Veterinary Chemical Products (Excluded Stockfood Non-active Constituents) Order

I, ROBERT LINDSAY COLLINS, Minister for Primary Industries and Energy, acting under section 4 of the Acts Interpretation Act 1901, make the following Order under section 7 of the Agricultural and Veterinary Chemicals Code Act 1994.


BOB COLLINS
Minister for Primary Industries and Energy

Citation

1. This Order may be cited as the Veterinary Chemical Products (Excluded Stockfood Non-active Constituents) Order.

Commencement

2. This Order commences on the same day as the Agricultural and Veterinary Chemicals Code Act 1994.
Interpretation

3. (1) In this Order, unless the contrary intention appears:
   “Food Standards Code” has the meaning given in subsection 3 (1)
   of the National Food Authority Act 1991;
   “Regulations” means the Agricultural and Veterinary Chemicals Code Regulations.

   (2) A reference in this Order to a salt, without reference to
   the level of hydration of that salt, includes all hydrated forms of that
   salt.

Stockfood non-active constituents that are not declared to be veterinary chemical products

4. For the purposes of paragraph 8 (1) (d) of the
   Regulations, there is excluded from the class of stockfood non-active
   constituents declared to be veterinary chemical products each
   stockfood non-active constituent specified in the Schedule.

<table>
<thead>
<tr>
<th>Schedule Clause 4</th>
<th>EXCLUDED STOCKFOOD NON-ACTIVE CONSTITUENTS</th>
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<tbody>
<tr>
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<td>Name</td>
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<td>PART 1—ANTIOXIDANTS</td>
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</table>

5. 6-Diacetyl-L-ascorbic acid
6-Palmityl-L-ascorbic acid (ascorbyl palmitate)
Butylated hydroxyanisole (BHA)
Butylated hydroxytoluene (BHT)
Calcium L-ascorbate
Dodecyl gallate
Ethoxyquin
L-ascorbic acid
Octyl gallate
Phospholipids (including lecithin) from natural sources
Propyl gallate
Sodium L-ascorbate
SCHEDULE—continued

Part 1—Antioxidants—continued

Synthetic alpha-tocopherol
Synthetic delta tocopherol
Synthetic gamma-tocopherol
Tocopherol-rich extracts of natural origin

PART 2—COLOURANTS/PIGMENTERS AND MICROTRACERS

Acid Brilliant Green BS, (Lissamine Green)
All colouring agents permitted for colouring foodstuffs, being Colouring agents not otherwise specified in this Part, as described in the Food Standards Code
Astaxanthin
Beta-apo-8'-carotenal
Canthaxanthin
Capsanthin
Citranaxanthin
Cryptoxanthin
Ethyl ester of beta-apo-8'-carotenoic acid
Iron and stainless steel grit
Lutein
Patent Blue V
Zeaxanthin

PART 3—PRESERVATIVES AND MOULD INHIBITORS

3-p-cymenol
Acetic acid
Ammonium formate
Ammonium propionate
Benzalkonium chloride and related alkylaryl quaternary ammonium salts
Benzoic acid
Calcium acetate
Calcium citrate
Calcium formate
Calcium lactate
Calcium propionate
SCHEDULE—continued

Part 3—Preservatives and mould inhibitors—continued

Calcium sorbate
Citric acid
Ethyl-4-hydroxybenzoate
Formalin
Formic acid
Fumaric acid
Hydrochloric acid
L-Tartaric acid
Lactic acid
Malic acid
Methyl-4-hydroxybenzoate
Methylpropionic acid
Orthophosphoric potassium acetate acid (phosphoric acid)
Potassium acetate
Potassium citrate
Potassium L-tartrate
Potassium lactate
Potassium propionate
Potassium sodium L-tartrate
Potassium sorbate
Propionic acid
Propyl-4-hydroxybenzoate
Propyl acetate
Propyl benzoate
Propylene glycol
Pyrolignous acid
Sodium bisulphite
Sodium citrate
Sodium diacetate
Sodium ethyl-4-hydroxybenzoate
Sodium formate
Sodium L-tartrate
Sodium lactate
Sodium meta-bisulphite
Sodium methyl-4-hydroxybenzoate
Sodium nitrite
Sodium propionate
Sodium propyl-4-hydroxybenzoate
SCHEDULE—continued

Part 3—Preservatives and mould inhibitors—continued

Sodium sorbate
Sorbic acid
Sulphuric acid

PART 4—BINDERS, ANTI-CAKING AGENTS, COAGULANTS, FEED HANDLING IMPROVERS

Aluminium silicates, synthetic
Bentonite/montmorillonite
Calcium aluminates, synthetic
Calcium silicate, synthetic
Calcium sulphate and Calcium sulphate dihydrate
Carboxymethyl cellulose (sodium salt of carboxymethyl ether of cellulose)
Citric acid
Collagen
Diatomaceous earth
Kaolinitic clays, free of asbestos
Lignosulphonates
Molasses
Natural mixtures of steatite and chlorite
Perlite
Sepiolite
Silica (silicon dioxide)
Silica gel
Sodium aluminosilicate, synthetic
Sodium, potassium and calcium stearates
Urea formaldehyde resin
Vermiculite

PART 5—ACIDITY REGULATORS

Ammonium carbonate
Ammonium chloride
Ammonium dihydrogen orthophosphate
Ammonium hydrogen carbonate
Calcium carbonate
Calcium hydrogen orthophosphate
SCHEDULE—continued

