FOOD STANDARDS Australia • New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

Food Standards Code Legislation

Compilation of Australia New Zealand Food Standards and Schedules

March 2026

Acknowledgement of country

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ABOUT THE FOOD STANDARDS CODE COMPILATION

The Standards in the Australia New Zealand Food Standards Code (**the Code**) are legislative instruments under the Legislation Act 2003. This publication is a compilation of these legislative instruments, designed to help users navigate the Standards regulating the composition, production and labelling of food in Australia and New Zealand.

The compilation is provided for reference purposes only and may not always reflect the official and current version of the Code, which is available on the **Federal Register of Legislation** at legislation.gov.au. Links to the Code are available on our website at Food Standards Code legislation.

While FSANZ does not provide advice on interpretating the Code, we do provide general information on the FSANZ website to support its application. See the quick links below for more information.

QUICK LINKS

- Changing the Code: Information about making applications to amend the Code.
- FSANZ Work Plan: Updates on the progress of applications and proposals.
- Consultation hub: All open consultations relating to new applications and proposals.
- Applications: Application documents and public submissions.
- Proposals: Proposal documents and public submissions.
- Gazettal Notices: Notification of changes to the Food Standards Code.
- Notification Circulars: Updates about progress on applications and proposals.
- Food recalls - Australia only: Latest food recalls for public health protection.
- Maximum residue limits (MRLs): Information on chemical residues in food.
- Food labelling: Requirements for nutrition panels, allergens and origin labels.
- Food additives and processing aids: Permitted additives and usage limits.
- Food safety standards for food businesses (Chapter 3) - Australia only
- Primary production and processing standards (Chapter 4) – Australia only
- Novel foods: Introducing new foods in Australia and New Zealand.
- Imported food: Regulatory requirements for imported food.
- Health and nutrition claims: Valid claim guidance and a searchable database.
- Food composition: Detailed nutrient and energy content data.
- Genetically modified (GM) foods: General information and safety assessments.
- Microbiological limits for food: Guideline levels for microorganisms and foods.
- Nutrition, health and related claims: Requirements for making claims about food.

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Standard 1.1.1 Structure of the Code and general provisions

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.1.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.1.1 – Structure of the Code and general provisions.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.1.1—2 Structure of the Code

(1) All the standards of the Code are read together as a single instrument.

(2) The standards of the Code are arranged into Chapters, Parts and a set of Schedules as shown below:

Note The Chapters cover the following material:

(a) Chapter 1:

(i) preliminary material; and

(ii) provisions that apply to all foods;

(b) Chapter 2—provisions that apply only to particular foods;

(c) Chapter 3—food hygiene (applies in Australia only);

(d) Chapter 4—the primary production and processing of food (applies in Australia only);

Schedules 1 to 29 follow Chapter 4.

Chapter 1 Introduction and standards that apply to all foods

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Standard 1.2.6 Information requirements – directions for use and storage

Standard 1.2.7 Nutrition, health and related claims

Standard 1.2.8 Nutrition information requirements

Note There is no Standard 1.2.9

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Standard 1.2.10 Information requirements – characterising ingredients and components of food

Part 1.3 Substances added to or present in food

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Standard 1.3.2 Vitamins and minerals

Standard 1.3.3 Processing aids

Part 1.4 Contaminants and residues

Standard 1.4.1 Contaminants and natural toxicants

Standard 1.4.2 Agvet chemicals

Note Applies in Australia only

Note There is no Standard 1.4.3

Standard 1.4.4 Prohibited and restricted plants and fungi

Part 1.5 Foods requiring pre-market clearance

Standard 1.5.1 Novel foods

Standard 1.5.2 Genetically modified food

Standard 1.5.3 Irradiation of food

Standard 1.5.4 Cell-cultured foods

Part 1.6 Microbiological limits and processing requirements

Standard 1.6.1 Microbiological limits in food

Standard 1.6.2 Processing requirements for meat

Note Applies in Australia only

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Standard 2.1.1 Cereal and cereal products

Part 2.2 Meat, eggs and fish

Standard 2.2.1 Meat and meat products

Standard 2.2.2 Eggs and egg products

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Standard 2.6.4 Formulated caffeinated beverages

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Standard 2.7.3 Fruit wine, vegetable wine and mead

Standard 2.7.4 Wine and wine product

Standard 2.7.5 Spirits

Part 2.8 Sugars and honey

Standard 2.8.1 Sugar and sugar products

Standard 2.8.2 Honey

Standard 2.8.3 Native bee honey

Part 2.9 Special purpose foods

Standard 2.9.1 Infant formula products

Note Applies in Australia only

Standard 2.9.2 Food for infants

Standard 2.9.3 Formulated meal replacements and formulated supplementary foods

Standard 2.9.4 Formulated supplementary sports foods

Standard 2.9.5 Food for special medical purposes

Standard 2.9.6 Transitional standard for special purpose foods (including amino acid modified foods)

Note Applies in New Zealand only

Part 2.10 Standards for other foods

Standard 2.10.1 Vinegar and related products

Standard 2.10.2 Salt and salt products

Standard 2.10.3 Chewing gum

Standard 2.10.4 Miscellaneous standards for other foods

Chapter 3 Food safety standards

Note Applies in Australia only

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Standard 3.2.2 Food Safety Practices and General Requirements
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Chapter 4 Primary production standards

Note Applies in Australia only

Standard 4.1.1 Primary Production and Processing Standards – Preliminary Provisions
Standard 4.2.1 Primary Production and Processing Standard for Seafood
Standard 4.2.2 Primary Production and Processing Standard for Poultry Meat
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Division 2 Application and interpretation

Note Definitions that are used throughout the Code are contained in Standard 1.1.2.

1.1.1—3 Application of Code

(1) Unless this Code provides otherwise, this Code applies to food that is:

(a) sold, processed or handled for sale in Australia or New Zealand; or

(b) imported into Australia or New Zealand.

Note 1 The following provisions have not been incorporated by reference into a food standard under the *Food Act 2014* (NZ):

(i) Standard 1.4.2 (agvet chemicals);

(ii) Standard 1.6.2 (processing requirements for meat);

(iii) section 2.1.1—5 (requirement for thiamin in bread);

(iv) section 2.2.1—12 (bovine must be free from bovine spongiform encephalopathy);

(v) Standard 2.2.2 (eggs);

(vi) subsection 2.4.2—3(2) and subsection 2.4.2—3(4) (requirement for food sold as table edible oil spreads and table margarine);

(vii) Standard 2.9.1 (infant formula products);

(viii) Chapter 3 (food safety standards);

(vix) Chapter 4 (primary production and processing standards).

Note 2 Standard 2.9.6 (Transitional standard for special purpose foods (including amino acid modified foods)) does not apply in Australia.

(2) Subsection (1) does not apply to wine that:

(a) has a shelf life of more than 12 months; and

(b) was bottled before 20 December 2002; and

(c) complies with all food standards in the case of Australia and all food standards in the case of New Zealand, that would have applied on the date of bottling; and

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(d) is labelled with a 2002 vintage date or earlier.

1.1.1—4 Application of interpretation legislation

This Code is to be interpreted in accordance with the rules of interpretation:

(a) in Australia—the *Acts Interpretation Act 1901* (Cth); and

(b) in New Zealand—the *Interpretation Act 1999* (NZ).

1.1.1—5 References to other instruments

(1) In this Code:

(a) a reference to an Act, including an Act of a State or Territory or of New Zealand, includes any instruments made under that Act; and

(b) a reference to the Code of Federal Regulations, or CFR, is a reference to the 2022 compilation of the United States Code of Federal Regulations.

Note In this Code, the Code of Federal Regulations is cited in the following format:
[title number] CFR § [section number]

(2) Guidelines developed by FSANZ in accordance with paragraph 13(1)(c) of the FSANZ Act are to assist in the interpretation of this Code and are not legally binding.

1.1.1—6 How average quantity is to be calculated

(1) This section applies where this Code requires an *average quantity of a substance to be declared in the labelling of a food for sale, whether as a percentage or as the amount of the substance in a serving or other amount of the food.

Note The term ***average quantity*** is defined in section 1.1.2—2.

Example The Code requires the 'average quantity' of a variety of substances to be listed in the nutrition information about a food for sale, for example protein, carbohydrate and sugars.

(2) The *average quantity is to be calculated by the manufacturer or producer using whichever of the methods in subsection (3) the manufacturer or producer considers to best represent the average quantity, taking into account any factors that would cause the actual amount of the substance in the food to vary from lot to lot, including seasonal variability.

(3) The methods are:

(a) the amount that the manufacturer or producer of the food determines, based on an analysis, to be the average amount of the substance in a serving or other amount of the food; or

(b) the calculation of the actual amount of the substance, or the calculation of the average amount of the substance, in the ingredients used for the food; or

(c) the calculation from generally accepted data relevant to that food.

1.1.1—7 Units of measurement

(1) A symbol of measurement used in this Code has the meaning assigned to it by the table in Schedule 2.

(2) If a symbol is not assigned a meaning by the table, it has the meaning assigned to it:

(a) in Australia—by the *National Measurement Act 1960* (Cth); or

(b) in New Zealand—by the *Weights and Measures Act 1987* (NZ).

(3) If a symbol is not assigned a meaning by the table or subsection (2), it has the meaning assigned to the symbol by the Systeme Internationale d'Unités.

(4) Where a unit of measurement is referred to in the heading of a table in this Code, the amounts specified in the table are to be measured according to those units

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unless a different unit of measurement is specified in relation to a particular item in the table.

1.1.1—8 Compliance with requirements for mandatory statements or words

(1) If a provision of this Code requires a warning statement or specific words to be used, the warning statement or words must be expressed in the words set out in this Code without modification.

(2) If a provision of this Code requires a statement other than a warning statement to be used:

(a) that statement may be modified; and

(b) any modification must not contradict or detract from the effect of the statement.

Division 3 Effect of variations to Code

1.1.1—9 Effect of variations to Code

(1) Unless this Code, or an instrument varying this Code, provides otherwise, if:

(a) this Code is varied; and

(b) a food was compliant for a kind of sale immediately before the variation commenced;

the food is taken to be compliant for that kind of sale for a period of 12 months beginning on the date of the variation.

(2) In this section, a food is ***compliant*** for a kind of sale if:

(a) when a labelling requirement of this Code applies to the kind of sale—the labelling of the food complies with the requirement; and

(b) when a packaging requirement of this Code applies to the kind of sale—the packaging of the food complies with the requirement; and

(c) the food complies with any provisions of this Code relating to the composition of food of that kind.

Division 4 Basic requirements

Note 1 In Australia, the Code is enforced under application Acts in each State and Territory, and under Commonwealth legislation dealing with imported food. In outline, this scheme operates as follows:

(1) The application Acts comprise a uniform legislative scheme based on Model Food Provisions that are annexed to the *Food Regulation Agreement*, an agreement between the Commonwealth, States and Territories. Under those Acts, a person:

(a) must comply with any requirement imposed on the person by a provision of this Code in relation to:

(i) the conduct of a food business; or

(ii) food intended for sale; or

(iii) food for sale; and

(b) must not sell any food that does not comply with any requirement of this Code that relates to the food; and

(c) must not sell or advertise any food that is packaged or labelled in a manner that contravenes a provision of this Code; and

(d) must not sell or advertise for sale any food in a manner that contravenes a provision of this Code; and

(e) must not, for the purpose of effecting or promoting the sale of any food in the course of carrying on a food business, cause the food to be advertised, packaged or labelled in a way that falsely describes the food.

(2) For paragraph (1)(e), food is falsely described if:

(a) it is represented as being of a particular nature or substance; and

(b) the Code provides a prescribed standard for such food; and

(c) the food does not comply with the prescribed standard.

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(3) The relevant Acts are:

(a) *Food Act 2003* (New South Wales)

(b) *Food Act 1984* (Victoria)

(c) *Food Act 2006* (Queensland)

(d) *Food Act 2008* (Western Australia)

(e) *Food Act 2001* (South Australia)

(f) *Food Act 2003* (Tasmania)

(g) *Food Act 2001* (Australian Capital Territory)

(h) *Food Act 2004* (Northern Territory).

(4) Under the *Imported Food Control Act 1992* (Cth), a person is prohibited from:

(a) importing into Australia food that does not meet applicable standards of this Code, other than those relating to information on labels of packaged food; and

(b) dealing with imported food that does not meet applicable standards relating to information on labels of packaged food.

Note 2 In New Zealand, under the *Food Act 2014* (NZ) a person commits an offence if the person breaches or fails to comply with:

(a) a requirement in an adopted joint food standard or a domestic food standard;

(b) …

1.1.1—10 Requirements relating to food for sale

(1) This section applies in relation to food for sale.

Compositional requirements

(2) Subject to this section, food for sale may consist of, or have as an ingredient, any food.

(3) Food for sale must comply with any provisions of this Code relating to the composition of food of that kind (including provisions relating to the presence of other substances in food of that kind).

(4) Where a compositional requirement permits the use of ‘other foods’ or ‘other ingredients’ as ingredients, the permission does not extend to the addition of a food or a substance that is otherwise not permitted to be added to food, or to the specified food, under this Code.

(5) Unless expressly permitted by this Code, food for sale must not be any of the following:

(a) a *prohibited plant or fungus, a *restricted plant or fungus, or coca bush;

(b) if the food is for retail sale—a *novel food;

(ba) a *cell-cultured food;

(c) a *genetically modified food;

(d) a food that has been irradiated;

(e) kava or any substance derived from kava;

(f) if the food is for retail sale—raw apricot kernels;

(g) if the food is for retail sale—a food in which caffeine is present at a concentration of:

(i) 5% or greater—if the food is a solid or semi-solid food; and

(ii) 1% or greater—if the food is a liquid food.

(6) Unless expressly permitted by this Code, food for sale must not have as an ingredient or a component, any of the following:

(a) a substance that was *used as a food additive;

(b) a substance that was *used as a nutritive substance;

(c) a substance that was *used as a processing aid;

(d) in Australia—a detectable amount of:

(i) an *agvet chemical; or

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(ii) a metabolite or degradation product of an agvet chemical;

(e) a *prohibited plant or fungus, a *restricted plant or fungus, or coca bush;

(f) if the food is for retail sale—a *novel food;

(fa) a *cell-cultured food;

(g) a *genetically modified food;

(h) a food that has been irradiated;

(i) kava or any substance derived from kava;

(j) raw apricot kernels.

Note 1 Relevant permissions for subsections (5) and (6) are contained in various standards. See in particular:

- food additives—Standard 1.3.1;
- nutritive substances—Standard 1.3.2, Standard 2.6.2, Standard 2.9.1, Standard 2.9.2, Standard 2.9.3, Standard 2.9.4, and Standard 2.9.5;
- processing aids—Standard 1.3.3;
- agvet chemical residues—Standard 1.4.2;
- prohibited plants and fungi—Standard 1.4.4;
- novel foods—Standard 1.5.1;
- genetically modified food—Standard 1.5.2;
- irradiated food—Standard 1.5.3;
- kava—Standard 2.6.3.

Note 2 There is an overlap between some of these categories. For example, some substances may be used as a food additive or as a nutritive substance. For such substances, there will be different provisions permitting use of the substance for different purposes.

Note 3 In some cases, a provision refers to the total amount of a substance added to a food. In these cases, the total amount applies irrespective of whether the substance was used as a food additive, used as a processing aid or used as a nutritive substance.

Note 4 Relevant permissions for raw apricot kernels are contained in Standard 1.4.4.

(7) Subsection (6) does not apply to a substance that is in a food for sale, or in an ingredient of a food for sale, by natural occurrence.

Labelling requirements

(8) If a labelling requirement of this Code applies to the sale of food, the labelling must comply with the requirement.

Information requirements

(9) If an information requirement of this Code applies to the sale of food, the information must be provided as required.

Packaging requirements

(10) If a packaging requirement of this Code applies to the sale of food, the packaging must comply with the requirement.

(11) Any packaging, and any article or material in the packaging or in contact with the food, must not, if taken into the mouth:

(a) be capable of being swallowed or obstructing any alimentary or respiratory passage; or

(b) be otherwise likely to cause bodily harm, distress or discomfort.

Example Articles or materials include any materials in contact with food, including packaging materials that contain other items such as moisture absorbers, mould inhibitors, oxygen absorbers, promotional materials, writing or other graphics.

1.1.1—11 Microbiological requirements for lot of a food

A *lot of a food must not have an unacceptable level of microorganisms as determined in accordance with Standard 1.6.1.

Note For the meaning of ***lot***, see section 1.1.2—2.

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1.1.1—12 Applicable standards for importation of food

(1) The provisions of this Code relating to labelling are applicable to food that is imported with the labelling with which it is intended to be sold.

(2) The provisions of this Code relating to packaging are applicable to food that is imported in the packaging in which it is intended to be sold.

(3) The provisions of this Code, other than those relating to packaging and labelling, are applicable to food that is imported.

Note This provision is relevant to the *Imported Food Control Act 1992* (Cth), and the provisions of the *Food Act 2014* (NZ) that relate to importation of food.

1.1.1—13 Food sold with a specified name or representation

(1) This section applies where a provision of this Code that provides that a food that is sold as a named food, whether or not the name is in quotation marks, must satisfy certain requirements (usually that the food being sold must satisfy the definition of the food in this Code).

Example The provisions in Chapter 2 headed 'Requirement for food sold as …', e.g.

2.1.1—3 Requirement for food sold as bread
A food that is sold as bread must be bread.

In this example bread is the food and is not in quotation marks.

(2) If the provision specifies the name of the food in quotation marks, any requirement that must be satisfied applies only if that name is used in connection with the sale.

Note The foods to which a requirement that must be satisfied applies only if the name of the food is used include: butter, chocolate, cider, cocoa, coffee, cream, decaffeinated coffee, decaffeinated instant coffee, decaffeinated instant tea, decaffeinated soluble tea, gelatine, ice cream, imitation vinegar, instant tea, iodised reduced sodium salt mixture, iodised salt, margarine, mead, milk, peanut butter, perry, processed cheese, salt, skim milk, soluble coffee, soluble tea, table margarine, tea, vinegar, white sugar, wholegrain, wholemeal and yoghurt. These are foods that are identified in quotation marks in provisions to which subsection (1) applies.

Example A cocoa-based confectionery that is not sold as a chocolate confectionery; or a water-based beverage that contains fruit but is not sold as fruit juice, need not satisfy a requirement about chocolate or fruit juice.

(3) If the provision specifies the name of the food without quotation marks, any requirement that must be satisfied applies to any sale in which a purchaser is likely to assume that the food being sold was the food.

Note A requirement that must be satisfied applies to any sale in which a purchaser is likely to assume that the food being sold is, for example: ale, beer, brandy, bread, cheese, condensed skim milk, condensed whole milk, dried skim milk, dried whole milk, edible oil spread, electrolyte drink, electrolyte drink mix, evaporated skim milk, evaporated whole milk, fermented milk, fruit drink, fruit juice, fruit wine, fruit wine product, jam, lager, liqueur, meat pie, pilsener, porter, sausage, spirit, stout, table edible oil spread, vegetable juice, vegetable wine, vegetable wine product, wine and wine product. These are foods that are not identified in quotation marks in provisions to which subsection (1) applies. Use of the name could be an element of a representation about the identity of the food.

Example 1 Bread sold as sourdough; a cheese or processed cheese sold as cheddar or processed cheddar; or a sausage sold as bratwurst. Jam may be sold as conserve.

Example 2 Steak pie or lamb pie must contain no less than 250 g/kg of meat flesh.

(4) If a food name is used in connection with the sale of a food (for example in the labelling), the sale is taken to be a sale of the food as the named food unless the context makes it clear that this is not the intention.

Examples Section 2.7.2—3, relating to beer, does not prevent the use of 'ginger beer' in relation to the soft drink. Such a product is not beer for the purposes of the Code.

Section 2.1.1—3, relating to 'bread', does not prevent the use of 'shortbread' or 'crispbread' in relation to those foods, or 'unleavened bread' to describe the food made without the yeast that would be required for it to be sold as 'bread'. Those products are not bread for the purposes of the Code.

The context within which foods such as soy milk or soy ice cream are sold is indicated by use of the name soy; indicating that the product is not a dairy product to which a dairy standard applies.

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1.1.1—14 Other requirements relating to food

Requirements for handling of food

(1) If this Code sets requirements for the handling of food, the food must be handled in accordance with those requirements.

Note This subsection relates to requirements in Chapter 3 and has application in Australia only.

Requirements for record-keeping

(2) If this Code sets requirements for record-keeping in relation to food, those requirements must be complied with.

1.1.1—15 Identity and purity

(1) This section applies to the following substances when added to food in accordance with this Code, or sold for use in food:

(a) a substance that is *used as a food additive;

(b) a substance that is *used as a processing aid;

(c) a substance that is *used as a nutritive substance;

(d) a *novel food;

(e) a *cell-cultured food.

(2) The substance must comply with any relevant specification set out in Schedule 3.

1.1.1—16 Use of asterisks to identify terms defined in subsection 1.1.2—2(3)

(1) Many of the terms in this Code are defined in subsection 1.1.2—2(3).

(2) Most of the terms that are defined in subsection 1.1.2—2(3) are identified by an asterisk appearing at the start of the term: as in '*carbohydrate'.

(3) An asterisk usually identifies the first occurrence of a term in a section (if not divided into subsections), subsection or definition. Later occurrences of the term in the same provision are not usually asterisked.

(4) Terms are not asterisked in headings, notes, examples, explanatory tables, guides, outline provisions or diagrams.

(5) If a term is not identified by an asterisk, disregard that fact in deciding whether or not to apply to that term a definition or other interpretation provision.

(6) The following basic terms used throughout the Code are not identified with an asterisk:

Terms defined in subsection 1.1.2—2(3) that are not identified with asterisks

Item	*Term*
1	claim
2	Code
3	fat
4	food
5	food additive
6	fruit
7	infant
8	label
9	labelling
10	nutrition content claim
11	package

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Item	*Term*
12	serving
13	statement of ingredients
14	sugars

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Instrument items affected	**A'ment No.**	**FRLI registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Item [1] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [1] of the Schedule. **The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.** **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 16 of Standard 1.1.1 as in force on **2 September 2025** (up to Amendment No. 243). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.1.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00383 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.1.1—2(2)	157	F2015L01391 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Insertion of reference to new Standard 1.2.12.
1.1.1—2(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Corrections to names of standards.
1.1.1—2(2)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	(19 Jan 2017)	rep	Reference to Standard 1.2.12.
1.1.1—2(2)	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rep	Reference to Standard 1.2.11.
Note to 1.1.1—2(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	To remove reference to Chapter 5.
1.1.1—2(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	To remove reference to Standard 4.2.4A and Chapter 5.
1.1.1—3(1)	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rs	Note 1 to subsection to remove reference to Standard 1.2.11.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.1.1—6(1)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Correction to typographical error.
1.1.1—6(2)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Correction to typographical error.
1.1.1—10(5)	159	F2015L01913 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	New paragraph (f) relating to raw apricot kernels.
1.1.1—10(6)	159	F2015L01913 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	New paragraph (i) and Note 4 following the subsection relating to raw apricot kernels.
1.1.1—11	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Correction to typographical error.
1.1.1—13	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of numbering errors in the notes and examples.
1.1.1—2(2)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Omit note under Schedule 22
1.1.1—10(5)(f)	189	F2019L01607 11 Dec 2019 FSANZ Notification Circular 105-19 (Urgent Proposal) 12 Dec 2019	12 Dec 2019	am	Omitting and substituting paragraph 10(5)(f)
1.1.1—2(2)	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Omitting the words 'Mandatory advisory statements' from subsection 1.1.1—2(2) and substituting 'Mandatory advisory statements and declarations' *For application, saving and transitional provisions, see above table.*
1.1.1—5(1)(b)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Omit '2014', substitute '2019'.
1.1.1—3(Note)(iii)	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and substitute Note 1 to subparagraph (iii)
1.1.1—5(1)(b)	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and substitute Note 1 to subparagraph (iii)
1.1. 1— 2(2)	214	F2022L01586 8 Dec 2022 FSC 154 8 Dec 2022	8 December 2023	ad	Insertion of new Standards 3.2.2A Food Safety Management Tools
1.1.1—2(2)	229	F2024L00894 18 July 2024 FSC 169 22 July 2024	22 July 2024	ad	Insertion of new Standard 2.8.3 Native bee honey
1.1.1—2(2)	210	F2022L01064 12 Aug 2022 FSC 150 12 Aug 2022	12 February 2025	ad	Insertion of new Standards 4.2.7, 4.2.8 and 4.2.9.
1.1.1—2(2)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	ad	Insertion of new Standard 1.5.4.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.1.1—2(2)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	ad	Insertion of new Standard 3.4.1.
1.1.1—2(2)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	ad	Insertion of new Schedule 25A.
1.1.1—10(5)(b)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute 1.1.1—10(5)(b) to include (b) and (ba).
1.1.1—10(6)(f)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute 1.1.1—10(6)(f) to include (f) and (fa).
1.1.1—15(1)(d)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute 1.1.1—15(1)(d) to include (d) and (e).
1.1.1—2(2)	240	F2025L00861 18 July 2025 FSC 180 22 July 2025	22 July 2025	rs	Repeal and substitute Standard 2.9.1 Infant formula products with Note Applies in Australia only
1.1.1—3(1)	240	F2025L00861 18 July 2025 FSC 180 22 July 2025	22 July 2025	rs	Repeal (vii) and substitute (vii), (viii) and (vix)
1.1.1—2	243	F2025L00988 26 August 2025 FSC 183 2 Sept 2025	2 Sept 2025	rs	Replace Food produced using gene technology with Genetically modified food
1.1.1—10	243	F2025L00988 26 August 2025 FSC 183 2 Sept 2025	2 Sept 2025	rs	Replace Food produced using gene technology with Genetically modified food
1.1.1—10 (Note 1)	243	F2025L00988 26 August 2025 FSC 183 2 Sept 2025	2 Sept 2025	rs	Replace Food produced using gene technology with Genetically modified food

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Standard 1.1.2 Definitions used throughout the Code

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.1.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.1.2 – Definitions used throughout the Code.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.1.2—2 Definitions—general

Note Definitions for foods are provided in section 1.1.2—3.

(1) Subject to subsection (2), a term used in this Code that is also used in the *FSANZ Act has the same meaning as in the FSANZ Act, unless the contrary intention appears.

(2) In applying this Code under an application Act, a term used in this Code that is also used in the *application Act has the same meaning as in the application Act, unless the contrary intention appears.

Example A contrary intention is apparent in the definition of ***label*** in subsection 1.1.2—2(3).

(3) In this Code, unless the contrary intention appears, the following definitions apply:

additive permitted at GMP—see section 1.1.2—11.

agvet chemical means an agricultural chemical product or a veterinary chemical product, within the meaning of the Agvet Code.

Note The Agvet Code is the Agricultural and Veterinary Chemicals Code set out in the Schedule to the *Agricultural and Veterinary Chemicals Code Act 1994* (Cth). See subsection 4(1) of the FSANZ Act.

amino acid modified food—see section 2.9.6—2.

AS/NZS means a joint Australia New Zealand Standard published by Standards Australia.

application Act means an Act or Ordinance of a *jurisdiction under which the requirements of this Code are applied in the jurisdiction.

AS means an Australian Standard published by Standards Australia.

assisted service display cabinet means an enclosed or semi-enclosed display cabinet which requires a person to serve the food as requested by the purchaser.

authorised officer, in relation to a jurisdiction, means a person authorised or appointed under an application Act or other legislation of the relevant *jurisdiction for the purposes of enforcement of a provision of the relevant application Act, or for purposes that include that purpose.

available carbohydrate means available carbohydrate calculated in accordance with section S11—3.

available carbohydrate by difference means available carbohydrate by difference calculated in accordance with section S11—3.

average energy content means the average energy content calculated in accordance with section S11—2.

average quantity, of a substance in a food, means the average, for such foods from that producer or manufacturer, of:

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(a) where a serving or reference amount is specified—the amount of the substance that such a serving or reference amount contains; or

(b) otherwise—the proportion of that substance in the food, expressed as a percentage.

Note See also section 1.1.1—6.

baked-for date, in relation to bread, means:

(a) if the time at which the bread was baked is before midday—the baked-on date;

(b) if the time at which the bread was baked is on or after midday—the day after the baked-on date.

baked-on date, in relation to bread, means the date on which the bread was baked.

bear a label: a food for sale is taken to ***bear a label*** of a specified kind or with specified content if either of the following is part of or attached to the packaging of the food:

(a) a label of that kind or with that content;

(b) labels that together are of that kind or have that content.

best-before date, for a food for sale, means the date up to which the food will remain fully marketable and will retain any specific qualities for which express or implied claims have been made, if the food:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under Standard 1.2.6.

biologically active substance means a substance, other than a nutrient, with which health effects are associated.

biomarker means a measurable biological parameter that is predictive of the risk of a *serious disease when present at an abnormal level in the human body.

bulk cargo container:

(a) means an article of transport equipment, being a lift van, movable tank, shipping container, aircraft cargo container or other similar structure:

  (i) of a permanent character and accordingly strong enough to be suitable for repeated use; and

  (ii) specifically designed to facilitate the carriage of goods by one or more modes of transport, without immediate repacking; and

  (iii) fitted with devices permitting its ready handling and its transfer from one mode of transport to another; and

  (iv) so designed as to be easy to fill and empty; and

  (v) having an internal volume of one cubic metre or more; and

(b) includes the normal accessories and equipment of the container, when imported with the container and used exclusively with it; and

(c) does not include any vehicle, or any ordinary packing case, crate, box, or other similar article used for packing.

business address means the street address, or a description of the location, of the premises from which a business is being operated.

carbohydrate, other than in the definition of ***beer*** (section 1.1.2—3), means *available carbohydrate or *available carbohydrate by difference.

caterer means a person, establishment or institution (for example, a catering establishment, a restaurant, a canteen, a school, or a hospital) which handles or offers food for immediate consumption.

cell-cultured food means a food obtained by culturing cells isolated from any of

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the following sources: livestock; poultry; game; seafood (including fish); an egg or an embryo of any of the former.

characterising component—see section 1.1.2—4.

characterising ingredient—see section 1.1.2—4.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

claim requiring nutrition information:

(a) means:
  (i) a nutrition content claim; or
  (ii) a health claim; and

(b) does not include:
  (i) a declaration that is required by an application Act; or
  (ii) an endorsement; or
  (iii) a *prescribed beverage gluten free claim.

Code, or ***this Code***, means the Australia New Zealand Food Standards Code.

code number, used in relation to a substance *used as a food additive, means either:

(a) the number set out in the table to Schedule 8 in relation to that substance; or

(b) that number preceded by the letter 'E'.

colouring permitted at GMP—see section 1.1.2—11.

colouring permitted to a maximum level—see section 1.1.2—11.

comminuted means chopped, diced or minced.

component, of a food, means a substance that is present as a constituent part of the food (as distinct from an ingredient).

Example If sodium bicarbonate is used as an ingredient to produce a food, it will be changed by the cooking into carbon dioxide and salts; the salts are identifiable as components of the food.

compound ingredient: an ingredient of a food is a ***compound ingredient*** if it is itself made from two or more ingredients.

dietary fibre means that fraction of the edible part of plants or their extracts, or synthetic analogues that:

(a) is resistant to digestion and absorption in the small intestine, usually with complete or partial fermentation in the large intestine; and

(b) promotes one or more of the following beneficial physiological effects:
  (i) laxation;
  (ii) reduction in blood cholesterol;
  (iii) modulation of blood glucose;

and includes:

(c) polysaccharides or oligosaccharides that have a degree of polymerisation greater than 2; and

(d) lignins.

endorsement means a nutrition content claim or a health claim that is made with the permission of an endorsing body.

endorsing body means a not-for-profit entity that:

(a) has a nutrition- or health-related purpose or function; and

(b) permits a *supplier to make an endorsement.

ESADDI means Estimated Safe and Adequate Daily Dietary Intake—see section

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1.1.2—10.

extraneous residue limit or ***ERL***, for an *agvet chemical in a food, means the amount identified in Schedule 21 for that agvet chemical in that food.

fat, in Standards 1.2.7 and 1.2.8 and Schedules 4 and 11, means total fat.

flavouring substance means a substance that is used as a food additive to perform the technological purpose of a flavouring in accordance with this Code.

food—see subsection (2) (the term has the same meaning as in the relevant application Act).

Note Each of the various application Acts has a definition of ***food***. These all have a similar effect and make the concept very broad, effectively covering anything that is intended or offered for human consumption.

Food Act means the *Food Act 2014* (NZ).

food additive—see ***used as a food additive***, section 1.1.2—11.

food group means any of the following groups:

(a) bread (both leavened and unleavened), grains, rice, pasta and noodles;

(b) fruit, vegetables, herbs, spices and fungi;

(c) milk, skim milk, cream, fermented milk, yoghurt, cheese, processed cheese, butter, ice cream, condensed milk, dried milk, evaporated milk, and dairy analogues derived from legumes, cereals, nuts, seeds, or a combination of these ingredients listed in section S17—4;

(d) meat, fish, eggs, nuts, seeds and dried legumes;

(e) fats including butter, edible oils and edible oil spreads.

FSANZ means Food Standards Australia New Zealand.

FSANZ Act means the *Food Standards Australia New Zealand Act 1991* (Cth).

fund raising event means an event that raises funds solely for a community or charitable cause and not for personal financial gain.

galacto-oligosaccharides means a mixture of the substances produced from lactose by enzymatic action, comprised of between two and eight saccharide units, with one of these units being a terminal glucose and the remaining saccharide units being galactose, and disaccharides comprised of two units of galactose.

general level health claim means a health claim that is not a high level health claim.

general level health claims table means the table to section S4—5.

genetically modified food—see section 1.1.2—16.

geographical indication—see section 2.7.5—4.

gluten means the main protein in wheat, rye, oats, barley, triticale and spelt relevant to the medical conditions coeliac disease and dermatitis herpetiformis.

glycaemic index (GI) means a measure of the blood glucose raising ability of the digestible carbohydrates in a given food as determined by a recognised scientific method.

GMP or ***Good Manufacturing Practice***, with respect to the addition of substances used as food additives and substances used as processing aids to food, means the practice of:

(a) limiting the amount of substance that is added to food to the lowest possible level necessary to accomplish its desired effect; and

(b) to the extent reasonably possible, reducing the amount of the substance or its derivatives that:

  (i) remains as a *component of the food as a result of its use in the

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manufacture, processing or packaging; and

(ii) is not intended to accomplish any physical or other technical effect in the food itself;

(c) preparing and handling the substance in the same way as a food ingredient.

hamper means a decorative basket, box or receptacle that:

(a) contains one or more separately identifiable foods; and

(b) may contain other items, such as decorative cloths, glasses and dishes.

health claim means a claim which states, suggests or implies that a food or a property of food has, or may have, a health effect.

Note See also subsection 2.10.2—8(3).

health effect means an effect on the human body, including an effect on one or more of the following:

(a) a biochemical process or outcome;

(b) a physiological process or outcome;

(c) a functional process or outcome;

(d) growth and development;

(e) physical performance;

(f) mental performance;

(g) a disease, disorder or condition.

high level health claim means a *health claim that refers to a *serious disease or a *biomarker of a serious disease.

high level health claims table means the table to section S4—4.

import includes:

(a) in Australia—import from New Zealand; and

(b) in New Zealand—import from Australia.

individual portion pack—see subsection 1.2.1—6(3).

individual unit means a container that:

(a) is an innermost package; and

(b) contains a beverage with more than 1.15% alcohol by volume.

infant means a person under the age of 12 months.

inner package, in relation to a food for special medical purposes, means an individual package of the food that:

(a) is contained and sold within another package that is labelled in accordance with section 2.9.5—9; and

(b) is not designed for individual sale, other than a sale by a *responsible institution to a patient or resident of the responsible institution.

Example An example of an inner package is an individual sachet (or sachets) of a powdered food contained within a box that is fully labelled, being a box available for retail sale.

inner package, in relation to a special medical purpose product for infants, means an individual package of the food that is:

(a) contained and sold within another package that is labelled in accordance with Division 4 of Standard 2.9.1; and

(b) not designed for individual sale, other than a sale by a *responsible institution to a patient or resident of the responsible institution.

Example An example of an inner package is an individual sachet (or sachets) of a powdered food contained within a box that is fully labelled, being a box available for retail sale.

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intra-company transfer—see section 1.2.1—18.

inulin-type fructans means mixtures of saccharide chains that have β-D-(2→1) fructosyl-fructose linkages with or without a terminal α-D-(1→2) glucosyl-fructose linked glucose unit.

irradiation, in relation to food, means subjecting the food to ionising radiation, other than ionising radiation imparted to food by measuring or inspection instruments, and ***irradiate*** and ***irradiated*** have corresponding meanings.

jurisdiction means a State or Territory of Australia, the Commonwealth of Australia, or New Zealand ***label***, in relation to a food for sale, means any tag, brand, mark or statement in writing or any representation or design or descriptive matter that:

(a) is attached to the food or is a part of or attached to its packaging; or

(b) accompanies and is provided to the purchaser with the food; or

(c) is displayed in connection with the food when it is sold.

labelling:

(a) in relation to a food for sale, ***labelling*** means all of the labels for the food together; and

(b) a requirement for the labelling of a food to include specified content is a requirement for at least one of the labels to have that content.

listericidal process means a process that reduces *Listeria monocytogenes* microorganisms in the food to a safe level.

lot means an amount of a food that the manufacturer or producer identifies as having been prepared, or from which foods have been packaged or otherwise separated for sale, under essentially the same conditions, for example:

(a) from a particular preparation or packing unit; and

(b) during a particular time ordinarily not exceeding 24 hours.

lot identification, for a food for sale, means a number or other information that identifies:

(a) the premises where the food was prepared or packed; and

(b) the *lot of which the food is a part.

maximum residue limit or ***MRL***, for an *agvet chemical in a food, means the amount identified in Schedule 20 for that agvet chemical in that food.

medical institution—see section 1.1.2—7.

meet the NPSC means that the *nutrient profiling score of a food described in Column 1 of the table to section S4—6 is less than the number specified for that food in Column 2 of that table.

monounsaturated fatty acids means the total of cis-monounsaturated fatty acids.

non-traditional food—see section 1.1.2—8.

novel DNA—see section 1.1.2—17.

novel food—see section 1.1.2—8.

novel protein means a protein encoded by novel DNA.

NPSC means the nutrient profiling scoring criterion (see section S4—6).

nutrition content claim—see section 1.1.2—9.

Note See also subsection 2.10.2—8(3).

nutrition information panel means a nutrition information panel that is required to be included on a label on a package of food in accordance with Standard 1.2.8.

nutrient profiling score means the final score calculated pursuant to the method

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referred to in section 1.2.7—25.

nutritive substance—see ***used as a nutritive substance***, section 1.1.2—12.

NZS means a New Zealand Standard published by Standards New Zealand.

one-day quantity, in relation to a formulated supplementary sports food, means the amount of that food which is to be consumed in one day in accordance with directions specified in the label.

Note For the meaning of ***one-day quantity*** in relation to a formulated caffeinated beverage, see subsection 2.6.4—5(5).

package:

(a) means any container or wrapper in or by which food for sale is wholly or partly encased, covered, enclosed, contained or packaged; and

(b) if food is carried or sold or intended to be carried and sold in more than one package—includes each package; and

(c) does not include:

(i) a *bulk cargo container; or

(ii) a pallet overwrap; or

(iii) a crate and packages which do not obscure labels on the food; or

(iv) a transportation vehicle; or

(v) a vending machine; or

(vi) a hamper; or

(vii) a container or wrapper (including a covered plate, cup, tray or other food container) in which food is served in a prison, hospital or *medical institution; or

(viii) for Standard 2.9.5—a covered plate, cup, tray or other food container in which food for special medical purposes is served by a *responsible institution to a patient or resident.

permitted flavouring substance means any of the following:

(a) a substance that is listed in at least one of the following publications:

(i) Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavour and Extract Manufacturers' Association of the United States from 1960 to 2022 (edition 30);

(ii) Chemically-defined flavouring substances, Council of Europe, November 2000;

(iii) Annex I of Council Regulation (EU) No 872/2012 of 1 October 2012 adopting the list of flavouring substances [2012] OJ L267/1;

(iv) 21 CFR § 172.515;

(b) a *flavouring substance obtained by physical, microbiological, enzymatic or chemical processes from material of vegetable or animal origin either in its raw state or after processing by traditional preparation process including drying, roasting and fermentation;

(c) a flavouring substance that is obtained by synthetic means and which is identical to one of the substances described in paragraph (b).

phytosterols, phytostanols and their esters: a reference to ***phytosterols, phytostanols and their esters*** is a reference to a substance which meets a specification for phytosterols, phytostanols and their esters in section S3—24.

polyunsaturated fatty acids means the total of polyunsaturated fatty acids with cis-cis-methylene interrupted double bonds.

pregnancy warning label means either the pregnancy warning pictogram or the pregnancy warning mark.

pregnancy warning mark means the following image comprising

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(a) the pregnancy warning pictogram,

(b) the signal words “Pregnancy Warning” and

(c) the statement “Alcohol can cause lifelong harm to your baby”,

all within a border.

pregnancy warning pictogram means the following pictogram with the silhouette of a pregnant woman holding a wine glass within a circle with a strikethrough:

prescribed alcoholic beverage means a beverage that

(a) has more than 1.15% alcohol by volume; and

(b) either:

  (i) is for retail sale; or

  (ii) is sold as suitable for retail sale without any further processing, packaging or labelling; and

(c) does not include a beverage that:

  (i) is sold for retail sale; and

  (ii) is packaged in the presence of the purchaser.

prescribed beverage means:

(a) a *standardised alcoholic beverage; or

(b) a beverage containing no less than 0.5% alcohol by volume.

prescribed beverage gluten free claim means a nutrition content claim in relation to the gluten content of a *prescribed beverage that uses the descriptor ‘free’ in conjunction with gluten, or a synonym of that descriptor.

prescribed name, of a particular food, means a name declared by a provision of this Code to be the prescribed name of the food.

Note Under the labelling provisions in Standard 1.2.1 and section 1.2.2—2, if a food has a prescribed name, it must be used in the labelling of the food.

processing aid—see ***used as a processing aid***, section 1.1.2—13.

property of food means a *component, ingredient, constituent or other feature of food.

RDI means Recommended Dietary Intake—see section 1.1.2—10.

ready-to-eat food means a food that:

(a) is ordinarily consumed in the same state as that in which it is sold; and

(b) will not be subject to a *listericidal process before consumption; and

(c) is not one of the following:

  (i) shelf stable foods;

  (ii) whole raw fruits;

  (iii) whole raw vegetables

  (iv) nuts in the shell;

  (v) live bivalve molluscs.

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reference food, in relation to a claim, means a food that is:

(a) of the same type as the food for which the claim is made and that has not been further processed, formulated, reformulated or modified to increase or decrease the energy value or the amount of the nutrient for which the claim is made; or

(b) a dietary substitute for the food in the same *food group as the food for which the claim is made.

reference quantity means:

(a) for a food listed in the table to section S17—4, either:

  (i) the amount specified in the table for that food; or

  (ii) for a food that requires dilution or reconstitution according to directions—the amount of the food that, when diluted or reconstituted, produces the quantity referred to in subparagraph (i); or

(b) for all other foods:

  (i) a normal serving; or

  (ii) for a food that requires dilution, reconstitution, draining or preparation according to directions—the amount of the food that, when diluted, reconstituted, drained or prepared produces a normal serving.

releasable calcium, Ca_R, means the amount of calcium, in mg/g of chewing gum, released into the mouth during 20 minutes of chewing that is calculated using the following equation:

$$Ca_R = \frac{(Ca_O \times W_O) - (Ca_C \times W_C)}{W_O}$$

where:

Ca_O is the original calcium concentration in the chewing gum in mg/g of chewing gum.

W_O is the weight of the original chewing gum in g.

Ca_C is the residual calcium in the gum after it has been chewed for 20 minutes in mg/g of chewing gum.

W_C is the weight of the chewed gum in g.

relevant authority means an authority responsible for the enforcement of the relevant application Act.

required name, of a particular food, means the name declared by section 1.2.3—5 as the required name for that food for the purposes of Division 3 of Standard 1.2.3.

responsible institution means a hospital, hospice, aged care facility, disability facility, prison, boarding school or similar institution that is responsible for the welfare of its patients or residents and provides food to them.

saturated fatty acids means the total of fatty acids containing no double bonds.

sell—see subsection (2) (the term has the same meaning as in the relevant application Act).

Note Each of the various application Acts has a definition of ***sell***. These all have a similar effect and make the concept very broad; they include offering or displaying for sale, and other contexts that go beyond the ordinary meaning of the word.

serious disease means a disease, disorder or condition which is generally diagnosed, treated or managed in consultation with or with supervision by a health care professional.

serving means an amount of the food which constitutes one normal serving when prepared according to manufacturer's directions or when the food requires no

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further preparation before consumption, and in the case of a formulated meal replacement is equivalent to one meal.

size of type means the measurement from the base to the top of a letter or numeral.

small package means a package with a surface area of less than 100 cm^2.

SPC means a standard plate count at 30°C with an incubation time of 72 hours.

standard drink, for a beverage containing alcohol, means the amount that contains 10 grams of ethanol when measured at 20°C.

standardised alcoholic beverage means beer, brandy, cider, fruit wine, fruit wine product, liqueur, mead, perry, spirit, vegetable wine, vegetable wine product, wine or wine product.

statement of ingredients—see section 1.2.4—2.

sugars:

(a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4—means monosaccharides (other than D-allulose) and disaccharides; and

(b) otherwise—means any of the following products, derived from any source:

  (i) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;

  (ii) starch hydrolysate;

  (iii) glucose syrups, maltodextrin and similar products;

  (iv) products derived at a sugar refinery, including brown sugar and molasses;

  (v) icing sugar;

  (vi) invert sugar;

  (vii) fruit sugar syrup;

  but does not include:

  (i) malt or malt extracts; or

  (ii) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note ***Sugar*** is defined differently—see section 1.1.2—3.

supplier, in relation to food, includes the packer, manufacturer, vendor or importer of the food.

total plant sterol equivalents content means the total amount of:

(a) phytosterols; and

(b) phytostanols; and

(c) phytosterols and phytostanols following hydrolysis of any phytosterol esters and phytostanol esters.

trans fatty acids means the total of unsaturated fatty acids where one or more of the double bonds are in the trans configuration.

transportation outer means a container or wrapper which:

(a) encases packaged or unpackaged foods for the purpose of transportation and distribution; and

(b) is removed before the food is used or offered for retail sale or which is not taken away by a purchaser of the food.

unit quantity means:

(a) for a food that is a solid or semi-solid food—100 grams; or

(b) for a food that is a beverage or other liquid food—100 millilitres.

use-by date, for a food for sale, means the date after which it is estimated that the

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food should not be consumed because of health or safety reasons, if the food:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under section Standard 1.2.6.

used as a food additive—see section 1.1.2—11.

used as a nutritive substance—see section 1.1.2—12.

used as a processing aid—see section 1.1.2—13.

warning statement, for a food for sale, means a statement about a particular aspect of the food that is required to be expressed in the words set out in the following provisions:

(a) section 1.2.3—3 (warning statement relating to royal jelly);

(b) section 2.6.3—4 (warning statement relating to kava);

(c) subsection 2.9.1—21(1) (warning statements for infant formula product);

(d) paragraph 2.9.2—7(3)(c) or 2.9.2—8(1)(b) (warning statements for food for infants);

(e) subparagraph 2.9.4—4(1)(a)(iii) or 2.9.4—4(1)(a)(iv) (warning statements for formulated supplementary sports food).

1.1.2—3 Definitions—particular foods

Note Definitions for non-food terms are provided in section 1.1.2—2.

(1) Where this Code permits the use of a substance (including a vitamin or a mineral) as a food additive, as a processing aid or as a nutritive substance in a particular food defined in this section, the definition is to be read as including a food in which the substance was so used.

(2) In this Code, unless the contrary intention appears, the following definitions apply:

adjusted milk, in relation to condensed milk, dried milk or evaporated milk, means milk:

(a) that is to be used to make the product concerned; and

(b) to which milk components have been added, or from which they have been withdrawn, in order for the product to comply with requirements of Standard 2.5.7; and

(c) that has the same whey protein to casein ratio as the original milk.

beer means:

(a) the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both; or

(b) such a product with any of the following added during production:

(i) cereal products or other sources of carbohydrate;

(ii) sugar;

(iii) salt;

(iv) herbs and spices.

brandy means:

(a) a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product; or

(b) such a spirit with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

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(iv) spices;

(v) grape juice;

(vi) grape juice concentrates;

(vii) wine;

(viii) prune juice.

Note The term ***brandy*** has a different definition in Standard 4.5.1.

bread means:

(a) a food that is made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water; or

(b) such a food with other foods added.

brewed soft drink means a food that:

(a) is the product prepared by a fermentation process from water with sugar and one or more of:

(i) fruit extractives or infusions; or

(ii) vegetable extractives or infusions; and

(b) contains no more than 1.15% alcohol/volume.

butter means:

(a) a food that is derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) salt;

(iii) lactic acid producing microorganisms;

(iv) flavour producing microorganisms.

cereal-based beverage means a beverage that is based on cereal.

cereal-based food for infants means a food for infants, not including a beverage, that is based on cereal.

cheese means:

(a) the ripened or unripened solid or semi-solid milk product, whether coated or not, that is obtained by one or both of the following processes:

(i) wholly or partly coagulating milk, or materials obtained from milk, or both, through the action of rennet or other suitable coagulating agents, and partially draining the whey which results from such coagulation;

(ii) processing techniques involving concentration or coagulation of milk, or materials obtained from milk, or both, which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in subparagraph (a)(i); or

(b) such a product with any of the following ingredients added during production:

(i) water;

(ii) lactic acid producing microorganisms;

(iii) flavour producing microorganisms;

(iv) gelatine;

(v) starch;

(vi) vinegar;

(vii) salt;

(viii) tall oil phytosterol esters added in accordance with Standard 2.5.4.

chocolate means a confectionery product that is characterised by:

(a) the presence of

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(i) cocoa bean derivatives; and

(ii) no more than 50 g/kg of edible oils, other than cocoa butter or dairy fats; and

(b) preparation from a minimum of 200 g/kg of cocoa bean derivatives.

cider means the fruit wine prepared from the juice or must of apples or apples and pears and with no more than 25% of the juice or must of pears.

coca bush means:

(a) *Eurythroxylum coca*; or

(b) a substance derived from *Eurythroxylum coca*.

cocoa means the powdered product prepared from cocoa beans from which a portion of the fat may have been removed, with or without salt or spices added.

coffee means the product prepared by roasting, grinding, or both roasting and grinding, coffee beans.

condensed milk means:

(a) a food obtained by the partial removal of water from milk or adjusted milk, with the addition of sugars, and the possible addition of salt or water; or

(b) a food of the same composition obtained by any other process.

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk that is obtained by:

(a) separation from milk; or

(b) separation from milk, and the addition of milk or products obtained from milk.

cured and/or dried meat flesh in whole cuts or pieces includes any attached bone.

decaffeinated coffee means coffee from which most of the caffeine has been removed.

decaffeinated tea means tea from which most of the caffeine has been removed.

dried meat means meat that has been dried but does not include slow cured dried meat.

dried milk means a powdered food obtained by the partial removal of water from milk or adjusted milk.

edible oil means the triglycerides, diglycerides, or both the triglycerides and diglycerides of fatty acids of plant or animal origin, including aquatic plants and aquatic animals, with incidental amounts of free fatty acids, unsaponifiable constituents and other lipids including naturally occurring gums, waxes and phosphatides.

edible oil spread means:

(a) a spreadable food composed of edible oils and water in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) edible proteins;

(iii) salt;

(iv) lactic acid producing microorganisms;

(v) flavour producing microorganisms;

(vi) milk products;

(vii) no more than 82 g/kg of total plant sterol equivalents content.

egg product means the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

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electrolyte drink means a drink formulated for the rapid replacement of fluid, carbohydrate and electrolytes during or after 60 minutes or more of sustained strenuous physical activity.

electrolyte drink base means a solid or liquid which, when made up, makes an electrolyte drink.

evaporated milk means:

(a) a food obtained by the partial removal of water by heat from milk, with the possible addition of one or more of the following:
  (i) salt;
  (ii) water; or

(b) a food of the same composition obtained by any other process.

fermented milk means a food obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of microorganisms and results in coagulation and a reduction in pH.

fish means a cold-blooded aquatic vertebrate or aquatic invertebrate including shellfish, but not including amphibians or reptiles.

flour products means the cooked or uncooked products, other than bread, of one or more flours, meals or cereals.

flours or ***meals*** means the products of grinding or milling of cereals, legumes or other seeds.

follow-on formula means an infant formula product that is represented as:

(a) either a breast milk substitute or replacement for infant formula; and

(b) being suitable to constitute the principal liquid source of nourishment in a progressively diversified diet for infants from the age of 6 months.

food for infants:

(a) means a food that is intended or represented for use as a source of nourishment for infants; and

(b) does not include:
  (i) infant formula products; or
  (ii) formulated meal replacements; or
  (iii) formulated supplementary foods; or
  (iv) unprocessed fruit and vegetables.

food for special medical purposes—see section 1.1.2—5.

formulated beverage means a non-carbonated, ready-to-drink, flavoured beverage that:

(a) is water-based; and

(b) contains added vitamins or minerals or both vitamins and minerals; and

(c) contains no more than 240 mL/L of fruit from one or more of the following sources:
  (i) fruit juice;
  (ii) fruit purée;
  (iii) concentrated fruit juice;
  (iv) concentrated fruit purée;
  (v) *comminuted fruit;
  (vi) orange peel extract; and

(d) contains no more than 75 g/L of sugars; and

(e) does not contain:
  (i) carbon dioxide; or

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(ii) caffeine; and

(f) is not mixed with any other beverage.

formulated caffeinated beverage—see section 1.1.2—6.

formulated meal replacement means a food, or a prepackaged selection of foods, that:

(a) has been specifically formulated as a replacement for one or more meals of the day, but not as a total diet replacement; and

(b) is represented as a formulated meal replacement.

formulated supplementary food means a food specifically formulated as, and sold on the basis that it is, a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

formulated supplementary food for young children means a formulated supplementary food for children aged 1 to 3 years.

formulated supplementary sports food means a product that is specifically formulated to assist sports people in achieving specific nutritional or performance goals.

fruit and vegetables means any of fruit, vegetables, nuts, spices, herbs, fungi, legumes and seeds.

Note In Standards 1.2.7 and 1.2.8 the separate terms fruit and vegetable have different definitions and do not include nuts, spices, herbs, fungi, legumes and seeds.

fruit-based food means food that is based on fruit.

fruit drink means a product that is prepared from:

(a) one or more of the following:

(i) fruit juice;

(ii) fruit purée;

(iii) concentrated fruit juice;

(iv) concentrated fruit purée;

(v) *comminuted fruit;

(vi) orange peel extract; and

(b) one or more of the following:

(i) water;

(ii) mineralised water;

(iii) sugars.

fruit juice means juice made from a fruit.

fruit wine or ***vegetable wine*** means:

(a) a food that:

(i) is the product of the complete or partial fermentation of fruit, vegetable, grains, cereals or any combination or preparation of those foods; and

(ii) is not wine or a wine product; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

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(vii) water.

fruit wine product or ***vegetable wine product*** means a food containing no less than 700 mL/L of fruit wine, or vegetable wine, or both fruit and vegetable wine, which has been formulated, processed, modified or mixed with other foods such that it is not a fruit wine or vegetable wine.

gelatine means a protein product prepared from animal skin, bone or other collagenous material, or any combination of those things.

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

ice cream means a sweet frozen food that is made from cream or milk products or both, and other foods, and is generally aerated.

icing means a mixture of sugar and other foods for use as a coating and includes frosting, plastic icing and icing gel.

imitation vinegar means a food that is prepared by mixing water and acetic acid.

infant formula means an infant formula product that is represented as:

(a) a breast milk substitute for infants; and

(b) satisfying by itself the nutritional requirements of infants under the age of 6 months.

infant formula product means a product based on milk or other edible food constituents of animal or plant origin which is represented as nutritionally adequate to serve by itself either as the sole or principal liquid source of nourishment for infants, depending on the age of the infant.

instant coffee means the dried soluble solids prepared from the water extraction of coffee.

instant tea means dried soluble solids prepared from the water extraction of tea.

iodised salt or ***iodised reduced sodium salt mixture***, means a food that is salt, or a reduced sodium salt mixture, as appropriate, or such a food containing any of the following:

(a) potassium iodide;

(b) potassium iodate;

(c) sodium iodide;

(d) sodium iodate;

added in an amount that is equivalent to:

(e) no less than 25 mg/kg of iodine; and

(f) no more than 65 mg/kg of iodine.

jam:

(a) means:

(i) a product prepared by processing one or more of the following:

(A) fruit;

(B) concentrated fruit juice;

(C) fruit juice;

(D) water extracts of fruit; or

(ii) such a product processed with sugars or honey; and

(b) includes conserve; and

(c) does not include marmalade.

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juice:

(a) means the liquid portion, with or without pulp, obtained from:

(i) a fruit or a vegetable; or

(ii) in the case of citrus fruit, other than lime—the endocarp only of the fruit; and

(b) includes a product that results from concentrating juice and then reconstituting it with water.

juice blend means the food made from a blend of more than one juice (including a blend of one or more fruit juices and one or more vegetable juices).

kava means plants of the species *Piper methysticum*.

kava root means the peeled root or peeled rootstock of a Noble variety of kava that is named in section 3.1 of the *Regional Standard for Kava Products for use as a Beverage When Mixed with Water* (CXS 336R-2020) as adopted by the 43rd Session of the joint Food and Agriculture Organization and World Health Organization Codex Alimentarius Commission (2020).

liqueur means an alcoholic beverage that is a spirit, flavoured by or mixed with other foods, which contains more than 15% alcohol by volume, measured at 20°C.

manufactured meat means processed meat containing no less than 660 g/kg of meat.

margarine means an edible oil spread containing no less than 800g/kg of edible oils.

mead means:

(a) a food that is the product prepared from the complete or partial fermentation of honey; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

(vii) water.

meat:

(a) means the whole or part of the carcass of any of the following animals, if slaughtered other than in a wild state:

(i) buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep;

(ii) any other animal permitted for human consumption under a law of a State, Territory or New Zealand; and

(b) does not include:

(i) fish; or

(ii) avian eggs; or

(iii) foetuses or part of foetuses.

meat flesh means meat that consists of skeletal muscle and any attached:

(a) animal rind; or

(b) fat; or

(c) connective tissue; or

(d) nerve; or

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(e) blood; or

(f) blood vessels; or

(g) skin, in the case of poultry.

meat pie means a pie containing no less than 250 g/kg of meat flesh.

milk means:

(a) the mammary secretion of milking animals, obtained from one or more milkings for consumption as liquid milk or for further processing, but excluding colostrums; or

(b) such a product with *phytosterols, phytostanols and their esters added.

mineral water or ***spring water*** means ground water obtained from subterranean water-bearing strata that, in its natural state, contains soluble matter.

Native bee honey means the natural sweet substance produced by Australian native stingless bees from the genera *Tetragonula* or *Austroplebeia* following the collection of nectar from the blossoms of plants.

non-alcoholic beverage:

(a) means:

  (i) packaged water; or

  (ii) a water-based beverage, or a water-based beverage that contains other foods (other than alcoholic beverages); or

  (iii) an electrolyte drink; and

(b) does not include a brewed soft drink.

offal:

(a) includes blood, brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe; and

(b) excludes meat flesh, bone and bone marrow.

peanut butter means a peanut based spread.

perry means the fruit wine prepared from the juice or must of pears or pears and apples and with no more than 25% of the juice or must of apples.

processed cheese means a product manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

processed meat means a food that has, either singly or in combination with other foods, undergone a method of processing other than boning, slicing, dicing, mincing or freezing.

prohibited plant or fungus means:

(a) a plant or fungus listed in Schedule 23; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

raw apricot kernels means the nut found within the hard shell or stone of *Prunus armeniaca* and includes hulled, dehulled, blanched, ground, milled, cracked, chopped or whole kernels.

reduced sodium salt mixture means a food that:

(a) is prepared from a mixture of sodium chloride and potassium chloride; and

(b) contains no more than 200 g/kg sodium; and

(c) contains no more than 400 g/kg potassium.

restricted plant or fungus means:

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(a) a plant or fungus listed in Schedule 24; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

salt means a food that is the crystalline product consisting predominantly of sodium chloride, that is obtained from the sea, underground rock salt deposits or from natural brine.

salt substitute means a food that:

(a) is made as a substitute for salt; and

(b) consists of substances that may be used as food additives in relation to salt substitute in accordance with item 12 of the table to Schedule 15; and

(c) contains no more than 1.2 g/kg of sodium.

sausage means a food that:

(a) consists of meat that has been minced, meat that has been comminuted, or a mixture of both, whether or not mixed with other foods, and which has been encased or formed into discrete units; and

(b) does not include meat formed or joined into the semblance of cuts of meat.

skim milk means milk from which milkfat has been removed.

soy-based formula means an infant formula product in which soy protein isolate is the sole source of protein.

special medical purpose product for infants means an infant formula product that is:

(a) represented as being:

(i) specially formulated for the dietary management of infants who have medically determined nutrient requirements (such as limited or impaired capacity to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients in ordinary food); and

(ii) suitable to constitute either the sole or principal liquid source of nourishment where dietary management cannot medically be achieved without use of the product; and

(iii) for the dietary management of a medically diagnosed disease, disorder or condition of an infant; and

(b) intended to be used under medical supervision; and

(c) not suitable for general use.

special purpose food:

(a) in Standard 2.9.6—see section 2.9.6—2; and

(b) otherwise—means any of the following:

(i) an infant formula product;

(ii) food for infants;

(iii) a formulated meal replacement;

(iv) a formulated supplementary food;

(v) a formulated supplementary sports food;

(vi) food for special medical purposes.

spirit means an alcoholic beverage consisting of:

(a) a potable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, produced by distillation of fermented liquor derived from food sources, so as to have the taste, aroma and other characteristics generally attributable to that particular spirit; or

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(b) such a distillate with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

(iv) spices.

spring water—see definition of mineral water.

sugar means, unless otherwise expressly stated, any of the following:

(a) white sugar;

(b) caster sugar;

(c) icing sugar;

(d) loaf sugar;

(e) coffee sugar;

(f) raw sugar.

sweet cassava means those varieties of cassava roots grown from *Manihot esculenta Crantz* of the *Euphoribiacae* family that contain less than 50 mg/kg of hydrogen cyanide (fresh weight basis).

Note Sweet cassava may also be known by other common names including manioc, mandioca, tapioca, aipim and yucca.

tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of *Camellia sinensis* (L.) O. Kuntz.

vegetable juice means juice made from a vegetable.

vegetable wine—see definition of fruit wine.

vegetable wine product—see definition of fruit wine product.

vinegar means a food that is the sour liquid prepared by acetous fermentation, with or without alcoholic fermentation, of any suitable food, and including blends and mixtures of such liquids.

very low energy diet means a range of food for special medical purposes specially formulated for the dietary management of overweight and obesity and which provide the sole source of nutrition when consumed according to the directions for use on the label.

very low energy food means a food for special medical purposes produced for consumption as part of a *very low energy diet.

wheat flour *includes wholemeal wheat flour.*

wholegrain means the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents—endosperm, germ and bran—are present in such proportions that represent the typical ratio of those fractions occurring in the whole cereal, and includes wholemeal.

wholemeal means the product containing all the milled constituents of the grain in such proportions that it represents the typical ratio of those fractions occurring in the whole cereal.

wine means:

(a) a food that is the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes; or

(b) such a food with any of the following added during production:

(i) grape juice and grape juice products;

(ii) sugars;

(iii) brandy or other spirit;

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(iv) water that is necessary to incorporate any substance permitted for use as a food additive or a processing aid.

wine product means a food containing no less than 700 mL/L of wine, which has been formulated, processed, modified or mixed with other foods such that it is not wine.

white sugar means purified crystallised sucrose.

yoghurt means a fermented milk where the fermentation has been carried out with lactic acid producing microorganisms.

1.1.2—4 Definition of *characterising component* and *characterising ingredient*

(1) In this Code, in relation to a food for sale:

characterising component means a *component of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

characterising ingredient means an ingredient or a category of ingredients of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

(2) Despite subsection (1), any of the following is not a ***characterising ingredient***:

(a) an ingredient or category of ingredients that is used in small amounts to flavour the food;

(b) an ingredient or category of ingredients that comprises the whole of the food;

(c) an ingredient or category of ingredients that is mentioned in the name of the food but which is not such as to govern the choice of the consumer, because the variation in the amount is not essential to characterise the food, or does not distinguish the food from similar foods.

(3) Compliance with labelling requirements elsewhere in this Code does not of itself constitute emphasis for the purposes of this section.

1.1.2—5 Definition of *food for special medical purposes*

(1) In this Code:

food for special medical purposes means a food that is:

(a) specially formulated for the dietary management of individuals:

(i) by way of exclusive or partial feeding, who have special medically determined nutrient requirements or whose capacity is limited or impaired to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients in ordinary food; and

(ii) whose dietary management cannot be completely achieved without the use of the food; and

(b) intended to be used under medical supervision; and

(c) represented as being:

(i) a food for special medical purposes; or

(ii) for the dietary management of a disease, disorder or medical condition.

