FOOD STANDARDS Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

Food Standards (Proposal P1021 – Code Maintenance X) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

The Editorial notes and Examples in this instrument have been provided for completeness only. They are not part of the approval of the amendments to the Standards.

Editorial notes and Examples are not, by virtue of the definition of "standard" in the *Food Standards Australia New Zealand Act 1991*, part of the a draft standard and therefore not subject to the standards development process under Part 3 of that Act.

Dated 4 October 2012

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

1 Name

This instrument is the *Food Standards (Proposal P1021 – Code Maintenance X) Variation*.

2 Variation to Standards in the *Australia New Zealand Food Standards Code*

The Schedule varies the Standards in the *Australia New Zealand Food Standards Code*.

3 Commencement

These variations commence on 11 October 2012, except for Items [3.1], [3.3], [6.3], [6.5], [6.7], and [6.10] which commence on 11 October 2014.

SCHEDULE

[1] **Standard 1.1.1** is varied by omitting from subclause 16(1) "2010" and substituting "2012"

[2] **Standard 1.2.1** is varied by omitting from paragraph 2(2)(k) "clause 3" and substituting "clause 2"

[3] **Standard 1.2.4** is varied by

[3.1] omitting from Part 1 of Schedule 2

"Tocopherols concentrate, mixed 306"

[3.2] inserting in Part 1 of Schedule 2 in alphabetical order

"Tocopherols concentrate, mixed 307b"

[3.3] inserting at the end of Part 1 of the Schedule 2

"

Editorial note:

The permissions for food additive Tocopherols, concentrate mixed with INS Number 306 will be repealed 2 years after the date of gazettal of the *Food Standards (Proposal P1021 – Code Maintenance X) Variation.*

"

[3.4] omitting from Part 2 of Schedule 2

"Tocopherols concentrate, mixed 306"

[3.5] inserting in Part 2 of Schedule 2 in numerical order

"Tocopherols concentrate, mixed 307b"

[3.6] omitting from Schedule 2

"470 Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids"

(twice occurring) and substituting

"470 Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium"

[3.7] inserting at the end of Part 1 of the Schedule 1

“

Editorial note:

The permissions for food additive Tocopherols, concentrate mixed with INS Number 306 will be repealed 2 years after the date of gazettal of the *Food Standards (Proposal P1021 – Code Maintenance X) Variation.*

”

[4] **Standard 1.2.5** is varied by omitting from the Examples to subclause 5(4) “**paragraph**” (wherever occurring) and substituting “**subclause**”

[5] **Standard 1.2.8** is varied by

[5.1] inserting in paragraph 3(l) “, ice” after “water” (first occurring)

[5.2] omitting from subclause 5(7)

“Dietary fibre, total – **	g g	g g”

and substituting

“Dietary fibre, total – *	g g	g g”

[6] **Standard 1.3.1** is varied by

[6.1] omitting from the Table of Provisions “Permitted synthetic flavourings” and substituting “Permitted flavouring substances”

[6.2] omitting subclause 5(3) and substituting

“(3) To calculate the steviol equivalent levels for a steviol glycoside, the following equation is used –

$$[SE] = \sum([SG] \times CF)$$

where –

[SE] = concentration as steviol equivalents
[SG] = concentration of individual steviol glycoside
CF = Conversion Factor as listed in the Table for the corresponding steviol glycoside

Table to subclause 5(3)

Column 1	**Column 2**
Steviol glycoside	**Conversion factor**
Dulcoside A	0.40
Rebaudioside A	0.33
Rebaudioside B	0.40
Rebaudioside C	0.33
Rebaudioside D	0.28
Rebaudioside F	0.34
Rubusoside	0.50
Steviol	1.00
Steviolbioside	0.50
Stevioside	0.40

Examples:

Example 1 – Calculating steviol equivalents for a single glycoside

A preparation of 100 mg/kg of Rebaudioside B contains 100 x 0.40 = 40 mg/kg steviol equivalents.

