



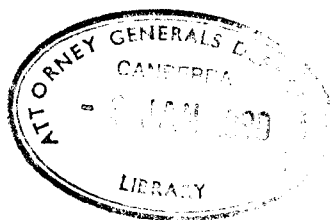
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AMENDMENT NO. 5

TO THE

**NATIONAL HEALTH AND MEDICAL
RESEARCH COUNCIL'S**

FOOD STANDARDS CODE

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AMENDMENTS TO THE
NATIONAL HEALTH AND MEDICAL RESEARCH COUNCIL'S
FOOD STANDARDS CODE
(AMENDMENT NO. 5)

1. Preamble

The amendments set forth in the Schedule below are amendments to the National Health and Medical Research Council's Food Standards Code (hereinafter called 'the Code') which was published in the Commonwealth of Australia Gazette, No. P27, on 27 August 1987, and which has been amended from time to time.

The Schedule contains amendments adopted by the National Food Standards Council in December 1989.

2. Title

These amendments may be collectively added as 'Amendment No. 5' to the Code.

3. Commencement

These amendments to the Code will commence on the first day of January 1990.

SCHEDULE

1. Standard A1 is amended by:

- (a) inserting after paragraph (5)(f) the following paragraph:

"(fa) the term 'sugar' may be used in the statement of ingredients and components in place of any of the following prescribed names;

- (i) white sugar or white refined sugar;
- (ii) caster sugar or castor sugar;
- (iii) loaf sugar or cube sugar;
- (iv) icing sugar;
- (v) coffee sugar or coffee crystals;
- (vi) raw sugar."

- (b) omitting clause (7);

- (c) omitting clause (10) and substituting the following clauses:

"(10) Unless this Code expressly permits, the term 'no added sugar' or any similar term shall not be used in a label on or attached to a package containing food or in an advertisement for food unless the food and each ingredient of the food, contains:

(a) no added sugar or related products as defined in Standard K1;

(b) no added honey as defined in Standard K2; and

(c) no added malt, malt extract or maltose as defined in Standard B5.

(10A) Unless this Code expressly permits the term 'unsweetened' or any similar term shall not be used in a label on or attached to a package containing food or in an advertisement for food unless the food, and each ingredient of the food, contains:

- (a) no added sugar or related products as defined in Standard K1;
- (b) no added honey as defined in Standard K2;
- (c) no added malt, malt extract, or maltose as defined in Standard B5;
- (d) no added sweetening substances as defined in Standard A8; and
- (e) no added sorbitol, mannitol, glycol, xylitol, hydrogenated glucose syrup or isomalt."

(d) inserting after clause (11) the following:

"(11A) Where a term referred to in Clause (10A) is used in such a label, it shall be immediately followed by a statement giving the energy value per 100 g or 100 mL of the food in letters of the same size, style, type and colour as the term."

(e) omitting subparagraph (13)(a)(iv);

(f) inserting after clause (29) the following clause:

'(30) A claim that a food contains no added preservatives or is preservative free, or any claim of a similar effect, shall not be made in:

(a) the label on or attached to a package containing the food; or

(b) an advertisement for food;

if the food, or an ingredient of the food contains added nitrite or nitrate.'

2. Standard A5 is amended by omitting from paragraph (6)(b) 'sucrose' and substituting 'sugar'.

3. Standard A8 is amended by:

(a) inserting in paragraph (3)(b) 'isomalt' after 'gum arabic';

(b) omitting paragraph (6)(b).

4. Standard A9 is amended by omitting from Column 1 of Table 2 '50 g/kg sugar' and substituting '50 g/kg of monosaccharides and disaccharides'.