(2) Despite subsection (1), a food is not ***food for special medical purposes*** if it is:

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(a) an infant formula product; or
(b) a food specially formulated for the dietary management of overweight and obesity and which is not a *very low energy food.

1.1.2—6 Definition of *formulated caffeinated beverage*

(1) In this Code:

formulated caffeinated beverage means a flavoured, non-alcoholic beverage, or a flavoured, non-alcoholic beverage to which other substances (for example, carbohydrates, amino acids, vitamins) have been added, that:

(a) contains caffeine; and
(b) has the purpose of enhancing mental performance.

(2) To avoid doubt, a formulated caffeinated beverage is a water based flavoured drink for the purposes of item 14.1.3 of section S15—5 and of section S18—10.

1.1.2—7 Definition of *medical institution*

(1) In this Code:

medical institution means any of the following:

(a) an acute care hospital;
(b) a hospice;
(c) a low-care aged care establishment;
(d) a nursing home for the aged;
(e) a psychiatric hospital;
(f) a respite care establishment for the aged;
(g) a same-day aged care establishment;
(h) a same-day establishment for chemotherapy and renal dialysis services.

(2) In this section:

acute care hospital:

(a) means an establishment that provides:
  (i) at least minimal medical, surgical or obstetric services for inpatient treatment or care; and
  (ii) round-the-clock comprehensive qualified nursing services as well as other necessary professional services;

  to patients most of whom have acute conditions or temporary ailments and have a relatively short average stay; and
(b) includes:
  (i) a hospital specialising in dental, ophthalmic aids and other specialised medical or surgical care; and
  (ii) a public acute care hospital; and
  (iii) a private acute care hospital.

hospice means a freestanding establishment (whether public or private) that provides palliative care to terminally ill patients.

low-care aged care establishment means an establishment where aged persons live independently but on-call assistance, including the provision of meals, is provided when needed.

nursing home for the aged means an establishment (whether private charitable, private for-profit, or government) that provides long-term care involving regular basic nursing care to aged persons.

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psychiatric hospital means an establishment (whether public or private) devoted primarily to the treatment and care of inpatients with psychiatric, mental or behavioural disorders.

respite care establishment for the aged means an establishment that provides short-term care, including personal care and regular basic nursing care, to aged persons.

same-day aged care establishment means an establishment where aged persons attend for day or part-day rehabilitative or therapeutic treatment.

same-day establishment for chemotherapy and renal dialysis services means:

(a) a day centre or hospital, being an establishment (whether public or private) that provides a course of acute treatment, in the form of chemotherapy or renal dialysis services, on a full-day or part-day non-residential attendance basis at specified intervals over a period of time; or

(b) a free-standing day surgery centre, being a hospital facility (whether public or private) that provides investigation and treatment, in the form of chemotherapy or renal dialysis services, for acute conditions on a day-only basis.

1.1.2—8 Definition of *novel food*

(1) In this Code:

novel food means a *non-traditional food that requires an assessment of the public health and safety considerations having regard to:

(a) the potential for adverse effects in humans; or

(b) the composition or structure of the food; or

(c) the process by which the food has been prepared; or

(d) the source from which it is derived; or

(e) patterns and levels of consumption of the food; or

(f) any other relevant matters.

non-traditional food means:

(a) a food that does not have a history of human consumption in Australia or New Zealand; or

(b) a substance derived from a food, where that substance does not have a history of human consumption in Australia or New Zealand other than as a *component of that food; or

(c) any other substance, where that substance, or the source from which it is derived, does not have a history of human consumption as a food in Australia or New Zealand; and

(d) does not include a *cell-cultured food.

(2) Any of the following:

(a) the presence of a food in a food for special medical purposes;

(b) the presence of a food in a special medical purpose product for infants;

(c) the use of a food as a food for special medical purpose;

(d) the use of a food as a special medical purpose product for infants;

does not constitute a history of human consumption in Australia or New Zealand in relation to that food for the purposes of this section

1.1.2—9 Definition of *nutrition content claim*

(1) In this Code:

nutrition content claim means a claim that:

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(a) is about:

(i) the presence or absence of any of the following:

(A) *biologically active substance;

(B) *dietary fibre;

(C) energy;

(D) minerals;

(E) potassium;

(F) protein;

(G) *carbohydrate;

(H) 'fat',

(I) the components of any one of protein, carbohydrate or' fat',

(J) *salt;

(K) sodium;

(L) vitamins; or

(ii) *glycaemic index or glycaemic load; and

(b) does not refer to the presence or absence of alcohol; and

(c) is not a *health claim.

Note See also subsections 2.6.2—5(4) and 2.10.2—8(3).

Inclusion of mandatory information in nutrition information panel does not constitute a nutrition content claim

(2) To avoid doubt, if this Code requires particular information to be included in a nutrition information panel, the inclusion of that information does not constitute a ***nutrition content claim***.

Inclusion of voluntary information in nutrition information panel might constitute a nutrition content claim

(3) If this Code permits, but does not require, particular information to be included in a nutrition information panel, the inclusion of that information constitutes a ***nutrition content claim*** unless:

(a) this Code provides otherwise; or

(b) the information is a declaration of:

(i) if the food contains less than 2 g of *dietary fibre per serving—dietary fibre; or

(ii) trans fatty acid content; or

(iii) lactose content.

(4) For a food that contains more than 1.15% alcohol by volume, the inclusion in a nutrition information panel of the information referred to in paragraphs 1.2.8—6(1)(a), (b) and (c), and subparagraphs 1.2.8—6(1)(d)(i), (ii) and (iii) does not constitute a ***nutrition content claim***.

Display of a required energy statement does not constitute a nutrition content claim

(5) To avoid doubt, the display of an energy statement required by section 2.7.1—4A does not constitute a nutrition content claim.

Voluntary additional display of a required energy statement does not constitute a nutrition content claim

(6) If this Code does not require a layer of packaging of a *prescribed beverage to display an energy statement referred to in section 2.7.1—4A, the display of that statement on that layer of packaging does not constitute a nutrition content claim.

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1.1.2—10 *RDIs* and *ESADDIs*

Note 'RDI' is an abbreviation of recommended dietary intake. 'ESADDI' is an abbreviation of estimated safe and adequate daily dietary intake.

(1) In relation to a food for infants the *RDI or *ESADDI for a vitamin or mineral listed in Column 1 of the table to section S1—2 or S1—3 is shown in Column 5.

(2) In relation to a food intended or represented as suitable for use by children aged 1 to 3 years (including a formulated supplementary food for young children) the *RDI or *ESADDI for a vitamin or mineral listed in Column 1 of the table to section S1—2 or S1—3 is shown in Column 4.

(3) In relation to any other food the *RDI or *ESADDI for a vitamin or mineral listed in Column 1 of the table to section S1—2 or S1—3 is shown in Column 3.

1.1.2—11 Definition of *used as a food additive*, etc

(1) In this Code, a substance is ***used as a food additive*** in relation to a food if it is added to the food:

(a) to perform 1 or more of the technological purposes listed in Schedule 14; and

(b) it is a substance identified in subsection (2).

(2) For subsection (1), the substances are:

(a) any of the following:

(i) a substance that is identified in Schedule 15 as a substance that may be used as a food additive;

(ii) an *additive permitted at GMP;

(iii) a *colouring permitted at GMP;

(iv) a *colouring permitted to a maximum level; and

Note Schedule 15 lists a number of substances that are not listed in Schedule 16 as additives permitted at GMP, colourings permitted at GMP or colourings permitted to a maximum level.

(b) any substance that is:

(i) a *non-traditional food; and

(ii) has been concentrated, refined, or synthesised, to perform 1 or more of the technological purposes listed in Schedule 14.

Other definitions

(3) In this Code:

additive permitted at GMP means a substance that is listed in section S16—2.

colouring permitted at GMP means a substance that is listed in section S16—3.

colouring permitted to a maximum level means a substance that is listed in section S16—4.

Colours and their aluminium and calcium lakes

(4) A reference to a colour listed in Schedule 15, a *colouring permitted at GMP or a *colouring permitted to a maximum level includes a reference to the aluminium and calcium lakes prepared from that colour.

1.1.2—12 Definition of *used as a nutritive substance*

(1) In this Code, a substance is ***used as a nutritive substance*** in relation to a food if it is added to the food:

(a) to achieve a nutritional purpose; and

(b) it is a substance identified in subsection (2).

(2) For subsection (1), the substances are:

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(a) any substance that is identified in this Code as one that may be *used as a nutritive substance; and

(b) a vitamin or a mineral; and

(c) any substance (other than an inulin-type fructan, a galacto-oligosaccharide or a substance normally consumed as a food) that has been concentrated, refined or synthesised, to achieve a nutritional purpose when added to a food.

Note Provisions that control use of substances as nutritive substance are in Standard 1.3.2 (Vitamins and minerals), Standard 2.9.1 (Infant formula products), Standard 2.9.2 (Food for infants), Standard 2.9.3 (Formulated meal replacements), Standard 2.9.4 (Formulated supplementary sports foods) and Standard 2.9.5 (Food for special medical purposes). Substances referred to in paragraph (2)(a) include, for example, those that are identified in the tables to sections S17—2 and S17—3 (vitamins and minerals) and the tables to sections S28—2, S29—18 and S29—19 (other substances).

1.1.2—13 Definition of *used as a processing aid*

(1) In this Code, a reference to a substance that is ***used as a processing aid*** in relation to a food is a reference to a substance that is used during the course of processing:

(a) to perform a technological purpose in the course of processing; and

(b) does not perform a technological purpose in a food for sale; and

(c) is identified in subsection (3).

*References to foods that are **used as a processing aid***

(2) In this Code, a reference to a food that is ***used as a processing aid*** in relation to another food:

(a) is a reference to a food that:

(i) is not a substance identified in subsection (3); and

(ii) is used or added to the other food during the course of processing to perform a technological purpose in the course of processing; and

(iii) does not perform a technological purpose in the food for sale; and

(b) is a reference to so much of the food as is necessary to perform the technological purpose.

Note 1 This Code does not prohibit the use of foods as processing aids (other than foods that are substances referred to in subsection (3)). There are special labelling requirements that apply in relation to foods and substances that are used as processing aids—see paragraphs 1.2.4—3(2)(d) and 1.2.4—3(2)(e) and subparagraph 1.2.8—5(a)(vii).

Note 2 If a food is used as a processing aid in relation to another food, and the amount of the food used is greater than the amount that is necessary to perform the technological purpose, the excess amount of the food is not taken to be used as a processing aid in the other food and is not exempted from a requirement to declare ingredients—see section 1.2.4—3(2)(e).

(3) For subsections (1) and (2), the substances are the following:

(a) a substance that is listed in Schedule 18;

(b) an *additive permitted at GMP.

Note 'additive permitted at GMP' is a defined term—see section 1.1.2—11.

1.1.2—14 Calculation and expression of amount of vitamin or mineral

(1) RDIs and ESADDIs for vitamins shall be the sum of the forms of the vitamin occurring naturally in the food and any permitted forms of the vitamin that have been added to the food calculated and expressed in the form specified in Columns 3, 4 or 5 of the table to section S1—2.

(2) RDIs and ESADDIs for minerals shall be the sum of the forms of the mineral occurring naturally in the food and any permitted forms of the mineral that have been added to the food calculated and expressed in the form specified in Column 1 of the table to section S1—3.

(3) When calculating an amount:

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(a) for vitamin A:

(i) calculate the amount in terms of retinol equivalents; and

(ii) for provitamin A forms of vitamin A, calculate retinol equivalents using the conversion factors in section S1—4; and

(b) for niacin, exclude the niacin provided from the conversion of the amino acid tryptophan; and

(c) for vitamin E, calculate the amount in terms of alpha-tocopherol equivalents using the conversion factors in section S1—5.

1.1.2—15 Definition of Permitted Health Star Rating symbol

(1) In this Code, ***Permitted Health Star Rating symbol*** means an image subject to any of the following:

(a) an Australian Trade Mark numbered 1641445, 1641446 or 1641447;

(b) a New Zealand Trade Mark numbered 1018807, 1018808 or 1018809.

(2) To avoid doubt, an image mentioned in subsection (1) does not cease to be a Permitted Health Star Rating symbol by reason only of the image indicating:

(a) energy or nutrient content on a per 100 g, per 100 ml or per pack basis; or

(b) energy or nutrient content on a per serving or per reference portion basis; or

(c) energy or nutrient content at zero or amounts greater than zero; or

(d) energy content on a percentage daily intake basis in addition to an amount shown in kilojoules.

1.1.2—16 Definition of *genetically modified food*

(1) In this Code, ***genetically modified food*** means a food that:

(a) is any of the following:

(i) an organism that contains *novel DNA;

(ii) food derived from an organism that contains novel DNA;

(iii) cells that contain novel DNA;

(iv) food derived from cells that contain novel DNA; and

(b) is not any of the following:

(i) a substance *used as a food additive;

(ii) a substance *used as a processing aid;

(iii) a substance used to:

(A) support the growth and viability of cells during cell culture; or

(B) process cells during cell culture;

(iv) food that is derived from part of a grafted plant, where that part does not contain novel DNA or *novel protein;

(v) food derived from a null segregant.

(2) In this section, ***a null segregant*** means an organism, cell or cells that:

(a) is descended from an organism, cell or cells that contain *novel DNA; and

(b) does not contain novel DNA.

1.1.2—17 Definition of *novel DNA*

(1) In this Code, ***novel DNA*** means DNA that:

(a) a person has inserted into the genome of an organism, cell or cells; and

(b) is one of the following:

(i) DNA from a species that is not a crossable species;

(ii) DNA that:

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(A) is from a crossable species; and

(B) contains a coding region that was rearranged or recombined prior to the insertion referred to in paragraph (1)(a);

(iii) DNA that is not from an existing species.

(2) In this section, ***crossable species*** means a species of organism, cell or cells that can be crossed or hybridized with the species of organism, cell or cells referred to in paragraph (1)(a).

(3) Despite subsections (1) and (2), novel DNA does not include flanking left and right border sequences arising from *Agrobacterium*-mediated transformation.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1039 – Microbiological Criteria for Infant Formula) Variation				
Items [1] and [2] of the Schedule	163	F2016L00784 12 May 2016 FSC105 19 May 2016	Clause 4	Clause 4 provides that section 1.1.1—9 of the Code does not apply to the variations.
Food Standards (Proposal P1050 – Pregnancy warning labels on alcoholic beverages) Variation				
Item [1] of the Schedule	194	F2020L00952 28 July 2020 FSC 135 31 July 2020	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [1] of the Schedule. **The transition period is the period of time that commences on 31 July 2020 and ends on 31 July 2023.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.
Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Item [2] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [2] of the Schedule. **The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.** **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (c) the Code as in force without the above variations; (d) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (c) the Code as in force without the above variations; (d) the Code as amended by the above variations.

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Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation				
Items [1.1] and [1.2] of the Schedule	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	Clause 4	Clause 4 of the *Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation* provides a transitional arrangement for the variations to the Code made by Items [1.1] and [1.2] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 36 months after the date of commencement. This means that **the transition period is the period of time that commences on 1 June 2022 and ends on 1 June 2025.**
Food Standards (Proposal P1030 – Composition and Labelling of Electrolyte Drinks) Variation				
Item [1] of the schedule	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	Clause 4	Clause 4 of the *Food Standards (Proposal P1030 – Compositional and Labelling of Electrolyte Drinks) Variation* provides a transitional arrangement for the variations to the Code made by Item [1] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 24 months after the date of commencement. This means that **the transition period is the period of time that commences on 12 August 2022 and ends on 12 August 2024.**
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				

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Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Items [1], [2], [2A], [3], [4], [5], [6], [7], [8] and [8A] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [1], [2], [2A], [3], [4], [5], [6], [7], [8] and [8A] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.
Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation				
Item [1] of the Schedule	233	F2024L01376 28 October 2024 FSC173 29 October 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [1] of the *Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation.* **The transition period is the period of time that commences on 29 October 2024 and ends on 29 October 2028.** **The post-transition period is the period of time that commences 30 October 2028 and ends on 30 October 2030.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments.
Food Standards (Proposal P1059 – Energy labelling on alcoholic beverages) Variation				

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Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [1] of the Schedule	241	F2025L00923 12 August 2025 FSC180 13 August 2025	Clause 4	Clause 4 of the *Food Standards (Proposal P1059 – Energy labelling on alcoholic beverages) Variation* provides a transitional arrangement for the variations to the Code made by Item [1] of the Schedule to that legislative instrument. **The transition period is the period of time that commences on 13 August 2025 and ends on 13 August 2028.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by this instrument; or (b) the Code as amended by the variations made by this instrument. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the variations made by this instrument; or (b) the Code as amended by the variations made by this instrument.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 19 of Standard 1.1.2 as in force on **2 September 2025** (up to Amendment No. 241). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.1.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00385 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.1.2—2(3)	157	F2015L01366 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Reference to new Standard 1.2.12. Definitions of 'prescribed beverage' and 'prescribed beverage gluten free claim'.
1.1.2—2(3)	161	F2016L00115 17 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Definition of 'food group' to include references to nuts and seeds.
1.1.2—2(3)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Definition of 'individual portion pack' to correct incorrect cross-reference.
1.1.2—2(3)	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Definition of 'SPC'. *For application, saving and transitional provisions, see above table.*
1.1.2—2(3)	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	am	Incorrect cross-reference to Standard 1.2.7.
1.1.2—2(3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Update reference under the definition of 'permitted flavouring substance'.
1.1.2—3(2)	159	F2015L01913 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Definition of 'raw apricot kernel'.
1.1.2—7(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in definition of 'acute care hospital'.
1.1.2—9(1)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Definition of 'nutrition content claim'.
1.1.2—11(2)(a) Note	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Omit the word 'foods'.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.1.2—12	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Typographical error in Note.
1.1.2—15	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Section relating to the Health Star Rating symbol.
1.1.2—2(3)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Omit 2015 (edition 27), Substitute 2018 (edition 28)
1.1.2—9(1)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Typographical error 'fat'
1.1.2—2(3)	194	F2020L00952 28 July 2020 FSC 135 31 July 2020	31 July 2020	ad	Definition of 'individual unit', 'pregnancy warning label', pregnancy warning pictogram', 'prescribed alcoholic beverage'. *For application, saving and transitional provisions, see above table.*
1.1.2—2(3)	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	ad	Definition of 'required name' *For application, saving and transitional provisions, see above table.*
1.1.2—2(3)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	section relating to definition of permitted flavouring substance
1.1.2—3(2)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	ad	Definition of wheat flour
1.1.2—3(2) (note)	206	F2022L00308 11 Mar 2022 FSANZ Notification Circular 195-22 (Urgent Proposal) 23 March 2022	23 March 2022	rs	Repeal and substitute definition of kava
1.1.2—2(3)	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	1 June 2022	ad	Add definitions of very low energy diet and very low energy food *For application, saving and transitional provisions, see above table.*
1.1.2—5(2)	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	1 June 2022	rs	Repeal and substitute details for, a food is not food for special medical purposes *For application, saving and transitional provisions, see above table.*
1.1.2—3(2)	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	12 August 2022	am	Definition of 'electrolyte drink' *For application, saving and transitional provisions, see above table.*
1.1.2—2(3)	220	F2023L01004 11 July 2023 FSC 160 19 July 2023	19 July 2023	rs	Repeal and, substitute: the definition of *permitted flavouring*
1.1.2—3(2)	229	F2024L00894 18 July 2024 FSC 169 22 July 2024	22 July 2024	ad	Add definition of Native bee honey
1.1.2—2(3)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	ad	Insert definition of inner package, in relation to a special medical purpose product for infants.
1.1.2—2(3)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rep	Repeal the definition of medium chain triglycerides.
1.1.2—2(3)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rep	Repeal the definition of protein substitute.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.1.2—2(3)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal paragraph (c) of the definition of warning statement and substitute.
1.1.2—3(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	ad	Insert definition of special medical purpose product for infant.
1.1.2—3(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal definition of follow-on formula and substitute.
1.1.2—3(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal definition of infant formula and substitute.
1.1.2—3(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal definition of infant formula product and substitute.
1.1.2—3(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rep	Repeal definition of pre-term formula.
1.1.2—8(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal definition of novel food and substitute.
1.1.2—2(3)	233	F2024L01376 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Repeal and substitute 1.1.2—2(3) paragraph (a) the definition of sugars.
1.1.2—2(3)	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	am	Amend 1.1.2—2(3) paragraph (a) the definition of sugars to include (other than D-allulose-).
1.1.2—2(3)	239	F2025L00689 18 June 2025 FSC179 18 June 2025	18 June 2025	ad	Insert cell-cultured food into subsection 1.1.2—2(3).
1.1.2—8(1)	239	F2025L00689 18 June 2025 FSC179 18 June 2025	18 June 2025	rs	Repeal subsection 1.1.2—8(1)(c) and insert 1.1.2—8(1)(c) and (d) definition of non-traditional food.
1.1.2—9	241	F2025L00923 12 August 2025 FSC180 13 August 2025	13 August 2025	ad	Insert new labelling requirements for *nutrition content claims* regarding energy statements. *For application, saving and transitional provisions, see above table.*
1.1.2—2(3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Repeal definitions for *food produced using gene technology* and *gene technology*
1.1.2—2(3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	ad	Insert entries for *genetically modified food*, *novel DNA* and *novel protein*
1.1.2—16	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	ad	Insert entry for *Definition of genetically modified food*
1.1.2—17	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	ad	Insert entry for *Definition of novel DNA*

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Standard 1.2.1 Requirements to have labels or otherwise provide information

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.1 – Requirements to have labels or otherwise provide information.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the Gazette and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.1—2 Outline of Standard

(1) This Standard sets out when a food for sale is required to *bear a label or have other information provided with it, and sets out the information that is to be provided.

(2) Division 2 sets out the labelling and information requirements for a food that is for retail sale.

(3) Division 3 sets out the labelling and information requirements for food that is sold to *caterers.

(4) Division 4 sets out the labelling and information requirements for all other sales of food.

(5) Division 5 sets out general prohibitions relating to labels.

(6) Division 6 sets out legibility requirements.

1.2.1—3 Definitions

Note In this Code (see section 1.1.2—2):

bear a label: a food for sale is taken to ***bear a label*** of a specified kind or with specified content if either of the following are part of or attached to the packaging of the food:

(a) a label of that kind or with that content; or

(b) labels that together are of that kind or have that content.

caterer means a person, establishment or institution (for example, a catering establishment, a restaurant, a canteen, a school, or a hospital) which handles or offers food for immediate consumption.

label, in relation to a food being sold, means any tag, brand, mark or statement in writing or any representation or design or descriptive matter that:

(a) is attached to the food or is a part of or attached to its packaging; or

(b) accompanies and is provided to the purchaser with the food; or

(c) is displayed in connection with the food when it is sold.

labelling:

(a) in relation to a food being sold, ***labelling*** means all of the labels for the food together; and

(b) a requirement for the labelling of a food for sale to include specified content is a requirement for at least one of the labels to have that content.

Division 2 Retail sales

1.2.1—4 When this Division applies

This Division applies to:

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(a) a retail sale of a food; and

(b) a sale of a food that is not a retail sale, if the food is sold as suitable for retail sale without any further processing, packaging or labelling.

1.2.1—5 Outline of Division

This Division sets out:

(a) the circumstances in which food for sale is required to *bear a label—see section 1.2.1—6;

(c) the other information the label must state—see section 1.2.1—8;

(d) the information requirements for a food for sale that is not required to bear a label—see section 1.2.1—9.

1.2.1—6 When the food for sale must bear a label

(1) If the food for sale is in a package, it is required to *bear a label with the information referred to in subsection 1.2.1—8(1) unless it:

(a) is made and packaged on the premises from which it is sold; or

(b) is packaged in the presence of the purchaser; or

(c) is whole or cut fresh *fruit and vegetables (other than seed sprouts or similar products) in a package that does not obscure the nature or quality of the food; or

(d) is delivered packaged, and ready for consumption, at the express order of the purchaser (other than when the food is sold from a vending machine); or

(e) is sold at a *fund raising event; or

(f) is displayed in an *assisted service display cabinet.

Note 1 See section 1.2.1—9 for information requirements for food for sale that does not need to bear a label.

Note 2 See Division 4 of Standard 2.7.1 for the requirements relating to a *pregnancy warning label.

(2) If the food for sale has more than 1 layer of packaging and subsection (1) requires it to bear a label, only 1 label is required in relation to the food for sale.

Note 1 See also section 1.2.1—24

Note 2 See Division 4 of Standard 2.7.1 for the requirements relating to a *pregnancy warning label.

(3) If the food for sale is sold in packaging that includes individual packages for servings that are intended to be used separately (***individual portion packs***), but which:

(a) are not designed for individual sale; and

(b) have a surface area of 30 cm^2 or greater;

then the individual portion pack is also required to *bear a label, with the information referred to in subsection 1.2.1—8(3).

(4) If the food for sale is not in a package, it is not required to *bear a label.

Note See section 1.2.1—9 for information requirements for food for retail sale that does not need to bear a label.

1.2.1—8 Information required on food that is required to bear a label

General and additional requirements—retail sales

(1) For subsection 1.2.1—6(1), the information is the following information in accordance with the provisions indicated:

General requirements

(a) name of the food (see section 1.2.2—2);

(b) *lot identification (see section 1.2.2—3);

(c) name and address of the *supplier (see section 1.2.2—4);

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(d) advisory statements, *warning statements and declarations (see sections 1.2.3—2, 1.2.3—3 and 1.2.3—4);

(e) a statement of ingredients (see section 1.2.4—2);

(f) date marking information (see section 1.2.5—3);

(g) storage conditions and directions for use (see section 1.2.6—2);

(h) information relating to nutrition, health and related claims (see subsection 1.2.7—26(4));

(i) nutrition information (see Standard 1.2.8);

(j) information about *characterising ingredients and *characterising components (see section 1.2.10—3);

(ja) information relating to breakfast cereals that contain vitamin D that has been used as a nutritive substance in accordance with Standard 1.3.2 (see section 1.3.2—7);

(k) information relating to *genetically modified food (see section 1.5.2—4);

(l) information relating to irradiated food (see section 1.5.3—9);

(la) information relating to *cell-cultured food (see sections 1.5.4—5 and 1.5.4—6);

Additional requirements

(m) for minced meat—the maximum proportion of fat in the minced meat (see section 2.2.1—7);

(n) for raw meat joined or formed into the semblance of a cut of meat—the required information relating to that meat (see section 2.2.1—8);

(o) for fermented comminuted processed or manufactured meat—the required information relating to how the meat has been processed (see sections 2.2.1—9 and 2.2.1—10);

(p) for formed or joined fish—the information relating to that fish (see section 2.2.3—3);

(q) the process declaration for edible oils (see section 2.4.1—4);

(r) for juice blend—the name and percentage by volume of each juice in the blend (see section 2.6.1—4);

(s) information related to the composition of packaged water (see section 2.6.2—5);

(t) the declarations and other information required for electrolyte drinks and for electrolyte drink bases (see Standard 2.6.2);

(u) the required statements relating to kava (see section 2.6.3—4);

(v) for formulated caffeinated beverages:

  (i) declarations of *average quantities (see section 2.6.4—5); and

  (ii) any advisory statements (see section 2.6.4—5);

(w) for a food that contains alcohol—if required:

  (i) a statement of the alcohol content (see section 2.7.1—3); and

  (ii) a statement of the number of *standard drinks in the package (see section 2.7.1—4);

(x) for special purpose foods or *amino acid modified foods to which sections 2.9.6—5 and 2.9.6—6 apply—the required information for such foods;

(y) the required statements and other information for:

  (i) infant formula product (see Standard 2.9.1); and

  (ii) food for infants (see Standard 2.9.2); and

  (iii) formulated meal replacements and formulated supplementary foods (see Standard 2.9.3); and

  (iv) formulated supplementary sports foods (see Standard 2.9.4); and

  (v) foods for special medical purposes (see Standard 2.9.5);

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(z) the required information for reduced sodium salt mixtures and salt substitutes (see section 2.10.2—8).

(za) for *prescribed beverages—an energy statement (see section 2.7.1—4A).

Specific requirement—retail sales of food in hampers

(2) For food sold in a *hamper:

(a) each package must *bear a label stating the information mentioned in subsection (1); and

(b) each item of food not in a package must be accompanied by labelling stating the information mentioned in subsection (1); and

(c) the hamper must bear a label stating the name and address of the *supplier of the hamper (see section 1.2.2—4).

Specific requirement—retail sales of food in individual portion packs

(3) For subsection 1.2.1—6(3), the information is *warning statements and declarations in accordance with sections 1.2.3—3 and 1.2.3—4.

Additional requirement—food sold from vending machines

(4) For food sold from a vending machine, it is an additional requirement that labels clearly and prominently displayed in or on the vending machine state the name and *business address of the *supplier of the vending machine.

Note Specific exemptions for some types of package or food are in other standards, for example, elsewhere in Part 1.2.

1.2.1—9 Information requirements for food for sale that is not required to bear a label

(1) This section applies to a food for sale that is not required to *bear a label because of section 1.2.1—6.

Information that must accompany or be displayed with the food

(2) The information specified in subsection (3) must, in accordance with the provisions indicated, be stated in labelling that:

(a) accompanies the food; or

(b) is displayed in connection with the display of the food.

(3) For subsection (2), the information is:

(a) any *warning statement required by section 1.2.3—3; and

(b) if the food for sale is not in a package—information relating to *genetically modified food (see section 1.5.2—4);

(ba) for a food referred to in paragraph 1.2.1—6(1)(c)—information relating to genetically modified food (see section 1.5.2—4);

(baa) information relating to *cell-cultured food (see section 1.5.4—5).

(c) information relating to irradiated food (see section 1.5.3—9); and

(d) for food sold from a vending machine—any advisory statement required by section 1.2.3—2 and any declaration required by section 1.2.3—4;

(e) if the food for sale is not in a package—for fermented comminuted processed or manufactured meat—the *prescribed name (see sections 2.2.1—9 and 2.2.1—10);

(f) if the food for sale is not in a package—for a food for sale that consists of kava root:

(i) any statements relating to kava (see section 2.6.3—4); and

(ii) the name and address of the *supplier (see section 1.2.2—4).

Information that must accompany food for sale

(4) The following information must be stated in labelling that accompanies the food for

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sale, in accordance with the provisions indicated:

(a) if the food for sale is not in a package—the directions relating to use and storage required by paragraph 1.2.6—2(b); and

(b) in any case—the information related to use required by paragraph 1.2.6—2(c).

Information that must be declared or provided to the purchaser

(5) The following information must be declared or provided to the purchaser, in accordance with the provisions indicated:

(a) any required statement indicating the presence of offal must be declared (see section 2.2.1—6);

(b) for raw meat joined or formed into the semblance of a cut of meat—any required information relating to that meat must be provided (see section 2.2.1—8);

(c) for formed or joined fish—any required information relating to that fish must be provided (see section 2.2.3—3).

Information that may be displayed with the food or which must be provided to the purchaser on request

(6) The information specified in subsection (7) must, in accordance with the provisions indicated, be:

(a) displayed in connection with the display of the food; or

(b) provided to the purchaser on request.

(7) For subsection (6), the information is:

(a) name of food (see section 1.2.2—2);

(b) any advisory statements and declarations (see sections 1.2.3—2 and 1.2.3—4);

(c) information relating to nutrition, health and related claims (see subsection 1.2.7—26(4));

(d) if a *claim requiring nutrition information is made—the information required for a nutrition information panel (see subsections 1.2.7—26(2) and 1.2.7—26(3), and Standard 1.2.8);

(e) if the food is not required to *bear a label because of subsection 1.2.1—6(4) or paragraph 1.2.1—6(1)(a)—information about *characterising ingredients and *characterising components (section 1.2.10—3);

(ea) information relating to breakfast cereals that contain vitamin D that has been used as a nutritive substance in accordance with Standard 1.3.2 (see section 1.3.2—7);

(f) for minced meat—if required, the maximum proportion of fat in the minced meat (see section 2.2.1—7);

(g) for formulated caffeinated beverages—any advisory statements (section 2.6.4—5).

Division 3 Sales of food to caterers

1.2.1—10 When this Division applies

This Division applies to a sale of food to a *caterer, other than a sale to which Division 2 applies.

1.2.1—11 Outline of Division

This Division sets out the following:

(a) the circumstances in which the food for sale to a *caterer is required to *bear a label—see section 1.2.1—12;

(b) when information must be provided with the food—see section 1.2.1—13; and

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(d) the other information the label must state—see section 1.2.1—15;

(e) the information requirements for a food that is not required to bear a label—see sections 1.2.1—16 and 1.2.1—17.

1.2.1—12 When food sold to a caterer must bear a label

(1) If the food sold to a *caterer is in a package, it is required to *bear a label with the information required by section 1.2.1—15.

(2) If:

(a) the food for sale is required to *bear a label; and

(b) the food for sale has more than one layer of packaging; and

(c) the information required by sections 1.2.2—2 and 1.2.2—3 is in a label on the outer package; and

(d) the information required by section 1.2.2—4 is:

(i) in a label on the outer package; or

(ii) in documentation that accompanies the food for sale;

the label referred to in subsection (1) need not be on the outer package.

(3) A food for sale is not required to *bear a label if:

(a) the food is not in a package; or

(b) the food is whole or cut fresh *fruit and vegetables (other than seed sprout or similar products) in a package that does not obscure the nature or quality of the food.

1.2.1—13 When information must be provided with food sold to a caterer

If food sold to a *caterer is not required by section 1.2.1—12 to *bear a label, labelling containing the information required by section 1.2.1—15 must be provided to the caterer with the food.

1.2.1—15 Information required to be on labelling for food sold to a caterer

Subject to this section, labelling that is required for food sold to a *caterer under section 1.2.1—12 must state the following information in accordance with the provisions indicated:

(a) name of food (see section 1.2.2—2);

(b) *lot identification (see section 1.2.2—3);

(c) advisory statements, *warning statements and declarations (see sections 1.2.3—2, 1.2.3—3 and 1.2.3—4);

(d) date marking information (see section 1.2.5—3);

(e) any storage conditions and directions for use (see section 1.2.6—2);

(f) information relating to *genetically modified food (see section 1.5.2—4);

(g) information relating to irradiated food (see section 1.5.3—9);

(h) information relating to *cell-cultured food (see section 1.5.4—7).

1.2.1—16 Other information that must be provided with food sold to a caterer

(1) The information referred to in subsection 1.2.1—8(1) (General and additional requirements—retail sales) must be:

(a) set out in the label (if any); or

(b) provided in documentation.

(2) In the case of the information referred to in paragraph 1.2.1—8(1)(c) (name and address of the supplier), if the information is provided in documentation, the documentation must accompany the food for sale.

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(3) Subsection (1) does not apply to:

(a) the information that is referred to in subsection 1.2.1—15 (Information required to be on labelling for food sold to a caterer); or

(b) the information referred to in paragraph 1.2.1—8(1)(j) (information about characterising ingredients and components).

1.2.1—17 Information that can be requested in relation to food sold to a caterer

The *caterer must be provided with any information:

(a) requested by the caterer; or

(b) required by the *relevant authority to be provided;

that is necessary to enable the caterer to comply with any compositional, labelling or declaration requirement of this Code in a sale of the food or of another food using it as an ingredient.

Division 4 Other sales

1.2.1—18 When this Division applies

(1) This Division applies to sales of food other than:

(a) sales to which Division 2 or Division 3 apply; or

(b) intra-company transfers.

(2) In this section:

intra-company transfer means a transfer of a food between elements of a single company, between subsidiaries of a parent company or between subsidiaries of a parent company and the parent company.

1.2.1—19 Outline of Division

This Division sets out the following:

(a) the circumstances in which the food for sale is required to *bear a label—see section 1.2.1—20;

(b) the information requirements for a food for sale that is not required to bear a label—see section 1.2.1—21.

1.2.1—20 Labelling requirements

(1) If the food for sale is not in a package, it is not required to *bear a label.

(2) If the food for sale is in a package, it is required to *bear a label that states the following information in accordance with the provisions indicated:

(a) name of food (see section 1.2.2—2);

(b) *lot identification (see section 1.2.2—3);

(c) unless provided in documentation accompanying the food for sale—the name and address of the *supplier (see section 1.2.2—4).

(3) The label may be:

(a) on the package; or

(b) if there is more than 1 layer of packaging—on the outer layer; or

(c) if the food for sale is in a *transportation outer—clearly discernible through the transportation outer.

1.2.1—21 When information can be requested

(1) The purchaser must be provided with any information:

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(a) requested by the purchaser; or

(b) required by the *relevant authority to be provided;

that is necessary to enable the purchaser to comply with any compositional, labelling or declaration requirement of this Code in a sale of the food or of another food using it as an ingredient.

(2) If requested by the purchaser or required by the relevant authority, the information must be provided in writing.

Division 5 General prohibitions relating to labels

1.2.1—22 Prohibition on altering labels

(1) A person who sells a food for sale that is packaged, or deals with a packaged food for sale before its sale, must not deface the label on the package unless:

(a) the *relevant authority has given its permission; and

(b) if the relevant authority has imposed any conditions on its permission—those conditions have been complied with.

(2) Despite subsection (1), a person who sells a food that is packaged, or deals with a packaged food before its sale, may re-label the food if the label contains incorrect information, by placing a new label over the incorrect one in such a way that:

(a) the new label is not able to be removed; and

(b) the incorrect information is not visible.

(3) In this section:

deface includes alter, remove, erase, obliterate and obscure.

1.2.1—23 Application of labelling provisions to advertising

If this Code prohibits a label on or relating to food from including a statement, information, a design or a representation, an advertisement for that food must not include that statement, information, design or representation.

Division 6 Legibility requirements

1.2.1—24 General legibility requirements

(1) If this Code requires a word, statement, expression or design to be contained, written or set out on a label—any words must be in English and any word, statement, expression or design must, wherever occurring:

(a) be legible; and

(b) be prominent so as to contrast distinctly with the background of the label.

(2) If a language other than English is also used on a label, the information in that language must not negate or contradict the information in English.

1.2.1—25 Legibility requirements for warning statements

A *warning statement on a label must be written:

(a) for a small package—in a *size of type of at least 1.5 mm;

(b) otherwise—in a size of type of at least 3 mm.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1050 – Pregnancy warning labels on alcoholic beverages) Variation				
Items [2.1] and [2.2] of the Schedule	194	F2020L00952 28 July 2020 FSC 135 31 July 2020	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Items [2.1] and [2.2] of the Schedule. **The transition period is the period of time that commences on 31 July 2020 and ends on 31 July 2023.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.
Food Standards (Proposal P1030 – Composition and Labelling of Electrolyte Drinks) Variation				
Item [2] of the schedule	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	Clause 4	Clause 4 of the *Food Standards (Proposal P1030 – Compositional and Labelling of Electrolyte Drinks) Variation* provides a transitional arrangement for the variations to the Code made by Item [2] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 24 months after the date of commencement. This means that **the transition period is the period of time that commences on 12 August 2022 and ends on 12 August 2024.**
Food Standards (Proposal P1059 – Energy labelling on alcoholic beverages) Variation				

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Item [2] of the Schedule	241	F2025L00923 12 August 2025 FSC180 13 August 2025	Clause 4	Clause 4 of the *Food Standards (Proposal P1059 – Energy labelling on alcoholic beverages) Variation* provides a transitional arrangement for the variations to the Code made by Item [2] of the Schedule to that legislative instrument. **The transition period is the period of time that commences on 13 August 2025 and ends on 13 August 2028.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by this instrument; or (b) the Code as amended by the variations made by this instrument. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the variations made by this instrument; or (b) the Code as amended by the variations made by this instrument.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 12 of Standard 1.2.1 as in force on **2 September 2025** (up to Amendment No. 243). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00386 –- 31 March 2015) and has since been amended as follows:

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.1—6(3)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.1—5(b)	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rep	References to country of origin labelling.
1.2.1—6(1)	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rs	Replace Notes 1 and 2 with a new Note to remove references to country of origin labelling.
1.2.1—7	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rep	References to country of origin labelling.
1.2.1—8(1)	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	New paragraph relating to vitamin D in breakfast cereals.
1.2.1—9(6)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference to Standard 1.2.7.
1.2.1—9(6)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Amend heading to remove words 'either accompany or'.
1.2.1—9(7)	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	New paragraph relating to vitamin D in breakfast cereals.
1.2.1—9(7)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-references to Standard 1.2.7.
1.2.1—11(c)	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rep	References to country of origin labelling.
1.2.1—14	165	F2016L01367 30 Aug 2016 FSC107 1 Sept 2016	(1 July 2018)	rep	References to country of origin labelling.
1.2.1—16(3)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in cross-reference.
1.2.1—17	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.1.2—2(3)	194	F2020L00952 28 July 2020 FSC 135 31 July 2020	31 July 2020	ad	Cross-references to Standard 2.7.1. *For application, saving and transitional provisions, see above table.*
1.2.1—2(3)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1—6(1)(c)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1—8(1)(b), (d), (k)(i)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.1 — 8(3)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1—10	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1— 12(3)(b)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1— 15(b)(c)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1— 20(2)(b)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1—20 (3)(c)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
1.2.1—8(1) (t)	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	12 August 2022	am	Cross-reference to Standard 2.6.2.
1.2.1—9(3)	227	F2024L00467 18 April 2024 FSC167 29 April 2024	29 April 2024	ad	Cross-reference to Standard 1.5.2—4
1.2.1— 8(1)(l)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute 1.2.1—8(1)(l) to include 1.2.1—8(1)(l) and 1.2.1—8(1)(la).
1.2.1— 9(3)(ba)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute 1.2.1—9(3)(ba) to include 1.2.1—9(3)(ba) and 1.2.1— 9(3)(baa).
1.2.1— 15(g)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute 1.2.1—15(g) to include 1.2.1—15(g) and 1.2.1—15(h).
1.2.1— 8(1)(z)	241	F2025L00923 12 August 2025 FSC 180 13 August 2025	13 August 2025	rs	add new item (za) *prescribed beverages— an energy statement. *For application, saving and transitional provisions, see above table.*
1.2.1— 8(1)(k); 9(3)(b); 9(3)(ba); 15(f)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Repeal *foods produced using gene technology* and replace with *genetically modified food*

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Standard 1.2.2 Information requirements – food identification

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.2 – Information requirements – food identification.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.2—2 Name of food

(1) For the labelling provisions, the name of a food is:

(a) if the food has a *prescribed name—the prescribed name; and

(b) otherwise—a name or description:

(i) sufficient to indicate the true nature of the food; and

(ii) that includes any additional words this Code requires to be included in the name of food.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 In this Code, the following foods have these names as prescribed names:

(i) 'fermented processed meat – not heat treated' (Standard 2.2.1);

(ii) 'fermented processed meat – heat treated' (Standard 2.2.1);

(iii) 'fermented processed meat – cooked' (Standard 2.2.1);

(iv) 'fermented manufactured meat – not heat treated' (Standard 2.2.1);

(v) 'fermented manufactured meat – heat treated' (Standard 2.2.1);

(vi) 'fermented manufactured meat – cooked' (Standard 2.2.1);

(vii) 'follow-on formula' (Standard 2.9.1);

(viii) 'formulated meal replacement' (Standard 2.9.3);

(ix) 'formulated supplementary food' (Standard 2.9.3);

(x) 'formulated supplementary food for young children' (Standard 2.9.3);

(xi) 'formulated supplementary sports food' (Standard 2.9.4);

(xii) 'honey' (Standards 2.8.2 and 2.8.3);

(xiii) 'infant formula' (Standard 2.9.1).

(2) If this Code includes a definition of a particular food, that fact alone does not establish that the defined term is the name of the food for this section.

1.2.2—3 Lot identification

For the labelling provisions, a requirement to state the *lot identification does not apply to:

(a) an individual portion of ice cream or ice confection; or

(b) a food for sale that is in a small package, if:

(i) the *small package is stored or displayed for sale in a bulk package or a bulk container; and

(ii) the labelling of the bulk package or bulk container includes the lot identification.

Note The labelling provisions are set out in Standard 1.2.1.

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1.2.2—4 Name and address of supplier

For the labelling provisions, a reference to the name and address of the *supplier of a food or food for sale is a reference to the name and *business address in either Australia or New Zealand of a person who is a supplier.

Note The labelling provisions are set out in Standard 1.2.1.

Authorised Version F2024C00726 registered 19/08/2024

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Standard 1.2.2 as in force on **22 July 2024** (up to Amendment No. 229). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **22 July 2024.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 18 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00452 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.2-2(1)	229	F2024L00894 18 July 2024 FSC 169 22 July 2024	22 July 2024	rs	Repeal and insert new standard 2.8.3

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Standard 1.2.3 Information requirements – warning statements, advisory statements and declarations

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.3 – Information requirements – warning statements, advisory statements and declarations.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.3—1A Definitions

Note In this Code (see section 1.1.2—2):

required name, of a particular food, means the name declared by section 1.2.3—5 as the required name for that food for the purposes of Division 3 of Standard 1.2.3.

size of type means the measurement from the base to the top of a letter or numeral**.**

Division 2 Mandatory statements

1.2.3—2 Mandatory advisory statements

(1) For the labelling provisions, if a food is listed in Column 1 of the table in section S9—2, the corresponding advisory statement in Column 2 of that table is required.

(2) For the labelling provisions, an advisory statement to the effect that excess consumption may have a laxative effect is required for a food that contains:

(a) one or more of the following substances, either alone or in combination, at a level of or in excess of 10 g/100 g:

(i) lactitol;

(ii) maltitol;

(iii) maltitol syrup;

(iv) mannitol;

(v) xylitol; or

(b) one or more of the following substances, either alone or in combination, at a level of or in excess of 25 g/100 g:

(i) erythritol;

(ii) isomalt;

(iii) polydextrose;

(iv) sorbitol; or

(c) one or more of the substances listed in paragraph (a), in combination with one or more of the substances listed in paragraph (b), at a level of or in excess of 10 g/100 g; or

(d) added D-allulose as an ingredient and the food is one of the following:

(i) a bakery product;

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(ii) bubble gum;

(iii) chewing gum;

(iv) breakfast cereal;

(v) confectionery (but not chocolate);

(vi) a dessert (with or without gelatine);

(vii) ice cream;

(viii) edible ice;

(ix) a non-alcoholic water based flavoured drink (as defined in the table to section S25—2);

(x) yoghurt.

Note The labelling provisions are set out in Standard 1.2.1.

1.2.3—3 Mandatory warning statement—royal jelly

For the labelling provisions, if a food is or includes as an ingredient royal jelly, the following *warning statement is required: 'This product contains royal jelly which has been reported to cause severe allergic reactions and in rare cases, fatalities, especially in asthma and allergy sufferers'.

Note The labelling provisions are set out in Standard 1.2.1.

Division 3 Mandatory declarations

1.2.3—4 Mandatory declarations of certain foods

(1) For the labelling provisions, if a food to which this section applies is present in a food for sale in a manner listed in subsection (5), a declaration that the food is present is required.

Note The labelling provisions related to this requirement are set out in Standard 1.2.1, subparagraph 1.2.4—5(6)(b)(i), and paragraph 2.9.5—9(1)(d).

(2) A declaration required by subsection (1) must comply with this Division.

(3) This section applies to:

(a) a food that is listed in Column 1 of the table to section S9—3; or

(b) a derivative of such a food.

(4) Despite subsection (3), this section does not apply to:

(a) a food that is listed in Column 2 of the table to section S9—3; or

(b) a derivative of such a food.

(5) For the purposes of subsection (1), the food may be present as any of the following:

(a) an ingredient or as an ingredient of a *compound ingredient; or

(b) a substance *used as a food additive, or an ingredient or component of such a substance; or

(c) a substance *used as a processing aid, or an ingredient or component of such a substance.

1.2.3—5 Food name required for a mandatory declaration

The *required name of a food listed in Column 1 of the table to section S9—3 is:

(a) when listed in a statement of ingredients—the corresponding name or one of the corresponding names in Column 3 of that table;

(b) in all other cases—the corresponding name or names in Column 4 of that table.

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1.2.3—6 What a mandatory declaration must state

(1) A declaration other than a declaration to which subsection (2) or (4) applies must be made by stating the *required name of the food to be declared.

(2) A declaration made for the purposes of paragraph 1.2.1—8(1)(d) or subparagraph 1.2.4—5(6)(b)(i) must be made by:

(a) listing in the statement of ingredients of the food for sale:

(i) the *required name of the food to be declared; and

(ii) if the food to be declared is a substance *used as a processing aid or an ingredient or component of such a substance, the words 'processing aid' in conjunction with that required name; and

Examples: processing aids (**wheat**, **egg**); processing aid containing **wheat**.

(b) including a summary statement on the label of the food for sale.

Note Statement of ingredients provisions are set out in Standard 1.2.4.

(3) Subsection (2) does not apply to a food for sale to which subsection 1.2.4—2(2) or subsection 1.2.4—2(3) applies.

Note Subsections 1.2.4—2(2) and (3) provide that certain foods are not required to have a statement of ingredients on their label.

(4) A declaration made in relation to any of the following foods for sale must be made by stating the name of the food to which subsection 1.2.3—4(1) applies and that is present in the food for sale:

(a) a food for special medical purposes; or

(b) a special medical purpose product for infants.

Note 1 Paragraph 2.9.5—9(1)(d) applies to food for special medical purposes and provides that a label that is required for such food must make (among other things) any mandatory declarations required by section 1.2.3—4.

Note 2 Division 4 of Standard 2.9.1 applies to a special medical purpose product for infants and sets out compositional and labelling requirements for such food**.**

(5) For the purposes of subsection (4), the name to be stated must be:

(a) the name listed for that food in Column 1 of the table to section S9—3; or

(b) any other name by which that food is commonly known.

1.2.3—7 Form of a mandatory declaration

(1) A *required name in a statement of ingredients must be printed:

(a) in a bold font that provides a distinct contrast with any other text in the statement of ingredients which is not a required name; and

(b) in a *size of type that is not less than the size of type of the other text in the statement of ingredients that is not a required name.

(2) A *required name in a statement of ingredients must be listed:

(a) separately for each ingredient that is or contains the relevant food; and

Example kamut (**wheat**), maltodextrin (**wheat**)

(b) as a separate word or as separate words if the required name is contained in the name of the ingredient that is or contains the relevant food; and

Examples **milk** powder, **sesame** seeds, but not butter**milk**

(c) separately from but next to the name of the ingredient that is or contains the relevant food unless the required name:

(i) is identical to the name of the ingredient; or

(ii) is contained in the name of the ingredient.

Examples sodium caseinate (**milk**) or sodium caseinate (from **milk**); pasta (**wheat**, **egg**)

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(3) A summary statement must:

(a) commence with the word ‘Contains’ and then list the *required name of each food to be declared; and

(b) contain no other words.

(4) A summary statement must:

(a) appear on the label of the food for sale:

(i) in the same field of view as the statement of ingredients; and

(ii) directly next to the statement of ingredients; and

(b) be distinctly separated from the statement of ingredients.

(5) A summary statement must be printed:

(a) in the same typeface and *size of type as any *required name in the Statement of ingredients of the food for sale; and

(b) in a bold font that provides a distinct contrast with any other text in the statement of ingredients which is not a required name.

(6) In this section, a **summary statement** means a summary statement required by paragraph 1.2.3—6(2)(b).

1.2.3—8 Compliance with requirement for required name

If a provision of this Division requires a *required name to be declared or stated, that required name may be declared or stated in either the singular or plural form as required.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1026 – Lupin as an Allergen) Variation				
Item [1] of the Schedule	169	F2017L00585 23 May 2017 FSC112 25 May 2017	Subsection 1.2.3—1A(1)	Subsection 1.2.3—1A(1) establishes a transitional arrangement for variations to the Code made by Item [1] of the Schedule. The transition period is the period of time that commences on 25 May 2017 and ends on 26 May 2018. 1.2.3—1A(2) provides that section 1.1.1—9 of the Code does not apply to the above variation. 1.2.3—1A(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the prescribed variation; or (b) the Code as amended by the prescribed variation; but not a combination of both.
Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Item [3] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [3.1], [3.2], [3.3], [3.4] and [3.5] of the Schedule. The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024. **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				

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Items [9] and [10] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [9] and [10] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Standard 1.2.3 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00389 –- 31 March 2015) and has since been amended as follows:

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.3—1A	170	F2017L00585 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Section. *For application, saving and transitional provisions, see above table.*
1.2.3—4(1)	163	F2016L00783 12 May 2016 FSC105 19 May 2016	19 May 2016	am	References to cereals, milk and soybeans.
1.2.3—4(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Insert 'or' after section 1.2.3—4(1)(b)(i)(B)(b).
1.2.3—4(1)	170	F2017L00585 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Paragraph (b) to include reference to lupin. *For application, saving and transitional provisions, see above table.*
1.2.3—4(3)	163	F2016L00783 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Subsection to clarify application of subsection 1.2.3—4(1).
1.2.3	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	ad	Inserting 'Division 1', 'Division 2' and 'Division 3' *For application, saving and transitional provisions, see above table.*
1.2.3—1A	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	ad	Inserting definitions for 'required name' and 'size of type'. *For application, saving and transitional provisions, see above table*
1.2.3—4 – 1.2.3—8	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	ad	Inserting subsections 1.2.3—4 to 1.2.3—8 *For application, saving and transitional provisions, see above table*
1.2.3—6(4)(b)	231	F2024L01151 13 Sep 2024 FSC 171 13 Sep 2024	13 Sep 2024	rs	Repeal 1.2.3—6(4)(b) and substitute.
1.2.3—6(4)	231	F2024L01151 13 Sep 2024 FSC 171 13 Sep 2024	13 Sep 2024	rs	Repeal 1.2.3—6(4) note 2 and substitute.
1.2.3—2(2)(c)	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Repeal and substitute paragraph 1.2.3—2(2)(c).
1.2.3—2(2)(d)	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	ad	Insert subsection 2(2)(d) with text for D-allulose

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Standard 1.2.4 Information requirements – statement of ingredients

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.4 – Information requirements – statement of ingredients.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.4—2 Requirement for statement of ingredients

(1) In this Code, a ***statement of ingredients*** for a food for sale is a statement of ingredients that complies with this Code.

(2) To avoid doubt, if:

(a) the label lists the name of the food in accordance with paragraph 1.2.1—8(1)(a); and

(b) a statement of ingredients that complies with this Standard would list only the name of the food in accordance with paragraph 1.2.1—8(1)(a);

the label is taken to contain a statement of ingredients.

(3) For the labelling provisions, a requirement for a statement of ingredients does not apply to:

(a) water that is packaged and labelled in accordance with Standard 2.6.2; or

(b) a *standardised alcoholic beverage; or

(c) a food for sale that is contained in a *small package.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 Despite subsection (3), the presence of some ingredients must be declared—see Standard 1.2.3.

1.2.4—3 Requirement to list all ingredients

(1) Subject to subsection (2), a statement of ingredients must list each ingredient in the food for sale.

(2) A statement of ingredients need not list:

(a) an ingredient of a *flavouring substance; or

Note Despite paragraph (a), subsection 1.2.4—7(5) and 1.2.4—7(6) require some ingredients of flavouring substances to be specifically declared or listed in the statement of ingredients.

(b) a volatile ingredient which is completely removed during processing; or

(c) added water that:

(i) is added to reconstitute dehydrated or concentrated ingredients; or

(ii) forms part of broth, brine or syrup that is declared in the statement of ingredients or is part of the name of the food; or

(iii) constitutes less than 5% of the food; or

(d) a substance that is *used as a processing aid in accordance with Standard 1.3.3; or

(e) a food that is used as a processing aid.

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1.2.4—4 Ingredients to be listed by common, descriptive or generic name

Subject to Division 3 of Standard 1.2.3, a statement of ingredients must identify each ingredient:

(a) in the case of offal—in accordance with section 2.2.1—6; or

(b) in any other case, using any of:

(i) a name by which the ingredient is commonly known; or

(ii) a name that describes the true nature of the ingredient; or

(iii) a generic name for the ingredient that is specified in Schedule 10, in accordance with any conditions specified in that Schedule.

Note Division 3 of Standard 1.2.3 provides for mandatory declarations of certain foods, including by declarations in a statement of ingredients.

1.2.4—5 Ingredients to be listed in descending order of ingoing weight

(1) A statement of ingredients must list each ingredient in descending order of ingoing weight.

(2) The ingoing weight of an ingredient may be determined in accordance with its weight before dehydration or concentration, if the ingredient:

(a) is a dehydrated or concentrated ingredient; and

(b) is reconstituted during preparation, manufacture or handling of the food.

(3) Despite subsection (1), if a food is represented as one that is to be reconstituted in accordance with directions:

(a) the ingredients may be listed in descending order of their weight in the reconstituted food; and

(b) if the ingredients are listed on this basis, this must be made clear on the label.

(4) For subsection (1), the ingoing weight of water, or of a volatile ingredient, ***IW***, must be calculated in accordance with the following equation:

$$IW = X - Y$$

where:

X is the weight of the water or volatile ingredient that is added to the food.

Y is the sum of:

(a) the weight of any water or volatile ingredient that is removed; and

(b) the weight of any water or volatile ingredient that is used for reconstitution of dehydrated or concentrated ingredients;

during preparation, manufacture or handling of the food.

(5) A *compound ingredient must be listed in a statement of ingredients by listing, in accordance with subsection (1):

(a) the compound ingredient by name as an ingredient of the food for sale, in accordance with subsection (6); or

(b) each ingredient of the compound ingredient individually as an ingredient of the food for sale.

(6) If a *compound ingredient is listed in accordance with paragraph (5)(a), it must be followed by a list, in brackets, of:

(a) if the compound ingredient comprises 5% or more of the food for sale—all ingredients that make up the compound ingredient; or

(b) if the compound ingredient comprises less than 5% of the food for sale—the

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following ingredients:

(i) any ingredient of the compound ingredient that is required to be listed in accordance with section 1.2.3—4 or section 1.5.2—4; and

(ii) any substance *used as a food additive in the compound ingredient which performs a technological purpose in the food for sale.

(7) Paragraph (5)(a) does not apply to food for infants.

Note See Standard 2.9.2.

(8) Despite subsection (6), the ingredients of a *standardised alcoholic beverage do not need to be listed in a statement of ingredients if the alcoholic beverage has been listed as an ingredient of the food for sale.

1.2.4—6 Declaration of alternative ingredients

If the composition of a food for sale is subject to minor variations by the substitution of an ingredient which performs a similar function, the statement of ingredients may list both ingredients in a way which makes it clear that alternative or substitute ingredients are being declared.

1.2.4—7 Declaration of substances used as food additives

(1) A substance (including a vitamin or mineral) *used as a food additive must be listed in a statement of ingredients by specifying:

(a) if the substance can be classified into a class of additives listed in Schedule 7 (whether prescribed or optional)—that class name, followed in brackets by the name or *code number of the substance as indicated in Schedule 8; or

(b) otherwise—the name of the substance as indicated in Schedule 8.

(2) For the purposes of paragraph (1)(a), if the substance can be classified into more than 1 class, the most appropriate class name must be used.

(3) Despite paragraph (1)(a), if the substance is an enzyme:

(a) it may be listed as ‘enzyme’; and

(b) the specific name of the enzyme need not be listed.

(4) If a *flavouring substance is an ingredient, it must be listed in the statement of ingredients by using:

(a) the word ‘flavouring’ or ‘flavour’; or

(b) a more specific name or description of the flavouring substance.

(5) If any of the following substances are added to a food for sale as a *flavouring substance or as an ingredient of a flavouring substance, the name of the substance must be specifically declared in accordance with subsection (1):

(a) L-glutamic acid;

(b) monosodium glutamate;

(c) monopotassium L-glutamate;

(d) calcium di-L-glutamate;

(e) monoammonium L-glutamate;

(f) magnesium di-L-glutamate;

(g) disodium guanylate;

(h) disodium inosinate;

(i) disodium-5′-ribonucleotides.

(6) If caffeine is added to a food for sale (whether as a *flavouring substance or otherwise), it must be listed in the statement of ingredients as caffeine.

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1.2.4—8 Declaration of vitamins and minerals

Where a vitamin or mineral is added to a food, the vitamin or mineral may be declared in accordance with section 1.2.4—7 using the class name ‘vitamin’ or ‘mineral’.

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Instrument items affected	**A’ment No.**	**FRL registration Gazette**	**Instrument’s transitional provision**	**Description of transitional arrangement**
Item [4] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [4.1] and [4.2]. **The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.** **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 1.2.4 as in force on **2 September 2025** (up to Amendment No. 243). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00389 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.4—4	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 February 2021	am	Omitting 'A statement of ingredients' and inserting 'Subject to Division 3 of Standard 1.2.3, a statement of ingredients' *For application, saving and transitional provisions, see above table.*
1.2.4—4	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 February 2021	ad	Inserting '*Note'* to 1.2.4—4 *For application, saving and transitional provisions, see above table.*
1.2.4—5(6)(b)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	ad	Inserting "*or section 1.5.2—4*" into the statement in section 1.2.4—5(6)(b)(ii)

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Standard 1.2.5 Information requirements – date marking of food for sale

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.5 – Information requirements – date marking of food for sale.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.5—2 Definitions

Note In this Code (see section 1.1.2—2):

baked-for date, in relation to bread, means:

(a) if the time at which the bread was baked is before midday—the baked-on date;

(b) if the time at which the bread was baked is after midday—the day after the baked-on date.

Note For example, bread that is baked after midday on one day may have a 'baked-for date' of the following day.

baked-on date, in relation to bread, means the date on which the bread was baked.

best-before date, for a food for sale, means the date up to which the food for sale will remain fully marketable and will retain any specific qualities for which express or implied claims have been made, if the food for sale:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under Standard 1.2.6.

use-by date, for a food for sale, means the date after which it is estimated that the food for sale should not be consumed because of health or safety reasons, if the food for sale:

(a) remains in an intact package during its storage; and

(b) is stored in accordance with any storage conditions applicable under Standard 1.2.6.

1.2.5—3 Food for sale must be date marked on labels

(1) For the labelling provisions, the date marking information is:

(a) if there is a *use-by date for the food—that date; or

(b) otherwise—any of:

(i) the *best-before date of the food; or

(ii) for bread that has a shelf life of less than 7 days:

(A) the best-before date; or

(B) the *baked-for date; or

(C) the *baked-on date.

(2) Unless the food is an infant formula product, the date marking information is not required if:

(a) the *best-before date of the food is 2 years or more after the date it is determined; or

(b) the food is an individual portion of ice cream or ice confection.

(3) Despite subsection (1), if the food is in a '*small package' the only date-marking information required is the *use-by date (if any).

Note The labelling provisions are set out in Standard 1.2.1.

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1.2.5—4 Prohibition on sale of food after its use-by date

A food must not be sold after its *use-by date.

1.2.5—5 Required wording and form for dates for labels

(1) The date marking information may only be expressed in accordance with this section.

(2) A *best-before date, a *use-by date, a *baked-for date and a *baked-on date must:

(a) be expressed using the following wording:

(i) for a best-before date—the words 'Best Before';

(ii) for a use-by date—the words 'Use By';

(iii) for a baked-for date—the words 'Baked For' or 'Bkd For';

(iv) for a baked-on date—the words 'Baked On' or 'Bkd On'; and

(b) be accompanied by:

(i) the relevant date; or

(ii) a reference to where the date is located on the label.

(3) In a *best-before date or a *use-by date:

(a) the day must be expressed in numerical form; and

(b) the month may be expressed in:

(i) numerical form; or

(ii) upper or lower case letters; and

(c) the year must be expressed in numerical form and may be expressed using the full year or only the last 2 digits of the year.

(4) A *best-before date and a *use-by date must at least consist of:

(a) if the best-before date or use-by date is not more than 3 months from the date it is applied:

(i) the day and month, in that order; or

(ii) if the month is expressed in letters—the day and the month, in any order; or

(b) if the best-before date or a use-by date is more than 3 months from the date it is applied—the month and the year, in that order.

Example For subparagraph (a)(i)—'23 Dec' or '23 12' or '23 12 2015' or '23 Dec 2015'.
For subparagraph (a)(ii)—'23 Dec' or 'Dec 23' or '23 Dec 2015' or 'Dec 23 2015'.
For paragraph (b)—'Dec 2015' or '12 2015' or '23 12 2015' or '23 Dec 2015'.

(5) The day, month and year must be expressed so that it is apparent which number is the day, the month or the year.

1.2.5—6 Packed-on dates and manufacturer's or packer's codes

To avoid doubt, section 1.2.5—5 does not prevent the addition of a packed-on date or a manufacturer's or a packer's code on the label on a package of food.

Authorised Version F2021C00660 registered 14/07/2021

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 1.2.5 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.5 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00401 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.5—3(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical errors.
1.2.5—3(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subsection to correct typographical errors.
1.2.5—3(3)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Omit 'small package', substitute '*small package'.

