| INS Number | Additive Name |
| --- | --- |
| 260  | Acetic acid, glacial |
| 472a | Acetic and fatty acid esters of glycerol |
| 1422 | Acetylated distarch adipate |
| 1414 | Acetylated distarch phosphate |
| 1451 | Acetylated oxidised starch |
| 1401 | Acid treated starch |
| 355 | Adipic acid |
| 969 | Advantame |
| 406 | Agar |
| 400  | Alginic acid |
| 1402 | Alkaline treated starch |
| 559 | Aluminium silicate |
| 264 | Ammonium acetate |
| 403 | Ammonium alginate |
| 503 | Ammonium carbonates |
| 510 | Ammonium chloride |
| 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 |
| 943a | Butane (for pressurised food containers only)  |
| 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 |
| 482 | Calcium lactylates |
| 1522 | Calcium lignosulphonate (40-65) |
| 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 |
| 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 |
| 968 | Erythritol |
| 470 | Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium |
| 381 | Ferric ammonium citrate |
| 579 | Ferrous gluconate |
| – | Flavourings, excluding quinine and caffeine |
| 297 | Fumaric acid |
| 418 | Gellan gum |
| 575 | Glucono delta-lactone |
| 422 | Glycerin (glycerol) |
| 412 | Guar gum |
| 414 | Gum arabic (Acacia) |
| 507 | Hydrochloric acid |
| 463 | Hydroxypropyl cellulose |
| 1442 | Hydroxypropyl distarch phosphate |
| 464 | Hydroxypropyl methylcellulose |
| 1440 | Hydroxypropyl starch  |
| 943b | Isobutane (for pressurised food containers only) |
| 953 | Isomalt |
| 416 | Karaya gum |
| 620  | L -glutamic acid |
| 270 | Lactic acid  |
| 472b | Lactic and fatty acid esters of glycerol  |
| 966 | Lactitol |
| 322 | Lecithin |
| 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 |
| 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 |
| 961 | Neotame (technological use consistent with clause 4 only) |
| 942 | Nitrous oxide |
| 946 | Octafluorocyclobutane (for pressurised food containers only) |
| 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 or potassium diacetate |
| 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 tartrates |
| 407a | Processed eucheuma seaweed |
| 944 | Propane (for pressurised food containers only) |
| 1520 | Propylene glycol |
| 405 | Propylene glycol alginate |
| 477 | Propylene glycol esters of fatty acids |
| 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 |
| 316 | Sodium erythorbate |
| 365 | Sodium fumarate |
| 576 | Sodium gluconate |
| 325 | Sodium lactate |
| 481 | Sodium lactylates |
| 350 | Sodium malates |
| 339 | Sodium phosphates |
| 514 | Sodium sulphates |
| 335 | Sodium tartrate |
| 491 | Sorbitan monostearate |
| 492 | Sorbitan tristearate |
| 420 | Sorbitol |
| 1420 | Starch acetate |
| 1450 | Starch sodium octenylsuccinate |
| 570 | Stearic acid |
| 955 | Sucralose (technological use consistent with Clause 4 only) |
| 473 | Sucrose esters of fatty acids |
| 417 | Tara gum |
| 334 | Tartaric acid |
| 472f | Tartaric, acetic and fatty acid esters of glycerol (mixed) |
| 957 | Thaumatin |
| 413 | Tragacanth gum |
| 1518 | Triacetin |
| 451 | Triphosphates |
| 415 | Xanthan gum |
| 967 | Xylitol |

