Australia New Zealand Food Standards Code – Amendment No. 92 – 2007

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. 92 – 2007.

Commencement

These variations commence on Gazettal.

Note: These variations were published in the Commonwealth of Australia *Food Standards Gazette* No. FSC 34 on 2 August 2007.

SCHEDULE

[1] ***Standard 1.3.4*** *is varied by inserting in the* Schedule *–*

Specification for isomaltulose

Chemical name	6-O-α-D-glucopyranosyl-D-fructofuranose
Description	White or colourless, crystalline, sweet substance, faint isomaltulose specific odour
Isomaltulose (%)	Not less than 98% on a dry weight basis
Water	Max. 6%
Other saccharides	Max. 2% on a dry weight basis
Ash	Max. 0.01% on a dry weight basis
Lead	Max. 0.1 ppm on a dry weight basis

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

[2.1] *omitting from* Schedule 1 *all entries for the following chemical –*

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

COLUMN 1	COLUMN 2
PINOXADEN	SUM OF FREE AND CONJUGATED M4 METABOLITE, 8-(2,6-DIETHYL-4-HYDROXYMETHYLPHENYL)-TETRAHYDRO-PYRAZOLO [1,2-D][1,4,5] OXADIAZEPINE-7,9-DIONE, EXPRESSED AS PINOXADEN

[2.3] *inserting in* Schedule 1–

FLORASULAM FLORASULAM	
CEREAL GRAINS	T*0.01
TETRACONAZOLE TETRACONAZOLE	
EDIBLE OFFAL (MAMMALIAN)	0.2
GRAPES	0.5
MEAT (MAMMALIAN) (IN THE FAT)	*0.01
MILKS	*0.01

[2.4] o*mitting from* Schedule 1 *the foods and associated MRLs for each of the following chemicals –*

CHLOROTHALONIL *COMMODITIES OF PLANT ORIGIN*: CHLOROTHALONIL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
HERBS	T7
FENBUTATIN OXIDE BIS[TRIS(2-METHYL-2-PHENYLPROPYL)TIN]-OXIDE	
BERRIES AND OTHER SMALL FRUITS	1
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
LEAFY VEGETABLES	T5

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

AMITROLE AMITROLE	
BLUEBERRIES	T*0.01

BIFENAZATE SUM OF BIFENAZATE AND BIFENAZATE DIAZENE (DIAZENECARBOXYLIC ACID, 2-(4-METHOXY-[1,1'-BIPHENYL-3-YL] 1-METHYLETHYL ESTER), EXPRESSED AS BIFENAZATE	
DRIED GRAPES	T2

GRAPES [EXCEPT WINE GRAPES]	T1

BOSCALID *COMMODITIES OF PLANT ORIGIN*: BOSCALID *COMMODITIES OF ANIMAL ORIGIN*: SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS	
BULB VEGETABLES [EXCEPT ONION, BULB]	T3
CARROT	T1

CHLOROTHALONIL *COMMODITIES OF PLANT ORIGIN*: CHLOROTHALONIL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
FENNEL, LEAF	5
FENNEL, SEED	5
HERBS [EXCEPT FENNEL, LEAF]	T7

CLOPYRALID CLOPYRALID	
CAULIFLOWER	T0.2

DIFENOCONAZOLE DIFENOCONAZOLE	
PARSLEY	T15

FENBUTATIN OXIDE BIS[TRIS(2-METHYL-2-PHENYLPROPYL)TIN]-OXIDE	
BERRIES AND OTHER SMALL FRUITS [EXCEPT TABLE GRAPES]	1
DRIED GRAPES	T10
GRAPES [EXCEPT WINE GRAPES]	T3

FENOXYCARB FENOXYCARB	
OLIVE OIL, VIRGIN	T3
OLIVES	T1

IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
LEAFY VEGETABLES [EXCEPT LETTUCE, LEAF]	T5
LETTUCE, LEAF	T20

METALAXYL METALAXYL	
PARSLEY	0.3

PINOXADEN SUM OF FREE AND CONJUGATED M4 METABOLITE, 8-(2,6-DIETHYL-4-HYDROXYMETHYLPHENYL)-TETRAHYDRO-PYRAZOLO [1,2-D][1,4,5] OXADIAZEPINE-7,9-DIONE, EXPRESSED AS PINOXADEN	
WHEAT BRAN, UNPROCESSED	0.5

PROPICONAZOLE PROPICONAZOLE	
BEETROOT	*0.02

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

CHLOROTHALONIL *COMMODITIES OF PLANT ORIGIN*: CHLOROTHALONIL *COMMODITIES OF ANIMAL ORIGIN*: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
FENNEL, BULB	5

CLOQUINTOCET-MEXYL SUM OF CLOQUINTOCET MEXYL AND 5-CHLORO-8-QUINOLINOXYACETIC ACID, EXPRESSED AS CLOQUINTOCET MEXYL	
BARLEY	*0.1

OXYTETRACYCLINE INHIBITORY SUBSTANCE, IDENTIFIED AS OXYTETRACYCLINE	
HONEY	0.3
PINOXADEN SUM OF FREE AND CONJUGATED M4 METABOLITE, 8-(2,6-DIETHYL-4-HYDROXYMETHYLPHENYL)-TETRAHYDRO-PYRAZOLO [1,2-D][1,4,5] OXADIAZEPINE-7,9-DIONE, EXPRESSED AS PINOXADEN	
BARLEY	0.1
EDIBLE OFFAL (MAMMALIAN)	*0.02
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
WHEAT	0.1

[3] ***Standard 1.5.1*** *is varied by inserting in the* Table to clause 2 –

Isomaltulose	

[4] ***Standard 1.5.2*** *is varied by inserting into the* Table to clause 2 –

Food derived from high lysine corn line LY038	Unless the protein content has been removed as part of a refining process, the label on or attached to a package of a food derived from high lysine corn line LY038 must include a statement to the effect that the food has been genetically modified to contain increased levels of lysine.

[5] ***Standard 4.5.1*** *is varied by omitting subclause 5(7) and substituting –*

(7) Wine, sparkling wine and fortified wine may contain added water in proportion not exceeding 70 mL/L where that water is necessary for the incorporation of any substance specified in clause 3 or clause 4, or where that water is incidental to the winemaking process and where the presence of water in wine is in conformance with good manufacturing practice.