Authorised Version F2021C00660 registered 14/07/2021

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.2.6 Information requirements – directions for use and storage

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.6 – Information requirements – directions for use and storage.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.6—2 Directions for use, and statement of storage conditions

For the labelling provisions, storage conditions and directions for use of a food are:

(a) if specific storage conditions are required to ensure that the food will keep until the *use-by date or the *best-before date—a statement of those conditions; and

(b) if the food must be used or stored in accordance with certain directions for health or safety reasons—those directions; and

(c) if the food is or contains:

(i) raw bamboo shoots—a statement indicating that bamboo shoots should be fully cooked before being consumed; or

(ii) raw sweet cassava—a statement indicating that sweet cassava should be peeled and fully cooked before being consumed.

Note The labelling provisions are set out in Standard 1.2.1.

Federal Register of Legislative Instruments F2015L00393

Standard 1.2.7 Nutrition, health and related claims

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.7 – Nutrition, health and related claims.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.7—2 Definitions

In Standard 1.2.7 and Standard 1.2.8:

fruit means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole fruit (with or without the peel or water); and does not include nuts, spices, herbs, fungi, legumes and seeds.

vegetable means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole vegetable (with or without the peel or water) and does not include nuts, spices, herbs, fungi, dried legumes (including dried legumes that have been cooked or rehydrated) and seeds.

Note 1 In this Code (see section 1.1.2—2):

biomarker means a measurable biological parameter that is predictive of the risk of a serious disease when present at an abnormal level in the human body.

carbohydrate, other than in the definition of ***beer*** (section 1.1.2—3), means available carbohydrate or available carbohydrate by difference.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

endorsement means a nutrition content claim or a health claim that is made with the permission of an endorsing body.

endorsing body means a not-for-profit entity that:

(a) has a nutrition- or health-related purpose or function; and

(b) permits a supplier to make an endorsement.

fat, in Standards 1.2.7 and 1.2.8 and Schedules 4 and 11, means total fat.

food group means any of the following groups:

(a) bread (both leavened and unleavened), grains, rice, pasta and noodles;

(b) fruit, vegetables, herbs, spices and fungi;

(c) milk, skim milk, cream, fermented milk, yoghurt, cheese, processed cheese, butter, ice cream, condensed milk, dried milk, evaporated milk, and dairy analogues derived from legumes, cereals, nuts, seeds, or a combination of these ingredients listed in section S17—4;

(d) meat, fish, eggs, nuts, seeds and dried legumes;

(e) fats including butter, edible oils and edible oil spreads.

general level health claim means a health claim that is not a high level health claim.

general level health claims table means the table to section S4—5.

health claim means a claim which states, suggests or implies that a food or a property of food has, or may have, a health effect.

Note See also subsection 2.10.2—8(3).

health effect means an effect on the human body, including an effect on one or more of the following:

(a) a biochemical process or outcome;

(b) a physiological process or outcome;

(c) a functional process or outcome;

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(d) growth and development;

(e) physical performance;

(f) mental performance;

(g) a disease, disorder or condition.

high level health claim means a health claim that refers to a serious disease or a biomarker of a serious disease.

high level health claims table means the table to section S4—4.

meet the NPSC means that the nutrient profiling score of a food described in Column 1 of the table to section S4—6 is less than the number specified for that food in Column 2 of that table.

NPSC means the nutrient profiling scoring criterion (see section S4—6).

property of food means a component, ingredient, constituent or other feature of food.

nutrient profiling score means the final score calculated pursuant to the method referred to in section 1.2.7—25.

reference food, in relation to a claim, means a food that is:

(a) of the same type as the food for which the claim is made and that has not been further processed, formulated, reformulated or modified to increase or decrease the energy value or the amount of the nutrient for which the claim is made; or

(b) a dietary substitute for the food in the same food group as the food for which the claim is made.

serious disease means a disease, disorder or condition which is generally diagnosed, treated or managed in consultation with or with supervision by a health care professional.

sugars, in Standard 1.2.7, Standard 1.2.8 and Schedule 4—means monosaccharides (other than D-allulose) and disaccharides. (Elsewhere in the Code it has a different definition).

Note 2 Section 1.1.2—9 (Definition of ***nutrition content claim***) provides as follows:

(1) In this Code:

nutrition content claim means a claim that:

(a) is about:

(i) the presence or absence of any of the following:

(A) a biologically active substance;

(B) dietary fibre;

(C) energy;

(D) minerals;

(E) potassium;

(F) protein;

(G) carbohydrate;

(H) fat;

(I) the components of any one of protein, carbohydrate or fat;

(J) salt;

(K) sodium;

(L) vitamins; or

(ii) glycaemic index or glycaemic load; and

(b) does not refer to the presence or absence of alcohol; and

(c) is not a health claim.

Note See also subsections 2.6.2—5(4) and 2.10.2—8(3).

Inclusion of mandatory information in nutrition information panel does not constitute a nutrition content claim

(2) To avoid doubt, if this Code requires particular information to be included in a nutrition information panel, the inclusion of that information does not constitute a ***nutrition content claim***.

Inclusion of voluntary information in nutrition information panel might constitute a nutrition content claim

(3) If this Code permits, but does not require, particular information to be included in a nutrition information panel, the inclusion of that information constitutes a ***nutrition content claim*** unless:

(a) this Code provides otherwise; or

(b) the information is a declaration of:

(i) if the food contains less than 2 g of dietary fibre per serving—dietary fibre; or

(ii) trans fatty acid content; or

(iii) lactose content.

(4) For a food that contains more than 1.15% alcohol by volume, the inclusion in a nutrition information panel of the information referred to in paragraphs 1.2.8—6(1)(a), (b) and (c), and

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subparagraphs 1.2.8—6(1)(d)(i), (ii) and (iii) does not constitute a ***nutrition content claim***.

Note 3 In this Standard, the following terms are also defined: fvnl, information period, nutrition content claim table and required records.

Division 2 Outline of Standard

1.2.7—3 Outline

This Standard:

(a) sets out:

(i) the claims that may be made on labels or in advertisements about the nutritional content of food (described as 'nutrition content claims'); and

(ii) the claims that may be made on labels or in advertisements about the relationship between a food or a property of a food, and a *health effect (described as 'health claims'); and

(b) describes the conditions under which such claims may be made; and

(c) describes the circumstances in which endorsements may be provided on labels or in advertisements.

Note Standard 1.2.8 may prescribe additional labelling requirements for claims regulated by this Standard.

Division 3 Claims framework and general principles

1.2.7—4 Restrictions on nutrition content claims and health claims about certain foods

(1) A nutrition content claim or *health claim must not be made about:

(a) kava; or

(b) an infant formula product; or

(c) a food that contains more than 1.15% alcohol by volume, other than a nutrition content claim about any of the following:

(i) salt or sodium content of a food that is not a beverage;

(ii) carbohydrate content;

(iii) energy content;

(iv) gluten content;

(v) sugar or sugars content.

Note Section 1.4.4—7 proscribes health claims and nutrition content claims in relation to cannabidiol in hemp food products.

(2) A nutrition content claim about a food that contains more than 1.15% alcohol by volume must not name or refer to:

(a) a component of carbohydrate other than sugar or sugars; or

(b) individually named sugars.

Example A nutrition content claim that refers to fructose is not permitted.

1.2.7—5 Standard does not apply to certain foods

This Standard does not apply to:

(a) food that is intended for further processing, packaging or labelling prior to retail sale; or

(b) food that is delivered to a vulnerable person by a delivered meal organisation; or

(c) food, other than food in a package, that is provided to a patient in a hospital or a *medical institution.

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1.2.7—6 Standard does not apply to certain claims or declarations

This Standard does not apply to:

(a) a claim that is expressly permitted by this Code; or

(b) a claim about the risks or dangers of alcohol consumption or about moderating alcohol intake; or

(c) a declaration that is required by an application Act; or

(d) a permitted Health Star Rating symbol.

1.2.7—7 Form of food to which provisions of this Standard apply

If this Standard imposes a prerequisite, condition, qualification or any other requirement on the making of a claim, that prerequisite, condition, qualification or requirement applies to whichever of the following forms of the food is applicable:

(a) if the food can be either prepared with other food or consumed as sold—the food as sold;

(b) if the food is required to be prepared and consumed according to directions—the food as prepared;

(c) if the food requires reconstituting with water—the food after it is reconstituted with water and ready for consumption;

(d) if the food requires draining before consuming—the food after it is drained and ready for consumption.

1.2.7—8 Claims not to be therapeutic in nature

A claim must not:

(a) refer to the prevention, diagnosis, cure or alleviation of a disease, disorder or condition; or

(b) compare a food with a good that is:

(i) represented in any way to be for therapeutic use; or

(ii) likely to be taken to be for therapeutic use, whether because of the way in which the good is presented or for any other reason.

1.2.7—9 Claims not to compare vitamin or mineral content

A claim that directly or indirectly compares the vitamin or mineral content of a food with that of another food must not be made unless the claim is permitted by this Code.

1.2.7—10 Standard does not prescribe words

Nothing in this Standard is to be taken to prescribe the words that must be used when making a claim.

Note See also section 1.1.1—8.

Division 4 Requirements for nutrition content claims

1.2.7—11 Presentation of nutrition content claims

A nutrition content claim must be stated together with a statement about the form of the food to which the claim relates, unless the form of the food to which the claim relates is the food as sold.

1.2.7—12 Nutrition content claims about properties of food in section S4—3

(1) If a *property of food is mentioned in Column 1 of the nutrition content claims table (section S4—3), a nutrition content claim may only be made about that property of food in accordance with this section.

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(2) If a claim is made in relation to a food about a *property of food mentioned in Column 1 of the nutrition content claims table, the food must meet the corresponding general claim conditions, if any, in Column 2 of the table.

(3) If a claim made in relation to a food about a *property of food mentioned in Column 1 of the nutrition content claims table uses a descriptor mentioned in Column 3 of the table, or a synonym of that descriptor, the food must meet:

(a) the general claim conditions for the relevant property of food in Column 2 of the table; and

(b) the specific claim conditions in Column 4 of the table for the relevant descriptor.

(4) If, in relation to a claim mentioned in subsection (3), there is an inconsistency between a general claim condition in Column 2 of the table and a specific claim condition in Column 4 of the table, the specific claim condition prevails.

(5) A descriptor must not be used in a nutrition content claim about lactose or *trans fatty acids unless the descriptor:

(a) is mentioned in Column 3 of the nutrition content claims table and corresponds with that property of food; or

(b) is a synonym of the descriptor referred to in paragraph (a).

(6) A descriptor must not be used in a nutrition content claim about glycaemic load unless that descriptor is expressed as a number or in numeric form.

(7) A nutrition content claim in relation to *gluten may only:

(a) use a descriptor that is mentioned in Column 3 of the nutrition content claims table in conjunction with gluten, or a synonym of such a descriptor; or

(b) state that a food contains gluten or is high in gluten.

(8) Subject to this section and section 1.2.7—15 (Nutrition content claims must not imply slimming effects), any descriptor that is not mentioned in Column 3 of the nutrition content claims table, including a descriptor expressed as a number or in numeric form, may be used in conjunction with a *property of food that is mentioned in Column 1 of the table.

(9) In this Division:

nutrition content claims table means the table to section S4—3.

1.2.7—13 Nutrition content claims about properties of food not in section S4—3

(1) A nutrition content claim about a *property of food that is not mentioned in the table to section S4—3 may state only:

(a) that the food contains or does not contain the property of food; or

(b) that the food contains a specified amount of the property of food in a specified amount of that food; or

(c) a combination of paragraph (a) and (b).

(2) A statement made for the purposes of paragraph (1)(a) must not use a descriptor listed in Column 3 of the nutrition content claims table, or any other descriptor, except a descriptor that indicates that the food does not contain the property of food.

1.2.7—14 Nutrition content claims about choline, fluoride or folic acid

(1) A nutrition content claim about choline, fluoride or folic acid may state only:

(a) that the food contains choline, fluoride or folic acid; or

(b) that the food contains a specified amount of choline, fluoride or folic acid in a specified amount of that food; or

(c) a combination of paragraph (a) and (b).

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(2) A statement made for the purposes of paragraph (1)(a) must not use a descriptor listed in Column 3 of the nutrition content claims table, or any other descriptor.

(3) A nutrition content claim about choline, fluoride or folic acid may be made only if a *health claim about that substance is made in relation to the same food.

1.2.7—15 Nutrition content claims must not imply slimming effects

A nutrition content claim that meets the conditions to use the descriptor diet must not use another descriptor that directly or indirectly refers to slimming or a synonym for slimming.

1.2.7—16 Comparative claims

(1) A comparative claim about a food (***claimed food***) must include together with the claim:

(a) the identity of the *reference food; and

(b) the difference between the amount of the *property of food in the claimed food and the reference food.

(2) In this section, a nutrition content claim is a ***comparative claim*** if:

(a) it:

(i) directly or indirectly compares the nutrition content of one food or brand of food with another; and

(ii) includes claims using any of the following descriptors:

(A) light or lite;

(B) increased;

(C) reduced;

(D) words of similar import; or

(b) it:

(i) uses the descriptor diet; and

(ii) meets the conditions for making that claim by having at least 40% less energy than the same amount of *reference food.

Division 5 Requirements for health claims

1.2.7—17 Application or proposal to vary S4—5 taken to be a high level health claims variation

An application or a proposal to add a *general level health claim to the table to section S4—5 is taken to be an application or proposal for a ***high level health claims variation***.

Note The term ***high level health claims variation*** is defined in section 4 of the FSANZ Act. The effect of this provision is that an application or a proposal to add a general level health claim to the table to S4—5 will be assessed under the provisions in Subdivision G of each of Divisions 1 and 2 of Part 3 of the FSANZ Act, as appropriate.

1.2.7—18 Conditions for making health claims

(1) A *health claim must not be made unless:

(a) the food to which the health claim relates *meets the NPSC; and

(b) the health claim complies with the requirements in:

(i) if the health claim is a high level health claim—subsection (2); or

(ii) if the health claim is a general level health claim—subsection (3).

(2) For subparagraph (1)(b)(i), the requirements are:

(a) the food or the *property of food is mentioned in Column 1 of the high level

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health claims table; and

(b) the *health effect claimed for that food or property of food is mentioned in the corresponding row in Column 2 of the table; and

(c) the food complies with the relevant conditions in Column 5 of the table.

(3) For subparagraph (1)(b)(ii), the requirements are:

(a) each of the following:

(i) the food or the *property of food is mentioned in Column 1 of the general level health claims table;

(ii) the *health effect claimed for that food or property of food is mentioned in the corresponding row in Column 2 of the table; and

(iii) the food complies with the relevant conditions in Column 5 of the table; or

(b) the person who is responsible for making the *health claim has notified the Chief Executive Officer of the Authority (FSANZ) of the details of a relationship between a food or *property of food and a *health effect that has been established by a process of systematic review that is described in Schedule 6.

(4) Despite paragraph (1)(a), a special purpose food does not need to meet the NPSC.

Note See Part 2.9.

1.2.7—19 Requirement when making a general level health claim under paragraph 1.2.7—18(3)(b)

(1) A person who gives the notice mentioned in paragraph 1.2.7—18(3)(b) is required to:

(a) provide the name of the person that is giving the notice and the address in Australia or New Zealand of that person; and

(b) consent to the publication by the Authority of the information given for the purposes of paragraph 1.2.7—18(3)(b) and paragraph (1)(a); and

(c) certify that the notified relationship between a food or *property of food and a *health effect has been established by a process of systematic review that is described in Schedule 6; and

(d) if requested by a relevant authority, provide records to the *relevant authority that demonstrate that:

(i) the systematic review was conducted in accordance with the process of systematic review described in Schedule 6; and

(ii) the notified relationship is a reasonable conclusion of the systematic review.

(2) A certificate provided for a body corporate must be signed by a senior officer of the body corporate.

1.2.7—20 How health claims are to be made

(1) If a *health claim is a *high level health claim based on a relationship described in the *high level health claims table or a *general level health claim based on a relationship described in the *general level health claims table, the health claim must:

(a) state:

(i) the food or the *property of food mentioned in Column 1 of the relevant table; and

(ii) the specific *health effect mentioned in Column 2 of the relevant table that is claimed for the food or the property of food; and

(b) if column 3 of the relevant table refers to a relevant population group to which the specific health effect relates—include a statement of that population group in conjunction with the health claim; and

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(c) include, together with the health claim, the information referred to in subsection (3).

(2) If a *health claim is a *general level health claim based on a relationship that has been notified under paragraph 1.2.7—18(3)(b), the health claim must:

(a) state the food or the *property of food and the specific health effect; and

(b) include together with the health claim a statement about the relevant population group, if any, that is a reasonable conclusion of the systematic review mentioned in paragraph 1.2.7—18(3)(b); and

(c) include, together with the health claim, the information referred to in subsection (3).

(3) For paragraphs (1)(c) and (2)(c), the information is:

(a) a dietary context statement that complies with subsection (6); and

(b) a statement of the form of the food to which the *health claim relates.

(4) Despite paragraph (3)(a), a dietary context statement need not be included on a label on a food for sale that is contained in a small package.

(5) Despite paragraph (3)(b), if the form of the food to which the claim relates is the food as sold, the form of the food to which the claim relates need not be stated.

(6) A dietary context statement must:

(a) state that the *health effect must be considered in the context of a healthy diet involving the consumption of a variety of foods; and

(b) be appropriate to the type of food or the *property of food that is the subject of the claim and the health effect claimed; and

(c) either:

(i) if the *health claim is a *high level health claim based on a relationship described in the *high level health claims table or a *general level health claim based on a relationship described in the general level health claims table—include words to the effect of the relevant dietary context statement in the corresponding row of column 4 of the relevant table, if any; or

(ii) if the health claim is a general level health claim based on a relationship that has been notified under paragraph 1.2.7—18(3)(b)—include words to the effect of a relevant dietary context statement that is a reasonable conclusion of the systematic review.

1.2.7—21 Split health claims

The matters referred to in paragraph 1.2.7—20(1)(a) or paragraph 1.2.7—20(2)(a) may also appear in another statement on the label or in an advertisement if:

(a) the information required by subsection 1.2.7—20(1) or subsection 1.2.7—20(2) appears on a label or in an advertisement; and

(b) the other statement indicates where on the label or advertisement the information required by subsection 1.2.7—20(1) or subsection 1.2.7—20(2) is located.

1.2.7—22 Statements for claims about phytosterols, phytostanols and their esters

A dietary context statement for a claim about *phytosterols, phytostanols and their esters need not include a statement required by paragraph 1.2.7—20(6)(a) if the claim appears together with the mandatory advisory statement required by subsection 1.2.3—2(1).

Division 6 Endorsements

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1.2.7—23 Endorsing bodies

(1) An *endorsing body must:

(a) not be related to; and

(b) be independent of; and

(c) be free from influence by;

the *supplier of food in relation to which an *endorsement is made.

(2) In this section, an *endorsing body is ***related to*** a *supplier if the supplier:

(a) has a financial interest in the endorsing body; or

(b) established, either by itself or with others, the endorsing body; or

(c) exercises direct or indirect control over the endorsing body.

1.2.7—24 Criteria for endorsements

(1) A *supplier of food may make or include an *endorsement on a label or in an advertisement for the food, or otherwise use the endorsement, if:

(a) the supplier keeps the required records for the information period; and

(b) the supplier upon request by the relevant authority, makes the required records available for inspection within the time specified by the relevant authority; and

(c) the endorsement complies with section 1.2.7—8; and

(d) the *endorsing body complies with section 1.2.7—23.

(2) If a label on, or an advertisement for, imported food makes or includes an endorsement, the importer of the food must:

(a) keep the required records for the information period as if the importer of the food were the *supplier of the food; and

(b) upon request by the relevant authority, make the required records available for inspection within the time specified by the relevant authority.

(3) An *endorsement must not refer to a *serious disease except in a reference to the *endorsing body if the serious disease is part of the name of the endorsing body.

(4) This Standard, other than section 1.2.7—8, does not apply in relation to a claim in an endorsement.

(5) In this section:

information period, in relation to food, means the period:

(a) during which the food is available for sale or advertised for sale; and

(b) the period of 2 years after the food was last sold, or advertised or available for sale, whichever is the latest.

required records means a document or documents that demonstrate that:

(a) a *supplier using an *endorsement has obtained the permission of the *endorsing body to use the endorsement; and

(b) the endorsing body has a nutrition- or health-related function or purpose; and

(c) the endorsing body is a not-for-profit entity; and

(d) the endorsing body is not related to the supplier using the endorsement.

Division 7 Additional labelling of food required to meet the NPSC

1.2.7—25 Method for calculating a nutrient profiling score

The method for calculating a *nutrient profiling score is described in Schedule 5.

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1.2.7—26 Labelling of food required to meet the NPSC

(1) This section applies if a food must *meet the NPSC in order to make a claim.

Note See paragraph 1.2.7—18(1)(a) and subsection 1.2.7—18(4) for when a food must meet the NPSC in order to make a claim.

(2) The particulars of a *property of food must be declared in the nutrition information panel if:

(a) the property of food, other than fvnl, is relied on to meet the NPSC; and

(b) those particulars are not otherwise required to be included in the nutrition information panel.

(3) The calcium content of a food must be declared in the nutrition information panel if the food:

(a) is classified in Category 3 of section S4—6 for the purposes of determining the food's nutrient profiling score; and

(b) is a cheese or processed cheese.

(4) For the labelling provisions, if:

(a) a food scores V points under section S5—4; and

(b) the claim is not a *health claim about fruits and vegetables;

the information relating to nutrition, health and related claims is the percentage of each element of fvnl that is relied on to meet the NPSC.

Note The labelling provisions are set out in Standard 1.2.1.

(5) In this section:

fvnl is as defined in section S5—4 for the purpose of calculating V points.

1.2.7—27 Labelling exemptions for certain foods

Subsections 1.2.7—26(2), (3) and (4) do not apply to food in a small package.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation				
Item [2] of the Schedule	233	F2024L01376 28 October 2024 FSC173 29 October 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [2] of the *Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation.* **The transition period is the period of time that commences on 29 October 2024 and ends on 29 October 2028.** **The post-transition period is the period of time that commences 30 October 2028 and ends on 30 October 2030.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 8 of Standard 1.2.7 as in force on **13 August 2025** (up to Amendment No. 241). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 August 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal

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Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.7 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00394 – 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to 1.2.7—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in cross-reference.
Note 1 to 1.2.7—2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of references to legumes and cereals.
1.2.7—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Note following section.
1.2.7—4	159	F2015L01929 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	rs	Subsections replaced with new section.
Note to 1.2.7—4	169	F2017L0499 4 May 2017 FSC111 11 May 2017	12 Nov 2017	ad	Note as a consequential amendment arising from insertion of new section 1.4.4—7.
1.2.7—4(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.7—4(2)	157	F2015L01366 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Inclusion of reference to gluten content.
1.2.7—4(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.7—6	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	New paragraph (d) relating to a permitted Health Star Rating symbol.
1.2.7—12	157	F2015L01391 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Insertion of note to reference new Standard 1.2.12.
1.2.7—12	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	(19 Jan 2017)	rep	Note to section.
1.2.7—12(2), (3), (5), (6), (7)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical errors.
1.2.7—13(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.7—14(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.7—15	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.7—16(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Correction to numbering of subclause.
1.2.7—18(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
Note to 1.2.7—18(4)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
1.2.7—20(3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
1.2.7—4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical error
1.2.7—2	233	F2024L01376 28 Oct 2024 FSC173 29 Oct 2024	29 October 2024	rs	Repeal and substitute 1.2.7—2 note 1, the definition of sugars.
1.2.7—2	233	F2024L01377 28 Oct 2024 FSC173 29 Oct 2024	29 October 2024	am	Amend 1.2.7—2 note 1, the definition of sugars to include (other than D-allulose-).
1.2.7-4	241	F2025L00922 12 August 2025 FSC180 13 August 2025	13 August 2025	rs	Replace text for whole section

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Standard 1.2.8 Nutrition information requirements

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.2.8—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.8 – Nutrition information requirements.

Note: Commencement
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.8—2 Purpose

This Standard sets out nutrition information requirements in relation to foods for sale that are required to be labelled under this Code, and for foods for sale that are exempt from these labelling requirements. This Standard sets out when nutrition information must be provided, and the manner in which such information must be provided.

Note 1 Standard 1.2.7 also sets out additional nutrition information requirements in relation to nutrition content claims and health claims. Information provided voluntarily in a nutrition information panel is a nutrition content claim.

Note 2 This Standard does not apply to infant formula products. Standard 2.9.1 sets out specific nutrition labelling requirements for infant formula products.

1.2.8—3 Application of Standard

This Standard does not apply to infant formula products or a Permitted Health Star Rating symbol.

Note See Standard 2.9.1.

1.2.8—4 Definitions

Note 1 In this Code (see section 1.1.2—2):

average energy content means the average energy content calculated in accordance with section S11—2.

available carbohydrate means available carbohydrate calculated in accordance with section S11—3.

available carbohydrate by difference means available carbohydrate by difference calculated in accordance with section S11—3.

average quantity, of a substance in a food, means the average, for such foods from that producer or manufacturer, of:

(a) where a serving or reference amount is specified—the amount of the substance that such a serving or reference amount contains; or

(b) otherwise—the proportion of that substance in the food, expressed as a percentage.

Note See also section 1.1.1—6.

biologically active substance means a substance, other than a nutrient, with which health effects are associated.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

claim requiring nutrition information:

(a) means:

(i) a nutrition content claim; or

(ii) a health claim; and

(b) does not include:

(i) a declaration that is required by an application Act; or

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(ii) an endorsement; or

(iii) a *prescribed beverage gluten free claim.

dietary fibre means that fraction of the edible part of plants or their extracts, or synthetic analogues that:

(a) are resistant to digestion and absorption in the small intestine, usually with complete or partial fermentation in the large intestine; and

(b) promote one or more of the following beneficial physiological effects:

(i) laxation;

(ii) reduction in blood cholesterol;

(iii) modulation of blood glucose;

and includes:

(c) polysaccharides or oligosaccharides that have a degree of polymerisation greater than 2; and

(d) lignins.

fat, in Standards 1.2.7 and 1.2.8 and Schedules 4 and 11, means total fat.

monounsaturated fatty acids means the total of cis-monounsaturated fatty acids.

polyunsaturated fatty acids means the total of polyunsaturated fatty acids with cis-cis-methylene interrupted double bonds.

saturated fatty acids means the total of fatty acids containing no double bonds.

sugars, in Standard 1.2.7, Standard 1.2.8 and Schedule 4—means monosaccharides (other than D-allulose) and disaccharides. (Elsewhere in the Code it has a different definition).

trans fatty acids means the total of unsaturated fatty acids where one or more of the double bonds are in the trans configuration.

unit quantity means:

(a) for a food consisting of a solid or semi-solid food—100 grams; or

(b) for a food consisting of a beverage or other liquid food—100 millilitres.

Note 2 In Standard 1.2.7 and Standard 1.2.8:

fruit means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole fruit (with or without the peel or water); and does not include nuts, spices, herbs, fungi, legumes and seeds.

vegetable means the edible portion of a plant or constituents of the edible portion that are present in the typical proportion of the whole vegetable (with or without the peel or water) and does not include nuts, spices, herbs, fungi, dried legumes (including dried legumes that have been cooked or rehydrated) and seeds.

Division 2 Nutrition information panels

1.2.8—5 When nutrition information panel is required

(1) For the labelling provisions, the required information on packaged food is a nutrition information panel.

(2) A nutrition information panel is not required for:

(a) the following foods, unless a *claim requiring nutrition information is made in relation to the food:

(i) a *standardised alcoholic beverage;

(ii) a herb, a spice or a herbal infusion;

(iii) vinegar or imitation vinegar;

(iv) iodised salt, reduced sodium salt mixture, salt or salt substitute;

(v) tea or coffee, or instant tea or instant coffee;

(vi) a substance that is approved for use as a food additive;

(vii) a substance that is approved for use as a processing aid;

(viii) a food that is sold to be *used as a processing aid;

(ix) fruit, vegetables, meat, poultry, and fish that comprise a single ingredient or category of ingredients;

(x) gelatine;

(xi) water (including mineral water or spring water) or ice;

(xii) prepared filled rolls, sandwiches, bagels and similar products;

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(xiii) jam setting compound;

(xiv) a kit which is intended to be used to produce a standardised alcoholic beverage;

(xv) a beverage containing no less than 0.5% alcohol by volume that is not a standardised alcoholic beverage;

(xvi) kava; or

(b) a food in a *small package, other than food for infants.

Note 1 See section 1.2.8—14 for the requirement for a food in a small package.

Note 2 The labelling provisions are set out in Standard 1.2.1.

1.2.8—6 What must be on nutrition information panel

(1) A nutrition information panel must contain the following information:

(a) the number of servings in the package, expressed as either:

(i) the number of servings of the food; or

(ii) if the weight or the volume of the food as packaged is variable—the number of servings of the food per kilogram, or other unit as appropriate;

(b) the average quantity of the food in a serving expressed in:

(i) for a solid or semi-solid food—grams; or

(ii) for a beverage or other liquid food—millilitres;

(c) the *unit quantity of the food;

(d) for a serving of the food and a unit quantity of the food:

(i) the *average energy content expressed in kilojoules or both in kilojoules and in kilocalories; and

(ii) the *average quantity of

(A) protein, carbohydrate, sugars, fat and,

(B) subject to subsection (4), saturated fatty acids, expressed in grams; and

(iii) the average quantity of sodium, expressed in milligrams or both milligrams and millimoles; and

(iv) the name and the average quantity of any other nutrient or *biologically active substance in respect of which a *claim requiring nutrition information is made, expressed in grams, milligrams, micrograms or other units as appropriate;

(e) any other matter this Code requires to be included.

(2) A nutrition information panel must be set out in the format in section S12—2, unless this Code provides otherwise.

Declaration of fatty acids required for certain claims

(3) If a *claim requiring nutrition information is made in respect of:

(a) cholesterol; or

(b) *saturated,* trans, *polyunsaturated or *monounsaturated fatty acids; or

(c) omega-3, omega-6 or omega-9 fatty acids;

a nutrition information panel must include declarations of the trans, polyunsaturated and monounsaturated fatty acids in accordance with section S12—3.

Voluntary declaration of fatty acids in edible oils and edible oil spreads

(4) If a *claim requiring nutrition information is made in relation to the *polyunsaturated fatty acid content or *monounsaturated fatty acid content of an edible oil or an edible oil spread, the nutrition information panel may list the minimum or maximum amount of the following in a serving and a *unit quantity of the food:

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(a) *saturated fatty acids;

(b) polyunsaturated fatty acids;

(c) monounsaturated fatty acids;

(d) *trans fatty acids.

Note See section 1.2.7—12 for when claims may be made in relation to the polyunsaturated or monounsaturated fatty acid content of foods.

Claims in respect of dietary fibre, sugars or carbohydrate

(5) If a *claim requiring nutrition information is made in respect of:

(a) fibre or any specifically named fibre; or

(b) sugars or any other type of *carbohydrate;

a nutrition information panel must include a declaration of the presence or absence of *dietary fibre in accordance with section S12—3.

(6) The absence of *dietary fibre under subsection (5) must be indicated by using the symbol ‘0’.

Declarations about carbohydrates

(7) If unavailable carbohydrate has been subtracted in the calculation of *available carbohydrate by difference, a *nutrition information panel must include a declaration of unavailable carbohydrate.

(8) The reference to ‘unavailable carbohydrate’ in subsection (7) does not include dietary fibre.

Declarations about certain substances

(9) If:

(a) one or more *components (other than organic acids) listed in subsection S11—2(3) is present in the food, singly or in combination, in an amount of no less than 5 g/100 g; and

(b) either of the following is satisfied:

(i) if *available carbohydrate by difference is used—any of those substances have been subtracted in the calculation;

(ii) if *available carbohydrate is used—any of those substances have been quantified or added to the food;

the *nutrition information panel must include individual declarations of those substances.

Claims about phytosterols, phytostanols or their esters

(10) If a *claim requiring nutrition information is made in relation to phytosterols, phytostanols or their esters, the nutrition information panel must include declarations of:

(a) the substances, using the same name for the substance as used in the advisory statement required by subsection 1.2.3—2(1); and

(b) the amount of the substances, calculated as *total plant sterol equivalents content.

Claims about lactose

(11) If a *claim requiring nutrition information is made in relation to lactose, a nutrition information panel must include a declaration of the average quantity of galactose in accordance with section S12—3.

Claims about salt or sodium

(12) If a *claim requiring nutrition information is made in relation to salt or sodium, the nutrition information panel must include a declaration of the average quantity of potassium in accordance with section S12—3.

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Claims about omega-3 fatty acids

(13) If a *claim requiring nutrition information is made in relation to omega-3 fatty acids, the nutrition information panel must include declarations of each of the following in accordance with section S12—3:

(a) the average quantity of each type of omega-3 fatty acids (that is, alpha-linolenic acid, docosahexaenoic acid, eicosapentaenoic acid or a combination of these); and

(b) the average quantity of the total of omega-3 fatty acids.

1.2.8—7 How to express particular matters in nutrition information panel

(1) The nutrition information panel must clearly indicate that:

(a) any average quantities set out in the panel are average quantities; and

(b) any minimum or maximum quantities set out in the panel are minimum or maximum quantities.

(2) On a nutrition information panel:

(a) ‘serving’ may be replaced by:

(i) ‘slice’, ‘pack’ or ‘package’; or

(ii) ‘metric cup’ or ‘metric tablespoon’ or other appropriate word or words expressing a unit or common measure; and

(b) ‘Carbohydrate’ may be replaced by ‘Carbohydrate, total’.

(3) The following must be expressed in a nutrition information panel to not more than 3 significant figures:

(a) the average energy content;

(b) the average, minimum or maximum quantities of nutrients and biologically active substances.

(4) If the *average energy content of a serving or a *unit quantity of the food is less than 40 kJ, that average energy content may be expressed in the panel as ‘LESS THAN 40 kJ’.

(5) If the *average quantity of any of the following in a serving or a *unit quantity of the food is less than 1 gram, that average quantity may be expressed in the nutrition information panel as ‘LESS THAN 1 g’:

(a) protein;

(b) fat;

(c) classes of fatty acids;

(d) carbohydrate;

(e) sugars;

(f) dietary fibre.

(6) If the *average quantity of sodium or potassium in a serving or a *unit quantity of the food is less than 5 milligrams, that average quantity may be expressed in the nutrition information panel as ‘LESS THAN 5 mg’.

(7) The declaration of *dietary fibre in a nutrition information panel must be a declaration of dietary fibre determined in accordance with section S11—4.

(8) In a nutrition information panel:

(a) *monounsaturated fatty acids must be declared as monounsaturated fat; and

(b) *polyunsaturated fatty acids must be declared as polyunsaturated fat; and

(c) *saturated fatty acids must be declared as saturated fat; and

(d) *trans fatty acids must be declared as trans fat.

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1.2.8—8 Percentage daily intake information

(1) A nutrition information panel may include information relating to the percentage daily intake of nutrients set out in the panel.

(2) If information relating to percentage daily intake is included, the panel may include the percentage daily intake of *dietary fibre per serving.

(3) If information relating to percentage daily intake is included, the panel must include:

(a) the percentage daily intake per serving, calculated using the associated reference value listed below, of the following items:

Reference values for per cent daily intake information

Item	*Reference value*
energy	8 700 kJ
protein	50 g
fat	70 g
saturated fatty acids	24 g
carbohydrate	310 g
sodium	2 300 mg
sugars	90 g
dietary fibre (if declared)	30 g

(b) either of the following statements:

(i) ‘based on an average adult diet of 8 700 kJ’;

(ii) ‘Percentage daily intakes are based on an average adult diet of 8 700 kJ’.

Note For an example nutrition information panel illustrating percentage daily intake information, see section S12—4.

1.2.8—9 Percentage recommended dietary intake information

(1) This section applies if:

(a) a *claim requiring nutrition information is made about or based on a vitamin or mineral (the ***relevant vitamin or mineral***); and

(b) the relevant vitamin or mineral has an *RDI (see sections S1—2 and S1—3); and

(c) the food to which the claim relates is not a food for infants.

(2) Subject to section 1.2.8—10, the percentage of the *RDI for the relevant vitamin or mineral contributed by one serving of the food must be set out in the nutrition information panel.

(3) The percentage *RDI under subsection (2) must be calculated using the nutrient values set out in the nutrition information panel.

(4) Despite paragraph (1)(c), percentage recommended dietary intake information may be included in the *nutrition information panel for a *food for infants.

1.2.8—10 Information referred to in sections 1.2.8—8 and 1.2.8—9 may be presented outside nutrition information panel

(1) The information that is permitted to be included in a nutrition information panel by section 1.2.8—8 or that is required to be included by subsection 1.2.8—9(2) may also be presented outside the nutrition information panel if:

(a) the serving size is presented together with the information; and

(b) the food does not contain more than 1.15% alcohol by volume.

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(2) If more than 1 piece of such information is presented outside the nutrition information panel, those pieces of information must be presented together.

(3) Information presented in accordance with this section does not constitute a nutrition content claim.

1.2.8—11 Requirement for dehydrated or concentrated food

If the label on a package of a food for sale indicates that the food should be reconstituted with water before consumption, the nutrition information panel must express the information required by this Standard as a proportion of the reconstituted food.

1.2.8—12 Food intended to be drained before consumption

If the labelling for a food for sale contains directions indicating that the food should be drained before consumption, the nutrition information panel must:

(a) express the information required by this Standard as a proportion of the drained food; and

(b) clearly indicate that the information relates to the drained food.

1.2.8—13 Food intended to be prepared or consumed with other food

(1) This section applies to a food for sale if the labelling indicates that it is intended to be prepared or consumed with at least one other food.

(2) The nutrition information panel may comply with the requirement in subsection (4).

(3) If a *claim requiring nutrition information is made about the food, the nutrition information panel must comply with the requirements in subsections (4) and (5).

(4) The requirement is that the nutrition information panel includes an additional column at the right hand side of the panel, specifying, in the same manner as set out in the panel:

(a) a description of the additional food; and

(b) the amount of the additional food; and

(c) the *average energy content of the combined foods; and

(d) the average quantities of nutrients contained in the combined foods; and

(e) the average quantities of biologically active substances contained in the combined foods.

(5) The requirement is that the nutrition information panel specifies the weight or volume of the serving size of the food as prepared.

1.2.8—14 Requirement for food for sale in small packages

(1) For the labelling provisions, for a food for sale in a *small package, the following nutrition information is required if a *claim requiring nutrition information is made:

(a) the average quantity of the food in a serving, expressed:

(i) for a solid or semi-solid food—in grams; and

(ii) for a beverage or other liquid food—in millilitres; and

(b) if a claim is about a matter in Column 1 of the table to section S13—2, the particulars specified in Column 2, expressed:

(i) as minimum, maximum or average quantities, unless otherwise specified; and

(ii) with a clear indication of whether the particulars are minimum, maximum or average quantities.

(c) if the claim is about carbohydrate, dietary fibre, sugars or any other carbohydrate:

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(i) if unavailable carbohydrate has been subtracted in the calculation of *available carbohydrate by difference—a declaration of the average quantity of unavailable carbohydrate (not including dietary fibre) per serving of the food; and

(ii) the average quantity per serving of the food of any substance other than organic acids that is listed in the table to subsection S11—2(3), if those substances are present in the food, either singly or in combination, in an amount of no less than 5 g/100 g.

Note The labelling provisions are set out in Standard 1.2.1.

(2) Where appropriate, the word 'serving' may be replaced by:

(a) the word 'slice', 'pack' or 'package'; and

(b) the words 'metric tablespoon' or other appropriate words expressing a unit or common measure.

(3) To avoid doubt, the information required by this section need not be set out in the form of a nutrition information panel.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Items [3.2], [3.3], [3.4] and [3.5] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [3.2], [3.3], [3.4] and [3.5] of the Schedule. **The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.** Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations. Subclause 4(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; but not a combination of both. Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2017. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.
Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation				
Item [3] of the Schedule	233	F2024L01376 28 October 2024 FSC173 29 October 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [3] of the *Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation.* **The transition period is the period of time that commences on 29 October 2024 and ends on 29 October 2028.** **The post-transition period is the period of time that commences 30 October 2028 and ends on 30 October 2030.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No.5 of Standard 1.2.8 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.8 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00395 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.8—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of numbering error for Note 1.
1.2.8—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Inclusion of reference to a permitted Health Star rating symbol.
1.2.8—4	157	F2015L01366 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Consequential amendment to the cross-reference definition of a 'claim requiring nutrition information' in Note 1 arising from an amendment to Standard 1.1.2.
1.2.8—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of numbering error for Note 1.
1.2.8—6(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Omission of reference to calories.
1.2.8—6(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.8—6(9)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.8—6(11)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Subsection relating to claims about lactose. *For application, saving and transitional provisions, see above table.*
1.2.8—6(12)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Subsection relating to claims about salt or sodium. *For application, saving and transitional provisions, see above table.*
1.2.8—6(13)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Subsection relating to claims about omega-3 fatty acids. *For application, saving and transitional provisions, see above table.*
1.2.8—14(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Paragraph (c) to clarify application. *For application, saving and transitional provisions, see above table.*
1.2.8—14(2)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Omission of reference to 'metric cup'. *For application, saving and transitional provisions, see above table.*
1.2.8—5 (2)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical error
1.2.8—14(1)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical error
1.2.8—4	200	F2021L00684 June 2 2021 FSC141 3 June 2021	3 June 2021	ad	Subsection relating to definitions within this code for average quantity
1.2.8—6(1)	200	F2021L00684 June 2 2021 FSC141 3 June 2021	3 June 2021	rs	Repeal the subsection relating to what must be on nutrition information panel
1.2.8—6(7)	200	F2021L00684 June 2 2021 FSC141 3 June 2021	3 June 2021	am	Omit '*unavailable carbohydrate', substitute 'unavailable carbohydrate'.
1.2.8—14(1)(a)	200	F2021L00684 June 2 2021 FSC141 3 June 2021	3 June 2021	am	Omit '*average quantity', substitute 'average quantity'.
1.2.8—4	233	F2024L01376 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Repeal and substitute 1.2.8—4 note 1, the definition of sugars.
1.2.8—4	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	am	Amend 1.2.8—4 note 1, the definition of sugars to include (other than D-allulose-).

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Standard 1.2.10 Information requirements – characterising ingredients and components of food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

1.2.10—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.2.10 – Information requirements – characterising ingredients and components of food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.2.10—2 Definitions

Note Section 1.1.2—4 (Definition of ***characterising component*** and ***characterising ingredient***) provides as follows:

(1) In this Code, in relation to a food for sale:

characterising component means a component of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

characterising ingredient means an ingredient or a category of ingredients of the food that:

(a) is mentioned in the name of the food; or

(b) is usually associated with the name of the food by a consumer; or

(c) is emphasised on the label of the food in words, pictures or graphics.

(2) Despite subsection (1), any of the following is not a ***characterising ingredient***:

(a) an ingredient or category of ingredients that is used in small amounts to flavour the food; or

(b) an ingredient or category of ingredients that comprises the whole of the food; or

(c) an ingredient or category of ingredients that is mentioned in the name of the food but which is not such as to govern the choice of the consumer, because the variation in the amount is not essential to characterise the food, or does not distinguish the food from similar foods.

(3) Compliance with labelling requirements elsewhere in this Code does not of itself constitute emphasis for the purposes of this section.

1.2.10—3 Requirement to declare characterising ingredients and components

(1) For the labelling provisions, information about *characterising ingredients and *characterising components is a declaration of the proportion of each characterising ingredient and characterising component of the food:

(a) calculated in accordance with sections 1.2.10—4 to 1.2.10—7; and

(b) expressed in accordance with section 1.2.10—8.

(2) If:

(a) the proportion of a *characterising component of a food is declared in accordance with this Standard; and

(b) an ingredient or category of ingredients contains that characterising component;

the proportion of a *characterising ingredient containing that characterising component does not need to be declared.

(3) For the labelling provisions, information about *characterising ingredients and *characterising components is not required for the following:

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(a) prepared filled rolls, sandwiches, bagels or similar products;

(b) a food for sale that is sold at a *fund-raising event;

(c) a food for sale that is in a *small package;

(d) infant formula product;

(e) cured and/or dried meat flesh in whole cuts or pieces;

(f) a standardised alcoholic beverage;

(g) a beverage containing no less than 0.5% alcohol by volume, other than one referred to in paragraph (f).

Note The labelling provisions are set out in Standard 1.2.1.

1.2.10—4 Method of calculating proportion of characterising ingredients

(1) Subject to sections 1.2.10—5 and 1.2.10—6, the proportion, P_{CI}, of a *characterising ingredient must be calculated using the following equation:

$$P_{CI} = \frac{IW}{TW} \times 100$$

where:

IW is:

(a) if the proportion of the characterising ingredient is declared in accordance with paragraph 1.2.10—8(4)(b)—the minimum ingoing weight of that ingredient; or

(b) otherwise—the ingoing weight of the characterising ingredient.

TW is the total weight of all ingoing ingredients.

(2) The weight of added water or volatile ingredients removed during the course of manufacture of the food must not be included in the weight of the ingoing ingredients when calculating P_{CI}.

(3) If a concentrated or dehydrated ingredient or category of ingredients is reconstituted during manufacture of the food, the weight of the reconstituted ingredient or category of ingredients may be used when calculating P_{CI}.

(4) If a food requires reconstitution prior to consumption, P_{CI} may be calculated as a proportion of the food as reconstituted.

1.2.10—5 Calculating proportion of characterising ingredients where moisture loss occurs

If moisture loss occurs in the processing of a food, the proportion of a characterising ingredient in the food may be calculated taking into account any such moisture loss, on the basis of the weight of the characterising ingredient in the food.

1.2.10—6 Calculating proportion of characterising ingredient or characterising component where proportion is declared in nutrition information panel

Unless otherwise specified, where the proportion of a *characterising ingredient is declared in a nutrition information panel, the amount declared must be the *average quantity of the characterising ingredient present in the food.

1.2.10—7 Method of calculating proportion of characterising components

(1) The proportion of a *characterising component, P_{CC}, in a food must be calculated using the following equation:

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$$P_{cc} = \frac{W}{TW} \times 100$$

where:

TW is the total weight of the food.

W is:

(a) the weight of the characterising component of the food; or

(b) if the proportion of the characterising component is declared in accordance with paragraph 1.2.10—8(4)(b)—the minimum weight of that component.

(2) If a food requires reconstitution prior to consumption, P_{cc} may be calculated as a proportion of the food as reconstituted.

1.2.10—8 Declaration of characterising ingredients and components

(1) The proportion of a *characterising ingredient or *characterising component must:

(a) be declared as a percentage; or

(b) unless otherwise specified, be declared as the *average quantity per serving and per unit quantity, when declared in a nutrition information panel.

(2) If the proportion of a *characterising ingredient is declared in accordance with paragraph (1)(a) in a statement of ingredients, the percentage must immediately follow the common, descriptive or generic name of the ingredient.

(3) The percentage may be rounded to:

(a) the nearest whole number; or

(b) if the percentage is below 5%—the nearest 0.5 decimal place.

(4) The proportion of a *characterising ingredient or *characterising component must be declared as:

(a) the actual percentage; or

(b) if the minimum weight of a characterising ingredient or characterising component was used when performing the calculation in section 1.2.10—4 or 1.2.10—7 as appropriate—a minimum percentage; or

(c) unless otherwise specified—the *average quantity when declared in a nutrition information panel.

(5) If a minimum percentage is declared, that fact must be clearly indicated.

(6) The proportion of a *characterising ingredient or *characterising component of a food that requires reconstitution prior to consumption may be declared as a percentage of the food as reconstituted if:

(a) in the case of a characterising ingredient—the proportion of the characterising ingredient was calculated in accordance with subsection 1.2.10—4(4); and

(b) in any case—the fact that the ingredient or component is a proportion of the food as reconstituted is clearly indicated.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 1.2.10 as in force on **29 November 2018** (up to Amendment No. 182). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 November 2018**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.2.10 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00398 — 31 March 2015) and has since been amended as follows:

Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.2.10—3(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.2.10—3(3)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical error.

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Standard 1.3.1 Food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10(6)(a) provides that a food for sale must not have, as an ingredient or a component, a substance that is used as a food additive, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.3.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.3.1 – Food Additives.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.3.1—2 Definitions

Note Section 1.1.2—11 (Definition of ***used as a food additive***) provides as follows:

(1) A substance is ***used as a food additive*** in relation to a food if it is added to the food and:

(a) performs 1 or more of the technological purposes listed in Schedule 14; and

(b) is a substance identified in subsection 1.1.2—11(2).

(2) For subsection 1.1.2—11(1), the substances are:

(a) any of the following:

(i) a substance that is identified in Schedule 15;

(ii) an additive permitted at GMP;

(iii) a colouring permitted at GMP;

(iv) a colouring permitted to a maximum level; and

Note Schedule 15 lists a number of substances that are not additives permitted at GMP, colourings permitted at GMP or colourings permitted to a maximum level.

(b) any substance that is:

(i) a *non-traditional food and

(ii) has been concentrated or refined, or synthesised, to perform 1 or more of the technological purposes listed in Schedule 14.

Other definitions

(3) In this Code:

additive permitted at GMP means a substance that is listed in section S16—2.

colouring permitted at GMP means a substance that is listed in section S16—3.

colouring permitted to a maximum level means a substance that is listed in section S16—4.

Colours and their aluminium and calcium lakes

(4) A reference to a colour listed in Schedule 15, a colouring permitted at GMP or a colouring permitted to a maximum level includes a reference to the aluminium and calcium lakes prepared from that colour.

1.3.1—3 When food additives may be used as ingredients in foods

Listed food additives may be ingredients of a food

(1) A substance may be *used as a food additive in relation to food if:

(a) the substance is permitted to be used as a food additive for that food by Schedule 15; and

(b) any restrictions on the use of that substance as a food additive set out in this Standard or in Schedule 15 are complied with; and

(c) if the table to section S15—5 indicates that the maximum permitted level is ‘GMP’—the proportion of the substance is no more than required under GMP.

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Carry-over of food additive

(2) A substance that is permitted for use as a food additive may be present in any food (other than an infant formula product) as a result of carry-over from a raw material or an ingredient if the level of the substance in the food is no greater than would be introduced by the use of the raw material or ingredient under proper technological conditions and GMP.

1.3.1—4 Maximum permitted levels of food additives in foods

(1) An *additive permitted at GMP or a *colouring permitted at GMP that is permitted to be *used as a food additive by Schedule 15 may be present in a food for sale as a result of use in accordance with GMP.

(2) If a substance is *used as a food additive in a food for sale, the level of the substance as a *component of the food must comply with any limitation in Schedule 15 for a food of that kind.

(3) For a *colouring permitted to a maximum level that is permitted to be *used as a food additive by Schedule 15, the level of all such colours together in a food for sale must be no more than:

(a) in a beverage—70 mg/L; and

(b) in another food—290 mg/kg.

(4) Unless the contrary intention appears, if a food for sale is not intended to be consumed except after preparation in accordance with directions on the label, a limitation in Schedule 15 on the level of a substance that is *used as a food additive in the food applies to the level of the substance in the food when prepared for consumption according to the directions.

(5) A substance permitted to be *used as a food additive in a food may be added to an ingredient intended for use in the preparation of a food for sale at a higher level than would otherwise be allowed in the ingredient, provided that the level in the food for sale complies with the maximum permitted level in subsection (3) or Schedule 15.

(6) In this Standard:

(a) annatto and annatto extracts include norbixin and bixin, calculated as bixin;

(b) benzoic acid and its salts are calculated as benzoic acid;

(c) cyclamate and its salts are calculated as cyclohexyl-sulphamic acid;

(d) ethyl lauroyl arginate is calculated as ethyl-N^{α}-lauroyl-L-arginate HCl;

(e) unless the contrary intention appears, nitrates or nitrites refers to the total of nitrates and nitrites, calculated as sodium nitrite;

Note Nitrites have code numbers 249 and 250. Nitrates have code numbers 251 and 252.

Example A contrary intention for the purpose of paragraph (e) appears in item 1.6 of the table to section S15—5 for cheese and cheese products.

(f) propionic acid and its salts are calculated as propionic acid;

(g) saccharin and its calcium and sodium salts are calculated as saccharin;

(h) sorbic acid and its salts are calculated as sorbic acid;

(i) steviol glycosides are calculated as steviol equivalents in accordance with subsection (7);

(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;

(l) phosphoric acid and phosphates are calculated as phosphorus.

(7) To calculate the steviol equivalent levels for a steviol glycoside, the following equation is used:

$$[SE] = \sum [SG] \times CF$$

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where:

[*SE*] is the concentration as steviol equivalents.

[*SG*] is the concentration of individual steviol glycoside.

CF is the conversion factor, as follows:

(a) dulcoside A—0.40;
(b) rebaudioside A—0.33;
(c) rebaudioside B—0.40;
(d) rebaudioside C—0.33;
(e) rebaudioside D—0.28;
(f) rebaudioside F—0.34;
(g) rebaudioside M—0.25;
(h) rubusoside—0.50;
(i) steviolbioside—0.50;
(j) stevioside—0.40;
(k) any other steviol glycoside—0.33.

1.3.1—5 Limitation on use of intense sweeteners

Unless Schedule 15 expressly provides otherwise, a substance that may be *used as a food additive to perform the technological purpose of an intense sweetener may be added to a food only:

(a) as a flavour enhancer; or
(b) in an amount necessary to replace, either wholly or partially, the sweetness normally provided by sugars.

1.3.1—6 Food additives performing the same purpose

(1) If a food contains a mixture of substances that are *used as food additives to perform the same technological purpose, the sum of the proportions of these substances in the food must not be more than 1.

(2) In this section:

sum of the proportions is calculated in accordance with the following equation:

$$sum\ of\ the\ proportions = \sum_{i=1}^{N} \frac{Conc_i}{MPL_i}$$

where:

N is the number of substances used as food additives in the food that perform the same technological purpose.

Conc$_i$ is the concentration of the ith food additive in the food.

MPL$_i$ is the maximum permitted level of the ith food additive in the food.

(3) When calculating the sum of the proportions, exclude any substances that may be present in a food in accordance with GMP.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Items [11] and [12] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [11] and [12] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation No. 4 of Standard 1.3.1 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

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The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.3.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00396 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.3.1—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in Note.
1.3.1—4(7)	160	F2016L00041 12 Jan 2016 FSC102 14 Jan 2016	1 March 2016	am	Inclusion of reference to rebaudioside M and consequential re-numbering of paragraphs.
1.3.1—4(7)	168	F2017L00409 10 April 2017 FSC110 13 April 2017	13 April 2017	am	Inclusion of reference to any other steviol glycoside.
1.3.1—4(6)(j)	183	F2019L00040 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	am	Inclusion of (k) rosemary extract
1.3.1—3(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	ad	Insert (other than an infant formula product) after the words 'any food'.
1.3.1—4(6)(k)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal (k) rosemary extract entry ending in a full stop and subsititue with (k) rosemary extract entry ending with a semi-colon and then adding entry (l) for phosphoric acid and phosphates.

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Standard 1.3.2 Vitamins and minerals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10(6)(b) provides that a food for sale must not have as an ingredient or a component, a substance used as a nutritive substance unless expressly permitted by this Code. This Standard deals with vitamins and minerals used as nutritive substances.

Note 4 This Standard limits the claims that can be made about the vitamin and mineral content of foods. Standard 1.2.7 relates to the claims that can be made about nutrition content, including the presence of vitamins and minerals in food. There are also provisions in other standards that affect claims about specific foods. See for example:

- Standard 2.1.1 (cereal and cereal products);
- Standard 2.4.2 (edible oil spreads);
- Standard 2.9.1 (infant formula products);
- Standard 2.9.2 (food for infants);
- Standard 2.9.3 (formulated meal replacements and formulated supplementary foods);
- Standard 2.9.4 (formulated supplementary sports foods);
- Standard 2.9.5 (food for special medical purposes);
- Standard 2.9.6 (transitional standard for special purpose foods (including amino acid modified foods)).

1.3.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.3.2 – Vitamins and minerals.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.3.2—2 Definitions and interpretation

Note In this Code (see section 1.1.2—2):

meet the NPSC means that the *nutrient profiling score of a food described in Column 1 of the table to section S4—6 is less than the number specified for that food in Column 2 of that table.

NPSC means the nutrient profiling scoring criterion (see section S4—6).

nutrient profiling score means the final score calculated pursuant to the method referred to in section 1.2.7—25.

property of food means a *component, ingredient, constituent or other feature of food.

RDI—see section 1.1.2—10.

reference quantity means:

(a) for a food listed in the table to section S17—4, either:

(i) the amount specified in the table for that food; or

(ii) for a food that requires dilution or reconstitution according to directions—the amount of the food that, when diluted or reconstituted, produces the quantity referred to in subparagraph (i); or

(b) for all other foods:

(i) a normal serving; or

(ii) for a food that requires dilution, reconstitution, draining or preparation according to directions—the amount of the food that, when diluted, reconstituted, drained or prepared produces a normal serving.

used as a nutritive substance—see section 1.1.2—12.

1.3.2—3 Listed vitamins and minerals may be used as nutritive substance in foods

Unless this Code provides otherwise, a vitamin or mineral may be *used as a nutritive substance in a food if:

(a) the vitamin or mineral is in a permitted form specified in section S17—2 or section S17—3; and

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(b) the vitamin or mineral is listed in relation to that type of food in section S17—4; and

(c) the total amount of the naturally occurring and added vitamin or mineral present in a *reference quantity of the food is no more than the amount (if any) specified in relation to that vitamin or mineral in section S17—4.

1.3.2—4 Restrictions on claims in relation to vitamins and minerals added to foods

(1) This section applies if a vitamin or mineral has been *used as a nutritive substance in a food listed in section S17—4.

(2) A claim must not be made that the percentage *RDI of the vitamin or mineral (including the amount added and the amount naturally present) in a *reference quantity of the food is greater than the percentage that is specified as the maximum percentage RDI claim for that vitamin or mineral in the table to section S17—4.

1.3.2—5 Calculation of maximum amount of a vitamin or mineral which may be claimed in a reference quantity of food

(1) If:

(a) a food for sale contains more than one ingredient; and

(b) at least one ingredient contains a vitamin or mineral that has been *used as a nutritive substance in accordance with this Standard;

the maximum claim permitted in relation to that vitamin or mineral in a *reference quantity of the food is calculated in accordance with this section.

(2) First, the maximum amount permitted to be claimed in a *reference quantity of the food, M_{rq}, is calculated using the following equation:

$$M_{rq} = Q_1 + Q_2 + ... + Q_i$$

where:

Q_i, for a particular ingredient that contains that vitamin or mineral, is:

(a) for an unfortified ingredient—the *average quantity of the vitamin or mineral present in the amount of the ingredient in a *reference quantity of the food; and

(b) for a fortified ingredient—the maximum amount that may be claimed for that vitamin or mineral in the reference quantity of the ingredient adjusted to the amount of the ingredient in a reference quantity of the food.

(3) Then, M_{rq} is rounded to the nearest 2 significant figures.

1.3.2—6 Use of Vitamin D as a nutritive substance in breakfast cereal

Vitamin D must not be used as a nutritive substance in breakfast cereal unless the breakfast cereal as purchased *meets the NPSC.

1.3.2—7 Labelling requirements for breakfast cereals that contain vitamin D

(1) This section applies to breakfast cereals that contain vitamin D that has been used as a nutritive substance in that food in accordance with this Standard.

(2) For the labelling provisions:

(a) the particulars of a *property of food in relation to a breakfast cereal must be declared in the *nutrition information panel if:

(i) the property of food, other than fvnl, is relied upon to *meet the NPSC; and

(ii) the particulars are not otherwise required to be included in the

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nutrition information panel; and

(b) if a breakfast cereal scores V points under section S5—4, the percentage of each element of fvnl that is relied on to meet the NPSC must be declared.

Note The labelling provisions are set out in Standard 1.2.1.

(3) In this section:

fvnl is as defined in section S5—4 for the purpose of calculating V points.

1.3.2—8 Use of soy leghemoglobin as a nutritive substance

(1) Iron in the form of soy leghemoglobin must not be used as a nutritive substance in a food other than a meat analogue product to which section S17—4 applies.

(2) For the purposes of subsection (1), soy leghemoglobin must not be present in a meat analogue product in its raw state at a concentration greater than 0.8%.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 1.3.2 as in force on **26 March 2021** (up to Amendment No. 198). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **26** March 2021

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.3.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00402 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 3 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
1.3.2—2	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	am	Inclusion of additional definition references. In the Note.
1.3.2—6	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	New section relating to the use of vitamin D as a nutritive substance in breakfast cereals.
1.3.2—7	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	New section relating labelling requirements for breakfast cereals that contain vitamin D.
1.3.2—8	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	New section relating use of soy leghemoglobin as a nutritive substance

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Standard 1.3.3 Processing aids

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10(6)(c) provides that a food for sale must not have, as an ingredient or a component, a substance that is used as a processing aid, unless expressly permitted by this Code. Section 1.1.2—13 defines the expression 'used as a processing aid'. This Standard contains the relevant permissions.

Division 1 Preliminary

1.3.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.3.3 – Processing aids.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.3.3—2 Definitions

Note Section 1.1.2—13 (Definition of ***used as a processing aid***) provides as follows:

References to substances that are ***used as a processing aid***

(1) In this Code, a reference to a substance that is ***used as a processing aid*** in relation to a food is a reference to a substance that is used during the course of processing:

(a) to perform a technological purpose in the course of processing; and

(b) does not perform a technological purpose in the food for sale; and

(c) is identified in subsection (3).

References to foods that are ***used as a processing aid***

(2) In this Code, a reference to a food that is ***used as a processing aid*** in relation to another food:

(a) is a reference to a food that:

(i) is not a substance identified in subsection (3); and

(ii) is used or added to the other food during the course of processing to perform a technological purpose in the course of processing; and

(iii) does not perform a technological purpose in the food for sale; and

(b) is a reference to so much of the food as is necessary to perform the technological purpose.

Note 1 This Code does not prohibit the use of foods as processing aids (other than foods that are substances referred to in subsection (3)). There are special labelling requirements that apply in relation to foods and substances that are used as processing aids—see paragraphs 1.2.4—3(2)(d), 1.2.4—3(2)(e) and subparagraph 1.2.8—5(a)(vii).

Note 2 If a food is used as a processing aid in relation to another food, and the amount of the food used is greater than the amount that is necessary to perform the technological purpose, the excess amount of the food is not taken to be used as a processing aid in the other food and is not exempted from a requirement to declare ingredients—see section 1.2.4—3(2)(e).

(3) For subsections (1) and (2), the substances are the following:

(a) a substance that is listed in Schedule 18;

(b) an additive permitted at GMP.

Note 'additive permitted at GMP' is a defined term—see section 1.1.2—11.

1.3.3—3 Permission to use substance as processing aid

A substance may be used as a processing aid in relation to food if:

(a) the substance is permitted to be used as a processing aid for that food by this Standard; and

(b) the proportion of the substance that is used is no more than the maximum level necessary to achieve the technological purpose under conditions of GMP.

Note No permission is required to use a food (other than a substance referred to in paragraph (2)(a) of the definition of ***used as a food additive***) as a processing aid.

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Division 2 Processing aids that may be used with any food

1.3.3—4 Generally permitted processing aids for all foods

(1) A substance listed in subsection (2) may be *used as a processing aid in any food if it is used at a level necessary to achieve a technological purpose in the processing of that food.

(2) For subsection (1), the substances are:

(a) an *additive permitted at GMP; or

(b) any substance listed in section S18—2.

Restriction on the use of carbon monoxide in the processing of fish

(3) Despite subsection (1), carbon monoxide (other than carbon monoxide that is naturally present or occurring in smoke used in the processing of fish) must not be used in the processing of fish if its use results in a change to or fixes the colour of the flesh of the fish.

1.3.3—5 Processing aids for certain purposes for all foods

A substance listed in section S18—3 may be *used as a processing aid in any food, if the substance is:

(a) used to perform a technological purpose listed in relation to that substance; and

(b) not present in the food at a level greater than the maximum permitted level indicated in the corresponding row of the table.

Note The purposes listed in section S18—3 are the following:

- anti-foaming;
- catalysis;
- decolouring, clarifying, filtering or adsorbing;
- desiccating;
- ion exchange;
- lubricating, releasing or anti-stick;
- a carrier, solvent or diluent.

1.3.3—6 Enzymes

An enzyme listed in section S18—4 may be *used as a processing aid to perform any technological purpose if the enzyme is derived from the corresponding source specified in the table.

Note 1 Section S18—4 lists enzymes of animal origin, enzymes of plant origin and enzymes of microbial origin.

1.3.3—7 Microbial nutrients and microbial nutrient adjuncts

A substance listed in section S18—5 may be *used as a processing aid to perform the technological purpose of a microbial nutrient or a microbial nutrient adjunct in the course of manufacture of any food.

Division 3 Processing aids that can be used with specified foods

1.3.3—8 Processing aids for water

A substance listed in section S18—6 may be *used as a processing aid in the course of manufacture of:

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(a) packaged water; or

(b) water that is used as an ingredient;

if the substance is not present in the water at a level greater than the maximum permitted indicated in the corresponding row of the table.

Note This section contains the permissions for fluoride to be used in water that is used as an ingredient in other foods, but not in water presented in packaged form. Standard 2.6.2 contains a permission to add fluoride to water presented in packaged form.

