0.02 |
| MEAT (MAMMALIAN) | *0.02 |
| MILKS | 0.02 |
| MECOPROP MECOPROP | |
| CEREAL GRAINS | *0.05 |
| 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 |
| MEFENPYR-DIETHYL 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 |

| MEPIQUAT 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 |
| METALAXYL METALAXYL | |
| AVOCADO | 0.5 |
| BULB VEGETABLES | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.5 |
| FRUITING VEGETABLES, CUCURBITS | 0.2 |
| GRAPES | 1 |
| LEAFY VEGETABLES | 0.3 |
| MACADAMIA NUTS | 1 |
| MEAT (MAMMALIAN) (IN THE FAT) | *0.05 |
| PINEAPPLE | 0.1 |
| POME FRUITS | 0.2 |
| STONE FRUITS | 0.2 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.1 |
| METALDEHYDE METALDEHYDE | |
| FRUIT | 1 |
| HERBS | 1 |
| VEGETABLES | 1 |
| TURMERIC ROOT | 1 |
| METHABENZTHIAZURON METHABENZTHIAZURON | |
| CEREAL GRAINS | *0.05 |
| GRAPES | 0.1 |
| LEEK | 0.05 |
| ONION, BULB | *0.05 |
| METHACRIFOS METHACRIFOS | |
| BARLEY | T10 |
| PEAS (DRY) | 5 |
| WHEAT | T10 |
| WHEAT BRAN, UNPROCESSED | T20 |
| WHEAT GERM | T30 |
| METHAM <i>SEE</i> DITHIOCARBAMATES <i>SEE</i> DITHIOCARBAMATES | |
| | |
| METHAM-SODIUM <i>SEE</i> METHAM | |
| | |

| METHAMIDOPHOS METHAMIDOPHOS <i>SEE ALSO ACEPHATE</i> | |
|---|-------|
| BANANA | 0.2 |
| BANANA, DWARF | 0.2 |
| BRASSICA (COLE OR CABBAGE VEGETABLES) | 1 |
| CELERY | 2 |
| CITRUS FRUITS | 0.5 |
| COTTON SEED | 0.1 |
| CUCUMBER | 0.5 |
| EGG PLANT | 1 |
| HOPS, DRY | 5 |
| LETTUCE, HEAD | 1 |
| LETTUCE, LEAF | 1 |
| LUPIN (DRY) | 0.5 |
| MILKS | *0.01 |
| PEACH | 1 |
| PEANUT | *0.02 |
| PEPPERS, SWEET | 2 |
| POTATO | 0.25 |
| RAPE SEED | 0.1 |
| SOYA BEAN (DRY) | 0.1 |
| SUGAR BEET | 0.05 |
| TOMATO | 2 |
| TREE TOMATO (TAMARILLO) | *0.01 |
| METHAZOLE METHAZOLE | |
| ONION, BULB | T*0.1 |
| METHIDATHION METHIDATHION | |
| APPLE | 0.2 |
| AVOCADO | 0.5 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.1 |
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE MEAT (IN THE FAT) | 0.5 |
| CEREAL GRAINS | *0.01 |
| CITRUS FRUITS [EXCEPT MANDARINS] | 2 |
| CUSTARD APPLE | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) [EXCEPT CATTLE, EDIBLE OFFAL OF] | 0.05 |
| 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 |
| LONGAN | 0.5 |
| MACADAMIA NUTS | *0.01 |
| MANDARINS | 5 |
| MANGO | 2 |
| MEAT (MAMMALIAN) [EXCEPT CATTLE MEAT (IN THE FAT)] | *0.05 |

| MILKS (IN THE FAT) | 0.5 |
|--|-------|
| OILSEED | 1 |
| ONION, BULB | *0.01 |
| PASSIONFRUIT | 0.2 |
| PEAR | 0.2 |
| 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 AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.1 |
| METHIOCARB SUM OF METHIOCARB, ITS SULFOXIDE AND SULFONE, EXPRESSED AS METHIOCARB | |
| FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.1 |
| GRAPES | 0.5 |
| VEGETABLES | 0.1 |
| WINE | 0.1 |
| METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL <i>SEE ALSO THIODICARB</i> | |
| APPLE | 1 |
| AVOCADO | 0.05 |
| BLACKBERRIES | 2 |
| BLUEBERRIES | 2 |
| CABBAGES, HEAD | 1 |
| CEREAL GRAINS | *0.1 |
| CHERRIES | 2 |
| CITRUS FRUITS | 1 |
| COTTON SEED | *0.1 |
| DRIED GRAPES | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.02 |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS | 1 |
| GINGER, ROOT | *0.1 |
| GRAPES | 2 |
| HOPS, DRY | 0.5 |
| LEAFY VEGETABLES | 1 |
| LEGUME VEGETABLES | 1 |
| LINSEED | *0.1 |
| MEAT (MAMMALIAN) | 0.05 |
| MILKS | 0.05 |
| MINTS | 0.5 |
| NECTARINE | 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 |
| RAPE SEED | 0.5 |
| SESAME SEED | *0.1 |
| STRAWBERRY | 0.5 |
| SUNFLOWER SEED | *0.1 |
| SWEET CORN (CORN-ON-THE-COB) | 0.1 |
| METHOPRENE | |
| METHOPRENE, SUM OF CIS- AND TRANS-ISOMERS | |
| CATTLE MILK | 0.1 |
| CEREAL GRAINS | 2 |
| EDIBLE OFFAL (MAMMALIAN) | 0.01 |
| MEAT (MAMMALIAN) | 0.3 |
| WHEAT BRAN, UNPROCESSED | 5 |
| WHEAT GERM | 10 |
| METHYL BENZOATE | |
| METHYL BENZOATE | |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| METHYL BROMIDE | |
| METHYL BROMIDE | |
| CEREAL GRAINS | 50 |
| DRIED FRUITS | 0.5 |
| FRUIT | 0.5 |
| HERBS | 0.5 |
| SPICES | 0.5 |
| VEGETABLES | 0.05 |
| METIRAM | |
| SEE DITHIOCARBAMATES | |
| METOLACHLOR | |
| METOLACHLOR | |
| ASPARAGUS | 0.02 |
| BEANS, EXCEPT BROAD BEAN AND SOYA BEAN | 0.02 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | *0.02 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 0.05 |
| CEREAL GRAINS [EXCEPT MAIZE AND SORGHUM] | *0.01 |
| COTTON SEED | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 0.5 |
| FRUITING VEGETABLES, CUCURBITS | *0.05 |
| MAIZE | 0.1 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| PEANUT | *0.05 |
| RAPE SEED | *0.02 |
| SAFFLOWER SEED | *0.05 |
| SESAME SEEDS | 0.05 |
| SORGHUM | *0.05 |
| SOYA BEAN (DRY) | *0.05 |
| SUGAR CANE | *0.05 |

| | |
|---------------------------------------|--------|
| SUNFLOWER SEED | *0.05 |
| SWEET CORN (KERNELS) | 0.1 |
| SWEET POTATO | *0.2 |
| METOSULAM | |
| METOSULAM | |
| CEREAL GRAINS | *0.02 |
| EDIBLE OFFAL (MAMMALIAN) | *0.01 |
| EGGS | *0.01 |
| LUPIN (DRY) | *0.02 |
| MEAT (MAMMALIAN) | *0.01 |
| MILKS | *0.01 |
| POULTRY, EDIBLE OFFAL OF | *0.01 |
| POULTRY MEAT | *0.01 |
| METRIBUZIN | |
| METRIBUZIN | |
| ASPARAGUS | 0.2 |
| CEREAL GRAINS | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *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 |
| SOYA BEAN (DRY) | *0.05 |
| TOMATO | 0.1 |
| METSULFURON-METHYL | |
| METSULFURON-METHYL | |
| CEREAL GRAINS | *0.02 |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| SAFFLOWER SEED | *0.02 |
| MEVINPHOS | |
| MEVINPHOS | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | T0.25 |
| EDIBLE OFFAL (MAMMALIAN) | T*0.05 |
| MEAT (MAMMALIAN) | T*0.05 |
| MOLINATE | |
| MOLINATE | |
| RICE | *0.05 |
| MONENSIN | |
| 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 |

| MONOCROTOPHOS MONOCROTOPHOS | |
|---|-------|
| APPLE | 0.5 |
| BANANA | 0.5 |
| BEANS, EXCEPT BROAD BEAN AND SOYA BEAN | 0.2 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 0.2 |
| CEREAL GRAINS | *0.02 |
| COTTON SEED | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.02 |
| EGGS | *0.02 |
| MEAT (MAMMALIAN) | *0.02 |
| MILKS | 0.002 |
| PEAR | 0.5 |
| POTATO | 0.1 |
| POULTRY, EDIBLE OFFAL OF | *0.02 |
| POULTRY MEAT | *0.02 |
| SWEET CORN (CORN-ON-THE-COB) | *0.01 |
| TOMATO | 0.5 |
| VEGETABLE OILS, EDIBLE | *0.05 |
| MORANTEL 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 |
| MOXIDECTIN MOXIDECTIN | |
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE MEAT (IN THE FAT) | 2 |
| 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 |
| MSMA TOTAL ARSENIC, EXPRESSED AS MSMA | |
| SUGAR CANE | 0.3 |
| MYCLOBUTANIL MYCLOBUTANIL | |
| ASPARAGUS | T0.02 |
| GRAPES | 1 |
| POME FRUITS | 0.5 |
| NAPHTHALENE ACETIC ACID 1-NAPHTHELENE ACETIC ACID | |
| APPLE | 1 |
| PEAR | 1 |
| PINEAPPLE | 1 |

| NAPHTHALOPHOS NAPHTHALOPHOS | |
|---|-------|
| GOAT, EDIBLE OFFAL OF | *0.1 |
| GOAT MEAT | *0.1 |
| SHEEP, EDIBLE OFFAL OF | *0.01 |
| SHEEP MEAT | *0.01 |
| NAPHTHOXYACETIC ACID 2-NAPHTHOXYACETIC ACID | |
| TOMATO | T1 |
| NAPROPAMIDE NAPROPAMIDE | |
| ALMONDS | *0.1 |
| BERRIES AND OTHER SMALL FRUITS | *0.1 |
| STONE FRUITS | *0.1 |
| TOMATO | *0.1 |
| NAPTALAM NAPTALAM | |
| FRUITING VEGETABLES, CUCURBITS | *0.1 |
| NARASIN NARASIN | |
| CATTLE, EDIBLE OFFAL OF | 0.05 |
| CATTLE MEAT | 0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| NEOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS NEOMYCIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.5 |
| FATS (MAMMALIAN) [EXCEPT MILK FATS] | *0.02 |
| MEAT (MAMMALIAN) | *0.5 |
| MILK | 0.5 |
| NETOBIMIN <i>SEE ALBENDAZOLE</i> | |
| NICARBAZIN NICARBAZIN | |
| POULTRY, EDIBLE OFFAL OF | 20 |
| POULTRY MEAT | 5 |
| NITROTHAL-ISOPROPYL NITROTHAL-ISOPROPYL | |
| APPLE | 1 |
| NITROXYNIL NITROXYNIL | |
| CATTLE, EDIBLE OFFAL OF | 1 |
| CATTLE MEAT | 1 |
| GOAT, EDIBLE OFFAL OF | 1 |
| GOAT MEAT | 1 |
| SHEEP, EDIBLE OFFAL OF | 1 |
| SHEEP MEAT | 1 |

| NORFLURAZON NORFLURAZON | |
|---|---------|
| ASPARAGUS | T0.05 |
| CITRUS FRUITS | 0.2 |
| COTTON SEED | 0.1 |
| GRAPES | 0.1 |
| POME FRUITS | *0.2 |
| STONE FRUITS | *0.2 |
| TREE NUTS | *0.2 |
| NORGESTOMET NORGESTOMET | |
| EDIBLE OFFAL (MAMMALIAN) | *0.0001 |
| MEAT (MAMMALIAN) | *0.0001 |
| NOVALURON NOVALURON | |
| COTTON SEED | T1 |
| COTTON SEED OIL, CRUDE | T2 |
| NOVOBIOCIN NOVOBIOCIN | |
| CATTLE, EDIBLE OFFAL OF | *0.1 |
| CATTLE MEAT | *0.1 |
| CATTLE MILK | *0.1 |
| ODB 1,2-DICHLOROBENZENE | |
| SHEEP, EDIBLE OFFAL OF | *0.01 |
| SHEEP MEAT (IN THE FAT) | *0.01 |
| OLAQUINDOX 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 |
| OLEANDOMYCIN OLEANDOMYCIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| MEAT (MAMMALIAN) | *0.1 |
| OMETHOATE OMETHOATE <i>SEE ALSO DIMETHOATE</i> | |
| 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 |
| OPP <i>SEE 2-PHENYLPHENOL</i> | |
| ORYZALIN ORYZALIN | |
| CEREAL GRAINS | *0.01 |
| COFFEE BEANS | T0.1 |
| FRUIT | 0.1 |
| RAPE SEED | 0.05 |
| TREE NUTS | 0.1 |
| OXABETRINIL 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 |
| OXADIXYL OXADIXYL | |
| FRUITING VEGETABLES, CUCURBITS | 0.5 |
| GRAPES | 2 |
| LETTUCE, HEAD | 1 |
| LETTUCE, LEAF | 1 |
| ONION, BULB | 0.5 |
| OXAMYL 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 |
| POULTRY, EDIBLE OFFAL OF | *0.02 |
| POULTRY FATS | *0.02 |
| POULTRY MEAT | *0.02 |
| TOMATO | *0.05 |
| OXFENDAZOLE OXFENDAZOLE | |
| EDIBLE OFFAL (MAMMALIAN) | 3 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | 0.1 |
| OXOLINIC ACID INHIBITORY SUBSTANCE, IDENTIFIED AS OXOLINIC ACID | |
| SALMON, PACIFIC | *0.01 |

| OXYCARBOXIN OXYCARBOXIN | |
|---|-------|
| BEANS, EXCEPT BROAD BEAN AND SOYA BEAN | 5 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 5 |
| OXYCLOZANIDE 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 |
| OXYFLUORFEN OXYFLUORFEN | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS | *0.05 |
| CEREAL GRAINS | *0.05 |
| COFFEE BEANS | 0.05 |
| COTTON SEED | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 0.01 |
| EGGS | 0.05 |
| GARLIC | *0.05 |
| GRAPES | 0.05 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.01 |
| MILKS | 0.01 |
| ONION, BULB | *0.05 |
| 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 |
| TROPICAL AND SUB-TROPICAL FRUIT (INEDIBLE PEEL) | *0.01 |
| OXYTETRACYCLINE INHIBITORY SUBSTANCE, IDENTIFIED AS OXYTETRACYCLINE | |
| EDIBLE OFFAL (MAMMALIAN) | *0.25 |
| EGGS | *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 |
| SALMONIDS | 0.2 |
| OXYTHIOQUINOX OXYTHIOQUINOX | |
| FRUITING VEGETABLES, CUCURBITS | 0.5 |
| POME FRUITS | 0.5 |
| STONE FRUITS | 0.5 |

| PACLOBUTRAZOL PACLOBUTRAZOL | |
|--|-------|
| ALMONDS | 0.05 |
| PECAN | 0.005 |
| POME FRUITS | 1 |
| STONE FRUITS | *0.01 |
| TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL | *0.01 |
| PARAQUAT PARAQUAT CATION | |
| 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 |
| MAIZE | 0.1 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.01 |
| 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 |
| TREE NUTS | *0.05 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | *0.05 |
| PARATHION PARATHION | |
| APRICOT | 1 |
| CARROT | 0.5 |
| CEREAL GRAINS | 0.5 |
| COTTON SEED | 1 |
| COTTON SEED OIL, CRUDE | 0.5 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.5 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| PEACH | 1 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.7 |

| PARATHION-METHYL 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] | T0.2 |
| GRAPES | T0.5 |
| LEAFY VEGETABLES | T1 |
| LEGUME VEGETABLES | T0.5 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| POME FRUITS | T0.5 |
| POTATO | *0.05 |
| PULSES | T0.2 |
| STONE FRUITS | T0.2 |
| SWEET CORN | *0.1 |
| PARBENDAZOLE PARBENDAZOLE | |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| PEBULATE PEBULATE | |
| FRUITING VEGETABLES, OTHER THAN CUCURBITS | *0.1 |
| PENCONAZOLE PENCONAZOLE | |
| BRUSSELS SPROUTS | 0.05 |
| GRAPES | 0.1 |
| POME FRUITS | 0.1 |
| PENCYCURON PENCYCURON | |
| POTATO | 0.05 |
| PENDIMETHALIN 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 | *0.05 |
| BULB VEGETABLES | *0.05 |
| CITRUS FRUITS | *0.05 |
| LEAFY VEGETABLES | *0.05 |
| LEGUME VEGETABLES | *0.05 |
| MAIZE | *0.05 |
| OILSEED | *0.05 |
| POME FRUITS | *0.05 |

| 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 |
| TREE NUTS | *0.05 |
| WHEAT | *0.05 |
| PERMETHRIN PERMETHRIN, SUM OF ISOMERS | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES [EXCEPT BRUSSELS SPROUTS] | 1 |
| BRUSSELS SPROUTS | 2 |
| CELERY | 5 |
| CEREAL GRAINS | 2 |
| CHERVIL | 5 |
| COMMON BEAN (DRY) | 0.1 |
| COMMON BEAN (PODS AND/OR IMMATURE SEEDS) | 0.5 |
| COTTON SEED | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) [EXCEPT GOAT, EDIBLE OFFAL OF] | 0.1 |
| EGGS | 0.1 |
| GALANGAL, RHIZOMES | 5 |
| GOAT, EDIBLE OFFAL OF | 0.5 |
| HERBS | 5 |
| KIWIFRUIT | 2 |
| LETTUCE, HEAD | 5 |
| LETTUCE, LEAF | 5 |
| LINSEED | 0.1 |
| LUPIN (DRY) | 0.1 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.1 |
| MILKS (IN THE FAT) | 0.05 |
| MUNG BEAN (DRY) | 0.1 |
| MUSHROOMS | 2 |
| POTATO | 0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT (IN THE FAT) | 0.1 |
| RAPE SEED | 0.2 |
| RUCOLA (ROCKET) | 5 |
| 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 | 5 |
| WHEAT BRAN, UNPROCESSED | 5 |
| WHEAT GERM | 2 |
| PHENMEDIPHAM PHENMEDIPHAM | |
| BETROOT | *0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |

| PHENOTHRIN | |
|--|-------|
| SUM OF PHENOTHRIN (+)CIS- AND (+)TRANS-ISOMERS | |
| EDIBLE OFFAL (MAMMALIAN) | *0.5 |
| EGGS | *0.5 |
| MEAT (MAMMALIAN) | *0.5 |
| MILKS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.5 |
| POULTRY MEAT | 0.5 |
| WHEAT | 2 |
| WHEAT BRAN, UNPROCESSED | 5 |
| WHEAT GERM | 5 |
| 2-PHENYLPHENOL | |
| 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 |
| PHORATE | |
| 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 |
| PHOSMET | |
| SUM OF PHOSMET AND ITS OXYGEN ANALOGUE, EXPRESSED AS PHOSMET | |
| CATTLE, EDIBLE OFFAL OF | 1 |
| CATTLE MEAT (IN THE FAT) | 1 |
| CEREAL GRAINS | *0.05 |
| GOAT, EDIBLE OFFAL OF | *0.05 |
| GOAT MEAT | *0.05 |
| KIWIFRUIT | 15 |
| 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 |

| PHOSPHINE | |
|--|-------|
| ALL PHOSPHIDES, EXPRESSED AS HYDROGEN PHOSPHIDE (PHOSPHINE) | |
| CACAO BEANS | *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 |
| OILSEED | *0.01 |
| PEANUT | *0.01 |
| SPICES | *0.01 |
| TREE NUTS | *0.01 |
| PHOSPHOROUS ACID | |
| PHOSPHOROUS ACID | |
| APPLE | 50 |
| AVOCADO | 100 |
| CITRUS FRUITS | 100 |
| CHESTNUTS | 50 |
| CUCURBITS | 25 |
| DURIAN | 100 |
| EDIBLE OFFAL (MAMMALIAN) | 5 |
| GRAPE LEAVES | 300 |
| GRAPES | 50 |
| MEAT (MAMMALIAN) | 1 |
| PEACH | 100 |
| PINEAPPLE | 50 |
| RASPBERRIES | 50 |
| WALNUTS | 50 |
| PHOXIM | |
| PHOXIM | |
| PIG, EDIBLE OFFAL OF | *0.01 |
| PIG FAT | 0.5 |
| PIG MEAT | *0.01 |
| POTATO | *0.05 |
| PICLORAM | |
| PICLORAM | |
| CEREAL GRAINS | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) | 5 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| SUGAR CANE | *0.01 |
| PIPERONYL BUTOXIDE | |
| 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 | 0.5 |
| TREE NUTS | 8 |
| VEGETABLES | 8 |
| WHEAT GERM | 50 |
| PIRIMICARB | |
| SUM OF PIRIMICARB, DIMETHYL-PIRIMICARB AND N-FORMYL-(METHYLAMINO) ANALOGUE AND DIMETHYLFORMAMIDO-PIRIMICARB, EXPRESSED AS PIRIMICARB | |
| CEREAL GRAINS | *0.02 |
| COTTON SEED | 0.05 |
| COTTON SEED OIL, CRUDE | T0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| EGGS | *0.1 |
| FRUIT | 0.5 |
| HOPS, DRY | 0.5 |
| LUPIN (DRY) | *0.02 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| POULTRY, EDIBLE OFFAL OF | *0.1 |
| POULTRY MEAT | *0.1 |
| RAPE SEED | 0.2 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 1 |
| PIRIMIPHOS-ETHYL | |
| PIRIMIPHOS-ETHYL | |
| BANANA | 0.02 |
| MUSHROOMS | 0.1 |
| PIRIMIPHOS-METHYL | |
| PIRIMIPHOS-METHYL | |
| BARLEY | 7 |
| CEREAL BRAN, UNPROCESSED | 20 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| KIWIFRUIT | 2 |
| MAIZE | 7 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| MILLET | 10 |
| OATS | 7 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| RICE | 10 |
| RICE, HUSKED | 2 |
| RICE, POLISHED | 1 |
| RYE | 10 |
| SORGHUM | 10 |
| WHEAT | 10 |
| WHEAT GERM | 30 |
| POLOXALENE | |
| POLOXALENE | |
| EDIBLE OFFAL (MAMMALIAN) | T2 |
| MEAT (MAMMALIAN) | T2 |
| MILKS | T0.5 |

| | |
|--|---------|
| PRAZIQUANTEL | |
| PRAZIQUANTEL | |
| SHEEP, EDIBLE OFFAL OF | *0.05 |
| SHEEP MEAT | *0.05 |
| PROCAINE PENICILLIN | |
| INHIBITORY SUBSTANCE, IDENTIFIED AS PROCAINE PENICILLIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| EGGS | *0.03 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.0025 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| PROCHLORAZ | |
| SUM OF PROCHLORAZ AND ITS METABOLITES CONTAINING THE 2,4,6-TRICHLOROPHENOL MOIETY, EXPRESSED AS PROCHLORAZ | |
| AVOCADO | 5 |
| BANANA | 5 |
| LETTUCE, HEAD | 2 |
| MANGO | 5 |
| MUSHROOMS | 3 |
| PAPAYA (PAWPAW) | 5 |
| PINEAPPLE | 2 |
| SUGAR CANE | *0.05 |
| PROCYMIDONE | |
| PROCYMIDONE | |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | 10 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 10 |
| EDIBLE OFFAL (MAMMALIAN) | *0.01 |
| EGGS | *0.01 |
| GARLIC | 5 |
| GRAPES | 2 |
| LETTUCE, HEAD | 2 |
| LETTUCE, LEAF | 2 |
| LUPIN (DRY) | *0.01 |
| MEAT OF CATTLE, PIGS AND SHEEP (IN THE FAT) | *0.01 |
| MILKS | *0.01 |
| ONION, BULB | 0.2 |
| POME FRUITS | 1 |
| POTATO | 0.1 |
| POULTRY, EDIBLE OFFAL OF | *0.01 |
| POULTRY MEAT (IN THE FAT) | *0.01 |
| STONE FRUITS | 10 |
| STRAWBERRY | 5 |
| TOMATO | 2 |
| PROFENOFOS | |
| PROFENOFOS | |
| COTTON SEED | 1 |
| COTTON SEED OIL, EDIBLE | 0.3 |
| SWEET CORN (KERNELS) | *0.02 |

| PROMACYL PROMACYL | |
|--|-------|
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE FAT | 2 |
| CATTLE MEAT | 0.5 |
| GOAT, EDIBLE OFFAL OF | 0.5 |
| GOAT FAT | 2 |
| GOAT MEAT | 0.5 |
| MILKS (IN THE FAT) | 4 |
| SHEEP, EDIBLE OFFAL OF | 0.5 |
| SHEEP FAT | 2 |
| SHEEP MEAT | 0.5 |
| PROMECARB PROMECARB | |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | T0.5 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | T0.5 |
| CITRUS FRUITS | T1 |
| FRUITING VEGETABLES, CUCURBITS | T0.5 |
| GRAPES | T0.2 |
| ONION, BULB | T0.5 |
| STONE FRUITS | T0.5 |
| PROMETRYN PROMETRYN | |
| CATTLE MILK | *0.05 |
| CEREAL GRAINS | *0.1 |
| COTTON SEED | *0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| PEANUT | *0.1 |
| SUNFLOWER SEED | *0.1 |
| VEGETABLES | *0.1 |
| PROPACHLOR PROPACHLOR | |
| BEETROOT | *0.05 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.6 |
| CEREAL GRAINS | *0.05 |
| GARLIC | 2.5 |
| ONION, BULB | 2.5 |
| PROPAMOCARB PROPAMOCARB (BASE) | |
| RICE | *0.1 |
| PROPANIL 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 |

| PROPAQUIZAFOP PROPAQUIZAFOP AND ACID AND OXOPHENOXY METABOLITES, MEASURED AS 6-CHLORO-2-METHOXYQUINOXALINE, EXPRESSED AS PROPAQUIZAFOP | |
|--|-------|
| OILSEED | *0.05 |
| ONION, BULB | *0.05 |
| PEAS | *0.05 |
| PULSES | *0.05 |
| PROPARGITE PROPARGITE | |
| APPLE | 3 |
| BANANA | 3 |
| COTTON SEED | 0.2 |
| CURRANT, BLACK | 3 |
| EDIBLE OFFAL (MAMMALIAN) | *0.1 |
| EGGS | *0.1 |
| HOPS, WET | T3 |
| MANGOSTEEN | 3 |
| 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 | 5 |
| STONE FRUITS | 3 |
| STRAWBERRY | 7 |
| VEGETABLES | 3 |
| PROPazine PROPazine | |
| VEGETABLES | *0.1 |
| PROPETAMPHOS PROPETAMPHOS | |
| SHEEP, EDIBLE OFFAL OF | *0.01 |
| SHEEP MEAT (IN THE FAT) | *0.01 |
| PROPICONAZOLE PROPICONAZOLE | |
| AVOCADO | 0.02 |
| BANANA | 0.2 |
| CEREAL GRAINS | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 1 |
| GRAPES | 1 |
| MEAT (MAMMALIAN) | 0.1 |
| MILKS | *0.01 |
| MINT OIL | 0.2 |
| PEANUT | *0.05 |
| PINEAPPLE | 0.05 |
| POPPY SEED | *0.01 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| STONE FRUITS | 2 |
| SUGAR CANE | *0.02 |

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|---|-------|
| PROPINEB <i>SEE DITHIOCARBAMATES</i> | |
| PROPOXUR PROPOXUR | |
| POTATO | 10 |
| PROPYZAMIDE PROPYZAMIDE | |
| CATTLE, EDIBLE OFFAL OF | *0.2 |
| CATTLE MEAT | *0.05 |
| EGGS | *0.05 |
| LETTUCE, HEAD | 1 |
| LETTUCE, LEAF | 1 |
| MILKS | *0.01 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| PROTHIOFOS PROTHIOFOS | |
| BANANA | *0.01 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.2 |
| GRAPES | 2 |
| POME FRUITS | 0.05 |
| PYMETROZINE PYMETROZINE | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD CABBAGES | 0.1 |
| MELONS [EXCEPT WATER MELON] | T0.02 |
| POTATO | 0.02 |
| STONE FRUITS | 0.02 |
| WATERMELON | T0.02 |
| PYRAZOPHOS PYRAZOPHOS | |
| FRUITING VEGETABLES, CUCURBITS | 0.2 |
| PYRETHRINS SUM OF PYRETHRINS I AND II, CINERINS I AND II AND JASMOLINS I AND II, DETERMINED AFTER CALIBRATION BY MEANS OF THE INTERNATIONAL PYRETHRUM STANDARD | |
| CEREAL GRAINS | 3 |
| DRIED FRUITS | 1 |
| DRIED VEGETABLES | 1 |
| FRUIT | 1 |
| OILSEED | 1 |
| TREE NUTS | 1 |
| VEGETABLES | 1 |
| PYRIDABEN PYRIDABEN | |
| BANANA | 0.5 |
| GRAPES | 5 |
| POME FRUITS | 0.5 |
| STONE FRUITS | 0.5 |
| STRAWBERRY | 1 |

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| PYRIDATE SUM OF PYRIDATE AND METABOLITES CONTAINING 6 CHLORO-4-HYDORXYL-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 |
| PYRIFENOX PYRIFENOX | |
| APPLE | 0.1 |
| GRAPES | 0.2 |
| PYRIMETHANIL PYRIMETHANIL | |
| APPLE | T1.0 |
| GRAPES | 5.0 |
| PEAR | T1.0 |
| STRAWBERRY | T5.0 |
| TOMATO | T2.0 |
| PYRITHIOBAC SODIUM PYRITHIOBAC SODIUM | |
| COTTON SEED | *0.01 |
| 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 |
| QUINTOZENE SUM OF QUINTOZENE, PENTACHLOROANILINE AND METHYL PENTACHLOROPHENYL SULFIDE, EXPRESSED AS QUINTOZENE | |
| BANANA | 1 |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | 0.01 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.02 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | 0.01 |
| CELERY | 0.3 |
| COMMON BEAN (DRY) | 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 |

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| TOMATO | 0.1 |
| QUINZALOFOP-ETHYL | |
| SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ID ACID AND OTHER ESTERS, EXPRESSED AS QUIZALOFOP-ETHYL | |
| 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 IMMATURE SEEDS) | *0.02 |
| CUCUMBER | *0.02 |
| GOAT, EDIBLE OFFAL OF | 0.2 |
| GOAT MEAT | 0.2 |
| GRAPES | *0.02 |
| MELONS [EXCEPT WATERMELON] | *0.02 |
| MILKS | 0.2 |
| ONION, BULB | *0.02 |
| PEANUT | *0.02 |
| PINEAPPLE | *0.05 |
| POTATO | *0.01 |
| PULSES | 0.1 |
| 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 |
| RAFOXANIDE | |
| RAFOXANIDE | |
| CATTLE, EDIBLE OFFAL OF | 0.2 |
| CATTLE FAT | 0.2 |
| CATTLE MEAT | 0.1 |
| GOAT, EDIBLE OFFAL OF | 0.2 |
| GOAT FAT | 0.2 |
| GOAT MEAT | 0.1 |
| SHEEP, EDIBLE OFFAL OF | 0.2 |
| SHEEP FAT | 0.2 |
| SHEEP MEAT | 0.1 |
| RIMOSULFURON | |
| RIMOSULFURON | |
| TOMATO | 0.05 |
| SALINOMYCIN | |
| SALINOMYCIN | |
| CATTLE, EDIBLE OFFAL OF | 0.5 |
| CATTLE MEAT | *0.05 |
| EGGS | *0.02 |
| PIG, EDIBLE OFFAL OF | *0.1 |
| PIG MEAT | *0.1 |

