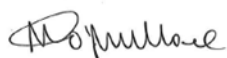


**Food Standards (Application A1315 – Chitosan and (1,3)- $\beta$ -glucans from *Agaricus bisporus* as a food additive) Variation**

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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 1 September 2025



Dr Matthew O'Mullane

Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No.244 FSC 184 on 16 September 2025. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

## 1 Name

This instrument is the *Food Standards (Application A1315 – Chitosan and (1,3)-β-glucans from Agaricus bisporus as a food additive) Variation*.

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

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

## 3 Commencement

The variation commences on the date of gazettal.

### Schedule

#### Schedule 3—Identity and Purity

##### [1] Subsection S3—2(2) (table)

Insert:

mushroom ( <i>Agaricus bisporus</i> ) chitosan	section S3—55
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##### [2] After section S3—54

Insert:

#### S3—55 Specification for mushroom (*Agaricus bisporus*) chitosan

For mushroom (*Agaricus bisporus*) chitosan, the specifications are the following:

- (a) chemical structure—a natural co-polymer and comprises a chitin moiety (N-acetyl-d-glucosamine units) covalently linked to a beta-glucans moiety (glucose units);
- (b) source—*Agaricus bisporus*.
- (c) description—white to beige, odourless and flavourless powder, almost completely insoluble in aqueous or organic medium;
- (d) average molecular weight—10 to 400 kDa;
- (e) degree of deacetylation—70.0 to 95.0 mol%;
- (f) water—less than 5.0%;
- (g) total chitosan content on a dry weight basis—not less than 95.0%;
- (h) total beta-glucan content on a dry weight basis—not more than 5.0%.

#### Schedule 8—Food additive names and code numbers (for statement of ingredients)

##### [3] Subsection S8—2 (table titled “Food additive names—alphabetical listing”)

Insert:

Mushroom chitosan	—
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##### [4] Subsection S8—2 (table titled “Food additive names—numerical listing”, after the table item dealing with “Monk fruit extract or Luo Han Guo extract”)

Insert:

—	Mushroom chitosan
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#### Schedule 16—Substances that may be used as food additives

##### [5] Subsection S16—2 (table titled “Additives permitted at GMP—alphabetical listing”)

Insert:

Mushroom ( <i>Agaricus bisporus</i> ) chitosan	—
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##### [6] Subsection S16—2 (table titled “Additives permitted at GMP—numerical listing”, after the table item dealing with “Monk fruit extract (Luo Han Guo extract)”)

Insert:

- Mushroom (*Agaricus bisporus*) chitosan