1.3.3—9 Bleaching, washing and peeling agents—various foods

A substance listed in section S18—7 may be *used as a processing aid to perform the technological purpose of:

(a) a bleaching agent; or

(b) a washing agent; or

(c) a peeling agent;

for a food if the substance:

(d) is used in relation to a food listed in the corresponding row of the table; and

(e) is not present in the food at a level greater than the maximum permitted indicated in the corresponding row of the table.

1.3.3—10 Extraction solvents—various foods

A substance listed in section S18—8 may be *used as a processing aid to perform the technological purpose of an extraction solvent if the substance:

(a) is used in relation to a food listed in the corresponding row of the table; and

(b) is not present in the food at a level greater than the maximum permitted indicated in the corresponding row of the table.

1.3.3—11 Processing aids that perform various technological purposes

A substance specified in a row in the table to section S18—9 may be *used as a processing aid:

(a) in relation to:

(i) if a food is specified in that row—that food; or

(ii) if no food is specified in that row—any food; and

(b) for the corresponding technological purpose specified in that row; and

(c) if the substance is not present in the food at a level greater than the maximum permitted level indicated in that row.

1.3.3—12 Microbial control agent—dimethyl dicarbonate

(1) Dimethyl dicarbonate may be *used as a processing aid to perform the technological purpose of a microbial control agent during the manufacture of a food for sale listed in section S18—10 at a concentration no greater than the corresponding maximum permitted addition level indicated in the table.

(2) Dimethyl dicarbonate must not be present in a food for sale.

1.3.3—13 Antimicrobial agent—cetylpyridinium chloride

Cetylpyridinium chloride may be *used as a processing aid to perform the technological purpose of an antimicrobial agent during the processing of a food for sale listed in section S18—11 if:

(a) cetylpyridinium chloride is not present in the food at a level greater than the maximum permitted level indicated in that section for that food; and

(b) any conditions for use specified in that section are complied with.

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1.3.3—14 Fermentation aid—a fermented preparation of *Lentinula edodes* (shiitake mushroom) mycelia

(1) In this section, a **fermented preparation** means a fermented preparation of *Lentinula edodes* (shiitake mushroom) mycelia.

(2) A fermented preparation may be *used as a processing aid to perform the technological purpose of a fermentation aid in fermentation of any of the following foods if the conditions listed in subsections (3) and (4) are complied with:

(a) pea protein;

(b) rice protein;

(c) pea and rice protein.

(3) The proportion of the fermented preparation that is used is no more than the maximum level necessary to achieve the technological purpose listed in subsection (2) under conditions of GMP.

(4) The fermented preparation must be produced from a glycerol stock of *Lentinula edodes* (shiitake mushroom) mycelia that complies with each of the following specifications:

(a) species—*Lentinula edodes*;

(b) arsenic—not more than 10 µg/kg;

(c) cadmium—not more than 5 µg/kg

(d) lead—not more than 5 µg/kg;

(e) mercury—not more than 5 µg/kg;

(f) aerobic plate count—not more than 10 cfu/g.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Standard 1.3.3 as in force on **2 September 2025** (up to Amendment No. 243). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.3.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00402 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.3.3—3	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
1.3.3—13	211	F2022L01125 26 Aug 2022 FSC151 1 Sept 2022	1 September 2022	ad	Anti-microbial agent—cetylpyridinium chloride
1.3.3—13	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	am	Omit "anti-microbial" wherever occurring, substitute "antimicrobial"
1.3.3-14	240	F2025L00856 21 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert Fermentation aid—a fermented preparation of *Lentinula edodes* (shiitake mushroom) mycelia
1.3.3—6 (Note 2)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Note 2

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Standard 1.4.1 Contaminants and natural toxicants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Subsection 1.1.1—10(6) provides that a food for sale must comply with any provisions of this Code relating to the composition of, or the presence of specified substances in, food of that kind. This Standard contains provisions relating to the presence of other substances in food.

Note 4 Limits have been set under this Standard when it has been determined that there is a potential risk to public health and safety if the prescribed limits are exceeded, that should be managed by a standard. This Standard is to be read in the context of the requirements imposed in the application Acts that food must be safe and suitable for human consumption. For example, the concentration of contaminants and natural toxicants should be kept as low as reasonably achievable.

1.4.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.4.1 – Contaminants and natural toxicants.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.4.1—2 Interpretation

(1) The limits prescribed by this Standard apply to the portion of foods that is ordinarily consumed.

(2) In this Standard and Schedule 19, a reference to:

(a) vegetables is to:

(i) a vegetable described in Schedule 22; and

(ii) sweet corns described in Schedule 22; and

(b) any other particular food is to the food as described in Schedule 22.

1.4.1—3 Levels of contaminants and natural toxicants in food

(1) The level of a contaminant or natural toxicant listed in section S19—4, S19—5 or S19—6 in a food listed in relation to that contaminant or toxicant must not be greater than the corresponding amount listed in that Schedule.

Note Schedule 19 sets out maximum levels of:

- metal contaminants;
- non-metal contaminants;
- natural toxicants; and
- average and maximum levels of mercury in fish.

(2) The level of mercury in fish and fish products, calculated in accordance with section S19—7, must comply with the requirements of subsection S19—7(1) or S19—7(2), as appropriate.

(3) For a food for sale with 2 or more ingredients, 1 or more of which is listed in Schedule 19, the level of a contaminant or toxicant listed in Schedule 19 in the food for sale must not be greater than the amount, ***ML***, given by the following equation:

$$ML = \frac{\sum_{j=1}^{N}\left(ML_j \times Total_j\right) + CF \times \left(Total - \sum_{j=1}^{N} Total_j\right)}{Total}$$

where:

N is the number of ingredients of the food for sale for which a maximum level of a

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contaminant or toxicant is specified in Schedule 19.

ML_j is: (a) in the case of mercury—the mean level of mercury that is permitted under section S19—7; or

(b) otherwise—the maximum level of the contaminant or toxicant that is permitted, in accordance with subsection (1);

in a particular ingredient (the ***j^{th} ingredient***) of the food for sale.

$Total_j$ is the total weight of the jth ingredient of the food for sale (in g).

CF is:

(a) in the case of lead—0.01 mg/kg; and

(b) in the case of cadmium—0.005 mg/kg; and

(c) for other substances—0 mg/kg.

Note ***CF*** is the background calculation factor, and allows for a representative contaminant level for those foods for which a maximum level is not specified in Schedule 19. The contaminants occur at low levels in such foods.

Total is the total weight of the food for sale (in g).

1.4.1—4 Exception relating to honey and comb honey

(1) Section 1.1.1—9 does not apply to honey and comb honey for the purposes of section 1.4.1—3.

(2) Despite section 1.4.1—3, honey and comb honey that was packaged for retail sale before the commencement of the *Food Standards (Proposal P1029 – Maximum Level for Tutin in Honey) Variation* is taken to comply with the level of Tutin listed in the table to section S19—6 if the product otherwise complied with the Code before that variation commenced.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 1.4.1 as in force on **1 September 2022** (up to Amendment No. 211). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 September 20**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.4.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00408 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.3.1—3(3)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in formula.
1.4.1—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	New section relating to tutin in honey previously included in the Code as part of P1029.
1.4.1—2(2)	211	F2022L01118 26 Aug 2022 FSC151 1 Sept 2022	1 September 2022	rs	New subsection relating to a reference to vegetables

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Standard 1.4.2 Agvet chemicals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard is the Maximum Residue Limits Standard for the purposes of the FSANZ Act.

Note 3 This Standard applies in Australia only. In New Zealand, maximum residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard issued under the *Food Act 2014*.

Note 4 The application Acts provide that food is unsuitable if the food contains, among other things, a chemical agent that is foreign to the nature of the food. Food is not unsuitable if, when it is sold, it does not contain an agvet chemical in an amount that contravenes the Code.

Paragraph 1.1.1—10(6)(d) provides that a food for sale must not have, as an ingredient or a component, a detectable amount of an agvet chemical or a metabolite or a degradation product of the agvet chemical; unless expressly permitted by this Code.

Sections 1.4.2—4 and 1.4.2—5 and associated Schedules set out the relevant permissions. Permitted residues are identified in section S20—3.

1.4.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.4.2 – Agvet chemicals.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.4.2—2 Purpose of Standard

The purpose of this Standard and Schedule 20, Schedule 21 and Schedule 22 is to set out the maximum residue limits and extraneous residue limits for agricultural or veterinary chemicals that are permitted in foods for sale.

Note Maximum residue limits have been determined:

(a) by the amount of residues of such chemicals that could be present in food when they are used at the minimum effective level and using Good Agricultural Practice (GAP); and

(b) after an assessment of the potential risk to public health and safety at that level.

1.4.2—3 Definitions and interpretation

Note In this Code (see section 1.1.2—2):

agvet chemical means an agricultural chemical product or a veterinary chemical product, within the meaning of the Agvet Code.

Note The Agvet Code is the Code set out in the Schedule to the *Agricultural and Veterinary Chemicals Code Act 1994* (Cth). See subsection 4(1) of the FSANZ Act.

extraneous residue limit or ***ERL***, for an agvet chemical in a food, means the amount identified in Schedule 21 for the permitted residue of that agvet chemical in that food.

maximum residue limit or ***MRL***, for an agvet chemical in a food, means the amount identified in Schedule 20 for the permitted residue of that agvet chemical in that food.

(1) In this Standard:

permitted residue, of an *agvet chemical, means a chemical that is identified in Schedule 20 or Schedule 21 as being a permitted residue in relation to the agvet chemical.

(2) When calculating the amount of a permitted residue in a food:

(a) only calculate the amount that is in the portion of the commodity that is specified in Schedule 22; and

(b) if the permitted residue consists of more than 1 chemical, calculate the amount of all such chemicals that are present in the food.

(3) Unless a maximum amount of a permitted residue of an *agvet chemical is specified for a processed food, the same maximum amount applies to both the processed and the unprocessed food.

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(4) In this Standard, and in Schedule 20 and Schedule 21, a reference to a particular food is to the food as described in Schedule 22.

1.4.2—4 Maximum residue limit of agvet chemicals in foods

(1) A food for sale may contain a permitted residue of an *agvet chemical if:

(a) the agvet chemical is listed in Schedule 20; and

(b) the food consists of, or has as an ingredient, a food that is listed in relation to that agvet chemical in Schedule 20; and

(c) the amount of the permitted residue of the agvet chemical in the food complies with subsection (2) or subsection (3), as appropriate.

(2) For a food for sale that consists of a food that is listed in relation to that *agvet chemical in Schedule 20, the amount of the permitted residue of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount identified in relation to that food for that agvet chemical in Schedule 20.

(3) For a food for sale that has 2 or more ingredients, 1 or more of which is a food that is listed in relation to the *agvet chemical in Schedule 20, the amount of the permitted residue of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount ***MRL*** calculated in accordance with the following equation:

$$MRL = \sum_{j=1}^{N} \frac{Weight(j)}{Weight} \times MRL(j)$$

where:

N is the number of ingredients of the food that are listed in Schedule 20 in relation to that agvet chemical.

Weight(j) is the weight of the jth such ingredient.

Weight is the total weight of the food.

MRL(j) is the amount identified in relation to the jth ingredient for a permitted residue of that agvet chemical in Schedule 20.

1.4.2—5 Extraneous residue limit of agvet chemicals in foods

(1) A food for sale may contain a permitted residue of an *agvet chemical if:

(a) the agvet chemical is listed in Schedule 21; and

(b) the food consists of, or has as an ingredient, a food that is listed in relation to that agvet chemical in Schedule 21 and

(c) the amount of the permitted residue of the agvet chemical in the food complies with subsection 1.4.2—4(2) or subsection 1.4.2—4(3), as appropriate; and

(d) the presence of the permitted residue of the agvet chemical in the food arose from environmental sources, and not from direct or indirect use of an agvet chemical on food.

(2) For a food for sale that consists of a food that is listed in relation to that *agvet chemical in Schedule 21, the amount of the permitted residue of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount identified in relation to that food for that agvet chemical in Schedule 21.

(3) For a food for sale that has 2 or more ingredients, 1 or more of which is a food that is listed in relation to the *agvet chemical in or Schedule 21, the amount of the agvet chemical in the food complies with this subsection if the amount is not greater than the amount ***MRL*** calculated in accordance with the following equation:

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$$MRL = \sum_{j=1}^{N} \frac{Weight(j)}{Weight} \times MRL(j)$$

where:

N is the number of ingredients of the food that are listed in Schedule 21 in relation to that agvet chemical.

Weight(j) is the weight of the jth such ingredient.

Weight is the total weight of the food.

MRL(j) is the amount identified in relation to the jth ingredient for that agvet chemical in Schedule 21.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 1.4.2 as in force on **1 March 2016** (up to Amendment No. 161). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.4.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00415 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in Note 3.

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Standard 1.4.4 Prohibited and restricted plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(5)(a) and (6)(e) provide that a food for sale must not consist of, or have as an ingredient or a component, a prohibited or restricted plant or fungus, or coca bush, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.4.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.4.4 – Prohibited and restricted plants and fungi.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.4.4—2 Definitions

Note 1 In this Code (see sections 1.1.2—2 and 1.1.2—3):

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code

coca bush means:

(a) *Eurythroxylum coca*; or

(b) a substance derived from *Eurythroxylum coca*.

health claim means a claim which states, suggests or implies that a food or a property of food has, or may have, a health effect

health effect means an effect on the human body, including an effect on one or more of the following:

(a) a biochemical process or outcome;

(b) a physiological process or outcome;

(c) a functional process or outcome;

(d) growth and development;

(e) physical performance;

(f) mental performance;

(g) a disease, disorder or condition.

label, in relation to a food being sold, means any tag, brand, mark or statement in writing or any representation or design or descriptive matter that:

(a) is attached to the food or is a part of or attached to its packaging; or

(b) accompanies and is provided to the purchaser with the food; or

(c) is displayed in connection with the food when it is sold.

prohibited plant or fungus means:

(a) a plant or fungus listed in Schedule 23; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

property of food means a component, ingredient, constituent or other feature of food.

restricted plant or fungus means:

(a) a plant or fungus listed in Schedule 24; or

(b) a part or a derivative of such a plant or fungus; or

(c) a substance derived from a plant, fungus, part or derivative referred to in paragraph (a) or (b).

Note 2 Section 1.1.2—9 (Definition of ***nutrition content claim***) provides as follows:

(1) In this Code:

nutrition content claim means a claim that:

(a) is about:

(i) the presence or absence of any of the following:

(A) a biologically active substance;

(B) dietary fibre;

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(C) energy;

(D) minerals;

(E) potassium;

(F) protein;

(G) carbohydrate;

(H) fat;

(I) the components of any one of protein, carbohydrate or fat;

(J) salt;

(K) sodium;

(L) vitamins; or

(ii) glycaemic index or glycaemic load; and

(b) does not refer to the presence or absence of alcohol; and

(c) is not a health claim.

Note See also subsections 1.1.2—9(2) to (4), 2.6.2—5(4) and 2.10.2—8(3).

Note 3 Standard 1.2.7 prescribes requirements for making health claims and nutrition content claims.

1.4.4—3 Exception to prohibition relating to restricted plants and fungi

A restricted plant or fungus may be used as an ingredient in a food only if it complies with the requirements for natural toxicants in section 1.4.1—3 and subsection S19—6(1).

1.4.4—4 Exception relating to coca bush

Coca bush may be used as an ingredient in a food if the cocaine has been removed.

1.4.4—5 Exception relating to raw apricot kernels

Raw apricot kernels may be used as an ingredient in a food for sale if the kernels have been or will be subject to processing or a treatment that renders them safe for human consumption.

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1.4.4—6 Exception relating to *Cannabis sativa* seeds and seed products

(1) *Cannabis sativa* seeds may be a food for sale or used as an ingredient in a food for sale if:

(a) the seeds:

(i) are seeds of low THC *Cannabis sativa*; and

(ii) contain not more than 5 mg/kg of total THC; and

(iii) if the food is for retail sale – are non-viable and hulled; and

(b) the only cannabinoids in or on the seeds are naturally present.

(2) Subject to subsection (3), all or any of the following seed products may be a food for sale or used as an ingredient in a food for sale:

(a) oil extracted from seeds of low THC *Cannabis sativa* if the oil contains not more than 10 mg/kg of total THC;

(b) a beverage derived from seeds of low THC *Cannabis sativa* if the beverage contains not more than 0.2 mg/kg of total THC;

(c) any other product that is extracted or derived from seeds of low THC *Cannabis sativ*a and contains not more than 5 mg/kg of total THC.

(3) The only cannabinoids in the product must be those that were naturally present in or on the seeds from which the product was extracted or derived.

(4) In subsection (2):

***seeds of low THC* Cannabis sativa** includes viable and unhulled seeds.

(5) In this section:

hulled seeds means seeds from which the outer coat or hull of seeds has been removed.

***low THC* Cannabis sativa** has the meaning given by subsection (6).

non-viable seeds means seeds that are not able to germinate.

seeds includes a part of a seed.

total THC means the total amount of delta 9-tetrahydrocannabinol and delta 9-tetrahydrocannabinolic acid.

(6) *Cannabis sativa* is low THC *Cannabis sativa* if the leaves and flowering heads of the *Cannabis sativa* do not contain more than 1% delta 9-tetrahydrocannabinol.

1.4.4—7 Restriction on claims and representations about foods that are or which contain hemp food products

(1) This section applies to a food for sale that consists of, or has as an ingredient, a hemp food product.

(2) The food for sale must not be labelled or otherwise presented for sale in a form which expressly or by implication suggests that the product has a psychoactive effect.

(3) The label for the food for sale must not include:

(a) a nutrition content claim about cannabidiol; or

(b) a *health claim about cannabidiol; or

(c) an image or representation of any part of the *Cannabis sativa* plant (including the leaf of that plant) other than the seed; or

(d) the words ‘cannabis’, ‘marijuana’ or words of similar meaning.

(4) The label for the food for sale may include the word ‘hemp’.

(5) In this section:

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Hemp food product means *Cannabis sativa* seeds and/or a seed product that are permitted by section 1.4.4—6 to be a food for sale or used as an ingredient in a food for sale.

Psychoactive effect means:

(a) stimulation or depression of a person's central nervous system, resulting in hallucinations or in a significant disturbance in, or significant change to, motor function, thinking, behaviour, perception, awareness or mood; or

(b) causing a state of dependence, including physical or psychological addiction.

1.4.4—8 Level of cannabidiol in food for sale

Cannabidiol must not be present in any food for sale at a level greater than 75 mg/kg.

Authorised Version F2017C01047 registered 13/11/2017

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation No. 2 of Standard 1.4.4 as in force on **12 November 2017** (up to Amendment No. 169). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **12 November 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.4.4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00416 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1.4.4—2	169	F2017L0499 4 May 2017 FSC111 11 May 2017	12 Nov 2017	rs	Note replaced with Notes 1, 2 and 3
1.4.4—5	159	F2015L01913 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Section relating to raw apricot kernels.
1.4.4—6	169	F2017L0499 4 May 2017 FSC111 11 May 2017	12 Nov 2017	ad	Section relating to exception for *Cannabis sativa* seeds and seed products.
1.4.4—7	169	F2017L0499 4 May 2017 FSC111 11 May 2017	12 Nov 2017	ad	Section relating to restrictions on claims and representations about foods that are or which contain hemp food products.
1.4.4—8	169	F2017L0499 4 May 2017 FSC111 11 May 2017	12 Nov 2017	ad	Section relating to restrictions on claims and representations about foods that are or which contain hemp food products.

Authorised Version F2017C01047 registered 13/11/2017

Standard 1.5.1 Novel foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(5)(b) and (6)(f) provide that a food for sale must not consist of, or have as an ingredient or a component, a novel food, if the food is offered for retail sale, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.5.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.5.1 – Novel foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.1—2 Definitions

Note Section 1.1.2—8 (Definition of ***novel food***) provides as follows:

(1) In this Code:

novel food means a non-traditional food that requires an assessment of the public health and safety considerations having regard to:

(a) the potential for adverse effects in humans; or

(b) the composition or structure of the food; or

(c) the process by which the food has been prepared; or

(d) the source from which it is derived; or

(e) patterns and levels of consumption of the food; or

(f) any other relevant matters.

Note Possible categories of novel foods are described in guidelines issued by FSANZ. Categories of novel foods may include, but are not limited to, the following:

- plants or animals and their components;
- plant or animal extracts;
- herbs, including extracts;
- dietary macro-components;
- single chemical entities;
- microorganisms, including probiotics;
- foods produced from new sources, or by a process not previously applied to food.

non-traditional food means:

(a) a food that does not have a history of human consumption in Australia or New Zealand; or

(b) a substance derived from a food, where that substance does not have a history of human consumption in Australia or New Zealand other than as a component of that food; or

(c) any other substance, where that substance, or the source from which it is derived, does not have a history of human consumption as a food in Australia or New Zealand.

(2) Any of the following:

(a) the presence of a food in a food for special medical purposes;

(b) the presence of a food in a special medical purpose product for infants;

(c) the use of a food as a food for special medical purpose;

(d) the use of a food as a special medical purpose product for infants;

do not constitute a history of human consumption in Australia or New Zealand in relation to that food for the purposes of this section.

Authorised Version F2024C00918 registered 21/10/2024

1.5.1—3 Sale of novel foods

(1) Despite paragraphs 1.1.1—10(5)(b) and (6)(f), a food offered for retail sale (other than an infant formula product) may consist of, or have as an ingredient, a *novel food if:

(a) the novel food is listed in the table to section S25—2; and

(b) any conditions of use specified in the corresponding row of that table are complied with.

Note Novel foods are added to the table to section S25—2 by variations to the Code. When added for the first time, the conditions may include some that apply to the novel food only during the first 15 months after gazettal of the variation. Conditions may also deal with matters such as the following:

- the need for preparation or cooking instructions, warning statements or other advice;
- the need to meet specific requirements of composition or purity;
- the class of food within which the food must be sold;
- during the first 15 months after gazettal, the brand under which the food may be sold.

(2) Despite paragraphs 1.1.1—10(5)(b) and (6)(f), an infant formula product for retail sale may consist of, or have as an ingredient or a *component, a novel food only if:

(a) the novel food is listed in the table to section S25—2; and

(b) the presence of that novel food in the infant formula product is expressly permitted by that table; and

(c) any conditions of use specified in the corresponding row of that table are complied with.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Items [13] and [13A] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [13] and [13A] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 1.5.1 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed

Authorised Version F2024C00918 registered 21/10/2024

rs = repealed and substituted

Standard 1.5.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00403 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 3 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
1.5.1— 3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
1.5.1—2(2)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal subsection 1.5.1—2(2) and substitute.
1.5.1—3	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal section 1.5.1—3 and substitute.

Authorised Version F2024C00918 registered 21/10/2024

Standard 1.5.2 Genetically modified food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(5)(c) and (6)(g) provide that a food for sale must not consist of, or have as an ingredient or a component, a genetically modified food, unless expressly permitted by this Code. This Standard contains the relevant permissions. Schedule 26 provides definitions of the terms 'line' and 'transformation event', and lists approved genetically modified foods and any conditions for use of the food.

1.5.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.5.2 – Genetically modified food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.2—2 Definitions

Note 1 Section 1.1.2—16 (Definition of ***genetically modified food***) provides as follows:

(1) In this Code, ***genetically modified food*** means a food that:

(a) is any of the following:

(i) an organism that contains *novel DNA;

(ii) food derived from an organism that contains novel DNA;

(iii) cells that contain novel DNA;

(iv) food derived from cells that contain novel DNA; and

(b) is not any of the following:

(i) a substance *used as a food additive;

(ii) a substance *used as a processing aid;

(iii) a substance used to:

(A) support the growth and viability of cells during cell culture; or

(B) process cells during cell culture;

(iv) food that is derived from part of a grafted plant, where that part does not contain novel DNA or *novel protein;

(v) food derived from a null segregant.

(2) In this section, ***a null segregant*** means an organism, cell or cells that:

(a) is descended from an organism, cell or cells that contain *novel DNA; and

(b) does not contain novel DNA.

Note 2 Section 1.1.2—17 (Definition of ***novel DNA***) provides as follows:

(1) In this Code, ***novel DNA*** means DNA that:

(a) a person has inserted into the genome of an organism, cell or cells; and

(b) is one of the following:

(i) DNA from a species that is not a crossable species;

(ii) DNA that:

(A) is from a crossable species; and

(B) contains a coding region that was rearranged or recombined prior to the insertion referred to in paragraph (1)(a);

(iii) DNA that is not from an existing species.

(2) In this section, ***crossable species*** means a species of organism, cell or cells that can be crossed or hybridized with the species of organism, cell or cells referred to in paragraph (1)(a).

(3) Despite subsections (1) and (2), novel DNA does not include flanking left and right border sequences arising from *Agrobacterium*-mediated transformation.

Note 3 In this Code (see section 1.1.2—2)

novel protein means a protein encoded by novel DNA.

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Note 4 Definitions for the terms 'line' and 'transformation event' are in Schedule 26.

1.5.2—3 When genetically modified food is permitted for sale

A food for sale may contain, or consist of, a *genetically modified food if that genetically modified food is:

(a) listed in Schedule 26; and

(b) complies with any corresponding conditions listed in that Schedule.

1.5.2—4 Requirement to label food as 'genetically modified'

(1) This section applies to a food for sale:

(a) that contains, or consists of, a *genetically modified food that is listed in Schedule 26: and

(b) where that genetically modified food:

(i) contains novel DNA or novel protein; or

(ii) is listed in section S26—3 as subject to the condition that its labelling must comply with this section; and

(c) is not a food listed in subsection (2).

(2) The following are listed foods:

(a) a food for sale that contains a *genetically modified food that is:

(i) unintentionally present in the food for sale; and

(ii) present in the food for sale in an amount of no more than 10 g in a kilogram of each ingredient;

(b) a food for sale that is:

(i) intended for immediate consumption; and

(ii) prepared and sold from food premises (including restaurants, take away outlets, caterers, self-catering institutions and vending vehicles).

(3) For the labelling provisions, the information relating to genetically modified food is the statement 'genetically modified' used in conjunction with the name of the genetically modified food.

Note The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged genetically modified food.

(4) If the genetically modified food is an ingredient (including an ingredient of a compound ingredient), the information may appear in the label other than in the statement of ingredients.

Example Standards 1.2.1 and 1.2.4 require the labelling of certain foods for sale to include a statement of ingredients. For the purposes of section 1.5.2—4, genetically modified corn meal that is used as an ingredient of a crumbed fish compound ingredient that is in turn used in a mixed ingredient food could be declared in the statement of ingredients for that mixed ingredient food as: Ingredients: *Crumb coating (wheat flour, water, canola oil, corn meal (genetically modified), salt, sugar, egg white)*. Alternatively, the name of the genetically modified ingredient could be declared in the statement of ingredients (eg,: *corn meal*) in accordance with Standard 1.2.4, with the information required by section 1.5.2—4 appearing elsewhere on the label (eg, contains genetically modified corn meal).

Authorised Version F2025C00909 registered 24/09/2025

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 1.5.2 as in force on **2 September 2025** (up to Amendment No. 243). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.5.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00404 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in Note 3.
1.5.2—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of numbering error for Note 1.
1.5.2—4	177	F2018L00131 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	am	Omitting 'subsections S26—3(2) and (3)' from subparagraph 1.5.2—4(1)(a)(ii), substituting 'section S26—3'.
Std title	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Omit *Food produced using gene technology*, substitute *Genetically modified food*
Std title (note 3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace note 3 text
1.5.2—1	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Omit *Food produced using gene technology*, substitute *Genetically modified food*

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.5.2—2 (Notes 1 to 3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace notes 1-3 and replace with notes 1 - 4
1.5.2—3	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace text for this section
1.5.2—4	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace text for this section

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Standard 1.5.3 Irradiation of food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(5)(d) and (6)(h) provide that a food for sale must not consist of, or have as an ingredient or a component, a food that has been irradiated, unless expressly permitted by this Code. Division 2 of this Standard contains the relevant permissions.

Subsection 1.1.1—14(2) provides that, if this Code sets requirements for record-keeping in relation to food, those requirements must be complied with. Division 3 contains such requirements.

Division 1 Preliminary

1.5.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.5.3 – Irradiation of food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.3—2 Definitions

Note In this Code (see section 1.1.2—2):

irradiation, in relation to food, means subjecting the food to ionising radiation, other than ionising radiation imparted to food by measuring or inspection instruments, and ***irradiate*** and ***irradiated*** have corresponding meanings.

Division 2 Irradiation of food

1.5.3—3 Irradiation of fresh fruit and vegetables

(1) Fresh fruit and fresh vegetables may be irradiated for the purpose of pest disinfestation for a phytosanitary objective, if the absorbed dose is:

(a) no lower than 150 Gy; and

(b) no higher than 1 kGy.

(2) In this section:

fruit includes (but is not limited to) a fruit described in Schedule 22; and

vegetables includes (but is not limited to):

(a) sweet corns as described in Schedule 22; and

(b) a vegetable described in Schedule 22.

(3) Despite subsection (2), any of the following is not a fruit or a vegetable for the purposes of this section: dried pulses; legumes; nuts; or seeds.

1.5.3—4 Irradiation of herbs and spices

(1) Herbs and spices may be irradiated for the purpose of controlling sprouting and pest disinfestation, including the control of weeds, if the absorbed dose is no higher than 6 kGy.

(2) Herbs and spices may be irradiated for the purpose of bacterial decontamination, if the absorbed dose is:

(a) no lower than 2 kGy; and

(b) no higher than 30 kGy.

(3) In this section:

Authorised Version F2024C00743 registered 26/08/2024

herbs and spices includes (but is not limited to):

(a) a herb or a spice described in Schedule 22; and

(b) chives.

1.5.3—5 Irradiation of plant material for a herbal infusion

(1) Plant material for a herbal infusion may be irradiated for the purpose of controlling sprouting and pest disinfestation, including the control of weeds, if the absorbed dose is no higher than 6 kGy.

(2) Plant material for a herbal infusion may be irradiated for the purpose of bacterial decontamination, if the absorbed dose is:

(a) no lower than 2 kGy; and

(b) no higher than 10 kGy.

(3) In this section:

plant material for a herbal infusion means fresh, dried or fermented leaves, flowers and other parts of plants used to make beverages, but does not include tea.

1.5.3—6 Re-irradiation of food

Food that has been irradiated may be re-irradiated if any of the following conditions is met:

(a) the food is prepared from food, including ingredients, that have been irradiated at levels that do not exceed 1 kGy;

(b) the food contains less than 50 g/kg of irradiated ingredients;

(c) the required full dose of ionising radiation was applied to the food in divided doses for a specific technological reason.

1.5.3—7 Sources of radiation that may be used

Food may be irradiated in accordance with this Division using any of the following forms of ionising radiation:

(a) gamma rays from the radionuclide cobalt 60;

(b) X-rays generated by or from machine sources operated at:

(i) an energy level not exceeding 5 megaelectronvolts; or

(ii) if the machine source uses tantalum or gold as the target material—an energy level not exceeding 7.5 megaelectronvolts;

(c) electrons generated by or from machine sources operated at an energy level not exceeding 10 megaelectronvolts.

Division 3 Record-keeping for and labelling of irradiated food

1.5.3—8 Record-keeping

(1) A person who irradiates food must keep records in relation to:

(a) the nature and quality of the food treated; and

(b) the *lot identification; and

(c) the minimum durable life of the food treated; and

(d) the process used; and

(e) compliance with the process used; and

(f) the minimum and maximum dose absorbed by the food; and

(g) an indication whether or not the product has been irradiated previously and if

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so, details of such treatment; and

(h) the date of *irradiation.

(2) The records must be kept at the facility where the food was irradiated.

(3) The records must be kept for a period of time that exceeds the minimum durable life of the irradiated food by 1 year.

1.5.3—9 Labelling and other information—retail and catering

For the labelling provisions, the information relating to irradiated foods is:

(a) if the food has been irradiated—a statement to the effect that the food has been treated with ionising radiation; and

(b) if the food has as an ingredient or *component a food that has been irradiated—a statement to the effect that the ingredient or component has been treated with ionising radiation.

Note 1 The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged irradiated foods.

Note 2 For paragraph (b), the statement may be on the statement of ingredients or elsewhere on the label.

Authorised Version F2024C00743 registered 26/08/2024

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Standard 1.5.3 as in force on **15 August 2024** (up to Amendment No. 230). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **15 August 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.5.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00406 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to 1.5.3—3(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Permissions for certain fruits and vegetables previously included in the Code as part of A1092.
table to 1.5.3—3(2)	166	F2017L00025 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	Permissions for blueberries and raspberries.
table to 1.5.3—4(3)	190	F2020L00024 15 Jan 2020 FSC131 17 Jan 2020	17 January 2020	am	Permissions for irradiated herbs and spices
1.5.3—3	201	F2021L00983 14 Jul 2021 FSC142 22 July 2021	22 July 2021	am	Permissions for fresh fruit and vegetables
1.5.3—3(2)	211	F2022L01118 26 Aug 2022 FSC151 1 Sep 2022	1 September 2022	am	Definition of '*vegetables*'
1.5.3—4(3)	211	F2022L01118 26 Aug 2022 FSC151 1 Sep 2022	1 September 2022	am	Definition of '*herbs and spices'*

Authorised Version F2024C00743 registered 26/08/2024

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.5.3-7(b)	230	F2024L00986 13 August 2024 FSC 170 15 August 2024	15 August 2024	rs	Repeal the paragraph and substitute

Authorised Version F2024C00743 registered 26/08/2024

Standard 1.5.4 – Cell-cultured foods

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date of gazettal.

Dated 10 June 2025

Matthew O'Mullane, General Manager, Food Safety
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 179 on 18 June 2025. This means that this date is the gazettal date for the purposes of the above notice.

Standard 1.5.4 Cell-cultured foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

1.5.4—1 Name

This Standard is *Australia New Zealand Food Standards Code – Standard 1.5.4 – Cell-cultured foods*.

Note Commencement:
This Standard commences on the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.5.4—2 Definitions

Note In this Code (see sections 1.1.2—2):

a ***cell-cultured food*** means a food obtained by culturing cells isolated from any of the following sources: livestock; poultry; game; seafood (including fish); an egg or an embryo of any of the former.'

Division 2 General requirements

1.5.4—3 When a cell-cultured food is permitted for sale

A food for sale may be, or have as an ingredient, a *cell-cultured food if:

(a) the cell-cultured food is listed in Schedule 25A; and

(b) any corresponding conditions listed in that Schedule are complied with.

1.5.4—4 Prohibition on use in special purpose foods

A *cell-cultured food must not be added to a food standardised by Part 2.9 of this Code.

1.5.4—5 Labelling requirement – name of the ingredient in a food for sale

(1) This section applies to a food for sale that has a *cell-cultured food as an ingredient.

(2) For the labelling provisions, the information relating to *cell-cultured food is the use of one of the following statements in conjunction with the name of the ingredient that is a *cell-cultured food:

(a) 'cell-cultured';

(b) 'cell-cultivated'.

Note The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged food.

Example The label on a packaged food for sale that contains a *cell-cultured food as an ingredient, must use the statement *cell-cultured* or *cell-cultivated* in conjunction with the name of that ingredient in a statement of ingredients required by Standard 1.2.1 and 1.2.4.

1.5.4—6 Labelling requirement – name of the food for sale – retail sale

(1) This section applies to a food for sale that:

(a) is one of the following:

(i) for retail sale; or

(ii) suitable for retail sale without any further processing, packaging or labelling; and

(b) is packaged; and

(c) has a *cell-cultured food as an ingredient (**the ingredient**); and

(d) is represented in words, images or both as being from the animal from which the *cell-cultured food was sourced.

(2) Paragraph (1)(d) does not apply to a reference in a statement of ingredients to the animal from which the *cell-cultured food was sourced.

(3) For the labelling provisions, the information relating to *cell-cultured food is the use in the name of the food for sale of the same statement that is used in conjunction with the name of the ingredient in accordance with section 1.5.4—5.

Note The labelling provisions are set out in Standard 1.2.1

Example The label on a packaged food for sale that contains a *cell-cultured food as an ingredient and that uses the statement *cell-cultured* in relation to that ingredient in the statement of ingredients in accordance with section 1.5.4—5, must also include the statement *cell-cultured-* in the name of the food if the food for sale is represented in words, images or both as being from the animal from which the *cell-cultured food is sourced (e.g. 'made from cell-cultured [animal name]' or 'cell-cultured [animal name] patties').

A packaged food for sale that contains a *cell-cultured food as an ingredient and that has no representations in words, images or both on its label of being from the animal from which the food is sourced, would not be subject to labelling requirements relating to the food for sale in section 1.5.4—6. Standard 1.2.2 would apply to require the use of a name or description in relation to that food that is sufficient to indicate the true nature of that food.

1.5.4—7 Labelling requirement – name of the food for sale – non-retail sale

(1) This section applies to a food for sale that is:

(a) a *cell-cultured food; and

(b) a food for sale to which Division 3 or 4 of Standard 1.2.1 applies.

(2) For the labelling provisions, the information relating to *cell-cultured food is the use of one of the following statements in conjunction with the name of the *cell-cultured food:

(a) 'cell-cultured';

(b) 'cell-cultivated'.

Note The labelling provisions are set out in Standard 1.2.1. Labelling provisions apply to both packaged and unpackaged food.

Example Paragraph 1.2.1—15(a) provides that the labelling of food sold to a caterer must state the name of the food in accordance with section 1.2.2—2 (such as a name or description sufficient to indicate the true nature of the food). A packaged food that is a cell-cultured-food and is sold to a caterer must include the statement 'cell-cultured' or 'cell-cultivated' in conjunction with the name of the cell-cultured food, where that name is the name of the food for sale (e.g. 'cell-cultivated [animal]').

Standard 1.6.1 Microbiological limits in food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Section 1.1.1—11 provides that a food for sale must not have an unacceptable level of microorganisms, as determined in accordance with this standard. This standard sets out how to determine whether a lot of food has an unacceptable level of microorganisms.

1.6.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.6.1 – Microbiological limits in food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.6.1—2 Unacceptable microbiological levels

A *lot of a food has an unacceptable level of microorganisms if:

(a) the food is listed in the table to section S27—4; and

(b) the lot is tested in accordance with section 1.6.1—3; and

(c) the test indicates that:

(i) the number of sample units having a level of a microorganism greater than that listed in the corresponding row of Column 4 (***m***) is greater than the number listed in the corresponding row of Column 3 (***c***); or

(ii) the level of the microorganism in any of the sample units is greater than the number (if any) listed in the corresponding row of Column 5 (***M***).

Note For the meaning of ***lot***, see section 1.1.2—2.

1.6.1—3 Assessment of microbiological levels

(1) Microbiological levels in food must be assessed in accordance with this section.

(2) For a particular *lot of a food listed in Column 1 of the table section S27—4, the number of sample units taken must be the number of sample units set out in the corresponding row of Column 2 (***n***).

(3) Despite subsection (2), if the food is the subject of a consumer complaint or a suspected food poisoning incident, an *authorised officer may take or otherwise obtain fewer sample units than the number referred to in that subsection or take smaller samples.

(4) An *authorised officer who takes or otherwise obtains a sample of food for the purpose of submitting it for microbiological analysis:

(a) must not divide that sample into separate parts; and

(b) where the sample consists of one or more sealed packages of a kind ordinarily sold by retail—must submit for such analysis that sample in that package or those packages in an unopened and intact condition.

(5) The following reference methods must be used to determine whether a food has exceeded the maximum permissible levels of microorganisms specified in the table to section S27—4 in relation to that food:

(a) for a food other than packaged water, packaged ice or mineral water

(i) the relevant method prescribed by Australian Standard AS5013; or

(ii) the relevant method referenced by Australian Standard AS5013 and prescribed by the International Organization for Standardization; or

(iii) any equivalent method as determined by:

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(A) Australian New Zealand Standard *AS/NZS 4659; or

(B) ISO 16140.2:2016; and

(b) for packaged water, packaged ice or mineral water—the relevant method prescribed by Australian New Zealand Standard AS/NZS 4276.

(6) A reference to a Standard in subsection (5) is a reference to that Standard as in force at the commencement of this provision.

1.6.1—4 Food in which growth of *Listeria monocytogenes* will not occur

(1) For the purposes of the table to section S27—4, growth of *Listeria monocytogenes* will not occur in a *ready-to-eat food if:

(a) the food has a pH less than 4.4 regardless of water activity; or

(b) the food has a water activity less than 0.92 regardless of pH; or

(c) the food has a pH less than 5.0 in combination with a water activity of less than 0.94; or

(d) the food has a refrigerated shelf life no greater than 5 days; or

(e) the food is frozen (including foods consumed frozen and those intended to be thawed immediately before consumption); or

(f) it can be validated that the level of *Listeria monocytogenes* will not increase by greater than 0.5 log cfu/g over the food's stated shelf life.

(2) For the purposes of the table to section S27—4, a *ready-to-eat food that does not receive a *listericidal process during manufacture is taken to be a food in which growth of *Listeria monocytogenes* will not occur if the level of *Listeria monocytogenes* will not exceed 100 cfu/g within the food's expected shelf life.

(3) For the purposes of subclause (2), a *ready-to-eat food that does not receive a *listericidal process during manufacture is taken to include:

(a) ready-to-eat processed finfish; and

(b) fresh cut and packaged horticultural produce.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 1.6.1 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 1.6.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00411 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std title	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in title of Standard as a consequential amendment from amendment to Standard 1.1.1.
1.6.1—1	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in in title of Standard as a consequential amendment from amendment to Standard 1.1.1.
1.6.1—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction to cross-reference.
1.6.1—3(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction to cross-reference.
1.6.1—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction to cross-references.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1.6.1—3(5)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Correction to cross-reference
1.6.1—3(2)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	Am	Correction to cross-reference

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 1.6.2 Processing requirements for meat

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only. For New Zealand purposes, processing requirements for meat products are regulated under the *Animal Products Act 1999* (NZ) and the *Food Act 2014* (NZ).

1.6.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 1.6.2 – Processing requirements for meat.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

1.6.2—2 Game meat

(1) Game meat, except game birds, must be obtained:

(a) from a game carcass that has been subjected to a post mortem inspection that is conducted in accordance with relevant State or Territory law; or

(b) in accordance with a quality assurance program that:

(i) is conducted in accordance with relevant State or Territory law; and

(ii) is designed to ensure that the game meat is fit for human consumption.

(2) A food for sale must not consist of, or have as an ingredient, game offal, other than bone or cartilage attached to game meat flesh.

(3) In this section:

game meat means the whole or part of the carcass of any bird, buffalo, camel, deer, donkey, goat, hare, horse, kangaroo, rabbit, pig, possum or wallaby that has been slaughtered in the wild state, but does not include avian eggs, foetuses, parts of foetuses or pouch young.

game meat flesh means skeletal game meat muscle, including any attached fat, connective tissue, nerve, blood, blood vessels and, in the case of birds, skin.

game offal means game meat other than game meat flesh.

1.6.2—3 Fermented meat products

(1) Fermented comminuted processed meat is heat treated if it has had its core temperature maintained at 55°C for a period of at least 20 minutes, or an equivalent combination of time and higher temperature.

Note Standard 1.2.1 and Standard 2.2.1 provide for the labelling of heat treated fermented comminuted processed meat.

(2) Fermented comminuted processed meat is cooked if it has had its core temperature maintained at 65°C for a period of at least 10 minutes, or an equivalent combination of time and higher temperature.

Note Standard 1.2.1 and Standard 2.2.1 provide for the labelling of cooked fermented comminuted processed meat.

(3) A fermented meat product must not contain mechanically separated meat or rendered trimmings unless it has been cooked so that its core temperature is maintained at 65°C for a period of at least 10 minutes, or an equivalent combination of time and higher temperature.

(4) In this section:

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mechanically separated meat means meat that has been separated from bone by a mechanical process that results in *comminuted meat.

rendered trimmings means the cooked meat fractions derived from the rendering of meat trimmings, excluding ligamentum nuchae.

Federal Register of Legislative Instruments F2015L00412

Standard 2.1.1 Cereal and cereal products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.1.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.1.1 – Cereal and cereal products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Division 2 Bread and bread products

2.1.1—2 Definitions

Note In this Code (see section 1.1.2—3):

bread means:

(a) a food that is made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water; or

(b) such a food with other foods added.

wheat flour includes wholemeal wheat flour.

wholegrain means the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents—endosperm, germ and bran—are present in such proportions that represent the typical ratio of those fractions occurring in the whole cereal, and includes wholemeal.

wholemeal means the product containing all the milled constituents of the grain in such proportions that it represents the typical ratio of those fractions occurring in the whole cereal.

2.1.1—3 Requirement for food sold as bread

A food that is sold as bread must be bread.

2.1.1—4 Application of sections 2.1.1—5 and 2.1.1—6

Sections 2.1.1—5 and 2.1.1—6 do not apply to:

(a) the following foods, or to wheat flour used to make those products:

(i) pizza bases;

(ii) breadcrumbs;

(iii) pastries;

(iv) cakes, including brioche, panettone and stollen;

(v) biscuits;

(vi) crackers; or

(b) bread that is represented as organic.

2.1.1—5 Requirement for folic acid and thiamin in bread flour

Wheat flour that is sold as suitable for making bread to which this section applies must contain:

(a) no less than 2 mg/kg, and no more than 3 mg/kg, of folic acid; and

(b) no less than 6.4 mg/kg thiamin.

Note Paragraph 2.1.1—5(b) applies in Australia only.

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2.1.1—6 Requirement for iodised salt in bread

(1) Iodised salt must be used for making bread to which this section applies where salt would ordinarily be used.

(2) This section does not prevent:

(a) the addition of salt other than iodised salt to the surface of bread; or

Example The addition of rock salt

(b) the addition of other food containing salt other than iodised salt during the making of bread.

Division 3 Wholegrain cereals and cereal products

2.1.1—7 Requirement for food sold as wholemeal or wholegrain product

A food that is sold as, or as being made from:

(a) 'wholemeal'; or

(b) 'wholegrain';

must consist of, or have as an ingredient, wholemeal or wholegrain as appropriate.

Authorised Version F2023C00764 registered 25/08/2023

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Standard 2.1.1 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **19 July 2023**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.1.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00402 – 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.1.1—5	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and add the note to 2.1.1—5(b)

Authorised Version F2023C00764 registered 25/08/2023

Standard 2.2.1 Meat and meat products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.2.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.2.1 – Meat and meat products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.2.1—2 Definitions

Note In this Code (see section 1.1.2—3):

cured and/or dried meat flesh in whole cuts or pieces includes any attached bone.

dried meat means meat that has been dried but does not include slow cured dried meat.

manufactured meat means processed meat containing no less than 660 g/kg of meat.

meat:

(a) means the whole or part of the carcass of any of the following animals, if slaughtered other than in a wild state:

(i) buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep;

(ii) any other animal permitted for human consumption under a law of a State, Territory or New Zealand; and

(b) does not include:

(i) fish; or

(ii) avian eggs; or

(iii) foetuses or part of foetuses.

meat flesh means meat that consists of skeletal muscle and any attached:

(a) animal rind; or

(b) fat; or

(c) connective tissue; or

(d) nerve; or

(e) blood; or

(f) blood vessels; or

(g) skin, in the case of poultry.

meat pie means a pie containing no less than 250 g/kg of meat flesh.

offal includes blood, brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe, and excludes meat flesh, bone and bone marrow.

processed meat means a food which has, either singly or in combination with other foods, undergone a method of processing other than boning, slicing, dicing, mincing or freezing.

sausage means a food that:

(a) consists of meat that has been minced, meat that has been comminuted, or a mixture of both, whether or not mixed with other foods, and which has been encased or formed into discrete units; and

(b) does not include meat formed or joined into the semblance of cuts of meat.

Division 2 Requirements for sale

2.2.1—3 Requirement for food sold as sausage

A food that is sold as sausage must be sausage and:

(a) contain no less than 500 g/kg of fat free meat flesh; and

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(b) have a proportion of fat that is no more than 500 g/kg of the fat free meat flesh content.

2.2.1—4 Requirement for food sold as meat pie

A food that is sold as a meat pie must be a meat pie.

2.2.1—5 Requirements for food sold as dried meat or cured and/or dried meat flesh in whole cuts or pieces, manufactured meat or processed meat

(1) A food that is sold as a dried meat must be dried to a water activity of no more than 0.85.

(2) A food that is sold as cured and/or dried meat flesh in whole cuts or pieces must contain not less than 160 g/kg of meat protein on a fat free basis.

(3) A food that is sold as manufactured meat must contain not less than 660 g/kg of meat.

(4) A food that is sold as processed meat must contain not less than 300 g/kg of meat.

Division 3 Information requirements

2.2.1—6 Statement indicating the presence of offal

For the labelling provisions:

(a) brain, heart, kidney, liver, tongue or tripe must be identified as:

(i) offal; or

(ii) by the specific name of the type of offal; and

(b) any other type of offal must be identified by the specific name of the type of offal.

Note The labelling provisions are set out in Standard 1.2.1.

2.2.1—7 Proportion of fat in minced meat

For the labelling provisions, a statement of the maximum proportion of fat in minced meat, in g/100 g, is required if a claim is made in relation to the fat content of minced meat.

Note The labelling provisions are set out in Standard 1.2.1.

2.2.1—8 Information about raw meat joined or formed into the semblance of a cut of meat

For the labelling provisions, for a food that consists of raw meat that has been formed or joined in the semblance of a cut of meat, whether coated or not, using a binding system without the application of heat, the following information is required:

(a) a declaration that the food consists of meat that is formed or joined; and

(b) in conjunction with that information, cooking instructions that would result in microbiological safety of the food being achieved.

Note The labelling provisions are set out in Standard 1.2.1.

2.2.1—9 Labelling of fermented comminuted processed meat

(1) The *prescribed name for fermented comminuted processed meat is:

(a) if the meat has not been heat treated or cooked—‘fermented processed meat – not heat treated’; and

(b) if the meat has been heat treated—‘fermented processed meat – heat treated’; and

(c) if the meat has been cooked—‘fermented processed meat – cooked’.

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(2) For the labelling provisions, if the label on a package containing fermented comminuted processed meat contains a trade name, the following words are required to be included on the label in association with the trade name:

(a) if the meat has not been heat treated or cooked—'fermented';

(b) if the meat has been heat treated—'fermented heat treated';

(c) if the meat has been cooked—'fermented cooked'.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The labelling may refer to a heating process only if:

(a) the reference is included for compliance with this section; or

(b) the heating process is a cooking instruction for the consumer.

2.2.1—10 Labelling of fermented comminuted manufactured meat

(1) The *prescribed name for fermented comminuted manufactured meat is:

(a) if the meat is not heat treated or cooked—'fermented manufactured meat – not heat treated'; and

(b) if the meat has been heat treated—'fermented manufactured meat – heat treated'; and

(c) if the meat has been cooked—'fermented manufactured meat – cooked'.

(2) For the labelling provisions, if the label on a package containing fermented comminuted manufactured meat contains a trade name, the following words are required to be included in association with the trade name:

(a) if the meat has not been heat treated or cooked—'fermented';

(b) if the meat has been heat treated—'fermented heat treated';

(c) if the meat has been cooked—'fermented cooked'.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The labelling may refer to a heating process only if:

(a) the reference is included for compliance with this section; or

(b) the heating process is a cooking instruction for the consumer.

2.2.1—11 Fermented comminuted meat—unpackaged

(1) This section applies to fermented comminuted meat that is not required to *bear a label because it is not in a package.

Note See subsections 1.2.1—6(4) and 1.2.1—9(4).

(2) For the labelling provisions, despite paragraphs 2.2.1—9(1)(a) and 2.2.1—10(1)(a), the words 'not heat treated' need not be displayed.

Note The labelling provisions are set out in Standard 1.2.1.

Division 4 Sourcing requirements

2.2.1—12 Bovine must be free from bovine spongiform encephalopathy

Note This section applies in Australia only.

(1) Bovine meat, and ingredients derived from bovines, must be derived from animals free from bovine spongiform encephalopathy.

(2) Subsection (1) does not apply to:

(a) collagen from bovine skins and hides (including sausage casings produced from this type of collagen); or

(b) bovine fat or bovine tallow that:

(i) is an ingredient of a food; and

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(ii) comprises no more than 300 g/kg of the food; or

(c) gelatine sourced from bovine skins or hides; or

(d) dairy products sourced from bovines.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 2.2.1 as in force on **1 March 2016** (up to Amendment No. 157). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.2.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00427–- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.2.1—1	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Incorrect section heading replaced.

Federal Register of Legislative Instruments F2016C00173

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.2.2 Eggs and egg products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

2.2.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.2.2 — – Eggs and egg products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.2.2—2 Definitions

Note In section 2.2.2—3 and Standard 4.2.5:

unacceptable egg means –

(a) a cracked egg or a dirty egg; or

(b) egg product which has not been processed in accordance with clause 21; or

(c) egg product which contains a pathogenic micro-organism, whether or not the egg product has been processed in accordance with clause 21.

In this definition, 'clause 21' is a reference to clause 21 of Standard 4.2.5, which relates to 'Processing egg product', and applies in Australia only.

2.2.2—3 Sale or supply of unacceptable eggs

(1) Unacceptable eggs must not be sold in a retail sale or to a caterer.

(2) In this section:

unacceptable egg has the same meaning as it has in Standard 4.2.5.

2.2.2—4 Traceability

Eggs for retail sale or for sale to a *caterer must be individually marked with the producer's or processor's unique identification.

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Standard 2.2.3 Fish and fish products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 This Code does not define specific names for fish. The Australian Fish Names Standard (AS 5300) provides guidance on standard fish names to be used in Australia..

1. Copies of the Standard may be purchased at https://infostore.saiglobal.com/en-au/standards/as-5300-2019-111200_saig_as_as_2741382/.
2. The Standard is available for viewing, at no cost to the user, at http://www.fishnames.com.au.
3. A searchable database of Australian Standard Fish Names is available at http://www.fishnames.com.au.
4. New Zealand common, Maori, and scientific names for fish species are available at https://www.mpi.govt.nz/food-business/seafood-processing-storage-testing/fish-names-labelling-requirements/.

2.2.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.2.3 – Fish and fish products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.2.3—2 Definitions

Note In this Code (see section 1.1.2—3):

fish means a cold-blooded aquatic vertebrate or aquatic invertebrate including shellfish, but not including amphibians or reptiles.

2.2.3—3 Labelling of formed or joined fish

For the labelling provisions, for a food that consists of raw fish that has been formed or joined in the semblance of a cut or fillet of fish using a binding system without the application of heat, whether coated or not, the following information is required:

(a) a declaration that the food is either formed or joined;

(b) in conjunction with that declaration, cooking instructions that would result in microbiological safety of the food being achieved.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 Section 1.4.1—3 and section S19—6 prescribe the maximum level of histamine permitted in fish and fish products.

Authorised Version F2023C00747 registered 24/08/2023

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 2.2.3 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **19 July 2023**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.2.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00429–- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 3	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June	am	Note 3 links to documents amended.
Note 3	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal the note, and substitute.

Authorised Version F2023C00747 registered 24/08/2023

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.3.1 Fruit and vegetables

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.3.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.3.1 – Fruit and vegetables.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.3.1—2 Definitions

Note In this Code (see section 1.1.2—3):

fruit and vegetables means any of fruit, vegetables, nuts, spices, herbs, fungi, legumes and seeds.

Note In Standards 1.2.7 and 1.2.8 the separate terms fruit and vegetable have different definitions and do not include nuts, spices, herbs, fungi, legumes and seeds.

2.3.1—3 Requirement for food sold as fruit and vegetables in brine, etc

(1) A food that is fruit and vegetables in brine, oil, vinegar or water must not have a pH greater than 4.6.

(2) Subsection (1) does not apply to commercially canned fruit and vegetables.

Federal Register of Legislative Instruments F2015L00458

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.3.2 Jam

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.3.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.3.2 – Jam.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.3.2—2 Definitions

Note In this Code (see section 1.1.2—3):

jam:

(a) means:

(i) a product prepared by processing one or more of the following:

(A) fruit;

(B) concentrated fruit juice;

(C) fruit juice;

(D) water extracts of fruit; or

(ii) such a product processed with sugars or honey; and

(b) includes conserve; and

(c) does not include marmalade.

2.3.2—3 Requirement for food sold as jam

(1) A food that is sold as jam must:

(a) be jam; and

(b) contain no less than 650 g/kg of water-soluble solids.

(2) A food that is sold as jam with the name of one or more fruits appearing in the labelling must be made from no less than 400 g/kg of those fruits.

Federal Register of Legislative Instruments F2015L00459

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.4.1 Edible oils

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.4.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.4.1 – Edible oils.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.4.1—2 Definitions

Note In this Code (see section 1.1.2—3):

edible oil means the triglycerides, diglycerides, or both the triglycerides and diglycerides of fatty acids of plant or animal origin, including aquatic plants and aquatic animals, with incidental amounts of free fatty acids, unsaponifiable constituents and other lipids including naturally occurring gums, waxes and phosphatides.

2.4.1—3 Requirement for food sold as edible oil

(1) A food that is sold as an edible oil must be edible oil.

(2) A representation that a food is a particular kind of edible oil is taken to be a representation that it is an edible oil.

2.4.1—4 Process declaration for edible oils

For the labelling provisions, if:

(a) a food is, or has as an ingredient, an edible oil; and

(b) the label lists the specific source name of the oil; and

(c) the oil has undergone a process that has altered its fatty acid composition;

the required process declaration is a statement that describes the nature of that process.

Note 1 An example of a process that alters the fatty acid composition of fatty acids in edible oil is the process of hydrogenation.

Note 2 The labelling provisions are set out in Standard 1.2.1.

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Standard 2.4.2 Edible oil spreads

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.4.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.4.2 – Edible oil spreads.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.4.2—2 Definitions

Note In this Code (see section 1.1.2—3):

edible oil means the triglycerides, diglycerides, or both the triglycerides and diglycerides of fatty acids of plant or animal origin, including aquatic plants and aquatic animals, with incidental amounts of free fatty acids, unsaponifiable constituents and other lipids including naturally occurring gums, waxes and phosphatides.

edible oil spread means:

(a) a spreadable food composed of edible oils and water in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) edible proteins;

(iii) salt;

(iv) lactic acid producing microorganisms;

(v) flavour producing microorganisms;

(vi) milk products;

(vii) no more than 82 g/kg of total plant sterol equivalents content.

margarine means an edible oil spread containing no less than 800g/kg of edible oils.

2.4.2—3 Requirements for sale as edible oil spread or margarine

Application of section to New Zealand

(1) Subsections (3) and (5) do not apply to edible oil spread or margarine produced in, or imported into, New Zealand.

Requirement for food sold as edible oil spread

(2) A food that is sold as an edible oil spread must be edible oil spread.

Requirement for food sold as table edible oil spread

(3) A food that is sold as a ‘table’ edible oil spread must be edible oil spread containing no less than 55 µg/kg of vitamin D.

Requirement for food sold as margarine

(4) A food that is sold as ‘margarine’ must be margarine.

Requirement for food sold as table margarine

(5) A food that is sold as ‘table margarine’ must be margarine containing no less than 55 µg/kg of vitamin D.

Federal Register of Legislative Instruments F2016C00174

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 2.4.2 as in force on **1 March 2016** (up to Amendment No. 161). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.4.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00461 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.4.2—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of formatting error in Note.

Federal Register of Legislative Instruments F2016C00174

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.1 Milk

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.1 – Milk.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.1—2 Definitions

Note In this Code (see section 1.1.2—3):

milk means:

(a) the mammary secretion of milking animals, obtained from one or more milkings for consumption as liquid milk or for further processing, but excluding colostrums; or

(b) such a product with phytosterols, phytostanols and their esters added.

skim milk means milk from which milkfat has been removed.

2.5.1—3 Requirement for food sold as milk

A food that is sold as 'milk' must be milk.

2.5.1—4 Requirement for retail sale as cow's milk

(1) This section applies to retail sales.

(2) A food that is sold as cow's milk must:

(a) be:

(i) milk from cows; or

(ii) milk from cows:

(A) to which milk components have been added, or from which they have been withdrawn in order for the product to comply with requirements of this section; and

(B) that has the same whey protein to casein ratio as the original milk; and

(b) contain no less than 32 g/kg of milkfat; and

(c) contain no less than 30 g/kg of protein (measured as crude protein).

2.5.1—5 Requirement for food sold as skim milk

A food that is sold as 'skim milk' must:

(a) be skim milk; and

(b) contain no more than 1.5 g/kg of milkfat; and

(c) for skim milk derived from cow's milk—contain no less than 30 g/kg of protein (measured as crude protein).

2.5.1—6 Compositional requirement for phytosterols, phytostanols and their esters in milk

*Phytosterols, phytostanols and their esters may be added to milk only if:

(a) the milk contains no more than 1.5 g total fat/100 g; and

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(b) the *total plant sterol equivalents content is no less than 3 g/L of milk and no more than 4 g/L of milk.

Federal Register of Legislative Instruments F2015L00462

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.2 Cream

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.2 – Cream.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.2—2 Definitions

Note In this Code (see section 1.1.2—3):

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk that is obtained by:

(a) separation from milk; or

(b) separation from milk and the addition of milk or milk products obtained from milk.

2.5.2—3 Requirement for food sold as cream

A food that is sold as ‘cream’ must:

(a) be cream; and

(b) contain no less than 350 g/kg of milkfat.

Federal Register of Legislative Instruments F2015L00470

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.3 Fermented milk products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.3 – Fermented milk products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.3—2 Definitions

Note In this Code (see section 1.1.2—3):

fermented milk means a food obtained by fermentation of milk or products derived from milk, where the fermentation involves the action of microorganisms and results in coagulation and a reduction in pH.

yoghurt means a fermented milk where the fermentation has been carried out with lactic acid producing microorganisms.

2.5.3—3 Requirement for food sold as fermented milk or yoghurt

A food that is sold as fermented milk or 'yoghurt' must:

(a) be fermented milk or yoghurt as appropriate, or of fermented milk or yoghurt with other foods added; and

(b) have a pH of no more than 4.5; and

(c) have no less than 10^6 cfu/g microorganisms used in the fermentation; and

(d) if the food is derived from cow's milk—contain no less than 30 g/kg protein (measured as crude protein).

2.5.3—4 Compositional requirement for fermented milk or yoghurt used as an ingredient

If a food contains fermented milk or yoghurt as an ingredient, that ingredient must comply with paragraphs 2.5.3—3(a) to (d).

2.5.3—5 Compositional requirement for phytosterols, phytostanols and their esters in yoghurt

*Phytosterols, phytostanols and their esters may be added to yoghurt only if:

(a) the yoghurt contains no more than 1.5 g total fat/100 g; and

(b) the yoghurt is supplied in a package, the capacity of which is no more than 200 g; and

(c) the *total plant sterol equivalents content added is no less than 0.8 g and no more than 1.0 g/package.

Federal Register of Legislative Instruments F2015L00413

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.4 Cheese

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.4 – Cheese.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.4—2 Definitions

Note In this Code (see section 1.1.2—3):

cheese means:

(a) the ripened or unripened solid or semi-solid milk product, whether coated or not, that is obtained by one or both of the following processes:

(i) wholly or partly coagulating milk, or materials obtained from milk, or both, through the action of rennet or other suitable coagulating agents, and partially draining the whey which results from such coagulation;

(ii) processing techniques involving concentration or coagulation of milk, or materials obtained from milk, or both, which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in subparagraph (a)(i); or

(b) such a product with any of the following additional ingredients added during production:

(i) water;

(ii) lactic acid producing microorganisms;

(iii) flavour producing microorganisms;

(iv) gelatine;

(v) starch;

(vi) vinegar;

(vii) salt;

(viii) tall oil phytosterol esters added in accordance with this Standard.

processed cheese means a product manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

2.5.4—3 Requirement for food sold as cheese

A food that is sold as cheese or processed cheese must be cheese or processed cheese as appropriate.

2.5.4—4 Compositional requirement for tall oil phytosterol esters in cheese

Tall oil phytosterol esters may only be added to cheese or to processed cheese if:

(a) the cheese or processed cheese contains no more than 12 g total fat/100 g; and

(b) the tall oil phytosterol ester is added at no less than 70 g/kg and no more than 90 g/kg.

Federal Register of Legislative Instruments F2015L00414

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.5 Butter

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.5 – Butter.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.5—2 Definitions

Note In this Code (see section 1.1.2—3):

butter means:

(a) a food that is derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil; or

(b) such a food with any of the following added:

(i) water;

(ii) salt;

(iii) lactic acid producing microorganisms;

(iv) flavour producing microorganisms.

2.5.5—3 Requirement for food sold as butter

A food that is sold as ‘butter’ must:

(a) be butter; and

(b) contain no less than 80.0% m/m milkfat.

Federal Register of Legislative Instruments F2015L00423

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.5.6 Ice cream

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.6 – Ice cream.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.6—2 Definitions

Note In this Code (see section 1.1.2—3):

ice cream means a sweet frozen food that is made from cream or milk products or both, and other foods, and is generally aerated.

2.5.6—3 Requirement for food sold as ice cream

A food that is sold as 'ice cream' must:

(a) be ice cream; and

(b) contain no less than:

(i) 100 g/kg of milk fat; and

(ii) 168 g/L of food solids.