| INS Number | Additive Name |
| --- | --- |
| – | Flavourings, excluding quinine and caffeine |
| 170 | Calcium carbonates |
| 260  | Acetic acid, glacial |
| 261 | Potassium acetate or potassium diacetate |
| 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 tartrates |
| 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 |
| 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 |
| 417 | Tara 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 |
| 463 | Hydroxypropyl cellulose |
| 464 | Hydroxypropyl methylcellulose |
| 465 | Methyl ethylcellulose |
| 466 | Sodium carboxymethylcellulose |
| 470 | Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium |
| 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 |
| 481 | Sodium lactylates |
| 482 | Calcium lactylates |
| 491 | Sorbitan monostearate |
| 492 | Sorbitan tristearate |
| 500 | Sodium carbonates |
| 501 | Potassium carbonates |
| 503 | Ammonium carbonates |
| 504 | Magnesium carbonates |
| 507 | Hydrochloric acid |
| 508 | Potassium chloride |
| 509 | Calcium chloride |
| 510 | Ammonium chloride |
| 511 | Magnesium chloride |
| 514 | Sodium sulphates |
| 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 |
| 576 | Sodium gluconate |
| 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 |
| 943a | Butane (for pressurised food containers only) |
| 943b | Isobutane (for pressurised food containers only) |
| 944 | Propane (for pressurised food containers only) |
| 946 | Octafluorocyclobutane (for pressurised food containers only) |
| 951 | Aspartame (technological use consistent with Clause 4 only) |
| 953 | Isomalt |
| 955 | Sucralose (technological use consistent with Clause 4 only) |
| 957 | Thaumatin |
| 961 | Neotame (technological use consistent with clause 4 only) |
| 965 | Maltitol & maltitol syrup |
| 966 | Lactitol |
| 967 | Xylitol |
| 968 | Erythritol |
| 969 | Advantame |
| 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 |
| 1422 | Acetylated distarch adipate |
| 1440 | Hydroxypropyl starch  |
| 1442 | Hydroxypropyl distarch phosphate |
| 1450 | Starch sodium octenylsuccinate |
| 1451 | Acetylated oxidised starch |
| 1518 | Triacetin |
| 1520 | Propylene glycol |
| 1521 | Polyethylene glycol 8000 |
| 1522 | Calcium lignosulphonate (40-65) |

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

Numerical 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 | Violoxanthin |
| 161f | Rhodoxanthin |
| 162 | Beet Red |
| 163 | Anthocyanins |
| 164 | Saffron, crocetin and crocin |
| 171 | Titanium dioxide |
| 172 | Iron oxides |

SCHEDULE 4

Colours permitted to a combined maximum level of 290 mg/kg in processed foods, and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited 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 combined maximum level of 290 mg/kg in processed foods, and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited in Schedule 1

Numerical 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*sub-classes* | 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 or odour of a food |
| **Flavouring**(excluding herbs and spices and intense sweeteners) | intense preparations which are added to foods to impart taste 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 |

**Amendment History**

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

**About this compilation**

This is a compilation of Standard 1.3.1 as in force on **3 September 2015** (up to Amendment No. 157). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 September 2015**.

**Uncommenced amendments or provisions ceasing to have effect**

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted am = amended

exp = expired or ceased to have effect rep = repealed

rs = repealed and substituted

***Standard 1.3.1*** was originally published in the *Commonwealth of Australia Gazette* No. P 10 on 22 June 2000 as part of Amendment No. 49.

***Standard 1.3.1***, with amendments, was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 as part of Amendment No. No. 53 (F2008B00614 – 30 September 2008) and has been amended as follows:

| **Clause affected** | **A’ment No.** | **FRLI registration****Gazette**  | **Commencement****(Cessation)** | **How affected** | **Description of amendment** |
| --- | --- | --- | --- | --- | --- |
| Purpose | 55 | F2008B007919 Dec 2008P 2330 Aug 2001 | 30 Aug 2001 | rs | Purpose. |
| Table of Provs | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am | Title of clause 11. |
| 1 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | am, ad | Definition of ‘technological function’ and insert an associated Editorial note. |
| 1 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rep | Editorial note after definition of ‘processed food’. |
| 1 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rs | Editorial note after definition of ‘technological function’. |
| 3 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rs | Editorial note. |
| 3 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | rs | Clause to clarify meaning. |
| 3 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | rep | Editorial note. |
| 3(b) | 103 | F2008L037419 Oct 2008FSC 459 Oct 2008 | 9 Oct 2008 | am | Wording from ‘does not exceed’ to ‘is no more than’. |
| 4 | 78 | F2005L0124626 May 2005FSC 2026 May 2005 | 26 May 2005 | rs | Clause to clarify intent. |
| 4 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rs | Editorial note. |
| 5(2) | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | rs | Definition of ‘annatto’. |
| 5(2) | 124 | F2011L014155 July 2011FSC 6611 July 2011 | 11 July 2011 | am | To insert a definition relating to steviol glycosides. |
| 5(2) | 151 | F2014L016263 Dec 2014FSC934 Dec 2014 | 4 Dec 2014 | rs | Definition of sulphur oxide. |
| 5(3) | 124 | F2011L014155 July 2011FSC 6611 July 2011 | 11 July 2011 | ad | New subclause and Table relating to steviol glycosides and steviol equivalents. |
| 5(3) | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | rs | Subclause to clarify requirements. |
| 6 | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | rs | Clause to clarify meaning and improve consistency with the other Code provisions. |
| 6(2) | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | am | References from ‘amount permitted’ to ‘permitted level’ and from ‘fraction’ or ‘fractions’ to ‘quantity’ or ‘quantities’. |
| 6(2) | 103 | F2008L037419 Oct 2008FSC 459 Oct 2008 | 9 Oct 2008 | am | References from ‘must not exceed’ to ‘must be no more than’. |
| 6(2) | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | am | Correct punctuation error. |
| 7 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rep | Editorial note. |
| 7 | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | rs | Clause to clarify its meaning. |
| 7 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | am | Clause to clarify purpose. |
| 8 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | rs | Clause |
| 9 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rep | Editorial note. |
| 11 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | rs | Clause and related Editorial note. |
| 11 | 67 | F2008B0081424 Dec 2008FSC 931 July 2003 | 31 July 2003 | am | Insert reference to a maximum residue limit for longans in the Editorial note. |
| 11 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rs | Editorial note. |
| 11 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | rs | Clause to clarify meaning. |
| 11 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | rep | Editorial note. |
| 11 | 64 | F2008B0081023 Dec 2008FSC 613 Dec 2002 | 13 Dec2002 | am | Update reference to a publication in paragraph (a). |
| 11 | 78 | F2005L0124626 May 2005FSC 2026 May 2005 | 26 May 2005 | am | Update reference to a publication in paragraph (a). |
| 11 | 88 | F2006L032703 Aug 2006FSC 305 Oct 2006 | 5 Oct 2006 | am | Update references to publications in paragraph (a). |
| 11 | 103 | F2008L037419 Oct 2008FSC 459 Oct 2008 | 9 Oct 2008 | am | Update references to publications in paragraph (a). |
| 11 | 150 | F2014L0142728 Oct 2014FSC9230 Oct 2014 | 30 Oct 2014 | am | Update references to publications in paragraph (a). |
| Sch 1 | 55 | F2008B007919 Dec 2008P 3030 Aug 2001 | 30 Aug 2001 | am | Entry for erythrosine in cherries. |
| Sch 1 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | ad | References to the ANZFA user guide relating to Standard 1.3.1 and text clarifying use of asterisk (\*) in Schedule. |
| Sch 1 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | rep | Entries for calcium and sodium lactylates and selected references to ethyl vanillin, vanillin and nitrates. |
| Sch 1 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | am | Correction of typographical errors and entries involving flavourings and wording from ‘must not be present in’ with ‘must not be added to’. |