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| POULTRY, EDIBLE OFFAL OF | 0.5 |
| POULTRY MEAT | 0.1 |
| SETHOXYDIM | |
| SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2- ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5- HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM | |
| ASPARAGUS | 1 |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | *0.1 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.1 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | *0.1 |
| CELERY | 0.05 |
| COTTON SEED | 0.2 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| ENDIVE | 0.05 |
| FENNEL, BULB | *0.01 |
| FRUITING VEGETABLES, CUCURBITS | *0.1 |
| GARLIC | 0.3 |
| LEEK | 0.03 |
| LETTUCE, HEAD | 0.1 |
| LETTUCE, LEAF | 0.1 |
| LUPIN (DRY) | 0.2 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| ONION, BULB | 0.3 |
| PEANUT | 2 |
| PEANUT OIL, CRUDE | 2 |
| PEAS | *0.1 |
| POPPY SEED | 0.2 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| PULSES [EXCEPT LUPIN (DRY)] | *0.1 |
| RAPE SEED | 0.1 |
| ROOT AND TUBER VEGETABLES | 1 |
| SPINACH | *0.1 |
| STRAWBERRY | 0.1 |
| SUNFLOWER SEED | *0.1 |
| TOMATO | 0.1 |
| SIMAZINE | |
| 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) | *0.01 |
| EGGS | *0.01 |
| FRUIT | *0.1 |
| LUPIN (DRY) | *0.05 |
| MEAT (MAMMALIAN) | *0.01 |
| MILKS | *0.01 |

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|---|-------|
| POULTRY, EDIBLE OFFAL OF | *0.01 |
| POULTRY MEAT | *0.01 |
| PRAWNS | 0.01 |
| RAPE SEED | 0.02 |
| SHRIMPS | 0.01 |
| TREE NUTS | 0.1 |
| SPECTINOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS SPECTINOMYCIN | |
| EDIBLE OFFAL (MAMMALIAN) [EXCEPT SHEEP, EDIBLE OFFAL OF] | 1 |
| EGGS | 2 |
| GOAT MILK | 2 |
| MEAT (MAMMALIAN) [EXCEPT SHEEP MEAT] | 1 |
| POULTRY, EDIBLE OFFAL OF | 1 |
| POULTRY MEAT | 1 |
| SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D | |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.1 |
| COTTONSEED | *0.01 |
| EDIBLE OFFAL (MAMMALIAN) | 0.05 |
| EGG PLANT | 0.1 |
| EGGS | 0.01 |
| GRAPES | 0.1 |
| LETTUCE, HEAD | 2 |
| LETTUCE, LEAF | 2 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.2 |
| MELONS [EXCEPT WATERMELON] | T0.2 |
| MILKS | 0.02 |
| PEPPERS | 0.1 |
| POME FRUITS | 0.1 |
| POULTRY, EDIBLE OFFAL OF | 0.01 |
| POULTRY MEAT | 0.01 |
| SPINACH | 3 |
| SWEET CORN (KERNELS) | 0.1 |
| TOMATO | 0.1 |
| SPIRAMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS SPIRAMYCIN | |
| PIG, EDIBLE OFFAL OF | *1 |
| PIG MEAT | *0.1 |
| POULTRY, EDIBLE OFFAL OF | *1 |
| POULTRY MEAT | *0.1 |
| STREPTOMYCIN AND DIHYDROSTREPTOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS STREPTOMYCIN OR DIHYDROSTREPTOMYCIN | |
| EDIBLE OFFAL (MAMMALIAN) | *0.3 |
| EGGS | *0.2 |
| MEAT (MAMMALIAN) | *0.3 |
| MILKS | *0.2 |
| POULTRY, EDIBLE OFFAL OF | 0.3 |
| POULTRY MEAT | 0.3 |

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| SULPHADIAZINE SULPHADIAZINE | |
| CATTLE MILK | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| MEAT (MAMMALIAN) | 0.1 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| SULPHADIMIDINE SULPHADIMIDINE | |
| MEAT (MAMMALIAN) | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| POULTRY, EDIBLE OFFAL OF | 0.1 |
| POULTRY MEAT | 0.1 |
| SULPHADOXINE SULPHADOXINE | |
| CATTLE MILK | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| MEAT (MAMMALIAN) | 0.1 |
| SULPHAQUINOXALINE SULPHAQUINOXALINE | |
| POULTRY, EDIBLE OFFAL OF | T0.1 |
| POULTRY MEAT | T0.1 |
| SULPHATROXOZOLE SULPHATROXOZOLE | |
| CATTLE MILK | 0.1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.1 |
| MEAT (MAMMALIAN) | 0.1 |
| SULPHOSULFURON 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 |
| WHEAT | 0.005 |
| SULPROFOS SULPROFOS | |
| COTTON SEED | 0.2 |
| PEPPERS, SWEET | 0.2 |
| TOMATO | 1 |
| TEBUCONAZOLE TEBUCONAZOLE | |
| AVOCADO | 0.2 |
| BANANA | 0.2 |
| BROAD BEAN (DRY) | 0.5 |
| BROAD BEAN (GREEN AND IMMATURE SEEDS) | 0.5 |
| BULB VEGETABLES | 0.01 |
| CEREAL GRAINS | 0.2 |

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|---|-------|
| COTTON SEED | T1 |
| EDIBLE OFFAL (MAMMALIAN) | 0.5 |
| EGGS | 0.1 |
| MEAT (MAMMALIAN) | 0.1 |
| MILKS | 0.05 |
| ONION, BULB | 0.01 |
| PAPAYA (PAWPAW) | 0.2 |
| PEANUT | 0.1 |
| PEAS | 0.5 |
| POULTRY, EDIBLE OFFAL OF | 0.5 |
| POULTRY MEAT | 0.1 |
| TEBUFENOZIDE TEBUFENOZIDE | |
| APPLES | 2 |
| AVOCADO | 0.1 |
| BLUEBERRIES | 2 |
| DRIED GRAPES | T8 |
| GRAPES | 2 |
| KIWIFRUIT | T1 |
| POME FRUITS | T2 |
| TEBUFENPYRAD TEBUFENPYRAD | |
| PEACH | 1 |
| POME FRUITS | 1 |
| TEBUTHIURON 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 |
| TEMEPHOS SUM OF TEMEPHOS AND TEMEPHOS SULFOXIDE, EXPRESSED AS TEMEPHOS | |
| CATTLE, EDIBLE OFFAL OF | T2 |
| CATTLE MEAT (IN THE FAT) | 2 |
| SHEEP, EDIBLE OFFAL OF | 0.5 |
| SHEEP MEAT (IN THE FAT) | 3 |
| TERBACIL TERBACIL | |
| ALMONDS | 0.5 |
| PEPPERMINT OIL | 0.1 |
| POME FRUITS | *0.04 |
| STONE FRUITS | *0.04 |
| TERBUFOS 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 |

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|---|-------|
| EGGS | *0.01 |
| PEANUT | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| SUNFLOWER SEED | *0.05 |
| TERBUTRYN TERBUTRYN | |
| BEANS [EXCEPT BROAD BEAN AND SOYA BEAN] | *0.1 |
| BROAD BEAN (GREEN PODS AND IMMATURE SEEDS) | *0.1 |
| CEREAL GRAINS | *0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) (IN THE FAT) | 0.1 |
| MILKS (IN THE FAT) | 0.1 |
| PEAS | *0.1 |
| POTATO | *0.1 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT (IN THE FAT) | 0.1 |
| SUGAR CANE | *0.05 |
| TETRACHLORVINPHOS TETRACHLORVINPHOS | |
| EDIBLE OFFAL (MAMMALIAN) | 0.05 |
| LEAFY VEGETABLES | 2 |
| MEAT (MAMMALIAN) | 0.05 |
| MILKS (IN THE FAT) | 0.05 |
| TETRACYCLINE INHIBITORY SUBSTANCE, IDENTIFIED AS TETRACYCLINE | |
| MILKS | *0.1 |
| TETRADIFON TETRADIFON | |
| COTTON SEED | 5 |
| FRUIT | 5 |
| HOPS, DRY | 5 |
| VEGETABLES | 5 |
| THIABENDAZOLE THIABENDAZOLE OR, IN THE CASE OF ANIMAL PRODUCTS, SUM OF THIABENDAZOLE AND 5- HYDROXYTHIABENDAZOLE, EXPRESSED AS THIABENDAZOLE | |
| APPLE | 10 |
| BANANA | 3 |
| CITRUS FRUITS | 10 |
| EDIBLE OFFAL (MAMMALIAN) | 0.2 |
| MEAT (MAMMALIAN) | 0.2 |
| MILKS | 0.05 |
| MUSHROOMS | 0.5 |
| PEAR | 10 |
| POTATO | 5 |
| THIDIAZURON THIDIAZURON | |
| COTTON SEED | *0.5 |

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|---|-------|
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.01 |
| THIFENSULFURON 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 |
| THIODICARB THIODICARB | |
| RICE | *0.05 |
| THIODICARB SUM OF THIODICARB, METHOMYL AND METHOMYLOXIME, EXPRESSED AS THIODICARB SEE ALSO METHOMYL | |
| BRASSICA LEAFY VEGETABLES | 1 |
| COTTON SEED | *0.1 |
| COTTON SEED OIL, CRUDE | *0.1 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.02 |
| MAIZE | *0.1 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.5 |
| POULTRY MEAT | 0.5 |
| PULSES | *0.1 |
| SORGHUM | 0.5 |
| SUNFLOWER SEED | 0.05 |
| SWEET CORN (CORN-ON-THE-COB) | *0.1 |
| SWEET CORN (KERNELS) | 0.1 |
| TOMATO | 2 |
| THIOMETON 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 |
| THIOPHANATE SEE CARBENDAZIM | |

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|---|-------|
| THIOPHANATE-METHYL SEE CARBENDAZIM | |
| THIRAM SEE DITHIOCARBAMATES | |
| TIAMULIN TIAMULIN | |
| PIG, EDIBLE OFFAL OF | *0.1 |
| PIG MEAT | *0.1 |
| POULTRY, EDIBLE OFFAL OF | *0.1 |
| POULTRY MEAT | *0.1 |
| TILMICOSIN TILMICOSIN | |
| CATTLE, EDIBLE OFFAL OF | 1 |
| CATTLE MEAT | *0.05 |
| PIG, EDIBLE OFFAL OF | 1 |
| PIG MEAT | 0.05 |
| TOLCLOFOS-METHYL TOLCLOFOS-METHYL | |
| COTTON SEED | *0.01 |
| POTATO | 0.1 |
| TOLTRAZURIL SUM OF TOLTRAZURIL, ITS SULFOXIDE AND SULFONE, EXPRESSED AS TOLTRAZURIL | |
| CHICKEN, EDIBLE OFFAL OF | 5 |
| CHICKEN MEAT | 2 |
| PIG, EDIBLE OFFAL OF | 2 |
| PIG MEAT (IN THE FAT) | 1 |
| TRALKOXYDIM TRALKOXYDIM | |
| CEREAL GRAINS | *0.02 |
| TRENBOLONE ACETATE 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 |
| PIG, EDIBLE OFFAL OF | 0.01 |
| PIG MEAT | 0.002 |
| TRIADIMEFON 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 |
| TRIADIMENOL TRIADIMENOL <i>SEE ALSO TRIADIMEFON</i> | |
| BROCCOLI | 0.2 |
| CABBAGES, HEAD | 0.5 |
| CAULIFLOWER | 0.2 |
| CEREAL GRAINS | *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 |
| GRAPES | 0.5 |
| MEAT (MAMMALIAN) | *0.01 |
| MILKS | *0.01 |
| PAPAYA (PAWPAW) | 0.2 |
| POULTRY, EDIBLE OFFAL OF | *0.01 |
| POULTRY MEAT | *0.01 |
| SUGAR CANE | *0.05 |
| TRIALATE TRIALATE | |
| CEREAL GRAINS | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY] | *0.1 |
| KIDNEY OF CATTLE, GOATS, PIGS AND SHEEP | 0.2 |
| LEGUME VEGETABLES | *0.05 |
| FATS (MAMMALIAN) | 0.2 |
| MEAT (MAMMALIAN) | *0.1 |
| MILKS | *0.1 |
| OILSEED | *0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.2 |
| POULTRY FATS | 0.2 |
| POULTRY MEAT | *0.1 |
| PULSES | *0.05 |
| TRIASULFURON TRIASULFURON | |
| CEREAL GRAINS | *0.02 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.01 |
| TRIBENURON-METHYL 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 | *0.01 |
| SORGHUM | *0.01 |
| SOYA BEAN (DRY) | *0.01 |
| SUNFLOWER SEED | *0.01 |
| WHEAT | *0.01 |
| TRIBUFOS S,S,S-TRIBUTYL PHOSPHOROTRITHIOATE | |
| COTTON SEED | 0.1 |
| TRICHLORFON TRICHLORFON | |
| BANANA | 0.2 |
| BEETROOT | 0.2 |
| BRUSSELS SPROUTS | 0.2 |
| 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 |
| EGGS | *0.05 |
| FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.1 |
| KALE | 0.2 |
| MILKS | 0.05 |
| OILSEED | 0.1 |
| PEACH | 0.2 |
| PEPPERS | T0.05 |
| 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 |
| SOYA BEAN (DRY) | 0.1 |
| SUGAR BEET | 0.05 |
| SUGAR CANE | *0.05 |
| SWEET CORN (CORN-ON-THE-COB) | 0.2 |
| TREE NUTS | 0.1 |
| VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | 0.1 |
| TRICHLOROETHYLENE TRICHLOROETHYLENE | |
| CEREAL GRAINS | *0.1 |
| TRICLABENDAZOLE TRICLABENDAZOLE | |
| KIDNEY (MAMMALIAN) | 0.5 |

| | |
|---|--------|
| LIVER (MAMMALIAN) | 0.5 |
| MEAT (MAMMALIAN) | 0.5 |
| TRICLOPYR TRICLOPYR | |
| CATTLE, EDIBLE OFFAL OF | 5 |
| CATTLE MEAT (IN THE FAT) | 0.2 |
| EGGS | 0.05 |
| GOAT, EDIBLE OFFAL OF | 5 |
| GOAT MEAT (IN THE FAT) | 0.2 |
| MILKS | 0.1 |
| POULTRY, EDIBLE OFFAL OF | 0.05 |
| POULTRY MEAT (IN THE FAT) | 0.05 |
| SHEEP, EDIBLE OFFAL OF | 5 |
| SHEEP MEAT (IN THE FAT) | 0.2 |
| SORGHUM | 0.1 |
| TRIDEMORPH TRIDEMORPH | |
| BANANA | T*0.05 |
| BARLEY | 0.1 |
| FRUITING VEGETABLES, CUCURBITS | 0.1 |
| TRIFLUMIZOLE SUM OF TRIFLUMIZOLE AND (E)-4-CHLORO-A,A,A-TRIFLUORO- N-(1-AMINO-2-PROPOXYETHYLIDENE)-O-TOLUIDINE, EXPRESSED AS TRIFLUMIZOLE | |
| GRAPES | 0.5 |
| POME FRUITS | 0.5 |
| TRIFLUMURON 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 |
| TRIFLURALIN TRIFLURALIN | |
| ADZUKI BEAN (DRY) | *0.05 |
| BROAD BEAN (DRY) | *0.05 |
| CARROT | 0.5 |
| CEREAL GRAINS | *0.05 |
| CHICK-PEA (DRY) | *0.05 |
| COWPEA (DRY) | *0.05 |
| EDIBLE OFFAL (MAMMALIAN) | *0.05 |
| EGGS | *0.05 |
| FRUIT | *0.05 |
| HYACINTH BEAN (DRY) | *0.05 |
| LUPIN (DRY) | *0.05 |
| MEAT (MAMMALIAN) | *0.05 |
| MILKS | *0.05 |

| | |
|---|-------|
| MUNG BEAN (DRY) | *0.05 |
| OILSEED | *0.05 |
| POULTRY, EDIBLE OFFAL OF | *0.05 |
| POULTRY MEAT | *0.05 |
| SUGAR CANE | *0.05 |
| VEGETABLES [EXCEPT CARROT] | *0.05 |
| TRIFORINE TRIFORINE | |
| POME FRUITS | 1 |
| STONE FRUITS | 10 |
| TRITICONAZOLE TRITICONAZOLE | |
| CEREAL GRAINS | 0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 0.05 |
| EGGS | 0.05 |
| MEAT (MAMMALIAN) | 0.05 |
| TRIMETHOPRIM TRIMETHOPRIM | |
| CATTLE MILK | 0.05 |
| EDIBLE OFFAL (MAMMALIAN) | 0.05 |
| MEAT (MAMMALIAN) | 0.05 |
| POULTRY, EDIBLE OFFAL OF | 0.05 |
| POULTRY MEAT | 0.05 |
| TYLOSIN TYLOSIN | |
| CATTLE, EDIBLE OFFAL OF | *0.1 |
| CATTLE MEAT | *0.1 |
| EGGS | *0.2 |
| 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 |
| UNICONAZOLE-P NO RESIDUE DEFINITION | |
| AVOCADO | 0.02 |
| VAMIDOTHION SUM OF VAMIDOTHION, M ITS SULFOXIDE AND SULFONE, EXPRESSED AS VAMIDOTHION | |
| APPLE | 1 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | 0.5 |
| PEACH | 1 |
| PEAR | 1 |
| POTATO | 0.5 |
| VERNOLATE VERNOLATE | |
| PEANUT | *0.1 |
| SOYA BEAN (DRY) | *0.1 |

| VINCLOZOLIN SUM OF VINCLOZOLIN AND ALL METABOLITES CONTAINING 3-5 –DICHLOROROANILINE MOIETY, EXPRESSED AS VINCLOZOLIN | |
|---|-------|
| GRAPES | T5 |
| VIRGINIAMYCIN 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 |
| ZERANOL ZERANOL | |
| CATTLE, EDIBLE | 0.02 |
| CATTLE MEAT | 0.005 |
| ZINEB <i>SEE DITHIOCARBAMATES</i> | |
| | |
| ZIRAM <i>SEE DITHIOCARBAMATES</i> | |
| | |

SCHEDULE 2

Extraneous Residue Limits

| ALDRIN AND DIELDRIN SUM OF HHDN AND HEOD | |
|---|--------|
| ASPARAGUS | E0.1 |
| BANANA | E0.05 |
| BRASSICA (COLE OR CABBAGE) VEGETABLES | E0.1 |
| CARROT | E0.1 |
| CEREAL GRAINS | E0.02 |
| CITRUS FRUITS | E0.05 |
| CRUSTACEANS | E0.1 |
| CUCUMBER | 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 |
| HORSERADISH | 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) | E0.1 |
| MOLLUSCS (INCLUDING CEPHALOPODS) | E0.1 |
| ONION, BULB | E0.1 |
| PARSNIP | E0.1 |
| PEANUT | E0.05 |
| PEPPERS, SWEET | E0.1 |
| PIMENTO, FRUIT | E0.1 |
| POTATO | E0.1 |
| POULTRY, EDIBLE OFFAL OF | E0.2 |
| POULTRY MEAT (IN THE FAT) | E0.2 |
| RADISH | E0.1 |
| RADISH LEAVES (INCLUDING RADISH TOPS) | E0.1 |
| SUGAR CANE | E0.01 |
| BHC (OTHER THAN THE GAMMA ISOMER, LINDANE) 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 |

| CHLORDANE 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) | E0.2 |
| 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 |
| DDT 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 |
| HCB 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 |

SCHEDULE 2

Extraneous Residue Limits

| | | | |
|--|-------|---|---------|
| PEANUT | E0.01 | VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] | E0.05 |
| POULTRY, EDIBLE OFFAL OF | E1 | | |
| POULTRY MEAT (IN THE FAT) | E1 | | |
| HEPTACHLOR | | LINDANE | |
| SUM OF HEPTACHLOR AND HEPTACHLOR EPOXIDE | | LINDANE | |
| CARROT | E0.2 | APPLE | E2 |
| CEREAL GRAINS | E0.02 | CEREAL GRAINS | E0.5 |
| CITRUS FRUITS | E0.01 | CHERRIES | E0.5 |
| COTTON SEED | E0.02 | CRANBERRY | E3 |
| CRUSTACEANS | E0.05 | CRUSTACEANS | E1 |
| EDIBLE OFFAL (MAMMALIAN) | E0.2 | EDIBLE OFFAL (MAMMALIAN) | E2 |
| EGGS | E0.05 | EGGS | E0.1 |
| FISH | E0.05 | FISH | E1 |
| MEAT (MAMMALIAN) (IN THE FAT) | E0.2 | GRAPES | E0.5 |
| MILKS (IN THE FAT) | E0.15 | MOLLUSCS (INCLUDING CEPHALOPODS) | E1 |
| MOLLUSCS (INCLUDING CEPHALOPODS) | E0.05 | OILSEED [EXCEPT PEANUT] | E0.05 |
| PEANUT | E0.01 | PEACH | E2 |
| PINEAPPLE | E0.01 | PEANUT | E0.05 |
| POULTRY, EDIBLE OFFAL OF | E0.2 | PLUMS (INCLUDING PRUNES) | E0.5 |
| POULTRY MEAT | E0.2 | POULTRY, EDIBLE OFFAL OF | E0.7 |
| SOYA BEAN | E0.02 | POULTRY MEAT (IN THE FAT) | E0.7 |
| SOYA BEAN OIL, CRUDE | E0.5 | STRAWBERRY | E3 |
| SOYA BEAN OIL, REFINED | E0.02 | SUGAR CANE | E*0.002 |
| SUGAR CANE | E0.02 | VEGETABLES | E2 |
| TOMATO | E0.02 | | |

SCHEDULE 3

Chemical Groups

| Group | Chemicals |
|---------|--|
| Group A | Aldrin, Dieldrin, Endosulfan, Heptachlor |
| Group B | BHC and its isomers, DDT, Dicofol, Fenarimol, Lindane, Quintozene |
| Group C | Azamethiphos, Azinphos-ethyl, Azinphos-methyl, Coumaphos, Demeton, Diazinon, Dichlorvos, Dimethoate, Disulfoton, Dithianon, Ethion, Ethoprophos, Famphur, Fenamiphos, Fenchlorphos, Fenitrothion, Fenthion, Formothion, Maldison, Methamidophos, Methidathion, Mevinphos, Monocrotophos, Naphthalophos, Omethoate, Parathion, Parathion-methyl, Phorate, Phosmet, Pirimiphos-ethyl, Pirimiphos-methyl, Prothiophos, Pyrazophos, Sulprofos, Temephos, Tetrachlorvinphos, Thiometon, Tributylphosphorotrithioate, Trichlorfon, Vamidothion |
| Group D | Mancozeb, Metiram, Propineb, Thiram, Zineb, Ziram |
| Group E | 2,4-D, Diclofop-methyl, MCPA, MCPB, Picloram |
| Group F | Aldicarb, Bendiocarb, Carbaryl, Iprodione, Methomyl, Oxamyl, Phenisopham, Promacyl, Promecarb, Propoxur, Thiobencarb |
| Group G | Diuron, Fluometuron, Linuron, Methabenzthiazuron, Thidiazuron |
| Group H | Parbendazole, Thiabendazole |
| Group I | Benomyl, Carbendazim, Thiophanate, Thiophanate-methyl |
| Group J | Ametryn, Atrazine, Cyanazine, Metribuzin, Prometryn, Propazine, Simazine, Terbutryn |
| Group K | Metolachlor, Propachlor |
| Group L | Chlormequat, Diquat, Paraquat |
| Group M | Captan |
| Group N | Ethylene dibromide (EDB), Ethylene dichloride, Methyl bromide, Trichloroethylene |
| Group O | Fenbutatin Oxide |
| Group P | Bioresmethrin, Cypermethrin, Deltamethrin, Fenvalerate, Permethrin, Pyrethrins |
| Group Q | Etridiazole |
| Group R | Dithiocarbamates, Mancozeb, Metham, Metiram, Propineb, Thiram, Ziram |

SCHEDULE 4

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 applies (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 applies (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 applies (and which is analysed): whole commodity.

Milks

Milks are the mammary secretions of various species of lactating herbivorous ruminant animals.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies 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 applies (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 applies (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 applies (and which is analysed): whole commodity.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (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 applies (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 applies (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Molluscs

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.

SCHEDULE 4

Foods and Classes of Foods

Commodities: Clams; Cockles; Cuttlefish; Mussels; Octopus; Oysters; Scallops; Sea-cucumbers; Sea urchins; Snails, edible; Squids.

Portion of the commodity to which the MRL applies (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 applies (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 applies (and which is analysed): whole commodity.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (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. 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.

SCHEDULE 4

Foods and Classes of Foods

Portion of the commodity to which the MRL applies (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 applies (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 applies (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 applies (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.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (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.

SCHEDULE 4

Foods and Classes of Foods

Portion of the commodity to which the MRL applies (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, Chilli; Roselle; Sweet corn*; Tomato.

Portion of the commodity to which the MRL applies (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; 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 applies (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.

SCHEDULE 4

Foods and Classes of Foods

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 pea (young pods) and snow pea.

Portion of the commodity to which the MRL applies (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 applies (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; Scorzoneria; Sugar beet; Swede; Sweet potato; Taro; Turnip, garden; Yams.

SCHEDULE 4

Foods and Classes of Foods

Portion of the commodity to which the MRL applies (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 applies (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 applies (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 applies (and which is analysed): whole commodity.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (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 applies (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.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (and which is analysed): whole commodity.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (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 applies (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.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (and which is analysed): whole commodity.

Miscellaneous

Commodities: Olives, processed; peppermint oil; Sugar cane molasses.

Portion of the commodity to which the MRL applies (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 applies (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 applies (and which is analysed): whole commodity.

SCHEDULE 4

Foods and Classes of Foods

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 applies (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 applies (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 applies (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 applies (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 applies (and which is analysed): whole commodity.

STANDARD 1.4.3

ARTICLES AND MATERIALS IN CONTACT WITH FOOD

Purpose

This Standard provides permission for articles and materials to be in contact with food in accordance with the conditions set out in this Standard. Standard 1.4.1 sets out the maximum levels for a number of metal and non-metal contaminants and natural toxicants that may be present in food as a result of contact with the articles and materials regulated in this Standard.

Table of Provisions

- 1 Interpretation
- 2 Permission for articles and materials

Clauses

1 Interpretation

In this Standard -

articles and materials means any materials in contact with food, including packaging material, which may enclose materials such as moisture absorbers, mould inhibitors, oxygen absorbers, promotional materials, writing or other graphics.

2 Permission for articles and materials

Articles and materials may be placed in contact with food, provided such articles or materials, if taken into the mouth, are not -

- (a) capable of being swallowed or of obstructing any alimentary or respiratory passage; and
- (b) otherwise likely to cause bodily harm, distress or discomfort.

Editorial note:

This Code does not specify details of materials to be added to or used to produce food packaging materials or articles in contact with food. It is the responsibility of food manufacturers and retailers to ensure that their products are safe and that they comply with all relevant legislation.

Standards Australia has developed an Australian Standard for Plastics Materials for Food Contact Use, Australian Standard AS2070 –1999.

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STANDARD 1.4.4

PROHIBITED AND RESTRICTED PLANTS AND FUNGI

Purpose

This standard regulates plants and fungi. It lists the species of plants and fungi that must not be added to food or offered for sale as food. It also lists the species of plants and fungi that may not be used in food except as a source of a flavouring substance.

Table of Provisions

| | |
|------------|-----------------------------|
| 1 | Prohibited plants and fungi |
| 2 | Restricted plants and fungi |
| Schedule 1 | Prohibited plants and fungi |
| Schedule 2 | Restricted plants and fungi |

Clauses

1 Prohibited plants and fungi

(1) A plant or fungus, or a part or a derivative of a plant or fungus listed in Schedule 1, or any substance derived therefrom, must not be intentionally added to food or offered for sale as food.

(2) *Eurythroxylum coca* (coca bush) or any substance derived therefrom must not be present in a food unless the cocaine has been removed.

Editorial note:

Subclause (1) is not intended to prohibit the unintentional addition of plants and fungi to food that occur within the bounds of recognised acceptable Good Agricultural Practice or Good Manufacturing Practice. If a public health and safety concern is identified because of the presence of such substances, they will be addressed through the setting of a limit on these substances in final food products.

2 Restricted plants and fungi

A plant or fungus, or a part or a derivative of a plant or fungus listed in Schedule 2, or any substance derived there from, may only be added to or be present in a food if it complies with the requirements for natural toxicants from the addition of a flavouring substance in the Table to clause 4 of Standard 1.4.1.

Editorial Note:

Clause 4 of Standard 1.4.1 imposes maximum levels of natural toxicants arising from the use of certain flavouring substances.

Standard 1.3.1 regulates food additives, including the addition and presence of flavourings in food.

