Australia New Zealand Food Standards Code – Amendment No. 81 – 2005

Food Standards Australia New Zealand Act 1991

Preamble

The variations set forth in the Schedule below are variations to Standards in the *Australia New Zealand Food Standards Code* published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, which have been varied from time to time.

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

Citation

These variations may be collectively known as the *Australia New Zealand Food Standards Code* – Amendment No. 81 – 2005.

Commencement

These variations commence on gazettal.

Note: These variations were published in the Commonwealth of Australia Food Standards Gazette No. FSC 23 on 22 September 2005.

SCHEDULE

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

[1.1] *omitting from* Schedule 1 *all entries for the following chemicals –*

Fenchlorazole-ethyl

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

COLUMN 1	COLUMN 2
ABAMECTIN	SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B
DINITOLMIDE	SUM OF DINITOLMIDE AND ITS METABOLITE 3-AMINO-5-NITRO-O-TOLUAMIDE, EXPRESSED AS DINITOLMIDE EQUIVALENTS
FLUOMETURON	SUM OF FLUOMETURON AND 3-TRIFLUOROMETHYLANILINE, EXPRESSED AS FLUOMETURON
IMIDACLOPRID	SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID

[1.3] *inserting in* Schedule 1 –

FENBUCONAZOLE FENBUCONAZOLE	
BANANA	0.5
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
NECTARINE	0.5
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
STONE FRUITS [EXCEPT NECTARINE]	T1
FLUMIOXAZIN FLUMIOXAZIN	
BROAD BEAN (DRY)	*0.1
CEREAL GRAINS	*0.05
CHICK-PEA (DRY)	*0.1
COTTON SEED	*0.1
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
FIELD PEA (DRY)	*0.1
LENTIL (DRY)	*0.1
LUPIN (DRY)	*0.1
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
RAPE SEED	*0.1

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

NEOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS NEOMYCIN	
EDIBLE OFFAL (MAMMALIAN)	*0.5
MILK	0.5
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
CUCUMBER	0.2
SOYA BEAN	T0.05

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

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
GROUND CHERRIES	T0.01
AZOXYSTROBIN AZOXYSTROBIN	
BANANA	T0.5
CHLOROTHALONIL CHLOROTHALONIL	
PEAS (PODS AND SUCCULENT, IMMATURE SEEDS)	10
CHLORPYRIFOS CHLORPYRIFOS	
PEPPERS, SWEET	T1
CYPROCONAZOLE CYPROCONAZOLE, SUM OF ISOMERS	
EGGS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
DIFENOCONAZOLE DIFENOCONAZOLE	
MACADAMIA NUTS	*0.01

DIMETHOMORPH SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
SHALLOT	T0.5
ETOXAZOLE ETOXAZOLE	
APPLE	0.2
FLUAZIFOP-BUTYL FLUAZIFOP-BUTYL	
SHALLOT	0.05
SPRING ONION	0.05
NEOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS NEOMYCIN	
KIDNEY OF CATTLE, GOATS, PIGS AND SHEEP	T10
LIVER OF CATTLE, GOATS, PIGS AND SHEEP	T0.5
MILKS	T1.5
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
FRUITING VEGETABLES, CUCURBITS	T0.2

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

AZOXYSTROBIN AZOXYSTROBIN	
BARLEY	*0.02
WHEAT	*0.02

CYPROCONAZOLE CYPROCONAZOLE, SUM OF ISOMERS	
BARLEY	*0.02
EDIBLE OFFAL (MAMMALIAN)	1
MEAT (MAMMALIAN)	0.03
WHEAT	*0.02

DITHIOCARBAMATES TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
CHICK-PEA (DRY)	0.5
LENTIL (DRY)	0.5
ETOXAZOLE ETOXAZOLE	
COTTON SEED	0.2
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN) (IN THE FAT)	*0.02
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT (IN THE FAT)	*0.02
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
CITRUS FRUITS	T2
SUGAR CANE	*0.05

METHIDATHION METHIDATHION	
PERSIMMON, JAPANESE	0.5
NEOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS NEOMYCIN	
FATS (MAMMALIAN) [EXCEPT MILK FATS]	T0.5
MEAT (MAMMALIAN)	T0.5
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
PULSES	0.01
TRIFLOXYSTROBIN SUM OF TRIFLOXYSTROBIN AND ITS ACID METABOLITE ((E,E)-METHOXYIMINO-[2-[1-(3-TRIFLUOROMETHYLPHENYL)-ETHYLIDENEAMINOOXYMETHYL]PHENYL] ACETIC ACID), EXPRESSED AS TRIFLOXYSTROBIN EQUIVALENTS	
BANANA	0.5

[2] ***Standard 1.6.2*** *is varied by omitting paragraph 2(1)(c), substituting –*

(c) in accordance with clause 1 of Standard 4.2.4A.