5. Standard B1 is amended by:
 - (a) omitting subparagraph (5)(a)(i) and substituting the following subparagraph:
 - '(i) Starch reduced flour is flour that contains not more than 500 g/kg of carbohydrates calculated on a water free basis, in one or more of the following forms:
 - (A) starch;
 - (B) monosaccharides;
 - (C) disaccharides;';
 - (b) omitting paragraph (17)(b) and substituting the following paragraph:
 - '(b) Rye bread may contain -
 - (i) any substance specified in Column 1 of the Schedule to this standard in proportion not exceeding that specified in Column 2 of that Schedule with respect to that substance;
 - (ii) citric acid.';
 - (c) omitting from the schedule the items relating to 'Glucose', 'Invert sugar' and 'Sugar' and inserting after the item relating to Salt the following item:

'Sugars	Not limited'.
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6. Standard B3 is amended by inserting after paragraph (1)(e) the following paragraph:
 - '(f) Flour based high moisture products such as crumpets, flapjacks and pikelets with a water activity greater than 0.95 which are prepared on a hot plate or any similar appliance may contain nisin to a maximum level of 250 mg/kg.'

7. Standard C2 is amended by omitting from paragraph (1)(a) 'sugar' and substituting 'sugars'.

8. **Standard C4** is amended by omitting from paragraph 2(4)(h) 'IV' and substituting 'VI'.

9. **Standard G4** is amended by omitting clause (1) and substituting the following clause:

'(1) Beverage whitener is a preparation in powder form of hydrogenated vegetable fat and one or more of the following:

- (a) lactose;
- (b) fructose;
- (c) dextrose;
- (d) dried glucose syrup.'

10. **Standard H1** is amended by omitting paragraph (1)(a) and substituting the following paragraph:

'(1)(a) Milk is the lacteal secretion of a healthy cow. Milk shall not contain discernable colostrum or abnormal constituents.'

11. **Standard H2** is amended by:

(a) omitting sub-subparagraphs (14)(b)(ii)(E), (F) and (G) and substituting the following sub-subparagraphs:

- '(E) sugar;
- (F) dextrose;
- (G) dried glucose syrup;
- (H) nitrous oxide;
- (I) vanilla essence;'

(b) omitting sub-subparagraphs (16)(b)(ii)(C) and (D) and substituting the following sub-subparagraphs:

- '(C) sugar;
- (D) dextrose;
- (E) dried glucose syrup;
- (F) vanilla essence;'

12. **Standard I2** is amended by:

(a) omitting clauses (1) and (2) and substituting the following clauses:

'(1)(a) Jelly crystals and jelly tablets are the products prepared from gelatine, modifying agents specified in Group III of table 1 in clause A10 (3) and one or more of the following:

- (i) sugar;
- (ii) dextrose;
- (iii) dried glucose syrup.

(b) Flavourings or colourings or both may be added to jelly crystals or jelly tablets.'

'(2) (a) Jelly cubes are products prepared from gelatine, water, modifying agents specified in Group III of table 1 in clause A10 (3) and one or more of the following:

- (i) sugar;
- (ii) dextrose;
- (iii) dried glucose syrup.

(b) Flavourings or colourings or both may be added to jelly cubes.'

(b) omitting from clause (3) 'glucose,' and substituting 'dextrose, dried glucose syrup,'.

13. Standard J3 is amended by omitting paragraph (2)(b) and substituting the following paragraphs:

- '(b)(i) Chutney, not being mango chutney, shall contain at least 500 g/kg of fruit or vegetables or of both fruit and vegetables;
- (ii) Mango chutney shall contain not less than 400 g/kg of fruit.

(ba) Chutney may contain any one or more of the following substances:

- (i) sugar;
- (ii) dextrose;
- (iii) glucose syrup;
- (iv) dried glucose syrup;
- (v) vinegar;
- (vi) modifying agents specified in Groups I and III set out in Standard A10;

- (vii) spices;
- (viii) monosodium L-glutamate;
- (ix) condiments;
- (x) caramel.'

14. Standard J4 is amended by omitting from paragraph (1)(a) 'glucose, sugar (including unrefined crystal sugar and refinery syrups), molasses' and substituting 'sugars'.