SCHEDULE 1**Prohibited Plants and Fungi**

| Column 1 | Column 2 |
|----------------------------------|--|
| Species name | Common name |
| <i>Abrus cantoniensis</i> | Jequirity seeds |
| <i>Abrus precatorius</i> | Arrow poison tree |
| <i>Acokanthera schimperi</i> | Aconite |
| <i>Aconitum</i> spp. | Calamus oil |
| <i>Acorus calamus</i> | False hellebore, Spring adonis |
| <i>Adonis vernalis</i> | Horse chestnut, Buckeye |
| <i>Aesculus hippocastanum</i> | Cunjevoi, Elephant ear, Kape, 'Ape, Ta'amu |
| <i>Alocasia macrorrhiza</i> | Alstonia |
| <i>Alstonia constricta</i> | Agaricus, Fly agaric |
| <i>Amanita muscaria</i> | Amanita Mushroom |
| <i>Amanita</i> spp. | Bishops weed, Khella |
| <i>Ammi</i> spp. | Bisnaga, Khella |
| <i>Ammi visnaga</i> | Cohoba yope, Niopo |
| <i>Anadenanthera peregrina</i> | Bugloss |
| <i>Anchusa officinalis</i> | Bitter root, Spreading dogbane |
| <i>Apocynum androsaemifolium</i> | Canadian hemp, Dogbane, Indian hemp |
| <i>Apocynum cannabinum</i> | Betel nut |
| <i>Areca catechu</i> nut | Woolly morning glory |
| <i>Argyrea nervosa</i> | Birthwort, Snakeroot |
| <i>Aristolochia</i> spp. | Arnica |
| <i>Arnica</i> spp. | Common wormwood |
| <i>Artemisia absinthium</i> | Levant wormseed |
| <i>Artemisia cina</i> Berg | Levant wormseed |
| <i>Artemisia maritima</i> | Mugwort |
| <i>Artemisia vulgaris</i> | Deadly nightshade, Dwale |
| <i>Atropa belladonna</i> | Banisteria, Caapi |
| <i>Banisteriopsis</i> spp. | Borage |
| <i>Borago officinalis</i> | Rangiora |
| <i>Brachyglottis</i> spp. | Manaca, Mercury |
| <i>Brunfelsia uniflora</i> | European white bryony |
| <i>Bryonia alba</i> | White bryony |
| <i>Bryonia dioica</i> | |
| <i>Cacalia</i> spp. | Calotropis |
| <i>Calotropis</i> spp. | Hemp, Marijuana |
| <i>Cannabis</i> spp. | Khat, Chat |
| <i>Catha edulis</i> | Periwinkle |
| <i>Catharanthus</i> spp. | Queen of the night, Night blooming jessamine |
| <i>Cestrum nocturnum</i> | Common celandine, Greater celandine |
| <i>Chelidonium majus</i> | Wormseed, Mexican goosefoot, Pigweed, America wormseed |
| <i>Chenopodium ambrosioides</i> | |
| <i>Cicuta virosa</i> | Cowbane, European water hemlock |
| <i>Clitocybe</i> spp. | Fungi |
| <i>Colchicum autumnale</i> | Autumn crocus, Meadow saffron |

SCHEDULE 1

Prohibited Plants and Fungi (continued)

| Column 1 Species name | Column 2 Common name |
|--|---|
| <i>Conium maculatum</i> | Hemlock |
| <i>Conocybe siligineoides</i> | Ya'nte |
| <i>Conocybe</i> spp. | |
| <i>Convallaria majalis</i> | Lily of the Valley |
| <i>Copelandia</i> spp. | Fungi |
| <i>Coprinus atramentarius</i> | Common ink cap |
| <i>Coriaria</i> spp. | Tutu, Tuupaakihi, Puuhou, Toot |
| <i>Cornyocarpus laevigatus</i> seed | Karaka kernel, New Zealand laurel |
| <i>Coronilla</i> spp. | Crown vetch |
| <i>Cortinarius</i> spp. | Fungi |
| <i>Coryanthe yohimbe</i> | Yohimbe |
| <i>Crotolaria</i> spp. | Crotolaria |
| <i>Croton tiglium</i> | Croton, Purging croton |
| <i>Cycas media</i> * | Zamia palm |
| <i>Cynoglossum officinale</i> | Hound's tongue, Beggar's lice |
| <i>Cytisus scoparius</i> * (see <i>Sarothamnus scoparius</i>) | |
| <i>Daphne</i> spp. | Daphne, Mezereum, Spurge laurel |
| <i>Datura stramonium</i> | Jimson weed, Datura, Thornapple |
| <i>Delphinium</i> spp. | Larkspur, Stavesacre |
| <i>Digitalis purpurea</i> | Foxglove |
| <i>Dryopteris filix-mas</i> | Male fern |
| <i>Duboisia</i> spp. | Corkwood, Pituri |
| <i>Echium plantagineum</i> | Patterson's curse, Salvation Jane |
| <i>Echium vulgare</i> | Viper's bugloss |
| <i>Entoloma sinuatus</i> | Fungus |
| <i>Ephedra sinica</i> | Ma-huang |
| <i>Erysimum canescens</i> | |
| <i>Euonymus europaeus</i> | Spindle tree, Skewer wood |
| <i>Eupatorium rugosum</i> | White snakeroot |
| <i>Euphorbia</i> spp. | Euphorbia, Milkweed, Spurge, Pennyroyal oil |
| <i>Farfugium japonicum</i> | |
| <i>Galanthus nivalis</i> | Snowdrop |
| <i>Galerina</i> spp. | Fungi |
| <i>Gelsemium sempervirens</i> | Yellow Jessamine, Gelsemium |
| <i>Gymnopilus</i> spp. | Fungi |
| <i>Gyromitra esculenta</i> | False morel |
| <i>Haemadictyon amazonica</i> | Yage |
| <i>Heliotropium</i> spp. | Heliotrope |
| <i>Helleborus niger</i> | Black hellebore, Christmas rose |
| <i>Hemerocallis fulva</i> | Pale day lily |
| <i>Hippomane mancinella</i> | Manzanillo |
| <i>Homeria breyniana</i> (see <i>Homeria collina</i>) | |
| <i>Homeria collina</i> | One-leaved cape tulip |
| <i>Homeria miniata</i> | Two-leaved cape tulip |
| <i>Hydrastis canadensis</i> | Goldenseal root or its extract |
| <i>Hydnocarpus anthelmintica</i> | Chalmoogra seed |
| <i>Hyoscyamus niger</i> | Black henbane, Stinking nightshade |
| <i>Hypholoma fasciculare</i> | Sulphur tuft |
| <i>Ilex aquifolium</i> | Holly, English holly |
| <i>Inocybe</i> spp. | Fungi |
| <i>Ipomoea burmanni</i> | Morning glory |
| <i>Ipomoea hederacea</i> | Morning glory |
| <i>Ipomoea tricolor</i> * (see <i>Ipomoea violacea</i>) | |

SCHEDULE 1

Prohibited Plants and Fungi (continued)

| Column 1 Species name | Column 2 Common name |
|--|--|
| <i>Ipomoea violacea</i> | Morning glory |
| <i>Juniperus sabina</i> oil | Savin oil |
| <i>Kalmia latifolia</i> | Calico bush, Mountain Laurel, Ivy Bush |
| <i>Laburnum anagyroides</i> | Laburnum, Golden chain, Golden rain, Bean tree |
| <i>Lantana camara</i> | Lantana |
| <i>Laurelia nova-zelandiae</i> | Pukatea |
| <i>Lepiota morgani</i> | Fungus |
| <i>Lithospermum</i> spp. | |
| <i>Lobelia inflata</i> | Indian tobacco, Lobelia |
| <i>Lophophora</i> spp. | Peyote |
| <i>Lycium ferocissimum</i> | Boxthorn, African boxthorn |
| <i>Mahonia aquifolium</i> | Oregon grape or Mountain grape root or its extract |
| <i>Mandragora officinarum</i> | European mandrake |
| <i>Melia azedarach</i> | White cedar, Indian bead tree, Chinaberry |
| <i>Menispermum canadense</i> | Yellow parilla, Moonseed |
| <i>Myoporum laetum</i> | Ngaio, Kaio |
| <i>Narcissus jonquille</i> | Narcissus, Daffodil, Jonquil |
| <i>Narcissus poeticus</i> | Narcissus, Daffodil, Jonquil |
| <i>Narcissus pseudonarcissus</i> | Narcissus, Daffodil, Jonquil |
| <i>Nerium oleander</i> | Oleander |
| <i>Oenanthe aquatica</i> * (see <i>Oenanthe phellandrium</i>) | |
| <i>Oenanthe phellandrium</i> | Water fennel, Water dropwort |
| <i>Omphalotus</i> spp. | Fungi |
| <i>Opuntia cylindrica</i> | San Pedro cactus, Cane cactus |
| <i>Panaeolus</i> spp. | Fungi |
| <i>Papaver bracteatum</i> | Oriental poppy |
| <i>Papaver somniferum</i> (other than seeds) | Opium poppy |
| <i>Pausinystalia yohimbe</i> * (see <i>Coryanthe yohimbe</i>) | |
| <i>Peganum harmala</i> | Wild rue |
| <i>Petasites</i> spp. | Butterbur |
| <i>Peumus boldus</i> | Boldo |
| <i>Phoradendron flavescens</i> * (see <i>Viscum flavescens</i>) | |
| <i>Phoradendron serotinum</i> * (see <i>Viscum flavescens</i>) | |
| <i>Phoradendron tomentosum</i> * (see <i>Viscum flavescens</i>) | |
| <i>Physostigma venenosum</i> | Calabar bean, Ordeal bean |
| <i>Phytolacca decandra</i> | Red pokeweed, Poke root |
| <i>Phytolacca americana</i> (see <i>Phytolacca decandra</i>) | |
| <i>Phytolacca octandra</i> | Inkweed, Red ink plant, Dyeberry |
| <i>Pilocarpus</i> spp. | |
| <i>Piptadenia macrocarpa</i> | Cebil colorado, Cura pag |
| <i>Piptadenia peregrina</i> | Cohoba, Coxoba, Yoke |
| <i>Pithomyces chartarum</i> | Fungus |
| <i>Plugeus</i> spp. | Fungi |
| <i>Podophyllum peltatum</i> | American mandrake, Mayapple, Podophyllum |
| <i>Prestonia amazonica</i> (see <i>Haemodictyon amazonica</i>) | |
| <i>Prunus laurocerasus</i> | Cherry laurel |
| <i>Psoralea corylifolia</i> | Malay tea |
| <i>Psylocybe</i> spp. | Fungi |
| <i>Pteridium aquilinum</i> | Bracken Fern |

SCHEDULE 1

Prohibited Plants and Fungi (continued)

| Column 1 Species name | Column 2 Common name |
|---|---|
| <i>Pulmonaria</i> spp. | Lungwort |
| <i>Punica granatum</i> stem and root bark | Pomegranate |
| <i>Rauwolfia</i> spp. | Devil pepper, Rauwolfia |
| <i>Ricinus communis</i> | Castor bean, Castor oil plant |
| <i>Robinia pseudoacacia</i> | Black locust, False acacia |
| <i>Sanguinaria canadensis</i> | Bloodroot, Bloodwort |
| <i>Sarothamnus scoparius</i> | Common broom |
| <i>Scopolia carniolica</i> | Scopolia |
| <i>Senecio aureus</i> | Golden ragwort |
| <i>Senecio</i> spp. | Ragwort |
| <i>Solanum aviculare</i> | Poroporo, Pooporo, Kohoho, Bullibulli |
| <i>Solanum diflorum</i> | False Jerusalem cherry |
| <i>Solanum dulcamara</i> | Bittersweet twigs, Blue bindweed, Woody nightshade, Nightshade |
| <i>Solanum laciniatum</i> * (see <i>Solanum aviculare</i>) | |
| <i>Solanum linnaenum</i> (see <i>Solanum sodomeum</i>) | |
| <i>Solanum nigrum</i> | Black nightshade |
| <i>Solanum pseudocapsicum</i> | Jerusalem cherries |
| <i>Solanum sodomeum</i> | Apple of Sodom |
| <i>Sophora microphylla</i> | Kowhai |
| <i>Sophora secundiflora</i> | Mescal bean |
| <i>Spartium junceum</i> | Spanish broom |
| <i>Spigela marilandica</i> | Pinkroot, Worm grass |
| <i>Strophanthus gratus</i> | Strophanthus |
| <i>Strophanthus kombe</i> | Strophanthus |
| <i>Stropharia cubensis</i> | Fungus |
| <i>Strychnos gauthieriana</i> | Hoang nan |
| <i>Strychnos ignatii</i> | Ignatious bean |
| <i>Strychnos malaccensis</i> * (see <i>Strychnos gauthieriana</i>) | |
| <i>Strychnos nux-vomica</i> | Poison nut, Nux vomica |
| <i>Symphytum asperum</i> | Prickly comfrey |
| <i>Symphytum officinale</i> | Common comfrey |
| <i>Symphytum x uplandicum</i> | Russian comfrey |
| <i>Tamus communis</i> | Blackeye root, Black bryony |
| <i>Taxus baccata</i> | Yew, European yew, Common yew |
| <i>Thevetia nerifolia</i> * (see <i>Thevetia peruviana</i>) | |
| <i>Thevetia peruviana</i> | Snake nut |
| <i>Trichodesma africana</i> | |
| <i>Tricholoma muscarium</i> | Fungus |
| <i>Tussilago farfara</i> | Coltsfoot |
| <i>Veratrum</i> spp. | Hellebore |
| <i>Vinca</i> spp. | Periwinkle |
| <i>Virola sebifera</i> | Cuajo negro, Camaticaro |
| <i>Viscum album</i> | European mistletoe berries |
| <i>Viscum flavescens</i> | American mistletoe |
| <i>Xysmalobium undulatum</i> | Uzara, Thornbush |
| <i>Zamia integrifolia</i> * | Coonties, Florida arrowroot |

* Not an Australian Approved Name.

Editorial note:

Requirements relating to Kava (*Piper methysticum*) are contained in Standard 2.6.3 of this Code.

SCHEDULE 2**Restricted Plants and Fungi**

| Column 1 | Column 2 | Column 3 |
|---|--|-------------------------|
| Species name | Common Name | Natural Toxicant |
| <i>Chrysanthemum balsamita</i> | Costmary | Thujone |
| <i>Chrysanthemum parthenium</i> * (see <i>Tanacetum parthenium</i>) | | |
| <i>Cinchona</i> spp. | Cinchona | Quinine |
| <i>Cinnamomum camphora</i> | Camphor tree oil | Safrole, coumarin |
| <i>Cinnamomum micranthum</i> | Micranthum oil | Safrole, coumarin |
| <i>Hedeoma pulegioides</i> oil* | American pennyroyal White snakeroot oil | Pulegone |
| <i>Hypericum perforatum</i> | St John's wort | Hypericine |
| <i>Mentha pulegium</i> oil | European pennyroyal oil | Pulegone |
| <i>Sassafras albidum</i> | American sassafras oil | Safrole |
| <i>Sassafras officinale</i> * (see <i>Sassafras albidum</i>) | | |
| <i>Tanacetum balsamita</i> (see <i>Chrysanthemum balsamita</i>) | | |
| <i>Tanacetum parthenium</i> | Feverfew | Santonin |
| <i>Tanacetum vulgare</i> | Tansy oil | Thujone |
| <i>Thuja occidentalis</i> | Thuja, White cedar | Thujone |

* Not an Australian Approved Name.

Food Standards Code

Part 1.5 - Foods Requiring Pre-Market Clearance

Standard 1.5.1 Novel Foods

Standard 1.5.2 Food Produced Using Gene Technology

Standard 1.5.3 Food Irradiation

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STANDARD 1.5.1

NOVEL FOODS

Purpose

This Standard regulates the sale of novel food and novel food ingredients. This Standard prohibits the sale of these foods unless they are listed in the Table to clause 2, and comply with any special conditions of use in that Table. The specific permission may impose conditions relating to matters such as the need for preparation or cooking instructions, warning statements or other advice, or the need to meet specific requirements of composition or purity.

The purpose of this Standard is to ensure that non-traditional foods which have features or characteristics which raise safety concerns will undergo a risk-based safety assessment before they are offered for retail for direct consumption in Australia and/or New Zealand.

The Authority will assess the safety for human consumption of each novel food prior to its inclusion in the Table. The safety assessment will be performed in accordance with the Authority's safety assessment guidelines.

Foods produced using gene technology and foods which have been irradiated are regulated in Standards 1.5.2 and 1.5.3 respectively.

Table of Provisions

- | | |
|---|---------------------|
| 1 | Definitions |
| 2 | Sale of novel foods |

Clauses

1 Definitions

In this Standard -

non-traditional food means a food which does not have a history of significant human consumption by the broad community in Australia or New Zealand.

novel food means a non-traditional food for which there is insufficient knowledge in the broad community to enable safe use in the form or context in which it is presented, taking into account -

- (a) the composition or structure of the product; or
- (b) levels of undesirable substances in the product; or
- (c) known potential for adverse effects in humans; or
- (d) traditional preparation and cooking methods; or
- (e) patterns and levels of consumption of the product.

Editorial Note:

Novel food includes novel foods used as ingredients in another food.

2 Sale of novel foods

A novel food must not be sold by way of retail sale as food or for use as a food ingredient unless it is listed in column 1 of the Table to this clause and complies with the conditions of use, if any, specified in column 2.

Table to clause 2

| Column 1 | Column 2 |
|--------------------|---|
| Novel Food | Conditions of Use |
| phytosterol esters | <p>The requirements in clause 2 of Standard 1.2.3.</p> <p>The name 'phytosterol ester or plant sterol esters' must be used when declaring the ingredient in the ingredient list, as prescribed in Standard 1.2.4.</p> <p>May only be added to food -</p> <p>(1) according to Standards 1.3.4 and 2.4.2; and</p> <p>(2) where the total saturated and trans fatty acids present in the food is no more than 28% of the total fatty acid content of the food.</p> |

STANDARD 1.5.2

FOOD PRODUCED USING GENE TECHNOLOGY

Purpose

Division 1 of this Standard addresses health and safety requirements, regulating the sale of food produced using gene technology, other than additives and processing aids. The Standard prohibits the sale and use of these foods unless they are included in the Table to clause 2 and comply with any special conditions in that Table.

The Authority will assess the safety for human consumption of each food produced using gene technology or such class of food prior to its inclusion in the Table. The safety assessment will be performed according to the Authority's approved safety assessment criteria.

Additives and processing aids which are produced using gene technology are not regulated in Division 1 of this Standard. Other Standards in this Code regulate additives and processing aids and require pre-market approval for these substances.

Division 2 of this Standard specifies labelling and other information requirements for foods, including food additives and processing aids, produced using gene technology.

Table of Provisions

Division 1 – Sale and use of food produced using gene technology

- 1 Interpretation
- 2 General prohibition on the sale and use of food produced using gene technology
- 3 Exemption to general prohibition on sale and use

Division 2 – Labelling etc of food produced using gene technology

- 4 Interpretation and Application
- 5 Labelling of genetically modified food
- 6 Labelling of food which is not genetically modified
- 7 Additional labelling/information requirements

Clauses

Division 1 – Sale and use of food produced using gene technology

1 Interpretation

For the purposes of this Standard -

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

Editorial note:

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

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

2 General prohibition on the sale and use of food produced using gene technology

A food produced using gene technology, other than a substance regulated as a food additive or processing aid, must not be sold or used as an ingredient or component of any food unless it is listed in Column 1 of the Table to this clause and complies with the conditions, if any, specified in Column 2.

Table to clause 2

| Column 1 | Column 2 |
|---|--|
| Food produced using gene technology | Special conditions |
| Oil derived from glyphosate-tolerant canola line GT73 Food derived from glyphosate-tolerant corn line GA21 Food derived from glyphosate-tolerant soybean line 40-3-2 Food derived from high oleic acid soybean lines G94-1, G94-19 and G168 Food derived from insect- and potato leafroll virus-protected potato lines RBMT21-129, RBMT21-350, and RBMT22-82. Food derived from insect- and potato virus Y-protected potato lines RBMT15-101, SEM15-02 and SEM15-15. Food derived from insect-protected Bt-176 corn. Food derived from insect-protected corn line MON 810 Food derived from insect-protected, glufosinate ammonium-tolerant Bt-11 corn. Food derived from insect-protected potato lines BT-06, ATBT04-06, ATBT04-31, ATBT04-36, and SPBT02-05 Oil and linters derived from glyphosate-tolerant cotton line 1445 Oil and linters derived from insect-protected cotton lines 531, 757 and 1076 | The label on or attached to a package of a food derived from high oleic acid soy bean lines G94-1, G94-19 and G168 must include a statement to the effect that the food has been genetically modified to contain high levels of oleic acid |

3 Exemption to general prohibition on sale and use

(1) For the purposes of this clause -

(a) the Act means the *Australia New Zealand Food Authority Act 1991*;

- (b) the Authority means the Australia New Zealand Food Authority established under the Act;
 - (c) the Council means the Australia New Zealand Food Standards Council.
- (2) The prohibition in clause 2 does not apply to a food produced using gene technology where -
- (a) that food is the subject of an application under section 12 of the Act to vary the Table to that clause;
 - (b) the application has been accepted in accordance with section 13 of the Act by the Authority on or before 30 April 1999;
 - (c) the Authority has evidence that that food, in one or more countries, other than Australia or New Zealand, is lawfully permitted to be sold or used as an ingredient or component, by a national food regulatory agency; and
 - (d) the Council has not become aware of evidence that that food poses a significant risk to public health and safety.

Division 2 - Labelling etc of food produced using gene technology

4 Interpretation and Application

- (1) For the purposes of this Division -

genetically modified food means food that is, or contains as an ingredient, including a processing aid, a food produced using gene technology which -

- (a) contains novel DNA and/or novel protein; or
- (b) has altered characteristics;

but does not include –

- (c) highly refined food, other than that with altered characteristics, where the effect of the refining process is to remove novel DNA and/or novel protein;
- (d) a processing aid or food additive, except where novel DNA and/or novel protein from the processing aid or food additive remains present in the food to which it has been added;
- (e) flavours present in the food in a concentration no more than 1g/kg; or
- (f) a food, ingredient, or processing aid in which genetically modified food is unintentionally present in a quantity of no more than 10g/kg per ingredient.

altered characteristics means any of the matters specified in paragraphs 7(a), (b), (c) or (d) of this Standard.

novel DNA and/or novel protein means DNA or a 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 which has not been produced using gene technology.

(2) Any statement required by clause 5 may be contained in the statement of ingredients where the genetically modified food is an ingredient or processing aid.

(3) Where genetically modified food is displayed for retail sale other than in a package, any information that would have been required under clause 5 of this Standard on the label on the food if it was packaged, must be displayed on or in connection with the display of the food.

(4) This Division does not apply to food intended for immediate consumption which is prepared and sold from food premises and vending vehicles, including restaurants, take away outlets, caterers, or self-catering institutions.

(5) This Division does not apply to food packaged or manufactured prior to 7 December 2001 for a period of 12 months after the commencement of that Division.

(6) Subclause (5) ceases to have effect on 7 December 2002.

Editorial Note:

Subclause 4(5) will cease to operate on 7 December 2002. From this date all food will need to comply with the labelling requirements in Division 2. Subclause 4(5) only applies to the labelling requirements in this Standard and has no effect on the provisions in Division 1.

5 Labelling of genetically modified food

The label on a package of genetically modified food must include the statement ‘genetically modified’ in conjunction with the name of that food or ingredient or processing aid.

Example for single ingredient genetically modified foods:

Soy Flour
Genetically Modified

Soy Flour
From genetically modified soya beans

Example for genetically modified food ingredients:

Ingredients: Soy Protein Isolate (genetically modified); Maltodextrin; Vegetable Oil; Food Acid (332); Emulsifier (471); Vegetable Gum (407); Water Added.

6 Labelling of food which is not genetically modified

The label on a package of food which is not defined as ‘genetically modified food’ in clause 4 of this Standard is not required to include any statement about the genetic status of the food.

7 Additional labelling/information requirements

Notwithstanding the provisions of this Division, Column 2 of the Table to clause 2 may specify labelling or other information requirements in relation to food produced using gene technology listed in Column 1 of the Table where –

- (a) the genetic modification has resulted in one or more significant composition or nutritional parameters having values outside the normal range of values for existing counterpart food not produced using gene technology;
- (b) the level of anti-nutritional factors or natural toxicants are significantly different in comparison to the existing counterpart food not produced using gene technology;
- (c) the food produced using gene technology contains a new factor known to cause an allergic response in particular sections of the population;
- (d) the intended use of the food produced using gene technology is different to the existing counterpart food not produced using gene technology; or
- (e) the genetic modification raises significant ethical, cultural and religious concerns regarding the origin of the genetic material used in the genetic modification.

Editorial note:

The Compliance Guide for Standard 1.5.2 as published by the Australia New Zealand Food Authority should be read in conjunction with this Standard.

Claims about genetic modification or its absence are subject to the *Australian Trade Practices Act 1974* and State and Territory Food Acts, and the Western Australian Health Act, and the *New Zealand Fair Trading Act 1986* and Food Act.

Division 2 of this Standard is to be reviewed 3 years from its date of gazettal.

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STANDARD 1.5.3

IRRADIATION OF FOOD

Purpose

This Standard prohibits the irradiation of food, or ingredients or components of food, unless a specific permission is given. The specific permission may impose conditions relating to matters such as dose, packaging materials, approved premises or facilities.

Even where this Standard permits irradiation, food should only be processed by irradiation where such processing fulfils a technological need or is necessary for a purpose associated with food safety. Food should not be processed by irradiation as a substituted procedure for good manufacturing practices.

The absorbed radiation dose applied for the purpose of irradiating food should be the minimum that is reasonably commensurate with the technological and public health purposes to be achieved. It should also be in accordance with good radiation processing practice.

Food to be processed by irradiation, and the packages and packing materials used or intended for use in connection with food so processed, should be of suitable quality and in an acceptable hygienic condition appropriate for the purpose of such processing. They should also be handled before and after irradiation according to good manufacturing practices, taking into account, in each case, the particular requirements of the technology of the process.

The operation of irradiation facilities and control of the irradiation process should be undertaken in accordance with any relevant State, and Territory, and New Zealand law governing radiation control. They should also be undertaken in accordance with an appropriate Code of Practice such as the 1983 Codex Alimentarius General Standard for Irradiated Foods and its associated Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods.

This Standard also sets out permitted sources of radiation, requires the keeping of certain records in relation to the irradiation of food, and requires the labelling of food which has been irradiated.

Table of Provisions

1. Definitions
2. General prohibition on irradiation of food
3. Permitted sources of radiation
4. Foods permitted to be irradiated
5. Record keeping
6. Labelling

Clauses

1 Definitions

In this Standard -

irradiation means the processing of food by subjecting it to the action of ionising radiation, but does not include ionising radiation imparted to food by measuring or inspection instruments, and 'irradiate' and 'irradiated' have corresponding meanings.

re-irradiate does not include the irradiation of food –

- (a) prepared from materials that have been irradiated at low dose levels (not exceeding in any case 1 kGy) and are irradiated again; or
- (b) which contains less than 50 g/kg of irradiated ingredients; or
- (c) where the required full dose of ionising radiation is applied to the food in divided doses for a specific technological reason;

provided that the cumulative maximum radiation dose absorbed by the food does not exceed that specified in the Table to clause 4.

technological need, in relation to the irradiation of food, refers to the minimum dose of ionising irradiation required to ensure the safety or quality of the food, provided the process is performed in accordance with good manufacturing practice, and includes the extension of shelf life, the destruction of certain bacteriological contamination or pest disinfestation.

2 General prohibition on irradiation of food

- (1) Food must not be irradiated unless there is a specific permission in this Standard to irradiate the food.
- (2) A permission to irradiate a food is not a permission to re-irradiate the food unless re-irradiation is expressly permitted by this Standard.

3 Permitted sources of radiation

Where this Standard permits a food to be irradiated, the ionising radiation must be either -

- (a) gamma rays from the radionuclide cobalt 60; or
- (b) X-rays generated by or from machine sources operated at an energy level not exceeding 5 megaelectronvolts; or
- (c) electrons generated by or from machine sources operated at an energy level not exceeding 10 megaelectronvolts.

4 Foods permitted to be irradiated

(1) Subject to subclause (2), a food listed in column 1 of the Table to this clause may be irradiated, provided that -

- (a) the absorbed dose of radiation is not below the minimum dose value or above the maximum dose value specified in column 2 of the Table to this clause; and
- (b) the conditions specified in column 3 of the Table to this clause, if any, are met.

(2) A food listed in column 1 of the Table to this clause may only be processed by irradiation where such processing -

- (a) fulfills a technological need; or
- (b) is necessary for a purpose associated with food hygiene;

and such processing is not a substitute procedure for good manufacturing practice.

Table to clause 4

| Column 1 | Column 2 | Column 3 |
|---|--|--|
| Food | Minimum and Maximum Dose (kGy) | Conditions |
| Herbs and spices as described in Schedule 4 to Standard 1.4.2 Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea | Minimum: Subject to the condition specified in Column 3 - none Maximum: 6 kGy | Food may only be irradiated for the purposes of controlling sprouting and pest disinfestation, including control of weeds. The minimum dose to achieve the above technological purposes. Food must be handled before and after irradiation according to good manufacturing practice (GMP). |
| Herbs and spices as described in Schedule 4 to Standard 1.4.2 | Minimum: 2 kGy Maximum: 30 kGy | Food may only be irradiated for the purposes of decontamination. Food must be handled before and after irradiation according to good manufacturing practice (GMP). |
| Herbal infusions – fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, excluding tea | Minimum: 2 kGy Maximum: 10 kGy | Food may only be irradiated for the purposes of decontamination. Food must be handled before and after irradiation according to good manufacturing practice (GMP). |

Editorial note:

The conditions imposed in column 3 will be those necessary to ensure that the purpose of the standard is achieved. They might relate to matters such as packaging materials used throughout processing and subsequent handling, requirements relating to facilities and premises, and particular operating procedures.

5 Record keeping

- (1) Records must be kept at a facility where food is irradiated in relation to -
- (a) the nature and quantity of the food treated; and
 - (b) 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) date of irradiation.
- (2) The records required to be kept by subclause (1) must be kept for a period of time that exceeds the minimum durable life of the irradiated food by 1 year.

6 Labelling

- (1) The label on a package of food which has been processed by ionising radiation must include a statement that the food has been treated with ionising radiation.

Examples:

‘TREATED WITH IONISING RADIATION’

‘TREATED WITH IONISING ELECTRONS’

‘IRRADIATED (name of food)’

- (2) The label on a package of food containing an irradiated food as an ingredient or component, must include a statement that the ingredient or component has been treated with ionising radiation, either as part of the declaration of that ingredient or component in an ingredient list or elsewhere on the label.
- (3) Where an irradiated food, or a food containing an irradiated food as an ingredient or component, is not required to bear a label pursuant to clause 2 of Standard 1.2.1, there must be displayed on or in connection with the display of the food a statement that the food has been treated with ionising radiation, or that it contains an ingredient or component that has been treated with ionising radiation, as the case may be.
- (4) Notwithstanding clause 3 of Standard 1.2.1, the label on a package of irradiated food which is sold other than for retail sale must include -
- (a) a statement that the food has been irradiated; and
 - (b) the minimum and maximum dose of the irradiation; and
 - (c) the identity of the facility where the food was irradiated; and
 - (d) the date or dates of irradiation.

Food Standards Code

Part 1.6 - Microbiological and Processing Requirements

Standard 1.6.1 Microbiological Limits for Food

Standard 1.6.2 Processing Requirements (Australia only)

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STANDARD 1.6.1

MICROBIOLOGICAL LIMITS FOR FOOD

Purpose

This Standard lists the maximum permissible levels of foodborne micro-organisms that pose a risk to human health in nominated foods, or classes of foods. This Standard includes mandatory sampling plans, used to sample lots or consignments of nominated foods or classes of foods, and the criteria for determining when a lot or consignment of food poses a risk to human health and therefore should not be offered for sale, or further used in the preparation of food for sale. The microbiological standards included in the Schedule to this Standard are applicable to the foods listed in the Schedule.

Table of Provisions

- 1 Interpretation
- 2 Application
- 3 Sampling of foods for microbiological analysis
- 4 Prescribed methods of analysis
- 5 Microbiological limits in food

Schedule Microbiological standards for specific food products

Clauses

1 Interpretation

In this Standard -

n means the minimum number of sample units which must be examined from a lot of food as specified in Column 3 of the Schedule in this Standard.

c means the maximum allowable number of defective sample units as specified in Column 4 of the Schedule.

m means the acceptable microbiological level in a sample unit as specified in Column 5 of the Schedule.

