



Amendment No. 183

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No.183.

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Food Standards (Application A1129 – Monk Fruit Extract as a Food Additive) 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 10 January 2019



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 124 on 23 January 2019. 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 A1129 – Monk Fruit Extract 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

[1] Schedule 8 is varied by

[1.1] inserting in the table in section S8–2 entitled ‘Food additive names—alphabetical listing’, in alphabetical order

monk fruit extract or luo
han guo extract

[1.2] inserting in the table in section S8–2 entitled ‘Food additive names—numerical listing’, above the entry for ‘Sodium hydrosulphite’

monk fruit extract or luo han guo
extract

[2] Schedule 15 is varied by

[2.1] inserting in item 5 of the table to section S15–5, after the heading ‘Confectionery’

monk fruit extract (luo han guo extract) GMP

[2.2] inserting in item 14.1.4 of the table to section S15–5, after the entry for ‘Colourings permitted to a maximum level’

monk fruit extract (luo han guo extract) GMP Section 1.3.1–5 does
not apply

[3] Schedule 16 is varied by

[3.1] inserting in the table in section S16–2 entitled ‘Additives permitted at GMP—alphabetical listing’, in alphabetical order

Monk fruit extract (luo han guo extract)

[3.2] inserting in the table in section S16–2 entitled ‘Additives permitted at GMP—numerical listing’, above the entry for ‘Permitted Flavouring substances, excluding quinine and caffeine’

Monk fruit extract (luo han guo extract)

Food Standards (Application A1156 – Food derived from Super High Oleic Safflower Lines 26 and 40) 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 the variation.

Dated 10 January 2019



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 124 on 23 January 2019. This means that this date is the gazettal date for the purposes of the above notice.

Food Standards (Application A1157 – Enzymatic production of Rebaudioside M) 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 10 January 2019



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 124 on 23 January 2019. 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 A1157 – Enzymatic production of Rebaudioside M) 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

[1] Schedule 3 is varied by omitting subsection S3—35(2), substituting

- (2) The preparation must be obtained from the leaves of the *Stevia rebaudiana* Bertoni plant by using one of the following processes:
- (a) the leaves are extracted with hot water and the extracts are purified using ion-exchange resins followed by recrystallisation from methanol or aqueous ethanol;
 - (b) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using protein engineered enzymes that:
 - (i) contain both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and
 - (ii) are sourced from both of the following
 - (a) a *Pichia pastoris* strain expressing UGT-A;
 - (b) a *Pichia pastoris* strain expressing both UGT-B1 and UGT-B2
- (2A) The final product may be spray dried.

[2] Schedule 18 is varied by inserting in the table to subsection S18—9(3), in alphabetical order

Protein engineered enzymes that: contain both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and are sourced from both of the following; a <i>Pichia pastoris</i> strain expressing UGT-A, and a <i>Pichia pastoris</i> strain expressing both UGT-B1 and UGT-B2.	For the conversion of purified stevia leaf extract to produce rebaudioside M	GMP
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Food Standards (Application A1158 – Rosemary Extract as a Food Additive) 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 the variation.

Dated 10 January 2019



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 124 on 23 January 2019. This means that this date is the gazettal date for the purposes of the above notice.

1 Name

This instrument is the *Food Standards (Application A1158 – Rosemary Extract as a Food Additive) Variation*.

2 Variation to a Standard 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

[1] **Standard 1.3.1** is varied by omitting paragraph 1.3.1—4(6)(j), substituting

- (j) sulphur dioxide and sulphites, including hydrosulphites, bisulphites and metabisulphites, are calculated as sulphur dioxide;
- (k) rosemary extract is calculated as the sum of carnosic acid and carnosol.

[2] **Schedule 8** is varied by

[2.1] inserting in the table to section S8—2 entitled ‘Food additive names—alphabetical listing’, in alphabetical order

Rosemary extract	392
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[2.2] inserting in the table in section S8—2 entitled ‘Food additive names—numerical listing’, in numerical order,

392	Rosemary extract
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[3] **Schedule 15** is varied by

[3.1] inserting in item 2.1 of the table to section S15—5, after the entry for ‘Colourings permitted to a maximum level’

392	Rosemary extract	50	Only fish oils and algal oils
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[3.2] inserting in item 2.2.1.3 of the table to section S15—5, after the entry for ‘Colourings permitted to a maximum level’

392	Rosemary extract	75
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[3.3] inserting in item 4.3.4 of the table to section S15—5, after the entry for ‘Calcium propionate’

392	Rosemary extract	50	Only nut butters and nut spreads
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[3.4] inserting in item 5.4 of the table to section S15—5, after the entry for ‘Benzoic acid and

sodium, potassium and calcium benzoates'

392	Rosemary extract	20	
[3.5]	inserting in item 6.3 of the table to section S15—5, after the entry for 'Annatto extracts'		
392	Rosemary extract	50	Only grain bars, breakfast bars and breakfast cereals
[3.6]	inserting in item 6.4 of the table to section S15—5, after the entry for 'Propionic acid and sodium and potassium and calcium propionates'		
392	Rosemary extract	10	Only for flour based snacks e.g. pretzels, fritters, and crackers; Not for noodles and pasta
[3.7]	inserting in item 7.2 of the table to section S15—5, after the entry for 'Sulphur dioxide and sodium and potassium sulphites'		
392	Rosemary extract	40	
[3.8]	inserting in item 8.2 of the table to section S15—5, after the entry for 'Propionic acid and sodium and potassium and calcium propionates'		
392	Rosemary extract	(a) 15	For meat with <10% fat; Not for dried sausages
		(b) 37.5	For meat with >10% fat; Not for dried sausages
[3.9]	inserting in item 8.2.3 of the table to section S15—5, after the entry for 'Nitrites (potassium and sodium salts)'		
392	Rosemary extract	150	
[3.10]	inserting in item 8.3.2 of the table to section S15—5, after the entry for 'Ethyl lauroyl arginate'		
392	Rosemary extract	100	Only dried sausages
[3.11]	inserting in item 12 of the table to section S15—5, above item 12.1		
392	Rosemary extract	40	Not for condiment sauces e.g. ketchup, mayonnaise, mustard, and relishes.
[3.12]	inserting in item 20.2 of the table to section S15—5, after the entry for 'Annatto extracts'		

392 Rosemary extract 50 Only processed nuts

[3.13] inserting in item 20.2.0.4 of the table to section S15—5, after the entry for ‘Calcium disodium EDTA’

392 Rosemary extract 50

[3.14] omitting item 20.2.0.5 of the table to section S15—5, substituting

20.2.0.5 Soup bases (the maximum permitted levels apply to soup made up as directed)

950 Acesulphame potassium 3 000

954 Saccharin 1 500

956 Alitame 40

962 Aspartame-acesulphame salt 6 800

20.2.0.6 Starch based snacks (from root and tuber vegetables, legumes and pulses)

392 Rosemary extract 20