Federal Register of Legislative Instruments F2015L00424

Standard 2.5.7 Dried milk, evaporated milk and condensed milk

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 In Australia, dairy products must be processed in accordance with Standard 4.2.4.

2.5.7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.5.7 – Dried milk, evaporated milk and condensed milk.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.5.7—2 Definitions

Note In this Code (see section 1.1.2—3):

adjusted milk, in relation to condensed milk, dried milk or evaporated milk, means milk:

(a) that is to be used to make the product concerned; and

(b) to which milk components have been added, or from which they have been withdrawn, in order for the product to comply with requirements of Standard 2.5.7; and

(c) that has the same whey protein to casein ratio as the original milk.

condensed milk means:

(a) a food obtained by the partial removal of water from milk or adjusted milk, with the addition of sugars, and the possible addition of salt or water; or

(b) a food of the same composition obtained by any other process.

dried milk means a powdered food obtained by the partial removal of water from milk or adjusted milk.

evaporated milk means:

(a) a food obtained by the partial removal of water by heat from milk or adjusted milk, with the possible addition of one or more of the following:

(i) salt;

(ii) water; or

(b) a food of the same composition obtained by any other process.

2.5.7—3 Requirement for food sold as condensed milk

(1) A food that is sold as condensed milk must:

(a) be condensed milk; and

(b) contain no less than 34% m/m milk protein in milk solids non-fat.

(2) A food that is sold as condensed whole milk and derived from cow's milk must contain:

(a) no less than 8% m/m milkfat; and

(b) no less than 28% m/m milk solids.

(3) A food that is sold as condensed skim milk and derived from cow's milk must contain:

(a) no more than 1% m/m milkfat; and

(b) no less than 24% m/m milk solids.

2.5.7—4 Requirement for food sold as dried milk

(1) A food that is sold as dried milk must:

(a) be dried milk; and

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(b) contain no less than 34% m/m milk protein in milk solids non-fat.

(2) A food that is sold as dried whole milk and derived from cow's milk must contain:

(a) no less than 26% m/m milkfat; and

(b) no more than 5% m/m water.

(3) A food that is sold as dried skim milk and derived from cow's milk must contain:

(a) no more than 1.5% m/m milkfat; and

(b) no more than 5% m/m water.

2.5.7—5 Requirement for food sold as evaporated milk

(1) A food that is sold as evaporated milk must:

(a) be evaporated milk; and

(b) contain no less than 34% m/m milk protein in milk solids non-fat.

(2) A food that is sold as evaporated whole milk and derived from cow's milk must contain:

(a) no less than 7.5% m/m milkfat; and

(b) no less than 25% m/m milk solids; and

(3) A food that is sold as evaporated skim milk and derived from cow's milk must contain:

(a) no more than 1% m/m milkfat; and

(b) no less than 20% m/m milk solids.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Standard 2.5.7 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.5.7 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00425 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.5.7—5(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subsection to correct grammatical error.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.6.1 Fruit juice and vegetable juice

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.6.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.1 – Fruit juice and vegetable juice.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.1—2 Definitions

Note In this Code (see section 1.1.2—3):

fruit juice means juice made from a fruit.

juice:

(a) means the liquid portion, with or without pulp, obtained from:

(i) a fruit or a vegetable; or

(ii) in the case of citrus fruit, other than lime—the endocarp only of the fruit; and

(b) includes a product that results from concentrating juice and then reconstituting it with water.

juice blend means a blend of more than one juice (including a blend of one or more fruit juices and one or more vegetable juices).

vegetable juice means juice made from a vegetable.

2.6.1—3 Requirement for food sold as fruit juice or vegetable juice

(1) A food that is sold as fruit juice or as the juice of a specified fruit or fruits must be fruit juice or a blend of fruit juices, and may contain any of the following additional ingredients:

(a) no more than 40 g/kg of sugars;

(b) salt;

(c) herbs and spices.

(2) A food that is sold as vegetable juice or as the juice of a specified vegetable or vegetables must be vegetable juice, or a blend of vegetable juices, and may contain any of the following additional ingredients:

(a) sugars;

(b) salt;

(c) herbs and spices.

2.6.1—4 Name and percentage by volume of juices in juice blend

For the labelling provisions, the name and percentage of each juice in juice blend is not required for orange juice which contains no more than 10% in total of:

(a) mandarin juice; or

(b) tangelo juice; or

(c) mandarin juice and tangelo juice.

Note The labelling provisions are set out in Standard 1.2.1.

Federal Register of Legislative Instruments F2015L00426

Standard 2.6.2 Non-alcoholic beverages and brewed soft drinks

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.6.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.2 – Non-alcoholic beverages and brewed soft drinks.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.2—2 Definitions

Note 1 In this Code (see section 1.1.2—2):

average quantity, of a substance in a food, means the average, for such foods from that producer or manufacturer, of:

(a) where a serving or reference amount is specified—the amount of the substance that such a serving or reference amount contains; or

(b) otherwise—the proportion of that substance in the food, expressed as a percentage.

Note See also section 1.1.1—6.

claim means an express or implied statement, representation, design or information in relation to a food or a property of food which is not mandatory in this Code.

claim requiring nutrition information:

(a) means:

(i) a nutrition content claim; or

(ii) a health claim; and

(b) does not include:

(i) a declaration that is required by an application Act; or

(ii) an endorsement; or

(iii) a *prescribed beverage gluten free claim.

health claim means a claim which states, suggests or implies that a food or a property of food has, or may have, a health effect.

Note See also subsection 2.10.2—8(3).

package:

(a) means any container or wrapper in or by which food for sale is wholly or partly encased, covered, enclosed, contained or packaged; and

(b) if food is carried or sold or intended to be carried and sold in more than one package—includes each package; and

(c) does not include:

(i) a *bulk cargo container; or

(ii) a pallet overwrap; or

(iii) a crate and packages which do not obscure labels on the food; or

(iv) a transportation vehicle; or

(v) a vending machine; or

(vi) a hamper; or

(vii) a container or wrapper (including a covered plate, cup, tray or other food container) in which food is served in a prison, hospital or *medical institution; or

(viii) for Standard 2.9.5—a covered plate, cup, tray or other food container in which food for special medical purposes is served by a *responsible institution to a patient or resident.

prescribed name, of a particular food, means a name declared by a provision of this Code to be the prescribed name of the food.

Note Under the labelling provisions in Standard 1.2.1 and section 1.2.2—2, if a food has a prescribed name, it must be used in the labelling of the food.

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property of food means a *component, ingredient, constituent or other feature of food.

small package means a package with a surface area of less than 100 cm^2.

sugars:

(a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4—means monosaccharides (other than D-allulose) and disaccharides; and

(b) otherwise—means any of the following products, derived from any source:

(i) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;

(ii) starch hydrolysate;

(iii) glucose syrups, maltodextrin and similar products;

(iv) products derived at a sugar refinery, including brown sugar and molasses;

(v) icing sugar;

(vi) invert sugar;

(vii) fruit sugar syrup;

but does not include:

(i) malt or malt extracts; or

(ii) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note ***Sugar*** is defined differently—see section 1.1.2—3.

unit quantity means:

(a) for a food that is a solid or semi-solid food—100 grams; or

(b) for a food that is a beverage or other liquid food—100 millilitres.

Note 2 In this Code (see section 1.1.2—3):

brewed soft drink means a food that:

(a) is the product prepared by a fermentation process from water with sugar and one or more of:

(i) fruit extractives or infusions; or

(ii) vegetable extractives or infusions; and

(b) contains no more than 1.15% alcohol by volume.

electrolyte drink means a drink formulated for the rapid replacement of fluid, carbohydrate and electrolytes during or after 60 minutes or more of sustained strenuous physical activity.

electrolyte drink base means a solid or liquid which, when made up, makes an electrolyte drink.

formulated beverage means a non-carbonated, ready-to-drink, flavoured beverage that:

(a) is water-based; and

(b) contains added vitamins or minerals or both vitamins and minerals; and

(c) contains no more than 240 mL/L of fruit from one or more of the following sources:

(i) fruit juice;

(ii) fruit purée;

(iii) concentrated fruit juice;

(iv) concentrated fruit purée;

(v) *comminuted fruit;

(vi) orange peel extract; and

(d) contains no more than 75 g/L of sugars; and

(e) does not contain:

(i) carbon dioxide; or

(ii) caffeine; and

(f) is not mixed with any other beverage.

fruit drink means a product that is prepared from:

(a) one or more of the following:

(i) fruit juice;

(ii) fruit purée;

(iii) concentrated fruit juice;

(iv) concentrated fruit purée;

(v) *comminuted fruit;

(vi) orange peel extract; and

(b) one or more of the following:

(i) water;

(ii) mineralised water; and

(iii) sugars.

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mineral water or ***spring water*** means ground water obtained from subterranean water-bearing strata that, in its natural state, contains soluble matter.

non-alcoholic beverage:

(a) means:

(i) packaged water; or

(ii) a water-based beverage, or a water-based beverage that contains other foods (other than alcoholic beverages); or

(iii) an electrolyte drink; and

(b) does not include a brewed soft drink.

sugar means, unless otherwise expressly stated, any of the following:

(a) white sugar;

(b) caster sugar;

(c) icing sugar;

(d) loaf sugar;

(e) coffee sugar;

(f) raw sugar.

Note 3 In this Code (see subsection 1.1.2—9(1))

nutrition content claim means a claim that:

(a) is about:

(i) the presence or absence of any of the following:

(A) *biologically active substance;

(B) *dietary fibre;

(C) energy;

(D) minerals;

(E) potassium;

(F) protein;

(G) *carbohydrate;

(H) 'fat';

(I) the components of any one of protein, carbohydrate or 'fat';

(J) *salt;

(K) sodium;

(L) vitamins; or

(ii) *glycaemic index or glycaemic load; and

(b) does not refer to the presence or absence of alcohol; and

(c) is not a *health claim.

Note See also subsections 2.6.2—5(4) and 2.10.2—8(3).

Division 2 Packaged water

2.6.2—3 Composition requirement for packaged water

(1) This section applies to a food for sale that consists of water presented in packaged form.

(2) The food for sale may contain carbon dioxide, whether added or naturally occurring.

(3) The food for sale must not contain:

(a) a chemical (other than fluoride) listed in Table A3.3 *Guideline values for chemicals that are of health significance in drinking-water* of Annex 3 Chemical summary tables in the *Guidelines for drinking-water quality, 4th edition incorporating the first addendum, 2017, World Health Organization, Geneva*, at a level greater than the guideline value for the chemical specified in that Table; or

(b) fluoride that is naturally-occurring in the water at a level greater than 1.0 mg/L.

2.6.2—4 Addition of fluoride to packaged water

A food for sale consisting of water presented in packaged form may contain added

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fluoride only if:

(a) the water does not contain sugars, sweeteners, flavouring substances or other food; and

(b) the water is not carbonated; and

(c) the total amount of the naturally occurring and any added fluoride is no less than 0.6 mg/L and no more than 1.0 mg/L; and

(d) the form of fluoride added is:

(i) hydrofluorosilicic acid (fluorosilicic acid); or

(ii) sodium fluoride; or

(iii) sodium fluorosilicate (sodium silicofluoride).

2.6.2—5 Labelling—composition of packaged water

(1) For the labelling provisions, for water presented in packaged form that contains added fluoride, a statement to the effect that the water contains added fluoride is required.

Note The labelling provisions are set out in Standard 1.2.1.

(2) For the labelling provisions, a typical analysis that lists the total concentration of any naturally occurring compound expressed in either mg/L or parts per million may be included.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The typical analysis may also include added fluoride provided that only the total amount of the naturally occurring and added fluoride is specified.

(4) A typical analysis that complies with subsections (2) and (3) is not a nutrition content claim for the purposes of section 1.1.2—9.

Division 3 Non-alcoholic beverages and brewed soft drinks

2.6.2—6 Requirement for food sold as brewed soft drink

A food that is sold as a brewed soft drink must be a brewed soft drink.

2.6.2—7 Requirement for food sold as fruit drink

A food that is sold as fruit drink must:

(a) be fruit drink, and;

(b) contain no less than:

(i) in the case of passionfruit juice drink—35 mL/L of passionfruit; and

(ii) otherwise—50 mL/L of fruit.

2.6.2—8 Non-alcoholic beverages not to be labelled or presented as alcoholic beverages

A non-alcoholic beverage or brewed soft drink must not be labelled or otherwise presented for sale in a form which expressly or by implication suggests that the product is an alcoholic beverage.

2.6.2—9 Requirement for food sold as a formulated beverage

A food sold as a formulated beverage must be a formulated beverage.

Division 4 Electrolyte drinks and electrolyte drink bases

2.6.2—10 Definitions and interpretation

Definitions

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(1) In this Division:

Prescribed electrolyte means any of the following:

(a) sodium;
(b) potassium;
(c) calcium;
(d) magnesium;
(e) chloride.

Interpretation of compositional and declaration requirements

(2) For an electrolyte drink base, the compositional and declaration requirements in this Division apply to an electrolyte drink base as ready to drink.

2.6.2—11 Composition of electrolyte drink or electrolyte drink base

(1) A food that is sold as an electrolyte drink or an electrolyte drink base must be an electrolyte drink or an electrolyte drink base, as appropriate.

(2) An electrolyte drink or electrolyte drink base must contain:

(a) no less than 10 mmol/L of sodium; and
(b) no less than 20 g/L and no more than 100 g/L in total of the following:
  (i) dextrose;
  (ii) fructose;
  (iii) glucose syrup;
  (iv) maltodextrin;
  (v) sucrose; and
(c) no more than 50% of total carbohydrate as fructose.

(3) An electrolyte drink or electrolyte drink base may contain:

(a) calcium phosphates;
(b) potassium phosphates;
(c) calcium citrates;
(d) potassium citrates;
(e) sodium citrates;
(f) potassium carbonates, including potassium bicarbonate;
(g) potassium chloride;
(h) calcium chloride;
(i) sodium chloride;
(j) calcium lactate;
(k) magnesium lactate;
(l) magnesium sulphate.

2.6.2—12 Labelling of electrolyte drinks and electrolyte drink bases

(1) ‘Electrolyte drink’ is a *prescribed name for an electrolyte drink and an electrolyte drink base.

(2) For the labelling provisions, the following information is required:

(a) the recommended volume and frequency of use; and
(b) the nutrition information panel must also declare the *average quantity per serving and per *unit quantity of:
  (i) each type of monosaccharide present; and
  (ii) each type of disaccharide present; and
  (iii) subject to subsection (3), each prescribed electrolyte present (other

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than sodium), expressed in milligrams or both milligrams and millimoles.

Note 1: The labelling provisions are set out in Standard 1.2.1.

Note 2: Section 1.2.8—5 provides that packaged food (unless exempted) must include a nutrition information panel (NIP). Standard 1.2.8 also contains other requirements relating to NIPs e.g. what information must be included and how to express that information in a NIP (see sections 1.2.8—6 and 1.2.8—7). The requirements set out in paragraph 2.6.2—12(2)(b) are in addition to those other requirements.

Note 3: Subparagraph 1.2.8—6(1)(d)(iii) requires that a nutrition information panel must contain (among other information) the average quantity of sodium, expressed in milligrams or both milligrams and millimoles for a serving of the food and a unit quantity of the food.

(3) Subparagraph 2.6.2—12(2)(b)(iii) applies only in relation to an electrolyte drink or an electrolyte drink base to which a substance listed in subsection 2.6.2—11(3) has been added.

2.6.2—13 Labelling requirement for electrolyte drinks and electrolyte drink bases in small packages

(1) This section applies to an electrolyte drink or electrolyte drink base:

(a) that is in a *small package; and

(b) about which a *claim requiring nutrition information is made; and

(c) the claim relates to a prescribed electrolyte.

(2) For the labelling provisions, the required information includes the *average quantity per serving of each prescribed electrolyte present, expressed in milligrams or both milligrams and millimoles.

Note 1: The labelling provisions are set out in Standard 1.2.1.

Note 2: The requirements of this subsection are in addition to the requirements set out in section 1.2.8—14. Section 1.2.8—14 sets out requirements for food for sale in a small package where a claim requiring nutrition information is made in relation to the food.

(3) Paragraph 1.2.8—14(1)(b) does not apply to a *claim requiring nutrition information that is made about a prescribed electrolyte.

Note: Paragraph 1.2.8—14(1)(b) sets out nutrition information requirements for food for sale in a small package where a claim requiring nutrition information is made about a matter listed in Column 1 of the table to section S13—2 (such as sodium or a mineral with a Recommended Dietary Intake (RDI)).

2.6.2—14 Recommended dietary intake information prohibited

(1) An *RDI must not be stated or declared in relation to an electrolyte drink or electrolyte drink base.

(2) Section 1.2.8—9 does not apply to an electrolyte drink or electrolyte drink base.

Note: Section 1.2.8—9 relates to minerals with an RDI (among other things). Some of the substances listed as ‘prescribed electrolytes’ in section 2.6.2—10 are also minerals with an RDI for the purposes of section 1.2.8—9 e.g. calcium and magnesium (see also the table to section S1—3).

2.6.2—15 Nutrition content claims about electrolyte drinks and electrolyte drink bases

(1) A nutrition content claim must not be made about an electrolyte drink or electrolyte drink base unless:

(a) subject to paragraph (2)(b), the claim is made in accordance with Division 4 of Standard 1.2.7; and

(b) the claim is about any of the following:

(i) sugar or sugars; or

(ii) carbohydrate; or

(iii) energy; or

(iv) the presence of one or more prescribed electrolytes.

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(2) If a nutrition content claim is made under subparagraph (1)(b)(iv):

(a) the claim must only state that the electrolyte drink or electrolyte drink base contains one or both of the following:

(i) electrolytes;

Example: Contains electrolytes.

(ii) a prescribed electrolyte that is present in the food, provided that the claim also states that the prescribed electrolyte is an electrolyte; and

Example: This food contains the electrolytes: calcium and sodium.

(b) any conditions for nutrition content claims in Standard 1.2.7 that relate to a prescribed electrolyte present in the food do not apply to the nutrition content claim.

2.6.2—16 Health claims about electrolyte drinks and electrolyte drink bases

(1) Standard 1.2.7 does not apply to a *health claim made about an electrolyte drink or electrolyte drink base.

(2) A *health claim must not be made about an electrolyte drink or electrolyte drink base unless:

(a) the food has an average osmolality of 200–340 mOsmol/kg; and

(b) the claim is about any of the following:

(i) rapid rehydration in association with words to the effect of ‘after at least 60 minutes or more of strenuous physical activity’;

(ii) rapid hydration in association with words to the effect of ‘during at least 60 minutes or more of strenuous physical activity’;

(iii) contribution to the maintenance of performance by rapid hydration in association with words to the effect of ‘during at least 60 minutes or more of strenuous physical activity’.

(3) In a *health claim made under subsection (2), the amount of time must be expressed only as a quantifiable amount of time.

Examples: ’60 minutes’ or ’sixty minutes’; ‘1 hour’ or ‘one hour’.

(4) Subject to subsection (3), nothing in this section is to be taken to prescribe the words that must be used when making a *health claim under this section.

Example: ‘exercise’ instead of ‘physical activity’.

2.6.2—17 Claims in relation to the tonicity of electrolyte drinks

(1) A claim that an electrolyte drink is isotonic may only be made if the electrolyte drink has an average osmolality of 250–340 mOsmol/kg.

(2) For the labelling provisions, for an electrolyte drink about which a claim is made that the drink is isotonic, hypertonic or hypotonic, the following information is required—a declaration of the osmolality of the electrolyte drink, expressed in mOsm/L.

Note: The labelling provisions are set out in Standard 1.2.1.

2.6.2—18 Claims in relation to sodium in electrolyte drinks and electrolyte drink bases

Subsection 1.2.8—6(12) does not apply to a *claim requiring nutrition information that is made in relation to salt or sodium in an electrolyte drink or electrolyte drink base.

Note: Subsection 1.2.8—6(12) provides that, if a claim requiring nutrition information is made in relation to salt or sodium in a food product, the nutrition information panel for that product must include a declaration of the average quantity of potassium in accordance with section S12—3.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1030 – Composition and Labelling of Electrolyte Drinks) Variation				
Item [3], [3.1], [3.3] and [3.4] of the schedule	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	Clause 4	Clause 4 of the *Food Standards (Proposal P1030 – Compositional and Labelling of Electrolyte Drinks) Variation* provides a transitional arrangement for the variations to the Code made by Item [3], [3.1], [3.3] and [3.4] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 24 months after the date of commencement. This means that **the transition period is the period of time that commences on 12 August 2022 and ends on 12 August 2024.**
Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation				
Item [4] of the Schedule	233	F2024L01376 28 October 2024 FSC173 29 October 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [4] of the *Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation.* **The transition period is the period of time that commences on 29 October 2024 and ends on 29 October 2028.** **The post-transition period is the period of time that commences 30 October 2028 and ends on 30 October 2030.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments.

Authorised Version F2024C01125 registered 18/11/2024

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Standard 2.6.2 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.6.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00465 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.6.2—3	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Note following section.
2.6.2—3(3)(a)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Correction of typographical error.
Note 2 to the Standard	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	12 August 2022	ad	Inserting Division 1 Preliminary
2.6.2—2	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	12 August 2022	am	Updated definitions
2.6.2—5	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	12 August 2022	ad	Inserting Division 3 Non-alcoholic beverages and brewed soft drinks
2.6.2—9 to 2.6.2—13	210	F2022L01061 12 August 2022 FSC 150 12 August 2022	12 August 2022	am	Insertion of Division 4 Electrolyte drinks and electrolyte drink bases
2.6.2—2	233	F2024L01376 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Repeal and substitute 2.6.2—2 note 1 (a), definition of sugars.

Authorised Version F2024C01125 registered 18/11/2024

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.6.2—2	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	am	Amend 2.6.2—2 note 1 (a), definition of sugars to include (other than D-allulose).

Authorised Version F2024C01125 registered 18/11/2024

Standard 2.6.3 Kava

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Paragraphs 1.1.1—10(5)(e) and (6)(i) provide that a food for sale must not consist of, or have as an ingredient or a component, kava or any substance derived from kava, unless expressly permitted by this Code. This Standard contains the relevant permissions.

Note 4 In Australia, this Standard should be considered in conjunction with the *Customs (Prohibited Imports) Regulations 1956* (Cth) and certain State and Territory restrictions on the supply of kava which seek to minimise the detrimental effects associated with kava abuse. Where kava is permitted for supply, the requirements in this Standard complement those restrictions.

2.6.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.3 – Kava.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.3—2 Definitions

Note In this Code (see section 1.1.2—3):

kava means plants of the species *Piper methysticum*.

kava root means the peeled root or peeled rootstock of a Noble variety of kava that is named in section 3.1 of the *Regional Standard for Kava Products for use as a Beverage When Mixed with Water* (CXS 336R-2020) as adopted by the 43rd Session of the joint Food and Agriculture Organization and World Health Organization Codex Alimentarius Commission (2020).

2.6.3—3 Exception to prohibition

The prohibition relating to the use of kava and substances derived from kava in paragraph 1.1.1—10(5)(e) does not apply to a food that is:

(a) a beverage obtained by the aqueous suspension of kava root using cold water only, and not using any organic solvent; or

(b) dried or raw kava root.

2.6.3—4 Labelling of foods containing kava

For the labelling provisions, the following *warning statements are required for a food referred to in paragraph 2.6.3—3(a) or 2.6.3—3(b):

(a) ‘Use in moderation’; and

(b) ‘May cause drowsiness’.

Note The labelling provisions are set out in Standard 1.2.1. For the labelling requirement for unpackaged kava, see paragraph 1.2.1—9(3)(f)

2.6.3—5 Prohibition on food additives and processing aids in kava

A food referred to in paragraph 2.6.3—3(a) or 2.6.3—3(b) must not have as an ingredient or a component, any of the following:

(a) a substance that was *used as a food additive;

(b) a substance that was *used as a processing aid.

Authorised Version F2022C00387 registered 07/04/2022

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 2.6.3 as in force on **23 March 2022** (up to Amendment No. 206). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **23 March 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.6.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00466 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 3 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
2.6.3— 3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
1.2.8—1	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Cross-reference.
2.6.3—2	206	F2022L00308 11 Mar 2022 FSANZ Notification Circular 195-22 (Urgent Proposal) 23 March 2022	23 March 2022	rs	Omit and substitute definition.

Authorised Version F2022C00387 registered 07/04/2022

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.6.3—5	206	F2022L00308 11 Mar 2022 FSANZ Notification Circular 195-22 (Urgent Proposal) 23 March 2022	23 March 2022	ad	Prohibition on food additives and processing aids in kava

Authorised Version F2022C00387 registered 07/04/2022

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.6.4 Formulated caffeinated beverages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.6.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.6.4 – Formulated caffeinated beverages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.6.4—2 Definitions

Note In this Code (see sections 1.1.2—3 and 1.1.2—6):

non-alcoholic beverage:

(a) means:

(i) packaged water; or

(ii) a water-based beverage, or a water-based beverage that contains other foods (other than alcoholic beverages); or

(iii) an electrolyte drink; and

(b) does not include a brewed soft drink.

formulated caffeinated beverage means a flavoured, non-alcoholic beverage, or a flavoured, non-alcoholic beverage to which other substances (for example, carbohydrates, amino acids, vitamins) have been added, that:

(a) contains caffeine; and

(b) has the purpose of enhancing mental performance.

To avoid doubt, a formulated caffeinated beverage is a water based flavoured drink for the purposes of item 14.1.3 of section S15—5, and section S18—10.

In this Standard:

listed substance means a substance listed in Column 1 of the table in section S28—2.

2.6.4—3 Composition—formulated caffeinated beverages

A formulated caffeinated beverage:

(a) must contain no less than 145 mg/L and no more than 320 mg/L of caffeine in total, from any source; and

(b) may contain a listed substance.

2.6.4—4 Prohibition on mixing formulated caffeinated beverages

A food for sale (other than a formulated caffeinated beverage) must not be a mixture of a non-alcoholic beverage and a formulated caffeinated beverage.

2.6.4—5 Labelling requirements—formulated caffeinated beverage

Required declarations

(1) For the labelling provisions, the required declarations of average quantities are a declaration of the *average quantity, per serving size and per 100 mL, of:

(a) caffeine, expressed in milligrams; and

(b) each listed substance (if any) that the beverage contains, expressed in the units in Column 2 of the table to section S28—2.

Note The labelling provisions are set out in Standard 1.2.1.

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(2) The declarations under subsection (1):

(a) may be adjacent to or follow a nutrition information panel on the label; and

(b) may be set out in the format in section S12—5; and

(c) may not be set out in the nutrition information panel.

Required advisory statements

(3) For the labelling provisions, the required advisory statements are statements to the effect that:

(a) the food contains caffeine; and

(b) the food is not recommended for:

(i) children; or

(ii) pregnant or lactating women; or

(iii) individuals sensitive to caffeine; and

(c) if the food contains a listed substance—no more than a one-day quantity should be consumed per day.

Note 1 The labelling provisions are set out in Standard 1.2.1.

Note 2 Subsection 1.2.1—9(7) and paragraph 1.2.1—9(8)(g) each contain a labelling requirement for formulated caffeinated beverages that are not required to bear a label.

Note 3 For a formulated caffeinated beverage, the ***one-day quantity*** is the maximum amount that should be consumed in a day. For each listed substance that the beverage contains, a one-day quantity will not contain more than the amount in the corresponding row of the table to section S28—2.

(4) For the advisory statement required by paragraph (3)(c), the one-day quantity may be expressed as mL, or as cans or bottles, as appropriate.

(5) For paragraph (3)(c), to determine the ***one-day quantity***:

(a) for each listed substance that the food contains, calculate the equivalent amount in accordance with the equation in subsection (6); and

(b) select, as the ***one-day quantity***, the lowest of the equivalent amounts as so calculated.

(6) For subsection (5), the equation is:

$$equivalent\,amount = \frac{permitted\ amount}{concentration} \times 1000$$

where:

permitted amount is, for a listed substance, the permitted amount identified in the table to section S28—2.

concentration is the concentration of the substance in the beverage, in mg/L.

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Standard 2.7.1 Labelling of alcoholic beverages and food containing alcohol

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.7.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.1 – Labelling of alcoholic beverages and food containing alcohol.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.1—2 Definitions

Note In this Code (see section 1.1.2—2):

average energy content means the average energy content calculated in accordance with section S11—2.

individual unit means a container that:

(a) is an innermost package; and

(b) contains a beverage with more than 1.15% alcohol by volume.

pregnancy warning label means either the pregnancy warning pictogram or the pregnancy warning mark.

pregnancy warning mark means the following image comprising

(a) the pregnancy warning pictogram,

(b) the signal words “Pregnancy Warning” and

(c) the statement “Alcohol can cause lifelong harm to your baby”,

all within a border.

pregnancy warning pictogram means the following pictogram with the silhouette of a pregnant woman holding a wine glass within a circle with a strikethrough:

prescribed alcoholic beverage means a beverage that:

(a) has more than 1.15% alcohol by volume; and

(b) either:

(i) is for retail sale; or

(ii) is sold as suitable for retail sale without any further processing, packaging or labelling; and

(c) does not include a beverage that:

(i) is sold for retail sale; and

(ii) is packaged in the presence of the purchaser

prescribed beverage means:

(a) a *standardised alcoholic beverage; or

(b) a beverage containing no less than 0.5% alcohol by volume.

serving means an amount of the food which constitutes one normal serving when prepared according to manufacturer’s directions or when the food requires no further preparation before consumption, and in the case of a formulated meal replacement is equivalent to one meal.

size of type means the measurement from the base to the top of a letter or numeral.

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small package means a package with a surface area of less than 100 cm^2.

standard drink, for a beverage containing alcohol, means the amount that contains 10 grams of ethanol when measured at 20°C.

Division 2 Requisite statements

2.7.1—3 Statement of alcohol content

(1) For the labelling provisions, a statement of the alcohol content is required for:

(a) a food (including an alcoholic beverage) that contains more than 1.15% alcohol by volume; or

(b) an alcoholic beverage that contains 1.15% or less alcohol by volume; or

(c) a beverage that contains not less than 0.5% but not more than 1.15% alcohol by volume.

Note The labelling provisions are set out in Standard 1.2.1.

(2) For paragraph (1)(a), the alcohol content must be expressed in mL/100 g, mL/100 mL or as the percentage of alcohol by volume.

(3) For paragraph (1)(b) or (c), the alcohol content must be expressed in words to the effect 'CONTAINS NOT MORE THAN X% ALCOHOL BY VOLUME'.

(4) The statement must be accurate to within:

(a) for beer, cider or perry—0.3% alcohol by volume;

(b) for spirits, liqueurs, fortified wine, fortified fruit or vegetable wine, and all other alcoholic beverages containing more than 1.15% alcohol by volume—0.5% alcohol by volume;

(c) for wine and fruit wine (including sparkling forms), and wine products and fruit or vegetable wine products containing more than 6.5% alcohol by volume—1.5% alcohol by volume.

2.7.1—4 Statement of the number of standard drinks

(1) For the labelling provisions, a statement of the approximate number of *standard drinks in the food for sale is required for a food that:

(a) is capable of being consumed as a beverage; and

(b) contains more than 0.5% alcohol by volume, measured at 20°C.

Note The labelling provisions are set out in Standard 1.2.1.

(1A) The statement must not appear in:

(a) an energy statement required by paragraph 1.2.1—8(1)(za); or

(b) a nutrition information panel.

Note An energy statement required by paragraph 1.2.1—8(1)(za) must state the approximate number of standard drinks equivalent to one serving of the prescribed beverage. Section 2.7.1—4F requires a nutrition information panel for certain prescribed beverages to state the approximate number of standard drinks equivalent to one serving of the beverage concerned.

(2) The statement must be accurate to:

(a) for a food for sale containing 10 or less *standard drinks—the first decimal place; or

(b) for a food for sale containing more than 10 standard drinks—the nearest whole number of standard drinks.

(3) A statement is not required for beverages packaged prior to 20 December 2002.

2.7.1—4A Energy statement

(1) For the labelling provisions, an energy statement is required for a *prescribed beverage.

Note The labelling provisions are set out in Standard 1.2.1.

(2) An energy statement is not required for a *prescribed beverage that:

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(a) has a nutrition information panel required by Standard 1.2.8; or

(b) has a voluntary nutrition information panel in accordance with section 2.7.1—4E; or

(c) is a food for sale in a *small package.

(3) An energy statement required by subsection (1) must comply with sections 2.7.1—4B, 2.7.1—4C and 2.7.1—4D.

2.7.1—4B What must be in an energy statement

(1) The energy statement must contain the following information:

(a) the number of servings in the package; and

(b) the *average quantity of the beverage in a serving expressed in millilitres; and

(c) the *average energy content expressed in kilojoules or both in kilojoules and in kilocalories per:

(i) serving of the beverage; and

(ii) 100 mL of the beverage; and

(d) the approximate number of *standard drinks equivalent to one serving of the beverage.

(2) The number required by paragraph (1)(d) must be accurate to the first decimal place.

(3) The energy statement must be set out in the following format unless this Code provides otherwise:

ENERGY INFORMATION Servings per package: (insert number of servings) Serving size: mL ([insert number] standard drinks)		
	Quantity per serving	Quantity per 100 mL
Energy	kJ (Cal)	kJ (Cal)

2.7.1—4C How to express particular matters in an energy statement

(1) The energy statement must clearly indicate that any average quantities set out in the statement are average quantities.

(2) In an energy statement, ‘package’ may be replaced by ‘can’, ‘bottle’ or any other word or words that accurately describes the package containing the *prescribed beverage.

(3) The *average energy content must be expressed in an energy statement to not more than 3 significant figures.

(4) If the *average energy content per serving or 100 mL of the *prescribed beverage is less than 40 kJ, that average energy content may be expressed in the energy statement as ‘LESS THAN 40 kJ’.

2.7.1—4D Percentage daily intake information

(1) The energy statement may include information relating to the percentage daily intake of energy in the statement.

(2) If information relating to percentage daily intake of energy is included, the energy statement must include:

(a) the percentage daily intake of energy per serving, calculated using 8700 kJ as the reference value; and

(b) either of the following statements:

(i) ‘based on an average adult diet of 8700 kJ’; or

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(ii) ‘Percentage daily intakes are based on an average adult diet of 8700 kJ’.

(3) For subsection (2), an example energy statement with percentage daily intake information is:

ENERGY INFORMATION			
Servings per package: (insert number of servings)			
Serving size: mL ([insert number] standard drinks)			
	Quantity per serving	% Daily intake* (per serving)	Quantity per 100 mL
Energy	kJ (Cal)	%	kJ (Cal)
*Percentage daily intakes are based on an average adult diet of 8700 kJ.			

2.7.1—4E Voluntary nutrition information panel for food containing alcohol

(1) This section applies to a food that:

(a) contains more than 1.15% alcohol by volume; and

(b) is not required by Standard 1.2.8 to have a nutrition information panel.

(2) The label on a package of the food may include a nutrition information panel that is not required by Standard 1.2.8 to be included on that label (***a voluntary nutrition information panel***).

(3) The voluntary nutrition information panel referred to in subsection (2) must:

(a) contain the information as required by each of the following provisions for a mandatory nutrition information panel:

(i) paragraphs 1.2.8—6(1)(a), (b) and (c);

(ii) subparagraphs 1.2.8—6(1)(d)(i), (ii) and (iii);

(iii) if a *prescribed beverage—section 2.7.1—4F; and

(b) be set out in the format in section S12—2.

2.7.1—4F Nutrition information panel for a prescribed beverage – number of standard drinks in a serving

(1) The nutrition information panel for a *prescribed beverage, other than a prescribed beverage to which subsection (3) applies, must state the approximate number of *standard drinks equivalent to one serving of that beverage.

(2) The nutrition information panel for a *prescribed beverage to which subsection (3) applies may state the approximate number of *standard drinks equivalent to one serving of that beverage.

(3) This subsection applies to a *prescribed beverage:

(a) that *bears a label with the statement required by section 2.7.1—4; and

(b) the number of *standard drinks declared in that statement is the same as the approximate number of standard drinks equivalent to one serving of that beverage.

Note Section 2.7.1—4 and the labelling provisions in Standard 1.2.1 require the labelling for a food for sale that is capable of being consumed as a beverage and contains more than 0.5% alcohol by volume, measured at 20°C, to state the approximate number of standard drinks in that food for sale.

(4) The number stated in accordance with subsection (1) or (2) must be:

(a) accurate to the first decimal place; and

(b) stated in the nutrition information panel in brackets and immediately after the entry in the panel for the *average quantity of the food in a serving.

Division 3 Restricted representations

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2.7.1—5 Restriction on representations of low alcohol

An alcoholic beverage which contains more than 1.15% alcohol by volume must not be represented as a low alcohol beverage.

2.7.1—6 Restriction on representation of 'non-intoxicating'

The label on a package of a beverage containing more than 0.5% alcohol by volume must not include the words 'non intoxicating' or words of similar meaning.

2.7.1—7 Restriction on representation as non-alcoholic

A food containing alcohol must not be represented in a form which expressly or by implication suggests that the product is a non-alcoholic confection or non-alcoholic beverage.

Division 4 Pregnancy warning labels

2.7.1—8 Requirement to display a pregnancy warning label

(1) A *prescribed alcoholic beverage that has one layer of packaging must display a *pregnancy warning label on its package.

(2) A *prescribed alcoholic beverage that has more than one layer of packaging must display a *pregnancy warning label on:

(a) the outer package; and

(b) either:

(i) the *individual unit; or

(ii) each *individual unit—if the packaging includes more than one individual unit.

(3) Subsection (2) does not require a *pregnancy warning label to be on the outer package if a pregnancy warning label on an *individual unit is clearly discernible and not obscured by the outer package.

(4) Subsection (2) does not require a *pregnancy warning label to be on the bladder within a box of a *prescribed alcoholic beverage.

2.7.1—9 Pregnancy warning label for one layer of packaging

(1) A *prescribed alcoholic beverage that:

(a) is required by subsection 2.7.1—8(1) to display a *pregnancy warning label on its package; and

(b) is listed in Column 1 of the table to subsection (3):

must display the pregnancy warning label listed in Column 2 of that table on its package.

(2) The pregnancy warning label required by subsection (1) must comply with any corresponding size requirements listed in Columns 3, 4 and 5 of the table to subsection (3).

(3) The table to this subsection is:

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Pregnancy warning label required

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Prescribed alcoholic beverage	*Pregnancy warning label to be displayed*	*Size of the *pregnancy warning pictogram or the pictogram of a *pregnancy warning mark*	**Size of type of the signal words*	**Size of type of the statement of a pregnancy warning mark*
A *prescribed alcoholic beverage with a volume not more than 200 ml.	The *pregnancy warning pictogram.	At least 8 mm diameter	Not applicable	Not applicable
A *prescribed alcoholic beverage with a volume more than 200 ml but not more than 800 ml.	The *pregnancy warning mark.	At least 6 mm diameter	At least 2.1 mm	At least 1.6 mm
A *prescribed alcoholic beverage with a volume more than 800 ml.	The *pregnancy warning mark.	At least 9 mm diameter	At least 2.8 mm	At least 2.1 mm

2.7.1—10 Pregnancy warning label for an outer package

(1) A *prescribed alcoholic beverage that:

(a) is required by paragraph 2.7.1—8(2)(a) to display a *pregnancy warning label on its outer package; and

(b) is listed in Column 1 of the table to subsection (3);

must display the pregnancy warning label listed in Column 2 of that table on its outer package.

(2) The pregnancy warning label required by subsection (1) must comply with any corresponding size requirements listed in Columns 3, 4 and 5 of the table to subsection (3).

(2A) Subsection (2) does not apply to a *pregnancy warning mark to which section 2.7.1—13 applies.

(3) The table to this subsection is:

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Pregnancy warning label required

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Prescribed alcoholic beverage	*Pregnancy warning label to be displayed*	*Size of the *pregnancy warning pictogram or the pictogram of a *pregnancy warning mark*	**Size of type of the signal words*	**Size of type of the statement of a pregnancy warning mark*
A *prescribed alcoholic beverage with: a volume not more than 200 ml; and packaging that includes only one *individual unit.	The *pregnancy warning pictogram.	At least 8 mm diameter	Not applicable	Not applicable
All other *prescribed alcoholic beverages.	The *pregnancy warning mark.	At least 11 mm diameter	At least 3.5 mm	At least 2.7 mm

2.7.1—11 Pregnancy warning label for an individual unit

(1) A *prescribed alcoholic beverage that:

(a) is required by paragraph 2.7.1—8(2)(b) to display a *pregnancy warning label on one or more individual units; and

(b) is an individual unit that is listed in Column 1 of the table to subsection (3);

must display the pregnancy warning label listed in Column 2 of that table on each such individual unit.

(2) The pregnancy warning label required by subsection (1) must comply with any corresponding size requirements listed in Columns 3, 4 and 5 of the table to subsection (3).

(3) The table to this subsection is:

Pregnancy warning label required

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Individual unit	*Pregnancy warning label to be displayed*	*Size of the *pregnancy warning pictogram or the pictogram of a *pregnancy warning mark*	**Size of type of the signal words*	**Size of type of the statement of a pregnancy warning mark*
An *individual unit with a volume not more than 200 ml.	The *pregnancy warning pictogram.	At least 8 mm diameter	Not applicable	Not applicable
An *individual unit with a volume more than 200 ml but not more than 800 ml.	The *pregnancy warning mark.	At least 6 mm diameter	At least 2.1 mm	At least 1.6 mm
An *individual unit with a volume more than 800 ml.	The *pregnancy warning mark.	At least 9 mm diameter	At least 2.8 mm	At least 2.1 mm

2.7.1—12 Required form for pregnancy warning labels

(1) Subject to subsection (10), a *pregnancy warning label required by this Division to be displayed must comply with this section.

(2) The background of the *pregnancy warning label must be in the colour white.

(3) The circle and strikethrough of the *pregnancy warning pictogram must be in the

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colour red.

(4) The silhouette of a pregnant woman on the *pregnancy warning pictogram must be in the colour black.

(5) The signal words of the *pregnancy warning mark must be:

(a) in the colour red; and

(b) in bold font; and

(c) in a sans-serif typeface; and

(d) in capital letters; and

(e) in English.

(6) The statement of the *pregnancy warning mark must be:

(a) in the colour black; and

(b) in a sans-serif typeface; and

(c) in sentence case; and

(d) in English.

(7) The border of the *pregnancy warning mark must be in the colour black.

(8) The *pregnancy warning mark must be displayed on the package with a clear space that:

(a) surrounds the outside of the border of the pregnancy warning mark; and

(b) is at least 3mm in width.

(9) The *pregnancy warning label must be displayed as a whole and without modification.

(10) This section does not apply to a *pregnancy warning mark to which section 2.7.1—13 applies.

2.7.1—13 Optional pregnancy warning mark for corrugated cardboard outer packaging

(1) This section applies to a *pregnancy warning mark that:

(a) is required by subsection 2.7.1—10(1) to be displayed on the outer package of a *prescribed alcoholic beverage; and

(b) is displayed on a *prescribed alcoholic beverage to which subsection (2) applies; and

(c) has been printed on the outer package of the *prescribed alcoholic beverage using a post-print (flexographic) printing process; and

(d) complies with this section.

(2) This subsection applies to a *prescribed alcoholic beverage that has:

(a) packaging that includes more than one *individual unit; and

(b) an outer package that:

(i) is made of corrugated cardboard; and

(ii) has an outside liner made of kraft, recycled or white paper.

(3) The *pregnancy warning pictogram must be at least 14mm in diameter.

(4) The *size of type of the signal words of the *pregnancy warning mark must be at least 4.4 mm.

(5) The *size of type of the statement of the *pregnancy warning mark must be at least 3.4 mm.

(6) The background of the *pregnancy warning mark must be in the same colour as the outside liner.

Note Subparagraph 2.7.1—13(2)(b)(ii) requires the outside liner to be made of kraft, recycled or white paper, the colours of which are brown, grey or white.

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(7) The circle and strikethrough of the *pregnancy warning pictogram must be in the colour black.

(8) The silhouette of a pregnant woman on the *pregnancy warning pictogram must be in the colour black.

(9) The strikethrough of the *pregnancy warning pictogram must be displayed with a clear space on either side of the strikethrough so both the strikethrough and silhouette of a pregnant woman on the *pregnancy warning pictogram are clearly legible.

(10) The signal words of the *pregnancy warning mark must be:

(a) in the colour black; and

(b) in bold font; and

(c) in a sans-serif typeface; and

(d) in capital letters; and

(e) in English.

(11) The statement of the *pregnancy warning mark must be:

(a) in the colour black; and

(b) in a sans-serif typeface; and

(c) in sentence case; and

(d) in English.

(12) The border of the *pregnancy warning mark must be in the colour black.

(13) The *pregnancy warning mark must be displayed on the package with a clear space that:

(a) surrounds the outside of the border of the pregnancy warning mark; and

(b) is at least 3mm in width.

(14) The *pregnancy warning mark must be displayed as a whole and without modification.

(15) In this section, a **post-print (flexographic) printing process** means the pregnancy warning mark is printed directly on to the outside liner of corrugated cardboard packaging using flexible raised image printing plates.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Application A1256 – Colour of pregnancy warning labels for corrugated cardboard packaging) Variation				
Items [1] [2] [3] and [4] of the Schedule	218	F2023L00523 4 May 2023 FSC158 4 May 2023	Clause 4	Clause 4 provides a transitional arrangement for variations to the Code made by the Schedule. **The transition period is the period of time that commences on 4 May 2023 and ends on 1 February 2024.** Subclause 4(1) provides that section 1.1.1—9 of Standard 1.1.1 of the Code does not apply to the variations. Subclause 4(2) states that clause 4, and therefore the transitional arrangements that it provides, shall apply only to a food product that is an alcoholic beverage: (a) that is required by subsection 2.7.1—10(1) of the Code to display a pregnancy warning mark on its outer package; and (b) to which subsection 2.7.1—13(2) of the Code applies Subclause 4(3) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(4) provides that a food product may be sold after the transition period if the product complies with one of the following: (a) the Code as amended by the pregnancy warning label amendments ; or (b) both the following apply: the product was packaged and labelled before 2 February 2024; and the labelling on the product's outer package complies with the Code as in force without the pregnancy warning label amendments. Subclause 4(5*) provides that* clause 4 does not limit clause 4 of the *Food Standards (Proposal P1050 – Pregnancy warning labels on alcoholic beverages) Variation.* Subclause 4(6) provides that the term 'pregnancy warning label amendments' used in subclause 4(3) means the variations made by the Schedule and by the *Food Standards (Proposal P1050 – Pregnancy warning labels on alcoholic beverages) Variation.* Subclause 4(6) also provides a definition of transition period for the purposes of clause 4.
Food Standards (Proposal P1050 – Pregnancy warning labels on alcoholic beverages) Variation				

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Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Items [3.1] and [3.2] of the Schedule	194	F2020L00952 28 July 2020 FSC 135 31 July 2020	Clause 4	Clause 4 provides a transitional arrangement for variations to the Code made by Items [3.1] and [3.2] of the Schedule. **The transition period is the period of time that commences on 31 July 2020 and ends on 31 July 2023.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.
Food Standards (Proposal P1059 – Energy labelling on alcoholic beverages) Variation				
Items [3], [4] and [5] of the Schedule	241	F2025L00923 12 August 2025 FSC180 13 August 2025	Clause 4	Clause 4 of the *Food Standards (Proposal P1059 – Energy labelling on alcoholic beverages) Variation* provides a transitional arrangement for the variations to the Code made by Items [3], [4] and [5] of the Schedule to that legislative instrument. **The transition period is the period of time that commences on 13 August 2025 and ends on 13 August 2028.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by this instrument; or (b) the Code as amended by the variations made by this instrument. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the variations made by this instrument; or (b) the Code as amended by the variations made by this instrument.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Standard 2.7.1 as in force on **13 August 2025** (up to Amendment No. 241). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 August 2025.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.7.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00469 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.7.1—1	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction to name of Standard.
2.7.1—2	194	F2020L00952 28 July 2020 FSC 135 31 July 2020	31 July 2020	ad	Definitions of 'individual unit', 'pregnancy warning label', pregnancy warning pictogram', 'prescribed alcoholic beverage'. Division 4 'Pregnancy warning labels'. *For application, saving and transitional provisions, see above table.*
2.7.1—10	218	F2023L00523 4 May 2023 FSC158 4 May 2023	4 May 2023	ad	Insert subsection (2) *For application, saving and transitional provisions, see above table.*
2.7.1—12(1)	218	F2023L00523 4 May 2023 FSC158 4 May 2023	4 May 2023	am	Omit and substitute *For application, saving and transitional provisions, see above table.*
2.7.1 12(9)	218	F2023L00523 4 May 2023 FSC158 4 May 2023	4 May 2023	ad	Insert (10) *For application, saving and transitional provisions, see above table.*
2.7.1—13	218	F2023L00523 4 May 2023 FSC158 4 May 2023	4 May 2023	ad	Insert 2.7.1—13 *For application, saving and transitional provisions, see above table.*

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Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.7.1—2	241	F2025L00923 12 August 2025 FSC180 13 August 2025	13 August 2025	ad	Insert new definitions: ***average energy content***, ***prescribed beverage***, ***serving***, ***small package***. *For application, saving and transitional provisions, see above table.*
2.7.1—4(1)	241	F2025L00923 12 August 2025 FSC180 13 August 2025	13 August 2025	ad	Insert new item 1A *For application, saving and transitional provisions, see above table.*
2.7.1—4	241	F2025L00923 12 August 2025 FSC180 13 August 2025	13 August 2025	ad	Insert new items 2.7.1—4A, 2.7.1—4B, 2.7.1—4C, 2.7.1—4D, 2.7.1—4E and 2.7.1—4F *For application, saving and transitional provisions, see above table.*

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Standard 2.7.2 Beer

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.2 – Beer.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.2—2 Definitions

Note In this Code (see section 1.1.2—3):

beer means:

(a) the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both; or

(b) such a product with any of the following added during production:

(i) cereal products or other sources of carbohydrate;

(ii) sugar;

(iii) salt;

(iv) herbs and spices.

Note A reference to beer includes a reference to ale, lager, pilsener, porter or stout.

2.7.2—3 Requirement for food sold as beer

A food that is sold as beer must be beer.

Federal Register of Legislative Instruments F2015L00384

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.7.3 Fruit wine, vegetable wine and mead

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.3 – Fruit wine, vegetable wine and mead.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.3—2 Definitions

Note In this Code (see section 1.1.2—3):

cider means the fruit wine prepared from the juice or must of apples or apples and pears and with no more than 25% of the juice or must of pears.

fruit wine or vegetable wine means:

(a) a food that:

(i) is prepared from the complete or partial fermentation of fruit, vegetable, grains, cereals or any combination or preparation of those foods; and

(ii) is not a wine or a wine product; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

(vii) water.

fruit wine product or ***vegetable wine product*** means a food containing no less than 700 mL/L of fruit wine, or vegetable wine, or both fruit and vegetable wine, which has been formulated, processed, modified or mixed with other foods such that it is not a fruit wine or vegetable wine.

mead means:

(a) a food that is prepared from the complete or partial fermentation of honey; or

(b) such a food with any of the following added during production:

(i) fruit juice and fruit juice products;

(ii) vegetable juice and vegetable juice products;

(iii) sugars;

(iv) honey;

(v) spices;

(vi) alcohol;

(vii) water.

perry means the fruit wine prepared from the juice or must of pears or pears and apples and with no more than 25% of the juice or must of apples.

2.7.3—3 Requirement for food sold as cider, mead, perry, fruit wine and vegetable wine

(1) Perry may be named pear cider.

(2) A food that is sold as a ‘cider’, ‘mead’, ‘perry’, a fruit wine or a vegetable wine must be cider, mead, perry, a fruit wine or a vegetable wine, as appropriate.

Federal Register of Legislative Instruments F2015L00388

Standard 2.7.4 Wine and wine product

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 For Australia, the *Australian Grape and Wine Authority Act 2013* (Cth) is also relevant to the regulation of wine and geographical indications in relation to wine.

For New Zealand, the *Wine Act 2003* (NZ) is also relevant to the regulation of wine, and the *Geographical Indications (Wines and Spirits) Registration Act 2006* (NZ) is relevant to geographical indications in relation to wine.

2.7.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.4 – Wine and wine product.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.4—2 Definitions

Note In this Code (see section 1.1.2—3):

wine means:

(a) a food that is the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes; or

(b) such a food with any of the following added during production:

(i) grape juice and grape juice products;

(ii) sugars;

(iii) brandy or other spirit;

(iv) water that is necessary to incorporate any substance permitted for use as a food additive or a processing aid.

wine product means a food containing no less than 700 mL/L of wine, which has been formulated, processed, modified or mixed with other foods such that it is not wine.

2.7.4—3 Requirement for food sold as wine

A food that is sold as wine must be wine.

2.7.4—4 Requirement for food sold as wine product

A food that is sold as wine product must be wine product.

Federal Register of Legislative Instruments F2016C00177

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 2.7.4 as in force on **1 March 2016** (up to Amendment No. 161). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.7.4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00391 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Update reference to legislation in Note 3.

Federal Register of Legislative Instruments F2016C00177

Standard 2.7.5 Spirits

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.7.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.7.5 – Spirits.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.7.5—2 Definitions

Note In this Code (see section 1.1.2—3):

brandy means:

(a) a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product; or

(b) such a spirit with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

(iv) spices;

(v) grape juice;

(vi) grape juice concentrates;

(vii) wine;

(viii) prune juice.

liqueur means an alcoholic beverage that is a spirit, flavoured by or mixed with other foods, which contains more than 15% alcohol by volume, measured at 20°C.

spirit means an alcoholic beverage consisting of:

(a) a potable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, produced by distillation of fermented liquor derived from food sources, so as to have the taste, aroma and other characteristics generally attributable to that particular spirit; or

(b) such a distillate with any of the following added during production:

(i) water;

(ii) sugars;

(iii) honey;

(iv) spices.

2.7.5—3 Requirement for food sold as brandy, liqueur or spirit

(1) A food that is sold as brandy must be brandy.

(2) A food that is sold as a liqueur must be a liqueur.

(3) A food that is sold as a spirit must:

(a) be a spirit, and;

(b) contain no less than:

(i) in the case of tequila—35% alcohol by volume; and

(ii) otherwise—37% alcohol by volume.

2.7.5—4 Restriction on use of geographical indications

(1) A *geographical indication must not be used in relation to a spirit, even where the true origin of the spirit is indicated or the geographical indication is used in translation or accompanied by expressions such as ‘kind’, ‘type’, ‘style’, ‘imitation’ or the like, unless the spirit has been produced in the country, locality or region indicated.

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(2) A spirit lawfully exported under a geographical indication, but bottled other than in the territory, locality or region indicated by the geographical indication must not be sold under that geographical indication:

(a) unless the concentration of alcohol by volume in the spirit is at a level permitted under the laws for that geographical indication of the territory, locality or region indicated by that geographical indication; or

(b) if any other distinctive quality or characteristic of the spirit is such as to mislead or deceive the public as to the nature of the product identified by the geographical indication.

(3) In this section:

geographical indication means an indication, whether express or implied:

(a) which identifies a spirit as originating in a particular country, locality or region; and

(b) where a given quality, reputation or other characteristic of the spirit is essentially attributable to its origin in that particular country, locality or region.

Authorised Version F2020C00028 registered 16/01/2020

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation 1 of Standard 2.7.5 as in force on **5 December 2019** (up to Amendment No. 188). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **5 December 2019.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.7.5 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00399 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.7.5—3(3)	188	F2019L01571 4 Dec 2019 FSC129 5 Dec 2019	5 December 2019	am	Omiitting and inserting subsection 3(3)

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Standard 2.8.1 Sugar and sugar products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 The term 'sugars' is used, with different meaning, throughout the Code.

2.8.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.8.1 – Sugar and sugar products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.8.1—2 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

icing means a mixture of sugar and other foods for use as a coating and includes frosting, plastic icing and icing gel.

sugar means, unless otherwise expressly stated, any of the following:

(a) white sugar;

(b) caster sugar;

(c) icing sugar;

(d) loaf sugar;

(e) coffee sugar;

(f) raw sugar.

white sugar means purified crystallised sucrose.

2.8.1—3 Requirement for food sold as white sugar

A food that is sold as 'white sugar' must:

(a) be white sugar; and

(b) have no less than 99.7% sucrose content, calculated on a dry basis.

2.8.1—4 Requirement for food sold as icing

A food that is sold as 'icing' must be icing.

Federal Register of Legislative Instruments F2016C00178

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 2.8.1 as in force on **1 March 2016** (up to Amendment No. 157). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.8.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00405–- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.8.1—1	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.

Federal Register of Legislative Instruments F2016C00178

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.8.2 Honey

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.8.2—1 Name

This Standard is *Australia New Zealand Food Standards Code – Standard 2.8.2 – Honey*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.8.2—2 Definitions

Note In this Code (see section 1.1.2—3):

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

2.8.2—3 Requirement for food sold as honey

A food that is sold as ‘honey’ must:

(a) be honey; and

(b) contain:

(i) no less than 60% reducing sugars; and

(ii) no more than 21% moisture.

2.8.2—4 Prescribed name

‘Honey’ is a *prescribed name.

Federal Register of Legislative Instruments F2015L00407

Standard 2.8.3 – Native bee honey

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date of gazettal.

12 July 2024

Matthew O'Mullane, General Manager Risk Management and Intelligence
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 169 on 22 July 2024. This means that this date is the gazettal date for the purposes of the above notice.

Standard 2.8.3 Native bee honey

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.8.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.8.3 – Native bee honey.

Note Commencement:
This Standard commences on the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.8.3—2 Definitions

Note: In this Code (see subsection 1.1.2—3(2) of Standard 1.1.2):

Native bee honey means the natural sweet substance produced by Australian native stingless bees from the genera *Tetragonula* or *Austroplebeia* following the collection of nectar from the blossoms of plants.

Division 2 Requirements for food sold as native bee honey

2.8.3—3 Composition

A food that is sold as native bee honey must:

(a) be native bee honey; and

(b) contain:

(i) no less than 50% reducing sugars; and

(ii) no more than 28% moisture; and

(iii) no less than 2% trehalulose.

2.8.3—4 Labelling of native bee honey

For the labelling provisions:

(a) ‘honey’ is a *prescribed name for native bee honey; and

(b) the *prescribed name must be presented in conjunction with a description that adequately describes the true nature of native bee honey.

Examples ‘Native bee honey’, ‘Native stingless bee honey’, ‘Australian native bee honey’

Note The labelling provisions are set out in Standard 1.2.1.

Standard 2.9.1 Infant formula products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only. New Zealand has under Annex D of the *Agreement between the Government of Australia and the Government of New Zealand Concerning a Joint Food Standards System* opted out of this Standard. See also section 1.1.1—3.

Division 1 Preliminary

2.9.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.1 – Infant formula products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.1—2 Outline of Standard

(1) This Standard regulates various types of infant formula products.

(2) Division 1 deals with preliminary matters.

(3) Division 2 sets out compositional requirements for infant formula and follow-on formula.

(4) Division 3 sets out labelling and packaging requirements for infant formula and follow-on formula.

(5) Division 4 sets out compositional, labelling and restriction on sale requirements for a special medical purpose product for infants.

2.9.1—3 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

follow-on formula means an infant formula product that is represented as:

(a) either a breast milk substitute or replacement for infant formula; and

(b) being suitable to constitute the principal liquid source of nourishment in a progressively diversified diet for infants from the age of 6 months.

infant formula means an infant formula product that is represented as:

(a) a breast milk substitute for infants; and

(b) satisfying by itself the nutritional requirements of infants under the age of 6 months.

infant formula product means a product based on milk or other edible food constituents of animal or plant origin which is represented as nutritionally adequate to serve by itself either as the sole or principal liquid source of nourishment for infants, depending on the age of the infant.

inner package, in relation to a special medical purpose product for infants, means an individual package of the food that is:

(a) contained and sold within another package that is labelled in accordance with Division 4 of Standard 2.9.1; and

(b) not designed for individual sale, other than a sale by a *responsible institution to a patient or resident of the responsible institution.

Example An example of an inner package is an individual sachet (or sachets) of a powdered food contained within a box that is fully labelled, being a box available for retail sale.

responsible institution means a hospital, hospice, aged care facility, disability facility, prison, boarding school or similar institution that is responsible for the welfare of its patients or residents and provides food to them.

special medical purpose product for infants means an infant formula product that is:

(a) represented as being:

(i) specially formulated for the dietary management of infants who have medically determined nutrient requirements (such as limited or impaired capacity to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients in ordinary food); and

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(ii) suitable to constitute either the sole or principal liquid source of nourishment where dietary management cannot medically be achieved without use of the product; and

(iii) for the dietary management of a medically diagnosed disease, disorder or condition of an infant; and

(b) intended to be used under medical supervision; and

(c) not suitable for general use.

2.9.1—4 Interpretation

Interpretation of compositional requirements

(1) Unless otherwise expressly stated, compositional requirements in this Standard apply to:

(a) a powdered or concentrated form of infant formula product that has been reconstituted with water according to directions; and

(b) an infant formula product in 'ready to drink' form.

Calculation of energy, protein and vitamin A

(2) In this Standard:

(a) energy must be calculated in accordance with section S29—2; and

(b) protein content must be calculated in accordance with section S29—2A; and

(c) vitamin A content must be calculated in accordance with section S29—2B.

Division 2 Compositional requirements for infant formula and follow -on formula

Note Subsection 1.5.1—3(2) provides that an infant formula product for retail sale may consist of, or have as an ingredient or a component, a novel food only if each condition specified in that subsection is met.

2.9.1—5 General requirements

(1) Infant formula and follow-on formula must have an energy content of no less than 2510 kJ/L and no more than 2930 kJ/L.

(2) Subject to subsections (3) and (4), infant formula and follow-on formula must not contain added fructose and/or added sucrose.

(3) Infant formula and follow-on formula manufactured from partially hydrolysed protein may contain added fructose and/or added sucrose, provided that:

(a) the fructose and/or sucrose is added to the formula to provide a source of carbohydrate; and

(b) the sum of the fructose and/or sucrose in the formula does not exceed 20% of available carbohydrates in the formula.

(4) Subsection (2) does not apply to added fructose and/or added sucrose that is present in infant formula and follow-on formula as a result of:

(a) the addition of inulin-type fructans to the infant formula or follow-on formula in accordance with this Standard; and/or

(b) the use of a substance as a processing aid in accordance with this Code in the manufacture of the infant formula or follow-on formula.

(5) The fluoride content of infant formula and follow-on formula must not exceed:

(a) if in a powdered or concentrated form—17 µg/100 kJ; and

(b) if in a 'ready-to-drink' form—24 µg/100 kJ.

(6) The amounts in subsection (5) apply to the infant formula or follow-on formula as sold.

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2.9.1—6 Protein requirements

(1) Infant formula and follow-on formula must be derived only from one or more of the following proteins:

(a) cow milk;

(b) goat milk;

(c) sheep milk;

(d) soy protein isolate;

(e) a partially hydrolysed protein of one or more of the above.

(2) Infant formula must have a protein content of:

(a) for milk-based infant formula—no less than 0.43 g/100 kJ and no more than 0.72 g/100 kJ; and

(b) for infant formula that is not milk-based infant formula—no less than 0.54 g/100 kJ and no more than 0.72 g/100 kJ.

(3) Follow-on formula must have a protein content of:

(a) for milk-based follow-on formula—no less than 0.38 g/100 kJ and no more than 0.72 g/100 kJ; and

(b) for follow-on formula that is not milk-based follow-on formula—no less than 0.54 g/100 kJ and no more than 0.72 g/100 kJ.

(4) For the purposes of subsections (2) and (3):

(a) ***milk-based infant formula*** means infant formula that is derived only from one or more of the following proteins: cow milk; goat milk; sheep milk; a partially hydrolysed protein of one or more of cow milk, goat milk and sheep milk; and

(b) ***milk-based follow-on formula*** means follow-on formula that is derived only from one or more of the following proteins: cow milk; goat milk; sheep milk; a partially hydrolysed protein of one or more of cow milk, goat milk and sheep milk.

(5) The L-amino acids listed in the table to section S29—3 must be present in infant formula and follow-on formula at a level not less than the corresponding minimum level specified in the table.

(6) The minimum levels specified in the table to section S29—3 for cysteine and for methionine do not apply if:

(a) the minimum amount of combined cysteine and methionine in the infant formula and follow-on formula is not less than 15 mg per 100 kJ; and

(b) the ratio of methionine to cysteine in the infant formula and follow-on formula is less than 2 to1.

(7) The minimum levels specified in the table to section S29—3 for phenylalanine and for tyrosine do not apply if:

(a) the minimum amount of combined phenylalanine and tyrosine in the infant formula and follow-on formula is not less than 37 mg per 100 kJ; and

(b) the ratio of tyrosine to phenylalanine in the infant formula and follow-on formula is less than 2 to 1.

(8) Despite subsections (5), (6) and (7), L-amino acids listed in the table to section S29—3 must only be added to infant formula or follow-on formula in an amount necessary to improve protein quality.

