

Food Standards (Proposal P1036 – Code Revision – Consequentials & Corrective Amendments) 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 variation commences on the date specified in clause 3 of this variation.

Dated 28 August 2015

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

# Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 99 on 3 September 2015.

### 1 Name

This instrument is the Food Standards (Proposal P1036 – Code Revision – Consequentials & Corrective Amendments) 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

The variation commences on 1 March 2016 immediately after the commencement of Standard 5.1.1 – Revocation and transitional provisions – 2014 Revision.

#### SCHEDULE

### Standard 1.1.1 – Structure of the Code and general provisions

[1]		Subsection 1.1.1—	2(2)			
	(a)	Omit				
		Standard 1.2.	6 Directions for use and storage			
		Substitute				
		Standard 1.2.	6 Information requirements – directions for use and storage			
	(b)	Omit				
		Standard 1.2.	10 Characterising ingredients and components of food			
		Substitute				
		Standard 1.2.	10 Information requirements – characterising ingredients and components of food			
	(C)	Omit				
		Standard 1.2.	11 Country of origin labelling requirements			
		Substitute				
		Standard 1.2.	11 Information requirements – country of origin labelling			
	(d)	Omit				
		Standard 2.8.	1 Sugars			
		Substitute				
		Standard 2.8.	1 Sugar and sugar products			
	(e)	Omit				
		Schedule 14	Technological purposes performed by food additives			
		Substitute				
		Schedule 14	Technological purposes performed by substances used as food additives			
	(f)	Omit				
		Schedule 16	Definitions for certain types of substances that may be used as food additives			
		Substitute				
		Schedule 16	Types of substances that may be used as food additives			
	(g)	Omit				

		Schedule 27	Microbiological limits for foods
		Substitute	
		Schedule 27	Microbiological limits in food
(	(h)	Omit	
		Schedule 28	Composition of packaged water
		Substitute	
		Schedule 28	Formulated caffeinated beverages
[2]		Subsection 1.1.1—13(2	) (Note 1)
		Omit ' <i>Note 1</i> ', substitute	'Note'
[3]		Subsection 1.1.1—13(3	) (First example)
		Omit ' <b>Example</b> ', substitu	te ' <b>Example 1</b> '
Standa	ard 1.	1.2 – Definitions used th	nroughout the Code
[4]		Section 1.1.2—7(2) (par	ragraph (a) in definition of <i>acute care hospital</i> )
		Omit 'ailments,' substitut	e 'ailments'
Standa	ard 1.	2.1 – Requirements to h	ave labels or otherwise provide information
[5]		Subsection 1.2.1—6(3)	
		Omit '*individual portion	pack', substitute 'individual portion pack'
[6]		Paragraph 1.2.1—16(3)	(b)
		Omit 'paragraph 1.2.1—8	3(1)(k)', substitute 'paragraph 1.2.1—8(1)(j)'
[7]		Section 1.2.1—17	
		Omit '*caterer' (second o	ccurrence), substitute 'caterer'
Standa	ard 1.	2.5 – Information requir	ements – date marking of food for sale
[8]		Subparagraph 1.2.5—3	(1)(b)(i)
		Omit 'best-before date', s	substitute '*best-before date'
[9]		Subsubparagraph 1.2.5	i—3(1)(b)(ii)(A)
		Omit '*best-before date',	substitute 'best-before date'
Standa	ard 1.	2.7 – Nutrition, health a	nd related claims
[10]		Section 1.2.7—2 (Note	1, definition of <i>nutrient profiling</i> score)
		Omit 'section 1.2.7—26',	substitute 'section 1.2.7-25'
[11]		Subsections 1.2.7—4(1	) and (2)
		Omit "nutrition content c	laim', substitute 'nutrition content claim'