Example 2 – Calculating steviol equivalents for a mixture of glycosides

For a preparation containing 100 mg/kg of a mixture of 90% Stevioside, 5% Rebaudioside B and 5% Rebaudioside A, the steviol equivalent is

$= ([Stevioside] \times 0.4\ ) + ([Rebaudioside\ B] \times 0.4) + ([Rebaudioside\ A] \times 0.33)$

$= (90\% \times 100\ mg/kg \times 0.4\ ) + (5\% \times 100\ mg/kg \times 0.4) + (5\% \times 100\ mg/kg \times 0.33)$

$= (0.9\ \times\ 0.4\ +\ 0.05\ \times\ 0.40\ +\ 0.05\ \times\ 0.33) \times 100\ \mathrm{mg/kg}$

$= 39.7\ \mathrm{mg/kg}$

Example 3 – Calculating the maximum permitted level (MPL) of a steviol glycoside preparation

To calculate the MPL of a steviol glycoside preparation which contains 90% Stevioside, 5% Rebaudioside B and 5% Rebaudioside A, in a food where the permission is 160 mg/kg (steviol equivalents).

[SE] = 160 mg/kg [Stevioside] = 0.9 x MPL [Rebaudioside B] = 0.05 x MPL [Rebaudioside A] = 0.05 x MPL

Substituting into the equation

$$[SE] = \sum([SG] \times CF)$$

We get:

$$160\ mg/kg = (0.9\ \times\ \mathrm{MPL} \times 0.4) + (0.05 \times \mathrm{MPL} \times 0.4) + (0.05 \times \mathrm{MPL} \times 0.33)$$

Therefore,

$$MPL = \frac{160}{0.9\ \times\ 0.4 + 0.05 \times 0.4 + 0.05 \times 0.33}\ mg/kg$$

$\mathrm{MPL} = 403.5\ \mathrm{mg/kg}$

"

[6.3] omitting from Schedule 1 Category 0.1 Preparations of food additives

" 306 Tocopherols concentrate mixed GMP "

[6.4] inserting in numerical order in Schedule 1 Category 0.1 Preparations of food additives

" 307b Tocopherols concentrate, mixed GMP "

[6.5] omitting from Schedule 1 Category 2 EDIBLE OILS AND OIL EMULSIONS

" 306 Tocopherols concentrate mixed GMP "

[6.6] inserting in numerical order in Schedule 1 Category 2 EDIBLE OILS AND OIL EMULSIONS

" 307b Tocopherols concentrate, mixed GMP "

[6.7] omitting from Schedule 1 Category 13.1 Infant formula products

“	306	Tocopherols concentrate mixed	10	mg/L	”

[6.8] inserting in numerical order in Schedule 1 Category 13.1 Infant formula products

“	307b	Tocopherols concentrate, mixed	10	mg/L	”

[6.9] omitting from Schedule 1 Category 13.2 Foods for infants

“	306	Tocopherols, concentrate mixed	300	mg/kg	of fat in total.
	307	Tocopherols, d-alpha-, concentrate	300	mg/kg	Clause 6(1) applies”

and substituting

“	306	Tocopherols, concentrate mixed	300	mg/kg	of fat
“	307	Tocopherols, d-alpha-, concentrate	300	mg/kg	of fat
	307b	Tocopherols, concentrate mixed	300	mg/kg	of fat”

[6.10] omitting from Schedule 1 Category 13.2 Foods for infants

“	306	Tocopherols, concentrate mixed	300	mg/kg	of fat”

[6.11] omitting from Schedule 1 Category 20.2 Food other than beverages “**blanc mange**” and substituting “**blancmange**”

[6.12] inserting at the end of Schedule 1

“

Editorial note:

The permissions for food additive Tocopherols, concentrate mixed with INS Number 306 will be repealed 2 years after the date of gazettal of the *Food Standards (Proposal P1021 – Code Maintenance X) Variation.*

”

[6.13] omitting from Schedule 2 Numeric Listing “961-” and substituting “961”

[6.14] omitting from Schedule 2

“470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids”

(twice occurring) and substituting

“470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium”

[6.15] omitting from the headings to Schedules 2, 3 and 4 “**Numeric Listing**” and substituting “**Numerical Listing**”

[7] Standard 1.3.3 is varied by

[7.1] omitting from the Table to clause 8 “dimethylaminopro-pylamine” (twice occurring) and substituting “dimethylaminopropylamine”

[7.2] omitting the Editorial note to clause 9 and substituting

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Editorial note:

The Joint FAO/WHO Expert Committee on Food Additives (JECFA) is currently reviewing mineral oils, including white mineral oil. To ensure consistency with the outcomes of this review, FSANZ will review the permission and nomenclature for white mineral oil once the JECFA review is completed.