2.9.1—7 Fat requirements

(1) Infant formula and follow-on formula must:

(a) have a fat content of no less than 1.1 g/100 kJ and no more than 1.4 g/100 kJ; and

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(b) have a ratio of linoleic acid to α-linolenic acid of no less than 5 to 1 and no more than 15 to 1; and

(c) contain no less than:

(i) 90 mg/100 kJ of linoleic acid; and

(ii) 12 mg/100 kJ of α-linolenic acid; and

Note. It is recommended that infant formula and follow-on formula contain not more than 335 mg/100 kJ of linoleic acid. This amount is a Guidance Upper Level and a recommended upper level for this nutrient which poses no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. This Guidance Upper Level should not be exceeded unless a higher nutrient level cannot be avoided due to high or variable contents in constituents of infant formulas and follow-on formula or due to technological reasons.

(d) have an arachidonic acid (20 to 4 n-6) content of equal to or more than docosahexaenoic acid (22 to 6 n-3) content; and

(e) contain no less than 0.5 mg of vitamin E per gram of polyunsaturated fatty acids; and

(f) for any long chain *polyunsaturated fatty acids that are present—have an eicosapentaenoic acid (20 to 5 n-3) content of no more than the docosahexaenoic acid (22 to 6 n-3) content; and

(g) for a fatty acid listed in Column 1 of the table to section S29—4 and present in the formula—contain not more than the maximum amount (if any) specified in Column 2 of the table for that fatty acid.

(2) Infant formula and follow-on formula may only contain medium chain triglycerides that:

(a) contain predominantly the saturated fatty acids designated by 8 to 0 and 10 to 0; and

(b) are one of the following:

(i) a natural constituent of a milk-based ingredient of that formula; or

(ii) for a fat soluble vitamin that is specified in a following table—a substance that was *used as a processing aid in the preparation of that permitted fat soluble vitamin for use in the formula:

(A) for infant formula—the table to section S29—5; and

(B) for follow-on formula—the table to section S29—6.

(3) Infant formula and follow-on formula must not have a phospholipid content of more than 72 mg/100 kJ.

2.9.1—8 Required nutritive substances

(1) Infant formula must contain each substance listed in Column 1 of the table to section S29—5 in an amount (including any naturally-occurring amount) that is:

(a) no less than the minimum amount specified in Column 2 of the table; and

(b) no more than the maximum amount (if any) specified in Column 3 of the table.

Note It is recommended that infant formula contain a substance listed in Column 1 of the table to section S29—5 in an amount that is not more than the amount (if any) specified for that substance in Column 4 of that table. The amounts specified in Column 4 are Guidance Upper Levels and are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. These Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of infant formulas or due to technological reasons.

(2) Follow-on formula must contain each substance listed in Column 1 of the table to section S29—6 in an amount (including any naturally-occurring amount) that is:

(a) no less than the minimum amount specified in Column 2 of the table; and

(b) no more than the maximum amount (if any) specified in Column 3 of the table.

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Note It is recommended that follow-on formula contain a substance listed in Column 1 of the table to section S29—6 in an amount that is not more than the amount (if any) specified for that substance in Column 4 of that table. The amounts specified in Column 4 are Guidance Upper Levels, which are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. The Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of follow-on formulas or due to technological reasons.

(3) The ratio of calcium to phosphorus in infant formula and follow-on formula must be no less than 1 to 1 and no more than 2 to 1.

2.9.1—9 Optional nutritive substances

(1) A substance listed in Column 1 of the table to section S29—7 may be *used as a nutritive substance in infant formula, provided that the amount of the substance in the formula (including any naturally-occurring amount) is:

(a) no less than the minimum amount (if any) specified in Column 2 of the table; and

(b) no more than the maximum amount (if any) specified in Column 3 of the table.

(2) A substance listed in Column 1 of the table to section S29—8 may be *used as a nutritive substance in follow-on formula, provided that is the amount of the substance in the formula (including any naturally-occurring amount) is:

(a) no less than the minimum amount (if any) specified in Column 2 of the table; and

(b) no more than the maximum amount (if any) specified in Column 3 of the table.

Note It is recommended that follow-on formula contain a substance listed in Column 1 of the table to section S29—8 in an amount that is not more than the amount (if any) specified for that substance in Column 4 of that table. The amounts specified in Column 4 are Guidance Upper Levels and are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. These Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of follow-on formulas or due to technological reasons.

2.9.1—10 Required forms for nutritive substances

A substance used in infant formula or follow-on formula in accordance with section 2.9.1—8 or 2.9.1—9 must be added in a permitted form listed in:

(a) if a vitamin, mineral or electrolyte—the table to section S29—23; and

(b) in any other case— the table to section S29—9.

2.9.1—10A Infant formula products—conditions on use of permitted nutritive substances

(1) This section applies to a substance that is:

(a) used as a nutritive substance in an infant formula product; and

(b) listed in Column 1 of the table to section S29—9A; and

(c) in a permitted form listed in Column 2 of that table for that substance.

(2) The substance must comply with the conditions (if any) specified in Column 3 of the table to section S29—9A for that substance in that permitted form.

2.9.1—11 Addition of lactic acid producing microorganisms

L(+) lactic acid producing microorganisms may be added to infant formula and follow-on formula.

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2.9.1—12 Restriction on addition of inulin-type fructans and galacto-oligosaccharides

If an *inulin-type fructan or a *galacto-oligosaccharide is added to infant formula or follow-on formula, the product must contain (taking into account both the naturally-occurring and added substances) no more than:

(a) if only inulin-type fructans are added—110 mg/100 kJ of inulin-type fructans; or

(b) if only galacto-oligosaccharides are added—290 mg/100 kJ of galacto-oligosaccharides; or

(c) if both inulin-type fructans and galacto-oligosaccharides are added:

(i) no more than 110 mg/100 kJ of inulin-type fructans; and

(ii) no more than 290 mg/100 kJ of combined inulin-type fructans and galacto-oligosaccharides.

2.9.1—13 Restriction on levels of other substances

Infant formula and follow-on formula must not contain any of the following:

(a) detectable gluten; or

(b) more than 3.8 mg/100 kJ of free nucleotide-5′-monophosphates.

Note 1 Section S19—4 contains the maximum levels (ML) of contaminants in infant formula products.

Note 2 Standard 1.3.1 and Schedule 15 permit the use of certain substances as food additives in infant formula products.

Division 3 Labelling and packaging requirements for infant formula and follow-on formula

Note Standard 1.2.7 provides that a nutrition content claim or *health claim must not be made about infant formula products. See paragraph 1.2.7—4(b). Paragraph 1.2.7—6(a) provides that this prohibition does not apply to claims that are expressly permitted by the Code, including by this Division.

2.9.1—14 Representations about food as infant formula or follow-on formula

A food may only be represented as infant formula or follow-on formula if the food complies with this Standard.

2.9.1—15 Product differentiation

The label on a package of infant formula or follow-on formula must differentiate that infant formula or follow-on formula from other foods by the use of text, pictures and/or colour.

Example The text, pictures and/or colours used on a label of infant formula must differentiate that product from, among other things, follow-on formula, a special medical purpose product for infants, or a formulated supplementary food for young children.

2.9.1—16 Prescribed names

(1) ‘Infant formula’ is the *prescribed name for infant formula.

(2) ‘Follow-on formula’ is the *prescribed name for follow-on formula.

Note Under the labelling provisions in Standard 1.2.1 and section 1.2.2—2, if a food has a prescribed name, that prescribed name must be used in the labelling of the food.

2.9.1—17 Requirement for measuring scoop

(1) A package of infant formula or follow-on formula in a powdered form must contain a scoop to enable the use of the formula in accordance with the directions contained in the label on the package.

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(2) Subsection (1) does not apply to single serve sachets, or packages containing single serve sachets, of formula in a powdered form.

2.9.1—18 Storage instructions

For the labelling provisions, the storage instructions for infant formula and follow-on formula must cover the period after the package is opened.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—19 Requirement for the name of the food

For the labelling provisions, the name of the food must be stated on the front of a package of infant formula or follow-on formula.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—20 Statement of protein source

(1) For the labelling provisions, the specific animal or plant source or sources of protein in infant formula and follow-on formula must be included in the statement of the name of the food required by section 2.9.1—19.

Examples 'Infant formula based on cow milk'. 'Follow-on formula based on goat milk. 'Infant formula based on soy protein'.

Note 1 Section 2.9.1—6(1) lists the permitted sources of protein for infant formula and follow-on formula.

Note 2 The labelling provisions are set out in Standard 1.2.1.

(2) If infant formula and follow-on formula are derived solely or in part from a partially hydrolysed protein, the words 'partially hydrolysed' must be used immediately adjacent to the protein source required by subsection (1).

Example 'Infant formula based on partially hydrolysed cow milk'.

(3) The statement of protein source required by subsection (1) must not use the word 'milk' as the sole descriptor of the protein source.

Example 'Infant formula based on milk' or 'Infant formula sourced from milk' is not permitted.

Note See subparagraph 2.9.1—28(1)(j)(i) in relation to the use of the word 'milk' on the label separately and in addition to in a statement of protein source.

2.9.1—21 Requirement for warning statements and directions

Warning statements

(1) For the labelling provisions, the following *warning statements are required for infant formula and follow-on formula:

(a) 'Warning – follow instructions exactly. Prepare bottles and teats as directed. Incorrect preparation can make your baby very ill.'; and

(b) a heading that states 'Important Notice' (or words to that effect), with under it the *warning statement—'Breast milk is best for babies. Before you decide to use this product, consult your doctor or health worker for advice.'.

Note The labelling provisions are set out in Standard 1.2.1.

Required statements on use

(2) For the labelling provisions, the required statements for infant formula and follow-on formula are ones indicating that:

(a) for infant formula—the infant formula may be used from birth; and

(b) for follow-on formula—the follow-on formula should not be used for infants aged under the age of 6 months; and

(c) for infant formula and follow-on formula—it is recommended that infants from the age of 6 months should be offered foods in addition to the infant formula or follow-on formula.

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Note The labelling provisions are set out in Standard 1.2.1.

Location of required statements

(3) The statements required by paragraphs (2)(a) and (b) must appear on the front of the package of the product.

(4) Subsection (3) does not prevent a statement required by subsection (2) from appearing more than once on the label.

Directions on preparation and use

(5) For the labelling provisions, directions on preparation and use are required for infant formula and follow-on formula which instruct (in words and pictures) that:

(a) each bottle must be prepared individually; and

(b) if a bottle of prepared formula is to be stored prior to use, it must be refrigerated and used within 24 hours; and

(c) previously boiled and cooled potable water must be used; and

(d) if a package contains a measuring scoop—only the enclosed scoop must be used; and

(e) for powdered or concentrated formula—do not change proportions of the powder or concentrate or add other food except on medical advice; and

(f) for ready-to-drink formula—do not dilute or add other food except on medical advice; and

(g) formula left in the bottle after a feed must be discarded within 2 hours.

Note The labelling provisions are set out in Standard 1.2.1.

(6) Paragraphs (5)(a), (b) and (c) do not apply to ready-to-drink formula.

(7) Paragraph (5)(d) does not apply to concentrated formula and ready-to drink formula.

(8) For the labelling provisions, the following must be declared for infant formula and follow-on formula:

(a) for a product in powdered or concentrated form—the proportion of powder or concentrate required to reconstitute the formula according to directions; and

(b) for a product in powdered form—the weight of one scoop.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.1—22 Print size

The warning statements required by subsection 2.9.1—21(1) must be in a *size of type of at least:

(a) if the package of infant formula or follow-on formula has a net weight of more than 500 g—3 mm;

(b) if the package of infant formula or follow-on formula has a net weight of 500 g or less—1.5 mm.

2.9.1—23 Optional format for the statement of ingredients – added vitamins and minerals

(1) Despite section 1.2.4—5, where a vitamin or mineral is added to infant formula or follow-on formula in accordance with section 2.9.1—8, the statement of ingredients need not list the added vitamin and mineral in descending order of ingoing weight, provided that the statement of ingredients:

(a) lists all added vitamins together under the subheading ‘Vitamins’; and

(b) lists all added minerals together under the subheading ‘Minerals’.

Note See Standard 1.2.4 for other ingredient labelling requirements.

(2) Section 1.2.4—8 does not apply to a statement of ingredients referred to in subsection (1).

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2.9.1—24 Declaration of nutrition information

(1) For the labelling provisions, a statement of nutrition information is required for infant formula and follow-on formula.

(2) A reference in this section to 'the statement' is the statement required by subsection (1).

(3) The statement must contain the following information:

(a) the *average energy content expressed in kilojoules per 100 mL of formula; and

(b) the *average quantity of protein, fat and *carbohydrate expressed in grams per 100 mL of formula and as 'protein', 'fat' and 'carbohydrate', respectively; and

(c) the *average quantity of each vitamin or mineral expressed in micrograms or milligrams per 100 mL of formula (including any naturally-occurring amount); and

(d) for infant formula—the *average quantity of choline, inositol and L-carnitine expressed in milligrams per 100 mL of formula (including any naturally-occurring amount); and

(e) if added, the *average quantity of the following, expressed in grams, micrograms or milligrams per 100 mL of formula:

(i) any substance *used as a nutritive substance (including any naturally-occurring amount); or

(ii) *inulin-type fructans; or

(iii) *galacto-oligosaccharides; or

(iv) a combination of inulin-type fructans and galacto-oligosaccharides.

Note The labelling provisions are set out in Standard 1.2.1.

(4) The statement may include the *average quantity of each of the following substances that is present in the infant formula or follow-on formula, expressed in grams per 100 mL of formula (including any naturally-occurring amount):

(a) whey; and

(b) casein.

(5) The statement may include the *average quantity of each of the following substances that is present in the infant formula or follow-on formula, expressed in milligrams per 100 mL of formula (including any naturally-occurring amount):

(a) docosahexaenoic acid; and

(b) eicosapentaenoic acid; and

(c) arachidonic acid.

(6) If the infant formula or follow-on formula is in a powdered or concentrated form, information included in the statement in accordance with subsection (3), (4) or (5) must be expressed in terms of per 100 mL of formula as reconstituted according to the directions on the package.

(7) In addition to being expressed in accordance with subsection (6), information included in the statement in accordance with subsection (3), (4) or (5) may also be expressed:

(a) if sold in a concentrated form —per 100 mL of the formula as sold; or

(b) if sold in a powdered form —per 100 g of formula as sold.

(8) Unless expressly provided elsewhere in this Code, the statement must not contain any other information.

2.9.1—25 Required form for the declaration of nutrition information

(1) A reference to 'the table' in this section is a reference to the table to section S29—10.

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(2) Subject to this section, the statement required by section 2.9.1—24 must:

(a) be in the same format as specified in the table; and

(b) state the nutrition information in the order specified in the table; and

(c) be titled 'Nutrition Information' in bold font; and

(d) have the following subheadings printed in a size of type that is the same or larger than the nutrient names in the statement:

(i) for infant formula and follow-on formula—'Vitamins', 'Minerals' and 'Additional'; and

(ii) for infant formula only—'Other nutrients'; and

(e) state nutrients and subgroup nutrients using the names and units of measurement specified in the table for that nutrient and subgroup; and

(f) not express an amount or quantity other than in accordance with section 2.9.1—24.

(3) If the statement includes the *average quantity of a permitted nutritive substance, an *inulin-type fructan or a *galacto-oligosaccharide, that average quantity must be included in the statement:

(a) under the subheading 'Additional'; and

(b) in the same format as specified in the table for that substance.

(4) If the statement includes the *average quantity of choline, inositol or L-carnitine, that average quantity must be included in the statement:

(a) for infant formula—under the subheading 'Other nutrients'; and

(b) for follow-on formula—under the subheading 'Additional'; and

(c) in the same format as specified in the table for that substance.

(5) If the statement includes the *average quantity of a substance listed in subsection 2.9.1—24(4), that average quantity must be included in the statement in the same format as specified in the table for that substance.

(6) If the statement includes the *average quantity of the substances listed in subsection 2.9.1—24(5), the statement:

(a) must include the subheading 'Long chain polyunsaturated fatty acids' that is printed in a size of type that is the same or larger than the nutrient names in the statement; and

(b) must include that average quantity:

(i) under the subheading 'Long chain polyunsaturated fatty acids'; and

(ii) in the same format as specified in the table for those substances; and

(c) must use the name for each substance specified in the table for that substance; and

(d) may use the acronym specified in the table for the following substances in addition to the name required for those substances by paragraph (c):

(i) docosahexaenoic acid; and

(ii) eicosapentaenoic acid; and

(iii) arachidonic acid.

Example The statement may use 'Docosahexaenoic acid (DHA)' or 'Docosahexaenoic acid', but not 'DHA'.

(7) If the statement includes information expressed in accordance with subsection 2.9.1—24(7), that information must be in an additional column at the right hand side of the column shown in the table.

(8) Information included in the additional column required by subsection (7) must be in the form required by this section.

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Note For an example nutrition information statement including information expressed in accordance with subsection 2.9.1—24(7), see section S29—10A.

2.9.1—26 How average quantity is to be calculated

Despite section 1.1.1—6, the method in paragraph 1.1.1—6(3)(c) must not be used to calculate the *average quantity of a substance in infant formula or follow-on formula.

2.9.1—27 Requirements for use of stage numbers

(1) The following numbers may be used on the label on a package of infant formula or follow-on formula to identify for consumers that the product is infant formula or follow-on formula:

(a) if the product is infant formula—the number ‘1’; and

(b) if the product is follow-on formula—the number ‘2’.

(2) A number used in accordance with subsection (1) must appear:

(a) on the front of the package of the product; and

(b) immediately adjacent to:

(i) for infant formula—the statement required by paragraph 2.9.1—21(2)(a); and

(ii) for follow-on formula—the statement required by paragraph 2.9.1—21(2)(b).

(3) Subsection (2) does not prevent a number used in accordance with subsection (1) from also appearing elsewhere on the label.

2.9.1—28 Prohibited representations

(1) The label on a package of infant formula or follow-on formula must not contain:

(a) a picture of an infant; or

(b) a picture that idealises the use of infant formula or follow-on formula; or

(c) information relating to:

(i) for infant formula—follow-on formula, a special medical purpose product for infants, a formulated supplementary food or a formulated supplementary food for young children; or

(ii) for follow-on formula—infant formula, a special medical purpose product for infants,a formulated supplementary food or a formulated supplementary food for young children.

(d) the word ‘humanised’ or ‘maternalised’ or any word or words having the same or similar effect; or

(e) the words ‘human milk oligosaccharide’, ‘human identical milk oligosaccharide’ or any word or words having the same or similar effect; or

(f) the abbreviations ‘HMO’ or HiMO’ or any abbreviation having the same or similar effect; or

(g) words claiming that the formula is suitable for all infants; or

(h) information relating to the nutritional content of human milk; or

(i) information relating to the presence of a substance listed in subsection (2), except for a reference in:

(i) a statement of ingredients; or

(ii) a declaration or statement expressly permitted or required by this Code; or

(j) information relating to ingredients, except for:

(i) use of the word ‘milk’; or

(ii) a reference in a statement of ingredients; or

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(iii) a reference in a declaration or statement expressly permitted or required by this Code; or

(k) information relating to the animal or plant source or sources of protein except:

(i) in a statement of ingredients; or

(ii) where required by subsection 2.9.1—20(1); or

(l) the words 'partially hydrolysed' or any word or words having the same or similar effect, except:

(i) in a statement of ingredients; or

(ii) where required by subsection 2.9.1—20(2).

(2) For the purposes of paragraph (1)(i), the following substances are listed:

(a) an *inulin-type fructan; and

(b) a *galacto-oligosaccharide; and

(c) a nutrient; and

(d) a substance *used as a nutritive substance'.

Note Section 2.9.1—24 expressly requires or permits these substances to be declared or stated in the nutrition information statement required by that section.

Division 4 Special medical purpose product for infants

2.9.1—30 Application of other Standards

Unless the contrary intention appears, the following provisions do not apply to a special medical purpose product for infants:

(a) Part 1.2 of Chapter 1 (labelling and other information requirements); and

(b) Division 3 of this Standard.

2.9.1—31 Restriction on the sale of special medical purpose products for infants

(1) A special medical purpose product for infants must not be sold to a consumer, other than from or by:

(a) a medical practitioner or dietitian; or

(b) a medical practice, pharmacy or *responsible institution; or

(c) a majority seller of that special medical purpose product for infants.

(2) In this section:

majority seller means, in relation to a special medical purpose product for infants, a person who:

(a) during any 24 month period, sold that special medical purpose product for infants to any of the following:

(i) a medical practitioner;

(ii) a dietitian;

(iii) a medical practice;

(iv) a pharmacy;

(v) a *responsible institution; and

(b) the sales mentioned in paragraph (a) represent more than one half of the total amount of that special medical purpose product for infants sold by the person during that 24 month period.

medical practitioner means a person registered or licensed as a medical practitioner under legislation in Australia or New Zealand, as the case requires, for the registration or licensing of medical practitioners.

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2.9.1—32 General compositional requirements

(1) A special medical purpose product for infants must have an energy content of no less than 2510 kJ/L and no more than 2930 kJ/L.

(2) Subject to subsections (3) and (4), a special medical purpose product for infants must not contain added fructose and/or added sucrose.

(3) A special medical purpose product for infants manufactured from partially hydrolysed protein may contain added fructose and/or added sucrose, provided that:

(a) the fructose and/or sucrose is added to the product to provide a source of carbohydrate; and

(b) the sum of the fructose and/or sucrose in the product does not exceed 20% of available carbohydrates in the product.

(4) Subsection (2) does not apply to added fructose and/or added sucrose that is present in a special medical purpose product for infants as a result of:

(a) the addition of *inulin-type fructans to the product in accordance with this Standard; and/or

(b) the use of a substance as a processing aid in accordance with this Code in the manufacture of the product.

(5) The fluoride content of a special medical purpose product for infants must not exceed:

(a) if in a powdered or concentrated form—17 µg/100 kJ; and

(b) if in a 'ready-to-drink' form—24 µg/100 kJ.

(6) The amounts in subsection (5) apply to the special medical purpose product for infants as sold.

2.9.1—33 Protein requirements

(1) A special medical purpose product for infants must be only derived from one or more of the following proteins:

(a) cow milk;

(b) goat milk;

(c) sheep milk;

(d) soy protein isolate;

(e) a partially hydrolysed protein of one or more of the above.

(2) A special medical purpose product for infants must have a protein content of:

(a) for a milk-based product—no less than 0.43 g/100 kJ and no more than 0.72 g/100 kJ; and

(b) for a product that is not milk-based product—no less than 0.54 g/100 kJ and no more than 0.72 g/100 kJ.

(3) For the purposes of subsection (2), ***milk-based product*** means a special medical purpose product for infants that is derived only from one or more of the following proteins: cow milk; goat milk; sheep milk; a partially hydrolysed protein of one or more of cow milk, goat milk and sheep milk.

(4) The L-amino acids listed in the table to section S29—3 must be present in a special medical purpose product for infants at a level not less than the corresponding minimum level specified in the table.

(5) The minimum levels specified in the table to section S29—3 for cysteine and for methionine do not apply if:

(a) the minimum amount of combined cysteine and methionine in the special medical purpose product for infants is not less than 15 mg per 100 kJ; and

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(b) the ratio of methionine to cysteine in the special medical purpose product for infants is less than 2 to 1.

(6) The minimum levels specified in the table to section S29—3 for phenylalanine and for tyrosine do not apply if:

(a) the minimum amount of combined phenylalanine and tyrosine in the special medical purpose product for infants is not less than 37 mg per 100 kJ; and

(b) the ratio of tyrosine to phenylalanine in the special medical purpose product for infants is less than 2 to 1.

(7) Despite subsections (4), (5) and (6), L-amino acids listed in the table to section S29—3 must only be added to a special medical purpose product for infants in an amount necessary to improve protein quality.

2.9.1—34 Fat requirements

(1) A special medical purpose product for infants must:

(a) have a fat content of no less than 1.1 g/100 kJ and no more than 1.4 g/100 kJ; and

(b) have a ratio of linoleic acid to α-linolenic acid of no less than 5 to 1 and no more than 15 to 1; and

(c) contain no less than:

(i) 90 mg/100 kJ of linoleic acid; and

(ii) 12 mg/100 kJ of α-linolenic acid; and

Note. It is recommended that a special medical purpose product for infants contain not more than 335 mg/100 kJ of linoleic acid. This amount is a Guidance Upper Level and a recommended upper level for this nutrient which poses no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. This Guidance Upper Level should not be exceeded unless a higher nutrient level cannot be avoided due to high or variable contents in constituents of a special medical purpose product for infants or due to technological reasons.

(d) have an arachidonic acid (20 to 4 n-6) content of equal to or more than docosahexaenoic acid (22 to 6 n-3) content; and

(e) contain no less than 0.5 mg of vitamin E per gram of polyunsaturated fatty acids; and

(f) for any long chain *polyunsaturated fatty acids that are present in the product—have an eicosapentaenoic acid (20 to 5 n-3) content of no more than the docosahexaenoic acid (22 to 6 n-3) content; and

(g) for a fatty acid listed in Column 1 of the table to section S29—4 and present in the product—contain not more than the maximum amount (if any) specified in Column 2 of the table for that fatty acid.

(2) A special medical purpose product for infants may only contain medium chain triglycerides that are:

(a) a natural constituent of a milk-based ingredient of that product; or

(b) for a fat soluble vitamin that is specified in the table to section S29—5—a substance that was *used as a processing aid in the preparation of that permitted fat soluble vitamin for use in the product.

(3) A special medical purpose product for infants must not have a phospholipid content of more than 72 mg/100 kJ.

2.9.1—35 Permitted novel foods

Despite any other provision in the Code, a special medical purpose product for infants for retail sale may have, as an ingredient or a *component, a novel food, provided that the presence of that novel food in the product is necessary to achieve that product's intended medical purpose.

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2.9.1—36 Required nutritive substances

(1) A special medical purpose product for infants must contain each substance listed in Column 1 of the table to section S29—5 in an amount (including any naturally-occurring amount) that is:

(a) no less than the minimum amount specified in Column 2 of the table; and

(b) no more than the maximum amount (if any) specified in Column 3 of the table.

Note It is recommended that a special medical purpose product for infants contain a substance listed in Column 1 of the table to section S29—5 in an amount that is not more than the amount (if any) specified for that substance in Column 4 of that table. The amounts specified in Column 4 are Guidance Upper Levels and are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. These Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of a special medical purpose product for infants or due to technological reasons.

(2) The ratio of calcium to phosphorus in a special medical purpose product for infants must be no less than 1 to 1 and no more than 2 to 1.

2.9.1—37 Optional nutritive substances

A substance listed in Column 1 of the table to section S29—7 may be *used as a nutritive substance in a special medical purpose product for infants, provided that the amount of the substance in the product (including any naturally-occurring amount) is:

(a) no less than the minimum amount (if any) specified in Column 2 of the table; and

(b) no more than the maximum amount specified in Column 3 of the table.

2.9.1—38 Required forms for nutritive substances

A substance used in a special medical purpose product for infants in accordance with section 2.9.1—36 or 2.9.1—37 must be in a permitted form listed in:

(a) if a vitamin, mineral or electrolyte—the table to section S29—23; and

(b) in any other case— the table to section S29—9.

2.9.1—39 Addition of lactic acid producing microorganisms

L(+) lactic acid producing microorganisms may be added to a special medical purpose product for infants.

2.9.1—40 Restriction on addition of inulin-type fructans and galacto-oligosaccharides

If an *inulin-type fructan or a *galacto-oligosaccharide is added to a special medical purpose product for infants, the product must contain (taking into account both the naturally-occurring and added substances) no more than:

(a) if only inulin-type fructans are added—110 mg/100 kJ of inulin-type fructans; or

(b) if only galacto-oligosaccharides are added—290 mg/100 kJ of galacto-oligosaccharides; or

(c) if both inulin-type fructans and galacto-oligosaccharides are added:

(i) no more than 110 mg/100 kJ of inulin-type fructans; and

(ii) no more than 290 mg/100 kJ of combined inulin-type fructans and galacto-oligosaccharides.

2.9.1—41 Restriction on levels of other substances

A special medical purpose product for infants must not contain any of the following:

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(a) detectable gluten; or

(b) more than 3.8 mg/100 kJ of free nucleotide-5′-monophosphates.

Note 1 Section S19—4 contains the maximum levels (ML) of contaminants in infant formula products.

Note 2 Standard 1.3.1 and Schedule 15 permit the use of certain substances as food additives in infant formula products including a special medical purpose product for infants.

2.9.1—42 Permitted variation from compositional requirements

(1) A special medical purpose product for infants need not comply with a compositional requirement to the extent that a variation from that requirement:

(a) is necessary to achieve the product's intended medical purpose; or

(b) would otherwise prevent the sale of the product.

(2) For the purposes of subsection (1), ***a compositional requirement*** means a requirement imposed in relation to a special medical purpose product for infants by any of the following:

(a) any of sections 2.9.1—32 to 2.9.1—41, but not section 2.9.1—35;

(b) paragraph 1.1.1—10(6)(a);

(c) paragraph 1.1.1—10(6)(b);

(d) paragraph 1.1.1—10(6)(c).

2.9.1—43 Representations about food as a special medical purpose product for infants

A food may only be represented as a special medical purpose product for infants if it complies with this Division.

2.9.1—44 Product differentiation

The label on a package of a special medical purpose product for infants must differentiate that product from other foods by the use of text, pictures and/or colour.

Example The text, pictures and/or colours used on a label of a special medical purpose product for infants must differentiate that product from, among other things, infant formula, follow-on formula or a formulated supplementary food for young children.

2.9.1—45 Prohibited representations

The label on a package of a special medical purpose product for infants must not contain:

(a) a picture of an infant; or

(b) a picture or text that idealises the use of special medical purpose product for infants; or

(c) the words 'human milk oligosaccharide', 'human identical milk oligosaccharide' or any word or words having the same or similar effect; or

(d) the abbreviations 'HMO' or HiMO' or any abbreviation having the same or similar effect.

2.9.1—46 Prohibited claims

(1) A claim in relation to a special medical purpose product for infants must not:

(a) refer to the prevention, diagnosis, cure or alleviation of a disease, disorder or condition; or

(b) compare the product with a good that is:

(i) represented in any way to be for therapeutic use; or

(ii) likely to be taken to be for therapeutic use, whether because of the way in which the good is presented or for any other reason.

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(2) A nutrition content claim or *health claim must not be made about a special medical purpose product for infants.

(3) This section does not apply to:

(a) a claim that is expressly permitted by this Code; or

(b) a declaration that is required by an application Act.

2.9.1—47 Permitted lactose free claim

A claim that a special medical purpose product for infants is lactose free may be made if that special medical purpose product for infants contains no detectable lactose.

2.9.1—48 Labelling and related requirements

(1) This section applies to a food for sale that is a special medical purpose product for infants.

(2) If the food for sale is in a package, it is required to *bear a label that complies with section 2.9.1—49.

(3) If the food for sale is in an *inner package:

(a) the inner package is required to *bear a label that complies with section 2.9.1—54; and

(b) there is no labelling requirement under this Code for any other packaging associated with the food for sale.

(4) If the food for sale is in a *transportation outer:

(a) the transportation outer or package containing the food for sale is required to *bear a label that complies with section 2.9.1—55; and

(b) there is no labelling requirement under this Code for any other packaging associated with the food for sale.

2.9.1—49 Mandatory labelling information

(1) The label that is required for a special medical purpose product for infants must state the following information in accordance with the provision indicated:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) if the sale of the product for sale is one to which Division 2 or Division 3 of Standard 1.2.1 applies:

(i) information relating to *genetically modified food (see section 1.5.2—4); and

(ii) information relating to irradiated food (see section 1.5.3—9);

(d) any mandatory statements and declarations (see section 2.9.1—50);

(e) information relating to ingredients (see section 2.9.1—51);

(f) date marking information (see section 2.9.1—52);

(g) directions for the preparation, use or storage of the product, if the product is of such a nature to require such directions for health or safety reasons;

(h) nutrition information (see section 2.9.1—53).

(2) The label that is required for a special medical purpose product for infants must comply with section 1.2.1—24 of Standard 1.2.1.

2.9.1—50 Mandatory statements and declarations— special medical purpose product for infants

For paragraph 2.9.1—49(1)(d), the following statements are required:

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(a) a statement to the effect that the product must be used under medical supervision;

(b) a statement indicating, if applicable, any precautions and contraindications associated with consumption of the product;

(c) a statement indicating the medical purpose of the product, which may include a disease, disorder or medical condition for which the product has been formulated;

(d) a statement describing the properties or characteristics which make the product appropriate for the medical purpose indicated in paragraph (c);

(e) if the product has been formulated for a specific age group—a statement to the effect that the product is intended for persons within the specified age group;

(f) a statement indicating whether or not the product is suitable for use as a sole source of nutrition;

(g) if the product is represented as being suitable for use as a sole source of nutrition:

(i) a statement to the effect that the product is not for parenteral use; and

(ii) if the product has been modified to vary from the compositional requirement of this Division such that the content of one or more nutrients falls short of the prescribed minimum, or exceeds the prescribed maximum (if applicable):

(A) unless provided in other documentation about the product—a statement indicating the nutrient or nutrients which have been modified; and

(B) unless provided in other documentation about the product—a statement indicating whether each modified nutrient has been increased, decreased, or eliminated from the product, as appropriate; and

(h) the declarations required by section 1.2.3—4.

2.9.1—51 Information relating to ingredients—special medical purpose product for infants

For paragraph 2.9.1—49(1)(e), the information relating to ingredients is:

(a) a statement of ingredients; or

(b) information that complies with Articles 18, 19 and 20 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers; or

(c) information that complies with 21 CFR § 101.4.

2.9.1—52 Date marking information—special medical purpose product for infants

(1) For paragraph 2.9.1—49(1)(f), the required date marking information is date marking information in accordance with Standard 1.2.5.

(2) Despite subsection (1), for subparagraph 1.2.5—5(2)(a)(ii), the words ‘Expiry Date’, or similar words, may be used on the label.

2.9.1—53 Nutrition information—special medical purpose product for infants

(1) For paragraph 2.9.1—49(1)(h), the nutrition information required for a special medical purpose product for infants is the following, expressed per given amount of the product:

(a) the minimum or *average energy content; and

(b) the minimum amount or *average quantity of:

(i) protein, fat and carbohydrate; and

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(ii) any vitamin, mineral or electrolyte that has been *used as a nutritive substance in the product; and

(c) any other substance:

(i) *used as a nutritive substance in that product; and

(ii) added to that product to achieve that product's intended medical purpose; and

(d) any of the following information if declaration of that information is necessary for use of the special medical purpose product for infants for its intended medical purpose:

(i) information on sub-group nutrients of protein, fat and/or carbohydrate;

(ii) osmolality and osmolarity;

(iii) acid-base balance.

(2) A reference in subsection (1) to the intended medical purpose is to the intended medical purpose as described in the statement required by paragraph 2.9.1—50(c).

(3) The label that is required for a special medical purpose product for infants may state information relating to the source or sources of protein in that product.

2.9.1—54 Labelling requirements—special medical purpose product for infants in inner package

(1) The label on an *inner package that contains a special medical purpose product for infants must state the following information in accordance with the provision indicated:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) any declaration that is required by section 1.2.3—4;

(d) date marking information (see section 2.9.1—52).

(2) The label must comply with section 1.2.1—24 of Standard 1.2.1.

(3) To avoid doubt, this section continues to apply to the label on the *inner package if a *responsible institution subsequently supplies the inner package to a patient or resident of the responsible institution.

2.9.1—55 Labelling requirements—special medical purpose product for infants in transportation outer

(1) If packages of a special medical purpose product for infants are contained in a transportation outer, the information specified in subsection (2) must, in accordance with the provisions indicated, be:

(a) contained in a label on the transportation outer; or

(b) contained in a label on a package of the food for sale, and clearly discernible through the transportation outer.

(2) For subsection (1), the information is:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2); and

(b) lot identification (see section 1.2.2—3); and

(c) unless it is provided in accompanying documentation—the name and address of the *supplier (see section 1.2.2—4).

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula) Variation				
Item [1] of the Schedule	231	F2024L01153 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [1] of the Schedule and by *the Food Standards (Proposal P1028 – Infant Formula – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 11 of Standard 2.9.1 as in force on **2 September 2025** (up to Amendment No. 243). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **2 September 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed

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rs = repealed and substituted

Standard 2.9.1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00409 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.1—11(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
2.9.1— 22	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Section to clarify provision.
2.9.1— 9(2)(b)	188	F2019L01576 5 Dec 2019 FSC129 5 Dec 2019	5 December 2019	am	Omitting and substituting paragraph 2.9.1—9(2)(b)
2.9.1— 9(2)	188	F2019L01576 5 Dec 2019 FSC129 5 Dec 2019	5 December 2019	ad	Inserting note section 2.9.1—15
2.9.1— 7	198	F2021L00332 25 March 2021 FSC139 26 March 2021	26 March 2021	am	Omitting and substituting section 2.9.1— 7 'Restriction on addition to infant formula product of inulin-type fructans and galacto-oligosaccharides.'
2.9.1— 7(2)	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 2022	20 January 2022	am	Omitting 2′-O-fucosyllactose and substituting 2′-fucosyllactose
2.9.1—7(2)	216	F2023L00145 24 Feb 2023 FSC156 2 March 2023	2 March 2023	am	Omitting and substituting subsection 2.9.1—7(2)
2.9.1—5(1)(b)	217	F2023L00452 19 April 2023 FSC157 21 April 2023	21 April 2023	am	Omit and substitute paragraph 2.9.1—5(1)(b)
2.9.1—24(1)(cb)	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal the paragraph and substitute.
2.9.1—7(2)	223	F2023L01561 27 Nov 2023 FSC163 30 Nov 2023	30 Nov 2023	rep	Repeal subsection 2.9.1-7(2)
2.9.1—2 to 2.9.1—25	231	F2024L01153 13 Sept 2024 FSC 171 13 Sept 2024	13 Sep 2024	rs	Repeal sections 2.9.1—2 to 2.9.1—25 and substitute.2.9.1—2 to 2.9.1—55
2.9.1 notes to the title	240	F2025L00861 18 July 2025 FSC 180 22 July 2025	22 July 2025	rs	Repeal Note 2 to the title of the Standard and substitute amended Note 2.
2.9.1— 49(1)(c)(i)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Omit *Food produced using gene technology*, substitute *Genetically modified food*

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Standard 2.9.2 Food for infants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.9.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.2 – Food for infants.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.2—2 Definitions

Note In this Code (see section 1.1.2—3):

cereal-based food for infants means a food for infants, not including a beverage, that is based on cereal.

food for infants:

(a) means a food that is intended or represented for use as a source of nourishment for infants; and

(b) does not include:

(i) infant formula products; or

(ii) formulated meal replacements; or

(iii) formulated supplementary foods; or

(iv) unprocessed fruit and vegetables.

fruit-based food means food that is based on fruit.

2.9.2—3 Food for infants—general compositional requirements

(1) Food for infants must not contain:

(a) for a cereal-based food for infants—more than 50 mg/100 g of total iron on a moisture free basis; or

(b) the following types of food unless the food has been treated to inactivate *Clostridium botulinum* spores:

(i) honey;

(ii) native bee honey; or

(c) more than the following amounts of sodium:

(i) for rusks—350 mg/100 g;

(ii) for biscuits—300 mg/100 g;

(iii) for any of the following—100 mg/100 g:

(A) flours and pasta;

(B) ready-to-eat foods for infants (including cereal-based foods for infants other than rusks and biscuits);

(C) fruit drink, vegetable juice and ready-to-eat fruit-based foods; or

(d) for fruit drink, vegetable juice or a ready-to-eat fruit-based food—added salt; or

(e) for fruit drink, vegetable juice or a non-alcoholic beverage—a total monosaccharide and disaccharide content of more than 4 g/100 g.

(2) If *inulin-type fructans or *galacto-oligosaccharides are added to food for infants, the total amount of those substances in the food (including the amount added and the amount naturally occurring) must not be greater than 0.8 g/100 g, based on the product as consumed.

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(3) Food for infants may contain lactic acid producing microorganisms.

(4) If food for infants is intended for infants under the age of 6 months, it must be formulated and manufactured to a consistency that minimises the risk of choking.

2.9.2—4 Additional compositional requirements for cereal-based food for infants from the age of 6 months

(1) This section applies to cereal-based food for infants that:

(a) contains more than 70% cereal, on a moisture free basis; and

(b) is promoted as suitable for infants from the age of 6 months.

(2) The food must contain at least 20 mg/100 g of iron on a moisture free basis.

(3) The food may contain:

(a) added iron in the following forms:

(i) electrolytic iron; or

(ii) reduced iron; or

(iii) the forms permitted in the table to section S29—23; and

(b) added thiamin, niacin, vitamin B_6, vitamin C, folate, magnesium in permitted forms set out in the table to section S29—23; and

(c) added vitamin C to a maximum level of 90 mg/100 g on a moisture free basis.

2.9.2—5 Additional compositional requirements for cereal-based food for infants from the age of 4 months

(1) This section applies to cereal-based food for infants that:

(a) contains more than 70% cereal, on a moisture free basis; and

(b) is promoted as suitable for infants from the age of 4 months.

(2) The food may contain:

(a) added iron in the following forms:

(i) electrolytic iron; or

(ii) reduced iron; or

(iii) the forms permitted in the table to section S29—23; and

(b) added vitamin C in the forms permitted in the table to section S29—23 to a maximum amount of 90 mg/100 g on a moisture free basis.

2.9.2—6 Additional compositional requirements for non-cereal-based food for infants

(1) This section applies to food for infants other than cereal-based food for infants.

(2) If the food is vegetable juice, fruit drink or fruit gel, it must contain no less than 25 mg/100 g of vitamin C.

(3) If the food is a fruit-based food, it may contain vitamin C or folate or both in the permitted forms set out in the table to section S29—23.

2.9.2—7 Labelling

(1) This section does not apply to packaged water.

(2) The label on a package of food for infants must not include a recommendation, whether express or implied, that the food is suitable for infants under the age of 4 months.

(3) For the labelling provisions, the required information relating to composition is:

(a) a statement indicating the consistency of the food; and

(b) a statement indicating the minimum age, expressed in numbers, of the

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infants for whom the food is recommended; and

(c) if the food is recommended for infants under the age of 6 months—in association with the statement required by paragraph (b), the *warning statement 'Not recommended for infants under the age of 4 months'; and

(d) the word 'sweetened'—if the food contains more than 4 g/100 g in total of monosaccharide and disaccharide from one or more of the following sources:

(i) added sugars;

(ii) honey;

(iii) native bee honey; and

(e) the word 'sterilised' in association with the word 'honey'—if any of the following food has been used as an ingredient:

(i) honey;

(ii) native bee honey.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.2—8 Additional labelling requirements relating to specific nutrients and energy information

(1) For the labelling provisions, the required information relating to composition is:

(a) if a reference is made in the label (including in the name of the food) to milk, eggs, cheese, fish, meat (including poultry), nuts or legumes—the percentage of that ingredient in the food for sale; and

(b) if the food contains more than 3 g of protein/100 kJ—the *warning statement 'Not suitable for infants under the age of 6 months'.

Note The labelling provisions are set out in Standard 1.2.1.

(2) A claim must not be made that a food for infants is a source of protein unless at least 12% of the *average energy content of the food is derived from protein.

2.9.2—9 Prohibited representations

(1) A food must not be represented as being the sole or principal source of nutrition for infants.

(2) The label on a package of food for infants must not include a recommendation that the food can be added to bottle feeds of an infant formula product.

2.9.2—10 Claims about vitamins and minerals

(1) A claim must not be made in relation to food for infants comparing the vitamin or mineral content of the food with that of any other food unless such a claim is expressly permitted elsewhere in this Standard.

(2) A claim as to the presence of a vitamin or mineral in a food for infants may be made if the food contains in a normal serving at least 10% *RDI or *ESADDI, as appropriate, for that vitamin or mineral.

Note The RDIs and ESADDIs for vitamins and minerals are set out in Schedule 1.

(3) A claim that food for infants is a good source of a vitamin or mineral may be made if a *reference quantity of the food contains at least 25% *RDI or *ESADDI, as appropriate, for that vitamin or mineral.

Note The RDIs and ESADDIs for vitamins and minerals are set out in Schedule 1.

(4) A claim must not be made in relation to a fruit-based food for infants that the food contains more than:

(a) 60 mg/100 g of vitamin C; or

(b) 150 µg/100 g of folate.

(5) If a vitamin or mineral has been *used as a nutritive substance in a cereal-based

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food for infants, a claim must not be made that a normal serving of the food contains that vitamin or mineral in an amount greater than that specified in relation to that vitamin or mineral in the table to section S29—11.

2.9.2—11 Nutrition information

(1) Food for infants need not comply with:

(a) the requirement to include the *average quantity of saturated fat on a nutrition information panel (subparagraph 1.2.8—6(1)(d)(ii)); or

(b) subsections 1.2.8—6(3), 1.2.8—6(5) or 1.2.8—7(1); or

(c) sections 1.2.8—8, 1.2.8—11 or 1.2.8—14.

(2) Food for infants need not comply with the requirement in subsection 1.2.8—6(12) to indicate the potassium content of a food in the nutrition information panel.

(3) The nutrition information panel for food for infants must be set out in the format set out in section S12—6.

2.9.2—12 Food in dehydrated or concentrated form

(1) This section applies to food for infants that is in dehydrated or concentrated form.

(2) For the labelling provisions, directions are required for how the food should be reconstituted.

Note The labelling provisions are set out in Standard 1.2.1.

(3) The particulars set out in each column of the nutrition information panel must be expressed as a proportion of the food as reconstituted according to those directions.

(4) If more than one fluid for preparing the food is nominated in the label:

(a) the particulars set out in the column should be adjusted according to the first liquid nominated; and

(b) the name of this liquid must be included in the nutrition information panel.

2.9.2—13 Storage requirements

For the labelling provisions, the storage instructions must cover the period after the package is opened.

Note The labelling provisions are set out in Standard 1.2.1.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Item [14], [15] and [16] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [1] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Standard 2.9.2 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed

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rs = repealed and substituted

Standard 2.9.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00417 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.2—8(1)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in paragraph (b).
2.9.2—11(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
2.9.2—3(1)(b)	229	F2024L00894 18 July 2024 FSC169 22 July 2024	22 July 2024	rs	Repeal and substitute to include native bee honey,
2.9.2—7(3)(d) and (e)	229	F2024L00894 18 July 2024 FSC169 22 July 2024	22 July 2024	rs	Repeal and substitute to include added sugars and native bee honey,
2.9.2—4	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal section S29—7 wherever occurring and substitute with section S29—23.
2.9.2—5	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal section S29—7 wherever occurring and substitute with section S29—23.
2.9.2—6(3)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal section S29—7 wherever occurring and substitute with section S29—23.

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Standard 2.9.3 Formulated meal replacements and formulated supplementary foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.3 – Formulated meal replacements and formulated supplementary foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.3—2 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

formulated meal replacement means a food for sale or a prepackaged selection of food for sale that:

(a) has been specifically formulated as a replacement for one or more meals of the day, but not as a total diet replacement; and

(b) is represented as a formulated meal replacement.

formulated supplementary food means a food specifically formulated as, and sold on the basis that it is, a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

formulated supplementary food for young children means a formulated supplementary food for children aged 1 to 3 years.

serving means an amount of the food which constitutes one normal serving when prepared according to manufacturer's directions or when the food requires no further preparation before consumption, and in the case of a formulated meal replacement is equivalent to one meal.

Division 2 Formulated meal replacements

2.9.3—3 Compositional requirements for formulated meal replacements

(1) A formulated meal replacement must contain in a serving no less than:

(a) 12 g protein; and

(b) 850 kJ; and

(c) 25% *RDI of each vitamin and mineral listed in Column 1 of the table to section S29—12.

(2) A vitamin or mineral may be *used as a nutritive substance in a formulated meal replacement if:

(a) the vitamin or mineral is listed in Column 1 of:

(i) the table to section S29—12; or

(ii) the table to section S29—13; and

(b) the total of the naturally occurring and added vitamin or mineral in a serving is not greater than the amount, if any, specified in relation to that vitamin or mineral in Column 2 of the relevant table; and

(c) the vitamin or mineral is in a permitted form specified in:

(i) section S17—2 or S17—3; or

(ii) section S29—17; or

(iii) for vitamin K— section S29—23.

2.9.3—4 Labelling of formulated meal replacements

(1) The nutrition information panel on the label on a package of formulated meal replacement must include a declaration of the average quantities of the vitamins and minerals that:

(a) in the case of vitamins and minerals listed in the table in section S29—12—are present in the food; and

(b) in the case of vitamins and minerals listed in the table in section S29—13—have been *used as a nutritive substance in the food.

(2) A claim as to the presence in a formulated meal replacement of a vitamin or mineral listed in the table to section S29—12 or S29—13 may be made on the label on a package of formulated meal replacement only if:

(a) no less than 10% *RDI or *ESADDI of that vitamin or mineral is present in a serving of the food; and

(b) for a vitamin or mineral that has been *used as a nutritive substance in the food—the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the relevant table to section S29—12 or S29—13.

Note If such a claim is made, subparagraph 1.2.8—6(1)(d)(iv) might be relevant.

(3) A claim that a formulated meal replacement is a good source of a vitamin or mineral may be made if:

(a) the vitamin or mineral is listed in Column 1 of the table to section S29—12 or S29—13; and

(b) a serving of the food contains at least 25% *RDI or *ESADDI of that vitamin or mineral; and

(c) where the vitamin or mineral has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the table to section S29—12 or S29—13.

(4) ‘Formulated meal replacement’ is a *prescribed name.

(5) For the labelling provisions, the required statement is words to the effect that the product must not be used as a total diet replacement.

Note The labelling provisions are set out in Standard 1.2.1.

Division 3 Formulated supplementary foods

2.9.3—5 Compositional requirements for formulated supplementary foods

(1) A formulated supplementary food must contain in a serving no less than:

(a) 8 g protein; and

(b) 550 kJ; and

(c) 20% *RDI of at least 1 vitamin or mineral listed in Column 1 of the table to section S29—14.

(2) A vitamin or mineral may be *used as a nutritive substance in a formulated supplementary food if:

(a) the vitamin or mineral is listed in Column 1 of the table to section S29—14; and

(b) the total of the naturally occurring and added amount of each vitamin or mineral in a serving is not more than the amount, if any, set out in relation to that vitamin or mineral in Column 2 of the table; and

(c) the vitamin or mineral is in a permitted form specified in the table in section S17—2 or S17—3.

2.9.3—6 Labelling of formulated supplementary foods

(1) The nutrition information panel on the label on a package of formulated supplementary food must include a declaration of the average quantities of any vitamin or mineral that:

(a) is listed in Column 1 of the table to section S29—14; and

(b) is present in the food.

(2) A claim as to the presence in a formulated supplementary food of a vitamin or mineral listed in section S17—2, S17—3 or S29—14 may be made on the label on a package of formulated supplementary food if:

(a) no less than 10%* RDI or *ESADDI, as appropriate, of the vitamin or mineral listed in Column 1 of the table to section S29—14 is in a serving of the food; and

(b) for a vitamin or mineral that has been *used as a nutritive substance in the food, the claimed amount in a serving of the food is no more than the amount set out in Column 3 of the table.

(3) A claim that a formulated supplementary food is a good source of a vitamin or mineral may be made if:

(a) the vitamin or mineral is listed in section S17—2, S17—3 or S29—14; and

(b) a serving of the food contains at least 25% *RDI or *ESADDI of that vitamin or mineral; and

(c) where the vitamin or mineral has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the table to section S29—14.

(4) For the labelling provisions, the required statement is a description of the role of the food as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

Note The labelling provisions are set out in Standard 1.2.1.

(5) 'Formulated supplementary food' is a *prescribed name.

Division 4 Formulated supplementary foods for young children

2.9.3—7 Compositional requirements for formulated supplementary foods for young children

(1) A formulated supplementary food for young children must contain in a serving no less than:

(a) 2.5 g protein; and

(b) 330 kJ; and

(c) 20% *RDI of at least 1 vitamin or mineral listed in Column 1 of the table to section S29—15.

(2) A vitamin or mineral may be *used as a nutritive substance in a formulated supplementary food for young children if:

(a) the vitamin or mineral is listed in Column 1 of the table to section S29—15; and

(b) the total of the naturally occurring and added amount of each vitamin or mineral in a serving is not more than the amount, if any, set out in relation to that vitamin or mineral in column 2 of the table; and

(c) the vitamin or mineral is in a permitted form specified in the table in section S17—2 or S17—3.

(3) If *inulin-type fructans or *galacto-oligosaccharides are added to a formulated supplementary food for young children, the total amount of those substances, both added and naturally occurring, must not be more than 1.6 g/serving.

(4) Lutein may be *used as a nutritive substance in a formulated supplementary food for young children only if:

(a) the lutein is derived from *Tagetes erecta L.*; and

(b) the total amount of lutein, both added and naturally occurring, is not more than 100 µg/serving.

2.9.3—8 Labelling of formulated supplementary foods for young children

(1) The nutrition information panel on the label on a package of formulated supplementary foods for young children must include a declaration of the *average quantity of any vitamin or mineral that:

(a) is listed in Column 1 of the table to section S29—15; and

(b) is *used as a nutritive substance in the food.

(2) A claim as to the presence in a formulated supplementary food for young children of a vitamin or mineral in section S17—2, S17—3 or S29—15 may be made on the label on a package of formulated supplementary food for young children if:

(a) no less than 10% *RDI or *ESADDI, as appropriate, of the vitamin or mineral listed in Column 1 of the table is present in a serving of the food; and

(b) for a vitamin or mineral that has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving of the food is no more than the amount set out in Column 3 of the table.

(3) A claim that a formulated supplementary food for young children is a good source of a vitamin or mineral may be made if:

(a) the vitamin or mineral is listed in section S17—2, S17—3 or S29—15; and

(b) a serving of the food contains at least 25% *RDI or *ESADDI of that vitamin or mineral; and

(c) where the vitamin or mineral has been *used as a nutritive substance in the food, the claimed amount of that vitamin or mineral in a serving is no more than the amount set out in Column 3 of the table to section S29—15.

(4) For the labelling provisions, the required statement is a description of the role of the food as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

Note The labelling provisions are set out in Standard 1.2.1.

(5) 'Formulated supplementary food for young children' is a *prescribed name.

(6) The label on a package of formulated supplementary food for young children must not include any words indicating, or any other indication, that the product contains lutein unless the total amount of lutein is no less than 30 µg/serving.

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Item [17] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [17] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 2.9.3 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.9.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00419 –- 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.3—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Note 2 to section.
2.9.3—5(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
2.9.3—5(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
2.9.3—6(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
2.9.3—8(3)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Paragraph (a) to add cross-references.
2.9.3—3(2)(c)(iii)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal 'section S29—7' and substitute with 'section S29—23'.

Standard 2.9.4 Formulated supplementary sports foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.4 – Formulated supplementary sports foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Division 2 Formulated supplementary sports foods generally

2.9.4—2 Definitions

Note In this Code (see sections 1.1.2—2 and 1.1.2—3):

formulated supplementary sports food means a product that is specifically formulated to assist sports people in achieving specific nutritional or performance goals.

one-day quantity, in relation to a formulated supplementary sports food, means the amount of that food which is to be consumed in one day in accordance with directions specified in the label.

Note 2 ***Average energy content*** is calculated using the equation in section S11—2.

2.9.4—3 Composition of formulated supplementary sports foods

(1) Formulated supplementary sports food may contain:

(a) a vitamin or mineral if:

(i) the vitamin or mineral is listed in the table to section S29—16; and

(ii) it is added in a permitted form specified in:

(A) section S17—2 or S17—3; or

(B) section S29—17; and

(iii) the amount of the vitamin or mineral in the food is no more than the amount, if any, specified in Column 2 of the table in section S29—16; and

(b) an amino acid that is *used as a nutritive substance, if:

(i) the amino acid is listed in the table to section S29—18; and

(ii) the amount of the amino acid added is no more than the amount specified in Column 2 of the table; and

(c) any other substance that is *used as a nutritive substance, if:

(i) the substance is listed in the table to section S29—19; and

(ii) the amount of the substance added is no more than the amount specified in relation to that substance in Column 2 of the table.

(2) Formulated supplementary sports food must not contain, in a *one-day quantity, more than:

(a) 70 mmol sodium; or

(b) 95 mmol potassium.

2.9.4—4 Labelling information

(1) For the labelling provisions:

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(a) the required statements are:

(i) a statement to the effect that the food is not a sole source of nutrition and should be consumed in conjunction with a nutritious diet; and

(ii) a statement to the effect that the food should be used in conjunction with an appropriate physical training or exercise program; and

(iii) the *warning statement 'Not suitable for children under 15 years of age or pregnant women: Should only be used under medical or dietetic supervision'; and

(iv) if the food contains added phenylalanine—the warning statement 'Phenylketonurics: Contains phenylalanine'; and

(b) the required information is:

(i) directions stating the recommended amount and frequency of intake of the food; and

(ii) a statement of the recommended consumption in one day; and

(iii) a nutrition information panel.

Note The labelling provisions are set out in Standard 1.2.1.

(2) 'Formulated supplementary sports food' is a *prescribed name.

2.9.4—5 Nutritive substance claims

(1) This section applies in relation to a package of formulated supplementary sports food if:

(a) the label on the package includes a statement referring to the presence of a substance that is *used as a nutritive substance in the food; and

(b) the substance is not a vitamin or a mineral; and

(c) the statement is not required by another provision of this Code.

(2) The label must either:

(a) state the amount by weight (expressed as /100 g food or as a percentage) of the substance, either:

(i) immediately after the statement referring to the presence of the substance; or

(ii) immediately following the name of the substance in the statement of ingredients; or

(b) list, in the nutrition information panel, the substance and the *average quantity by weight of the substance in:

(i) a serving of the food; and

(ii) a *unit quantity of the food.

2.9.4—6 Vitamin and mineral claims

(1) The label on a package of formulated supplementary sports food must not claim the presence of a vitamin or mineral unless:

(a) the reference is required elsewhere in this Code; or

(b) the reference is specifically permitted by this section.

(2) The label on a package of formulated supplementary sports food may claim the presence of a vitamin or mineral in the food only if:

(a) a serving of the food, or, for a food that requires dilution or reconstitution according to directions, the amount of the food that produces a normal serving, contains at least 10% *RDI or *ESADDI for that vitamin or mineral specified in Column 3 of the tables to sections S1—2 or S1—3, as appropriate; and

(b) the amount claimed is no more than the amount specified in Column 3 of the table to section S29—16 for that vitamin or mineral.

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2.9.4—7 Prohibited representations

Unless specific permission is given in Division 3, the label on a package of formulated supplementary sports food must not include an express or implied representation that relates any property or proposed use of the food to enhanced athletic performance or beneficial physiological effects.

Division 3 Particular formulated supplementary sports foods

2.9.4—8 High carbohydrate supplement

(1) For the labelling provisions, for a package of high carbohydrate supplement, the following statements are required:

(a) a statement to the effect that, if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastro-intestinal upset; and

(b) a statement to the effect that the food must be consumed with an appropriate fluid intake.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The label on a package of a high carbohydrate supplement may include statements to the effect that:

(a) the food is useful before, during, or after sustained strenuous exercise; and

(b) appropriate usage may assist in the provision of energy in the form of carbohydrates.

(3) In this section:

high carbohydrate supplement means a formulated supplementary sports food for which:

(a) not less than 90% of the *average energy content of the product is derived from carbohydrate; and

(b) more than 15% of the product by weight is *carbohydrate when prepared as directed.

2.9.4—9 Protein energy supplement

(1) For the labelling provisions, for a package of protein energy supplement, a statement to the effect that the food must be consumed with an appropriate fluid intake is required.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The label on a package of protein energy supplement may include statements to the effect that:

(a) the product may assist in providing a low-bulk diet as may be required during training; and

(b) the product may assist in supplementing the diet with a high energy source as may be required during training; and

(c) usage as directed may assist in the development of muscle bulk; and

(d) the product is useful before, during, or after sustained strenuous exercise.

(3) In this section:

protein energy supplement means a formulated supplementary sports food for which:

(a) not more than 30% and not less than 15% of the *average energy content of the product is derived from protein; and

(b) not more than 25% of the average energy content of the product is derived from fat; and

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(c) not more than 70% of the average energy content of the product is derived from carbohydrate.

2.9.4—10 Energy supplement

(1) For the labelling provisions, for a package of energy supplement, the following statements are required:

(a) a statement to the effect that, if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastro-intestinal upset; and

(b) a statement to the effect that the food must be consumed with an appropriate fluid intake; and

(c) if more than 30% of the *average energy content of the food is derived from fat—a statement to the effect that the product is a high fat food and should be used for special fat loading strategies rather than everyday use.

Note The labelling provisions are set out in Standard 1.2.1.

(2) The label on a package of energy supplement may include statements to the effect that:

(a) the product may assist in supplementing the diet with an energy source as may be required during training; and

(b) the product is useful before, during or after sustained strenuous exercise.

(3) In this section:

energy supplement means a formulated supplementary sports food for which not more than 20% of the *average energy content of the food is derived from protein.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 2.9.4 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.9.4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00421 — 31 March 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.4—5(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in paragraph (a).
2.9.4—6(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in paragraph (a).
2.9.4—6(2)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in paragraph (a).
2.9.4—6(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subsection to clarify provision and correct grammatical error.

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Standard 2.9.5 Food for special medical purposes

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Division 1 Preliminary

2.9.5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.5 – Food for special medical purposes.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.5—2 Definitions

Note 1 Section 1.1.2—5 (Definition of ***food for special medical purposes***) provides as follows:

(1) In this Code:

food for special medical purposes means a food that is:

(a) specially formulated for the dietary management of individuals:

(i) by way of exclusive or partial feeding, who have special medically determined nutrient requirements or whose capacity is limited or impaired to take, digest, absorb, metabolise or excrete ordinary food or certain nutrients in ordinary food; and

(ii) whose dietary management cannot be completely achieved without the use of the food; and

(b) intended to be used under medical supervision; and

(c) represented as being:

(i) a food for special medical purposes; or

(ii) for the dietary management of a disease, disorder or medical condition.

(2) Despite subsection (1), a food is not ***food for special medical purposes*** if it is:

(a) an infant formula product; or

(b) a food specially formulated for the dietary management of overweight and obesity and which is not a *very low energy food.

Note 2 In this Code (see section 1.1.2—2):

inner package, in relation to a food for special medical purposes, means an individual package of the food that:

(a) is contained and sold within another package that is labelled in accordance with section 2.9.5—9; and

(b) is not designed for individual sale, other than a sale by a responsible institution to a patient or resident of the responsible institution.

Example An example of an inner package is an individual sachet (or sachets) of a powdered food contained within a box that is fully labelled, being a box available for retail sale.

responsible institution means a hospital, hospice, aged care facility, disability facility, prison, boarding school or similar institution that is responsible for the welfare of its patients or residents and provides food to them.

Note 3 In this Standard (see section 1.1.2—2), a reference to a ***package*** does not include a reference to a plate, cup, tray or other food container in which food for special medical purposes is served by a responsible institution to a patient or resident of the responsible institution.

Note 4 In this Code (see section 1.1.2—2):

very low energy diet means a range of food for special medical purposes specially formulated for the dietary management of overweight and obesity and which provide the sole source of nutrition when consumed according to the directions for use on the label.

very low energy food means a food for special medical purposes produced for consumption as part of a *very low energy diet.

2.9.5—3 Application of other standards

The following provisions do not apply to food for special medical purposes:

(a) paragraphs 1.1.1—10(6)(b) (foods used as nutritive substances) and 1.1.1—10(6)(f) (novel foods); and

(b) unless the contrary intention appears, Part 1.2 of Chapter 1 (labelling and other information requirements); and

(c) Standard 2.9.2, Standard 2.9.3 or Standard 2.9.4 (food for infants, formulated meal replacements and formulated supplementary foods, formulated supplementary sports foods).

2.9.5—4 Claims must not be therapeutic in nature

A claim in relation to food for special medical purposes must not:

(a) refer to the prevention, diagnosis, cure or alleviation of a disease, disorder or condition; or

(b) compare the food with a good that is:

(i) represented in any way to be for therapeutic use; or

(ii) likely to be taken to be for therapeutic use, whether because of the way in which the good is presented or for any other reason.

Division 2 Sale of food for special medical purposes

2.9.5—5 Restriction on the persons by whom, and the premises at which, food for special medical purposes may be sold

(1) A food for special medical purposes must not be sold to a consumer, other than from or by:

(a) a medical practitioner or dietitian; or

(b) a medical practice, pharmacy or responsible institution; or

(c) a majority seller of that food for special medical purposes.

(2) In this section:

medical practitioner means a person registered or licensed as a medical practitioner under legislation in Australia or New Zealand, as the case requires, for the registration or licensing of medical practitioners.

majority seller: a person is a ***majority seller*** of a food for special medical purposes during any 24 month period if:

(a) during the period, the person sold that food for special medical purposes to medical practitioners, dietitians, medical practices, pharmacies or responsible institutions; and

(b) the sales mentioned in paragraph (a) represent more than one half of the total amount of that food for special medical purposes sold by the person during the period.