M means the level specified in Column 6 of the Schedule, when exceeded in one or more samples would cause the lot to be rejected.

defective sample unit means a sample unit in which a micro-organism is detected in a sample unit of a food at a level greater than m.

food means a food product listed in Column 1 of the Schedule.

micro-organism means a microbiological agent listed in Column 2 of the Schedule.

SPC means standard plate count at 30°C with an incubation time of 72 hours.

2 Application

- (1) The foods listed in column 1 of the Schedule in this Standard must, subject to subclause (2) and subclause (3), comply with the microbiological limits set in relation to that food in the Schedule.
- (2) The Standard Plate Count (SPC) in powdered infant formula with added lactic acid producing cultures must not exceed the microbiological limits set in the Schedule, prior to the addition of the lactic acid cultures to the food.
- (3) Unpasteurised milk which is not for retail sale, is not required to comply with the microbiological limits set out in the Schedule to this Standard.

3 Sampling of foods for microbiological analysis

- (1) At the point of sampling, a lot of a food must have taken from it, n sample units as specified in Column 3 of the Schedule in this Standard, unless specified otherwise in this Standard.
- (2) An authorised officer who takes or otherwise obtains a sample of food for the purpose of submitting it for microbiological analysis –
 - (a) shall not divide that sample into separate parts; and
 - (b) where the sample consists of one or more than one sealed package 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.
- (3) Where an authorised officer takes or otherwise obtains a sample of food which is the subject of a suspected food poisoning incident or consumer complaint, the results of an analysis conducted on such food are not invalid by reason that fewer sample units than prescribed have been analysed or that a sample unit analysed is smaller than prescribed.

4 Prescribed methods of analysis

- (1) Subject to subclause (2) and subclause (3), the Australian/New Zealand Standard methods for Food Microbiology AS/NZS 1766, as of the date of commencement of this Standard, must be used to determine whether a food has exceeded the maximum permissible levels of the foodborne micro-organisms specified in relation to that food in the Schedule.
- (2) Any equivalent method to those specified in subclause (1), as determined by the provisions of AS/NZS 4659 as of the date of commencement of this Standard, is permitted to be used for the purposes of this Standard.
- (3) The Australia/New Zealand Standard Methods for Water Microbiology AS 4276 must be used for packaged water, packaged ice and mineral water.

5 Microbiological limits in food

A lot of a food fails to comply with this Standard if the -

- (a) number of defective sample units is greater than c; or
 (b) level of a micro-organism in a food in any one of the sample units exceeds M.

SCHEDULE

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 | Column 6 |
|--|-------------------------------------|----------|----------|---------------------|---------------------|
| Food | Micro-organism | n | c | m | M |
| Butter made from unpasteurised milk and/or unpasteurised milk products | <i>Campylobacter</i> /25g | 5 | 0 | 0 | |
| | Coagulase-positive staphylococci/g | 5 | 1 | 10 | 10 ² |
| | Coliforms/g | 5 | 1 | 10 | 10 ² |
| | <i>Escherichia coli</i> /g | 5 | 1 | 3 | 9 |
| | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| | SPC/g | 5 | 0 | 5x10 ⁵ | |
| All cheese | <i>Escherichia coli</i> /g | 5 | 1 | 10 | 10 ² |
| Soft and semi-soft cheese (moisture content > 39%) with pH >5.0 | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| All raw milk cheese (cheese made from milk not pasteurised or thermised) | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Raw milk unripened cheeses (moisture content > 50% with pH > 5.0) | <i>Campylobacter</i> /25g | 5 | 0 | 0 | |
| Dried milk | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Unpasteurised milk | <i>Campylobacter</i> /25ml | 5 | 0 | 0 | |
| | Coliforms/ml | 5 | 1 | 10 ² | 10 ³ |
| | <i>Escherichia coli</i> /ml | 5 | 1 | 3 | 9 |
| | <i>Listeria monocytogenes</i> /25ml | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25ml | 5 | 0 | 0 | |
| | SPC/ml | 5 | 1 | 2.5x10 ⁴ | 2.5x10 ⁵ |
| Packaged cooked cured/salted meat | Coagulase-positive staphylococci/g | 5 | 1 | 10 ² | 10 ³ |
| | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Packaged heat treated meat paste and packaged heat treated pâté | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Fermented, comminuted meat which has not been cooked | Coagulase-positive staphylococci/g | 5 | 1 | 10 ³ | 10 ⁴ |
| | <i>Escherichia coli</i> /g | 5 | 1 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Cooked crustacea | Coagulase-positive staphylococci/g | 5 | 2 | 10 ² | 10 ³ |
| | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| | SPC/g | 5 | 2 | 10 ⁵ | 10 ⁶ |
| Raw crustacea | Coagulase-positive staphylococci/g | 5 | 2 | 10 ² | 10 ³ |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| | SPC/g | 5 | 2 | 5x10 ⁵ | 5x10 ⁶ |

SCHEDULE (continued)

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 | Column 6 |
|---|------------------------------------|----------|----------|-----------------|-----------------|
| Food | Micro-organism | n | c | m | M |
| Ready-to-eat processed finfish, other than fully retorted finfish | <i>Listeria monocytogenes</i> /g | 5 | 1 | 0 | 10 ² |
| Molluscs, other than scallops | <i>Escherichia coli</i> /g | 5 | 1 | 2.3 | 7 |
| Molluscs that have undergone processing other than depuration | <i>Listeria monocytogenes</i> /25g | 5 | 0 | 0 | |
| Cereal based foods for infants | Coliforms/g | 5 | 2 | <3 | 20 |
| | <i>Salmonella</i> /25g | 10 | 0 | 0 | |
| Powdered infant formula | <i>Bacillus cereus</i> /g | 5 | 2 | 10 | 10 ² |
| | Coagulase-positive staphylococci/g | 5 | 1 | 0 | 10 |
| | Coliforms/g | 5 | 2 | <3 | 10 |
| | <i>Salmonella</i> /25g | 10 | 0 | 0 | |
| Powdered infant formula with added lactic acid producing cultures | SPC/g | 5 | 2 | 10 ³ | 10 ⁴ |
| | <i>Bacillus cereus</i> /g | 5 | 2 | 10 | 10 ² |
| | Coagulase-positive staphylococci/g | 5 | 1 | 0 | 10 |
| | Coliforms/g | 5 | 2 | <3 | 10 |
| Pepper, paprika and cinnamon | <i>Salmonella</i> /25g | 10 | 0 | 0 | |
| | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Dried, chipped, dessicated coconut | <i>Salmonella</i> /25g | 10 | 0 | 0 | |
| Cocoa powder | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Cultured seeds and grains (bean sprouts, alfalfa etc) | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Pasteurised egg products | <i>Salmonella</i> /25g | 5 | 0 | 0 | |
| Mineral water | <i>Escherichia coli</i> /100ml | 5 | 0 | 0 | |
| Packaged water | <i>Escherichia coli</i> /100ml | 5 | 0 | 0 | |
| Packaged ice | <i>Escherichia coli</i> /100ml | 5 | 0 | 0 | |

STANDARD 1.6.2

PROCESSING REQUIREMENTS

(Australia only)

Purpose

This Standard sets out the requirements for processing of foods regulated in Chapter 2 of this Code. This Standard does not apply to food produced in, or imported into, New Zealand.

Table of Provisions

| | |
|----|---|
| 1 | Processing of milk and liquid milk products |
| 2 | Processing of cheese and cheese products |
| 3 | Processing of egg products |
| 4 | Eviscerated poultry |
| 5 | Dried meat |
| 6 | Crocodile meat |
| 7 | Game meat |
| 8 | Fermented comminuted processed meat |
| 9 | Production of fermented comminuted meat which has not been cooked |
| 10 | Semi-dry heat-treated processed meat |

Schedule Methods of analysis

Clauses

1 Processing of milk and liquid milk products

- (1) Milk must be pasteurised by -
- (a) heating to a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds and immediately shock cooling to a temperature of 4.5°C; or
 - (b) heating using any other time and temperature combination of equal or greater lethal effect on bacteria;

unless an applicable law of a State or Territory otherwise expressly provides.

- (2) Liquid milk products must be heated using a combination of time and temperature of equal or greater lethal effect on the bacteria in liquid milk that would be achieved by pasteurisation or otherwise produced and processed in accordance with any applicable law of a State or Territory.

Editorial note:

For the purposes of clause 1 of this Standard, milk and liquid milk products includes milk and liquid milk products used in the production of any cream and cream products, fermented milks, yoghurt, dried, condensed and evaporated milks, butter and ice cream.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Dairy Industry Act 1952* and the *Food Act 1981*.

2 Processing of cheese and cheese products

Milk and milk products used to manufacture cheese or cheese products must -

- (a) be heat treated by being held at a temperature of no less than 72°C for a period of no less than 15 seconds, or by using a time and temperature combination providing an equivalent level of bacteria reduction; or
- (b) be heat treated by being held at a temperature of no less than 62°C, for a period of no less than 15 seconds, and the final product stored at a temperature of no less than 2°C for a period of 90 days from the date of manufacture of the cheese or cheese product.

Editorial note:

Processing requirements for milk and milk products used in the production of raw Swiss cheeses are contained in Standard 2.5.4.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for cheese and cheese products, other than raw Swiss cheese, are regulated under the *Dairy Industry Act 1952* and the *Food Act 1981*.

3 Processing of egg products

(1) In this clause -

liquid egg white means the white of egg separated as efficiently as practicable from the yolk in liquid form.

liquid egg yolk means the yolk of egg separated as efficiently as practicable from the white in liquid form.

liquid whole egg means the whole egg removed from the shell and includes the product which is frozen or chilled, but does not include reconstituted dried egg.

(2) Liquid whole egg or a mixture of liquid egg yolk and liquid egg white must not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately rapidly cooled to a temperature not greater than 7°C.

(3) Liquid egg yolk must not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 60°C for at least 3.5 minutes and immediately rapidly cooled to a temperature not greater than 7°C.

(4) Subject to subclause 2(2) of Standard 2.2.2, liquid egg white must not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 55°C for at least 9.5 minutes and immediately rapidly cooled to a temperature not greater than 7°C.

Editorial note:

From raw material production to the point of consumption, egg products and products containing egg products should be subject to a combination of control measures, including, for example, pasteurisation, and such measures should be shown to achieve the appropriate level of public health protection.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for egg products are regulated under the *Animal Products Act 1999*, and until November 2002, the *Food Act 1981*.

4 Eviscerated poultry

(1) Poultry in the form of an eviscerated carcass may include the gizzard, heart, liver, neck or a combination thereof.

(2) Uneviscerated poultry must not be frozen.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for poultry are regulated under the *Animal Products Act 1999*, and until November 2002, the *Food Act 1981*.

5 Dried meat

Dried meat means meat that has been dried to a water activity of no more than 0.85 but does not include slow dried cured meat.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for dried meat are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

6 Crocodile meat

(1) In this clause -

crocodile meat means the skeletal muscle of the family *Crocodylidae* including any attached fat, connective tissue, nerve, blood and blood vessels, but does not include head meat.

(2) Crocodile meat must be derived from farmed animals and be handled in accordance with and under the conditions specified in the Standing Committee on Agriculture's *Australian Code of Practice for Veterinary Public Health: The Hygienic Production of Crocodile Meat for Human Consumption*, 1993, published by the Commonwealth Scientific and Industrial Research Organisation.

(3) A person must not sell as food any part of the carcass of the family *Crocodylidae* that is not crocodile meat.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for crocodile meat are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

7 Game meat

(1) In this clause -

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.

(2) Game meat, except game birds, must be obtained -

- (a) from a game carcass which has been subjected to governmentally approved post mortem inspection; or
- (b) in accordance with a governmentally approved quality assurance program designed to ensure that the game meat is fit for human consumption.

(3) Game meat offal, except for bone or cartilage attached to game meat flesh, must not be sold as or used in the preparation of food.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for game meat are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

8 Fermented comminuted processed meat

(1) In this clause -

comminuted means chopped, diced or minced.

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.

(2) A 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.

(3) A 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.

(4) A fermented meat product must not contain mechanically separated meat or rendered trimmings unless it has been cooked in accordance with subclause (3).

Editorial note:

Processed meat in this clause includes processed meat and manufactured meat in accordance with Standard 2.2.1, irrespective of the prescribed names set out in that Standard.

Advisory Guidelines for the Hygienic Production of Uncooked Fermented Comminuted Meat Products have been published by the Australia New Zealand Food Authority to assist manufacturers and officials to give effect to the provisions in this clause.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for fermented comminuted processed meat are regulated under the *Food Act 1981*.

9 Production of fermented comminuted meat which has not been cooked

(1) In this clause –

- (a) a product has been cooked if it has had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production; and
- (b) **starter culture** means a preparation of micro-organisms prepared for the purpose of fermenting meat which -

- (i) successfully competes for the nutrients in the meat medium; and
- (ii) produces microbial inhibitors; and
- (iii) is microbiologically safe; and
- (iv) produces a controlled reduction of the pH of the meat mix.

(2) Fermentation of a comminuted meat product which will not be cooked must be initiated through the use of a starter culture.

(3) A previously fermented or fermenting meat product must be cooked prior to use as an ingredient in a fermented comminuted meat product which will not itself be cooked.

(4) The number of *Escherichia coli* organisms in a fermented comminuted meat product which will not be cooked must be monitored and recorded for the -

- (a) ingoing raw meat ingredients; and
- (b) product after fermentation and any subsequent process.

(5) The pH of fermenting comminuted meat products which will not be cooked, measured in accordance with Method 1 in the Schedule, and the fermentation room temperature, must be monitored and recorded during fermentation.

(6) Measurements recorded under subclauses (4) and (5) must be kept either for 1 year after the end of the minimum durable life of the product, or 2 years, whichever is the greater.

(7) Meat for a fermented comminuted meat product which will not be cooked must, if stored by the manufacturer, be stored at 5°C or below prior to fermentation.

(8) The process of fermentation and any other subsequent processes must reduce prior to sale from the processing factory by 99.9% or greater the number of *Escherichia coli* organisms potentially present in a fermented comminuted meat product which has not been cooked.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for fermented comminuted meat which has not been cooked are regulated under the *Food Act 1981*.

10 Semi-dry heat-treated processed meat

Semi-dry heat-treated processed meat must -

- (a) have been heat-treated in the primary package so that all parts of the product reach a temperature of not less than 78°C; and
- (b) have a pH of not less than 5.5 when determined by Method 1 in the Schedule; and
- (c) have a water activity between 0.910 and 0.950 when determined by Section 978.18A-F of the A.O.A.C. 15th Edition.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for semi-dry heat-treated processed meat are regulated under the *Food Act 1981*.

SCHEDULE

Methods of Analysis

1 Meat Determination of pH.

Mince a representative portion of the sample of fermenting comminuted meat product or semi-dry heat-treated processed meat and place that portion in a stoppered bottle with twice its weight of water. Shake at five minute intervals for 30 minutes and determine the pH value of the liquid electrometrically at 20°C.

2 *Escherichia coli*

Proceed in accordance with the triplicate tube method specified in current Australian standard method AS 1766.2.3 *Food Microbiology*, save that for the purpose of this method, when 5 sample units each consisting of 10 grams or more of fermented comminuted meat product are examined as detailed, the result shall be reported as '*Escherichia coli* not detected in 0.1 g' only when no *Escherichia coli* has been detected in at least 4 of the 5 sample units.

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Food Standards Code

Part 2.1 - Cereals

Standard 2.1.1 Cereals and Cereal Products

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STANDARD 2.1.1

CEREALS AND CEREAL PRODUCTS

Purpose

This Standard defines a number of products composed of cereals, qualifies the use of the term 'bread', and requires the mandatory fortification of flour for bread making with thiamin in Australia.

Table of Provisions

- | | |
|---|-------------------------|
| 1 | Interpretation |
| 2 | Composition of bread |
| 3 | Use of the word 'bread' |
| 4 | Flour for making bread |

Clauses

1 Interpretation

In this Code -

bread means the product made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water.

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.

wholegrain means the unmilled products of a single cereal or mixture of cereals.

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 Composition of bread

Bread may contain other foods.

3 Use of the word 'bread'

This Standard does not prohibit the word 'bread' on the label of products that traditionally use that term.

Editorial note:

1. Clause 3 of this Standard allows products which are traditionally described by names such as 'shortbread', 'soda bread', 'pita bread' and 'crispbread' to continue using such names irrespective of the definition of bread in clause 1.
2. Where food contains certain specified substances, the presence of those substances must always be declared in the label of the food. The Table to clause 4 of Standard 1.2.3 (Mandatory Warning and Advisory Statements and Declarations) lists those substances. The presence in a food of cereals containing gluten, namely, wheat, rye, barley, oats and spelt, and their hybridised strains must always be declared in the label.

4 Flour for making bread

- (1) Subclause (2) does not apply to flour for bread making produced in, or imported into, New Zealand.
- (2) Flour for making bread must contain no less than 6.4 mg/kg of thiamin.

Editorial note:

Clause 4 of this Standard will be reviewed prior to *the Australia New Zealand Food Standards Code* becoming the sole *Food Standards Code* in Australia and New Zealand.

Food Standards Code

Part 2.2 - Meat, Eggs and Fish

Standard 2.2.1 Meat and Meat Products

Standard 2.2.2 Egg and Egg Products

Standard 2.2.3 Fish and Fish Products

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STANDARD 2.2.1

MEAT AND MEAT PRODUCTS

(Clause 11 is an Australia only provision)

Purpose

This Standard includes definitions, compositional and labelling requirements for meat and meat products. Processing requirements for processed meat products, including fermented comminuted meat products are contained in Standard 1.6.2.

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) prescribe mandatory standards in Australia, but not New Zealand, that control the hygienic slaughter of animals for human consumption.

Table of Provisions

Division 1 - Interpretation

1 Interpretation

Division 2 - Compositional requirements

2 Limit on fluid loss from thawed poultry

3 Composition of sausage

Division 3 - Information Requirements

4 Declaration of the presence of offal in food

5 Mandatory fat declaration where a reference is made to the fat content of minced meat

6 Information required in relation to raw meat joined or formed into the semblance of a cut of meat

7 Inspection brands

8 Labelling of fermented comminuted processed meat

9 Labelling of fermented comminuted manufactured meat

10 Unpackaged fermented comminuted manufactured meat and fermented comminuted processed meat products

Schedule Determination of fluid in a package of frozen poultry carcass

Clauses

Division 1 – Interpretation

1 Interpretation

In this Code -

cured and/or dried meat flesh in whole cuts or pieces means meat flesh including any attached bone containing no less than 160 g/kg meat protein on a fat free basis.

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

meat means the whole or part of the carcass of any buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep, slaughtered other than in a wild state, but does not include –

- (a) the whole or part of the carcass of any other animal unless permitted for human consumption under a law of a State, Territory or New Zealand; or
- (b) avian eggs, or foetuses or part of foetuses.

Editorial note:

This definition of meat does not include eggs or fish, as such foods are regulated in Standards 2.2.2 and 2.2.3 respectively.

The generic Standards in Chapter 1 of this Code apply to foods in Chapter 2, Food Product Standards. In particular, it should be noted that clause 3 of Standard 1.2.4 applies to meat and meat products.

meat flesh means the skeletal muscle of any slaughtered animal, and any attached -

- (a) animal rind; and
- (b) fat; and
- (c) connective tissue; and
- (d) nerve; and
- (e) blood; and
- (f) blood vessels; and
- (g) skin, in the case of poultry.

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

offal means those parts of the carcass such as blood, brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe, but excludes meat flesh, bone and bone marrow.

processed meat means a meat product containing no less than 300 g/kg meat, where meat either singly or in combination with other ingredients or additives, has undergone a method of processing other than boning, slicing, dicing, mincing or freezing, and includes manufactured meat and cured and/or dried meat flesh in whole cuts or pieces.

sausage means processed 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.

Division 2 - Compositional requirements

2 Limit on fluid loss from thawed poultry

Frozen poultry when thawed must yield no more than 60g/kg of fluid as determined by the method prescribed in the Schedule.

3 Composition of sausage

Sausage must contain -

- (a) no less than 500g/kg of fat free meat flesh; and
- (b) the proportion of fat in sausage must be no more than 500g/kg of the fat free meat flesh content.

Division 3 - Information Requirements

4 Declaration of the presence of offal in food

(1) The presence of brain, heart, kidney, liver, tongue or tripe in a food, must be declared in accordance with subclause 4(3), either by the -

- (a) class name offal; or
- (b) specific type of offal.

(2) Subject to subclause (3), offal other than those specified in subclause (1) is prohibited to be present in food.

(3) Offal, otherwise prohibited in this Standard to be present in food, is not prohibited if the specific name of the offal present in the food -

- (a) is declared on the label; or
- (b) where the food is not required to bear a label, is otherwise declared to the purchaser.

5 Mandatory fat declaration where a reference is made to the fat content of minced meat

Where express or implied reference is made in relation to the fat content of minced meat, the maximum proportion of fat in the minced meat, expressed in g/100g, must be -

- (a) declared on the label on package of the food; or
- (b) where the food is not required to bear a label -

- (i) displayed on or in connection with the display of the food; or
- (ii) provided to the purchaser upon request.

6 Information required in relation to raw meat joined or formed into the semblance of a cut of meat

Where raw meat which has been formed or joined in the semblance of a cut of meat using a binding system without the application of heat, whether coated or not, a declaration that the meat is either formed or joined, in conjunction with cooking instructions indicating how the microbiological safety of the product can be achieved –

- (a) must be included in the label; or
- (b) if the food is not required to be labelled, must be provided to the purchaser.

7 Inspection brands

- (1) Colourings permitted in Standard 1.3.1 may be applied to the outer surface of meat as a brand for the purposes of inspection or identification.
- (2) The presence of colourings applied to the outer surface of meat as a brand for the purposes of inspection or identification in accordance with subclause (1), is not required to be declared on the label on a package containing such a food.

8 Labelling of fermented comminuted processed meat

- (1) The following names are prescribed for fermented comminuted processed meat -
 - (a) in the case of fermented comminuted processed meat which has not been heat treated or cooked -
'fermented processed meat - not heat treated'; and
 - (b) in the case of fermented comminuted processed meat which has been heat treated -
'fermented processed meat - heat treated'; and
 - (c) in the case of fermented comminuted processed meat which has been cooked -
'fermented processed meat - cooked'.
- (2) If the label on a package containing fermented comminuted processed meat has a trade name, that trade name must have in association therewith, the following word or words-
 - (a) in the case of fermented comminuted processed meat which has not been heat treated or cooked -
'fermented';
 - (b) in the case of fermented comminuted processed meat which has been heat treated -
'fermented heat treated'; and
 - (c) in the case of fermented comminuted processed meat which has been cooked -
'fermented cooked'.

(3) Except as specified in subclause (1) and subclause (2), the label on a package of fermented comminuted processed meat must not refer to any heating process, unless the heating process is a cooking instruction for the consumer.

9 Labelling of fermented comminuted manufactured meat

(1) The following names are prescribed for fermented comminuted manufactured meat -

- (a) in the case of fermented comminuted manufactured meat which has not been heat treated or cooked -
'fermented manufactured meat - not heat treated'; and
- (b) in the case of fermented comminuted manufactured meat which has been heat treated -
'fermented manufactured meat - heat treated'; and
- (c) in the case of fermented comminuted manufactured meat which has been cooked -
'fermented manufactured meat - cooked'.

(2) If the label on a package containing fermented comminuted manufactured meat has a trade name, that trade name must have in association therewith, the following word or words -

- (a) in the case of fermented comminuted manufactured meat which has not been heat treated or cooked -
'fermented'; and
- (b) in the case of fermented comminuted manufactured meat which has been heat treated -
'fermented heat treated'; and
- (c) in the case of fermented comminuted manufactured meat which has been cooked -
'fermented cooked'.

(3) Except as specified in subclause (1) and subclause (2), the label on a package of a fermented comminuted manufactured meat must not refer to any heating process.

Editorial note:

Subclause 8(3) and subclause 9(3) prevent the use of word 'pasteurised' or any word of similar meaning on the label of a fermented comminuted processed meat product or a fermented comminuted manufactured meat product.

10 Unpackaged fermented comminuted manufactured meat and fermented comminuted processed meat products

Where a fermented comminuted manufactured meat or a fermented comminuted processed meat product is offered for sale other than in a package, the prescribed name of the food must be displayed in connection with the food, provided that in the case of -

- (a) fermented comminuted manufactured meat which has not been heat treated or cooked; and

- (b) fermented comminuted processed meat product which has not been heat treated or cooked;

the words 'not heat treated' may be omitted.

11 Meat and meat products must be derived from cattle free of bovine spongiform encephalopathy

(1) Subject to subclause (2), bovine meat and food ingredients derived from bovines must be derived from animals free from bovine spongiform encephalopathy.

(2) Subclause (1) does not apply to -

- (a) collagen from bovine skins and hides (including sausage casings produced from this type of collagen); and
- (b) bovine fats and bovine tallows; and
- (c) gelatine sourced from bovines; and
- (d) milk and other dairy products sourced from bovines.

Editorial note:

Clause 11 applies exclusively for Australian purposes. Bovine products imported for sale in New Zealand are regulated by the New Zealand Food Standards.

SCHEDULE

Determination of fluid in a package of frozen poultry carcass

Take a double plastic bag of suitable size (approximately 700 mm by 300 mm) and weigh to the nearest gram - called 'A' in the formula.

Place the frozen carcass, still in its wrapping, in the double plastic bag. Without taking the frozen carcass from the double plastic bag, remove its wrapping and any included label. Retain in the double plastic bag any ice formed on the inside of the carcass wrapping or on any included label.

Discard the carcass wrapping and any included label.

Weigh the frozen carcass and the double plastic bag to the nearest half gram - called 'B' in the formula.

Suitably suspend the frozen carcass within the double plastic bag and securely close the neck of the bag around the suspending device. (Sharpened 230mm hooks made from 3mm diameter wire are convenient)

Suspend the frozen carcass and enclosing double plastic bag in an air-space maintained at the temperature of $20 \pm 5^{\circ}\text{C}$ for a period of 14 to 18 hours.

Open the double plastic bag and, without removing the thawed carcass or allowing any fluid to escape, remove and retain any device securing the legs and extract any giblet contained in the carcass.

Drain excess liquid from the giblet pack into the double plastic bag, remove the giblets and suspend them from a wing of the bird by means of a small wire hook. Retain the empty giblet package.

Ensure that all parts of the carcass can drain freely and securely reclose the neck of the double plastic bag.

Weigh the combined empty giblet package and any leg securing device to the nearest gram - called 'C' in the formula.

Drain for a further period of two to four hours. At the end of the period remove the carcass after shaking it to remove any fluid that may be trapped within the bird.

Weigh the double plastic bag and the contents to the nearest gram - called 'D' in the formula.

Where there is no edible oil layer in the double plastic bag:

Use this formula to calculate the proportion of fluid:

$$\text{Proportion of fluid expressed as g/kg} = \frac{D-A}{B-A-C} \times \frac{1000}{1}$$

Where there is an edible oil layer in the double plastic bag -

Carefully pour the contents of the double plastic bag into a centrifuge tube of suitable volume (approximately 250 mL).

Weigh the centrifuge tube and its contents to the nearest gram - called 'E' in the formula.

After centrifugation at 1000 g for 5-10 minutes, remove the edible oil layer with the aid of a pasteur pipette.

Re-weigh the centrifuge tube and its contents to the nearest gram - called 'F' in the formula.

Use this formula to calculate the proportion of fluid -

$$\text{Proportion of fluid expressed as g/kg} = \frac{D-A-(E-F)}{B-A-C} \times \frac{1000}{1}$$

STANDARD 2.2.2

EGG AND EGG PRODUCTS

Purpose

This Standard provides definitions for egg and egg products. Processing requirements for egg products and requirements relating to the sale of cracked eggs are included in this Standard and Standard 1.6.2.

Table of Provisions

- | | |
|---|----------------------------|
| 1 | Interpretation |
| 2 | Processing of egg products |
| 3 | Sale of cracked eggs |

Clauses

1 Interpretation

In this Code –

egg means the reproductive body in shells obtained from any avian species, the shell being free from visible cracks, faecal matter, soil or other foreign matter.

egg products means the content of egg, as part or whole, in liquid, frozen or dried form.

visible cracks includes cracks visible by candling.

2 Processing of egg products

(1) Subject to subclause (2), egg products must be pasteurised or undergo an equivalent treatment so that the egg product meets the microbiological criteria specified in Standard 1.6.1.

(2) Subclause (1) does not apply to the non-retail sale of egg products used in a food which is pasteurised or undergoes an equivalent treatment so that the egg product used in the food meets the microbiological criteria specified in Standard 1.6.1.

3 Sale of cracked eggs

(1) Cracked eggs must not be made available for retail sale or for catering purposes.

(2) Cracked eggs sold for non-retail must be pasteurised or have undergone an equivalent treatment so that the egg product meets the microbiological criteria specified in Standard 1.6.1

Editorial Note:

Standard 1.2.3 requires unpasteurised egg and egg products to be labelled with an advisory statement that the product is unpasteurised.

STANDARD 2.2.3

FISH AND FISH PRODUCTS

Purpose

This Standard defines the term ‘fish’ and provides a compositional standard specific to histamine in fish and fish products. This Standard also requires the provision of certain cooking instructions for raw fish which has been joined using a binding system without the application of heat.

Table of Provisions

- 1 Interpretation
- 2 Composition
- 3 Labelling etc of formed or joined raw fish

Clauses

- 1 Interpretation

In this Code -

fish means any of the cold-blooded aquatic vertebrates and aquatic invertebrates including shellfish, but does not include amphibians and reptiles.

Editorial note:

This Standard does not define specific names for fish.

In Australia, guidance on the specific naming of fish may be found in the *Australian Seafood Handbook 1999*.

In New Zealand, guidance may be found in the following publications:

- (1) the *Authorised Fish Names Circular* (1995) issued by the New Zealand Fishing Industry Agreed Implementation Standards pursuant to Regulation 19 of the Fish Export Processing Regulations 1995; and
- (2) the Commerce Commission’s booklet titled *Food Labelling, Promotion and Marketing - A Guide for Manufacturers, Importers and Retailers* (1998).

2 Composition

The level of histamine in fish or fish products must not exceed 200mg/kg.

3 Labelling etc of formed or joined fish

Where raw fish 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, a declaration that the fish is either formed or joined, in conjunction with cooking instructions indicating how the microbiological safety of the product can be achieved –

- (a) must be included on the label on the package of the fish; or
- (b) if the food is not required to be labelled, must be provided to the purchaser.

Editorial Note:

Circumstances in which food is not required to be labelled are set out in Standard 1.2.1.

The Codex Alimentarius Standards for fish provide histamine levels as indicators for -

1. Decomposition; and
2. Hygiene and handling.

For decomposition, the relevant Standards state -

‘The products shall not contain more than 10mg/100g of histamine based on the average of the sample unit tested. This applies only to species of *Clupeidae*, *Scrombridae*, *Scrombresocidae*, *Pomatomidae* and *Coryphaenidae* families.’