| Sch 1 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | rs | Schedule headings,. |
| Sch1 | 60 | F2008B0079819 Dec 2008FSC 220 June 2002 | 20 June 2002 | am | Schedule heading. |
| Sch1 | 60 | F2008B0079819 Dec 2008FSC 220 June 2002 | 20 June 2002 | am | Correct minor typographical errors and omissions. |
| Sch 1 | 62 | F2008B0080719 Dec 2008FSC 417 Sept 2002 | 17 Sept 2002 | am | Correct minor typographical errors and omissions. |
| Sch 1 | 64 | F2008B0081023 Dec 2008FSC 613 Dec 2002 | 13 Dec2002 | am | Correct minor typographical errors and omissions. |
| Sch 1 | 64 | F2008B0081023 Dec 2008FSC 613 Dec 2002 | 13 Dec2002 | ad | Entry for jelly. |
| Sch 1 | 67 | F2008B0081424 Dec 2008FSC 931 July 2003 | 31 July 2003 | am | Correct minor typographical errors and omissions. |
| Sch 1 | 69 | F2008B0081624 Dec 2008FSC 1117 Dec 2003 | 17 Dec 2003 | ad | Entries for aspartame-acesulphame salt. |
| Sch 1 | 70 | F2008B0081724 Dec 2008FSC 1229 April 2004 | 29 April 2004 | ad | Entries for sodium ascorbate, calcium ascorbate, sodium erythorbate, gum arabic, maltol and ethyl maltol. |
| Sch 1 | 78 | F2005L0124626 May 2005FSC 2026 May 2005 | 26 May 2005 | am | Clarify provisions for colours and to correct typographical error for heading for ‘electrolyte’ in Item 14.1.3 |
| Sch 1 | 78 | F2005L0124626 May 2005FSC 2026 May 2005 | 26 May 2005 | ad | Approved additives for formulated supplementary sports foods and electrolyte drinks a. |
| Sch 1 | 80 | F2005L0202721 July 2005FSC 2221 July 2005 | 21 July 2005 | am | Maximum permitted level for saccharin in water-based flavoured drinks. |
| Sch 1 | 89 | F2006L036479 Nov 2006FSC 319 Nov 2006 | 9 Nov 2006 | ad | Additives for formulated beverages and liquid milk to which phytosterol esters or tall oil phytosterols have been added. |
| Sch 1 | 96 | F2008L0052321 Feb 2008FSC 3821 Feb 2008 | 21 Feb 2008 | ad | Entries for nisin. |
| Sch 1 | 96 | F2008L0052321 Feb 2008FSC 3821 Feb 2008 | 21 Feb 2008 | am | Entries for cyclamates. |
| Sch 1 | 98 | F2008L0148815 May 2008FSC 4015 May 2008 | 15 May 2008 | ad | Entry for yeast mannoproteins. |
| Sch 1 | 103 | F2008L037419 Oct 2008FSC 459 Oct 2008 | 9 Oct 2008 | ad | Entries for steviol glycosides. |
| Sch 1 | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | am | Entries for propionates and sulphur dioxide and correct a typographical error in the heading for item 0. |
| Sch 1 | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | rs | Items relating to phytosterols and liquid milk and the headings for items 2.2.2 and 8.1. |
| Sch 1 | 113 | F2009L041125 Nov 2009FSC 555 Nov 2009 | 5 Nov 2009 | ad | Entry for sulphur dioxide and sodium and potassium sulphites in blueberries. |
| Sch 1 | 113 | F2009L041125 Nov 2009FSC 555 Nov 2009 | 5 Nov 2009 | rs | Entry for sulphur dioxide and sodium and potassium sulphites in longans. |
| Sch 1 | 115 | F2010L008038 April 2010FSC 578 April 2010 | 8 April 2010 | ad | Entries for ethyl lauroyl arginate. |
| Sch 1 | 115 | F2010L008038 April 2010FSC 578 April 2010 | 8 April 2010 | rs | Heading for phytosterols in liquid milk. |
| Sch 1 | 117 | F2010L0184129 June 2010FSC 591 July 2010 | 1 July 2010 | ad, am | A new sub-item for colourings and insert entries for erythrosine in colourings and flavourings for baking compounds under Preparations of Food Additives.To make consequential amendments for ethanol under Preparations of Food Additives with the inclusion of a new sub-item for colourings, by omitting the original reference and inserting new entries for colourings and flavourings |
| Sch 1 | 119 | F2010L0254230 Sept 2010FSC 6130 Sept 2010 | 30 Sept 2010 | rep | Entries for sulphur dioxide and sodium and potassium sulphites in blueberries, grapes packed with permeable envelopes and longans. |
| Sch 1 | 120 | F2011L0006220 Jan 2011FSC 6220 Jan 2011 | 20 Jan 2011 | am | Amendment No. 120 corrected a typographical error in Amendment No. 119 where item [1.2] inserting a heading above 4.1.1 Untreated fruits and vegetables was inadvertently omitted. |
| Sch 1 | 121 | F2011L002139 Feb 2011FSC 6310 Feb 2011 | 10 Feb 2011 | rep | Entries for dimethyl dicarbonate. |
| Sch 1 | 124 | F2011L014155 July 2011FSC 6611 July 2011 | 11 July 2011 | am | Entries for steviol glycosides and steviol equivalents. |
| Sch 1 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | am | Clarify entries, correct typographical errors, and amend references to ‘and/or’ |
| Sch 1 | 127 | F2011L0237115 Nov 2011FSC 6917 Nov 2011 | 17 Nov 2011 | ad | Entry for sodium carboxymethylcellulose. |