Division 3 Composition

2.9.5—6 Permitted forms of particular substances

(1) The following substances may be added to food for special medical purposes:

(a) a substance that is listed in Column 1 of the table to section S29—20 and that is in a corresponding form listed in Column 2 of that table;

(b) a substance that is listed in Column 1 of the table to section S29—23 and that is in a corresponding form listed in Column 2 of that table;

(c) any other substance, regardless of its form, that is permitted under this Code

to be added to a food, if that substance is added in accordance with any applicable requirement of this Code.

(2) If a provision of this Code limits the amount of a substance referred to in paragraph (1)(a) or (b) that may be added to a food, that limit does not apply in relation to food for special medical purposes.

2.9.5—7 Compositional requirements for food represented as being suitable for use as sole source of nutrition

(1) If food for special medical purposes is represented as being suitable for use as a sole source of nutrition, the food must contain:

(a) not less than the minimum amount, as specified in column 2 of the table to section S29—21, of each vitamin, mineral and electrolyte listed in Column 1 of that table; and

(b) if applicable, not more than the maximum amount, as specified in Column 3 of that table, of each vitamin and mineral listed in Column 1.

(2) However, the food is not required to comply with subsection (1) to the extent that:

(a) a variation from a maximum or minimum amount is required for a particular medical purpose; and

(b) the labelling complies with subparagraph 2.9.5—10(1)(g)(ii).

(3) Subsection (1) does not apply to a *very low energy food.

Division 4 Labelling

2.9.5—8 Labelling and related requirements

(1) If a food for sale consisting of food for special medical purposes is not in a package:

(a) the food for sale must either *bear a label, or have labelling that is displayed in connection with its sale, with the information relating to irradiated foods (see section 1.5.3—9); and

(b) there is no other labelling requirement under this Code.

(2) If the food for sale is in a package, it is required to *bear a label that complies with section 2.9.5—9.

(3) If the food for sale is in an *inner package:

(a) the inner package is required to *bear a label that complies with section 2.9.5—16; and

(b) there is no labelling requirement under this Code for any other packaging associated with the food for sale.

(4) If the food for sale is in a *transportation outer:

(a) the transportation outer or package containing the food for sale is required to *bear a label that complies with section 2.9.5—17; and

(b) there is no labelling requirement under this Code for any other packaging associated with the food for sale.

2.9.5—9 Mandatory labelling information

(1) Subject to this section, the label that is required for food for special medical purposes must state the following information in accordance with the provision indicated:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) if the sale of the food for sale is one to which Division 2 or Division 3 of Standard 1.2.1 applies—information relating to irradiated food (see section 1.5.3—9);

(d) any required advisory statements, *warning statements, other statements, and declarations (see section 2.9.5—10);

(e) information relating to ingredients (see section 2.9.5—11);

(f) date marking information (see section 2.9.5—12);

(g) directions for the use or the storage of the food, if the food is of such a nature to require such directions for health or safety reasons;

(h) nutrition information (see section 2.9.5—13);

(i) if appropriate, the information required by subsection 2.9.5—14(4) or 2.9.5—15(5).

(2) The label for a food for special medical purposes that is a *very low energy food must also state the recommended daily quantity of all very low energy foods to be consumed in order to provide the sole source of nutrition.

(3) The label must comply with Division 6 of Standard 1.2.1.

2.9.5—10 Mandatory statements and declarations—food for special medical purposes

(1) For paragraph 2.9.5—9(1)(d), the following statements are required:

(a) a statement to the effect that the food must be used under medical supervision;

(b) a statement indicating, if applicable, any precautions and contraindications associated with consumption of the food;

(c) a statement indicating the medical purpose of the food, which may include a disease, disorder or medical condition for which the food has been formulated;

(d) a statement describing the properties or characteristics which make the food appropriate for the medical purpose indicated in paragraph (c);

(e) if the food has been formulated for a specific age group—a statement to the effect that the food is intended for persons within the specified age group;

(f) a statement indicating whether or not the food is suitable for use as a sole source of nutrition;

(g) if the food is represented as being suitable for use as a sole source of nutrition:

(i) a statement to the effect that the food is not for parenteral use; and

(ii) if the food has been modified to vary from the compositional requirements of section 2.9.5—7 such that the content of one or more nutrients falls short of the prescribed minimum, or exceeds the prescribed maximum (if applicable), and the food is not a *very low energy food:

(A) a statement indicating the nutrient or nutrients which have been modified; and

(B) unless provided in other documentation about the food—a statement indicating whether each modified nutrient has been increased, decreased, or eliminated from the food, as appropriate,

(h) if the food is a *very low energy food:

(i) a statement to the effect that it is important to maintain adequate daily fluid intake while using the food; and

(ii) a statement to the effect that the food is not recommended for pregnant, nursing, or lactating women or use by infants, children,

adolescents and elderly, other than under medical supervision; and

(iii) a statement indicating that the food is suitable for use as a sole source of nutrition when consumed according to the directions for use on the label.

(2) For paragraph 2.9.5—9(1)(d), the required advisory statements and declarations are any that are required by:

(a) items 1, 4, 6 or 9 of the table to section S9—2; or

(b) subsection 1.2.3—2(2); or

(c) section 1.2.3—4.

(3) For paragraph 2.9.5—9(1)(d), the *warning statement referred to in section 1.2.3—3, if applicable, is required.

2.9.5—11 Information relating to ingredients—food for special medical purposes

For paragraph 2.9.5—9(1)(e), the information relating to ingredients is:

(a) a statement of ingredients; or

(b) information that complies with Articles 18, 19, 20 of Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers; or

(c) information that complies with 21 CFR § 101.4.

2.9.5—12 Date marking information—food for special medical purposes

(1) For paragraph 2.9.5—9(1)(f), the required date marking information is date marking information in accordance with Standard 1.2.5.

(2) Despite subsection (1), for subparagraph 1.2.5—5(2)(a)(ii), the words ‘Expiry Date’, or similar words, may be used on the label.

2.9.5—13 Nutrition information—food for special medical purposes

(1) For paragraph 2.9.5—9(1)(h), the nutrition information required for a food that is not a *very low energy food is the following, expressed per given amount of the food:

(a) the minimum or *average energy content; and

(b) the minimum amount or *average quantity of:

(i) protein, fat and carbohydrate; and

(ii) any vitamin, mineral or electrolyte that has been *used as a nutritive substance in the food; and

(iii) any substance listed in the table to section S29—20 that has been *used as a nutritive substance in the food; and

(iv) subject to paragraph 2.9.5—9(1)(i), any other substance in respect of which a *nutrition content claim has been made.

(2) For paragraph 2.9.5—9(1)(h), the nutrition information required for a food that is a *very low energy food is the following:

(a) the *average quantity of that food per serving; and

(b) the *average energy content per serving; and

(c) the minimum amount or average quantity per serving of:

(i) protein, fat and carbohydrate; and

(ii) linoleic acid and α-linolenic acid; and

(iii) any substance listed in the table to section S29—22 that has been

*used as a nutritive substance in the food; and

(iv) any other vitamin, mineral or electrolyte that has been *used as a nutritive substance in the food; and

(v) subject to paragraph 2.9.5—9(1)(i), any other substance in respect of which a *nutrition content claim has been made.

2.9.5—14 Claims in relation to lactose content

(1) A claim in relation to the lactose content of a food for special medical purposes must not be made unless expressly permitted by this section.

(2) A claim to the effect that a food for special medical purposes is lactose free may be made if the food for sale contains no detectable lactose.

(3) A claim to the effect that a food for special medical purposes is low lactose may be made if the food for sale contains not more than 2 g of lactose per 100 g of the food.

(4) If a claim in relation to the lactose content of a food for special medical purposes is made, the information required is the *average quantity of the lactose and galactose in the food, expressed per given quantity of the food.

Note See paragraph 2.9.5—9(1)(i).

2.9.5—15 Claims in relation to gluten content

(1) A claim in relation to the *gluten content of a food for special medical purposes is prohibited unless expressly permitted by this section.

(2) A claim to the effect that a food for special medical purposes is gluten free may be made if the food contains:

(a) no detectable gluten; and

(b) no oats or oat products; and

(c) no cereals containing *gluten that have been malted, or products of such cereals.

(3) A claim to the effect that a food for special medical purposes has a low gluten content may be made if the food contains no more than 20 mg *gluten per 100 g of the food.

(4) A claim to the effect that a food for special medical purposes contains *gluten or is high in gluten may be made.

(5) If a claim is made in relation to the *gluten content of a food for special medical purposes, the information required is the *average quantity of the gluten in the food, expressed per given amount of the food.

Note See paragraph 2.9.5—9(1)(i).

2.9.5—16 Labelling requirement—food for special medical purposes in inner package

(1) The label on an *inner package that contains food for special medical purposes must state the following information in accordance with the provision indicated:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2);

(b) lot identification (see section 1.2.2—3);

(c) any declaration that is required by section 1.2.3—4;

(d) date marking information (see section 2.9.5—12).

(2) The label must comply with Division 6 of Standard 1.2.1.

(3) To avoid doubt, this section continues to apply to the label on the *inner package if a *responsible institution subsequently supplies the inner package to a patient or resident of the responsible institution.

2.9.5—17 Labelling requirement—food for special medical purposes in transportation outer

(1) If packages of food for special medical purposes are contained in a transportation outer, the information specified in subsection (2) must be:

(a) contained in a label on the transportation outer; or

(b) contained in a label on a package of the food for sale, and clearly discernible through the transportation outer.

(2) For subsection (1), the information is:

(a) a name or description sufficient to indicate the true nature of the food (see section 1.2.2—2); and

(b) lot identification (see section 1.2.2—3); and

(c) unless it is provided in accompanying documentation—the name and address of the *supplier (see section 1.2.2—4).

Division 5 Very Low Energy Diets

2.9.5—18 Compositional requirements for very low energy diets

(1) A *very low energy food must, when consumed according to the manufacturer's directions for use, result in a diet that:

(a) has an *average energy content of no less than 1880 kJ/day and no more than 3345 kJ/day; and

(b) contains not less than 50 g of *available carbohydrates present within the average energy content required by paragraph (a); and

(c) contains not less than 50 g protein per day with a nutritional quality equivalent to a protein digestibility corrected amino acid score of 1, present within the average energy content required by paragraph (a); and

(d) contains within the average energy content required by paragraph (a) not less than:

(i) 3 g of linoleic acid; and

(ii) 0.5 g of α-linolenic acid; and

(e) has a ratio of linoleic acid to α-linolenic acid of between 5 and 15; and

(f) contains not less than the minimum amount per daily intake, as specified in column 2 of the table to section S29—22, of each nutrient listed in Column 1 of that table.

(2) Despite subsection 2.9.5—6(2), L-amino acids listed in Column 2 of the table to section S29—20 may be added to a *very low energy food only in an amount necessary to improve protein quality.

(3) For this section, **protein digestibility corrected amino acid score** means the score calculated and expressed in accordance with the method referred to on page 23 of the Report of the Joint FAO/WHO Expert Consultation on Protein Quality Evaluation, Bethesda, MD USA, 4-8 December 1989, FAO Food and Nutrition Paper No. 51, Food and Agriculture Organisation of the United Nations, Rome, 1991.

2.9.5—19 Prohibition on health claims in relation to very low energy foods

A *health claim must not be made about a *very low energy food.

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Instrument items affected	**A'ment No.**	**FRL registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Item [5] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [5.1], [5.2], and [5.3] of the Schedule. **The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.** **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation				
Items [2.1] [2.2] [2.3] [2.4] [2.5] [2.6] [2.7] [2.8] [2.9] of the Schedule	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	Clause 4	Clause 4 of the *Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation* provides a transitional arrangement for the variations to the Code made by Items [2.1] [2.2] [2.3] [2.4] [2.5] [2.6] [2.7] [2.8] [2.9] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 36 months after the date of commencement. This means that **the transition period is the period of time that commences on 1 June 2022 and ends on 1 June 2025.**
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Item [18] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [18] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Standard 2.9.5 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.9.5 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00472 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.5—3	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Removal of reference to Standard 1.1A.2 in paragraph (a).
2.9.5—3	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of reference to Part 1.2.
2.9.5—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Section to correct cross-references.
2.9.5—11	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Paragraph (b) replaced to update reference.
2.9.5—9	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Paragraph 2.9.5—9(1)(d) amended to include 'declarations'. *For application, saving and transitional provisions, see above table.*

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.5—10	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Heading for 2.9.5—10 amended and paragraph 2.9.5—10(2) amended to include 'declarations'. *For application, saving and transitional provisions, see above table.*
2.9.5—2	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	am	Note 1 amended *For application, saving and transitional provisions, see above table.*
2.9.5—2	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	ad	Note 4 added *For application, saving and transitional provisions, see above table.*
2.9.5—7(2)	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	ad	(3) added *For application, saving and transitional provisions, see above table.*
2.9.5—9(2)	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	rs	Repealed and substituted (2) and (3) *For application, saving and transitional provisions, see above table.*
2.9.5—10(1)(g)(ii) and g(ii)B	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	am	Omitted and substituted *For application, saving and transitional provisions, see above table.*
2.9.5—10(1)(g)	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	ad	10(1)(h) added *For application, saving and transitional provisions, see above table.*
2.9.5—13	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	rs	Repealed and substituted *For application, saving and transitional provisions, see above table.*
2.9.5—18	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	ad	Added section 18, compositional requirements for very low energy diets *For application, saving and transitional provisions, see above table.*
2.9.5—19	208	F2022L00733 1 June 2022 FSC148 1 Jun 2022	1 June 2022	ad	Added section 19. Prohibition on health claims in relation to very low energy foods *For application, saving and transitional provisions, see above table.*
2.9.5—6(1)(b)	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	13 September 2024	rs	Repeal 'section S29—7' and substitute with 'section S29—23'.

Standard 2.9.6 Transitional standard for special purpose foods (including amino acid modified foods)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 This Standard incorporates the provisions of regulations 237 and 239A of the former New Zealand *Food Regulations (1984)*, in so far as they relate to special purpose foods and the labelling of amino acid modified foods.

Note 4 This Standard operates solely in relation to food sold or imported into New Zealand.

2.9.6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.9.6 – Transitional standard for special purpose foods (including amino acid modified foods).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.9.6—2 Definitions of amino acid modified food and special purpose food

(1) In this Standard:

amino acid modified food means a special purpose food if, in the preparation of the food:

(a) there is a restriction in the use of ingredients containing one or more particular amino acids; or

(b) there is a reduction of the content of one or more particular amino acids in any of the ingredients of the food.

special purpose food means a food specially processed or formulated to satisfy particular dietary requirements that exist because of:

(a) a particular physical or physiological condition; or

(b) a specific disease or disorder; or

(c) both such a condition and a disease or disorder;

and are presented as such.

(2) Other than in Division 2 of Standard 2.9.3 (Formulated meal replacements), a reference in this Code to a special purpose food is taken to be a reference to formulated meal replacement.

Note The effect of subsection (2) is that additives permitted in formulated meal replacements are permitted in special purpose foods. Subsection (2) exempts special purpose foods from the requirements for minimum levels for protein, kJ; and the minimum and maximum levels for vitamins and minerals. The definition of formulated meal replacements is not intended to be taken literally in relation to special purpose foods. i.e. special purpose foods are not necessarily intended as a meal replacement.

2.9.6—3 Application

(1) This Standard applies in relation to food produced in, or imported into, New Zealand.

(2) Despite subsection (1), this Standard does not apply to food produced in, or imported into, Australia.

(3) This Standard ceases to have effect 2 years after the commencement of any alternative applicable provisions elsewhere in this Code.

Authorised Version F2022C00630 registered 29/06/2022

(4) A provision of this Standard ceases to have effect in relation to a *very low energy food 3 years after the commencement of the *Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation*.

2.9.6—4 Composition

A special purpose food may contain any of the vitamins and minerals specified in Column 1 of the table to section S29—12 or S29—13.

2.9.6—5 Labelling of special purpose foods

For the labelling provisions, the required information for special purpose foods is a statement of the special purpose of the food.

Note The labelling provisions are set out in Standard 1.2.1.

2.9.6—6 Labelling of amino acid modified foods

For the labelling provisions, the required information for *amino acid modified foods is:

(a) one or more of the following:

(i) the words 'amino acid modified food';

(ii) the name of the amino acid or amino acids that have been restricted;

(iii) the name of the disease, or a name describing the condition of the group of people, for which the product is intended;

(iv) the words 'low protein', where applicable; and

(b) in the nutrition information panel, a statement of each of the following:

(i) the amount of carbohydrate, protein, and fat in the food, expressed in g;

(ii) the energy content of the food, expressed in kJ;

(iii) the amount of sodium, and of potassium, in the food, expressed in mg;

(iv) the amount of the particular amino acid or protein present in the food, or both, as appropriate for the intended use of the food; and

(c) in the principal display panel, in 3 mm lettering, the words 'Take only on medical advice'.

Note The labelling provisions are set out in Standard 1.2.1.

Authorised Version F2022C00630 registered 29/06/2022

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation				
Item [3.1] of the Schedule	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	Clause 4	Clause 4 of the *Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation* provides a transitional arrangement for the variations to the Code made by Item [3.1] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 36 months after the date of commencement. This means that **the transition period is the period of time that commences on 1 June 2022 and ends on 1 June 2025.**

Authorised Version F2022C00630 registered 29/06/2022

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation 2 of Standard 2.9.6 as in force on **1 June 2022** (up to Amendment No. 208). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 June 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.9.6 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00473 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.9.6—3	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of formatting error in Note.
2.9.6—3	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	1 June 2022	rs	Repealed and substituted *For application, saving and transitional provisions, see above table.*

Authorised Version F2022C00630 registered 29/06/2022

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.10.1 Vinegar and related products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.1 – Vinegar and related products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.1—2 Definitions

Note In this Code (see section 1.1.2—3):

imitation vinegar means a food that is prepared by mixing water and acetic acid.

vinegar means a food that is the sour liquid prepared by acetous fermentation, with or without alcoholic fermentation, of any suitable food, and including blends and mixtures of such liquids.

2.10.1—3 Requirement for food sold as vinegar or imitation vinegar

A food that is sold as ‘imitation vinegar’ or ‘vinegar’ must be imitation vinegar or vinegar, as appropriate, and contain no less than 40 g/kg of acetic acid.

Federal Register of Legislative Instruments F2015L00484

Standard 2.10.2 Salt and salt products

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.2 – Salt and salt products.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.2—2 Definitions

Note In this Code (see section 1.1.2—3):

iodised salt or ***iodised reduced sodium salt mixture***, means a food that is salt, or a reduced sodium salt mixture, as appropriate, or such a food containing any of the following:

(a) potassium iodide;

(b) potassium iodate;

(c) sodium iodide;

(d) sodium iodate; and

added in an amount that is equivalent to:

(e) no less than 25 mg/kg of iodine; and

(f) no more than 65 mg/kg of iodine.

reduced sodium salt mixture means a food that:

(a) is prepared from a mixture of sodium chloride and potassium chloride; and

(b) contains no more than 200 g/kg sodium; and

(c) contains no more than 400 g/kg potassium.

salt means a food that is the crystalline product consisting predominantly of sodium chloride, that is obtained from the sea, underground rock salt deposits or from natural brine.

salt substitute means a food that:

(a) is made as a substitute for salt; and

(b) consists of substances that may be used as food additives in relation to salt substitute in accordance with item 12 of the table to Schedule 15; and

(c) contains no more than 1.2 g/kg of sodium.

2.10.2—3 Requirement for food sold as salt

A food that is sold as ‘salt’ must be salt and contain no less than 970 g/kg sodium chloride on a dry basis, exclusive of permitted additives.

2.10.2—4 Requirement for food sold as reduced sodium salt mixture

A food that is sold as a reduced sodium salt mixture must be a reduced sodium salt mixture.

2.10.2—5 Requirement for food sold as salt substitute

A food that is sold as a salt substitute must be salt substitute.

2.10.2—6 Requirement for food sold as iodised salt

A food that is sold as ‘iodised’ salt must be iodised salt.

2.10.2—7 Requirement for food sold as iodised reduced sodium salt mixture

A food that is sold as ‘iodised’ reduced sodium salt mixture must be iodised reduced sodium salt mixture.

Federal Register of Legislative Instruments F2016C00184

2.10.2—8 Labelling requirement for reduced sodium salt mixtures and salt substitutes

(1) For the labelling provisions, the required information is a declaration of the sodium and potassium content, expressed per 100 g.

(2) The label may include a declaration of the percentage reduction of sodium in the food, relative to salt.

(3) Such a declaration is not a nutrition content claim or a health claim.

Note The labelling provisions are set out in Standard 1.2.1.

Federal Register of Legislative Instruments F2016C00184

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 2.10.2 as in force on **1 March 2016** (up to Amendment No. 161). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.10.2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00485 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.10.2—3	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction to formatting of section text.

Federal Register of Legislative Instruments F2016C00184

Standard 2.10.3 Chewing gum

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.3 – Chewing gum.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.3—2 Definition

Note In this Code (see section 1.1.2—2):

releasable calcium, Ca_R, means the amount of calcium, in mg/g of chewing gum, released into the mouth during 20 minutes of chewing that is calculated using the following equation:

$$Ca_R = \frac{(Ca_O \times W_O) - (Ca_C \times W_C)}{W_O}$$

where:

Ca_O is the original calcium concentration in the chewing gum in mg/g of chewing gum.

W_O is the weight of the original chewing gum in g.

Ca_C is the residual calcium in the gum after it has been chewed for 20 minutes in mg/g of chewing gum.

W_C is the weight of the chewed gum in g.

small package means a package with a surface area of less than 100 cm^2.

2.10.3—3 Addition of calcium to chewing gum

Calcium may be added to chewing gum only if:

(a) the chewing gum contains no more than 0.2% residual sugars; and

(b) the calcium is in a permitted form specified in section S17—3.

2.10.3—4 Claims about the presence of calcium in chewing gum

(1) Despite subsection 1.2.7—12(1), a claim to the effect that chewing gum is a good source of calcium or *releasable calcium must not be made.

Note Subsection 1.2.7—12(1) and the table to section S4—3 regulate when nutrition content claims may be made, including nutrition content claims about a food being a good source of vitamins or minerals.

(2) A claim about the presence of *releasable calcium in chewing gum may be made only if:

(a) the chewing gum contains no more than 0.2% residual sugars; and

(b) the chewing gum contains no less than 80 mg (10% RDI) of releasable calcium per serving; and

(c) the amount claimed is no more than 200 mg (25% RDI) of releasable calcium per serving; and

(d) the *supplier who makes the claim or includes it on a label or in an advertisement:

(i) has records that substantiate the matters listed in paragraphs (b) and (c); and

(ii) makes the records available to the *relevant authority upon request.

Authorised Version F2017C00338 registered 18/04/2017

2.10.3—5 Labelling requirements

(1) If a claim is made in accordance with section 2.10.3—4, the nutrition information panel must include:

(a) for chewing gum in a small package:

(i) the *average quantity of *releasable calcium per serving; and

(ii) the serving size; and

(b) for chewing gum other than in a small package—the average quantity of releasable calcium per serving and per 100 g; and

(c) in any case:

(i) the proportion of the *RDI (for calcium) of releasable calcium per serving; and

(ii) a statement to the effect that the average quantity of calcium is released during 20 minutes of chewing.

(2) For chewing gum in a small package:

(a) the information need not be set out in a nutrition information panel; and

(b) to avoid doubt, paragraph 1.2.8—14(1)(b) does not apply in relation to a claim made in accordance with section 2.10.3—4.

(3) For chewing gum other than in a small package, the nutrition information panel may be set out in the form specified in section S12—7.

Authorised Version F2017C00338 registered 18/04/2017

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Standard 2.10.3 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 2.10.3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00486 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2.10.3—4(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	References to 'serve' replaced with 'serving' for consistency.
2.10.3—5(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	References to 'serve' replaced with 'serving' for consistency.

Authorised Version F2017C00338 registered 18/04/2017

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Standard 2.10.4 Miscellaneous standards for other foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

2.10.4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 2.10.4 – Miscellaneous standards for other foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

2.10.4—2 Definitions

Note In this Code (see section 1.1.2—3):

chocolate means a confectionery product that is characterised by:

(a) the presence of

(i) cocoa bean derivatives; and

(ii) no more than 50 g/kg of edible oils, other than cocoa butter or dairy fats; and

(b) preparation from a minimum of 200 g/kg of cocoa bean derivatives.

cocoa means the powdered product prepared from cocoa beans from which a portion of the fat may have been removed, with or without the addition of salt or spices.

coffee means the product prepared by roasting, grinding, or both roasting and grinding, coffee beans.

decaffeinated coffee means coffee from which most of the caffeine has been removed that contains no more than 1 g/kg of anhydrous caffeine on a dry basis.

decaffeinated tea means tea from which most of the caffeine has been removed that contains no more than 4 g/kg of anhydrous caffeine on a dry basis.

gelatine means a protein product prepared from animal skin, bone or other collagenous material, or any combination of those things.

instant coffee means the dried soluble solids prepared from the water extraction of coffee.

instant tea means dried soluble solids prepared from the water extraction of tea.

peanut butter means a peanut based spread.

tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of *Camellia sinensis* (L.) O. Kuntz.

2.10.4—3 Requirements for food sold as tea or coffee

Food that is sold on the basis that it is a product listed in Column 1 of the table to this section must satisfy the corresponding requirement in Column 2:

Requirements for tea and coffee

Column 1	***Column 2***
If food is sold on the basis that it is:	*the food must be:*
'coffee'	coffee
'decaffeinated coffee'	decaffeinated coffee that contains no more than 1 g/kg of anhydrous caffeine on a dry basis
'decaffeinated instant coffee' or 'decaffeinated soluble coffee'	instant coffee that contains no more than 3 g/kg of anhydrous caffeine on a dry basis.
'decaffeinated instant tea' or 'decaffeinated soluble tea'	instant tea that contains no more than 3 g/kg of anhydrous caffeine on a dry basis.

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Column 1	*Column 2*
If food is sold on the basis that it is:	*the food must be:*
'decaffeinated tea'	decaffeinated tea that contains no more than 4 g/kg of anhydrous caffeine on a dry basis
'instant coffee' or 'soluble coffee'	instant coffee
'instant tea' or 'soluble tea'	instant tea
'tea'	tea

2.10.4—4 Requirement for food sold as peanut butter

Food that is sold as 'peanut butter' must:

(a) be peanut butter; and

(b) contain not less than 850 g/kg of peanuts.

2.10.4—5 Requirement for food sold as chocolate

Food that is sold as 'chocolate' must be chocolate.

2.10.4—6 Requirement for food sold as cocoa

Food that is sold as 'cocoa' must be cocoa.

2.10.4—7 Requirement for food sold as gelatine

Food that is sold as 'gelatine' must be gelatine.

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STANDARD 3.1.1

INTERPRETATION AND APPLICATION

(Australia only)

Purpose

This Standard sets out the interpretation and application provisions that apply to the other food safety standards set out in this Chapter of the Code. The objective of the food safety standards is to ensure that only safe and suitable food is sold in Australia.

Contents

1 Interpretation
2 Meaning of safe and suitable food
3 General application of the Food Safety Standards
4 Compliance with the Food Safety Standards

Clauses

1 Interpretation

In this Chapter the definitions of the following terms apply –

appropriate enforcement agency means an enforcement agency prescribed by the regulations under the Act for the purposes of enforcement of the Act or similar purposes.

authorised officer means a person authorised or appointed under the Act or other legislation for the purposes of enforcement of the Act, or similar purposes, such as an 'authorised officer', 'environmental health officer' or 'inspector'.

cell culturing food business has the meaning given by section 3.4.1—2.

cell line supplier has the meaning given by section 3.4.1—2.

clean means clean to touch and free of extraneous visible matter and objectionable odour.

contaminant means any biological or chemical agent, foreign matter, or other substances that may compromise food safety or suitability.

contamination means the introduction or occurrence of a contaminant in food.

equipment means a machine, instrument, apparatus, utensil or appliance, other than a single-use item, used or intended to be used in or in connection with food handling and includes any equipment used or intended to be used to clean food premises or equipment.

food business means –

(a) a business, enterprise or activity (other than primary food production) that involves one or both of following:

(i) the handling of food intended for sale; or
(ii) the sale of food:

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regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only; or

(b) a cell culturing food business; or

(c) a cell line supplier.

food handler means a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business.

food handling operation means any activity involving the handling of food.

food premises means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

food safety standards means the standards contained in Chapter 3 of the *Australia New Zealand Food Standards Code*.

handling of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

hazard means a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

pests include birds, rodents, insects and arachnids.

primary food production means the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following –

(a) the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught;

(b) the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught; and

(c) any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition.

However, primary food production does not include –

(d) any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or

(e) the sale or service of food directly to the public; or

(f) any other food production activity prescribed by the regulations under the Act for the purposes of this definition.

proprietor of a food business means –

(a) the person carrying on the food business, or

(b) if that person cannot be identified – the person in charge of the food business.

sell means –

(a) barter, offer or attempt to sell; or

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(b) receive for sale; or
(c) have in possession for sale; or
(d) display for sale; or
(e) cause or permit to be sold or offered for sale; or
(f) send, forward or deliver for sale; or
(g) dispose of by any method for valuable consideration; or
(h) dispose of to an agent for sale on consignment; or
(i) provide under a contract of service; or
(j) supply food as a meal or part of a meal to an employee, in accordance with a term of an award governing the employment of the employee or a term of the employee's contract of service, for consumption by the employee at the employee's place of work;
(k) dispose of by way of raffle, lottery or other game of chance; or
(l) offer as a prize or reward; or
(m) give away for the purpose of advertisement or in furtherance of trade or business; or
(n) supply food under a contract (whether or not the contract is made with the consumer of the food), together with accommodation, service or entertainment, in consideration of an inclusive charge for the food supplied and the accommodation, service or entertainment; or
(o) supply food (whether or not for consideration) in the course of providing services to patients or inmates in public institutions, where 'public institution' means 'public institution' as defined in the Act, if it is so defined; or
(p) sell for the purpose of resale.

single-use item means an instrument, apparatus, utensil or other thing intended by the manufacturer to only be used once in connection with food handling, and includes disposable gloves.

Vehicles used to transport food includes shopping trolleys.

2 Meaning of safe and suitable food

(1) For the purposes of the Food Safety Standards, food is not safe if it would be likely to cause physical harm to a person who might later consume it, assuming it was –

(a) after that time and before being consumed by the person, properly subjected to all processes (if any) that are relevant to its reasonable intended use; and
(b) consumed by the person according to its reasonable intended use.

(2) However, food is not unsafe merely because its inherent nutritional or chemical properties cause, or its inherent nature causes, adverse reactions only in persons with allergies or sensitivities that are not common to the majority of persons.

(3) In subsection (1), *processes* include processes involving storage and preparation.

(4) For the purposes of the Food Safety Standards, food is not suitable if it –

(a) is damaged, deteriorated or perished to an extent that affects its reasonable intended use; or
(b) contains any damaged, deteriorated or perished substance that affects its reasonable intended use; or
(c) is the product of a diseased animal or an animal that has died otherwise than by slaughter, and has not been declared by or under another Act to be safe for human consumption; or
(d) contains a biological or chemical agent, or other matter or substance, that is foreign to the nature of the food.

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(5) However, food is not unsuitable for the purposes of the Food Safety Standards merely because –

(a) it contains an agricultural or veterinary chemical in an amount that does not contravene the *Australia New Zealand Food Standards Code;* or

(b) it contains a metal or non-metal contaminant (within the meaning of the *Australia New Zealand Food Standards Code*) in an amount that does not contravene the permitted level for the contaminant as specified in the *Australia New Zealand Food Standards Code*; or

(c) it contains any matter or substance that is permitted by the *Australia New Zealand Food Standards Code*.

Editorial note:
'Act' is defined in Standard 1.1.1 as meaning the Act under the authority of which the Code is applied.

3 General application of the Food Safety Standards

The Food Safety Standards apply in accordance with this Standard to all food businesses in Australia but not in New Zealand.

4 Compliance

(1) The proprietor of a food business must ensure the food business complies with all the requirements of the Food Safety Standards except those in Subdivision 1 of Division 4 of Standard 3.2.2 – Food Safety Practices and General Requirements.

(2) Food handlers must comply with all the requirements set out in Subdivision 1 of Division 4 of Standard 3.2.2.

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 7 of Standards 3.1.1 as in force on 18 June 2025 (up to Amendment No. 239). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 18 June 2025.

The following abbreviations may be used in the table below:

ad = added or inserted
C[x] = Compilation No. x
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
ed = editorial change
rep = repealed

Standards 3.1.1 was published in the Food Standards Gazette No. S464 on 24 August 2000 as part of Amendment 51 (F2008B00575 –- 24 August 2000) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
3.1.1 — Clause 1	60	F2008B00798 20 June 2002 FSC 2 20 June 2002	20 June 2002	rs	Repeal and substitute the bullet numbering for 'primary food production'
3.1.1 — Clause 1	67	F2008B00814 31 July 2003 FSC 9 31 July 2003	31 July 2003	rs	Repeal and substitute *Chapter the definitions of the following terms apply –*
3.1.1 — Clause 2(1)	67	F2008B00814 31 July 2003 FSC 9 31 July 2003	31 July 2003	rs	Repeal and substitute *Standard 3.1.1 – Interpretation and Application*
3.1.1 — Clause 1	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	ad	Insert *Vehicles used to transport food includes shopping trolleys*
3.1.1	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rs	Repeal colons, wherever occurring except Editorial notes, and substitute dashes
3.1.1 — Clause 1	88	F2006L03270 5 October 2006 FSC 30 5 October 2006	5 October 2006	rs	In the definition for Sell, paragraph (o), repeal the comma after the word *defined*, and substitute a semicolon
3.1.1 — Clause 3	101	F2008L03058 14 August 2008 FSC 43 14 August 2008	14 August 2008	rep	Repeal the Editorial note following clause 3
3.1.1 — Clause 1	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	ad	Insert cell culturing food business and cell line supplier into Clause 1 (Interpretation).
3.1.1 — Clause 1	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	rs	Repeal and substitute definition of food business.

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STANDARD 3.2.1

FOOD SAFETY PROGRAMS

(Australia only)

Purpose

This Standard is based upon the principle that food safety is best ensured through the identification and control of hazards in the production, manufacturing and handling of food as described in the Hazard Analysis and Critical Control Point (HACCP) system, adopted by the joint WHO/FAO Codex Alimentarius Commission, rather than relying on end product standards alone. This standard enables States and Territories to require food businesses to implement a food safety program based upon the HACCP concepts. The food safety program is to be implemented and reviewed by the food business, and is subject to periodic audit by a suitably qualified food safety auditor.

Contents

Division 1 – Interpretation and application
1 Interpretation
2 Application

Division 2 – Food safety programs
3 General food safety program requirements
4 Auditing of food safety programs
5 Content of food safety programs
6 Fund raising events

Division 1 – Interpretation and application

1 Interpretation

In this Standard –

auditing frequency means the most recently determined frequency of auditing determined by the appropriate enforcement agency, or a food safety auditor, in accordance with the Act.

food safety program means a food safety program that satisfies the requirements of clause 5.

food safety auditor means a person approved as a food safety auditor under the Act as a person competent to audit the relevant class of food business.

monitoring includes checking, observing or supervising in order to maintain control.

2 Application of this Standard

(1) This Standard applies to food businesses in Australia in accordance with Standard 3.1.1 and subclause (2).

(2) Unless expressly provided elsewhere in this Code, this Standard applies to all food and primary food production businesses that are determined by the appropriate enforcement agency under the Act to be within a priority classification of food business from the commencement date for that priority classification of food business.

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Division 2 – Food safety programs

3 General food safety program requirements

A food business must –

(a) systematically examine all of its food handling operations in order to identify the potential hazards that may reasonably be expected to occur;
(b) if one or more hazards are identified in accordance with paragraph (a), develop and implement a food safety program to control the hazard or hazards;
(c) set out the food safety program in a written document and retain that document at the food premises;
(d) comply with the food safety program; and
(e) conduct a review of the food safety program at least annually to ensure its adequacy.

4 Auditing of food safety programs

A food business must –

(a) ensure that the food safety program is audited by a food safety auditor at the auditing frequency applicable to the food business;
(b) make the written document that sets out the food safety program, and the appropriate records referred to in paragraph 5(f), available to any food safety auditor who has been requested to conduct an audit of the food safety program; and
(c) retain copies of all written reports of the results of all audits of the food safety program conducted by a food safety auditor within the last four years, for inspection upon request by a food safety auditor who audits the food safety program or an authorised officer.

5 Content of food safety programs

A food safety program must –

(a) systematically identify the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
(b) identify where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
(c) provide for the systematic monitoring of those controls;
(d) provide for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
(e) provide for the regular review of the program by the food business to ensure its adequacy; and
(f) provide for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

6 Fund raising events

A food business does not have to prepare a food safety program in accordance with this Standard in relation to a fund raising event conducted by the food business.

Authorised Version F2023C00821 registered 21/09/2023

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Standard 3.2.1 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by the Office of Parliamentary Counsel, Canberra.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 3.2.1 was published in the Commonwealth of Australia Gazette No. P 28 on 7 December 2000 as part of Amendment No. 52, 2000. It was registered as a principal instrument on 24 September 2008 (F2008B00578) and has been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
3.2.1—contents	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	am	Correction to table of contents.
3.2.1—1	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	am	Omit the Editorial note following the definition of **food safety auditor** in clause 1.
3.2.1—2	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	am	Omit the Editorial note following clause 2.
3.2.1—2(1)	67	F2008B00814 24 Dec 2008 FSC9 31 July 2003	31 July 2003	am	Correction to name of standard.
3.2.1—2(1)	78	F2005L01246 26 May 2005 FSC20 26 May 2005	26 May 2005	rs	Omit and substitute subclause 2(1).
3.2.1—2(2)	78	F2005L01246 26 May 2005 FSC20 26 May 2005	26 May 2006	rs	Omit and substitute subclause 2(2).

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
3.2.1—4	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	am	Omit the Editorial note following clause 4.
3.2.1—6	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	rs	Omit and substitute clause 6.

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STANDARD 3.2.2

FOOD SAFETY PRACTICES AND GENERAL REQUIREMENTS

(Australia only)

Purpose

This Standard sets out specific requirements for food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable.

This Standard specifies process control requirements to be satisfied at each step of the food handling process. Some requirements relate to the receipt, storage, processing, display, packaging, distribution disposal and recall of food. Other requirements relate to the skills and knowledge of food handlers and their supervisors, the health and hygiene of food handlers, and the cleaning, sanitising, and maintenance of premises and equipment.

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2 Application of this Standard

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Clauses

Division 1 – Interpretation and application

1 Interpretation

In this Standard, unless the contrary intention appears –

carrier of a foodborne disease does not include a person who is a carrier of *Staphylococcus aureus*.

condition means an infected skin lesion or discharges from the ear, nose or eye.

environmental conditions means conditions under which certain food may be required to be stored including temperature, humidity, lighting conditions and atmosphere.

foodborne disease means a disease that is likely to be transmitted through consumption of contaminated food.

food safety program means a program set out in a written document retained at the food premises of the food business, including records of compliance and other related action, that –

(a) systematically identifies the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
(b) identifies where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
(c) provides for the systematic monitoring of those controls;
(d) provides for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
(e) provides for the regular review of the program by the food business to ensure its adequacy; and
(f) provides for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

frozen does not include partly thawed.

potentially hazardous food means food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food.

process, in relation to food, means activity conducted to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities.

ready-to-eat food means food that is ordinarily consumed in the same state as that in which it is sold and does not include nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer.

symptom means diarrhoea, vomiting, sore throat with fever, fever or jaundice.

temperature control means maintaining food at a temperature of –

(a) 5°C, or below if this is necessary to minimise the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
(b) 60°C or above; or
(c) another temperature — if the food business demonstrates that maintenance of the food at this temperature for the period of time for

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which it will be so maintained, will not adversely affect the microbiological safety of the food.

2 Application of this Standard

This Standard applies to all food businesses and food handlers in Australia in accordance with Standard 3.1.1 – Interpretation and Application.

Editorial note:

Food businesses that operate from a farm, vineyard, orchard or aquaculture facility should refer to the definition of 'food business' in Standard 3.1.1 to determine if they have to comply with this Standard. If they are involved in the substantial transformation of food or the sale or service of food directly to the public then they must comply with this Standard.

Division 2 – General requirements

3 Food handling – skills and knowledge

(1) A food business must ensure that persons undertaking or supervising food handling operations have –

(a) skills in food safety and food hygiene matters; and
(b) knowledge of food safety and food hygiene matters,

commensurate with their work activities.

(2) Subclause (1) does not apply to a food business in relation to persons undertaking food handling operations for fundraising events at which only food that is not potentially hazardous or is to be consumed immediately after thorough cooking is sold.

4 Notification

(1) A food business must, before the food business commences any food handling operations, notify the appropriate enforcement agency of the following information –

(a) contact details for the food business including the name of the food business and the name and business address of the proprietor of the food business;
(b) the nature of the food business; and
(c) the location of all food premises of the food business that are within the jurisdiction of the enforcement agency.

(2) When complying with subclause (1), the proprietor of the food business must answer all questions asked by the appropriate enforcement agency in relation to the matters listed in subclause (1) in the form approved from time to time by the relevant authority under the Act.

(3) The food business must notify the appropriate enforcement agency of any proposed change to the information specified in subclause (1) before the change occurs.

Division 3 – Food handling controls

5 Food receipt

(1) A food business must take all practicable measures to ensure it only accepts food that is protected from the likelihood of contamination.

(2) A food business must provide, to the reasonable satisfaction of an authorised officer upon request, the following information relating to food on the food premises –

(a) the name and business address in Australia of the vendor, manufacturer or packer

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or, in the case of food imported into Australia, the name and business address in Australia of the importer; and

(b) the prescribed name or, if there is no prescribed name, a name or a description of the food sufficient to indicate the true nature of the food.

(3) A food business must, when receiving potentially hazardous food, take all practicable measures to ensure it only accepts potentially hazardous food that is at a temperature of –

(a) 5°C or below; or
(b) 60°C or above,

unless the food business transporting the food demonstrates that the temperature of the food, having regard to the time taken to transport the food, will not adversely affect the microbiological safety of the food.

(4) A food business must, when receiving potentially hazardous food, take all practicable measures to ensure that food which is intended to be received frozen, is frozen when it is accepted.

6 Food storage

(1) A food business must, when storing food, store the food in such a way that –

(a) it is protected from the likelihood of contamination; and
(b) the environmental conditions under which it is stored will not adversely affect the safety and suitability of the food.

(2) A food business must, when storing potentially hazardous food –

(a) store it under temperature control; and
(b) if it is food that is intended to be stored frozen, ensure the food remains frozen during storage.

7 Food processing

(1) A food business must –

(a) take all practicable measures to process only safe and suitable food; and
(b) when processing food –

(i) take all necessary steps to prevent the likelihood of food being contaminated; and
(ii) where a process step is needed to reduce to safe levels any pathogens that may be present in the food – use a process step that is reasonably known to achieve the microbiological safety of the food.

(2) A food business must, when processing potentially hazardous food that is not undergoing a pathogen control step, ensure that the time the food remains at temperatures that permit the growth of infectious or toxigenic microorganisms in the food is minimised.

(3) A food business must, when cooling cooked potentially hazardous food, cool the food –

(a) within two hours – from 60°C to 21°C; and
(b) within a further four hours – from 21°C to 5°C;

unless the food business demonstrates that the cooling process used will not adversely affect the microbiological safety of the food.

(4) A food business must, when reheating previously cooked and cooled potentially hazardous food to hold it hot, use a heat process that rapidly heats the food to a temperature of 60°C or above,

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unless the food business demonstrates that the heating process used will not adversely affect the microbiological safety of the food.

8 Food display

(1) A food business must, when displaying food, take all practicable measures to protect the food from the likelihood of contamination.

(2) A food business must, when displaying unpackaged ready-to-eat food for self service –

(a) ensure the display of the food is effectively supervised so that any food that is contaminated by a customer or is likely to have been so contaminated is removed from display without delay;
(b) provide separate serving utensils for each food or other dispensing methods that minimise the likelihood of the food being contaminated; and
(c) provide protective barriers that minimise the likelihood of contamination by customers.

(3) Subclause (2) does not apply to food in tamper resistant equipment or containers.

(4) A food business must not display for sale on any counter or bar, any ready-to-eat food that is not intended for self-service unless it is enclosed, contained or wrapped so that the food is protected from likely contamination.

(5) A food business must, when displaying potentially hazardous food –

(a) display it under temperature control; and
(b) if it is food that is intended to be displayed frozen, ensure the food remains frozen when displayed.

9 Food packaging

A food business must, when packaging food –

(a) only use packaging material that is fit for its intended use;
(b) only use material that is not likely to cause food contamination; and
(c) ensure that there is no likelihood that the food may become contaminated during the packaging process.

10 Food transportation

A food business must, when transporting food –

(a) protect all food from the likelihood of contamination;
(b) transport potentially hazardous food under temperature control; and
(c) ensure that potentially hazardous food which is intended to be transported frozen remains frozen during transportation.

11 Food disposal

(1) A food business must ensure that food for disposal is held and kept separate until it is –

(a) destroyed or otherwise used or disposed of so that it cannot be used for human consumption;
(b) returned to its supplier;
(c) further processed in a way that ensures its safety and suitability; or
(d) ascertained to be safe and suitable.

(2) In subclause (1), ‘food for disposal’ means food that –

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(a) is subject to recall;
(b) has been returned;
(c) is not safe or suitable; or
(d) is reasonably suspected of not being safe or suitable.

(3) A food business must clearly identify any food that is held and kept separate in accordance with subclause (1) as returned food, recalled food, or food that is or may not be safe or suitable, as the case may be.

(4) A food business must not sell food that has been already served to a person to another person unless the food was completely wrapped when served and has remained completely wrapped.

12 Food recall

A food business engaged in the wholesale supply, manufacture or importation of food must –

(a) have in place a system to ensure the recall of unsafe food;
(b) set out this system in a written document and make this document available to an authorised officer upon request; and
(c) comply with this system when recalling unsafe food.

Editorial note:

Food businesses that are not engaged in the wholesale supply, manufacture or importation of food are not required to have a food recall system. However, all food businesses should note that food that is subject to recall is 'food for disposal' and hence all food businesses must comply with the requirements of clause 11 in relation to recalled food.

Division 4 – Health and hygiene requirements

Subdivision 1 – Requirements for food handlers

13 General requirement

A food handler must take all reasonable measures not to handle food or surfaces likely to come into contact with food in a way that is likely to compromise the safety and suitability of food.

14 Health of food handlers

(1) A food handler who has a symptom that indicates the handler may be suffering from a foodborne disease, or knows he or she is suffering from a foodborne disease, or is a carrier of a foodborne disease, must, if at work –

(a) report that he or she is or may be suffering from the disease, or knows that he or she is carrying the disease, to his or her supervisor, as the case may be;
(b) not engage in any handling of food where there is a reasonable likelihood of food contamination as a result of the disease; and
(c) if continuing to engage in other work on the food premises – take all practicable measures to prevent food from being contaminated as a result of the disease.

(2) A food handler who suffers from a condition must, if at work –

(a) if there is a reasonable likelihood of food contamination as a result of suffering the condition – report that he or she is suffering from the condition to his or her supervisor; and
(b) if continuing to engage in the handling of food or other work – take all practicable measures to prevent food being contaminated as a result of the condition.

(3) A food handler must notify his or her supervisor if the food handler knows or suspects that he or she may have contaminated food whilst handling food.

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15 Hygiene of food handlers

(1) A food handler must, when engaging in any food handling operation –

(a) take all practicable measures to ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food;
(b) take all practicable measures to prevent unnecessary contact with ready-to-eat food;
(c) ensure outer clothing is of a level of cleanliness that is appropriate for the handling of food that is being conducted;
(d) only use on exposed parts of his or her body bandages and dressings that are completely covered with a waterproofed covering;
(e) not eat over unprotected food or surfaces likely to come into contact with food;
(f) not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food;
(g) not spit, smoke or use tobacco or similar preparations in areas in which food is handled; and
(h) not urinate or defecate except in a toilet.

(2) A food handler must wash his or her hands in accordance with subclause (4) –

(a) whenever his or her hands are likely to be a source of contamination of food;
(b) immediately before working with ready-to-eat food after handling raw food; and
(c) immediately after using the toilet.

(3) A food handler must, when engaging in a food handling operation that involves unprotected food or surfaces likely to come into contact with food, wash his or her hands in accordance with subclause (4) –

(a) before commencing or re-commencing handling food;
(b) immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances; and
(c) after touching his or her hair, scalp or a body opening.

(4) A food handler must, whenever washing his or her hands –

(a) use the hand washing facilities provided;
(b) thoroughly clean his or her hands using soap or other effective means, and warm running water; and
(c) thoroughly dry his or her hands on a single use towel or in another way that is not likely to transfer pathogenic microorganisms to the hands.

(5) A food handler who handles food at temporary food premises does not have to clean his or her hands with warm running water, or comply with paragraph (4)(c), if the appropriate enforcement agency has provided the food business operating from the temporary food premises with approval in writing for this purpose.

Subdivision 2 – Requirements for food businesses

16 Health of persons who handle food – duties of food businesses

(1) A food business must ensure the following persons do not engage in the handling of food for the food business where there is a reasonable likelihood of food contamination –

(a) a person known to be suffering from a foodborne disease, or who is a carrier of a foodborne disease; and
(b) a person known or reasonably suspected to have a symptom that may indicate he or she is suffering from a foodborne disease.

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(2) A food business must ensure that a person who is known or reasonably suspected to be suffering from a condition and who continues to engage in the handling of food for the food business takes all practicable measures to prevent food contamination.

(3) A food business may permit a person excluded from handling food in accordance with paragraph (1)(a) to resume handling food only after receiving advice from a medical practitioner that the person no longer is suffering from, or is a carrier of, a foodborne disease.

17 Hygiene of food handlers — duties of food businesses

(1) Subject to subclause (2), a food business must, for each food premises –

(a) maintain easily accessible hand washing facilities;
(b) maintain, at or near each hand washing facility, a supply of –

(i) warm running water; and
(ii) soap; or
(iii) other items that may be used to thoroughly clean hands;

(c) ensure hand washing facilities are only used for the washing of hands, arms and face; and
(d) provide, at or near each hand washing facility –

(i) single use towels or other means of effectively drying hands that are not likely to transfer pathogenic microorganisms to the hands; and
(ii) a container for used towels, if needed.

(2) Paragraph (1)(c) does not apply in relation to handwashing facilities at food premises that are used principally as a private dwelling if the proprietor of the food business has the approval in writing of the appropriate enforcement agency.

(3) With the approval in writing of the appropriate enforcement agency, a food business that operates from temporary food premises does not have to comply with any of the requirements of paragraphs (1)(b)(i) or (1)(d) that are specified in the written approval.

18 General duties of food businesses

(1) A food business must inform all food handlers working for the food business of their health and hygiene obligations under Subdivision 1 of this Division.

(2) A food business must ensure that any information provided by a food handler in accordance with Subdivision 1 of this Division is not disclosed to any person without the consent of the food handler, except the proprietor or an authorised officer, and that the information is not used for any purpose other than addressing the risk of food contamination.

(3) A food business must take all practicable measures to ensure all people on the food premises of the food business –

(a) do not contaminate food;
(b) do not have unnecessary contact with ready-to-eat food; and
(c) do not spit, smoke, or use tobacco or similar preparations in areas where there is unprotected food or surfaces likely to come into contact with food.

Division 5 – Cleaning, sanitising and maintenance

19 Cleanliness

(1) A food business must maintain food premises to a standard of cleanliness where there is no accumulation of –

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(a) garbage, except in garbage containers;
(b) recycled matter, except in containers;
(c) food waste;
(d) dirt;
(e) grease; or
(f) other visible matter.

(2) A food business must maintain all fixtures, fittings and equipment, having regard to its use, and those parts of vehicles that are used to transport food, and other items provided by the business to purchasers to transport food, to a standard of cleanliness where there is no accumulation of –

(a) food waste;
(b) dirt;
(c) grease; or
(d) other visible matter.

20 Cleaning and sanitising of specific equipment

(1) A food business must ensure the following equipment is in a clean and sanitary condition in the circumstances set out below –

(a) eating and drinking utensils - immediately before each use; and
(b) the food contact surfaces of equipment - whenever food that will come into contact with the surface is likely to be contaminated.

(2) In subclause (1), a 'clean and sanitary condition' means, in relation to a surface or utensil, the condition of a surface or utensil where it –

(a) is clean; and
(b) has had applied to it heat or chemicals, heat and chemicals, or other processes, so that the number of microorganisms on the surface or utensil has been reduced to a level that –

(i) does not compromise the safety of the food with which it may come into contact; and
(ii) does not permit the transmission of infectious disease.

21 Maintenance

(1) A food business must maintain food premises and all fixtures, fittings and equipment, having regard to their use, and those parts of vehicles that are used to transport food, and other items provided by the business to purchasers to transport food, in a good state of repair and working order having regard to their use.

(2) A food business must not use any chipped, broken or cracked eating or drinking utensils for handling food.

Division 6 – Miscellaneous

22 Temperature measuring devices

A food business must, at food premises where potentially hazardous food is handled, have a temperature measuring device that –

(a) is readily accessible; and
(b) can accurately measure the temperature of potentially hazardous food to +/- 1ºC.

23 Single use items

A food business must –

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(a) in relation to all single use items, take all practicable measures to ensure they do not come into contact with food or the mouth of a person if they are –

(i) contaminated; or
(ii) reasonably suspected of being contaminated; and

(b) in relation to single use items that are intended to come into contact with food or the mouth of a person –

(i) take all practicable measures to protect them from the likelihood of contamination until use; and
(ii) not reuse such items.

24 Animals and pests

(1) A food business must –

(a) subject to subclauses (2) and (3), not permit live animals in areas in which food is handled, other than seafood or other fish or shellfish; and
(b) take all practicable measures to prevent pests entering the food premises; and
(c) take all practicable measures to eradicate and prevent the harbourage of pests on the food premises and those parts of vehicles that are used to transport food.

(2) A food business must permit an assistance animal in areas used by customers.

(3) A food business may permit any of the following:

(a) a dog that is not an assistance animal to be present in an outdoor dining area;
(b) a cat or dog that is not an assistance animal to be present on an aircraft in an area that is used for dining, drinking or both drinking and dining if the animal is in a container that:

(i) is leak proof; and
(ii) prevents physical contact between a food handler and the animal.

(4) In this clause –

assistance animal means an animal referred to in section 9 of the *Disability Discrimination Act 1992* of the Commonwealth.

enclosed area means an area that, except for doorways and passageways, is substantially or completely closed, whether permanently or temporarily, by –

(a) a ceiling or roof; and
(b) walls or windows or both walls and windows.

outdoor dining area means an area that –

(a) is used for dining, drinking or both drinking and dining; and
(b) is not used for the preparation of food; and
(c) is not an enclosed area; and
(d) can be entered by the public without passing through an enclosed area.

Editorial note:

Section 9 of the *Disability Discrimination Act 1992* refers to a guide dog, a dog trained to assist a person in activities where hearing is required and any other animal trained to assist a person to alleviate the effect of a disability.

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25 Alternative methods of compliance

Without limiting the ways in which a food business can demonstrate that the temperature and any heating or cooling process it uses will not adversely affect the microbiological safety of food, a food business satisfies this requirement by complying with –

(a) a food safety program that meets the requirements for food safety programs in the Act, regulations under the Act, or a food safety standard other than this Standard;
(b) if no such requirements apply to the food business, a 'food safety program' as defined in this Standard;
(c) a process that according to documented sound scientific evidence is a process that will not adversely affect the microbiological safety of the food; or
(d) a process set out in written guidelines based on sound scientific evidence that are recognised by the relevant food industry.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 8 of Standard 3.2.2 as in force on **13 August 2025** (up to Amendment No. 241). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 August 2025**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 3.2.2 was published in the *Commonwealth of Australia Gazette* No. S 464 on 24 August 2000 as part of Amendment No. 51 (F2008B00576 – 24 September 2008) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Purpose	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct a formatting error.
1	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Definitions of 'adequate supply of water' and 'potable water' to correct punctuation errors.
1	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Amend the spelling of 'micro-organism' to 'microorganism' wherever occurring.
1	135	F2011L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Amend the spelling of 'food-borne' to 'foodborne' wherever occurring.
2(1)	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct a formatting error.
3(2)	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	rs	Subclause to clarify intent.
5(2)	135	F2011L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Paragraph (b) to clarify intent.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
5(2)	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	am	Correct typographical error.
7	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Amend the spelling of 'micro-organism' to 'microorganism' wherever occurring.
14(1)	135	F2011L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Amend the spelling of 'food-borne' to 'foodborne' wherever occurring.
16(1), (3)	135	F2011L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Amend the spelling of 'food-borne' to 'foodborne' wherever occurring.
17	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Amend the spelling of 'micro-organism' to 'microorganism' wherever occurring.
19(2)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	am	Subclause to clarify intent.
20	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Amend the spelling of 'micro-organism' to 'microorganism' wherever occurring.
21(1)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	am	Subclause to clarify intent.
21(1)	88	F2006L03270 5 Oct 2006 FSC 30 5 Oct 2006	5 Oct 2006	rs	Subclause to include a reference to 'food premises' which was inadvertently omitted under a previous amendment.
24	135	F2012L02012 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	rs	Clause and following Editorial note.
24(4)	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	rs	Definition of 'outdoor dining area' to correct typographical error.
4(4)	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rep	Repeal 4(4).
24(3)	241	F2025L00917 08 August 2025 FSC181 13 August 2025	13 August 2025	rs	Replace clause (3) variation to add new permission for cats and dogs that are not assistance animals onto aircraft.

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Food Standards (Proposal P1053 – Food Safety Management Tools) Variation

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The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on a date 12 months after the date of gazettal.

Dated 1 December 2022

Lisa Kelly
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 8 on December 2022. This means that this date is the gazettal date for the purposes of the above notice.

Standard 3.2.2A Food Safety Management Tools

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

3.2.2A—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 3.2.2A – Food Safety Management Tools.

Note Commencement:

This Standard commences on a date that is 12 months after the date of gazettal, being the dates specified as the commencement date in notices in the Gazette and the New Zealand Gazette under section 92 of the Food Standards Australia New Zealand Act 1991 (Cth). See also section 93 of that Act.

3.2.2A—2 Definitions

In this Standard:

category one business—see 3.2.2A—6.

category two business—see 3.2.2A—7.

food safety supervisor means a person who:

(a) holds a food safety supervisor certificate that has been issued within the immediately preceding period of 5 years; and

(b) has the authority and ability to manage and give direction on the safe handling of food.

food safety supervisor certificate means certification as a food safety supervisor by:

(a) a registered training organisation; or

(b) an organisation recognised by the *relevant authority under the application Act.

food safety training course means training in food safety that includes training in each of the following:

(a) safe handling of food; and

(b) food contamination; and

(c) cleaning and sanitising of food premises and equipment; and

(d) personal hygiene.

potentially hazardous food means food that has to be kept at certain temperatures to:

(a) minimise the growth of any pathogenic microorganisms that may be present in the food; or

(b) prevent the formation of toxins in the food.

prescribed activity—see 3.2.2A—5.

process, in relation to food, means activity conducted to prepare food for sale and includes chopping, cooking, drying, fermenting, heating, thawing and washing, or a combination of these activities.

ready-to-eat food means food that is ordinarily consumed in the same state as that in which it is sold, but does not include:

(a) nuts in the shell; or

(b) whole, raw fruits; or

(c) vegetables that are intended for hulling, peeling or washing by the

consumer.

Note 1 In this Code (see section 1.1.2—2):

application Act means an Act or Ordinance of a *jurisdiction under which the requirements of this Code are applied in the jurisdiction.

authorised officer, in relation to a jurisdiction, means a person authorised or appointed under an application Act or other legislation of the relevant *jurisdiction for the purposes of enforcement of a provision of the relevant application Act, or for purposes that include that purpose.

caterer means a person, establishment or institution (for example, a catering establishment, a restaurant, a canteen, a school, or a hospital) which handles or offers food for immediate consumption.

fund raising event means an event that raises funds solely for a community or charitable cause and not for personal financial gain.

jurisdiction means a State or Territory of Australia, the Commonwealth of *Australia, or New Zealand.*

relevant authority means an authority responsible for the enforcement of the relevant application Act.

Note 2 In this Chapter (see clause 2 of Standard 3.1.1):

food business means a business, enterprise or activity (other than primary food production) that involves –

(a) the handling of food intended for sale; or

(b) the sale of food;

regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

food premises means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food.

handling of food includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

3.2.2A—3 Application of this Standard

(1) This Standard applies to a food business in Australia that is a category one business or a category two business.

(2) This Standard does not apply to the handling of food for or at a *fund raising event.

3.2.2A—4 Food service

(1) For the purposes of this Standard, ***food service*** means a food business which processes and serves ready-to-eat food direct to a consumer, whether consumed at the food premises or elsewhere.

(2) For the purposes of subsection (1), ***serve*** means the act of setting out or presenting food to or for a person to eat that food and includes the following activities:

(a) portioning food from a bulk tray or container into single serves and placing it on plates; or

(b) presenting food in a bain-marie or other bulk food display unit for self-service; or

(c) delivery of plated food.

3.2.2A—5 Prescribed activities

For the purposes of this Standard, a prescribed activity is the handling by the food business of any unpackaged potentially hazardous food that:

(a) is used in the preparation of ready-to-eat food to be served to a consumer; or

(b) is ready-to-eat food intended for retail sale by that business.

3.2.2A—6 Category one business

For the purposes of this Standard, ***a category one business*** means a food business that:

(a) is a *caterer or a food service; and

(b) processes unpackaged potentially hazardous food into a food that is:

(i) potentially hazardous food; and

(ii) ready-to-eat food.

3.2.2A—7 Category two business

For the purposes of this Standard, a ***category two business*** means a food business that offers for retail sale a food that is:

(a) potentially hazardous food; and

(b) ready-to-eat food; and

where that food:

(i) was received unpackaged by the food business or was unpackaged by the food business after receipt; and

(ii) was not made or processed (other than slicing, weighing, repacking, reheating or hot-holding the food) by the food business.

3.2.2A—8 Food safety management tools required for category one businesses

A category one business must comply with sections 3.2.2A—10, 3.2.2A—11 and 3.2.2A—12.

3.2.2A—9 Food safety management tools required for category two businesses

A category two business must comply with sections 3.2.2A—10 and 3.2.2A—11.

3.2.2A—10 Food safety training for food handlers engaged in a prescribed activity

The food business must ensure that each food handler who engages in a prescribed activity has, before engaging in that activity:

(a) completed a food safety training course; or

(b) skills and knowledge of food safety and hygiene matters commensurate with that specific prescribed activity.

3.2.2A—11 Supervision of food handlers

The food business must:

(a) appoint a food safety supervisor before engaging in a prescribed activity; and

(b) ensure that the food safety supervisor is reasonably available to advise and supervise each food handler engaged in that prescribed activity.

3.2.2A—12 Substantiating food safety management of prescribed activities

(1) Subject to subsection (3), if the food business engages in a prescribed activity, the food business must make a record that substantiates any matter that the prescribed provisions require in relation to that prescribed activity.

(2) The food business must keep a record required by subsection (1) for 3 months after the business makes the record.

(3) Subsection (1) does not apply to a food business that can demonstrate to the reasonable satisfaction of an *authorised officer on request that the business has complied with each of the prescribed provisions.

(4) For the purposes of this section, the prescribed provisions are the following

provisions of Standard 3.2.2:

(a) subclause 5(3);

(b) paragraph 6(2)(a);

(c) paragraph 7(1)(b)(ii);

(d) subclause 7(2);

(e) subclause 7(3);

(f) subclause 7(4);

(g) paragraph 8(5)(a);

(h) paragraph 10(b); and

(i) clause 20.

STANDARD 3.2.3

FOOD PREMISES AND EQUIPMENT

(Australia only)

Purpose

This Standard sets out requirements for food premises and equipment that, if complied with, will facilitate compliance by food businesses with the food safety requirements of Standard 3.2.2 – Food Safety Practices and General Requirements.

The objective of this Standard is to ensure that, where possible, the layout of the premises minimises opportunities for food contamination. Food businesses are required to ensure that their food premises, fixtures, fittings, equipment and transport vehicles are designed and constructed to be cleaned and, where necessary, sanitised. Businesses must ensure that the premises are provided with the necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.

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Division 1 – Interpretation and application

1 Interpretation

In this Standard –

adequate supply of water means potable water that is available at a volume, pressure and temperature that is adequate for the purposes for which the water is used.

potable water means water that is acceptable for human consumption.

Authorised Version F2021C00674 registered 15/07/2021

Editorial note:

The *Australian Drinking Water Guidelines* (ADWG) are available from the National Health and Medical Research Council (NHMRC).

sanitise means to apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of microorganisms on the surface is reduced to a level that –

(a) does not compromise the safety of food with which it may come into contact; and
(b) does not permit the transmission of infectious disease.

sewage includes the discharge from toilets, urinals, basins, showers, sinks and dishwashers, whether discharged through sewers or other means.

2 Application of this Standard

(1) This Standard applies to all food businesses in Australia in accordance with Standard 3.1.1 – Interpretation and Application.

Editorial note:

Food businesses that operate from a farm, vineyard, orchard or aquaculture facility should refer to the definition of 'food business' in Standard 3.1.1 to determine if they must comply with this Standard. If they are involved in the substantial transformation of food or the sale or service of food directly to the public then they must comply with this Standard.