For hygiene and handling, the relevant Standards state -

‘No sample unit shall contain histamine that exceeds 20mg per 100g . This applies only to species of the families Scrombridae, Clupeidae, Coryphaenidae, Scrombresocidae and Pomatomidae .’

These Codex Standards cover -

- (a) quick frozen fish fillets;
- (b) quick frozen blocks of fish fillet, minced fish flesh and mixtures of fillets and minced fish flesh;
- (c) eviscerated and uneviscerated quick frozen finfish;
- (d) quick frozen fish sticks (fish fingers), fish portions and fish fillets - breaded or battered;
- (e) canned sardines and sardine type products; and
- (f) canned tuna and bonito.

Food Standards Code

Part 2.3 - Fruits and Vegetables

Standard 2.3.1 Fruit and Vegetables

Standard 2.3.2 Jam and Related Products

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STANDARD 2.3.1

FRUIT AND VEGETABLES

Purpose

This Standard provides specific definitions for fruit and vegetables, which include nuts, spices, herbs, fungi, legumes and seeds based on processing categories in Standard 1.3.1 for the purpose of providing specific additive permissions.

Table of Provisions

- 1 Interpretation
- 2 Composition

Clauses

- 1 Interpretation

In this Code -

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

peeled and/or cut fruit and vegetables means fruit and vegetables that are peeled and/or cut, whether or not they have been surface treated.

surface treated fruit and vegetables means fruit and vegetables harvested, washed and treated with permitted processing aids and food additives.

2 Composition

Fruit and vegetables in brine, oil, vinegar or water, other than commercially canned fruit and vegetables, must not have a pH greater than 4.6.

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STANDARD 2.3.2

JAM AND RELATED PRODUCTS

Purpose

This Standard defines jam and marmalade and includes compositional requirements for the manufacture of those products.

Table of Provisions

- | | |
|---|--------------------|
| 1 | Interpretation |
| 2 | Composition of jam |

Clauses

1 Interpretation

In this Code -

jam means the product prepared by processing one or more of the following –

- (a) fruit; and
- (b) sugars or honey; and
- (c) fruit juice; and
- (d) concentrated fruit juice; and
- (e) water extracts of fruit;

and includes conserve, but excludes marmalade.

2 Composition of jam

- (1) Each kilogram of jam must be made from no less than 400 grams of the fruit or fruits named in the label.
- (2) Jam must contain no less than 650 g/kg of water-soluble solids.

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Food Standards Code

Part 2.4 - Edible Oils

Standard 2.4.1 Edible Oils

Standard 2.4.2 Edible Oil Spreads

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STANDARD 2.4.1

EDIBLE OILS

Purpose

This Standard contains specific labelling and composition requirements for edible oils.

Table of Provisions

- 1 Interpretation
- 2 Composition
- 3 Process declaration

Clauses

1 Interpretation

In this Code -

edible oils mean the triglycerides of fatty acids of plant or animal origin.

Editorial note:

All edible fats are included in the definition of edible oils. 'Plant' includes aquatic plants and 'animal' includes aquatic animals.

This Standard does not define specific names for edible oils.

Guidance on the specific naming of oils may be found in Codex Alimentarius 1983 Volume 8 - *Fats, Oils and Related Products* and the *Agreement to Monitor Olive Oils and Olive Pomace Oils in Australia* issued by the Australian Olive Oil Association.

2 Composition

Edible oils may contain incidental amounts of free fatty acids, unsaponifiable constituents and other lipids.

Editorial note:

'Other lipids' include naturally occurring gums, waxes and phosphatides.

3 Process declaration

Where the specific name of an oil is used, the label on the package containing that oil must include a statement that describes the nature of any process which has been used to alter the fatty acid composition of the edible oil.

Editorial note:

For example, hydrogenation is a process used to alter the fatty acid composition of fatty acids in an edible oil.

STANDARD 2.4.2

EDIBLE OIL SPREADS

Purpose

This Standard defines edible oil spreads and margarine and sets compositional requirements for these products. Butter is standardised in Standard 2.5.5.

Table of Provisions

- 1 Interpretation
- 2 Composition of edible oil spreads and margarine

Clauses

1 Interpretation

In this Code -

edible oil spreads means a spreadable food composed of edible oils and water in the form of an emulsion of the type water-in-oil.

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

2 Composition of edible oil spreads and margarine

- (1) Edible oil spreads and margarine may contain -
 - (a) water; and
 - (b) edible proteins; and
 - (c) salt; and
 - (d) lactic acid producing micro-organisms; and
 - (e) flavour producing micro-organisms; and
 - (f) milk products; and
 - (g) no more than 137 g/kg of phytosterol esters.
- (2) Subclause (3) does not apply to table edible oil spreads and table margarine produced in, or imported into, New Zealand.
- (3) Table edible oil spreads and table margarine, must contain no less than 55 µg/kg of vitamin D.

Editorial note:

Subclauses (2) and (3) of clause 2 in this Standard will be reviewed prior to the *Australia New Zealand Food Standards Code* becoming the sole *Food Standards Code* in Australia and New Zealand.

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Food Standards Code
Part 2.5 - Dairy Products

- Standard 2.5.1 Milk
- Standard 2.5.2 Cream
- Standard 2.5.3 Fermented Milk Products
- Standard 2.5.4 Cheese
- Standard 2.5.5 Butter
- Standard 2.5.6 Ice Cream
- Standard 2.5.7 Dried Milks, Evaporated Milks and Condensed Milks

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STANDARD 2.5.1

MILK

Purpose

This Standard defines milk and skim milk and sets compositional requirements for these products. Processing requirements for milk are contained in Standard 1.6.2. Subclause 4(2) of this Standard does not apply to milk produced in New Zealand.

Table of Provisions

- 1 Interpretation
- 2 Composition of cow's milk
- 3 Composition of skim milk
- 4 Milk to be processed

Clauses

1 Interpretation

In this Code -

milk means the mammary secretion of milking animals, obtained from one or more milkings for consumption as liquid milk or for further processing but excludes colostrum.

skim milk means milk from which milkfat has been removed.

2 Composition of cow's milk

(1) Subject to subclause (2), packaged cow's milk for retail sale must contain each of the components listed in column 1 of the Table to this subclause in the corresponding proportion specified in column 2.

Table to subclause 2(1)

| Column 1 | Column 2 |
|-------------------------------------|-----------------|
| milkfat | minimum 32 g/kg |
| protein (measured as crude protein) | minimum 30 g/kg |

(2) Packaged cow's milk for retail sale may be adjusted to comply with the compositional requirements in the Table to subclause (1) by the addition of and/or withdrawal of milk components, provided the adjustment does not alter the whey protein to casein ratio of the milk being adjusted.

3 Composition of skim milk

(1) Skim milk must contain each of the components listed in column 1 of the Table to this subclause in the corresponding proportion specified in column 2.

Table to subclause 3(1)

| Column 1 | Column 2 |
|-------------------------------------|------------------|
| milkfat | maximum 1.5 g/kg |
| protein (measured as crude protein) | minimum 30 g/kg |

(2) The protein requirements specified in the Table to subclause (1) apply exclusively to skim milk derived from cow's milk.

4 Milk to be processed

(1) Subclause 4(2) does not apply to milk produced in New Zealand.

(2) Milk must be processed according to Standard 1.6.2 of this Code.

(3) Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

STANDARD 2.5.2

CREAM

Purpose

This Standard defines cream and sets a compositional requirement for this product. Processing requirements for cream are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of cream
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code -

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk, which can be obtained by separation from milk.

2 Composition of cream

- (1) Subject to subclause (2), cream must contain no less than 350 g/kg of milk fat.
- (2) The final composition of cream obtained by the separation from milk may be adjusted by the addition of milk or products obtained from milk.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

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STANDARD 2.5.3

FERMENTED MILK PRODUCTS

Purpose

This Standard defines and sets compositional requirements for fermented milk, including yoghurt. Processing requirements for fermented milk are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of fermented milk, including yoghurt
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code -

fermented milk means a milk product obtained by fermentation of milk and/or products derived from milk, where the fermentation involves the action of micro-organisms 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 micro-organisms.

2 Composition of fermented milk, including yoghurt

- (1) Fermented milk may contain other foods.
- (2) Micro-organisms used in the fermentation of fermented milk must remain viable in the product.
- (3) Fermented milk and the fermented milk portion of a food containing fermented milk must contain each component or parameter listed in Column 1 in the corresponding proportion specified in Column 2 of the Table to this subclause.

Table to subclause 2(3)

| Column 1 | Column 2 |
|---------------------------------------|-------------------------|
| Component or parameter | Proportion |
| protein (measured as crude protein) | minimum 30 g/kg |
| pH | maximum 4.5 |
| microorganisms from the added culture | minimum 1 000 000 cfu/g |

(4) The protein requirements in the Table to subclause 2(3) apply exclusively to fermented milk made from cow's milk.

Editorial note:

Reference to micro-organisms in the Table to subclause 2(3) means the combined total of micro-organisms present in the food.

'cfu/g' means colony forming units per gram.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

STANDARD 2.5.4

CHEESE

Purpose

This Standard defines cheese and sets compositional requirements for that product. The Standard also defines processed cheese. Processing requirements for cheese are contained in Standard 1.6.2.

Table of Provisions

- | | |
|---|---|
| 1 | Interpretation |
| 2 | Composition of cheese |
| 3 | Processing of milk and milk products used to produce Gruyere, Sbrinz or Emmental cheese |
| 4 | Processing of milk and milk products in New Zealand |

Clauses

1 Interpretation

In this Code -

cheese means the ripened or unripened solid or semi-solid milk product which may be coated and is obtained by one or both of the following processes -

- (a) coagulating wholly or partly milk, and/or materials obtained from milk, through the action of rennet or other suitable coagulating agents, partially draining the whey which results from such coagulation; or
- (b) processing techniques involving concentration or coagulation of milk and/or materials obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in paragraph (a).

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 Composition of cheese

Cheese may contain –

- (a) water; and
- (b) lactic acid producing micro-organisms; and
- (c) flavour producing micro-organisms; and
- (d) gelatine; and
- (e) starch; and

- (f) vinegar; and
- (g) salt.

3 Processing of milk and milk products used to produce Gruyere, Sbrinz or Emmental cheese

Milk and milk products used to manufacture cheese or cheese products specified in Column 1 of the Table to this clause must be produced and processed using a method that -

- (a) ensures that the cheese produced achieves an equivalent level of safety protection as cheese prepared from milk or milk products that have been heat treated in accordance with paragraph (2)(a) in Standard 1.6.2; and
- (b) is set out in the legislation or documentation listed in Column 2 of the Table to this paragraph.

Table to clause 3

| Column 1 | Column 2 documentation |
|--|---|
| Milk and milk products | Legislation or |
| Milk and milk products used to produce Gruyere, Sbrinz or Emmental cheese only | The <u>Ordinance on Quality Assurance in the Dairy Industry</u> of the Swiss Federal Council of 18 October 1995 |

Editorial note

(1) From raw material production to the point of consumption, the milk, milk products and products containing milk or milk products should be subject to a combination of control measures, which may include, for example, pasteurisation, and these should be shown to achieve the appropriate level of public health protection.

(2) Legislation or documentation will only be listed in the Table to clause 3 if it incorporates or provides for methods which provide a level of safety protection equivalent to that provided by a process that includes treatment of the milk or milk product in accordance with paragraph 3(a), and has adequate hazard identification and process controls.

4 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

STANDARD 2.5.5

BUTTER

Purpose

This Standard defines the term ‘butter’ and sets compositional requirements for the product. Processing requirements for butter are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of butter
- 3 Processing of milk and milk products in New Zealand

Clauses

- 1 Interpretation

In this Code -

butter means a product derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil.

2 Composition of butter

- (1) Butter must contain no less than 80.0% m/m milkfat.
- (2) Butter may contain -
 - (a) water; and
 - (b) salt; and
 - (c) lactic acid producing micro-organisms; and
 - (d) flavour producing micro-organisms.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

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STANDARD 2.5.6

ICE CREAM

Purpose

This Standard defines the term ‘ice cream’ and contains a specific compositional requirement for the product. Processing requirements for ice cream are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code –

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

2 Composition

Ice cream must contain no less than –

- (a) 100 g/kg of milk fat; and
- (b) 168 g/litre of food solids.

Editorial note:

Standard 1.2.4 requires that where animal fats other than dairy fat are added to ice cream, the specific source of the animal fat must be declared in the ingredient list.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

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STANDARD 2.5.7

DRIED MILKS, EVAPORATED MILKS AND CONDENSED MILKS

Purpose

This Standard contains specific compositional requirements for dried milks, evaporated milks and condensed milks. Processing requirements for dried, evaporated and condensed milk are contained in Standard 1.6.2.

Table of Provisions

| | |
|---|--|
| 1 | Interpretation |
| 2 | Composition of dried, evaporated and condensed milks |
| 3 | Permitted ingredients |
| 4 | Processing of milk and milk products in New Zealand |

Schedule Component requirements for milk products

Clauses

1 Interpretation

In this Code -

components of milk products mean the components of the specified milk products listed in column 1 of the Schedule to this Standard in unbolded type.

condensed milks mean either, milk products obtained by the partial removal of water from milk with the addition of sugars, or milk products of the same composition obtained by any other process.

dried milks mean powdered milk products obtained by the partial removal of water from milk.

evaporated milks mean either, milk products obtained by the partial removal of water from milk by heat or milk products of the same composition obtained by any other process.

2 Composition of dried, evaporated and condensed milks

(1) The fat and/or protein content of the milk used to make dried milks, evaporated milks or condensed milks, may be adjusted to comply with the compositional requirements set out in this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

(2) Dried milks, evaporated milks and condensed milks must contain no less than 34% m/m milk protein in milk solids-non-fat.

(3) In addition to the general compositional requirements of this Standard, the milk products listed in bold type in Column 1 of the Schedule, when made from cow's milk, must contain the components in the corresponding proportions listed in Column 2 of the Schedule.

3 Permitted ingredients

(1) Evaporated milks may contain -

- (a) salt; and
- (b) water.

(2) Condensed milks may contain -

- (a) salt; and
- (b) water; and
- (c) sugars.

4 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this *Food Standards Code*.

SCHEDULE

| Column 1 | Column 2 |
|-------------------------------|------------------|
| Dried whole milks | |
| Milkfat | Minimum 26% m/m |
| Water | Maximum 5% m/m |
| Dried skim milks | |
| Milkfat | Maximum 1.5% m/m |
| Water | Maximum 5% m/m |
| Condensed whole milks | |
| Milkfat | Minimum 8% m/m |
| Milk solids | Minimum 28% m/m |
| Condensed skim milks | |
| Milkfat | Maximum 1% m/m |
| Milk solids | Minimum 24% m/m |
| Evaporated whole milks | |
| Milkfat | Minimum 7.5% m/m |
| Milk solids | Minimum 25% m/m |
| Evaporated skim milks | |
| Milkfat | Maximum 1% m/m |
| Milk solids | Minimum 20% m/m |

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Food Standards Code

Part 2.6 - Non-alcoholic Beverages

Standard 2.6.1 Fruit Juice and Vegetable Juice

Standard 2.6.2 Non-Alcoholic Beverages and Brewed Soft Drinks

Standard 2.6.3 Kava

Standard 2.6.4 Formulated Caffeinated Beverages

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STANDARD 2.6.1

FRUIT JUICE AND VEGETABLE JUICE

Purpose

This Standard defines fruit and vegetable juice, sets certain compositional permissions for the product and specifies labelling requirements for juice blends.

Table of Provisions

- | | |
|---|--------------------------|
| 1 | Interpretation |
| 2 | Composition |
| 3 | Labelling of juice blend |

Clauses

1 Interpretation

In this Code -

fruit juice or vegetable juice means the liquid portion, with or without pulp, obtained from –

- (a) fruit or vegetables respectively; and
- (b) in the case of citrus fruit, other than lime, the endocarp only of the fruit;

and includes products that have been concentrated and later reconstituted with water to a concentration consistent with that of the undiluted juice from which it was made.

juice blend means juice made from a blend of more than one juice.

2 Composition

Fruit juice or vegetable juice may have added to it any of the following foods –

- (a) for vegetable juice, sugars;
- (b) for fruit juice, no more than 40 g/kg of sugars; and
- (c) salt; and
- (d) herbs and spices.

3 Labelling of juice blend

(1) Subject to subclause (2), the label on a package of juice blend must include –

- (a) the names of each juice present in the blend; and
- (b) the percentage by volume of each juice present in the blend.

(2) Subclause (1) does not apply to orange juice which contains no more than ten % in total of -

- (a) mandarin juice; or
- (b) tangelo juice;

or both.

Editorial note:

General labelling requirements for food are contained in Part 1.2 of this Code.

Additive permissions for fruit juice and vegetable juice are contained in Standard 1.3.1.

Permissions for the use of processing aids in the production of fruit juice and vegetable juice are contained in Standard 1.3.3.

STANDARD 2.6.2

NON-ALCOHOLIC BEVERAGES AND BREWED SOFT DRINKS

Purpose

This Standard deals with packaged waters and water-based beverages which contain food additives and in certain cases, nutritive substances. The Standard defines a number of products and sets certain compositional requirements for packaged water, electrolyte drinks and brewed soft drinks. Labelling requirements specific to electrolyte drinks are included in this Standard. This Standard also prohibits the labelling or presentation of non-alcoholic beverages in such a way as to suggest the product is an alcoholic beverage.

Table of Provisions

- 1 Interpretation
- 2 Composition of packaged water
- 3 Composition of brewed soft drink
- 4 Composition of fruit drinks
- 5 Non-alcoholic beverages not to be labelled/presented as alcoholic beverages
- 6 Composition of electrolyte drinks and electrolyte drink bases
- 7 Labelling of electrolyte drinks and electrolyte drink bases
- 8 Claims in relation to the tonicity of electrolyte drinks

Clauses

1 Interpretation

In this Code –

brewed soft drink means the product prepared by a fermentation process from water with fruit and/or vegetable extractives or fruit and/or vegetable infusions, and sugar.

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.

fruit drink means a product prepared from one or more of the following -

- (a) fruit juice; and
- (b) fruit purée; and
- (c) concentrated fruit juice; and
- (d) concentrated fruit puree; and
- (e) comminuted fruit; and
- (f) orange peel extract; and
- (g) water; and

- (h) mineral water; and
- (i) mineralised water.

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 means -

- (a) packaged water; or
- (b) a water-based beverage which may or may not contain other foods, except for alcoholic beverages; or
- (c) electrolyte drinks.

2 Composition of packaged water

- (1) Water presented in packaged form may or may not contain added carbon dioxide.
- (2) Water presented in packaged form must not contain the substances listed in column 1 of the Table in greater corresponding proportion than that specified in column 2 of the Table to this subclause.

Table to subclause (2)2

| Column 1 | Column 2 mg/L |
|----------------|---|
| Arsenic | 0.05 |
| Barium | 1.0 |
| Borate | 30 (calculated as H ₃ BO ₃) |
| Cadmium | 0.01 |
| Chromium VI | 0.05 |
| Copper | 1.0 |
| Cyanide | 0.01 (calculated as CN ⁻) |
| Fluoride | 2.0 (calculated as F ⁻) |
| Lead | 0.05 |
| Manganese | 2.0 |
| Mercury | 0.001 |
| Nitrate | 45 (calculated as NO ₃ ⁻) |
| Nitrite | 0.005 (calculated as NO ₂ ⁻) |
| Organic matter | 3.0 (KMnO ₃ digested as O ₂) |
| Selenium | 0.01 |
| Sulphide | 0.05 (calculated as H ₂ S) |
| Zinc | 5.0 |

3 Composition of brewed soft drink

Brewed soft drink must contain no more than 1.15% alcohol/volume.

4 Composition of fruit drinks

Fruit drinks must contain no less than 50 mL/L of fruit, except in the case of passionfruit drink which must contain no less than 35 mL/L of passionfruit, prepared from any of the sources specified in the definition for fruit drink in paragraphs 1(a) to (f).

5 Non alcoholic beverages not to be labelled/presented as alcoholic beverages

Non alcoholic beverages 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.

6 Composition of electrolyte drinks and electrolyte drink bases

(1) An electrolyte drink, or an electrolyte drink base when made up, must contain no less than 10 mmol/L of sodium.

(2) An electrolyte, or an electrolyte drink base when made up according to directions, must contain –

(a) no less than 50 g/L and no more than 100 g/L total -

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

(b) no more than 50 g/L fructose.

(3) An electrolyte drink, or an electrolyte drink base when made up, may contain:

- (a) calcium phosphates; and
- (b) potassium phosphates; and
- (c) calcium citrates; and
- (d) potassium citrates; and
- (e) sodium citrates; and
- (f) potassium carbonates, including potassium bicarbonate; and
- (g) potassium chloride; and
- (h) calcium chloride; and
- (i) sodium chloride; and
- (j) calcium lactate; and
- (k) magnesium lactate; and
- (l) magnesium sulphate.

7 Labelling of electrolyte drinks and electrolyte drink bases

The label on a package of electrolyte drink or electrolyte drink base, must include a declaration, as ready to drink -

(a) the average per 100 mL -

- (i) energy value; and
 - (ii) total carbohydrate present, including each type of monosaccharide and disaccharide; and
 - (iii) milligrams and millimoles of the added minerals and electrolytes; and
- (b) the recommended volume and frequency of use.

Editorial note:

When determining the values to be included in the declaration in this clause, it should be done so on the basis that the water added to the electrolyte drink base, to make up the electrolyte drink does not contribute to the declared values.

8 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 milliOsmol/L.
- (2) Where a claim is made that an electrolyte drink is isotonic, hypertonic or hypotonic, the osmolality of the electrolyte drink as measured in milliOsmol/L must be declared on the label of the package.
- (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.

Editorial note:

A claim that an electrolyte drink is isotonic is not considered a nutrition claim for the purposes of Standard 1.2.8 of this Code.

For New Zealand purposes, if a claim is made on a product under subclause 7(3), the claim would contravene the New Zealand Medicines Act, unless the claim has been approved by the Minister.

STANDARD 2.6.3

KAVA

Purpose

This Standard, in conjunction with the *National Code of Management on the Restriction of the Sale and Advertising of Kava* (the National Code of Kava Management), regulates the sale and distribution of kava in Australia.

While Commonwealth, State and Territory Governments recognise the cultural importance of kava to the Australian South Pacific community, this Standard and the National Code of Kava Management seek to minimise the detrimental effects associated with kava abuse.

In New Zealand this Standard regulates the labelling of sale of kava, and prohibits the addition of kava to foods other than those that comply with New Zealand *Dietary Supplements Regulations (1985)*. The National Code of Kava Management is not in operation in New Zealand.

Table of Provisions

- 1 Interpretation
- 2 Prohibition
- 3 Labelling

1 Interpretation

In this Standard -

kava means the plant, or a derivative of the plant, *Piper methysticum*, whether or not mixed with water.

2 Prohibition

Kava must not be used as an ingredient in foods other than those products regulated under the *Dietary Supplements Regulations (1985)* in New Zealand as in force on 1 January 2000.

3 Labelling

(1) There shall be written in the label on or attached to a package containing kava, the following statements-

- (a) 'Use in moderation'; and
- (b) 'May cause drowsiness'; and
- (c) 'The sale and distribution of kava in Australia is subject to the National Code of Kava Management'.

(2) Where kava is offered for sale other than in a package, there must be displayed in connection with the food, the statements that would, if the kava were packaged, be required by subclause (1) to be included in the label on or attached to the package.

Editorial note:

This Standard will be reviewed prior to the *Australia New Zealand Food Standards Code* becoming the sole *Food Standards Code* in Australia and New Zealand.

Standard 2.6.4

Formulated Caffeinated Beverages

Purpose

The purpose of this Standard is to regulate non-alcoholic water-based flavoured formulated caffeinated beverages that are manufactured for the purpose of enhancing mental performance.

Table of Provisions

- 1 Interpretation
- 2 Composition
- 3 Labelling

1 Interpretation

In this Standard –

caffeine means all caffeine present from whatever source in a formulated caffeinated beverage.

formulated caffeinated beverage means a non-alcoholic water-based flavoured beverage which contains caffeine and may contain carbohydrates, amino acids, vitamins and other substances, including other foods, for the purpose of enhancing mental performance.

one day quantity in relation to formulated caffeinated beverage, means the maximum amount of that food that should be consumed in one day in accordance with the directions specified in the label.

2 Composition

- (1) A formulated caffeinated beverage must contain no less than 145 mg/L and no more than 320 mg/L of caffeine.

Editorial note:

Standard 1.3.1 (Item 14.1.3 of Schedule 1) regulates food additives for the purposes of this Standard.

The addition of caffeine to formulated caffeinated beverages goes beyond a technological function under Standard 1.3.1 and, therefore, the permission for the addition of caffeine is located in this Standard rather than in Standard 1.3.1.

(2) A formulated caffeinated beverage may contain the substances listed in column 1 of the Table to this subclause, provided the amount of that substance present in the food is no more than the amount specified in relation to that substance in column 2 of the Table.

Table to subclause 2(2)

| Column 1 | Column 2 |
|-------------------------|--|
| Substance | Maximum amount per one-day quantity |
| Thiamin | 40 mg |
| Riboflavin | 20 mg |
| Niacin | 40 mg |
| Vitamin B ₆ | 10 mg |
| Vitamin B ₁₂ | 10 µg |
| Pantothenic acid | 10 mg |
| Taurine | 2000 mg |
| Glucuronolactone | 1200 mg |
| Inositol | 100 mg |

(3) A formulated caffeinated beverage must not be mixed with a non-alcoholic beverage as standardised under Standard 2.6.2.

Editorial note:

Other foods such as herbal substances may be added to formulated caffeinated beverages unless this is proscribed elsewhere in the *Food Standards Code*.

Standard 1.4.4 regulates prohibited and restricted plants and fungi, and Standard 1.3.1 regulates food additives.

3 Labelling

(1) The label on a package of formulated caffeinated beverage must include declarations of the average quantities, per serving size and per 100 mL of –

- (a) caffeine, expressed in milligrams; and
- (b) the substances listed in column 1 of the Table to subclause 2(2) expressed in the units included in column 2 of the Table.

(2) The declarations under subclause 3(1) may be adjacent to or follow a nutrition information panel on the label of a package of formulated caffeinated beverage, provided that the declarations are clearly distinguished from the nutrition information required by Standard 1.2.8.

Editorial note:

An example of the placement of the declarations required under subclause 3(1) adjacent to or following a nutrition information panel as permitted under subclause 3(2) is set out below.

| 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 | | |
| - sugars | g | g |
| | 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 |

(3) The label on a package of formulated caffeinated beverage must include advisory statements to the effect that –

- (a) the food contains caffeine; and
- (b) the food is not recommended for –
 - (i) children; and
 - (ii) pregnant or lactating women; and
 - (iii) individuals sensitive to caffeine.

(4) The label on a package of formulated caffeinated beverage that contains one or more of the substances in the Table to subclause 2(2) must include an advisory statement to the effect that -

‘Consume no more than [amount of one-day quantity (as cans, bottles or mL)] per day’.

(5) Where a formulated caffeinated beverage is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the advisory statements under subclauses 3(3) and 3(4) must be -

- (a) displayed on or in connection with the display of the food; or
- (b) provided to the purchaser on request.

Editorial note:

The advised one-day quantity is calculated from the permissions in the Table to subclause 2(2) as it relates to the concentration of substances in the product. The substance that yields the lowest equivalent amount will determine the advised consumption limit.

For example:

| Column 1 | Column 2 | Column 3 | Column 4 |
|-----------------------|----------------------|---|-------------------------------------|
| Product X formulation | Concentration (mg/L) | Maximum permitted one-day quantity (refer to Table to subclause 2(2)) | Equivalent amount of product X (mL) |
| Riboflavin | 30 | 20 | 666 |
| Niacin | 80 | 40 | 500 |
| Pantothenic acid | 15 | 10 | 666 |
| Taurine | 2000 | 2000 | 1000 |

The equivalent amount in Column 4 is calculated as $\frac{\text{Column 3} \times 1000}{\text{Column 2}}$

In this example niacin presents as the most limiting substance, and therefore, the advised consumption limit for product X would be 500 mL. If product X is packaged in 250 mL cans, the advised consumption limit may also be expressed as ‘two cans’ – for example –

‘consume no more than 500 mL per day’ or ‘consume no more than two cans per day’.

(6) A formulated caffeinated beverage is not a ‘claimable food’ in Standard 1.3.2.

(7) The label on a package of formulated caffeinated beverage must not include declarations of the quantities of vitamins present in the food expressed as a proportion or multiple of the -

- (a) Recommended Dietary Intakes; or
- (b) Estimated Safe and Adequate Daily Dietary Intakes;

of that vitamin.

Food Standards Code

Part 2.7 - Alcoholic Beverages

Standard 2.7.1 Labelling of Alcoholic Beverages and Food Containing Alcohol

Standard 2.7.2 Beer

Standard 2.7.3 Fruit Wine and Vegetable Wine

Standard 2.7.4 Wine and Wine Product

Standard 2.7.5 Spirits

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STANDARD 2.7.1

LABELLING OF ALCOHOLIC BEVERAGES AND FOOD CONTAINING ALCOHOL

Purpose

This Standard provides labelling requirements for alcoholic beverages and food containing alcohol.

Table of Provisions

- 1 Interpretation
- 2 Declaration of alcohol by volume
- 3 Standard drink labelling
- 4 Representations of low alcohol
- 5 Representations of 'non-intoxicating'
- 6 Food containing alcohol not to be represented as non-alcoholic

Clauses

1 Interpretation

In this Standard -

standard drink means the amount of a beverage which contains 10 grams of ethanol, measured at 20°C.

2 Declaration of alcohol by volume

- (1) The label on a package of food listed in column 1 of the Table to this subclause must include a statement of the alcohol content in the corresponding form specified in column 2.

Table to subclause 2(1)

| Column 1 | Column 2 |
|---|---|
| Food, including alcoholic beverages, containing more than 1.15 % alcohol by volume | Expressed in mL/100 g or mL/100 mL or X% ALCOHOL BY VOLUME or words and expressions of the same or similar effect |
| Alcoholic beverages containing not more than 1.15 % alcohol by volume Beverages containing no less than 0.5% alcohol by volume | 'CONTAINS NOT MORE THAN X% ALCOHOL BY VOLUME' or words and expressions of the same or similar effect |

(2) The statement required by subclause (1) must, for the foods specified in column 1 of the Table to this subclause, be accurate to within the limits specified in column 2.

Table to subclause 2(2)

| Column 1 | Column 2 |
|---|-----------------|
| Beer, cider and perry | 0.3% alc/vol |
| Spirits, liqueurs, fortified wine, fortified fruit or vegetable wine, and all other alcoholic beverages containing more than 1.15 % alcohol by volume | 0.5% alc/vol |
| 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% alc/vol |

3 Standard drink labelling

(1) Subject to subclause (2), the label on a package of a beverage or a food capable of being consumed as a beverage, which contains more than 0.5 % alcohol by volume, measured at 20°C, must include a statement of the approximate number of standard drinks in the package -

- (a) in the case of packages containing 10 or less standard drinks, accurate to the first decimal place; or
- (b) in the case of packages containing more than 10 standard drinks, accurate to the nearest whole number of standard drinks.