[12]	Subsections 1.2.7—12(2) and (3) Omit '*claim', substitute 'claim'		
[13]	Subsections 1.2.7—12(5), (6) and (7) Omit '*nutrition content claim', substitute 'nutrition content claim'		
[14]	Subsection 1.2.7—13(1) Omit '*nutrition content claim', substitute 'nutrition content claim'		
[15]	Subsection 1.2.7—14(1) Omit '*nutrition content claim', substitute 'nutrition content claim'		
[16]	Section 1.2.7—15		
	Omit '*nutrition content claim', substitute 'nutrition content claim'		
[17]	Section 1.2.7—16 (first (unnumbered) subsection) Substitute		
	<ul> <li>A comparative claim about a food (<i>claimed food</i>) must include together with the claim:</li> </ul>		
	(a) the identity of the *reference food; and		
	(b) the difference between the amount of the *property of food in the claimed food and the reference food.		
[18]	Paragraph 1.2.7—18(1)(a)		
	Omit 'meets the NPSC', substitute '*meets the NPSC'		
Standard 1	.2.8 – Nutrition information requirements		
[19]	Section 1.2.8—2 (first Note)		
	Omit ' <b>Note</b> ', substitute ' <b>Note 1</b> '.		
[20]	Section 1.2.8—4 (first Note)		
	Omit ' <i>Note</i> ', substitute ' <i>Note 1</i> '.		
[21]	Paragraph 1.2.8—6(5)(b)		
	Omit '*sugars', substitute 'sugars'.		
[22]	Subsection 1.2.8—6(9)		
	Omit 'nutrition information panel', substitute '*nutrition information panel'.		
Standard 1	Standard 1.2.10 – Information requirements – characterising ingredients and components of food		
[23]	Subsection 1.2.10—3(2)		

Omit 'characterising ingredient', substitute '\*characterising ingredient'

# Standard 1.2.11 - Information requirements—country of origin labelling

# [24] Paragraph 1.2.11—3(1)(a)

Omit "fruit", substitute 'fruit"

## Standard 1.3.3 – Processing aids

[25] Paragraph 1.3.3—3(a)

Omit 'processing aid', substitute 'a processing aid'

# Standard 1.4.1 – Contaminants and natural toxicants

### [26] After section 1.4.1—3

Insert the following section

# 1.4.1—4 Exception relating to honey and comb honey

- (1) Section 1.1.1—9 does not apply to honey and comb honey for the purposes of section 1.4.1—3.
- (2) Despite section 1.4.1—3, honey and comb honey that was packaged for retail sale before the commencement of the *Food Standards (Proposal P1029 – Maximum Level for Tutin in Honey) Variation* is taken to comply with the level of Tutin listed in the table to section S19—6 if the product otherwise complied with the Code before that variation commenced.

### Standard 1.5.2 – Food produced using gene technology

[26] Section 1.5.2–2 (first Note)

Omit 'Note', substitute 'Note 1'

# Standard 1.5.3 – Irradiation of food

[28] Subsection 1.5.3—3(2) (table)

Insert in the appropriate alphabetical positions:

apple apricot cherry honeydew nectarine peach plum rockmelon scallopini strawberry table grape zucchini (courgette)

# Standard 1.6.1 – Microbiological limits in food

# [29] Section 1.6.1—1

Omit 'Microbiological limits for foods', substitute 'Microbiological limits in food'

[30]	Paragraph 1.6.1—2(a)
	Omit 'S27—3', substitute 'S27—4'.
[31]	Subsection 1.6.1—3(5)
	Omit 'the Schedule', substitute 'the table to section S27—4'
[32]	Subsection 1.6.1—4(1)
	Omit 'the Schedule', substitute 'the table to section S27—4'
[33]	Subsection 1.6.1—4(2)
	Omit 'the Schedule', substitute 'the table to section S27—4'
Standard 2	.2.1 – Meat and meat products
[34]	Section 2.2.1—1 (heading)
	Omit the heading, substitute
2.2.1—1	Name
Standard 2	.6.2 – Non-alcoholic beverages and brewed soft drinks
[35]	Section 2.6.2—3 (Note at the end)
	Repeal the Note
Standard 2	.8.1 – Sugar and sugar products
[36]	Section 2.8.1—1
	Omit 'Sugars and honey', substitute 'Sugar and sugar products'
Standard 2	.9.2 – Food for infants
[37]	Paragraph 2.9.2—8(1)(b)
	Omit 'more than of 3 g', substitute 'more than 3 g'
Standard 2	.9.3 – Formulated supplementary sports foods
[38]	Section 2.9.3—2 (Note 2)
	Repeal the Note
[39]	Paragraph 2.9.3—8(3)(a)
	Omit the paragraph, substitute:
	(a) the vitamin or mineral is listed in section S17—2, S17—3 or S29—15; and
Standard 2	.9.4 – Formulated supplementary sports foods
[40]	Paragraph 2.9.4—5(2)(a)
	After '(expressed', insert 'as'