| Sch 1 | 132 | F2012L0134126 June 2012FSC 7428 June 2012As amended by:F2013L0025021 Feb 2013FSC 8121 Feb 2013 | 28 June 201421 Feb 2013 | rs, amam | Replace title of Item 13 to refer to ‘special purpose foods’ and to insert a new sub-item 13.5 relating to food for special medical purposes.Commencement date for amendments relating to Amendment No. 132 brought forward to 21 February 2013. |
| Sch 1 | 134 | F2012L018324 Sept 2012FSC 766 Sept 2012 | 6 Sept 2012 | ad | Entry for ethyl lauroyl arginate in sausages. |
| Sch 1 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am, ad | Amend Code number for tocopherols concentrate, mixed where occurring and insert a related Editorial note explaining omissions for 306.  |
| Sch 1 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2014 | rep | Entries for 306. |
| Sch 1 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am | Correct spelling of blancmange. |
| Sch 1 | 139 | F2013L0024721 Feb 2013FSC 8121 Feb 2013 | 21 Feb 2013 | am | References to ‘Tocopherols, concentrate mixed’ to read ‘Tocopherols concentrate, mixed’, where occurring. |
| Sch 1 | 144 | F2013L020373 Dec 2013FSC 865 Dec 2013 | 5 Dec 2013 | ad | Entries for Quillaia saponins (from Quillaia extract type 1 and type 2). |
| Sch 1 | 150 | F2014L0142728 Oct 2014FSC9230 Oct 2014 | 30 Oct 2014 | rs | Heading for item 13.3 to correct typographical error. |
| Sch 1 | 150 | F2014L0142728 Oct 2014FSC9230 Oct 2014 | 30 Oct 2014 | am | Entry for yeast mannoproteins under item 14.2.2 to include INS number. |
| Sch 1 | 150 | F2014L0142728 Oct 2014FSC9230 Oct 2014 | 30 Oct 2014 | am | Entry of aspartame under item 14.1.3 to include INS number. |
| Sch 1 | 150 | F2014L0142728 Oct 2014FSC9230 Oct 2014 | 30 Oct 2014 | rep | Editorial note following Schedule. |
| Sch 1 | 151 | F2014L016263 Dec 2014FSC934 Dec 2014 | 4 Dec 2014 | ad | Entry for sodium hydrosulphite in canned abalone (paua). |
| Sch 1 | 157 | F2015L013861 Sept 2015FSC993 Sept 2015 | 3 Sept 2015 | ad | Entries for lactic and citric acids under item 14.2.1. |
| Sch 2 | 55 | F2008B007919 Dec 2008P 3030 Aug 2001 | 30 Aug 2001 | ad | Entries for neotame. |
| Sch2 | 59 | F2008B0079710 Dec 2008FSC 19 May 2002 | 9 May 2002 | ad, am | Inserting references to butane, calcium and sodium lactylates, erythritol, hydroxypropyl cellulose, isobutane, octafluorocyclobutane, propane and amend references to flavourings. |
| Sch 2 | 62 | F2008B0080719 Dec 2008FSC 417 Sept 2002 | 17 Sept 2002 | am | Correct minor typographical errors and omissions. |
| Sch 2 | 64 | F2008B0081023 Dec 2008FSC 613 Dec 2002 | 13 Dec2002 | am | Entries for butane, isobutane, neotame, octafluorocyclobutane, propane and starch acetate. |
| Sch 2 | 87 | F2006L025393 Aug 2006FSC 298 Aug 2006 | 8 Aug 2006 | ad | Entry for tara gum. |
| Sch 2 | 91 | F2007L0037315 Feb 2007FSC 3315 Feb 2007 | 15 Feb 2007 | am | Correct minor typographical errors. |
| Sch2 | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | ad | Entry for ammonium chloride. |
| Sch 2 | 124 | F2011L014145 July 2011FSC 6611 July 2011 | 11 July 2011 | ad | Entry for calcium lignosulphonate (40-65). |
| Sch 2 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | ad | Entries for acetylated oxidised starch and sodium gluconate. |
| Sch 2 | 125 | F2011L018297 Sept 2011FSC 678 Sept 2011 | 8 Sept 2011 | ad | Entries for advantame. |
| Sch 2 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am | Correct formatting error for the number 961 in numerical listing. |
| Sch 2 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am | Amend name of additive 470.  |
| Sch 2 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am | Change reference in title from ‘Numeric Listing’ to ‘Numerical Listing’. |
| Sch 2 | 150 | F2014L0142728 Oct 2014FSC9230 Oct 2014 | 30 Oct 2014 | am | Entries for advantame to include INS number. |
| Sch 3 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2014 | am | Change reference in title from ‘Numeric Listing’ to ‘Numerical Listing’. |
| Sch 4 | 78 | F2005L0124626 May 2005FSC 2026 May 2005 | 26 May 2005 | rs | Headings |
| Sch 4 | 111 | F2009L0314513 Aug 2009FSC 5313 Aug 2009 | 13 Aug 2009 | rs | Headings |
| Sch 4 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | rs | Schedule title. |
| Sch 4 | 135 | F2012L0201410 Oct 2012FSC 7711 Oct 2012 | 11 Oct 2012 | am | Change reference in title from ‘Numeric Listing’ to ‘Numerical Listing’. |
| Sch 5 | 62 | F2008B0080719 Dec 2008FSC 217 Sept 2002 | 17 Sept 2002 | ad | Editorial note. |
| Sch 5 | 101 | F2008L0305814 Aug 2008FSC 4314 Aug 2008 | 14 Aug 2008 | rep | Editorial note. |
| Sch 5 | 124 | F2011L014508 July 2011FSC 6611 July 2011 | 11 July 2011 | am | References to ‘and/or’. |