



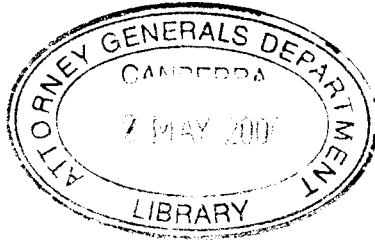
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**Australia New Zealand Food  
Authority**

**Amendment No. 48  
to the  
Food Standards Code**

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**AUSTRALIA NEW ZEALAND FOOD AUTHORITY**

**VARIATIONS TO THE *FOOD STANDARDS CODE***

**(AMENDMENT No. 48)**

**1. Preamble**

The variations set forth in the Schedule below are variations to the *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.

The Schedule contains variations adopted by the Australia New Zealand Food Standards Council in February and March 2000.

These variations are published pursuant to section 32 of the *Australia New Zealand Food Authority Act 1991*.

**2. Citation**

These variations may be collectively known as *Amendment No. 48* to the Code.

**3. Commencement**

These variations commence on the date of publication of this Gazette.

## SCHEDULE

[1] *Standard A14 is varied by -*

[1.1] *inserting in columns 1 and 2 respectively of Schedule 1 each chemical shown in bold type below and its associated food and maximum residue limit for that food, listed below -*

**Benzofenap**  
Rice 0.02

**Clomazone**  
Rice 0.01

**Dicyclanil**  
Sheep fat 0.3  
Sheep kidney 0.3  
Sheep liver 0.3  
Sheep meat 0.3

[1.2] *omitting from columns 1 and 2 respectively of Schedule 1, in relation to each chemical shown in bold type below, the food and the maximum residue limit for that food listed below -*

**Abamectin**  
Peppers, sweet (capsicum) 0.02

**Bifenthrin**  
Peppers, sweet (capsicum) 0.5

**Carbendazim**  
Vegetables [except fruiting  
vegetables, cucurbits, fruiting  
vegetables other than  
cucurbits, mushrooms] 3

**Dithiocarbamates**  
Garlic 0.2  
Onion, bulb 4  
Spring onion 4

**Fenthion**  
Milks (in the fat) 0.2

**Flumethrin**  
Cattle meat 0.05

**Flumetsulam**  
Chick-pea (dry) 0.05  
Edible offal (mammalian) 0.1  
Field pea (dry) 0.1

**Methamidophos**

Cattle edible offal of	0.01
Cattle fat	0.01
Cattle meat	0.01
Goat, edible offal of	0.01
Goat fat	0.01
Goat meat	0.01
Sheep, edible offal of	0.01
Sheep meat	0.01

**Methoprene**

Cattle, edible offal of	0.1
Cattle meat (in the fat)	0.3

**Pymetrozine**

Brassica (cole or cabbage) vegetables	0.1
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[1.3] *inserting in columns 1 and 2 respectively of Schedule 1, in relation to each chemical shown in bold type below, the food and the maximum residue limit for that food listed below -*

**Abamectin**

Egg Plant	0.02
Peppers	0.02

**Bifenthrin**

Barley	0.02
Chervil	0.5
Galangal, rhizomes	0.5
Herbs	0.5
Peppers	0.5
Pulses	0.02
Rucola (rocket)	0.5
Sugar cane	0.01
Turmeric root	0.5

**Carbendazim**

Chick-pea (dry)	1
Herbs	3
Turmeric root	3
Vegetables[except chick-peas, fruiting vegetables, cucurbits, fruiting vegetables other than cucurbits, mushrooms]	3

**Chlorothalonil**

Herbs	7
Turmeric root	7

<b>Dithiocarbamates</b>	
Bulb vegetables	4
Chick-pea (dry)	0.5
<b>Fenthion</b>	
Milks	0.2
<b>Fluazifop-butyl</b>	
Chervil	1
Galangal, rhizomes	1
Herbs	1
Rucola (rocket)	1
Turmeric root	1
<b>Flumethrin</b>	
Cattle meat (in the fat)	0.2
<b>Flumetsulam</b>	
Maize	0.05
Pulses	0.05
Peanut	0.05
<b>Fosetyl aluminium</b>	
Durian	5
<b>Imidacloprid</b>	
Sugar cane	0.02
<b>Iprodione</b>	
Herbs	5
Macadamia nuts	0.2
Turmeric root	5
<b>Linuron</b>	
Herbs	0.05
Turmeric root	0.05
<b>Metaldehyde</b>	
Herbs	1
Turmeric root	1
<b>Metaxyl</b>	
Durian	0.5
<b>Methamidophos</b>	
Edible offal (mammalian)	0.01
Meat (mammalian)	0.01
<b>Methidathion</b>	
Longan	0.5

<b>Methoprene</b>	
Edible offal (mammalian)	0.01
Meat (mammalian) (in the fat)	0.3
<b>Metolachlor</b>	
Sesame seeds	0.05
<b>Pendimethalin</b>	
Assorted tropical and sub-tropical fruits-inedible peel	0.05
<b>Permethrin</b>	
Chervil	5
Galangal, rhizomes	5
Herbs	5
Rucola (rocket)	5
Turmeric root	5
<b>Phosphorous acid</b>	
Durian	100
<b>Propargite</b>	
Mangosteen	3
Rambutan	3
<b>Pymetrozine</b>	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead cabbages	0.1
<b>Tebuconazole</b>	
Broad bean (dry)	0.5
Broad bean (green and immature seeds)	0.5
Bulb vegetables	0.01
<b>Toltrazuril</b>	
Pig, edible offal of	2
Pig meat (in the fat)	1

[1.4] *omitting from column 2 of Schedule 1 the maximum residue limit in relation to each chemical shown in bold type and each food shown below, and substituting the maximum residue limit shown below -*

<b>Cypermethrin</b>	
Milks (in the fat)	1
Rape seed	0.2
Rape seed oil, edible	0.2
<b>Dimethoate</b>	
Peaches	3

<b>Sethoxydim</b>	
Leek	0.3
<b>Tebuconazole</b>	
Onion, bulb	0.01
<b>Thiodicarb</b>	
Sorghum	0.5
Sunflower seed	0.05

[1.5] *omitting the chemicals shown below, and all associated foods and maximum residue limits, from columns 1 and 2 respectively of Schedule 1 -*

Ceftiofur sodium  
4,6-Diamino-2-cyclopropylamino-pyrimidine-5-carbonitrile  
Gibberellic acid

1.[6] *inserting in Schedule 3, under the heading HERBS AND SPICES subheading HERBS, new commodities specified below in relation to the categories specified.*

<b>Category</b>	<b>New Commodity</b>
Herbs	Kaffir lime leaves, Lemon balm, Lemon grass, Lemon verbena, Mizuna

[2] *Standard C1 is varied by omitting paragraph 60A(1)(a) and substituting -*

(a) a product has been 'cooked' if it has had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production; and