(2) Subclause (1) does not apply to beverages packaged prior to 22 December 2000.

Examples:

For the purposes of subclause 3(1) the following examples are provided.

For a 750 mL bottle of 12.5% wine:

‘CONTAINS APPROXIMATELY 7.4 STANDARD DRINKS’

For a 750 mL bottle of 37% spirit:

‘CONTAINS APPROXIMATELY 22 STANDARD DRINKS’

For a 375 mL can of 4.9% beer:

‘CONTAINS APPROXIMATELY 1.4 STANDARD DRINKS’

4 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.

5 Representations 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.

6 Food containing alcohol not to be represented as non-alcoholic

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.

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STANDARD 2.7.2

BEER

Purpose

This Standard defines the term ‘beer’ and permits the addition of specified foods during its manufacture.

Table of Provisions

- 1 Interpretation
- 2 Addition of other foods during production

Clauses

1 Interpretation

In this Standard-

beer means 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.

a reference to beer includes a reference to ‘ale’, ‘lager’, ‘pilsener’, ‘porter’ and ‘stout’.

2 Addition of other foods during production

The following foods may be added to beer during production -

- (a) cereal products or other sources of carbohydrate; and
- (b) sugar; and
- (c) salt; and
- (d) herbs and spices.

Editorial note:

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 - Food Additives and 1.3.3 - Processing Aids respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

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STANDARD 2.7.3

FRUIT WINE AND VEGETABLE WINE

Purpose

This Standard defines the terms fruit and/or vegetable wine, fruit wine and/or vegetable wine product, mead and associated products, and sets out compositional requirements for those products.

Table of Provisions

- | | |
|---|----------------|
| 1 | Interpretation |
| 2 | Composition |

Clauses

1 Interpretation

In this Standard -

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

fruit wine and/or vegetable wine means the product prepared from the complete or partial fermentation of fruit, vegetable, grains and/or cereals or preparations of those foods, other than that produced solely from grapes.

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

mead means the product prepared from the complete or partial fermentation of honey.

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

2 Composition

Fruit wine, vegetable wine and mead may contain -

- (a) fruit juice and fruit juice products; and
- (b) vegetable juice and vegetable juice products; and
- (c) sugars; and
- (d) honey; and
- (e) spices; and

- (f) alcohol; and
- (g) water.

Editorial note:

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 - Food Additives and 1.3.3 - Processing Aids respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

STANDARD 2.7.4

WINE AND WINE PRODUCT

Purpose

This Standard sets general definitions for wine and wine product and provides permissions for the addition of certain foods during the production of wine. This Standard, however, requires wine produced in Australia to comply with the provisions of Standard P4 of the Australian *Food Standards Code*.

The Australian *Wine and Brandy Corporation Act 1980* and the Regulations made under the Act should also be consulted. The Act and the Regulations contain provisions which, for example, regulate:

- the use of geographical indications for wine, sparkling wine and fortified wine;
- limited derogations from the requirements in this Standard for wine, sparkling wine and fortified wine for export;
- blending rules for wine, sparkling wine and fortified wine; and
- the compositional and other requirements for wine, sparkling wine and fortified wine imported into Australia from countries with which Australia has a wine trading agreement prescribed by the Act.

Editorial Note:

The New Zealand *Geographical Indications Act 1995* applies to appellations in relation to wine. The Act will come into effect when the relevant regulations are adopted.

Table of Provisions

- 1 Interpretation
- 2 Addition of other foods to wine during production
- 3 Wine and wine product produced in Australia

Clauses

1 Interpretation

In this Standard -

wine means the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes.

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

2 Addition of other foods to wine during production

The following foods may be added to wine during production -

- (a) grape juice and grape juice products; and
- (b) sugars; and
- (c) brandy or other spirit; and
- (d) added water, where the water is necessary to incorporate any permitted food additive or processing aid.

3 Wine and wine product produced in Australia

(1) Notwithstanding the provisions of this Standard, wine and wine product produced in Australia must comply with the provisions of Standards P4 and P6 respectively of the *Australian Food Standards Code*.

(2) For the purposes of subclause (1), a reference to brandy or grape spirit in Standard P4 is a reference to those products as standardised in Standard P3 of the *Australian Food Standards Code*.

Editorial Note:

It is anticipated that clause 3 of this Standard will be amended to reflect expected amendments to the *Australian Wine and Brandy Corporation Act 1980*.

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 - Food Additives and 1.3.3 - Processing Aids respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

STANDARD 2.7.5

SPIRITS

Purpose

This Standard defines the words, ‘brandy’, ‘liqueur’ and ‘spirit’, and provides compositional permissions for spirits and brandy, and permissions for the addition of certain foods to brandy during its production.

The Standard also protects geographical indications which represent a given quality, reputation or other characteristic of the product which is essentially attributable to its geographical origin. This protection implements Article 23 of the World Trade Organization Agreement on Trade and Related Aspects of Intellectual Property Rights (‘TRIPs’).

Table of Provisions

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|---|---|
| 1 | Interpretation |
| 2 | Composition of spirit and brandy |
| 3 | Addition of other foods to brandy during production |
| 4 | Geographical indications |

Clauses

1 Interpretation

In this Standard -

brandy means a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product.

liqueur means a spirit flavoured or mixed with other foods.

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.

spirit means a potable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, which, unless otherwise required by this Standard, contains at least 37% alcohol by volume, 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.

2 Composition of spirit and brandy

Spirit and brandy may contain -

- (a) water; and
- (b) sugars; and
- (c) honey; and
- (d) spices.

3 Addition of other foods to brandy during production

During the production of brandy the following foods may be added -

- (a) grape juice; and
- (b) grape juice concentrates; and
- (c) wine; and
- (d) prune juice.

4 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 in Australia or New Zealand, 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 country, region or locality indicated by that geographical indication; or
- (b) if any other distinctive quality or characteristic of the spirit is altered in a manner that would mislead or deceive the public as to the nature of the product identified by the geographical indication.

Editorial note:

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 - Food Additives and 1.3.3 - Processing Aids respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

Food Standards Code

Part 2.8 - Sugars and Honey

Standard 2.8.1 Sugars

Standard 2.8.2 Honey

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STANDARD 2.8.1

SUGARS

Purpose

This Standard provides specific definitions for sugar and related products. The Standard also sets a compositional requirement for white sugar.

Standard 2.8.2 prescribes standards for honey, and Standard 1.3.1 regulates intense sweeteners.

Table of Provisions

- | | |
|---|----------------------------|
| 1 | Interpretation |
| 2 | Reference to 'sugar' |
| 3 | Composition of white sugar |

Clauses

1 Interpretation

In this Code -

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

sugars means -

- (a) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose; or
- (b) starch hydrolysate; or
- (c) glucose syrups, maltodextrin and similar products; or
- (d) products derived at a sugar refinery, including brown sugar and molasses; or
- (e) icing sugar; or
- (f) invert sugar; or
- (g) fruit sugar syrup;

derived from any source, but does not include -

- (h) malt or malt extracts; or
- (i) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup or lactitol.

white sugar means purified crystallised sucrose.

2 Reference to ‘sugar’

A reference to ‘sugar’ elsewhere in this Code is, unless otherwise expressly stated, a reference to –

- (a) white sugar; or
- (b) caster sugar; or
- (c) icing sugar; or
- (d) loaf sugar; or
- (e) coffee sugar; or
- (f) raw sugar.

Editorial note:

For the labelling of sugar as an ingredient refer to the Table to clause 4 in Standard 1.2.4. The Table prohibits the use of the word ‘sugars’ in a statement of ingredients.

3 Composition of white sugar

White sugar must have no less than 99.7% sucrose content, calculated on a dry basis.

STANDARD 2.8.2

HONEY

Purpose

This Standard defines honey and sets certain compositional requirements for the product. This Standard also makes the word ‘honey’ a prescribed name for the purposes of this Code.

Table of Provisions

- | | |
|---|----------------------|
| 1 | Interpretation |
| 2 | Composition of honey |
| 3 | Prescribed name |

Clauses

1 Interpretation

In this Code -

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 Composition for honey

Honey must contain -

- (a) no less than 60 % reducing sugars; and
- (b) no more than 21 % moisture.

3 Prescribed name

The word ‘honey’ is a prescribed name.

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Food Standards Code

Part 2.9 - Special Purpose Foods

- Standard 2.9.1 Reserved (Infant Formula Products)
- Standard 2.9.2 Foods 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 Reserved (Medical Foods)
- Standard 2.9.6 Reserved (Foods Formulated for Special Diets)
- Standard 2.9.7 Reserved (Macronutrient Modified Foods)

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STANDARD 2.9.1
INFANT FORMULA PRODUCTS

Reserved

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STANDARD 2.9.2

FOODS FOR INFANTS

Purpose

This Standard provides for the compositional (including nutritional) and labelling requirements of foods intended and/or represented for use as food for infants. Foods in this Standard are intended to be fed to infants in addition to human milk and/or infant formula products. This Standard does not apply to Infant Formula Products, as they are regulated by Standard 2.9.1, nor does it apply to Formulated Meal Replacements and Formulated Supplementary Foods as they are regulated by Standard 2.9.3.

The Standard recognises the specific needs of infants relating to the texture of the food, the infant's digestion ability, renal capacity and the need for high energy and nutrient intake to support rapid growth. This Standard recognises the particular microbiological and immunological susceptibility of infants including the potential for the development of food allergy.

General labelling requirements are contained in Part 1.2. Microbiological requirements are contained in Standard 1.6.1 – Microbiological Limits for Food.

This Standard amends the application of Standard 1.2.8 – Nutrition Information Requirements in relation to food for infants.

Table of Provisions

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| 1 | Interpretation |
| 2 | General compositional requirements |
| 3 | Additional compositional requirements for cereal-based foods |
| 4 | Additional compositional requirements for non-cereal-based foods |
| 5 | Labelling |
| 6 | Additional labelling requirements relating to specific nutrients and energy information |
| 7 | Representations |
| 8 | Claims about vitamins and minerals |
| 9 | Nutrition information |
| 10 | Food in dehydrated or concentrated form |
| 11 | Storage requirements |

Clauses

Interpretation

In this Standard –

cereal-based food means a food for infants that is based on cereal.

ESADDI means, for a vitamin or mineral in column 1 of Table 3 to clause 8, the estimated safe and adequate daily dietary intake specified for that vitamin or mineral in column 2.

food for infants means a food that is intended and/or represented for use as a source of nourishment for infants, but does not include –

- (a) infant formula products; and
- (b) formulated meal replacements; and
- (c) formulated supplementary foods; and
- (d) unprocessed fruit and vegetables.

fruit-based food means a food for infants that is based on fruit.

infant means a person up to the age of 12 months.

infant formula product means an infant formula product as defined in Standard 2.9.1.

RDI means, for a vitamin or mineral in column 1 of Table 2 to clause 8, the recommended dietary intake specified in relation to that vitamin or mineral in column 2 calculated and expressed in the form specified in the Table.

sugars includes honey.

Editorial note:

Sugars is defined in Standard 2.8.1

2 General compositional requirements

(1) Food for infants must not contain a food additive or nutritive substance unless -

- (a) expressly permitted by this Code; or
- (b) the food additive or nutritive substance is naturally present in an ingredient of the food for infants.

(2) Food for infants may contain -

- (a) sugars, provided in the case of a juice or a non-alcoholic beverage, the total sugars content of the food is no more than 4 g/100 g; and

Editorial note:

‘non-alcoholic beverage’ is defined in Standard 2.6.2.

- (b) lactic acid producing cultures.

- (3) Food for infants must not contain -
- (a) more than 50 mg/100 g of total iron in cereal-based food on a moisture free basis; or
 - (b) honey, unless it has been treated to inactivate *Clostridium botulinum* spores; or
 - (c) more than the total quantity of sodium set out in column 2 of the Table to this paragraph for each particular type of food for infants; or
 - (d) added salt, in the case of ready-to-eat fruit-based foods including juices.

Table to paragraph 2(3)(c)

Maximum permitted quantity of sodium in food for infants

| Column 1 | Column 2 |
|--|-----------------------------------|
| Food Type | Maximum permitted quantity |
| Rusks | 350 mg/100 g |
| Biscuits | 300 mg/100 g |
| Flours, pasta, ready-to-eat foods for infants (including cereal-based foods other than rusks and biscuits) | 100 mg/100 g |
| Ready-to-eat fruit-based foods, including juices | 100 mg/100 g |

- (4) Food for infants intended for infants under the age of 6 months must be formulated and manufactured to a consistency that minimises the risk of choking.

Editorial note:

The intent of subclause (4) is to ensure that the food, except in the case of rusks, should have a texture that is soft and free of lumps.

3 Additional compositional requirements for cereal-based foods

- (1) Cereal-based food for infants which contains more than 70% cereal, on a moisture free basis, and is promoted as suitable for infants over the age of 6 months -
- (a) must contain no less than 20 mg iron/100 g on a moisture free basis; and
 - (b) may contain added thiamin, niacin, vitamin B₆, vitamin C, folate, iron, magnesium in the permitted forms set out in Schedule 1 of Standard 2.9.1; and
 - (c) may contain added vitamin C in the forms permitted in Schedule 1 of Standard 2.9.1 to a maximum level of 90 mg/100 g on a moisture free basis.
- (2) Cereal-based food for infants which contains more than 70% cereal, on a moisture free basis, and is promoted as suitable for infants from 4 months of age may contain added -
- (a) iron in the permitted forms as set out in Schedule 1 of Standard 2.9.1; and
 - (b) vitamin C in the forms permitted in Schedule 1 of Standard 2.9.1 to a maximum level of 90 mg/100 g on a moisture free basis.

4 Additional compositional requirements for non-cereal-based foods

Foods for infants other than cereal-based food for infants -

- (a) in the case of juices and gels, must contain no less than 25 mg /100 g of vitamin C; and
- (b) in the case of fruit-based foods, may contain vitamin C and/or folate in the permitted forms set out in Schedule 1 of Standard 2.9.1.

5 Labelling

- (1) This clause 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 less than four months old.
- (3) The label on a package of food for infants must include -
 - (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) where the food is recommended for infants between the ages of 4-6 months, in association with the statement required by paragraph (b), the words -

‘Not recommended for infants under the age of 4 months’; and
 - (d) where the added sugars content of the food for infants exceeds 4 g/100 g, the word -

‘sweetened’; and
 - (e) where honey has been used as an ingredient, in association with the word ‘honey, the word-

‘sterilised’.

Editorial note:

This Standard does not place limits on the use of sugars except for juices and non-alcoholic beverages.

Claims such as ‘no added sugar’, ‘sweetened’ or words of similar import are subject to the general labelling provisions.

6 Additional labelling requirements relating to specific nutrients and energy information

- (1) Where a reference is made in the label on a package of food for infants to a food source of protein in the food, then the percentage of that food source of protein in the final food must be declared in the label.

Editorial note:

In this Standard, a reference to a food source of protein includes a reference in the name of the food to a source of protein. A food source of protein means milk, eggs, cheese, fish, meat, nuts and legumes. Meat includes poultry.

(2) Where a food for infants contains more than of 3 g/100 kJ of protein, the label on the package must include the words –

‘Not suitable for infants under the age of 6 months’.

(3) A claim must not be made, whether express or implied, that a food for infants is a source of protein unless no less than 12% of the average energy content of the food is derived from protein.

Editorial note:

Average energy content is defined in Standard 1.2.8.

7 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.

8 Claims about vitamins and minerals

(1) A claim must not be made, whether express or implied, in relation to a 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, either express or implied, as to the presence of a vitamin or mineral in a food for infants may be made if the food contains in a normal serve at least 10% of the RDI as specified in Table 2 to this clause or at least 10% of the ESADDI as specified in Table 3 to this clause, for that vitamin or mineral.

(3) A claim, either express or implied, that a 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% of the RDI as specified in Table 2 to this clause or at least 25% of the ESADDI as specified in Table 3 to this clause.

(4) A claim, whether expressed or implied, 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) A claim must not be made, whether express or implied, in relation to a cereal-based food for infants to which a vitamin or mineral has been added, that the food contains in a normal serve that vitamin or mineral in a quantity greater than that specified in relation to that vitamin or mineral in column 2 of Table 1 to this clause.

Table 1 to clause 8

Maximum claims per serve for cereal-based foods for infants

| Column 1 | Column 2 |
|--------------------------------|--------------------------------|
| Vitamins & Minerals | 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 |

Table 2 to clause 8

Recommended Dietary Intake for infants

| Column 1 | Column 2 |
|--------------------------------|--|
| Vitamins & Minerals | Specified RDI |
| Vitamin A | 300 µg as retinol equivalents ¹ |
| Thiamin | 0.35 mg |
| Riboflavin | 0.6 mg |
| Niacin | 3 mg as niacin ² |
| Folate | 75 µg |
| Vitamin B ₆ | 0.45mg |
| Vitamin B ₁₂ | 0.7µg |
| Vitamin C | 30 mg in total of L-ascorbic acid and dehydroascorbic acid |
| Vitamin D | 5 µg cholecalciferol ³ |
| Vitamin E | 4 mg alpha-tocopherol equivalents ⁴ |
| Vitamin K | 10 µg phylloquinone |
| Calcium | 550 mg |
| Iodine | 60 µg |
| Iron | 9 mg, in the case of infants from 6 months |
| Iron | 3 mg, in the case of infants under 6 months |
| Magnesium | 60 mg |
| Phosphorus | 300 mg |
| Selenium | 15 µg |
| Zinc | 4.5 mg |

- These figures represent US Adequate Intake Levels^{1, 2, 3, and 4} – these numbers refer to the corresponding numbers in the footnotes in Schedule 1 in Standard 1.1.1

Table 3 to clause 8

Estimated Safe and Adequate Daily Dietary Intake for infants

| Column 1 | Column 2 |
|------------------------|------------------|
| Vitamins & Minerals | Specified ESADDI |
| Biotin# (µg) | 6 |
| Pantothenic Acid (mg)# | 1.8 |
| Copper (mg) | 0.65 |
| Manganese (mg) | 0.8 |
| Chromium (µg) | 40 |
| Molybdenum (µg) | 30 |

- These figures represent US Adequate Intake Levels

9 Nutrition information

(1) The following provisions of Standard 1.2.8 do not apply to this Standard -

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

(2) In addition to the requirements of clause 5 of Standard 1.2.8, the nutrition information panel on a label on a package of food for infants must include the total sugars content.

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

| NUTRITION INFORMATION | | |
|--|-------------------------------------|----------------------------------|
| Servings per package: (here insert number of servings) | | |
| Serving size: g (or mL) | | |
| | Quantity per Serving (g (or mL)) | Quantity per 100g (or 100 mL) |
| Energy | kJ (Cal) | kJ (Cal) |
| Protein | g | g |
| Fat, total | g | g |
| - claimed fatty acids | g | g |
| Carbohydrate, total | g | g |
| - sugars | g | g |
| (here insert any other nutrient, or biologically active substance, to be declared) | | |

10 Food in dehydrated or concentrated form

The label on a package of food in dehydrated or concentrated form, must include directions as to how the food should be reconstituted, and the particulars set out in each column of the panel expressed as a proportion of the food as so reconstituted.

Editorial note:

If manufacturers nominate more than one fluid for preparing the food, the particulars set out in the column should be according to the first liquid nominated and a note to this effect made.

11 Storage requirements

The label on a package of food for infants must contain storage instructions covering the period after it is opened.

Editorial note:

Standard 1.2.4 – Labelling of Ingredients applies to this Standard with the exception of paragraph 6(1)(a) – Declaration of compound ingredients.

STANDARD 2.9.3

FORMULATED MEAL REPLACEMENTS AND FORMULATED SUPPLEMENTARY FOODS

Purpose

This Standard provides compositional and labelling requirements for formulated meal replacements and formulated supplementary foods. In addition, this Standard sets out the compositional and labelling requirements for formulated supplementary foods for young children, aged one to three years.

Table of Provisions

Division 1 – Interpretation

1 Interpretation

Division 2 - Formulated meal replacements

2 Compositional requirements for formulated meal replacements

3 Labelling of formulated meal replacements

Division 3 - Formulated supplementary foods

4 Compositional requirements for formulated supplementary foods

5 Labelling of formulated supplementary foods

Division 4 - Formulated supplementary foods for young children

6 Compositional requirements for formulated supplementary foods for young children

7 Labelling of formulated supplementary foods for young children

Schedule Formulated meal replacements and formulated supplementary foods - maximum quantities and claims per serving

Division 1 – Interpretation

Clauses

1 Interpretation

In this Standard -

formulated meal replacement means a single food or pre-packaged selection of foods that is sold as a replacement for one or more of the daily meals but not as a total diet replacement.

formulated supplementary food means a food specifically designed 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.

formulated supplementary food for young children means a formulated supplementary food for children aged one to three years.

permitted form means the form of vitamin or mineral specified in column 2 of the Schedule to Standard 1.1.1 and in the case of formulated meal replacements, those listed in column 2 of the Schedule to Standard 2.9.4.

servicing means a quantity 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.

Editorial note:

Recommended Dietary Intake (RDI) and Estimated Safe and Adequate Daily Dietary Intake (ESADDI) are defined in Standard 1.1.1 for the purposes of this Standard.

Division 2 - Formulated meal replacements

2 Compositional requirements for formulated meal replacements

- (1) Formulated meal replacements must contain in a serving no less than -
 - (a) 12 g protein; and
 - (b) 850 kJ; and
 - (c) 25 % of the RDI of each of those vitamins and minerals listed in column 1 of Table 1 in the Schedule.
- (2) A formulated meal replacement may have added to it the vitamins and minerals listed in -
 - (a) column 1 of Table 1 in the Schedule, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 1; and
 - (b) column 1 of Table 2 in the Schedule, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 2.
- (3) Vitamins and minerals added to formulated meal replacements must be in the permitted form.

3 Labelling of formulated meal replacements

- (1) Subject to subclause (2), 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 present in the food and –

- (a) listed in column 1 of Table 1 to the Schedule; and
 - (b) listed in column 1 of Table 2 to the Schedule, and have been added to the food.
- (2) A claim as to the presence in a formulated meal replacement of a vitamin or mineral listed in column 1 of Table 1 or Table 2 in the Schedule may be made on the label on a package of formulated meal replacement, provided that -
- (a) no less than 10 % of the RDI or ESADDI of that vitamin or mineral is present in a serving of the food; and
 - (b) where a vitamin or mineral has been added to the food, the claimed quantity of that vitamin or mineral in a serving does not exceed the quantity set out in column 3 of Table 1 or Table 2.
- (3) 'Formulated meal replacement' is a prescribed name.
- (4) The label on a package of formulated meal replacement must include words to the effect that the product must not be used as a total diet replacement.

Division 3 - Formulated supplementary foods

4 Compositional requirements for formulated supplementary foods

- (1) Formulated supplementary foods must contain in a serving no less than -
- (a) 8 g protein; and
 - (b) 550 kJ; and
 - (c) 20 % of the RDI of no less than one of those vitamins or minerals listed in column 1 of Table 3 in the Schedule, provided the total quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 4 of Table 3.
- (2) The vitamins or minerals listed in column 1 of Table 3 in the Schedule may be added to a formulated supplementary food, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 4 of Table 3.
- (3) Vitamins and minerals added to formulated supplementary foods must be in the permitted form.

5 Labelling of formulated supplementary foods

- (1) Subject to subclause (2), the nutrition information panel on the label on a package of formulated supplementary food must include a declaration of the average quantity of a vitamin or mineral present in the food where that vitamin or mineral is listed in column 1 of Table 3 to the Schedule and has been added to the food.
- (2) A claim as to the presence in a formulated supplementary food of one or more of those vitamins or minerals listed in column 1 of Table 3 in the Schedule may be made on the label on a package of formulated supplementary food provided that -

- (a) no less than 10 % of the RDI of the vitamin or mineral listed in column 1 of Table 3 is present in a serving of the food; and
- (b) no less than 10 % of the ESADDI of the vitamin or mineral is present in a serving of the food; and
- (c) where a vitamin or mineral has been added to the food, the claimed quantity of that vitamin or mineral in a serving of the food does not exceed the quantity set out in column 5 of Table 3.

(3) The label on a package of formulated supplementary food must include 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.

(4) 'Formulated supplementary food' is a prescribed name.

Division 4 - Formulated supplementary foods for young children

6 Compositional requirements for formulated supplementary foods for young children

(1) Formulated supplementary foods for young children must contain in a serving no less than -

- (a) 2.5 g protein; and
- (b) 330 kJ; and
- (c) 20 % of the RDI of no less than one of those vitamins or minerals listed in column 1 of Table 3 in the Schedule, provided the total quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 3.

(2) The vitamins or minerals listed in column 1 of Table 3 in the Schedule may be added to a formulated supplementary food for young children, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 3.

(3) Vitamins and minerals added to formulated supplementary foods for young children must be in the permitted form.

7 Labelling of formulated supplementary foods for young children

(1) Subject to subclause (2), the nutrition information panel on the label on a package of formulated supplementary food for young children must include a declaration of the average quantity of a vitamin or mineral present in the food where that vitamin or mineral is listed in column 1 of Table 3 to the Schedule and has been added to the food.

(2) A claim as to the presence in a formulated supplementary food for young children of one or more of those vitamins or minerals listed in column 1 of Table 3 in the Schedule may be made on the label on a package of formulated supplementary food provided that -

- (a) no less than 10 % of the RDI of the vitamin or mineral listed in column 1 of Table 3 is present in a serving of the food; and

- (b) no less than 10 % of the ESADDI of the vitamin or mineral is present in a serving of the food; and
- (c) where a vitamin or mineral has been added to the food, the claimed quantity of that vitamin or mineral in a serving of the food does not exceed the quantity set out in column 3 of Table 3.

(3) The label on a package of formulated supplementary food for young children must include 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.

(4) 'Formulated supplementary food for young children' is a prescribed name.

SCHEDULE

Table 1

Formulated meal replacements

| Column 1 | Column 2 | Column 3 |
|-------------------------|--|---|
| Vitamins and minerals | Maximum quantity per one-meal serving (proportion RDI) | Maximum claim per one-meal serving (proportion RDI) |
| Vitamin A | 300 µg (40%) | 300 µg (40%) |
| Thiamin | No quantity set | 0.55 mg (50%) |
| Riboflavin | No quantity set | 0.85 mg (50%) |
| Niacin | No quantity set | 5.0 mg (50%) |
| Folate | No quantity set | 100 µg (50%) |
| Vitamin B ₆ | No quantity set | 0.8 mg (50%) |
| Vitamin B ₁₂ | No quantity set | 1.0 µg (50%) |
| Vitamin C | No quantity set | 20 mg (50%) |
| Vitamin D | 5.0 µg (50%) | 5.0 µg (50%) |
| Vitamin E | No quantity set | 5.0 mg (50%) |
| Calcium | No quantity set | 400 mg (50%) |
| Iodine | 75 µg (50%) | 75 µg (50%) |
| Iron | No quantity set | 4.8 mg (40%) |
| Magnesium | No quantity set | 160 mg (50%) |
| Phosphorus | No quantity set | 500 mg (50%) |
| Zinc | No quantity set | 4.8 mg (40%) |

Table 2

Formulated meal replacements

| Column 1 | Column 2 | Column 3 |
|------------------------------|--|---|
| Vitamins and minerals | Maximum quantity per one-meal serving (proportion ESADDI unless stated otherwise) | Maximum claim per one-meal serving (proportion ESADDI unless stated otherwise) |
| Biotin | No quantity set | 17 µg (17%) |
| Pantothenic acid | No quantity set | 1.3 mg (17%) |
| Vitamin K | No quantity set | 40 µg (50%) |
| Chromium: | | |
| inorganic | 34 µg (17%) | 34 µg (17%) |
| organic | 16 µg (8%) | 16 µg (8%) |
| Copper: | | |
| inorganic | 0.50 mg (17%) | 0.50 mg(17%) |
| organic | 0.24 mg (8%) | 0.24 mg (8%) |
| Manganese: | | |
| inorganic | 0.85 mg (17%) | 0.85 mg (17%) |
| organic | 0.4 mg (8%) | 0.4 mg(8%) |
| Molybdenum: | | |
| inorganic | 42.5 µg (17%) | 42.5 µg (17%) |
| organic | 20 µg (8%) | 20 µg (8%) |
| Selenium: | | |
| inorganic | 17.5 µg (25% RDI) | 17.5 µg (25% RDI) |
| organic | 9 µg (13% RDI) | 9 µg (13% RDI) |

Table 3

Formulated supplementary foods and formulated supplementary foods for young children

| Column 1 | Column 2 | Column 3 | Column 4 | Column 5 |
|------------------------------|---|--|---|--|
| Vitamins and minerals | Maximum quantity per serving (young children) (proportion RDI) | Maximum claim per serving (young children) (proportion RDI) | Maximum quantity per serving (adults) (proportion RDI) | Maximum claim per serving (adults) (proportion RDI) |
| Vitamin A | 135 µg (45%) | 105 µg (35%) | 340 µg (45%) | 265 µg (35%) |
| Thiamin | No quantity set | 0.25 mg (50%) | No quantity set | 0.55 mg (50%) |
| Riboflavin | No quantity set | 0.4 mg (50%) | No quantity set | 0.85 mg (50%) |
| Niacin | No quantity set | 2.5 mg (50%) | No quantity set | 5.0 mg (50%) |
| Folate | No quantity set | 50 µg (50%) | No quantity set | 100 µg (50%) |
| Vitamin B ₆ | No quantity set | 0.35 mg (50%) | No quantity set | 0.8 mg (50%) |
| Vitamin B ₁₂ | No quantity set | 0.5 µg (50%) | No quantity set | 1.0 µg (50%) |
| Vitamin C | No quantity set | 15 mg (50%) | No quantity set | 20 mg (50%) |
| Vitamin D | 2.5 µg (50%) | 2.5 µg (50%) | 5.0 µg (50%) | 5.0 µg (50%) |
| Vitamin E | No quantity set | 2.5 mg (50%) | No quantity set | 5.0 mg (50%) |
| Calcium | No quantity set | 350 mg (50%) | No quantity set | 400 mg (50%) |
| Iodine | 35 µg (50%) | 35 µg (50%) | 75 µg (50%) | 75 µg (50%) |
| Iron | No quantity set | 3.0 mg (50%) | No quantity set | 6.0 mg (50%) |
| Magnesium | No quantity set | 32 mg (40%) | No quantity set | 130 mg (40%) |
| Phosphorus | No quantity set | 250 mg (50%) | No quantity set | 500 mg (50%) |
| Zinc | No quantity set | 1.1 mg (25%) | No quantity set | 3.0 mg (25%) |

STANDARD 2.9.4

FORMULATED SUPPLEMENTARY SPORTS FOODS

Purpose

This Standard defines and regulates the composition and labelling of foods specially formulated to assist sports people in achieving specific nutritional or performance goals. Such foods are intended as supplements to a diet rather than for use as the sole or principal source of nutrition.