[3] ***Standard 2.1.1*** *is varied by omitting from clause 1 the definition of* wholegrain, *substituting –*

wholegrain means the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents – endosperm, germ and bran – are present in such proportions that represent the typical ratio of those fractions occurring in the whole cereal, and includes wholemeal.

[4] ***Standard 2.5.4*** *is varied by –*

[4.1] *omitting the* Table of Provisions, *substituting* -

Table of Provisions

1 Interpretation
2 Composition of cheese
3 Deleted
4 Processing of milk and milk products in New Zealand

[4.2] *omitting clause 3 and the associated* Editorial note, *substituting –*

3 Deleted

[5] ***The Australia New Zealand Food Standards Code*** *is varied by inserting –*

STANDARD 4.2.4A

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR SPECIFIC CHEESES

(Australia only)

Purpose and commentary

This Standards sets out primary production and processing requirements for Gruyere, Sbrinz, Emmental and Roquefort cheese.

Table of Provisions

1 Requirements for certain cheese and cheese products

Clauses

1 Requirements for certain cheese and cheese products

Cheese and cheese products specified in Column 1 of the Table to this clause may be manufactured from milk and milk products that have been 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(1)(a) of Standard 1.6.2; and

(b) is set out in the legislation or documentation listed in Column 2 of the Table to this clause; and

(c) complies with the conditions, if any, specified in Column 3 of the Table to this clause.

Table to clause 1

Column 1	**Column 2**	**Column 3**
Cheese and cheese products	**Legislation or documentation**	**Conditions**
Gruyere, Sbrinz or Emmental cheese	The *Ordinance on Quality Assurance in the Dairy Industry* of the Swiss Federal Council of 18 October 1995	

Roquefort	The *Ministerial Order of 30 December 1993 on requirements relating to the premises, equipment and operation of milk collection or standardization centres and of establishments involved in the treatment or processing of milk or milk-based products* The *Ministerial Order of 18 March 1994 on the hygiene of milk products and collection* The *Ministerial Order of 30 March 1994 on the microbiological criteria that drinking milk and milk-based products must satisfy in order to be placed on the market* The *Ministerial Order of 28 June 1994 on the identification and sanitary approval of establishments placing on the market animal foodstuffs or foodstuffs of animal origin and on health marking* The *Ministerial Order of 2 March 1995 on the approval of milk collection, standardization or treatment centres and of establishments involved in the processing of milk and milk-based products*	(1) The following matters must be monitored and recorded during cheese production: (a) pH during the acidification process; and (b) salt concentration; and (c) moisture content. (2) Unpasteurised milk for cheese production must be tested and demonstrated to have no detected levels of *Listeria monocytogenes* in 25 ml of milk per tanker. (3) The cheese must be stored at an appropriate temperature for a period of no less than 90 days from the date of manufacture.

Editorial note:

Legislation or documentation will only be listed in the Table to clause 1 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(2)(a) of Standard 4.2.4, and has adequate hazard identification and process controls.

AQIS quarantine requirements for the importation of dairy products from approved countries define the date of manufacture for cheese as the date the curd is set.

Cheese and cheese products must also be manufactured using measures to ensure compliance with requirements in Standard 1.6.1 – Microbiological Limits for Food, Chapter 3 - Food Safety Standards to the extent that these requirements are not specifically covered in clause 3 of this Standard, and any applicable State and Territory requirements in relation to cheese production, including any specific requirements in relation to the safety of raw milk and raw milk cheese production.

In relation to condition (1)(a) for Roquefort, the monitoring of pH should ensure that rapid acidification occurs, that is, the pH should fall to below pH 5.0 within the first 6 to 8 hours following addition of the starter culture.

Clause 4 of Standard 1.2.4 requires ingredients to be declared using the common name of the ingredient, or a name that describes the true nature of the ingredient, or if applicable a generic name. This requirement means that in relation to cheese made from unpasteurised milk, the ingredient declaration should include a statement that the milk is unpasteurised, and in the case of cheese made other than from cow's milk, should also include the common name of the species from which the milk is sourced.