FOOD STANDARDS AUSTRALIA NEW ZEALAND

VARIATIONS TO THE *AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE*

(AMENDMENT NO. 70)

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. 70* to the Code.

3. Commencement

These variations commence on the date of gazettal.

4. Correction of Typographical Error

Amendment No. 69 published on 17 December 2003 contained the following typographical error –

- On page 9 (Item [6.5]) – the chemical name 'Dithiocarbamate' should read 'Dithiocarbamates'.

Note: These variations were published in the Commonwealth of Australia Gazette No. FSC 12 on 29 April 2004.

SCHEDULE

[1] ***Standard 1.2.8*** *is varied by inserting in the* Table 2 to subclause 2(2) –

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[2] ***Standard 1.3.1*** *is varied by inserting in* Schedule 1, *under item* 14.2.2 Wine, sparkling wine and fortified wine, *the following entries* –

302	Calcium ascorbate	GMP		
637	Ethyl maltol	100	mg/kg	Wine made with other than *Vitis vinifera* grapes only
414	Gum arabic	GMP		
636	Maltol	250	mg/kg	Wine made with other than *Vitis vinifera* grapes only
301	Sodium ascorbate	GMP		
316	Sodium erythorbate	GMP		

[3] ***Standard 1.3.3*** *is varied by* –

[3.1] *inserting in the* Table to clause 3 –

Argon

[3.2] *inserting in the* Table to clause 14 –

Cupric citrate on a bentonite base	Removal of sulphide compounds from wine	GMP
Sodium chlorite	Anti-microbial agent for meat, fish, fruit and vegetables	Limit of determination of chlorite, chlorate, chlorous acid and chlorine dioxide

[3.3] *inserting after the* Table to clause 14 –

Editorial note:

The limit of determination is the lowest concentration of a chemical that can be qualitatively detected using a laboratory method and/or item of laboratory equipment (that is, its presence can be detected but not quantified).

[3.4] *inserting in the* Table to clause 17 –

Lysophospholipase EC [3.1.1.5]	*Aspergillus niger*
Urease EC [3.5.1.5]	*Lactobacillus fermentum*

[3.5] *inserting in the* Table to clause 18 –

Ammonium sulphite

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

D-Tagatose	

[5] ***Standard 1.5.2*** *is varied by –*

[5.1] *inserting in clause 1 –*

conventional breeding means all methods used to produce plants, excluding techniques that use gene technology.

line means –

(a) a plant, the genetic material of which includes a transformation event or events; or

(b) any plant, descended from the plant referred to in paragraph (a), that is the result of conventional breeding of that plant with:

(i) any other plant that does not contain a transformation event or events; or

(ii) any other plant that contains a transformation event or events, whether expressed as a line or event, that is listed in Column 1 of the Table to clause 2 of this Standard.

but shall not be taken to mean any plant derived solely as a result of conventional breeding.

transformation event means a unique genetic modification arising from the use of gene technology.

[5.2] *inserting in* Column 1 *of the* Table to clause 2 –

Food derived from glufosinate ammonium tolerant soybean lines A2704-12 and A5547-127	

[5.3] *omitting from* Column 1 *of the* Table to clause 2 –

Oil and linters derived from bromoxynil-tolerant cotton transformation events 10211 and 10222	

substituting –

Oil and linters derived from bromoxynil-tolerant cotton containing transformation events 10211 and 10222	

[6] ***Standard 1.6.1*** *is varied by –*

[6.1] *omitting from the* Schedule, *under* Powdered infant formula products, *the entries for Bacillus cereus/g in Columns 3, 4, 5 and 6, substituting –*

	5	0	100

[6.2] *omitting from the* Schedule, *under* Powdered infant formula products with added lactic acid producing cultures, *the entries for Bacillus cereus/g in Columns 3, 4, 5 and 6, substituting –*

5	0	100	

[7] ***Standard 2.7.5*** *is varied by omitting* subclause 4(2), *substituting –*

(2) A spirit lawfully exported under a geographical indication, but bottled other than in the territory, locality or region indicated by the geographical indication must not be sold under that geographical indication –

(a) unless the concentration of alcohol by volume in the spirit is at a level permitted under the laws for that geographical indication of the territory, locality or region indicated by that geographical indication; or

(b) if any other distinctive quality or characteristic of the spirit is such as to mislead or deceive the public as to the nature of the product identified by the geographical indication

[8] ***Standard 4.1.1*** *is varied by –*

[8.1] *inserting in the* Table to clause 4 –

Cupric citrate on a bentonite base	
Plant proteins permitted as processing aids under clause 3(a) to Standard 1.3.3	

[8.2] *inserting after the* Table to clause 4 –

Editorial note:

Clause 3(a) to Standard 1.3.3 permits the use of foods, including water as processing aids. Therefore, plant proteins that are foods are permitted under that Standard, and would also be permitted under this Standard.