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**FOOD STANDARDS**

**Food Standards  
Australia New Zealand**

**Amendment No. 65  
to the  
*Australia New Zealand  
Food Standards Code***

**FOOD STANDARDS AUSTRALIA NEW ZEALAND**

**VARIATIONS TO THE AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE**

**(AMENDMENT NO. 65)**

**1. Preamble**

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

These variations are published pursuant to section 23A of the *Food Standards Australia New Zealand Act 1991*.

**2. Citation**

These variations may be collectively known as *Amendment No. 65* to the Code.

**3. Commencement**

These variations commence on the date of gazettal.

## SCHEDULE

[1] *Standard 1.3.3 of the Australia New Zealand Food Standards Code is varied by –*

[1.1] *inserting immediately before the Table to clause 14 –*

**Editorial note:**

Where meat has been treated using lactoperoxidase the mandatory labelling requirements in clause 4 of Standard 1.2.3 apply.

[1.2] *inserting in the Table to clause 14 in alphabetical order –*

Lactoperoxidase from bovine milk EC [1.11.1.7]	Reduce and/or inhibit bacterial population on meat surfaces	GMP
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[1.3] *inserting in the Table to clause 14 in alphabetical order –*

Sodium thiocyanate	Reduce and/or inhibit bacterial population on meat surfaces	GMP
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[1.4] *inserting in the Table to clause 17, as a source for the enzyme Glucose oxidase EC [1.1.3.4] –*

<i>Aspergillus oryzae</i> , containing the gene for glucose oxidase isolated from <i>Aspergillus niger</i>
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[2] *Standard 1.5.3 of the Australia New Zealand Food Standards Code is varied by inserting in the Table to clause 4 –*

Bread fruit Carambola Custard apple Longan Litchi Mango Mangosteen Papaya (Paw paw) Rambutan	Minimum: 150 Gy Maximum: 1 kGy	Food may only be irradiated for the purposes of pest disinfestation for a phytosanitary objective.  The minimum dose to achieve the above technological purposes.
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[3] *Standard 2.2.1 of the Australia New Zealand Food Standards Code is varied by omitting clause 11, substituting –*

### 11 **Bovine meat and meat products must be derived from animals free from bovine spongiform encephalopathy**

(1) In this clause -

**minor ingredient** means an ingredient that comprises no more than 300 g/kg of the food.

(2) Subject to subclause (3), bovine meat and food ingredients derived from bovines must be derived from animals free from bovine spongiform encephalopathy.

- (3) Subclause (2) does not apply to –
- (a) collagen from bovine skins and hides (including sausage casings produced from this type of collagen); and
  - (b) a minor ingredient of a processed product, where that ingredient comprises –
    - (i) bovine fat; and/or
    - (ii) bovine tallow; and
  - (c) gelatine sourced from bovine skins and hides; and
  - (d) dairy products sourced from bovines.

**Editorial note:**

Clause 11 applies to Australia only. Bovine products imported for sale in New Zealand are regulated by the New Zealand Food Standards.

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