15. Standard K1 is repealed and the following Standard is substituted:

"K1 - SUGAR AND RELATED PRODUCTS

Interpretation

1. (1) In this Standard, unless the contrary intention appears:

'ICUMSA units' means units of colour so designated in the publication entitled 'Sugar Analysis' published in 1979 by the International Commission for Uniform Methods of Sugar Analysis;

'icing sugar' means finely pulverised white sugar;

'invert sugar' means an equimolecular mixture of dextrose and fructose produced by the hydrolysis of sucrose;

'°Z' means International Sugar Degrees;

'sugar and related products' means:

- (a) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose; or
- (b) starch hydrolysate; or
- (c) glucose syrups, maltodextrin and similar products; or
- (d) products derived at a sugar refinery, including brown sugar and molasses; or

- (e) icing sugar; or
- (f) invert sugar; or
- (g) fruit sugar syrup;

derived from any source, but does not include:

- (h) honey as defined in Standard K2; or
- (j) malt or malt extracts defined in Standard B5; or
- (k) artificial sweetening substances defined in Standard A8; or
- (m) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt or hydrogenated glucose syrup.

(2) A reference in another Standard of this Code to sugar is, unless the contrary intention appears, a reference to:

- (a) white sugar;
- (b) caster sugar;
- (c) icing sugar;
- (d) loaf sugar;
- (e) coffee sugar; or
- (f) raw sugar.

(3) A reference in another Standard of this Code to sugars is, unless the contrary intention appears, a reference to any of the products standardised in this Standard.

(4) Where another Standard permits the addition of both sugar and water to a food, sucrose syrup may be added instead.

Prescribed names

2. (1) The words 'sugar', 'sugars', 'sugar and related products' and 'sugar syrups not elsewhere standardised' are not prescribed names.

(2) The prescribed name for dextrose may be dextrose, dextrose anhydrous, dextrose monohydrate, glucose or D-glucose.

White sugar

3. (1) In this Standard 'white sugar', sometimes described as white refined sugar, means purified and crystallised sucrose.

(2) White sugar shall have a polarisation of not less than 99.7° Z.

Loaf sugar

4. (1) In this Standard, 'loaf sugar', sometimes described as cube sugar, means white sugar or raw sugar that has been shaped, moulded or produced in a definite shape.

(2) Water may be added to loaf sugar but, in other respects, it shall comply with the compositional requirements of white sugar or raw sugar, as the case requires.

Caster sugar

5. (1) In this Standard, 'caster sugar', sometimes described as castor sugar, means white sugar in the form of fine granules.

(2) Not less than 950 g/kg of caster sugar shall pass through a sieve having a mesh aperture size of 0.599 mm.

Soft brown sugar

6. (1) In this Standard, 'soft brown sugar', sometimes described as brown sugar, means fine-grained brown crystals of sucrose and reducing sugars produced from sugar refinery syrups.

(2) Soft brown sugar shall:

- (a) contain not less than 920 g/kg in total of sucrose and reducing sugars, expressed as sucrose; and
- (b) contain not less than 15 g/kg, and not more than 50 g/kg, of reducing sugars; and
- (c) produce a weight loss, when dried at 105°C for 3 hours, of not more than 45 g/kg.

(3) Soft brown sugar shall contain not more than 45 g/kg of sulphated ash.

Molasses sugar

7. (1) In this Standard, 'molasses sugar', sometimes described as black sugar or dark brown sugar, means fine-grained dark brown crystals of sucrose and reducing sugars produced from sugar refinery syrups.

(2) Molasses sugar shall:

- (a) contain not less than 820 g/kg of sucrose and reducing sugars, expressed as sucrose; and
- (b) contain not less than 15 g/kg, and not more than 150 g/kg, of reducing sugars; and

- (c) produce a weight loss, when dried at 105°C for 3 hours, of not more than 45 g/kg.

(3) Molasses sugar shall contain not more than 45 g/kg of sulphated ash.

Coffee sugar

8. (1) In this Standard, 'coffee sugar', sometimes described as coffee sugar crystals, means amber-brown, free flowing, coarse grained crystals produced from sugar refinery syrups.

(2) Coffee sugar shall:

- (a) have a polarisation of not less than 98.0° Z; and
- (b) produce a weight loss, when dried at 105°C for 3 hours, of not more than 10 g/kg.

(3) Coffee sugar shall contain not more than:

- (a) 10 g/kg of reducing sugars; or
- (b) 10 g/kg of sulphated ash.

Raw sugar

9. (1) In this Standard, 'raw sugar' means free-flowing crystals of sucrose produced from partially refined sucrose syrups.