# [41] Paragraph 2.9.4—6(2)(a)

After '\*RDI', insert 'or \*ESADDI'

### Standard 2.9.5 – Food for special medical purposes

[42] Paragraph 2.9.5—3(a)

Omit 'or Standard 1.1A.2 (transitional standard for health claims)'

### Schedule 3 – Identity and purity

[43] Subparagraph S3—27(2)(b)(ii)

Omit 'campsteranol', substitute 'campestanol'

# Schedule 14 – Technological purposes performed by substances used as food additives

- [44] Section S14—2 (table) (definition of *firming agent*) Omit 'interact', substitute 'interacts'
- [45] Section S14—2 (table) (definition of *raising agent*) Omit 'increase', substitute 'increases'

#### Schedule 15 – Substances that may be used as food additives

[46] Section S15—5 (table) (after item 5.2.2) Insert the following item heading

### 5.3 Not assigned

[47] Section S15—5 (table) (item 9.4.1 Canned abalone (paua))

Insert in appropriate numerical position Sodium hydrosulphite

1 000

- [48] Section S15—5 (table) (item 13.3 heading) Omit the heading, substitute
- 13.3 Formulated meal replacements and formulated supplementary foods

#### Schedule 17 – Vitamins and minerals

#### [49] Schedule Heading (Note 1)

#### Omit

lists vitamins and minerals for the definition of *claimable vitamin or mineral* in subsection 2.9.3—6(6) and subsection 2.9.3—8(7).

#### Substitute

• lists vitamins and minerals for which claims may be made under subsections 2.9.3—6(3) and 2.9.3—8(3).

#### Schedule 18 – Processing aids

#### [50] Subsection S18—4(5) (table) (item Aspergillopepsin I (EC 3.4.23.6))

Omit 'Aspergillopepsin I (EC 3.4.23.6)', substitute 'Aspergillopepsin I (EC 3.4.23.18)'

#### [51] Subsection S18—4(5) (table)

Insert the following items in the appropriate alphabetical positions

Endo-1,4-beta-xylanase (EC 3.2.1.8)	Aspergillus niger Aspergillus oryzae		
	Aspergillus oryzae, containing the gene for Endo-1,4-beta-xylanase isolated from Aspergillus aculeatus		
	Aspergillus oryzae, containing the gene for Endo-1,4-beta-xylanase isolated from <i>Thermomyces lanuginosus</i>		
	Bacillus amyloliquefaciens		
	Bacillus subtilis		
	Humicola insolens		
	Trichoderma reesei		
Endo-1,4-beta-xylanase, protein engineered variant (EC 3.2.1.8)	Bacillus licheniformis, containing the gene for Endo-1,4-beta- xylanase isolated from Bacillus licheniformis		

# [52] Subsection S18—4(5) (table) (item *Hemicellulase endo-1,4-β-xylanase (EC 3.2.1.8)*)

Omit the item

#### Schedule 19 – Maximum levels of contaminants and natural toxicants

#### [53] Section S19—2

Insert in the appropriate alphabetical position

*honey* includes comb honey.

#### [54] Section S19—2

Add at the end the following Note

Note In this Code (see section 1.1.2—3):

**honey** means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

### [55] Subsection S19—6(2) (table)

Insert in the appropriate alphabetical position

Tutin Honey	0.7
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# [56] Subsection S19—6(2)

Note

Add at the end (after the table) the following Note

The New Zealand *Food (Tutin in Honey) Standard 2010* also regulates beekeepers, packers and exporters of honey in New Zealand. It provides options for demonstrating compliance with the maximum level for tutin in honey set by section 1.4.1—3.