Due to the particular physiological demands of sports people, this Standard provides for the addition to formulated supplementary sports foods of certain micronutrients and other ingredients which are not permitted to be added to other foods. This means that such products are not suitable for consumption by children.

Table of Provisions

Division 1 - Formulated Supplementary Sports Foods Generally

- 1 Interpretation
- 2 Composition
- 3 Required labelling statements
- 4 Ingredient claims
- 5 Vitamin and mineral claims
- 6 Prohibition on representations

Division 2 - Particular Formulated Supplementary Sports Foods

- 7 High carbohydrate supplement
- 8 Protein energy supplement
- 9 Energy supplement

Schedule Additional forms and intake amounts for vitamins and minerals in formulated supplementary sports foods and formulated meal replacements

Division 1 - Formulated Supplementary Sports Foods Generally

1 Interpretation

In this Code –

formulated supplementary sports food means a food or mixture of foods specifically formulated to assist sports people in achieving specific nutritional or performance goals.

one-day quantity in relation to 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.

2 Composition

A formulated supplementary sports food –

- (a) may contain the vitamins and minerals specified in the Table to this paragraph provided that –
- (i) the vitamin or mineral is added in a form listed in the Schedule to Standard 1.1.1 or in column 2 of the Schedule to this Standard; and
 - (ii) the amount of the vitamin or mineral in the food does not exceed the amount, if any, specified in column 3 of the Table; and

Table to Paragraph 2(a)

| Column 1 | Column 2 | Column 3 |
|-----------------------------|---|-------------------------------------|
| Micronutrient | Maximum claimed amount per one-day quantity | Maximum amount per one-day quantity |
| 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 | 4.0 µg | |
| Vitamin C | 80 mg | |
| Vitamin D | 2.5 µg | 2.5 µg |
| Vitamin E | 20 mg | |
| Biotin | 50 µg | |
| Pantothenic acid | 3.5 mg | |
| Calcium | 1600 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 | 1000 mg | |
| Selenium: inorganic forms | 52 µg | 52 µg |
| organic forms | 26 µg | 26 µg |
| Zinc | 12 mg | |

- (b) must not contain added amino acids as such, except for those specified in the Table to this paragraph, provided that the amount of the amino acid added to the food does not exceed the amount specified in column 2 of the Table; and

Table to Paragraph 2(b)

| Column 1 | Column 2 |
|-------------------|--|
| Amino Acid | Maximum amount added per one-day quantity |
| Alanine | 1200 mg |
| Arginine | 1100 mg |
| Aspartic acid | 600 mg |
| Cysteine | 440 mg |
| Glutamine | 1900 mg |
| Glutamic acid | 1600 mg |
| Glycine | 1500 mg |
| Histidine | 420 mg |
| Isoleucine | 350 mg |
| Leucine | 490 mg |
| Lysine | 420 mg |
| Methionine | 180 mg |
| Ornithine | 360 mg |
| Phenylalanine | 490 mg |
| Proline | 1100 mg |
| Serine | 1400 mg |
| Taurine | 60 mg |
| Threonine | 245 mg |
| Tyrosine | 400 mg |
| Tryptophan | 100 mg |
| Valine | 350 mg |

- (c) may contain the ingredients listed in the Table to this paragraph added as such, provided that the amount of each ingredient added does not exceed the amount specified in relation to that ingredient in column 2 of the Table; and

Table to Paragraph 2(c)

| Column 1 | Column 2 |
|-------------------|--|
| Ingredient | Maximum amount added per one-day quantity |
| L-carnitine | 100 mg |
| Choline | 10 mg |
| Inosine | 10 mg |
| Ubiquinones | 15 mg |
| Creatine | 3 g |
| Gamma-oryzinol | 25 mg |

- (d) must not contain, in a one-day quantity, more than -
- (i) 70 mmol sodium; or
 - (ii) 95 mmol potassium.

3 Required labelling statements

- (1) The label on a package of formulated supplementary sports food must include statements to the effect that -

- (a) the food is not a sole source of nutrition and should be consumed in conjunction with a nutritious diet; and
 - (b) the food should be used in conjunction with an appropriate physical training or exercise program.
- (2) The label on a package of formulated supplementary sports food must include -
- (a) directions stating the recommended quantity and frequency of intake of the food; and
 - (b) a statement of the recommended consumption in one day; and
 - (c) a nutrition information panel in accordance with Standard 1.2.8.

(3) The label on a package of formulated supplementary sports food must include, the statement -

‘Not suitable for children under 15 years of age or pregnant women: Should only be used under medical or dietetic supervision’.

(4) If a formulated supplementary sports food contains added phenylalanine then the label must include, the statement -

‘Phenylketonurics: Contains phenylalanine’.

(5) Formulated supplementary sports food is a prescribed name.

4 Ingredient claims

(1) If the label on a package of formulated supplementary sports food refers to the presence of a particular ingredient, other than -

- (a) vitamins or minerals; or
- (b) in a statement required elsewhere in this Code;

the label must also include a statement of the amount by weight (expressed per 100g food or as a percentage) of the ingredient in that food either -

- (c) immediately after the statement referring to the presence of the ingredient;
or
- (d) immediately following the name of that ingredient in the statement of ingredients.

(2) Subclause (1) does not apply if the nutrition information panel lists the particular ingredient and the average quantity by weight of the ingredient in -

- (a) a serving of the food; and
- (b) per 100g or 100mL of the food.

5 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 clause.
- (2) The label on a package of formulated supplementary sports food may only claim the presence of a vitamin or mineral in the food if -
- (a) the food contains -
 - (i) at least 10% of the recommended dietary intake for that vitamin or mineral in a serving of that food or, in relation to a food which requires dilution or preparation according to directions, the quantity of the food which when diluted or prepared produces a normal serving; or
 - (ii) at least 10% of the amount specified in column 3 of the Schedule to this Standard for that vitamin or mineral in a normal serving of that food, or in relation to a food which requires dilution or preparation according to directions, the quantity of the food which when diluted or prepared produces a normal serving; and
 - (b) the amount claimed does not exceed the amount specified in column 2 of the Table to paragraph 2(a); and
 - (c) the label on the package of the food includes a statement in accordance with clause 9 of Standard 1.3.2.

6 Prohibition on representations

Unless specific permission is given in this Part, the label on a package of formulated supplementary sports food must not include an express or implied representation that relates to any property or proposed use of the food to enhanced athletic performance or beneficial physiological effects.

Division 2 - Particular Formulated Supplementary Sports Foods

7 High carbohydrate supplement

- (1) A high carbohydrate supplement is a formulated supplementary sports food for which -
- (a) not less than 90% of the energy yield of the product is derived from carbohydrate; and
 - (b) more than 15% of the product by weight is carbohydrate when prepared as directed.
- (2) The label on a package of high carbohydrate supplement must include statements to the effect that -
- (a) if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastro-intestinal upset; and
 - (b) the food must be consumed with an appropriate fluid intake.

(3) The label on a package of a high carbohydrate supplement may include statements to the effect that -

- (a) the product is useful either before, during and/or after sustained strenuous exercise; and
- (b) appropriate usage may assist in the provision of energy in the form of carbohydrates.

8 Protein energy supplement

(1) A protein energy supplement is a formulated supplementary sports food for which -

- (a) not more than 30 % and not less than 15% of the energy yield of the product is derived from protein; and
- (b) not more than 25 % of the energy yield of the product is derived from fat; and
- (c) not more than 70 % of the energy yield of the product is derived from carbohydrate.

(2) The label on a package of protein energy supplement must include a statement to the effect that the food must be consumed with an appropriate fluid intake.

(3) 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 either before, during and/or after sustained strenuous exercise.

9 Energy supplement

(1) An energy supplement is a formulated supplementary sports food for which not more than 20 % of the energy yield of the product is derived from protein.

(2) The label on a package of energy supplement must include statements to the effect that -

- (a) if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastro-intestinal upset; and
- (b) the food must be consumed with an appropriate fluid intake.

(3) If more than 30% of the energy yield of the energy supplement is derived from fat, the label on the energy supplement must include 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.

(4) 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 either before, during and/or after sustained strenuous exercise.

SCHEDULE

Additional permitted forms and intake amounts for vitamins and minerals in Formulated Supplementary Sports Foods and in Formulated Meal Replacements

| Column 1 Vitamin or Mineral | Column 2 Permitted forms | Column 3 Amount ¹ |
|--------------------------------|---|---------------------------------|
| Biotin | d-biotin | 100 µg |
| Pantothenic acid | d-calcium pantothenate Dexpanthenol d-sodium pantothenate | 7 mg |
| Calcium | Calcium hydroxide Calcium oxide Calcium sulphate | 800 mg |
| Chromium | <i>Inorganic forms:</i> Chromic chloride <i>Organic forms:</i> High chromium yeast Chromium picolinate Chromium nicotinate Chromium aspartate | 200 µg |
| Copper | <i>Inorganic forms:</i> Cupric carbonate Cupric sulphate <i>Organic forms:</i> Copper gluconate Copper-lysine complex Cupric citrate | 3.0 mg |
| Magnesium | Magnesium citrate Magnesium hydroxide | 320 mg |
| Manganese | <i>Inorganic forms:</i> Manganese carbonate Manganese chloride Manganese sulphate <i>Organic forms:</i> Manganese citrate | 5.0 mg |

SCHEDULE (continued)

Additional permitted forms and intake amounts for vitamins and minerals in Formulated Supplementary Sports Foods and in Formulated Meal Replacements

| Column 1 Vitamin or Mineral | Column 2 Permitted forms | Column 3 Amount ¹ |
|-----------------------------------|--|---------------------------------|
| Molybdenum | <i>Inorganic forms:</i> Sodium molybdate <i>Organic forms:</i> High molybdenum yeast | 250 µg |
| Phosphorus | Magnesium phosphate, monobasic Phosphoric acid Potassium phosphate, dibasic Potassium phosphate, tribasic Sodium phosphate, dibasic Sodium phosphate, monobasic Sodium phosphate, tribasic | 1000 mg |
| Selenium | <i>Inorganic forms:</i> Sodium selenate Sodium selenite <i>Organic forms:</i> Selenomethionine | 70 µg |

¹ The amount represents the recommended dietary intake for the permitted forms of calcium, magnesium, phosphorus and selenium and the estimated safe and adequate daily dietary intake for the remaining minerals listed in column 1 of the Schedule.

STANDARD 2.9.5
MEDICAL FOODS

Reserved

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STANDARD 2.9.6

FOODS FORMULATED FOR SPECIAL DIETS

Reserved

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STANDARD 2.9.7

MACRONUTRIENT MODIFIED FOODS

Reserved

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Food Standards Code

Part 2.10 - Standards for Other Foods

Standard 2.10.1 Vinegar and Related Products

Standard 2.10.2 Salt and Salt Products

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STANDARD 2.10.1

VINEGAR AND RELATED PRODUCTS

Purpose

This Standard contains specific compositional requirements for vinegar, imitation vinegar, blended vinegar and other vinegar products.

Table of Provisions

- 1 Interpretation
- 2 Composition of vinegar and imitation vinegar

Clauses

1 Interpretation

In this Standard -

vinegar means the sour liquid prepared by acetous fermentation, with or without alcoholic fermentation, of any suitable foodstuff.

imitation vinegar means the product prepared by mixing water and acetic acid.

2 Composition of vinegar

Vinegar and imitation vinegar must contain no less than 40 g/kg of acetic acid.

| |
|--|
| <p>Editorial note:</p> <p>Blended vinegar is a liquid mixture of a number of vinegar products, and as such must also contain no less than 40 g/kg of acetic acid.</p> |
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STANDARD 2.10.2

SALT AND SALT PRODUCTS

Purpose

This Standard sets out the compositional and labelling requirements for salt and salt products.

Table of Provisions

| | |
|---|--|
| 1 | Interpretation |
| 2 | Composition of salt |
| 3 | Composition of reduced sodium salt mixtures |
| 4 | Composition of salt substitutes |
| 5 | Labelling of reduced sodium salt mixtures and salt substitutes |
| 6 | Composition of iodised salt |
| 7 | Composition of iodised reduced sodium salt mixtures |

Clauses

1 Interpretation

In this Code -

iodised salt means a mixture of salt and -

- (a) potassium iodide or potassium iodate; or
- (b) sodium iodide or sodium iodate.

reduced sodium salt mixture means a product prepared from a mixture of sodium chloride and potassium chloride.

salt means 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 made as a substitute for salt consisting of permitted food additives.

2 Composition of salt

(1) Salt must contain no less than 970 g/kg sodium chloride on a dry matter basis, exclusive of permitted food additives.

(2) Salt must contain no more than -

- (a) 0.5 mg/kg of arsenic; and
- (b) 2 mg/kg of lead; and
- (c) 0.5 mg/kg cadmium; and

- (d) 0.1 mg/kg of mercury.

3 Composition of reduced sodium salt mixtures

Reduced sodium salt mixtures must contain no more than -

- (a) 200 g/kg sodium; and
- (b) 400 g/kg potassium.

4 Composition of salt substitutes

Salt substitutes must contain no more than 1.2 g/kg of sodium.

5 Labelling of reduced sodium salt mixtures and salt substitutes

- (1) The label on a package of reduced sodium salt mixture or salt substitute –
 - (a) must declare the sodium and potassium content, expressed per 100 g; and
 - (b) may include a declaration of the percentage reduction of sodium in the reduced sodium salt mixture or salt substitute, relative to salt.
- (2) A declaration in accordance with subclause (1) does not constitute a nutrition claim for the purposes of Standard 1.2.8.

Editorial note:

Where a claim is made in relation to the sodium content of foods to which reduced sodium salt mixtures or salt substitutes have been added, a nutrition information panel in accordance with Standard 1.2.8 is required on the label of such foods.

6 Composition of iodised salt

Iodised salt must contain potassium iodide or iodate, or sodium iodide or iodate equivalent to -

- (a) no less than 25 mg/kg of iodine; and
- (b) no more than 65 mg/kg of iodine.

7 Composition of iodised reduced sodium salt mixtures

Iodised reduced sodium salt mixtures must contain potassium iodide or iodate, or sodium iodide or iodate equivalent to -

- (a) no less than 25 mg/kg of iodine; and
- (b) no more than 65 mg/kg of iodine.

Food Standards Code

Part 3.1 - Preliminary

Standard 3.1.1 Interpretation and Application

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STANDARD 3.1.1

INTERPRETATION AND APPLICATION

(Australia only)

Purpose

This Standard sets out the interpretation and application provisions that apply to the other food safety standards set out in this Chapter of the Code. The objective of the food safety standards is to ensure that only safe and suitable food is sold in Australia.

Contents

- 1 Interpretation
- 2 Meaning of safe and suitable food
- 3 General application of the Food Safety Standards
- 4 Compliance with the Food Safety Standards

Clauses

1 Interpretation

In this Chapter the definitions of the following terms apply -

appropriate enforcement agency means an enforcement agency prescribed by the regulations under the Act for the purposes of enforcement of the Act or similar purposes.

authorised officer means a person authorised or appointed under the Act or other legislation for the purposes of enforcement of the Act, or similar purposes, such as an ‘authorised officer’, ‘environmental health officer’ or ‘inspector’.

clean means clean to touch and free of extraneous visible matter and objectionable odour.

contaminant means any biological or chemical agent, foreign matter, or other substances that may compromise food safety or suitability.

contamination means the introduction or occurrence of a contaminant in food.

equipment means a machine, instrument, apparatus, utensil or appliance, other than a single-use item, used or intended to be used in or in connection with food handling and includes any equipment used or intended to be used to clean food premises or equipment.

food business means a business, enterprise or activity (other than primary food production) that involves -

- (a) the handling of food intended for sale; or
- (b) the sale of food;

regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

food handler means a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business.

food handling operation means any activity involving the handling of food.

food premises means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

food safety standards means the standards contained in Chapter 3 of the *Australia New Zealand Food Standards Code*.

handling of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

hazard means a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

pests include birds, rodents, insects and arachnids.

primary food production means the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following:

- (a) the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught;
- (b) the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught; and
- (c) any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition.

However, primary food production does not include -

- (a) any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or
- (b) the sale or service of food directly to the public; or
- (c) any other food production activity prescribed by the regulations under the Act for the purposes of this definition.

proprietor of a food business means:

- (a) the person carrying on the food business, or
- (b) if that person cannot be identified – the person in charge of the food business.

sell means:

- (a) barter, offer or attempt to sell; or
- (b) receive for sale; or
- (c) have in possession for sale; or
- (d) display for sale; or
- (e) cause or permit to be sold or offered for sale; or
- (f) send, forward or deliver for sale; or
- (g) dispose of by any method for valuable consideration; or
- (h) dispose of to an agent for sale on consignment; or
- (i) provide under a contract of service; or
- (j) supply food as a meal or part of a meal to an employee, in accordance with a term of an award governing the employment of the employee or a term of the employee's contract of service, for consumption by the employee at the employee's place of work;
- (k) dispose of by way of raffle, lottery or other game of chance; or
- (l) offer as a prize or reward; or
- (m) give away for the purpose of advertisement or in furtherance of trade or business; or
- (n) supply food under a contract (whether or not the contract is made with the consumer of the food), together with accommodation, service or entertainment, in consideration of an inclusive charge for the food supplied and the accommodation, service or entertainment; or
- (o) supply food (whether or not for consideration) in the course of providing services to patients or inmates in public institutions, where 'public institution' means 'public institution' as defined in the Act, if it is so defined; or
- (p) sell for the purpose of resale.

single-use item means an instrument, apparatus, utensil or other thing intended by the manufacturer to only be used once in connection with food handling, and includes disposable gloves.

2 Meaning of safe and suitable food

- (1) For the purposes of the Food Safety Standards, food is not safe if it would be likely to cause physical harm to a person who might later consume it, assuming it was:
- (a) after that time and before being consumed by the person, properly subjected to all processes (if any) that are relevant to its reasonable intended use; and
 - (b) consumed by the person according to its reasonable intended use.
- (2) However, food is not unsafe merely because its inherent nutritional or chemical properties cause, or its inherent nature causes, adverse reactions only in persons with allergies or sensitivities that are not common to the majority of persons.
- (3) In subsection (1), *processes* include processes involving storage and preparation.
- (4) For the purposes of the Food Safety Standards, food is not suitable if it:
- (a) is damaged, deteriorated or perished to an extent that affects its reasonable intended use; or
 - (b) contains any damaged, deteriorated or perished substance that affects its reasonable intended use; or
 - (c) is the product of a diseased animal or an animal that has died otherwise than by slaughter, and has not been declared by or under another Act to be safe for human consumption; or
 - (d) contains a biological or chemical agent, or other matter or substance, that is foreign to the nature of the food.
- (5) However, food is not unsuitable for the purposes of the Food Safety Standards merely because:
- (a) it contains an agricultural or veterinary chemical in an amount that does not contravene the *Food Standards Code*; or
 - (b) it contains a metal or non-metal contaminant (within the meaning of the *Food Standards Code*) in an amount that does not contravene the permitted level for the contaminant as specified in the *Food Standards Code*; or
 - (c) it contains any matter or substance that is permitted by the *Food Standards Code*.

Editorial note:

Terms that are defined in this Standard are terms that are used only in this Standard or in more than one food safety standard. Terms that are used in only one of the other food safety standards are defined in the standard in which they are used.

‘Act’ is defined in Standard 1.1.1 as meaning the Act under the authority of which the Code is applied.

Under the Inter-Governmental Agreement developed in response to the Food Regulation Review (Blair) Report, jurisdictions will agree to adopt definitions of the following terms into their Food Acts: ‘food’; ‘food business’; ‘food safety standards’; ‘handling’; ‘proprietor’; and ‘unsafe food’.

Jurisdictions may adopt the definition of ‘unsuitable food’ into their Food Acts if they wish.

The definitions of these terms in this Standard are based upon their proposed definitions in the Model Food Bill. It is intended to remove the definitions of these terms from this Standard once jurisdictions include the relevant Model Food Bill definitions in their Food Acts.

3 General application of the Food Safety Standards

The Food Safety Standards apply in accordance with this Standard to all food businesses in Australia but not in New Zealand.

Editorial note:

All the requirements of Standards 3.2.2 and 3.2.3 except the notification and skills and knowledge requirements will commence six months from gazettal of those standards. The notification and skills and knowledge requirements will commence 18 months after gazettal.

4 Compliance

- (1) The proprietor of a food business must ensure the food business complies with all the requirements of the Food Safety Standards except those in Subdivision 1 of Division 4 of Standard 3.2.2 - Food Safety Practices and General Requirements.
- (2) Food handlers must comply with all the requirements set out in Subdivision 1 of Division 4 of Standard 3.2.2.

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Food Standards Code

Part 3.2 - Food Safety Requirements

Standard 3.2.1 Food Safety Programs

Standard 3.2.2 Food Safety Practices and General Requirements

Standard 3.2.3 Food Premises and Equipment

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STANDARD 3.2.1

FOOD SAFETY PROGRAMS

(Australia only)

Purpose

This Standard is based upon the principle that food safety is best ensured through the identification and control of hazards in the production, manufacturing and handling of food as described in the Hazard Analysis and Critical Control Point (HACCP) system, adopted by the joint WHO/FAO Codex Alimentarius Commission, rather than relying on end product standards alone. This standard enables States and Territories to require food businesses to implement a food safety program based upon the HACCP concepts. The food safety program is to be implemented and reviewed by the food business, and is subject to periodic audit by a suitably qualified food safety auditor.

Contents

Division 1 — Interpretation and application

- 1 Interpretation
- 2 Application

Division 2 — Food safety programs

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Division 1 — Interpretation and application

1 Interpretation

In this Standard -

auditing frequency means the most recently determined frequency of auditing determined by the appropriate enforcement agency, or a food safety auditor, in accordance with the Act.

food safety program means a food safety program that satisfies the requirements of clause 5.

food safety auditor means a person approved as a food safety auditor under the Act as a person competent to audit the relevant class of food business.

Editorial note:

Jurisdictions may approve environmental health officers, private contractors, or a mixture of the two as food safety auditors.

monitoring includes checking, observing or supervising in order to maintain control.

2 Application of this Standard

(1) This Standard applies to food businesses in Australia in accordance with Standard 3.1.1 - Interpretation and Application and subclause (2).

(2) This Standard applies to all food businesses that are determined by the appropriate enforcement agency under the Act to be within a priority classification of food business from the commencement date for that priority classification of food business.

Editorial note:

Under the Act, the appropriate enforcement agency must determine the priority classification of individual food businesses.

Jurisdictions may determine the mechanism by which a priority classification system and date of commencement is established, i.e. by regulation or declaration.

Division 2 — Food safety programs

3 General food safety program requirements

A food business must:

- (a) systematically examine all of its food handling operations in order to identify the potential hazards that may reasonably be expected to occur;
- (b) if one or more hazards are identified in accordance with paragraph (a), develop and implement a food safety program to control the hazard or hazards;
- (c) set out the food safety program in a written document and retain that document at the food premises;
- (d) comply with the food safety program; and
- (e) conduct a review of the food safety program at least annually to ensure its adequacy.

4 Auditing of food safety programs

A food business must:

- (a) ensure that the food safety program is audited by a food safety auditor at the auditing frequency applicable to the food business;

- (b) make the written document that sets out the food safety program, and the appropriate records referred to in paragraph 5(f), available to any food safety auditor who has been requested to conduct an audit of the food safety program; and
- (c) retain copies of all written reports of the results of all audits of the food safety program conducted by a food safety auditor within the last four years, for inspection upon request by a food safety auditor who audits the food safety program or an authorised officer.

Editorial note:

ANZFA has developed food safety auditor approval criteria for food safety auditors in conjunction with the States and Territories.

5 Content of food safety programs

A food safety program must:

- (a) systematically identify the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
- (b) identify where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provide for the systematic monitoring of those controls;
- (d) provide for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
- (e) provide for the regular review of the program by the food business to ensure its adequacy; and
- (f) provide for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

6 Fund raising events

A food business does not have to prepare a food safety program in accordance with this Standard in relation to fundraising events conducted by the food business, that is, events that raise funds solely for community or charitable causes and not for personal financial gain.

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STANDARD 3.2.2

**FOOD SAFETY PRACTICES
AND GENERAL REQUIREMENTS**

(Australia only)

Purpose

This Standard sets out specific requirements for food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable.

This Standard specifies process control requirements to be satisfied at each step of the food handling process. Some requirements relate to the receipt, storage, processing, display, packaging, distribution disposal and recall of food. Other requirements relate to the skills and knowledge of food handlers and their supervisors, the health and hygiene of food handlers, and the cleaning, sanitising, and maintenance of premises and equipment.

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Clauses

Division 1 — Interpretation and application

1 Interpretation

In this Standard, unless the contrary intention appears -

carrier of a food-borne disease does not include a person who is a carrier of *Staphylococcus aureus*.

condition means an infected skin lesion or discharges from the ear, nose or eye.

environmental conditions means conditions under which certain food may be required to be stored including temperature, humidity, lighting conditions and atmosphere.

food-borne disease means a disease that is likely to be transmitted through consumption of contaminated food.

food safety program means a program set out in a written document retained at the food premises of the food business, including records of compliance and other related action, that -

- (a) systematically identifies the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
- (b) identifies where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provides for the systematic monitoring of those controls;
- (d) provides for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
- (e) provides for the regular review of the program by the food business to ensure its adequacy; and
- (f) provides for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

frozen does not include partly thawed.

potentially hazardous food means food that has to be kept at certain temperatures to minimise the growth of any pathogenic micro-organisms that may be present in the food or to prevent the formation of toxins in the food.

process, in relation to food, means activity conducted to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities.

ready-to-eat food means food that is ordinarily consumed in the same state as that in which it is sold and does not include nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer.

symptom means diarrhoea, vomiting, sore throat with fever, fever or jaundice.

temperature control means maintaining food at a temperature of:

- (a) 5°C, or below if this is necessary to minimise the growth of infectious or toxigenic micro-organisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
- (b) 60°C or above; or
- (c) another temperature — if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be so maintained, will not adversely affect the microbiological safety of the food.

2 Application of this Standard

This Standard applies to all food businesses and food handlers in Australia in accordance with Standard 3.1.1 (Interpretation and Application).

Editorial note:

Food businesses that operate from a farm, vineyard, orchard or aquaculture facility should refer to the definition of ‘food business’ in Standard 3.1.1 to determine if they have to comply with this Standard. If they are involved in the substantial transformation of food or the sale or service of food directly to the public then they must comply with this Standard.

Division 2 — General requirements

3 Food handling - skills and knowledge

(1) A food business must ensure that persons undertaking or supervising food handling operations have:

- (a) skills in food safety and food hygiene matters; and
- (b) knowledge of food safety and food hygiene matters,

commensurate with their work activities.

(2) Subclause (1) does not apply to a food business in relation to persons undertaking food handling operations for fundraising events, that is, events:

- (a) that raise funds solely for community or charitable causes and not for personal financial gain; and
- (b) at which only food is sold that is not potentially hazardous or which is to be consumed immediately after thorough cooking.

4 Notification

(1) A food business must, before the food business commences any food handling operations, notify the appropriate enforcement agency of the following information:

- (a) contact details for the food business including the name of the food business and the name and business address of the proprietor of the food business;
- (b) the nature of the food business; and
- (c) the location of all food premises of the food business that are within the jurisdiction of the enforcement agency.

(2) When complying with subclause (1), the proprietor of the food business must answer all questions asked by the appropriate enforcement agency in relation to the matters listed in subclause (1) in the form approved from time to time by the relevant authority under the Act.

(3) The food business must notify the appropriate enforcement agency of any proposed change to the information specified in subclause (1) before the change occurs.

(4) A food business that exists at the time of the commencement of this clause must provide the appropriate enforcement agency with the information specified in subclause (1) within three months of the commencement of this clause.

Division 3 — Food handling controls

5 Food receipt

(1) A food business must take all practicable measures to ensure it only accepts food that is protected from the likelihood of contamination.

(2) A food business must provide, to the reasonable satisfaction of an authorised officer upon request, the following information relating to food on the food premises:

- (a) the name and business address in Australia of the vendor, manufacturer or packer or, in the case of food imported into Australia, the name and business address in Australia of the importer; and
- (b) the prescribed name or, if there is no prescribed name, an appropriate designation of the food.

(3) A food business must, when receiving potentially hazardous food, take all practicable measures to ensure it only accepts potentially hazardous food that is at a temperature of:

- (a) 5°C or below; or
- (b) 60°C or above,

unless the food business transporting the food demonstrates that the temperature of the food, having regard to the time taken to transport the food, will not adversely affect the microbiological safety of the food.

(4) A food business must, when receiving potentially hazardous food, take all practicable measures to ensure that food which is intended to be received frozen, is frozen when it is accepted.

6 Food storage

(1) A food business must, when storing food, store the food in such a way that:

- (a) it is protected from the likelihood of contamination; and
- (b) the environmental conditions under which it is stored will not adversely affect the safety and suitability of the food.

(2) A food business must, when storing potentially hazardous food:

- (a) store it under temperature control; and
- (b) if it is food that is intended to be stored frozen, ensure the food remains frozen during storage.

7 Food processing

(1) A food business must:

- (a) take all practicable measures to process only safe and suitable food; and
- (b) when processing food:
 - (i) take all necessary steps to prevent the likelihood of food being contaminated; and
 - (ii) where a process step is needed to reduce to safe levels any pathogens that may be present in the food — use a process step that is reasonably known to achieve the microbiological safety of the food.

(2) A food business must, when processing potentially hazardous food that is not undergoing a pathogen control step, ensure that the time the food remains at temperatures that permit the growth of infectious or toxigenic micro-organisms in the food is minimised.

(3) A food business must, when cooling cooked potentially hazardous food, cool the food:

- (a) within two hours — from 60°C to 21°C; and
- (b) within a further four hours — from 21°C to 5°C;

unless the food business demonstrates that the cooling process used will not adversely affect the microbiological safety of the food.

(4) A food business must, when reheating previously cooked and cooled potentially hazardous food to hold it hot, use a heat process that rapidly heats the food to a temperature of 60°C or above, unless the food business demonstrates that the heating process used will not adversely affect the microbiological safety of the food.

8 Food display

(1) A food business must, when displaying food, take all practicable measures to protect the food from the likelihood of contamination.

(2) A food business must, when displaying unpackaged ready-to-eat food for self service -

- (a) ensure the display of the food is effectively supervised so that any food that is contaminated by a customer or is likely to have been so contaminated is removed from display without delay;
- (b) provide separate serving utensils for each food or other dispensing methods that minimise the likelihood of the food being contaminated; and
- (c) provide protective barriers that minimise the likelihood of contamination by customers.

(3) Subclause (2) does not apply to food in tamper resistant equipment or containers.

(4) A food business must not display for sale on any counter or bar, any ready-to-eat food that is not intended for self-service unless it is enclosed, contained or wrapped so that the food is protected from likely contamination.

(5) A food business must, when displaying potentially hazardous food -

- (a) display it under temperature control; and
- (b) if it is food that is intended to be displayed frozen, ensure the food remains frozen when displayed.