(2) Raw sugar shall:

- (a) have a polarisation of not less than 98.5° Z and not more than 99.7° Z; and
- (b) produce a weight loss, when dried at 105°C for 3 hours, of not more than 8 g/kg.

(3) Raw sugar shall contain not more than 8 g/kg of sulphated ash.

Golden syrup

10. (1) In this Standard, 'golden syrup', and 'treacle', means a concentrated syrup of sucrose and reducing sugars produced from sugar refinery syrups.

(2) Golden syrup and treacle shall contain not less than:

- (a) 750 g/kg of total solids; and
- (b) 750 g/kg in total of sucrose and reducing sugars, expressed as sucrose on a dry basis.

(3) Golden syrup and treacle shall contain not more than 80 g/kg of sulphated ash on a dry basis.

Molasses

11. (1) In this Standard, 'molasses' means the syrup remaining after all commercially crystallisable sucrose is removed from sugar syrup.

(2) Molasses shall contain not less than:

- (a) 680 g/kg of total solids; and
- (b) 400 g/kg of sucrose on a dry basis.

Lactose

12. (1) In this Standard, 'lactose', sometimes described as milk sugar, means the carbohydrate normally obtained from whey, whether anhydrous, or containing one molecule of water of crystallisation, or both anhydrous and containing one molecule of water of crystallisation.

(2) Lactose shall:

- (a) contain not less than 990 g/kg of anhydrous lactose on a dry basis; and
- (b) have a pH of not less than 4.5 and not more than 7.0 for each 100 g/kg of aqueous solution; and
- (c) produce a weight loss, when dried at 120°C for 16 hours, of not more than 60 g/kg.

(3) Lactose shall contain not more than 3 g/kg of sulphated ash.

Fructose

13. (1) In this Standard, 'fructose' means purified and crystallised D-fructose.

(2) Fructose shall:

- (a) contain not less than 990 g/kg of D-fructose; and

- (b) have a pH of not less than 4.5 and not more than 7.0 for each 100 g/kg of aqueous solution; and
- (c) produce a weight loss, when dried at 70°C for 5 hours, of not more than 5 g/kg; and
- (d) have a colour of not more than 30 ICUMSA units.

(3) Fructose shall contain not more than 1 g/kg of sulphated ash.

Fructose syrup

14. (1) In this Standard, 'fructose syrup' means a mixture of fructose, dextrose and water.

(2) Fructose syrup shall contain:

- (a) more than 600 g/kg of fructose on a dry basis; and
- (b) not less than 550 g/kg in total of monosaccharides and disaccharides.

(3) Fructose syrup shall contain not more than 50 g/kg of sulphated ash on a dry basis.

Dextrose

15. (1) In this Standard, 'dextrose', sometimes described as glucose, means purified and crystallised D-glucose, whether anhydrous, containing one molecule of water of crystallisation or both anhydrous and containing one molecule of water of crystallisation.

(2) Dextrose shall:

- (a) contain not less than 990 g/kg of anhydrous dextrose on a dry basis; and
- (b) not being anhydrous dextrose or dextrose monohydrate, produce a weight loss, when dried at 105°C for 3 hours, of not more than 80 g/kg.

(3) Dextrose shall contain not more than 2.5 g/kg of sulphated ash.

(4) Anhydrous dextrose shall:

- (a) comply with paragraphs (2)(a) and (b); and

- (b) produce a weight loss, when dried at 105°C for 3 hours, of not more than 20 g/kg.
- (5) Dextrose monohydrate shall:
 - (a) comply with paragraphs (2)(a) and (b); and
 - (b) produce a weight loss, when dried at 105°C for 3 hours, of not more than 100 g/kg.

Glucose syrup

16. (1) In this Standard, 'glucose syrup' means the viscous product that results from the partial hydrolysis of starch, being a product consisting of a mixture of dextrans, reducing sugars and water.

(2) Glucose syrup shall:

- (a) contain not less than 200 g/kg of reducing sugars, expressed as dextrose on a dry basis; and
- (b) produce a weight loss, when dried at 105°C for 3 hours, of not more than 210 g/kg.