### Schedule 27 – Microbiological limits for foods

[57]		Heading to the Schedule				
		Omit ' <b>for foods</b> ', su	ibstitute ' <i>in food</i> '			
[58]		Heading to the Scl	hedule (Note 1)			
		Omit 'for foods', sub	ostitute 'in food'			
[59]		Section S27—1				
		Omit 'for foods', sub	ostitute ' <i>in food</i> '			
[60]		Section S27—4 (he	eading)			
		Omit ' <b>for foods</b> ', su	ibstitute ' <b>in food</b> '			
[61]		Section S27—4 (he	eading of table)			
		Omit ' <b>in foods</b> ', sub	ostitute ' <b>in food</b> '			
[62]		Section S27—4 (ta	ble)			
	(a)	Omit the item 'Butte products'	er made from unpast	eurised milk and/or u	npasteurised milk	
	(b)	Omit the item 'All ra thermised)'	aw milk cheese (chee	ese made from milk no	ot pasteurised or	
	(C)	Omit the item 'Raw mixed tart'	milk unripened chee	eses (moisture conten	t > 50% with pH > 5.0	
	(d)	After the item 'All c	heese', insert the follo	owing item		
Raw	milk c	heese				
Salm	onella	5	0	not detected in 25	g	
Staphylococ enterotoxins			0	not detected in 25	g	
	(e)	Omit the item 'Unpa	asteurised milk for re	etail sale', substitute the	e following item	
Unpa	asteuri	sed milk for retail sale	e			
Cam	pylobad	cter 5	0	not detected in 25	mL	
Colife	orms	5	1	10 <sup>2</sup> /mL	10 <sup>3</sup> /mL	
Esch	erichia	coli 5	1	3/mL	9/mL	
Salm	onella	5	0	not detected in 25	mL	
SPC		5	1	2.5x10 <sup>4</sup> /mL	2.5x10 <sup>5</sup> /mL	
	(f)	In the item 'Cooked	<b>l crustacea</b> ', omit 'SP	C/g' and substitute 'SP	C'	
	(g)		to-eat food in which /g' and substitute 'not	the growth of <i>Listeria</i> detected in 25 g'	<i>monocytogenes</i> can	

5.0)

- In the item '**Ready-to-eat food in which the growth of** *Listeria monocytogenes* will **not occur**', omit 'not detected in 25 g' and substitute '10<sup>2</sup>cfu/g' (h)
- (i) Omit the item 'Powdered infant formula products' and substitute the following item

### Powdered infant formula products

Bacillus cereus	5	0	10 <sup>2</sup> /g	
Coagulase-positive staphylococci	5	1	not detected in 1 g	10/g
Coliforms	5	2	less than 3/g	10/g
Salmonella	10	0	not detected in 25 g	
SPC	5	2	10 <sup>3</sup> /g	10 <sup>4</sup> /g

### Schedule 29 – Special purpose foods

## [63] Section S29—10

Omit subsection S27-10(3) and substitute

(3) It is recommended that the nutrition information table be set out in the format specified in the table to this section.

NUTRITION INFORMATION			
	Average amount per 100 mL made up formula (see Note 1)	Average amount per 100 g of powder (or per 100 mL for liquid concentrate) (see Note 2)	
Energy	kJ	kJ	
Protein	g	g	
Fat	g	g	
Carbohydrate	g	g	
Vitamin A	hð	μg	
Vitamin B <sub>6</sub>	μg	hð	
Vitamin B <sub>12</sub>	μg	hð	
Vitamin C	mg	mg	
Vitamin D	hð	μg	
Vitamin E	μg	hð	
Vitamin K	μg	hð	
Biotin	μg	hð	
Niacin	mg	mg	
Folate	μg	hð	
Pantothenic acid	μg	hð	
Riboflavin	hð	hð	
Thiamin	μg	hð	
Calcium	mg	mg	
Copper	hà	hð	
lodine	hð	hð	
Iron	mg	mg	
Magnesium	mg	mg	
Manganese	hð	μg	
Phosphorus	mg	mg	

Selenium	hð	μg
Zinc	mg	mg
Chloride	mg	mg
Potassium	mg	mg
Sodium	mg	mg
(insert any other substance used as a nutritive substance or inulin-type fructans and galacto- oligosaccharides to be declared)	g, mg, µg	g, mg, µg

Note 1 Delete the words 'made up formula' in the case of formulas sold in 'ready to drink' form.

Note 2 Delete this column in the case of formulas sold in 'ready to drink' form.