Part 5—Acidity regulators—continued

Calcium oxide
Calcium tetra-hydrogen diorthophosphate
Citric acid
di Ammonium hydrogen orthophosphate
di Calcium diphosphate
di Potassium dihydrogen orthophosphate
di Sodium dihydrogen diphosphate
di Sodium hydrogen orthophosphate
Hydrochloric acid
Malic acid
penta Sodium triphosphate
Potassium dihydrogen orthophosphate
Potassium bicarbonate
Sodium bicarbonate
Sodium carbonate
Sodium dihydrogen orthophosphate
Sodium hydroxide
Sodium malate
Sodium sesquicarbonate
Sulphuric acid
tetra Potassium diphosphate
tetra Sodium diphosphate
tri Potassium dihydrogen orthophosphate
tri Sodium hydrogen orthophosphate

PART 6—EMULSIFIERS, STABILISERS, THICKENERS AND GELLING AGENTS

Acacia (Gum arabic)
Agar
Alginic acid
Ammonium alginate
Ammonium phosphate
Calcium alginate
Calcium stearoyl-2-lactylate
Carboxymethyl cellulose (sodium salt of carboxymethyl ether of cellulose)
Carrageenan
Part 6—Emulsifiers, stabilisers, thickeners and gelling agents—continued

Collagen
Dextran
Disodium ethylenediamine tetracetate (EDTA)
Disodium phosphate
Ether of poly glycerol and of alcohols obtained by the reduction of oleic and palmitic acids
Ethylcellulose
Ethylmethylcellulose
Furcelleran
Gelatin
Glycol
Glyceryl polyethylene-glycol ricinoleate
Guar gum
Hydroxypropyl-methyl cellulose
Hydroxypropylcellulose
Lecithin
Locust bean gum (Carob gum)
Mannitol
Methylcellulose
Micro-crystalline cellulose
Mono- and diglycerides of edible fatty acids esterified with the following acids:
   (a) acetic
   (b) lactic
   (c) citric
   (d) tartaric
   (e) mono- and diacetyl-tartaric
Mono- and diglycerides of fatty acids
Mono-esters of propylene glycol and edible fatty acids, alone or in mixtures with diesters
Monosodium phosphate
Partial polyglycerol esters of polycondensed fatty acids of castor oil
Pectins
Pentasodium triphosphate
Polyethylene glycol 6000
Polyethylene glycol ester of fatty acids from soya oil
SCHEDULE—continued

Part 6—Emulsifiers, stabilisers, thickeners and gelling agents—continued

Polyglycerol esters of non-polymerized edible fatty acids
Polyoxyethylated glyceride of tallow fatty acids
Polyoxyethylene (20)-sorbitan monooleate
Polyoxyethylene (20)-sorbitan monolaurate
Polyoxyethylene (20)-sorbitan monopalmitate
Polyoxyethylene (20)-sorbitan monostearate
Polyoxyethylene (20)-sorbitan tristearate
Polyoxypropylene-polyoxyethylene polymers (Molecular Weight 6800-9000)
Potassium alginate
Propane-1,2-diol alginate
Sodium, potassium and calcium salts of edible fatty acids, alone or in mixtures, derived either from edible fats or from distilled edible fatty acids
Propylene glycol
Sodium alginate
Sodium stearoyl-2-lactylate
Sorbitan monolaurate
Sorbitan monooleate
Sorbitan monopalmitate
Sorbitan monostearate
Sorbitan tristearate
Sorbitol
Stearoyl-2-lactylic acid
Stearyl tartrate
Sucroglycerides (mixture of esters of saccharose and mono- and diglycerides of edible fatty acids)
Sucrose esters of fatty acids (esters of saccharose and edible fatty acids)
Tamarind seed flour
Tragacanth
Trisodium phosphate
Xanthan gum

PART 7—DUST SUPPRESSANTS

Castor oil
SCHEDULE—continued

Part 7—Dust suppressants—continued

Cod liver oil
Mineral oil
Paraffin oil
Vegetable oils

PART 8—DILUENTS AND CARRIERS

Alcohol ethoxylate
Calcium carbonate
Edible grains and their processing by-products
Glyceryl diacetate
Isopropyl alcohol
Isopropylene
Mineral oil
Oils, fats, carbohydrates, protein extracts and fibre products of edible plant origin, not otherwise specified in this Part
Propylene glycol
Sodium chloride
Vermiculite
Whey powder and other milk by-products

PART 9—DEODORISERS

Extract of Yucca schidigera

PART 10—FLAVOURS, FLAVOUR ENHANCERS, SWEETENERS AROMATIC SUBSTANCES AND APPETIZING SUBSTANCES

All natural flavour concentrates, natural flavouring substances, nature-identical flavouring substances, natural aromatic raw materials and artificial flavourings as defined and permitted in Standard A6 of the Food Standards Code
Ammonium chloride
Butyric acid
Calcium saccharin
Part 10—Flavours, flavour enhancers, sweeteners aromatic substances and
appetizing substances—continued

Dextrose
Disodium guanylate
Disodium inosinate
Ethyl butyrate
Fructose
Glucose
Lactose
Neohesperidine dihydrochalcone
Potassium chloride
Saccharin
Sodium chloride
Sodium saccharin
Sucrose
Thaumatin

NOTE