(3) Glucose syrup shall contain not more than 300 mg/kg of added sulphur dioxide.

(4) Where glucose syrup is sold in containers of not more than 2 kg net weight, the syrup shall contain not more than 10 g/kg of sulphated ash.

Dried glucose syrup

17. (1) In this Standard, 'dried glucose syrup' means glucose syrup from which the water has been substantially removed.

(2) Dried glucose syrup shall:

- (a) comply with paragraph 16 (2)(a); and
- (b) contain not less than 930 g/kg of total solids.

(3) Dried glucose syrup shall contain not more than 40 mg/kg of added sulphur dioxide.

Maltodextrin

18. (1) In this Standard, 'maltodextrin' means a dried mixture of dextrans, oligosaccharides and reducing sugars that is obtained from the partial hydrolysis of starch.

(2) Maltodextrin shall contain not less than 930 g/kg of total solids.

(3) Maltodextrin shall contain not less than 30 g/kg, and not more than 200 g/kg, of reducing sugars, expressed as dextrose on a dry basis.

(4) Maltodextrin shall contain not more than 10 g/kg of sulphated ash.

Sucrose syrup

19. (1) In this Standard, 'sucrose syrup', sometimes described as liquid sugar, means an aqueous solution of sucrose.

(2) Sucrose syrup shall contain:

- (a) not less than 980 g/kg of sucrose on a dry basis; and
- (b) not less than 550 g/kg in total of monosaccharides and disaccharides.

(3) Sucrose syrup shall contain not more than 10 g/kg of sulphated ash on a dry basis.

Invert syrup

20. (1) In this Standard, 'invert syrup' means a sugar syrup in which the sucrose has been partially or completely hydrolysed.

(2) Invert syrup shall contain not less than 550 g/kg of monosaccharides and disaccharides.

(3) Invert syrup shall contain not more than 50 g/kg of sulphated ash on a dry basis.

Sugar syrup not elsewhere standardised

21. (1) In this Standard, 'sugar syrup not elsewhere standardised' means an aqueous solution of sugars derived from any source, being a solution that is not defined in another definition in this Standard.

(2) Sugar syrup not elsewhere standardised shall contain not less than 550 g/kg in total of monosaccharides and disaccharides.

(3) Sugar syrup not elsewhere standardised shall contain not more than 50 g/kg of sulphated ash on a dry basis.

Fruit sugar syrup

22. (1) In this Standard, 'fruit sugar syrup' means the product obtained by the complete removal from fruit juice of constituents other than fruit sugars and water.

(2) Fruit sugar syrup shall contain not less than 550 g/kg in total of monosaccharides and disaccharides.

(3) Fruit sugar syrup shall contain not more than 50 g/kg of sulphated ash on a dry basis.

Labelling requirements

23. (1) The label on or attached to a package containing a product defined in this Standard shall include the relevant prescribed name or the appropriate designation in standard type of 3 mm.

(2) The label on or attached to a package containing sugar syrup not elsewhere standardised shall include, in standard type:

- (a) a statement, immediately after the appropriate designation, setting out the sources from which the syrup was derived; and
- (b) a statement indicating the total proportion by weight of total solids in the syrup."

16. Standard K3 is amended by:

- (a) omitting clause (1) and substituting the following clause
'(1) Confectionery is the product prepared from sugars.';
- (b) omitting paragraph (2)(c) and substituting the following paragraph:
'(c) modifying agents specified in Groups I, II, III, IV and VI set out in Standard A10.';
- (c) adding at the end of paragraph (2)(g) the following paragraphs:
 - '(h) hydrogenated glucose syrup;
 - (i) polydextrose;

(j) not more than -

(A) 80 g/kg of glycerin

(B) 35 g/kg of sorbitol.'.

17. Standard K4 is inserted after Standard K3 as follows:

"K4 - ICING MIXTURE

Interpretation

1. In this Standard, 'icing mixture' means a mixture of finely pulverised white sugar with either flour or starch.

Requirements relating to composition

2. (1) Icing mixture shall contain not more than:

- (a) 50 g/kg of flour or starch or flour and starch; or
- (b) 4.4 g/kg of tricalcium phosphate calculated as phosphorus.

