

INDEX TO THE AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE

Guide to the reference:

The location reference consists of a minimum of two figures separated by a full stop, and is read as follows:

- ‘1.2’ refers to Part 1.2;
- ‘1.2.1’ refers to Standard 1.2.1;
- ‘1.2.1.2’ refers to clause 2 in Standard 1.2.1; and
- ‘1.2.1, schedule 1’ refers to Schedule 1 in Standard 1.2.1.

References within a standard and to different standards are separated by a semicolon.

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