”

[7.3] omitting from the Table to clause 13

“Dimethyl ether	All foods except dairy ingredients and dairy products	2
Dimethyl ether	Dairy ingredients and dairy products	2”

and substituting

“Dimethyl ether	All foods	2”

[7.4] omitting from the Table to clause 16

“Bromelain EC 3.4.22.4	Pineapple stem (*Ananas comosus*)”

and substituting

“Stem bromelain EC 3.4.22.32	Pineapple stem (*Ananas comosus*)
Fruit bromelain EC 3.4.22.33	Pineapple fruit (*Ananas comosus*)”

[7.5] omitting from the Table to clause 17 “*Lactococcoccus*” and substituting “*Lactococcus*”

[7.6] omitting from the Table to clause 17 “*Microccocus*” and substituting “*Micrococcus*”

[7.7] omitting from the Table to clause 17 “*Rhizophus*” (twice occurring) and substituting “*Rhizopus*”

[7.8] omitting from the Table to clause 17 “*amyloliquifaciens*” and substituting “*amyloliquefaciens*”

[7.9] omitting from the second Editorial note to clause 17 “Microccocus luteus” and substituting “*Micrococcus luteus*”

[8] Standard 1.3.4 is varied by

[8.1] inserting in paragraph 2(b) “and FAO JECFA Monographs 11 (2011)” after “and FAO JECFA Monographs 10 (2010)”

[8.2] omitting paragraph 2(c) and substituting

“(c) *Food Chemicals Codex* (8th Edition) published by Unites States Pharmacopoeia (2012).”

[8.3] omitting from the **Specifications for nucleotides** in the Schedule

“Inosine – 5′ monophosphate disodium salt (IMP)

1. Empirical chemical formula: $C_{10}H_{11}N_4Na_2O_8P \cdot 7.5H_2O$

In addition the compound must be of the 5 species, ie the disodium monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 527.25

3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.

4. Solubility: 24 g is soluble in 100 g of water at 20ºC; is stable in acid liquids under the identical conditions"

[8.4] omitting from the **Specifications for nucleotides** in the Schedule

"Guanosine – 5′ monophosphate disodium salt (GMP)

1. Empirical chemical formula: $C_{10}H_{12}N_5Na_2O_8P{\cdot}7.5OH_2O$

In addition the compound must be of the 5 species, ie the disodiummonophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 533.26

3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.

4. Solubility: 20 g is soluble in 100 g of water at 20ºC; becomes gelatinous in acid liquids under the identical conditions"

[9] **Standard 1.4.1** is varied by

[9.1] omitting from the Purpose "a ML" and substituting "an ML"

[9.2] omitting from the Purpose "A ML" and substituting "An ML"

[9.3] omitting from the Table to clause 5 "The ML for Tutin to cease on 31 March 2011"

[10] **Standard 1.5.2** is varied by inserting in Item 1.2 of the Schedule "lines" after "canola"

[11] **Standard 2.5.4** is varied by omitting from paragraph (a) of the definition of cheese in clause 1 "coagulating wholly or partly milk" and substituting "wholly or partially coagulating milk"

[12] **Standard 3.2.2** is varied by

[12.1] omitting from clause 1 and subclauses 14(1), 16(1) and 16(3) "food-borne" (wherever occurring) and substituting "foodborne"

[12.2] omitting from paragraph 5(2)(b) "an appropriate designation" and substituting "a name or a description of the food sufficient to indicate the true nature of the food"

[13] **Standard 3.2.3** is varied by omitting from the Editorial note to clause 1 "2004"

[14] **Standard 4.1.1** is varied by

[14.1] omitting the Table of Provisions and substituting

"Table of Provisions

3 When an animal or food is unacceptable
Division 2 – General food safety management requirements
4 The general food safety management requirements
5 Food safety management statements"

[14.2] inserting before clause 1

"Division 1 – Preliminary"

[15] **Standard 4.2.1** is varied by omitting from paragraph 16(2)(b) "Commonwealth Export Control (Processed Food) Orders" and substituting "Fish and Fish Products Orders (2005)"

[16] **Standard 4.5.1** is varied by –

[16.1] omitting from the Table to clause 3 "Dimethyl dicarbonate"

[16.2] inserting in the Table to clause 4 "Dimethyl dicarbonate" in alphabetical order