(2) One or more of the following may be added to icing mixture:

- (a) flavouring;
- (b) colouring;
- (c) tricalcium phosphate.

18. Standard L1 is amended by:

- (a) omitting from sub-subparagraph (1)(b)(ii)(A) 'sugar, glucose' and substituting 'sugars;';
- (b) omitting from sub-subparagraph (3)(b)(ii)(A) 'sugar, glucose' and substituting 'sugars;'.

19. Standard M2 is amended by omitting paragraph (2)(b) and substituting the following paragraph:

'(b) may contain:

- (i) peanut oil;
- (ii) sugar, dextrose, glucose syrup or dried glucose syrup provided that the total content of monosaccharides or disaccharides does not exceed 60 g/kg;

(iii) not more than -

- (A) 20 g/kg of salt;
- (B) 30 g/kg of the modifying agents specified in Group IV of table 1 in clause A10 (3);
- (C) 25 g/kg of hydrogenated vegetable oil.'.

20. Standard M3 is amended by:

- (a) omitting paragraph (3)(a) and substituting the following paragraph:

'(a) Marzipan, almond paste and almond icing are products prepared from ground almonds and one or more of the following:

- (i) sugar;
- (ii) dextrose;
- (iii) glucose syrup;
- (iv) dried glucose syrup.'

- (b) omitting paragraph (4)(a) and substituting the following paragraph:

'(a) Kernel paste, imitation almond paste and imitation marzipan are products prepared from ground kernels and one or more of the following:

- (i) sugar;
- (ii) dextrose;
- (iii) glucose syrup;
- (iv) dried glucose syrup.'

21. Standard N1 is amended by:

- (a) omitting subparagraph (2)(b)(i) and substituting the following subparagraph:

'(i) sugar, dextrose, glucose syrup, or dried glucose syrup';

- (b) omitting sub-subparagraph (3)(b)(ii)(C) and substituting the following sub-subparagraph:

'(C) glucose syrup or dried glucose syrup;';

- (c) omitting paragraph (4)(b) and substituting the following paragraph:

'(b) Any one or more of the following substances may be added to imitation fruit:

- (i) sugar, dextrose, glucose syrup or dried glucose syrup;
- (ii) modifying agents specified in Groups II and III of table 1 in clause A10 (3);
- (iii) colouring;
- (iv) flavouring;
- (v) not more than 3 g/kg of sulphur dioxide, 400 mg/kg of sorbic acid or 400 mg/kg of benzoic acid;
- (vi) water.'

- (d) omitting sub-subparagraph (5)(b)(ii)(C) and substituting the following sub-subparagraph:

'(C) dextrose, glucose syrup or dried glucose syrup;'. .

22. Standard O1 is amended by:

- (a) omitting sub-subparagraph (1)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A) dextrose, glucose syrup or dried glucose syrup;';

- (b) omitting sub-subparagraph (3)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A) dextrose, glucose syrup or dried glucose syrup;';

- (c) omitting sub-subparagraph (6)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A) dextrose, glucose syrup or dried glucose syrup;'. .

23. Standard O2 is amended by omitting sub-subparagraph (7)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A) sugar, dextrose or glucose syrup;'. .

24. Standard O4 is amended by:

- (a) omitting sub-subparagraph (1)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A)sugar, dextrose or glucose syrup;';

- (b) omitting subparagraph (2)(b)(i) and substituting the following subparagraph:

'(i) sugar, dextrose or glucose syrup;';

- (c) omitting sub-subparagraph (3)(b)(i)(A) and substituting the following sub-subparagraph:

'(A) sugar, dextrose or glucose syrup;'.
'

25. Standard O5 is amended by omitting sub-subparagraph (1)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A) dextrose or glucose syrup;'.
'

26. Standard P2 is amended by:

- (a) omitting from subparagraphs (1)(b)(iii) and (2)(b)(iii) 'water, sucrose or glucose or any two or all of them may be added provided that the sucrose or glucose' and substituting 'water and one or more of sugar, dextrose and glucose syrup may be added provided that any such sugar, dextrose or glucose syrup';

- (b) omitting from paragraph (3)(c) 'sucrose and glucose' and substituting 'monosaccharides and disaccharides'.