9 Food packaging

A food business must, when packaging food -

- (a) only use packaging material that is fit for its intended use;
- (b) only use material that is not likely to cause food contamination; and
- (c) ensure that there is no likelihood that the food may become contaminated during the packaging process.

10 Food transportation

A food business must, when transporting food -

- (a) protect all food from the likelihood of contamination;
- (b) transport potentially hazardous food under temperature control; and

- (c) ensure that potentially hazardous food which is intended to be transported frozen remains frozen during transportation.

11 Food disposal

- (1) A food business must ensure that food for disposal is held and kept separate until it is -
- (a) destroyed or otherwise used or disposed of so that it cannot be used for human consumption;
 - (b) returned to its supplier;
 - (c) further processed in a way that ensures its safety and suitability; or
 - (d) ascertained to be safe and suitable.
- (2) In subclause (1), ‘food for disposal’ means food that -
- (a) is subject to recall;
 - (b) has been returned;
 - (c) is not safe or suitable; or
 - (d) is reasonably suspected of not being safe or suitable.
- (3) A food business must clearly identify any food that is held and kept separate in accordance with subclause (1) as returned food, recalled food, or food that is or may not be safe or suitable, as the case may be.
- (4) A food business must not sell food that has been already served to a person to another person unless the food was completely wrapped when served and has remained completely wrapped.

12 Food recall

A food business engaged in the wholesale supply, manufacture or importation of food must -

- (a) have in place a system to ensure the recall of unsafe food;
- (b) set out this system in a written document and make this document available to an authorised officer upon request; and
- (c) comply with this system when recalling unsafe food.

Editorial note:

Food businesses that are not engaged in the wholesale supply, manufacture or importation of food are not required to have a food recall system. However, all food businesses should note that food that is subject to recall is ‘food for disposal’ and hence all food businesses must comply with the requirements of Clause 11 in relation to recalled food.

Division 4 — Health and hygiene requirements

Subdivision 1 — Requirements for food handlers

13 General requirement

A food handler must take all reasonable measures not to handle food or surfaces likely to come into contact with food in a way that is likely to compromise the safety and suitability of food.

14 Health of food handlers

(1) A food handler who has a symptom that indicates the handler may be suffering from a food-borne disease, or knows he or she is suffering from a food-borne disease, or is a carrier of a food-borne disease, must, if at work -

- (a) report that he or she is or may be suffering from the disease, or knows that he or she is carrying the disease, to his or her supervisor, as the case may be;
- (b) not engage in any handling of food where there is a reasonable likelihood of food contamination as a result of the disease; and
- (c) if continuing to engage in other work on the food premises – take all practicable measures to prevent food from being contaminated as a result of the disease.

(2) A food handler who suffers from a condition must, if at work -

- (a) if there is a reasonable likelihood of food contamination as a result of suffering the condition – report that he or she is suffering from the condition to his or her supervisor; and
- (b) if continuing to engage in the handling of food or other work – take all practicable measures to prevent food being contaminated as a result of the condition.

(3) A food handler must notify his or her supervisor if the food handler knows or suspects that he or she may have contaminated food whilst handling food.

15 Hygiene of food handlers

(1) A food handler must, when engaging in any food handling operation -

- (a) take all practicable measures to ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food;
- (b) take all practicable measures to prevent unnecessary contact with ready-to-eat food;
- (c) ensure outer clothing is of a level of cleanliness that is appropriate for the handling of food that is being conducted;
- (d) only use on exposed parts of his or her body bandages and dressings that are completely covered with a waterproofed covering;
- (e) not eat over unprotected food or surfaces likely to come into contact with food;
- (f) not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food;
- (g) not spit, smoke or use tobacco or similar preparations in areas in which food is handled; and
- (h) not urinate or defecate except in a toilet.

(2) A food handler must wash his or her hands in accordance with subclause (4) -

- (a) whenever his or her hands are likely to be a source of contamination of food;

- (b) immediately before working with ready-to-eat food after handling raw food;
and
 - (c) immediately after using the toilet.
- (3) A food handler must, when engaging in a food handling operation that involves unprotected food or surfaces likely to come into contact with food, wash his or her hands in accordance with subclause (4) -
- (a) before commencing or re-commencing handling food;
 - (b) immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances;
and
 - (c) after touching his or her hair, scalp or a body opening.
- (4) A food handler must, whenever washing his or her hands -
- (a) use the hand washing facilities provided;
 - (b) thoroughly clean his or her hands using soap or other effective means, and warm running water; and
 - (c) thoroughly dry his or her hands on a single use towel or in another way that is not likely to transfer pathogenic micro-organisms to the hands.
- (5) A food handler who handles food at temporary food premises does not have to clean his or her hands with warm running water, or comply with paragraph (4)(c), if the appropriate enforcement agency has provided the food business operating from the temporary food premises with approval in writing for this purpose.

Subdivision 2 — Requirements for food businesses

16 Health of persons who handle food — duties of food businesses

- (1) A food business must ensure the following persons do not engage in the handling of food for the food business where there is a reasonable likelihood of food contamination -
- (a) a person known to be suffering from a food-borne disease, or who is a carrier of a food-borne disease; and
 - (b) a person known or reasonably suspected to have a symptom that may indicate he or she is suffering from a food-borne disease.
- (2) A food business must ensure that a person who is known or reasonably suspected to be suffering from a condition and who continues to engage in the handling of food for the food business takes all practicable measures to prevent food contamination.
- (3) A food business may permit a person excluded from handling food in accordance with paragraph (1)(a) to resume handling food only after receiving advice from a medical practitioner that the person no longer is suffering from, or is a carrier of, a food-borne disease.

17 Hygiene of food handlers — duties of food businesses

- (1) Subject to subclause (2), a food business must, for each food premises -

- (a) maintain easily accessible hand washing facilities;
- (b) maintain, at or near each hand washing facility, a supply of -
 - (i) warm running water; and
 - (ii) soap; or
 - (iii) other items that may be used to thoroughly clean hands;
- (c) ensure hand washing facilities are only used for the washing of hands, arms and face; and
- (d) provide, at or near each hand washing facility -
 - (i) single use towels or other means of effectively drying hands that are not likely to transfer pathogenic micro-organisms to the hands; and
 - (ii) a container for used towels, if needed.

(2) Paragraph (1)(c) does not apply in relation to handwashing facilities at food premises that are used principally as a private dwelling if the proprietor of the food business has the approval in writing of the appropriate enforcement agency.

(3) With the approval in writing of the appropriate enforcement agency, a food business that operates from temporary food premises does not have to comply with any of the requirements of paragraphs (1)(b)(i) or (1)(d) that are specified in the written approval.

18 General duties of food businesses

(1) A food business must inform all food handlers working for the food business of their health and hygiene obligations under Subdivision 1 of this Division.

(2) A food business must ensure that any information provided by a food handler in accordance with Subdivision 1 of this Division is not disclosed to any person without the consent of the food handler, except the proprietor or an authorised officer, and that the information is not used for any purpose other than addressing the risk of food contamination.

(3) A food business must take all practicable measures to ensure all people on the food premises of the food business -

- (a) do not contaminate food;
- (b) do not have unnecessary contact with ready-to-eat food; and
- (c) do not spit, smoke, or use tobacco or similar preparations in areas where there is unprotected food or surfaces likely to come into contact with food.

Division 5 — Cleaning, sanitising and maintenance

19 Cleanliness

(1) A food business must maintain food premises to a standard of cleanliness where there is no accumulation of:

- (a) garbage, except in garbage containers;

(b) recycled matter, except in containers;

- (c) food waste;
- (d) dirt;
- (e) grease; or
- (f) other visible matter.

(2) A food business must maintain all fixtures, fittings and equipment, having regard to its use, and those parts of vehicles that are used to transport food, to a standard of cleanliness where there is no accumulation of:

- (a) food waste;
- (b) dirt;
- (c) grease; or
- (d) other visible matter.

20 Cleaning and sanitising of specific equipment

(1) A food business must ensure the following equipment is in a clean and sanitary condition in the circumstances set out below -

- (a) eating and drinking utensils - immediately before each use; and
- (b) the food contact surfaces of equipment - whenever food that will come into contact with the surface is likely to be contaminated.

(2) In subclause (1), a 'clean and sanitary condition' means, in relation to a surface or utensil, the condition of a surface or utensil where it -

- (a) is clean; and
- (b) has had applied to it heat or chemicals, heat and chemicals, or other processes, so that the number of micro-organisms on the surface or utensil has been reduced to a level that:
 - (i) does not compromise the safety of the food with which it may come into contact; and
 - (ii) does not permit the transmission of infectious disease.

21 Maintenance

(1) A food business must maintain food premises, fixtures, fittings, equipment, and those parts of vehicles that are used to transport food, in a good state of repair and working order having regard to their use.

(2) A food business must not use any chipped, broken or cracked eating or drinking utensils for handling food.

Division 6 — Miscellaneous

22 Temperature measuring devices

A food business must, at food premises where potentially hazardous food is handled, have a temperature measuring device that -

- (a) is readily accessible; and
- (b) can accurately measure the temperature of potentially hazardous food to +/- 1°C.

23 Single use items

A food business must -

- (a) in relation to all single use items, take all practicable measures to ensure they do not come into contact with food or the mouth of a person if they are:
 - (i) contaminated; or
 - (ii) reasonably suspected of being contaminated; and
- (b) in relation to single use items that are intended to come into contact with food or the mouth of a person:
 - (i) take all practicable measures to protect them from the likelihood of contamination until use; and
 - (ii) not reuse such items.

24 Animals and pests

(1) A food business must:

- (a) subject to paragraph (b), not permit live animals in areas in which food is handled, other than seafood or other fish or shellfish;
- (b) permit an assistance animal only in dining and drinking areas and other areas used by customers;
- (c) take all practicable measures to prevent pests entering the food premises; and
- (d) take all practicable measures to eradicate and prevent the harbourage of pests on the food premises and those parts of vehicles that are used to transport food.

(2) In subclause (1), 'assistance animal' means an animal referred to in section 9 of the *Disability Discrimination Act 1992* of the Commonwealth.

Editorial note:

Section 9 of the *Disability Discrimination Act 1992* refers to a guide dog, a dog trained to assist a person in activities where hearing is required and any other animal trained to assist a person to alleviate the effect of a disability.

25 Alternative methods of compliance

Without limiting the ways in which a food business can demonstrate that the temperature and any heating or cooling process it uses will not adversely affect the microbiological safety of food, a food business satisfies this requirement by complying with:

- (a) a food safety program that meets the requirements for food safety programs in the Act, regulations under the Act, or a food safety standard other than this Standard;

- (b) if no such requirements apply to the food business, a ‘food safety program’ as defined in this Standard;
- (c) a process that according to documented sound scientific evidence is a process that will not adversely affect the microbiological safety of the food;
or
- (d) a process set out in written guidelines based on sound scientific evidence that are recognised by the relevant food industry.

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STANDARD 3.2.3

FOOD PREMISES AND EQUIPMENT

(Australia only)

Purpose

This Standard sets out requirements for food premises and equipment that, if complied with, will facilitate compliance by food businesses with the food safety requirements of Standard 3.2.2 - Food Safety Practices and General Requirements.

The objective of this Standard is to ensure that, where possible, the layout of the premises minimises opportunities for food contamination. Food businesses are required to ensure that their food premises, fixtures, fittings, equipment and transport vehicles are designed and constructed to be cleaned and, where necessary, sanitised. Businesses must ensure that the premises are provided with the necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.

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- 15 Storage facilities
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Division 1 — Interpretation and application

1 Interpretation

In this Standard -

adequate supply of water means potable water that is available at a volume, pressure and temperature that is adequate for the purposes for which the water is used.

potable water means water that is acceptable for human consumption.

Editorial note:

The *Australian Drinking Water Guidelines 1996*, as amended, of the National Health and Medical Research Council and the Agriculture and Resource Management Council of Australia and of New Zealand (ARMCANZ) may be used by food businesses and authorised officers for guidance concerning what constitutes acceptable water.

sanitise means to apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of micro-organisms on the surface is reduced to a level that -

- (a) does not compromise the safety of food with which it may come into contact; and
- (b) does not permit the transmission of infectious disease.

sewage includes the discharge from toilets, urinals, basins, showers, sinks and dishwashers, whether discharged through sewers or other means.

2 Application of this Standard

- (1) This Standard applies to all food businesses in Australia in accordance with Standard 3.1.1 - Interpretation and Application.

Editorial note:

Food businesses that operate from a farm, vineyard, orchard or aquaculture facility should refer to the definition of ‘food business’ in Standard 3.1.1 to determine if they must comply with this Standard. If they are involved in the substantial transformation of food or the sale or service of food directly to the public then they must comply with this Standard.

- (2) A food business may only use food premises and food transport vehicles that comply with this Standard.
- (3) A food business may only use equipment, fixtures and fittings in or on food premises and in or on food transport vehicles that comply with this Standard.

Editorial note:

An Australian Standard for the design, construction and fitout of Food Premises is being developed by Standards Australia. The Australian Standard will provide guidance to food businesses and authorised officers relating to the design, construction and fit-out of food premises. The Australian Building Code Board is considering including specific requirements for food premises in the Building Code of Australia.

Division 2 — Design and construction of food premises

3 General requirements

The design and construction of food premises must -

- (a) be appropriate for the activities for which the premises are used;
- (b) provide adequate space for the activities to be conducted on the food premises and for the fixtures, fittings and equipment used for those activities;
- (c) permit the food premises to be effectively cleaned and, if necessary, sanitised; and
- (d) to the extent that is practicable -
 - (i) exclude dirt, dust, fumes, smoke and other contaminants;
 - (ii) not permit the entry of pests; and
 - (ii) not provide harbourage for pests.

4 Water supply

(1) Food premises must have an adequate supply of water if water is to be used at the food premises for any of the activities conducted on the food premises.

Editorial note:

An 'adequate supply of water' is defined in Clause 1.

(2) Subject to subclause (3), a food business must use potable water for all activities that use water that are conducted on the food premises.

(3) If a food business demonstrates that the use of non-potable water for a purpose will not adversely affect the safety of the food handled by the food business, the food business may use non-potable water for that purpose.

5 Sewage and waste water disposal

Food premises must have a sewage and waste water disposal system that -

- (a) will effectively dispose of all sewage and waste water; and
- (b) is constructed and located so that there is no likelihood of the sewage and waste water polluting the water supply or contaminating food.

6 Storage of garbage and recyclable matter

Food premises must have facilities for the storage of garbage and recyclable matter that -

- (a) adequately contain the volume and type of garbage and recyclable matter on the food premises;
- (b) enclose the garbage or recyclable matter, if this is necessary to keep pests and animals away from it; and
- (c) are designed and constructed so that they may be easily and effectively cleaned.

7 Ventilation

Food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the food premises.

8 Lighting

Food premises must have a lighting system that provides sufficient natural or artificial light for the activities conducted on the food premises.

Division 3 — Floors, walls and ceilings

9 Application

The requirements for floors, walls and ceilings specified in this Division apply to the floors, walls and ceilings of all areas used for food handling, cleaning, sanitising and personal hygiene except the following areas -

- (a) dining areas;
- (b) drinking areas; and
- (c) other areas to which members of the public usually have access.

10 Floors

(1) Floors must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.

(2) Subject to subclause (3), floors must -

- (a) be able to be effectively cleaned;
- (b) be unable to absorb grease, food particles or water;
- (c) be laid so that there is no ponding of water; and
- (d) to the extent that is practicable, be unable to provide harbourage for pests.

(3) The following floors do not have to comply with subclause (2) -

- (a) floors of temporary food premises, including ground surfaces, that are unlikely to pose any risk of contamination of food handled at the food premises; and

- (b) floors of food premises that are unlikely to pose any risk of contamination of food handled at the food premises provided the food business has obtained the approval in writing of the appropriate enforcement agency for their use.

11 Walls and ceilings

- (1) Walls and ceilings must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.
- (2) Walls and ceilings must be provided where they are necessary to protect food from contamination.
- (3) Walls and ceilings provided in accordance with subclause (2) must be -
 - (a) sealed to prevent the entry of dirt, dust and pests;
 - (b) unable to absorb grease, food particles or water; and
 - (c) able to be easily and effectively cleaned.
- (4) Walls and ceilings must -
 - (a) be able to be effectively cleaned; and
 - (b) to the extent that is practicable, be unable to provide harbourage for pests.

Division 4 — Fixtures, fittings and equipment

12 General requirements

- (1) Fixtures, fittings and equipment must be -
 - (a) adequate for the production of safe and suitable food; and
 - (b) fit for their intended use.
- (2) Fixtures and fittings must be designed, constructed, located and installed, and equipment must be designed, constructed, located and, if necessary, installed, so that -
 - (a) there is no likelihood that they will cause food contamination;
 - (b) they are able to be easily and effectively cleaned;
 - (c) adjacent floors, walls, ceilings and other surfaces are able to be easily and effectively cleaned; and
 - (d) to the extent that is practicable, they do not provide harbourage for pests.
- (3) The food contact surfaces of fixtures, fittings and equipment must be -
 - (a) able to be easily and effectively cleaned and, if necessary, sanitised if there is a likelihood that they will cause food contamination;
 - (b) unable to absorb grease, food particles and water if there is a likelihood that they will cause food contamination; and
 - (c) made of material that will not contaminate food.

(4) Eating and drinking utensils must be able to be easily and effectively cleaned and sanitised.

13 Connections for specific fixtures, fittings and equipment

(1) Fixtures, fittings and equipment that use water for food handling or other activities and are designed to be connected to a water supply must be connected to an adequate supply of water.

Editorial note:

An 'adequate supply of water' is defined in Clause 1.

(2) Fixtures, fittings and equipment that are designed to be connected to a sewage and waste water disposal system and discharge sewage or waste water must be connected to a sewage and waste water disposal system.

(3) Automatic equipment that uses water to sanitise utensils or other equipment must only operate for the purpose of sanitation when the water is at a temperature that will sanitise the utensils or equipment.

14 Hand washing facilities

(1) Subject to subclause (4), food premises must have hand washing facilities that are located where they can be easily accessed by food handlers -

- (a) within areas where food handlers work if their hands are likely to be a source of contamination of food; and
- (b) if there are toilets on the food premises — immediately adjacent to the toilets or toilet cubicles.

(2) Subject to the following subclauses, hand washing facilities must be -

- (a) permanent fixtures;
- (b) connected to, or otherwise provided with, a supply of warm running potable water;
- (c) of a size that allows easy and effective hand washing; and
- (d) clearly designated for the sole purpose of washing hands, arms and face.

(3) Paragraph (2)(a) does not apply to temporary food premises.

(4) With the approval in writing of the appropriate enforcement agency, food premises that are specified in the approval do not have to comply with any requirement of this clause that is also specified in the approval.

(5) Only food premises that are used principally as a private dwelling or are temporary food premises may be specified in an approval for the purposes of subsection (4).

Division 5 — Miscellaneous

15 Storage facilities

- (1) Food premises must have adequate storage facilities for the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings.
- (2) Storage facilities must be located where there is no likelihood of stored items contaminating food or food contact surfaces.

16 Toilet facilities

A food business must ensure that adequate toilets are available for the use of food handlers working for the food business.

17 Food transport vehicles

- (1) Vehicles used to transport food must be designed and constructed to protect food if there is a likelihood of food being contaminated during transport.
- (2) Parts of vehicles used to transport food must be designed and constructed so that they are able to be effectively cleaned.
- (3) Food contact surfaces in parts of vehicles used to transport food must be designed and constructed to be effectively cleaned and, if necessary, sanitised.

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AMENDMENT OF THE *FOOD STANDARDS CODE - Volume 2*

This section describes each amendment of the *Food Standards Code - Volume 2* made since the Code was published on 20 December 2000. References are made to the *Commonwealth of Australia Gazette* in which the amendment was published.

TRANSITIONAL STANDARD FOR THE OPERATION OF VOLUME 1 AND VOLUME 2 OF THE *FOOD STANDARDS CODE*

This Standard was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.1.1

Standard 1.1.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.1.2

Standard 1.1.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
|-----------------------|--|
| Clause amended | Reason |
| 1 | To amend the definition of chocolate and include a definition for peanut butter. |

STANDARD 1.1.3

Standard 1.1.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.2.1

Standard 1.2.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
|-----------------------|---|
| Clause amended | Reason |

| | |
|---------|---|
| 2(2)(1) | To include a reference to Standard 2.6.4. |
|---------|---|

STANDARD 1.2.2

Standard 1.2.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.2.3

Standard 1.2.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| Amendment No. 54 | (Gazette No. P 17, 14 June 2001) |
|-------------------------|---|
| Clause amended | Reason |

| | |
|-------------------|---|
| Table to clause 2 | To include a reference to phytosterol esters. |
|-------------------|---|

STANDARD 1.2.4

Standard 1.2.4 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
|-----------------------|---|
| Clause amended | Reason |

| | |
|------------|-----------------------------------|
| Schedule 2 | To include references to Neotame. |
|------------|-----------------------------------|

STANDARD 1.2.5

Standard 1.2.5 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.2.6

Standard 1.2.6 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.2.8

Standard 1.2.8 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
|-----------------------|---|
| Clause amended | Reason |

| | |
|---|--|
| 1 | To include a definition for dietary fibre. |
|---|--|

| | |
|----------|---|
| 5(5), 18 | To allow inulin and fructooligosaccharide as dietary fibre and include a declaration requirement. |
|----------|---|

Amendment No. 57
Clause Amended

(Gazette No. P 27, 1 November 2001)
Reason

1, 5(6), Table to clause 5(1),
Table to clause 5(7), Editorial
note to 5(7), Table to clause
7(2)

To amend the definition of carbohydrate to allow for carbohydrate by
difference and available carbohydrate and consequential amendments.

STANDARD 1.2.9

Standard 1.2.9 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.2.10

Standard 1.2.10 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.3.1

Standard 1.3.1 was published in the *Commonwealth of Australia Gazette* No. P 10 on 22 June 2000.

Standard 1.3.1, with amendments, was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 Clause amended | (Gazette No. P 23, 30 August 2001) Reason |
|--|--|
| Purpose Commentary | To amend the Commentary. |
| Schedule 1 | To amend the permitted maximum level of erythrosine in cherries. |
| Schedule 2 | To include references to Neotame in the alphabetical and numeric listings. |

STANDARD 1.3.2

Standard 1.3.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 Clause amended | (Gazette No. P 23, 30 August 2001) Reason |
|--|--|
| Purpose Commentary | To include a reference to Standard 2.6.4. |

STANDARD 1.3.3

Standard 1.3.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| Amendment No. 54 | (Gazette No. P 17, 14 June 2001) |
|-----------------------------------|--|
| Clause amended | Reason |
| Table to clause 12 | To include a reference to Bromo-chloro-dimethylhydantoin. |
| Amendment No. 56 | (Gazette No. P 24, 20 September 2001) |
| Clause amended | Reason |
| Table to clause 14 | To include an Australia only Standard for ethylene oxide until 30 September 2003. |
| Amendment No. 58 | (Gazette No. P 28, 20 December 2001) |
| Clause amended | Reason |
| Table to clause 8 | To include references to carboxymethyl, quaternary amine and diethyl aminoethyl cellulose-based ion exchange resins. |
| Table to clause 11 | To amend reference to regenerated cellulose. |
| Table to clause 17 | To amend reference relating to Phytase to 3-Phytase and include references to 6-Phytase and Pectinesterase. |
| Footnote 9 to Table IV, Group III | Amending the reference to Lipase produced from <i>Aspergillus oryzae</i> . |

STANDARD 1.3.4

Standard 1.3.4 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| | |
|--|---|
| Amendment No. 54 Clause amended | (Gazette No. P 17, 14 June 2001) Reason |
| Schedule | To include specifications for Bromo-chloro-dimethylhydantoin and phytosterol esters derived from vegetable oils. |
| Amendment 55 Clause amended | (Gazette No. P 23, 30 August 2001) Reason |
| Schedule | To include a specification for Neotame. |
| Amendment No. 58 Clause amended | (Gazette No. P 28, 20 December 2001) Reason |
| Schedule | To include specifications for carboxymethyl, quaternary amine and diethyl aminoethyl cellulose-based ion exchange resins. |

STANDARD 1.4.1

Standard 1.4.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| | |
|--|--|
| Amendment No. 57 Clause Amended | (Gazette No. P 27, 1 November 2001) Reason |
| Table to clause 3 | To include references to 3-chloro-1,2-propanediol and 1,3-dichloro-2-propanol in soy and oyster sauce. |

STANDARD 1.4.2

Standard 1.4.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| Amendment 55 Clause amended | (Gazette No. P 23, 30 August 2001) Reason |
|--|--|
| Schedule 1 | To include new reference for the antibiotic Sulphadoxine. |
| Schedule 1 | To remove, insert or amend references for the antibiotics Chlortetracycline, Lasalocid, Lincomycin, Neomycin, Oxytetracycline, Spectinomycin, Sulphadiazine and Virginiamycin. |
| Amendment No. 58 Clause amended | (Gazette No. P 28, 20 December 2001) Reason |
| Schedule 1 | To include new reference for the chemical Isoxaflutole and Novaluron |
| Schedule 1 | To delete, insert or amend references to Abamectin, Bifenthrin, Bromoxynil, Carbendazim, Chlorothalonil, Chlorpyrifos, Cyanamide, Diafenthiuron, Difenoconazole, Diflufenican, Diofenolan, Emamectin benzoate, Ethephon, Fipronil, Fluazifop-butyl, Glufosinate ammonium, Glyphosate, Haloxyfop, Iprodione, Lufenuron, Metalaxyl, Myclobutanil, Norflurazon, Novaluron, Oryzalin, Oxyfluorfen, Parathion-methyl, Phosphorous acid, Pymetrozine, Spinosad, Tebufenozide, Trichlorfon. |
| Schedule 1 | To replace references to Emamectin benzoate with Emamectin. |

STANDARD 1.4.3

Standard 1.4.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.4.4

Standard 1.4.4 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.5.1

Standard 1.5.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| Amendment No. 54 | (Gazette No. P 17, 14 June 2001) |
|-------------------------|---|
| Clause amended | Reason |
| Table to clause 2 | To include a reference to phytosterol esters. |

STANDARD 1.5.2

Standard 1.5.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
|-----------------------|---|
| Clause amended | Reason |
| Table to clause 2 | To include references to five GM commodities. |

| Amendment No. 57 | (Gazette No. P 27, 1 November 2001) |
|-------------------------|--|
| Clause Amended | Reason |
| 4 | To insert subclauses (5) and (6) to include provision for stock-in-trade for 12 months from 7 December 2001. Editorial note relating to subclause (5) also inserted. |

STANDARD 1.5.3

Standard 1.5.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and has been amended as follows:

| Amendment 56 | (Gazette No. P 24, 20 September 2001) |
|-----------------------|--|
| Clause amended | Reason |
| Table to clause 4 | To include permission for the irradiation of herbs, herbal infusions and spices. |

STANDARD 1.6.1

Standard 1.6.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 1.6.2

Standard 1.6.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.1.1

Standard 2.1.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.2.1

Standard 2.2.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

Amendment 55
Clause amended

(Gazette No. P 23, 30 August 2001)
Reason

Heading, 11

To include an Australia only clause relating to meat and food ingredients being free from bovine spongiform encephalopathy.

STANDARD 2.2.2

Standard 2.2.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.2.3

Standard 2.2.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.3.1

Standard 2.3.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

Standard 2.3.2 was published in the *Commonwealth of Australia Gazette* No. P 23 on 30 August 2001.

STANDARD 2.4.1

Standard 2.4.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.4.2

Standard 2.4.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 and amended as follows:

| Amendment No. 54 | (Gazette No. P 17, 14 June 2001) |
|-------------------------|---|
| Clause amended | Reason |
| 2(1)(f) | To include a reference to phytosterol esters. |

STANDARD 2.5.1

Standard 2.5.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| | |
|-----------------------|---|
| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
| Clause amended | Reason |

| | |
|------------------------------|--|
| Table to 2(1), table to 3(1) | To amend the composition of the components of cow's and skim milk. |
|------------------------------|--|

STANDARD 2.5.2

Standard 2.5.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| | |
|-----------------------|---|
| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
| Clause amended | Reason |

| | |
|------|---|
| 2(1) | To amend the minimum amount of milk fat in cream. |
|------|---|

STANDARD 2.5.3

Standard 2.5.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| | |
|-----------------------|---|
| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
| Clause amended | Reason |

| | |
|---------------|--|
| Table to 2(3) | To amend the proportions of the components of fermented milk and the fermented milk portion of a food containing fermented milk. |
|---------------|--|

STANDARD 2.5.4

Standard 2.5.4 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.5.5

Standard 2.5.5 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.5.6

Standard 2.5.6 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

| | |
|-----------------------|---|
| Amendment 55 | (Gazette No. P 23, 30 August 2001) |
| Clause amended | Reason |

| | |
|------|--|
| 1, 2 | To amend the definition of ice cream and its minimum compositional requirements. |
|------|--|

STANDARD 2.5.7

Standard 2.5.7 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.6.1

Standard 2.6.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

Amendment 55
Clause amended

(Gazette No. P 23, 30 August 2001)
Reason

2

To amend the compositional requirements for fruit juice or vegetable juice.

STANDARD 2.6.2

Standard 2.6.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

Standard 2.6.2 as above was deleted and a new Standard 2.6.2 was published in the *Commonwealth of Australia Gazette* No. P 23 on 30 August 2001.

STANDARD 2.6.3

Standard 2.6.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.6.4

Standard 2.6.4 was published in the *Commonwealth of Australia Gazette* No. P 23 on 30 August 2001.

STANDARD 2.7.1

Standard 2.7.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.7.2

Standard 2.7.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.7.3

Standard 2.7.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.7.4

Standard 2.7.4 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.7.5

Standard 2.7.5 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.8.1

Standard 2.8.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.8.2

Standard 2.8.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.9.2

Standard 2.9.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.9.3

Standard 2.9.3 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.9.4

Standard 2.9.4 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.10.1

Standard 2.10.1 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 2.10.2

Standard 2.10.2 was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000.

STANDARD 3.1.1

Standard 3.1.1 was published in the *Commonwealth of Australia Gazette* No. S 464 on 24 August 2000.

STANDARD 3.2.1

Standard 3.2.1 was published in the *Commonwealth of Australia Gazette* No. P 28 on 7 December 2000.

STANDARD 3.2.2

Standard 3.2.2 was published in the *Commonwealth of Australia Gazette* No. S 464 on 24 August 2000.

STANDARD 3.2.3

Standard 3.2.3 was published in the *Commonwealth of Australia Gazette* No. S 464 on 24 August 2000.

INDEX TO THE FOOD STANDARDS CODE - VOLUME 2

Guide to the reference:

The location reference consists of a minimum of two figures separated by a full stop, and is read as follows:

‘1.2’ refers to Part 1.2;

‘1.2.1’ refers to Standard 1.2.1;

‘1.2.1.2’ refers to clause 2 in Standard 1.2.1; and

‘1.2.1, schedule 1’ refers to Schedule 1 in Standard 1.2.1.

References within a standard and to different standards are separated by a semicolon.

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