

# FOOD STANDARDS AUSTRALIA NEW ZEALAND

## VARIATIONS TO THE AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE

### (AMENDMENT NO. 65)

#### 1. Preamble

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

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

#### 2. Citation

These variations may be collectively known as *Amendment No. 65* to the Code.

#### 3. Commencement

These variations commence on the date of gazettal.

Note: These variations were published in the Commonwealth of Australia Gazette No. FSC 7 on 27 February 2003.

### SCHEDULE

[1] *Standard 1.3.3 of the Australia New Zealand Food Standards Code is varied by –*

[1.1] *inserting immediately before the Table to clause 14 –*

**Editorial note:**

Where meat has been treated using lactoperoxidase the mandatory labelling requirements in clause 4 of Standard 1.2.3 apply.

[1.2] *inserting in the Table to clause 14 in alphabetical order –*

Lactoperoxidase from bovine milk EC [1.11.1.7]	Reduce and/or inhibit bacterial population on meat surfaces	GMP
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[1.3] *inserting in the Table to clause 14 in alphabetical order –*

Sodium thiocyanate	Reduce and/or inhibit bacterial population on meat surfaces	GMP
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[1.4] *inserting in the Table to clause 17, as a source for the enzyme Glucose oxidase EC [1.1.3.4] –*

*Aspergillus oryzae*, containing the gene for glucose oxidase isolated from *Aspergillus niger*

[2] *Standard 1.5.3 of the Australia New Zealand Food Standards Code is varied by inserting in the Table to clause 4 –*

Bread fruit Carambola Custard apple Longan Litchi Mango Mangosteen Papaya (Paw paw) Rambutan	Minimum: 150 Gy Maximum: 1 kGy	Food may only be irradiated for the purposes of pest disinfestation for a phytosanitary objective.  The minimum dose to achieve the above technological purposes.
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[3] *Standard 2.2.1 of the Australia New Zealand Food Standards Code is varied by omitting clause 11, substituting –*

**11 Bovine meat and meat products must be derived from animals free from bovine spongiform encephalopathy**

(1) In this clause -

**minor ingredient** means an ingredient that comprises no more than 300 g/kg of the food.

(2) Subject to subclause (3), bovine meat and food ingredients derived from bovines must be derived from animals free from bovine spongiform encephalopathy.

(3) Subclause (2) does not apply to –

- (a) collagen from bovine skins and hides (including sausage casings produced from this type of collagen); and
- (b) a minor ingredient of a processed product, where that ingredient comprises –
  - (i) bovine fat; and/or
  - (ii) bovine tallow; and
- (c) gelatine sourced from bovine skins and hides; and
- (d) dairy products sourced from bovines.

**Editorial note:**

Clause 11 applies to Australia only. Bovine products imported for sale in New Zealand are regulated by the New Zealand Food Standards.