27. Standard P3 is amended by omitting from sub-subparagraph (11)(a)(ii)(A) 'sugars' and substituting 'monosaccharides and disaccharides'.

28. Standard P4 is amended by omitting subparagraph 4(c)(i) and substituting the following subparagraph:

'(i) sugar, dextrose, fructose or dried glucose syrup;'.
'

29. Standard Q2 is amended by:

(a) omitting from sub-subparagraph (1)(c)(ii)(A) 'sugar, calculated as invert sugar;' and substituting 'monosaccharides and disaccharides;';

(b) omitting sub-subparagraph (5)(b)(ii)(A) and substituting the following sub-subparagraph:

'(A) sugars;';

(c) omitting sub-subparagraph (5)(b)(ii)(C);

(d) omitting clause (6) and substituting the following clause:

"(6)(a) Liquid coffee essence or liquid coffee extract is the product prepared from coffee.

(b) Any one or more of the following substances may be added to liquid coffee essence or liquid coffee extract:

- (i) sugar;
- (ii) dextrose;
- (iii) glucose syrup;
- (iv) dried glucose syrup;
- (v) glycerin.

(c) There shall be written in the label on or attached to a package containing liquid coffee essence or liquid coffee extract, in standard type of 3 mm, the words -

'LIQUID COFFEE ESSENCE' or

'LIQUID COFFEE EXTRACT'.";

(e) omitting clause (7) and substituting the following clause:

"(7) (a) Liquid coffee and chicory essence or liquid coffee and chicory extract is the product prepared from a mixture of coffee and chicory of which not less than 500 g/kg shall be coffee.

(b) Any one or more of the following substances may be added to liquid coffee and chicory essence or liquid coffee and chicory extract:

- (i) sugar;
- (ii) dextrose;
- (iii) glucose syrup;
- (iv) dried glucose syrup;
- (v) glycerin.

(c) There shall be written in the label on or attached to a package containing liquid coffee and chicory essence or liquid coffee and chicory extract, in letters larger than those used in any other word in the label, the words -

'COFFEE AND CHICORY ESSENCE' or

'COFFEE AND CHICORY EXTRACT'."

- (f) omitting from sub-subparagraph (9)(b)(ii)(A) 'sugar, calculated as invert sugar' and substituting 'monosaccharides and disaccharides'.

30. Standard R2 is amended by:

- (a) adding at the end of Clause (2) '1 g of isomalt yields 9 kJ';

- (b) adding at the end of Clause (3) the following paragraph:

'(j) isomalt.';

- (c) inserting after paragraph (6)(a) the following paragraph:

"(b) there shall be written in the label on or attached to a package containing a low joule food to which any of the following ingredients have been added to serve a function other than that of humectant:

- (i) hydrogenated glucose syrup;
- (ii) mannitol;
- (iii) polydextrose;
- (iv) sorbitol;
- (v) xylitol;
- (vi) isomalt.

the statement 'EXCESS CONSUMPTION MAY HAVE A LAXATIVE EFFECT' in standard type of 3 mm."

31. Standard R3 is amended by:

- (a) omitting from paragraph (1)(a) 'carbohydrate sweetening substances' and substituting 'added sugars';
- (b) inserting in clause (2) 'added' before 'sugar';
- (c) inserting in Clause (2), paragraphs (3)(a) and (4)(a) and Clause (5) 'isomalt,' after 'hydrogenated glucose syrups.';
- (d) omitting from paragraph (3)(a) 'sugar, glucose syrup and other carbohydrate sweetening substances' and substituting 'added sugars';
- (e) inserting in paragraph (4)(a) 'added' before 'sugar';
- (f) omitting from clause (5) 'sugar and glucose' and substituting 'added sugars';
- (g) inserting in subparagraph (6)(b)(i) '(here state number of parts) % ISOMALT' after '(here state number of parts) % HYDROGENATED GLUCOSE SYRUPS'.

32. Standard R5 is amended by omitting from sub-subparagraph (4)(b)(i)(A) 'specified in Standard K1'.