(2) A food business may only use food premises and food transport vehicles that comply with this Standard.

(3) A food business may only use equipment, fixtures and fittings in or on food premises and in or on food transport vehicles that comply with this Standard.

Editorial note:

Standards Australia has published AS 4674-2004 Design, Construction and Fit-out of Food Premises. This Standard provides guidance on design, construction and fit-out criteria for new food premises and for the renovation or alteration of existing food premises.

Division 2 – Design and construction of food premises

3 General requirements

The design and construction of food premises must –

(a) be appropriate for the activities for which the premises are used;
(b) provide adequate space for the activities to be conducted on the food premises and for the fixtures, fittings and equipment used for those activities;
(c) permit the food premises to be effectively cleaned and, if necessary, sanitised; and
(d) to the extent that is practicable –

(i) exclude dirt, dust, fumes, smoke and other contaminants;
(ii) not permit the entry of pests; and
(iii) not provide harbourage for pests.

4 Water supply

(1) Food premises must have an adequate supply of water if water is to be used at the food premises for any of the activities conducted on the food premises.

Authorised Version F2021C00674 registered 15/07/2021

Editorial note:

An ‘adequate supply of water’ is defined in clause 1.

(2) Subject to subclause (3), a food business must use potable water for all activities that use water that are conducted on the food premises.

(3) If a food business demonstrates that the use of non-potable water for a purpose will not adversely affect the safety of the food handled by the food business, the food business may use non-potable water for that purpose.

5 Sewage and waste water disposal

Food premises must have a sewage and waste water disposal system that –

(a) will effectively dispose of all sewage and waste water; and
(b) is constructed and located so that there is no likelihood of the sewage and waste water polluting the water supply or contaminating food.

6 Storage of garbage and recyclable matter

Food premises must have facilities for the storage of garbage and recyclable matter that –

(a) adequately contain the volume and type of garbage and recyclable matter on the food premises;
(b) enclose the garbage or recyclable matter, if this is necessary to keep pests and animals away from it; and
(c) are designed and constructed so that they may be easily and effectively cleaned.

7 Ventilation

Food premises must have sufficient natural or mechanical ventilation to effectively remove fumes, smoke, steam and vapours from the food premises.

8 Lighting

Food premises must have a lighting system that provides sufficient natural or artificial light for the activities conducted on the food premises.

Division 3 – Floors, walls and ceilings

9 Application

The requirements for floors, walls and ceilings specified in this Division apply to the floors, walls and ceilings of all areas used for food handling, cleaning, sanitising and personal hygiene except the following areas –

(a) dining areas;
(b) drinking areas; and
(c) other areas to which members of the public usually have access.

10 Floors

(1) Floors must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.

(2) Subject to subclause (3), floors must –

(a) be able to be effectively cleaned;
(b) be unable to absorb grease, food particles or water;

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(c) be laid so that there is no ponding of water; and
(d) to the extent that is practicable, be unable to provide harbourage for pests.

(3) The following floors do not have to comply with subclause (2) –

(a) floors of temporary food premises, including ground surfaces, that are unlikely to pose any risk of contamination of food handled at the food premises; and
(b) floors of food premises that are unlikely to pose any risk of contamination of food handled at the food premises provided the food business has obtained the approval in writing of the appropriate enforcement agency for their use.

11 Walls and ceilings

(1) Walls and ceilings must be designed and constructed in a way that is appropriate for the activities conducted on the food premises.
(2) Walls and ceilings must be provided where they are necessary to protect food from contamination.

(3) Walls and ceilings provided in accordance with subclause (2) must be –

(a) sealed to prevent the entry of dirt, dust and pests;
(b) unable to absorb grease, food particles or water; and
(c) able to be easily and effectively cleaned.

(4) Walls and ceilings must –

(a) be able to be effectively cleaned; and
(b) to the extent that is practicable, be unable to provide harbourage for pests.

Division 4 – Fixtures, fittings and equipment

12 General requirements

(1) Fixtures, fittings and equipment must be –

(a) adequate for the production of safe and suitable food; and
(b) fit for their intended use.

(2) Fixtures and fittings must be designed, constructed, located and installed, and equipment must be designed, constructed, located and, if necessary, installed, so that –

(a) there is no likelihood that they will cause food contamination;
(b) they are able to be easily and effectively cleaned;
(c) adjacent floors, walls, ceilings and other surfaces are able to be easily and effectively cleaned; and
(d) to the extent that is practicable, they do not provide harbourage for pests.

(3) The food contact surfaces of fixtures, fittings and equipment must be –

(a) able to be easily and effectively cleaned and, if necessary, sanitised if there is a likelihood that they will cause food contamination;
(b) unable to absorb grease, food particles and water if there is a likelihood that they will cause food contamination; and
(c) made of material that will not contaminate food.

(4) Eating and drinking utensils must be able to be easily and effectively cleaned and sanitised.

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13 Connections for specific fixtures, fittings and equipment

(1) Fixtures, fittings and equipment that use water for food handling or other activities and are designed to be connected to a water supply must be connected to an adequate supply of water.

Editorial note:

An 'adequate supply of water' is defined in clause 1.

(2) Fixtures, fittings and equipment that are designed to be connected to a sewage and waste water disposal system and discharge sewage or waste water must be connected to a sewage and waste water disposal system.

(3) Automatic equipment that uses water to sanitise utensils or other equipment must only operate for the purpose of sanitation when the water is at a temperature that will sanitise the utensils or equipment.

14 Hand washing facilities

(1) Subject to subclause (4), food premises must have hand washing facilities that are located where they can be easily accessed by food handlers –

(a) within areas where food handlers work if their hands are likely to be a source of contamination of food; and
(b) if there are toilets on the food premises – immediately adjacent to the toilets or toilet cubicles.

(2) Subject to the following subclauses, hand washing facilities must be –

(a) permanent fixtures;
(b) connected to, or otherwise provided with, a supply of warm running potable water;
(c) of a size that allows easy and effective hand washing; and
(d) clearly designated for the sole purpose of washing hands, arms and face.

(3) Paragraph (2)(a) does not apply to temporary food premises.

(4) With the approval in writing of the appropriate enforcement agency, food premises that are specified in the approval do not have to comply with any requirement of this clause that is also specified in the approval.

(5) Only food premises that are used principally as a private dwelling or are temporary food premises may be specified in an approval for the purposes of subsection (4).

Division 5 – Miscellaneous

15 Storage facilities

(1) Food premises must have adequate storage facilities for the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings.

(2) Storage facilities must be located where there is no likelihood of stored items contaminating food or food contact surfaces.

16 Toilet facilities

A food business must ensure that adequate toilets are available for the use of food handlers working for the food business.

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17 Food transport vehicles

(1) Vehicles used to transport food must be designed and constructed to protect food if there is a likelihood of food being contaminated during transport.

(2) Parts of vehicles used to transport food must be designed and constructed so that they are able to be effectively cleaned.

(3) Food contact surfaces in parts of vehicles used to transport food must be designed and constructed to be effectively cleaned and, if necessary, sanitised.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Standard 2.6.3 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 3.2.3 was published in the Commonwealth of Australia Gazette No.S 464 on 24 August 2000 as part of GN 34 (2000GN34 –- 30 August 2000) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Editorial note to Cl(1)	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	am	Editorial note to Clause 1 amended
Editorial note to subclause 2(3)	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	am	Editorial note to sub clause 2(3) amended
Editorial note to subclause 4(1)	111	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	am	Correction of typographical error
Editorial note to subclause 13(1)	111	F2009L03145 13 Aug 2009 FSC5313 Aug 2009	13 Aug 2009	am	Correction of typographical error
Cl(1)	124	F2011L01450 8 Jul 2011 Food Standards (P1013 - Code Maintenance IX) Variation 11 July 2011	11 Jul 2011	am	Correction of typographical error

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Editorial note to Cl(1)	135	F2012L02014 10 Oct 2012 Food Standards (P1021 - Code Maintenance X) Variation 1 Oct 2012	11 Oct 2012	am	Correction of typographical error
Subsection 3.2.3-3(d)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	June 3 2021	am	Correction of typographical error

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STANDARD 3.3.1

FOOD SAFETY PROGRAMS FOR FOOD SERVICE TO VULNERABLE PERSONS

(Australia only)

Purpose and commentary

This Standard requires food businesses that process food for service to vulnerable persons to implement a documented and audited food safety program.

Food businesses that process or serve potentially hazardous food for hospital patients, aged care recipients, children in child care centres and vulnerable people receiving other services will generally fall within the requirements of this Standard, provided the food is intended for six or more vulnerable persons. This Standard also applies to delivered meals organisations that process potentially hazardous meals intended for six or more vulnerable persons.

Table of Provisions

1 Application
2 Interpretation
3 Food safety programs

Clauses

1 Application

(1) This Standard applies to food businesses that engage in one of the activities listed and described in the Table to this subclause.

Table to subclause 1(1)

Activity 1	Process or serve potentially hazardous food within a facility listed and defined in the Schedule to six or more vulnerable persons at any given time
Activity 2	The principal activity is processing food into ready to eat food for service in a facility listed and defined in the Schedule and the processed food – (a) is for service to six or more vulnerable persons at any given time; and (b) includes ready to eat potentially hazardous food.
Activity 3	The principal activity is processing food into ready to eat food for delivery by a delivered meal organisation and the processed food – (a) is for service to six or more vulnerable persons at any given time; and (b) includes ready to eat potentially hazardous food.

Editorial note:

'Process' in relation to food is defined in Standard 3.2.2 as an activity conducted to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities.

A number of the definitions of the facilities listed in the Schedule are adapted from the National Health Data Dictionary, version 12. This Dictionary contains core definitions endorsed by the Australian Health Ministers Advisory Council as the authoritative source of national standard definitions for use in clinical care delivery.

(2) This Standard also applies to delivered meals organisations that –

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(a) are food businesses; and
(b) process food for service to six or more vulnerable persons at any given time, and the food served is ready to eat food which includes ready to eat potentially hazardous food.

Editorial note:

'Potentially hazardous food' is defined in Standard 3.2.2 as food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food.

(3) This Standard does not apply to –

(a) food businesses that only serve milk or soy milk as, or in, a beverage; or
(b) delivered meals organisations that only deliver food.

2 Interpretation

(1) Unless the contrary intention appears, the definitions in Parts 3.1 and 3.2 of this Code apply in this Standard.

(2) In this Standard –

milkincludesflavoured and modified milk.

ready to eat in relation to food means food that is ready for consumption, but includes food that may be re-heated, portioned or garnished or food that undergoes similar finishing prior to service.

vulnerable person means a person who is in care in a facility listed in the Schedule or a client of a delivered meals organisation.

3 Food safety programs

(1) A food business to which this Standard applies must comply with Standard 3.2.1.

(2) Clause 6 of Standard 3.2.1 applies to a food business to which this Standard applies.

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SCHEDULE

Column 1	Column 2
Facility	**Definition**
Acute care hospitals	Establishments which provide at least minimal medical, surgical or obstetric services for inpatient treatment or care, and which provide round-the-clock comprehensive qualified nursing services as well as other necessary professional services. Most patients have acute conditions or temporary ailments and the average stay per admission is relatively short. Acute care hospitals include: (a) Hospitals specialising in dental, ophthalmic aids and other specialised medical or surgical care; (b) Public acute care hospitals; (c) Private acute care hospitals; (d) Veterans' Affairs hospitals.
Psychiatric hospitals	Establishments devoted primarily to the treatment and care of inpatients with psychiatric, mental or behavioural disorders including any: (a) Public psychiatric hospital; (b) Private psychiatric hospital.
Nursing homes for the aged	Establishments which provide long-term care involving regular basic nursing care to aged persons and including any: (a) Private charitable nursing home for the aged; (b) Private profit nursing home for the aged; (c) Government nursing home for the aged.
Hospices	Freestanding establishments providing palliative care to terminally ill patients, including any: (a) Public hospice; (b) Private hospice.
Same day establishments for chemotherapy and renal dialysis services	Including both the traditional day centre/hospital that provides chemotherapy or renal dialysis services and also freestanding day surgery centres that provide chemotherapy or renal dialysis services including any: (a) Public day centre/hospital (b) Public freestanding day surgery centre (c) Private day centre/hospital (d) Private freestanding day surgery centre that provides those services. Day centres/ hospitals are establishments providing a course of acute treatment on a full-day or part-day non- residential attendance basis at specified intervals over a period of time. Freestanding day surgery centres are hospital facilities providing investigation and treatment for acute conditions on a day-only basis.
Respite care establishments for the Aged	Establishments which provide short-term care including personal care and regular basic nursing care to aged persons.
Same – day aged care establishments	Establishments where aged persons attend for day or part-day rehabilitative or therapeutic treatment.

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SCHEDULE (continued)

Column 1	Column 2
Facility	**Definition**
Low care aged care establishments	Establishments where aged persons live independently but on-call assistance, including the provision of meals, is provided if needed.
Child care centres	A facility which is not a private residential dwelling and is designated for the purpose of childcare and provides long day care, employer sponsored childcare, or occasional care, for children four years of age or less, but does not include the following: (a) a service for providing preschool education conducted by a school; (b) a service principally conducted to provide: (i) therapeutic services; (ii) residential facilities; (iii) instruction in a particular activity e.g. dance, music or a sport; (iv) tutoring, coaching or religious instruction; (v) a recreational activity, for example, a camp or party. (c) a service for which, ordinarily, the children in care are entirely or mostly different on each occasion child care is provided, for example, resort care for children of guests of the resort.

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Standard 3.4.1 – Food safety requirements for processing of cell-cultured food

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The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on gazettal.

Dated 10 June 2025

Matthew O'Mullane, General Manager, Food Safety
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 179 on 18 June 2025. This means that this date is the gazettal date for the purposes of the above notice.

Standard 3.4.1 Food safety requirements for processing of cell-cultured food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

Division 1 Preliminary

3.4.1—1 Name

This Standard is *Australia New Zealand Food Standards Code – Standard 3.4.1 – Food safety requirements for processing of cell-cultured food*.

Note Commencement:
This Standard commences on the date of gazettal, being the date specified as the commencement date in notices in the Gazette under section 92 of the Food Standards Australia New Zealand Act 1991 (Cth). See also section 93 of that Act.

3.4.1—2 Definitions

In this Standard:

animal means an animal that is one of the following: livestock; poultry; game; seafood (including fish); and includes an egg or an embryo of such an animal.

assessed cell line means a cell line listed in section S25A—6.

bioreactor means a device in which cell proliferation occurs under closed and controlled conditions.

cell bank means a collection of one or more cell lines.

cell biomass means a mass of cells extracted from a bioreactor and that is intended for use in the production of a food.

cell culturing food business means a business, enterprise or activity that undertakes cell proliferation.

cell differentiation means the process by which cells are induced to differentiate into the final cell type(s) of the cell-cultured food.

cell line means a collection of cells that:

(a) are derived from a single source that was prepared under specific culture conditions; and

(b) have a uniform composition; and

(c) are intended for use in the production of a cell biomass.

cell proliferation means the production of a cell biomass.

cell extraction means one or both of the following processes:

(a) extraction of a mass of cells from a bioreactor;

(b) separation of a cell biomass from the media by sedimentation, centrifugation or other action.

cell line supplier means a business, enterprise or activity that involves both of the following:

(a) sourcing cells for use in creating a cell line;

(b) creating a cell line.

donor animal means an animal from which cells are sourced to create a cell line.

media means a growth medium used for one or both of the following purposes:

(a) cell proliferation;
(b) cell differentiation.

Division 2 Cell line supplier

3.4.1—3 Cell lines – food safety requirements

(1) A cell line supplier must ensure that a cell line does not contain any of the following.

(a) bacteria;
(b) fungi;
(c) prions;
(d) viruses.

(2) A cell line supplier must identify and record the species of the cells that comprise a cell line.

(3) A cell line must be sourced from a donor animal that is free of disease.

3.4.1—4 Traceability

A cell line supplier must have in place a system that:

(a) identifies and tracks cells from collection from a donor animal through to supply of a cell line; and
(b) identifies the donor animal for the cells used to develop each cell line; and
(c) identifies to whom a cell line was supplied.

Division 3 Cell culturing food business

3.4.1—5 Food safety program

(1) A cell culturing food business must comply with Standard 3.2.1.

Note Standard 3.2.1 sets out other requirements for a food safety program.

(2) The food safety program must also detail each of the following:

(a) the indicators of a loss of process control in a bioreactor;
(b) the food handling activities related to:
  (i) cell sourcing, selection and banking; and
  (ii) cell proliferation, including serial sub-culturing in flasks; and
  (iii) seeding and proliferation of cells in a bioreactor; and
  (iv) cell differentiation; and
  (v) cell extraction;
(c) how the business will identify when cell proliferation is non-conforming;
(d) how the business will undertake the calibration, cleaning and sterilisation of all relevant equipment.

3.4.1—6 Inputs

A cell culturing food business must ensure that any substance used in or for any of the following does not make *cell-cultured food unsafe or unsuitable:

(a) cell proliferation;
(b) cell differentiation;
(c) cell extraction;
(d) handling of a cell biomass;

(e) storage of a cell biomass.

3.4.1—7 Cell line used for cell proliferation

A cell culturing food business must only use an assessed cell line for cell proliferation.

3.4.1—8 Cell biomass – temperature control

A cell biomass is a potentially hazardous food for the purposes of Standard 3.2.2.

3.4.1—9 Traceability

A cell culturing food business must have in place a system that identifies each of the following:

(a) the cell line used for cell proliferation;

(b) the supplier of the cell line used for cell proliferation;

(c) to whom the cell biomass was supplied.

STANDARD 4.1.1

PRIMARY PRODUCTION AND PROCESSING STANDARDS – PRELIMINARY PROVISIONS

(Australia only)

Purpose and commentary

This Standard sets out preliminary provisions which apply to the Primary Production and Processing Standards contained in Chapter 4 of the Code.

Table of Provisions

Division 1 – Preliminary
1 Interpretation
2 Application
3 When an animal or food is unacceptable
Division 2 – General food safety management requirements
4 The general food safety management requirements
5 Food safety management statements

Division 1 – Preliminary

1 Interpretation

Unless the contrary intention appears, in this Chapter –

Authority means the State, Territory or Commonwealth agency or agencies having the legal authority to implement and enforce primary production and processing Standards.

control measure means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

food safety management statement has the meaning given by clause 5 of this Standard.

general food safety management requirements means the requirements in Division 2 of this Standard.

handling of food includes the producing (including growing, cultivation, picking, harvesting or catching), collecting, extracting, processing, manufacturing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

hazard means a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

inputs includes any feed, litter, water (including recycled water), chemicals or other substances used in, or in connection with, the primary production or processing activity.

supply includes intra company transfer of produce.

verification means the application of methods, procedures, tests and other tools for evaluation to determine compliance with the relevant requirement.

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2 Application

(1) Unless the contrary intention appears, this Standard applies to Primary Production and Processing Standards in Chapter 4 of this Code.

(2) Standards in Chapter 4 of this Code do not apply in New Zealand.

3 When an animal or food is unacceptable

(1) An animal is unacceptable if –

(a) food derived from that animal would be unsafe;
(b) food derived from that animal would be unsuitable; or
(c) the animal is in a condition which a reasonable person would regard as making food derived from that animal unfit for human consumption.

(2) A food is unacceptable if –

(a) it is unsafe;
(b) it is unsuitable; or
(c) it is in a condition, or contains a substance or organism, which a reasonable person would regard as making that food unfit for human consumption.

(3) To avoid doubt, the standards in this Chapter of the Code may include other matters which, for the purposes of particular standards, make food or animals unacceptable.

Division 2 – General food safety management requirements

4 The general food safety management requirements

(1) Where a standard in this Chapter of the Code provides that a person or business is required to comply with the general food safety management requirements, that person or business must –

(a) have a food safety management statement; and
(b) operate according to its food safety management statement.

(2) A person or business required to comply with the food safety management requirements must also –

(a) systematically examine its operations to identify potential hazards and implement control measures to address those hazards; and
(b) have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented; and
(c) verify the effectiveness of the control measures.

5 Food safety management statements

A food safety management statement is a statement which –

(a) has been approved or recognised by the authority; and
(b) is subject to ongoing verification activities by the business or person; and
(c) if required by the authority, is also subject to ongoing verification activities by the relevant authority; and
(d) sets out how the obligations imposed by this Chapter of the Code are to be, or are being, complied with.

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Editorial note:

Note that businesses with existing approved food safety arrangements (for example, HACCP-based food safety programs, Standard 3.2.1 of this Code, DAFF approved arrangements) should be considered to meet the outcomes of a food safety management statement. However, the relevant authority will need to verify that the existing food safety arrangement meets the requirements of this Division.

Some of the standards in this Chapter of the Code contain definitions of 'food safety management statement'. Those definitions will be removed when FSANZ reviews those standards.

Authorised Version F2023C00819 registered 20/09/2023

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Standard 4.1.1 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by the Office of Parliamentary Counsel, Canberra.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.1.1 was published in the Food Standards Gazette No. FSC58 on 20 May 2010 as part of Amendment No. 116 (F2010L01310 — 20 May 2010). It was registered as a principal instrument on 10 January 2012 (F2012L00025) and has been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
4.1.1—1	128	F2012L00027 11 Jan 2012 FSC70 12 Jan 2012	21 May 2012	am	Amend definitions in clause 1.
4.1.1—3	128	F2012L00027 11 Jan 2012 FSC70 12 Jan 2012	21 May 2012	ad	Insert clause 3.
4.1.1—Division 2	128	F2012L00027 11 Jan 2012 FSC70 12 Jan 2012	21 May 2012	ad	Insert Division 2.
4.1.1—4	128	F2012L00027 11 Jan 2012 FSC70 12 Jan 2012	21 May 2012	ad	Insert clause 4.
4.1.1—5	128	F2012L00027 11 Jan 2012 FSC70 12 Jan 2012	21 May 2012	ad	Insert clause 5.
4.1.1—Table of Provisions	135	F2012L02014 10 Oct 2012 FSC77 11 Oct 2012	11 October 2012	rs	Omit and substitute Table of Provisions.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
4.1.1—Division 1	135	F2012L02014 10 Oct 2012 FSC77 11 Oct 2012	11 October 2012	ad	Insert Division 1 heading.
4.1.1—5	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	am	Amend editorial note to clause 5.

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STANDARD 4.2.1

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR SEAFOOD

(Australia only)

Purpose and commentary

This Standard sets out food safety and suitability requirements for seafood generally from pre-harvesting production of the seafood up to, but not including manufacturing operations. Chapter 3 of this Code applies to seafood manufacturing and retail sale activities.

Under this Standard, a seafood business must identify potential seafood safety hazards and implement controls that are commensurate with the risk.

Additionally, this Standard requires primary producers and processors of certain bivalve molluscs to implement a food safety management system. This particular requirement also extends to manufacturing activities relating to bivalve molluscs.

For primary producers and processors of bivalve molluscs, the food safety management system incorporates conditions on the areas from which the product may be harvested or harvested for depuration or relaying, along with conditions on the water used for wet storage.

Table of Provisions

Division 1 – Preliminary
1 Application
2 Interpretation

Division 2 – General seafood safety requirements
3 General seafood safety management
4 Contamination and handling
5 Inputs and harvesting areas
6 Seafood storage
7 Seafood transportation
8 Seafood packaging
9 Seafood for disposal
10 Seafood receipt
11 Seafood tracing
12 Skills and knowledge
13 Health and hygiene requirements
14 Seafood premises and equipment

Division 3 – Harvesting and other requirements for bivalve molluscs
15 Interpretation
16 Food safety management systems for bivalve molluscs
17 Co-mingling of bivalve molluscs

Clauses

Division 1 – Preliminary

1 Application

(1) This Standard applies to seafood businesses and seafood handlers in Australia but not in New Zealand.

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(2) Unless the contrary intention appears in this Standard, Chapter 3 of this Code applies to seafood manufacturing and retail sale activities.

Editorial note:

This Standard applies to primary production and processing activities as defined in clause 2. The definition of 'processing of seafood' includes activities such as the killing, gutting, filleting, brining and shucking of seafood and the depuration of shellfish. However, other than the food safety management system requirements for bivalve molluscs, this Standard does not apply to manufacturing activities.

Manufacturing of seafood is defined in clause 2 as the canning, smoking or crumbing of the seafood or the addition of other foods to the seafood and other like activities.

Under the *Imported Food Control Act 1992*, Standards in this Code apply to imported food. However, this Standard does not fall within the scope of the 'Agreement Between the Government of Australia and the Government of New Zealand Concerning a Joint Food Standards System'. Accordingly, this Standard does not apply to food businesses in New Zealand. Furthermore, the Trans-Tasman Mutual Recognition Arrangement and the Australian and New Zealand legislation giving effect to that Arrangement apply to imported food.

This Standard does not apply to persons who harvest or catch seafood for recreational, cultural or traditional purposes, provided the activity does not come within the definition of a 'seafood business' – that is, the seafood harvested or taken is not intended for sale.

Clause 3 of this Standard does not affect the operation of Standard 3.2.1.

2 Interpretation

(1) Unless the contrary intention appears, the definitions in Chapter 3 of this Code apply for the purposes of this Standard.

(2) In this Standard –

control means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

depuration means a process using a controlled environment to reduce the level of certain pathogenic organisms that may be present in live shellfish and crustaceans.

harvesting means the capture or taking of seafood and includes the capture or taking of seafood from an enclosure or pond used in aquaculture.

inputs includes any feed, chemicals or other substances used in, or in connection with, the primary production of seafood.

live seafood premises means a premises used for the primary production of live seafood, and includes sea cages.

manufacturing of seafood means the canning, smoking or crumbing of seafood or the addition of other food to seafood and other like activities.

primary production of seafood means the –

(a) growing, cultivation, picking, harvesting, collection or catching of seafood; or
(b) growing on of seafood; or
(c) transportation or delivery of seafood; or
(d) holding of live seafood;

and includes processing of seafood.

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processing of seafood includes –

(a) the killing, dismembering, filleting or cutting into portions, gill or gutting, or skinning of seafood; and
(b) the depuration of shellfish and crustaceans; and
(c) the shucking or peeling of seafood; and
(d) the cooking, including steaming or boiling, of crustaceans; and
(e) the brining of seafood; and
(f) the packing, treating, washing, freezing, refrigeration or storing of seafood; and
(g) other similar activities.

Editorial note:

The definitions of 'primary production of seafood' and 'processing of seafood' operate for the purposes of this Standard and do not affect the definition of those terms in State and Territory Food Acts. The definitions in this Standard do not affect the legislative or administrative arrangements in the States and Territories concerning the administration and implementation of legislative schemes.

seafood means all aquatic vertebrates and aquatic invertebrates intended for human consumption, but excludes amphibians, mammals, reptiles, and aquatic plants.

seafood business means a business, enterprise or activity that involves the primary production of seafood intended for sale.

seafood handler means a person who engages in or supervises the primary production of seafood, for a seafood business.

seafood premises means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, vessels, pontoons, and any other place declared by the relevant authority to be a premises under the Food Act, kept or used for the primary production of seafood (exclusively or otherwise), regardless of whether the premises are owned by the proprietor, including premises used principally as a private dwelling.

temperature control means maintaining seafood at a temperature of –

(a) 5°C, or below if this is necessary to minimise the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
(b) another temperature – if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be so maintained, will not adversely affect the microbiological safety of the food.

Division 2 – General seafood safety requirements

3 General seafood safety management

A seafood business must systematically examine all of its primary production and processing operations to identify potential seafood safety hazards and implement controls that are commensurate with the food safety risk.

Editorial note:

Examples of 'controls' referred to in this clause could include –

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(a) measures to control hazards from air, soil, water, bait and feedstuffs, fertilisers (including natural fertilisers), pesticides, veterinary drugs and any other agent used in primary production of seafood; and

(b) controls to protect food sources from faecal and other contamination.

4 Contamination and handling

(1) A seafood business must take all necessary steps to prevent the likelihood of seafood being or becoming contaminated.

(2) A seafood business must take all reasonable measures to ensure that seafood handlers handle seafood or surfaces likely to come into contact with seafood in a way that is not likely to compromise the safety or suitability of seafood.

5 Inputs and harvesting areas

(1) A seafood business must take all reasonable measures to ensure inputs do not adversely affect the safety or suitability of the seafood.

(2) A seafood business must not harvest seafood in an area if it is known, or ought reasonably be known at the time, that the seafood, if harvested in the area, may not be safe or suitable when sold for human consumption.

6 Seafood storage

(1) A seafood business must, when storing seafood, other than live seafood, store the seafood under temperature control and have a means of monitoring the temperature of the seafood.

(2) A seafood business must, when storing live seafood, store the seafood in such a way that the conditions under which it is stored will not adversely affect the safety or suitability of the seafood.

7 Seafood transportation

(1) A seafood business must, when transporting seafood, other than live seafood, transport the seafood under temperature control and have a means of monitoring the temperature of the seafood.

(2) A seafood business must when transporting live seafood, transport the seafood under conditions that will not adversely affect the safety or suitability of the seafood.

Editorial note:

For clauses 6 and 7 –

The term ‘temperature control’ is defined in clause 2 of this Standard.

8 Seafood packaging

A seafood business must, when packaging seafood –

(a) only use packaging material that is fit for its intended use; and
(b) only use packaging material that is not likely to cause contamination of the seafood; and
(c) take all reasonable measures to ensure that the seafood does not become contaminated.

9 Seafood for disposal

(1) A seafood business must ensure that seafood for disposal is held and kept separate until it is –

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(a) destroyed or otherwise used or disposed of so that it cannot be used for human consumption; or
(b) returned to its supplier; or
(c) processed in a way that ensures its safety or suitability; or
(d) ascertained to be safe and suitable for sale.

(2) A seafood business must clearly identify any seafood that is held and kept separate in accordance with subclause (1) as returned seafood, recalled seafood, or seafood that is or may not be safe and suitable.

Editorial note:

'Seafood for disposal' has the same meaning as 'food for disposal' as defined in Standard 3.2.2, clause 11 – that is – the seafood is subject to a recall, or has been returned, or is not safe or suitable, or is reasonably suspected of not being safe or suitable.

10 Seafood receipt

(1) A seafood business must take all reasonable measures to ensure it only accepts seafood that is protected from the likelihood of contamination.

(2) A seafood business must, when receiving seafood, other than live seafood, take all reasonable measures to ensure it only accepts seafood that is under temperature control.

(3) A seafood business must, when receiving live seafood, take all reasonable measures to ensure that it receives seafood that has been transported in such a way that has not or will not adversely affect the safety or suitability of the seafood.

11 Seafood tracing

A seafood business must maintain sufficient written records to identify the immediate supplier and immediate recipient of seafood for the purposes of ensuring the safety of the seafood.

12 Skills and knowledge

A seafood business must ensure that seafood handlers have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work and the food safety risks.

13 Health and hygiene requirements

(1) A seafood handler must exercise personal hygiene and health practices that are commensurate with the food safety risks and that do not adversely affect the safety or suitability of the seafood.

(2) A seafood handler who –

(a) has a symptom that indicates the handler may be suffering from a foodborne disease; or
(b) knows he or she is suffering from a foodborne disease; or
(c) is a carrier of a foodborne disease;

must not engage in any handling of seafood where there is a reasonable likelihood of seafood contamination as a result of the disease.

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(3) A seafood business must take all reasonable measures to ensure that seafood handlers exercise personal hygiene and health practices that are commensurate with the food safety risks and that do not adversely affect the safety or suitability of the seafood.

14 Seafood premises and equipment

(1) A seafood business must ensure that seafood premises, including live seafood premises, and equipment used in the primary production of seafood are –

(a) so far as is reasonably necessary, kept clean; and
(b) designed, constructed, maintained and operated;

such that the safety or suitability of the seafood will not be adversely affected.

(2) For the purposes of subclause (1), a seafood business must comply with –

(a) Division 5 of Standard 3.2.2 and Standard 3.2.3 of this Code; or
(b) a set of requirements recognised by the Authority.

Editorial note:

Where the cleaning of equipment such as fishing nets and oyster racks would not affect the safety or suitability of the seafood, the cleaning of this equipment will not be necessary to meet the requirements in paragraph 14(1)(a).

Division 3 – Harvesting and other requirements for bivalve molluscs

15 Interpretation

In this Division –

approved means approved by the Authority.

area means an area where bivalve molluscs are grown or harvested.

ASQAP Manual means the Australian Shellfish Quality Assurance Program Operations Manual.

Authority means the State, Territory or Commonwealth government agency or agencies having the legal authority to implement and enforce this Division.

batch means a quantity of bivalve molluscs harvested from a particular harvesting area (e.g. marine farm, lease or designated wild shellstock harvest area) and with the same harvest date

bivalve molluscs include cockles, clams, mussels, oysters, pipis and scallops intended for human consumption, but excludes scallops and pearl oysters, where the only part of the product consumed is the adductor muscle, and spat.

growing on means the process where juvenile bivalve molluscs are translocated to a classified area for a sufficient period to enable their development prior to sale.

relaying means the transfer of bivalve molluscs from one area to another for the reduction of contaminants in the bivalve molluscs.

spat means juvenile bivalve molluscs taken for the sole purpose of growing on.

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Editorial note:

If spat are harvested for human consumption then the product falls within the definition of 'bivalve mollusc'. In that case, the requirements in this Division for bivalve molluscs apply to the product.

wet storage means the temporary storage of bivalve molluscs from an area in containers or tanks containing natural or artificial seawater for purposes other than depuration.

16 Food safety management systems for bivalve molluscs

(1) A seafood business that engages in the primary production or processing of, or manufacturing activities concerning, bivalve molluscs must implement a documented food safety management system that effectively controls the hazards.

Editorial note:

'Hazard' is defined in Standard 3.1.1 as a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

Under subclause 1(2) of this Standard, the requirement for a food safety management system in subclause 16(1) does not apply to retail sale activities concerning bivalve molluscs.

(2) A seafood business is taken to comply with subclause (1) if it implements –

(a) a food safety program set out in Standard 3.2.1; or
(b) a food safety management system set out in the Fish and Fish Products Orders (2005); or
(c) the Codex Alimentarius Hazard Analysis and Critical Control Point System (HACCP) for food safety management set out in Annex C to CAC/RCP 1-1969, revision 4 (2003); or
(d) any other Hazard Analysis and Critical Control Point (HACCP) based food safety management system recognised by the Authority.

(3) For the purposes of subclause (1), a seafood business must comply with –

(a) the conditions of the ASQAP Manual specified in the Schedule to this Standard; or
(b) conditions recognised by the Authority.

Editorial note:

The ASQAP Manual is the National guideline for managing risks in the harvesting, relaying, depuration and wet storage of shellfish.

Subclause 16(3) does not require producers or processors of bivalve molluscs to classify or close harvesting areas. Under the ASQAP Manual the classification of these areas is the responsibility of the State Shellfish Control Agency (SSCA).

The Australian Shellfish Quality Assurance Advisory Committee (ASQAAC) maintains the ASQAP Manual.

'HACCP' has a technical meaning commonly understood by the food production and manufacturing industry.

17 Co-mingling of bivalve molluscs

A seafood business must ensure that each batch of bivalve molluscs harvested must be separated in a manner that prevents co-mingling of batches.

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SCHEDULE

ASQAP MANUAL CONDITIONS

Column 1	Column 2
Activities	**Conditions**
Activity 1 Harvesting	The area – (a) has been classified by the Authority as – (i) approved; or (ii) conditionally approved; or (iii) approved as remote; or (iv) offshore; and (b) is subject to a Marine Bio-toxin Management Plan; and (c) has an open status; or (d) is undergoing classification and is approved by the Authority subject to conditions, if any, specified by the Authority.
Activity 2 Harvesting for depuration or relaying	The area – (a) has been classified by the Authority as – (i) approved; or (ii) conditionally approved; or (iii) approved as remote; or (iv) restricted; or (v) conditionally restricted; and (b) is subject to a Marine Bio-toxin Management Plan; and (c) has an open status for the purposes of depuration or relaying; or (d) is undergoing classification and is approved by the Authority, subject to conditions, if any, specified by the Authority.
Activity 3 Post harvest temporary wet storage	The water used must be – (a) sourced from an area that satisfies the conditions for Activity 1 (other than Condition (d)); or (b) of a quality that will not adversely affect the safety and suitability of the bivalve molluscs; and (c) effectively disinfected or maintained during the course of the wet storage in such a way that it continues to satisfy the conditions for Activity 1 (other than Condition (d)).

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STANDARD 4.2.2

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR POULTRY MEAT

(Australia only)

Purpose and commentary

This Standard sets out a number of food safety requirements for the primary production and processing of poultry, and poultry carcasses and poultry meat for human consumption. At the primary production stage, businesses that produce poultry must implement measures to control the food safety hazards and must be able to trace their products. Businesses that process poultry must control their food safety hazards and must be able to trace their products.

It is the responsibility of these businesses not only to comply with this Standard but also to be able to demonstrate compliance. This Standard is, in part, intended to reduce the contamination of poultry, poultry carcasses and poultry meat by pathogenic *Campylobacter* and *Salmonella*.

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11 Application
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Clauses

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Division 1 – Preliminary

1 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) The definition of 'condition' in Standard 3.2.2 does not apply in this Standard.

(3) In this Standard –

carcass means the whole dressed body of slaughtered poultry, but excludes any part that has been removed from the dressed body, for example, the head, feathers, viscera and blood.

food safety management statement means a statement, which at a minimum, has been approved or recognised by the relevant authority and subjected to ongoing verification activities by a poultry producer or poultry processor and the relevant authority.

Editorial note:

'Authority' is defined in draft Standard 4.1.1 as –

the State, Territory or Commonwealth agency or agencies having the legal authority to implement and enforce primary production and processing Standards.

poultry means chicken, turkey, duck, squab (pigeons), geese, pheasants, quail, guinea fowl, muttonbirds and other avian species (except ratites).

poultry handler means a person who handles or supervises the handling of poultry.

poultry meat means the parts of the poultry carcass intended for human consumption.

poultry producer means a business, enterprise or activity that involves –

(a) growing; or
(b) live transporting;

of poultry for human consumption.

poultry processor means a business, enterprise or activity that involves the processing or transporting of poultry product for human consumption.

poultry product means the carcass of poultry, poultry meat or poultry meat product, as the case may be.

premises means a poultry primary production or processing premises.

processing of poultry or poultry product includes the –

(a) holding before stunning; or

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(b) stunning; or
(c) bleeding; or
(d) scalding; or
(e) defeathering; or
(f) removing of head or feet; or
(g) processing of feet; or
(h) removing of viscera; or
(i) processing of offal; or
(j) trimming; or
(k) washing; or
(l) chilling: or
(m) spin chilling; or
(n) freezing; or
(o) thawing; or
(p) deboning or portioning; or
(q) mincing or dicing; or
(r) marinating; or
(s) injecting or massaging; or
(t) partial cooking; or
(u) crumbing; or
(v) packaging; or
(w) storage, associated with processing;

of poultry or poultry product, as the case may be, for human consumption.

unsuitable means unsuitable as defined in Standard 3.1.1, but includes poultry or poultry product that is in a condition, or contains a substance a person would ordinarily regard as making the poultry, after processing, or poultry product unfit for human consumption.

Editorial note:

'Suitable' are defined in Standard 3.1.1. Clause 2 of Standard 3.1.1 provides –

Food is not suitable if it –

(a) is damaged, deteriorated or perished to an extent that affects its reasonable intended use; or
(b) contains any damaged, deteriorated or perished substance that affects its reasonable intended use; or
(c) is the product of a diseased animal or an animal that has died otherwise than by slaughter, and has not been declared by or under another Act to be safe for human consumption; or
(d) contains a biological or chemical agent, or other matter or substance, that is foreign to the nature of the food.

However, food is not unsuitable for the purposes of the Food Safety Standards merely because –

(a) it contains an agricultural or veterinary chemical in an amount that does not contravene the *Australia New Zealand Food Standards Code;* or
(b) it contains a metal or non-metal contaminant (within the meaning of the *Australia New Zealand Food Standards Code*) in an amount that does not contravene the permitted level for the contaminant as specified in the *Australia New Zealand Food Standards Code*; or

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(c) it contains any matter or substance that is permitted by the *Australia New Zealand Food Standards Code*.

2 Application

This Standard does not apply to poultry retail sale activities or poultry product retail sale activities.

Division 2 – Primary production of poultry

3 General food safety management

(1) A poultry producer must systematically examine all of its primary production operations to identify potential hazards and implement control measures to address those hazards.

(2) A poultry producer must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) A poultry producer must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

4 Inputs

A poultry producer must take all reasonable measures to ensure inputs do not make the poultry unsuitable.

Editorial note:

See the definition of 'inputs' in Standard 4.1.1 which includes feed, litter, water and chemicals used in or in connection with the primary production activity.

5 Waste disposal

(1) A poultry producer must store, handle or dispose of waste in a manner that will not make the poultry unsuitable.

(2) For subclause 5(1), waste includes sewage, waste water, litter, dead poultry and garbage.

6 Health and hygiene requirements

(1) A poultry handler must exercise personal hygiene and health practices that do not make the poultry unsuitable.

(2) A poultry producer must take all reasonable measures to ensure that poultry handlers, personnel and visitors exercise personal hygiene and health practices that do not make the poultry unsuitable.

7 Skills and knowledge

A poultry producer must ensure that poultry handlers have –

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(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work.

8 Design, construction and maintenance of premises, equipment and transportation vehicles

A poultry producer must –

(a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of poultry, allows for effective cleaning and sanitisation and minimises the harbourage of pests and vermin; and
(b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure poultry is not made unsuitable.

9 Traceability

A poultry producer must be able to identify the immediate recipient of the poultry handled by the poultry producer.

10 Sale or supply of poultry

A poultry producer must not sell or supply poultry for human consumption if the producer ought reasonably know or ought reasonably suspect that the poultry is unsuitable.

Editorial note:

'Supply' is defined in Standard 4.1.1 as including intra company transfers of product.

Division 3 – Processing of poultry

11 Application

(1) Subject to subclause (2), and to avoid doubt, Standards 3.2.2 and 3.2.3 apply to a poultry processor.

(2) In areas where poultry is slaughtered –

(a) paragraph 17(1)(d) of Standard 3.2.2 does not apply; and
(b) paragraph 24(1)(a) of Standard 3.2.2 does not apply in relation to the poultry intended for slaughter.

12 General food safety management

(1) A poultry processor must systematically examine all of its processing operations to identify potential hazards and implement control measures to address those hazards.

(2) A poultry processor must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) A poultry processor must verify the effectiveness of the control measures.

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(4) A poultry processor must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

13 Receiving

A poultry processor must not process poultry product for human consumption if the processor ought reasonably know or ought reasonably suspect that the poultry product is unsuitable.

14 Inputs

A poultry processor must take all reasonable measures to ensure inputs do not make the poultry product unsuitable.

Editorial note:

See Standard 4.1.1 for the definition of 'inputs'.

For guidance on what constitutes acceptable water in processing see the *Australian Drinking Water Guidelines 2011* of the National Health and Medical Research Council of Australia.

15 Waste disposal

(1) A poultry processor must store, handle or dispose of waste in a manner that will not make the poultry product unsuitable.

(2) For subclause 15(1), waste includes unsuitable poultry and unsuitable poultry product, sewage, waste water and garbage.

16 Skills and knowledge

A poultry processor must ensure that persons engaged in poultry processing have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters; and
(c) skills and knowledge to detect a condition that would render poultry or poultry product unsuitable;

commensurate with their work.

17 Traceability

A poultry processor must ensure that it can identify the immediate supplier and immediate recipient of poultry product handled by the poultry processing business.

18 Sale or supply

A poultry processor must not sell or supply poultry product for human consumption if the processor ought reasonably know or ought reasonably suspect that the poultry product is unsuitable.

Editorial note:

See Standard 1.3.3 for requirements relating to the use of water as a processing aid.

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See Standard 1.2.4 for labelling requirements where water is an ingredient in the final poultry product at a level of 5% or more.

19 Requirements for producers of ready-to-eat poultry meat

Division 3 of Standard 4.2.3 applies to the producers of ready-to-eat poultry meat.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Standard 4.2.2 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by the Office of Parliamentary Counsel, Canberra.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.2 was published in the Food Standards Gazette No. FSC58 on 20 May 2010 as part of Amendment No. 116 (F2010L01310 — 20 May 2010). It was registered as a principal instrument on 14 February 2012 (F2012L00292) and has been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
4.2.2—14	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	am	Amend editorial note to clause 14.

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STANDARD 4.2.3

PRODUCTION AND PROCESSING STANDARD FOR MEAT

(Australia only)

Purpose and commentary

Reserved

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4 Requirements on producers of ready-to-eat meat
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Schedule Method for measuring pH

Clauses

Division 1 – Preliminary

1 Interpretation

(1) In this Standard –

meat product means a food containing no less than 300 g/kg of meat.

(2) Unless the contrary intention appears, the definitions in Chapter 3 of this Code apply for the purposes of this Standard.

Division 2 – Primary production of meat

2 Definitions

In this Division –

meat means any part of a slaughtered animal for human consumption.

meat producer means a business, enterprise or activity that involves the growing, supply or transportation of animals for human consumption.

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2A Animals covered by this Division

(1) In this Division, a reference to an animal means an animal of a species listed in Column 2 of the Table.

(2) However, a reference to an animal does not include an animal of a species listed in Column 2 of the Table if that animal was slaughtered in the wild.

Table to clause 2A

Column 1	Column 2
Item	**Species**
1	Bovine
2	Caprine
3	Ovine
4	Porcine
5	Bubaline
6	Camelidae
7	Cervidae
8	Crocodylidae
9	Lagomorph
10	Ratite
11	Soliped

2B Application of Division to retail sale activities

This Division does not apply to the retail sale activities of a meat producer.

2C Inputs

A meat producer must take all reasonable measures to ensure that inputs do not adversely affect the safety or suitability of meat or meat products.

2D Waste disposal

A meat producer must store, handle and dispose of waste in a manner that will not adversely affect the safety or suitability of meat or meat products.

2E Traceability

A meat producer must have a system to identify the persons –

(a) from whom animals were received; and
(b) to whom animals were supplied.

Editorial Note:

State and Territory laws govern the slaughter and processing of animals for human consumption, including of animals in the wild, and the preparation, packing, transportation or storage of meat or meat products. These laws require persons involved in such activities to comply with the following Australian Standards:

AS 4464:2007 -- *Hygienic Production of Wild Game Meat for Human Consumption*
AS 4466:1998 -- *Hygienic Production of Rabbit Meat for Human Consumption*
AS 4467:1998 -- *Hygienic Production of Crocodile Meat for Human Consumption*
AS 4696: 2007 -- *Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*
AS 5008: 2007 -- *Hygienic rendering of animal products*
AS 5010: 2001 -- *Hygienic Production of Ratite Meat for Human Consumption*
AS 5011: 2011 -- *Hygienic productions of natural casings for human consumption*.

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Division 3 – Production of ready-to-eat meat

3 Interpretation

In this Division –

control means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

HACCP plan means the –

(a) Codex HACCP plan, Annex to CAC/RCPI 1969, Revision 4 (2003); or
(b) HACCP plan outlined in Australian Standard AS-4696-2007.

handling means slicing, shaving or dicing, where it is followed by the packaging of the product in a modified atmosphere package.

producer of ready-to-eat meat means a food business that engages in the –

(a) making, manufacturing, producing, extracting, processing, preparing, treating, preserving, packing, cooking, thawing or handling of ready-to-eat meat; or
(b) handling of ready-to-eat meat for retail sale.

ready-to-eat meat means meat products intended to be consumed without further heating or cooking, and includes –

(a) cooked or uncooked fermented meat; and
(b) pâté; and
(c) dried meat; and
(d) slow cured meat; and
(e) luncheon meat; and
(f) cooked muscle meat including ham and roast beef; and
(g) other ready-to-eat meat that is susceptible to the growth of pathogens or the production of toxins.

4 Requirements on producers of ready-to-eat meat

A producer of ready-to-eat meat must implement a food safety management system that identifies, evaluates and controls hazards, and meets the requirements in Table 1 or Table 2 to this clause.

Table 1 to clause 4

Document all stages of production
Identify all food safety hazards and controls through the use of a HACCP plan
Document compliance with Standard 3.2.2 of this Code
Document the management system set out in clauses 3.3 to 3.10 of the Australian Standard AS-4696-2007

Table 2 to clause 4

Comply with a food safety management system recognised by the relevant authority

Editorial note:

'Hazard' is defined in Standard 3.1.1 as a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

'Relevant authority' is defined in Standard 1.1.1.

Examples of a food safety management system that a relevant authority may recognise are the

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Commonwealth *Export Control (Meat and Meat Products) Rules 2021* or the Australian Standard AS-4696-2007.

5 Additional requirements for uncooked comminuted fermented meat

(1) In this clause –

audit means a review or examination of any, or all requirements of a food safety program which has been conducted by a person approved as being competent in food safety matters relating to UCFM.

batter mix means all the ingredients in the UCFM recipe that have been combined prior to filling a casing.

starter culture means a preparation of microorganisms prepared for the purpose of fermenting meat which –

(a) successfully competes for the nutrients in the meat medium; and
(b) produces microbial inhibitors; and
(c) is microbiologically safe; and
(d) produces a controlled reduction of the pH of the meat mix.

UCFM means a comminuted fermented meat which has not had its core temperature maintained at 65 C for at least 10 minutes or an equivalent combination of time and higher temperature during production. To avoid doubt, a UCFM includes comminuted fermented meat which has been heat treated.

validation means obtaining evidence to confirm that the food safety management system is complete and effective and will deliver the expected food safety outcomes.

verification means the use of methods, procedures and tests in addition to monitoring to determine compliance with the food safety management system.

(2) Unless expressly provided elsewhere in this Code, a UCFM must not be sold unless it is produced in accordance with this clause.

(3) For the purposes of subclause 5(2), a UCFM may be sold where it is produced using an alternative technology or method specified elsewhere in this Code, provided that the equivalent food safety outcome in this clause is achieved.

(4) A UCFM must be produced in accordance with a food safety management system under clause 4 which –

(a) has been verified and audited to ensure the number of *Escherichia coli* organisms in the final UCFM comply with the microbiological limits in Standard 1.6.1 in this Code; and
(b) demonstrates that the production process handles the variations of *Escherichia coli* contamination in the ingoing raw meat ingredients.

(5) As part of the validation or verification requirements of the food safety management system, the number of *Escherichia coli* organisms must be recorded for the –

(a) raw meat ingredients used to make a UCFM; and
(b) product after fermentation and any subsequent process.

(6) During UCFM production the following matters must be monitored and recorded at suitable frequencies –

(a) the pH of a fermenting UCFM; and

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(b) the temperature and time of fermentation of UCFM; and
(c) the temperature and time of maturation/drying of UCFM; and
(d) the temperature and time of smoking of UCFM; and
(e) the weight loss or water activity.

(7) The measurements recorded under subclauses (5) and (6) must be kept for 12 months after the use-by date or best-before date of a UCFM.

(8) The fermentation of a UCFM must be initiated through the use of a starter culture.

(9) A previously fermented or fermenting meat must not be used as –

(a) a starter culture; or
(b) an ingredient in a UCFM.

(10) Meat and batter mix used in the preparation of a UCFM must, if stored by the manufacturer, be stored at 5 C or below prior to fermentation.

(11) The pH of a fermenting UCFM must be measured in accordance with Method 1 in the Schedule.

Editorial note:

UCFM food businesses should note the skills and knowledge requirements in clause 3 of Standard 3.2.2.

Editorial note for New Zealand:

For New Zealand the processing of UCFM is regulated under the *Animal Products Act 1999* and the *Food Act 1981.*

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SCHEDULE

Method for measuring pH

1 Meat Determination of pH.

Mince a representative portion of the sample of the UCFM and place that portion in a stoppered bottle with twice its weight of water. Shake at five-minute intervals for 30 minutes and determine the pH value of the liquid electrometrically at 20°C.

Alternatively, the pH can be determined through the use of calibrated, direct-contact pH probes or meters.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 9 of Standard 4.2.3 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **19 July 2023.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.3 was published in the Food Standards Gazette No. FSC25 on 24 November 2005 (F2005L03673) and registered as a Principal Instrument on 14 February 2012 (F2012L00293). It has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table of Provs	103	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	am	Insert reference to the Schedule.
Table of Provs	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	am	Insert references to new clauses 1–2E.
Divisions 1 and 2	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Divisions.
1	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Clause.
2	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Clause.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2A–2E	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	ad	New clauses.
3A	88	F2006L03270 5 Oct 2006 FSC30 5 Oct 2006	5 Oct 2006	ad	Clause to clarify the commencement date and the application of Standard 1.1.1.
5	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	rs	Editorial note for New Zealand following the clause.
5	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism', wherever occurring.
Schedule	103	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	rs	Schedule heading.
3	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Edit reference number
4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Edit reference number (Table 1) and (Editorial Note)
Table of Provisions	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Typographical error
4 – Table 2	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Omit and substitute reference in editorial note

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STANDARD 4.2.4

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR DAIRY PRODUCTS

(Australia only)

Purpose and commentary

This Standard sets out a number of food safety requirements, including the implementation of documented food safety programs for dairy primary production, collection, transportation and processing. However, this Standard does not apply to retail sale activities. Chapter 3 of this Code covers retail sale activities.

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Clauses

Division 1 – Preliminary

1 Interpretation

(1) Unless the contrary intention appears, the definitions in Chapters 2 and 3 of this Code apply to this Standard.

(2) In this Standard –

Authority means the State, Territory or Commonwealth government agency or agencies having the legal authority to implement and enforce this Standard.

control measure means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

dairy primary production means the production of milk or colostrum for further processing for human consumption and includes the keeping, grazing, feeding and milking of animals and the storage of milk on the premises at which the animals were milked.

dairy primary production business means a business, enterprise or activity that involves dairy primary production.

dairy processing includes the manufacture of dairy products.

dairy processing business means a business, enterprise or activity that involves dairy processing.

dairy products include –

(a) milk; and
(b) colostrum; and
(c) liquid milk products; and
(d) cream and thickened cream; and
(e) butter, butter concentrate, buttermilk, concentrated buttermilk, dairy blend, ghee, and anhydrous milk fat (butter oil); and
(f) casein, caseinate, and cheese; and
(g) whey, whey cream and concentrated whey cream; and
(h) cultured milk and yoghurt; and
(i) ice-cream and ice-cream mix; and
(j) buttermilk powder, lactose powder, milk sugar, powdered milk, skim milk powder, whey powder, milk protein powder and other milk concentrates.

dairy transport business means a business, enterprise or activity involving the collection and transport of milk from the dairy primary production business to the processing business or the transport of bulk milk or dairy products between dairy processors.

diseased animal means an animal that has signs of an infection.

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documented alternative means a method that –

(a) minimises the growth of pathogenic microorganisms in the milk to the same or greater extent as the method prescribed by this Standard; and
(b) does not adversely affect the microbiological safety of any raw milk cheese produced from that milk; and
(c) is documented in a food safety program required by this Standard; and
(d) has been recognised or approved by the relevant authority.

infection means the entry, development or multiplication of a pathological microorganism that is capable of being transferred to humans through raw milk.

inputs includes any feed, water and chemicals, including agricultural and veterinary chemicals, used in connection with the primary production of milk or colostrum.

milk for raw milk cheese means raw milk that is used or is to be used to make a raw milk cheese.

raw milk means milk that has not been processed in accordance with subclause 16(1), subclause 16(2) or paragraph 16(3)(a) of this Standard.

raw milk herd means any group of animals from which milk for raw milk cheese is or will be sourced.

raw milk cheese means a cheese or cheese product made with raw milk.

2 Application

(1) Deleted

(2) This Standard does not apply in New Zealand.

(3) This Standard does not apply to retail sale activities.

Division 2 – General dairy primary production requirements

3 Controlling food safety hazards

A dairy primary production business must control its potential food safety hazards by implementing a documented food safety program.

4 Specific requirements

(1) For clause 3, the control measures must manage the hazards arising from –

(a) inputs; and
(b) the design, construction, maintenance and operation of premises and equipment; and
(c) milking animals; and
(d) persons involved in milking; and
(e) milking practices.

(2) For clause 3, the control measures must also –

(a) include support programs that ensure that premises and equipment are clean and sanitary and that pests are controlled; and
(b) ensure that milk is cooled and stored at a temperature that prevents or reduces the growth of microbiological hazards in the milk; and
(c) ensure that milk for human consumption is only sourced from healthy animals.

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5 Tracing

As part of the documented food safety program in clause 3, a dairy primary production business must have a system that enables the tracing of –

(a) inputs; and
(b) animals to be milked; and
(c) the milk produced.

6 Skills and knowledge

A dairy primary production business must ensure that persons undertaking primary production activities have skills and knowledge of food safety and hygiene matters commensurate with their work activities.

Division 3 – General dairy collection and transportation

7 Controlling food safety hazards

A dairy transport business must control its potential food safety hazards by implementing a documented food safety program.

8 Specific requirements

For clause 7, the control measures must manage hazards arising from –

(a) transport vehicles, equipment and containers used in the collection and transport of the milk or dairy product; and
(b) persons engaged in the dairy transport business;

and must include a support program that ensures that the food contact surfaces of transport vehicles, and equipment and containers used in collecting and transporting of the dairy products are clean and sanitary.

9 Product tracing

As part of the documented food safety program in clause 7, a dairy transport business must have a system to identify the immediate supplier and immediate recipient of the dairy product.

10 Time and temperature controls

A dairy transport business must transport dairy products using time and temperature controls that prevent or reduce the growth of microbiological hazards in the product.

11 Skills and knowledge

A dairy transport business must ensure that persons undertaking milk or dairy product collection and transport activities have skills and knowledge of food safety and hygiene matters commensurate with their work activities.

Division 4 – General dairy processing

12 Application

(1) To avoid doubt, Standards 3.2.2 and 3.2.3 apply to the processing of dairy products.

(2) Clauses 15 and 16 of this Standard do not apply to milk for raw milk cheese.

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13 Controlling food safety hazards

A dairy processing business must control its potential food safety hazards by implementing a documented food safety program.

14 Product tracing

As part of the documented food safety program in clause 13, a dairy processing business must have a system to identify the immediate supplier of dairy products and ingredients and the immediate recipient of the dairy products.

15 Processing of milk and dairy products

(1) Milk must be pasteurised by –

(a) heating to a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds; or
(b) heating, using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic microorganisms in the milk; or
(c) using any other process that provides an equivalent or greater lethal effect on any pathogenic microorganisms;

unless an applicable law of a State or Territory otherwise expressly provides.

Editorial note:

For paragraph 15(1)(c), any other process used would need to be validated by the business and verified by the Authority.

(2) Milk processed under paragraph 15(1)(a) must be cooled immediately in a way that ensures that the growth of microbiological hazards in the milk is prevented or reduced.

(3) Dairy products, other than cheese and cheese products, must be processed using –

(a) a heat treatment that uses a combination of time and temperature of equal or greater lethal effect on any pathogenic microorganisms in the milk product achieved by paragraphs 15(1)(a) or 15(1)(b); or
(b) using any other process that provides an equivalent or greater lethal effect on any pathogenic microorganisms.

Editorial note:

For paragraph 15(3)(b), any other process used would need to be validated by the business and verified by the Authority.

(4) Dairy products processed under paragraph 15(3)(a) must be cooled immediately in a way that ensures that the growth of microbiological hazards in the product is prevented or reduced.

(5) To avoid doubt, subclause 15(3) does not apply to the processing of dairy products that have been made using milk already processed in accordance with subclause 15(1).

Editorial note:

Dairy products may have a greater fat or solids content compared to milk and therefore require a greater time and temperature treatment to achieve an equivalent level of bacterial reduction. Information on equivalent heat treatments to pasteurisation for these products is provided in the 'Interpretive Guide' to this Standard.

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16 Processing of dairy products to make cheese and cheese products

(1) Milk used to make cheese or cheese products must be processed –

(a) in accordance with subclause 15(1); or
(b) by being held at a temperature of no less than 64.5°C for a period of no less than 16 seconds, and the cheese or cheese product stored at a temperature of no less than 7°C for a period of no less than 90 days from the date of processing.

(2) Dairy products used to make cheese or cheese products must be processed –

(a) in accordance with subclause 15(3); or
(b) using a heat treatment that uses a combination of time and temperature of equal or greater lethal effect on any pathogenic micro-organisms in the dairy product achieved by paragraph 16(1)(b).

(3) However, milk or dairy products used to make cheese or cheese products do not need to be processed in accordance with subclauses 16(1) and 16(2) –

(a) if the cheese or cheese product is processed such that –

(i) the curd is heated to a temperature of no less than 48°C; and
(ii) the cheese or cheese product has a moisture content of less than 39%, after being stored at a temperature of no less than 10°C for a period of no less than 120 days from the date of processing; or

(b) the milk is produced, transported and processed in accordance with Division 5 if used to make raw milk cheese.

Division 5 – Additional requirements for raw milk cheese
Subdivision 1 – General

17 Application of Divisions 1 to 4

To avoid doubt, unless the contrary intention appears, the requirements imposed by Divisions 1 to 4 of this Standard apply to the production, transport and processing of milk for raw milk cheese and to raw milk cheese.

Subdivision 2 – Primary production of milk for raw milk cheese

18 Application

A dairy primary production business that produces milk for raw milk cheese must ensure that each requirement of this subdivision is met.

19 Requirement for additional and specific control measures

The documented food safety program required by clause 3 must include control measures that ensure that the requirements of this subdivision are met.

20 Animal health requirements

(1) Milk for raw milk cheese must not be obtained from a diseased animal.

(2) A diseased animal must not be introduced into a raw milk herd.

(3) A diseased animal in a raw milk herd must be –

(a) separated immediately from the herd; and

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(b) kept separate from any other animal that will be milked for milk for raw milk cheese.

21 Requirements for animal identification and tracing

Each animal that will be or has been milked for milk for raw milk cheese must be subject to a stock identification system that ensures that the animal is uniquely identifiable and traceable.

22 Requirement to control specific inputs

(1) Silage must not be fed to animals milked for milk for raw milk cheese.

(2) Subclause (1) does not apply if the dairy primary production business uses a documented alternative to feed animals milked for raw milk.

(3) Only potable water must be used –

(a) on equipment that comes into contact with milk for raw milk cheese;
(b) to clean the teats of animals; and
(c) for washing by persons milking animals.

23 Health and hygiene requirements

The production of milk for raw milk cheese must comply with the requirements of Division 4 of Standard 3.2.2.

24 Requirement for milking practices

The teats of an animal milked for milk for raw milk cheese must be clean and dry before the animal is milked.

25 Requirements for cooling and storage

(1) Milk for raw milk cheese must be cooled to a maximum temperature of 6°C within two hours of milking.

(2) Subclause (1) does not apply if the dairy primary production business uses a documented alternative to the method prescribed by that subclause.

(3) Milk for raw milk cheese that is stored must be kept at a temperature not exceeding 5°C while in storage.

(4) Milk for raw milk cheese must be kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese.

26 Requirements relating to non-conforming milk

Milk must not be supplied for raw milk cheese if the milk was produced other than in accordance with this Division or is otherwise unacceptable.

Subdivision 3 – Transport of milk for raw milk cheese

27 Application

A dairy transport business that collects and transports milk for raw milk cheese must ensure that each requirement of this subdivision is met.

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28 Requirement for additional and specific control measures

The documented food safety program required by clause 7 must include control measures that ensure the requirements of this subdivision are met.

29 Requirements for temperature control

(1) The temperature of milk for raw milk cheese must not exceed 8°C at any point between the collection of that raw milk from the dairy primary production business that produced it and the delivery of that raw milk to a dairy processing business for processing.

(2) Subclause (1) does not apply if the dairy transport business uses a documented alternative to the method prescribed by that subclause.

30 Handling requirements

Milk for raw milk cheese must be kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese.

Subdivision 4 – Processing of milk for raw milk cheese

31 Application

A dairy processing business that processes milk for raw milk cheese must ensure that each requirement of this subdivision is met.

32 Requirement for additional and specific control measures

The documented food safety program required by clause 13 must include control measures that –

(a) ensure that the requirements of this subdivision are met; and
(b) address each of the following in relation to processing –

(i) starter culture activity;
(ii) pH reduction;
(iii) salt concentration and moisture content;
(iv) storage time; and
(v) storage temperature.

33 Requirements relating to milk receipt and storage

(1) The temperature of milk for raw milk cheese must not exceed 8°C at any point between its collection by a dairy processing business and the commencement of processing of that milk.

(2) Subclause (1) does not apply if the dairy processing business uses a documented alternative to the method prescribed by that subclause.

(3) Raw milk cheese must not be made from milk that was milked more than 24 hours before processing of that milk commenced.

(4) Subclause (3) does not apply if the dairy processing business uses a documented alternative to the method prescribed by that subclause.

(5) Milk for raw milk cheese must be kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese.

34 Requirements to control specific food safety hazards

(1) Prior to the commencement of its processing, milk for raw milk cheese must be monitored to ensure its suitability.

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(2) The level of pathogenic microorganisms in a raw milk cheese must not exceed the level of pathogenic microorganisms in the milk from which the product was made as at the commencement of the processing of that milk.

(3) A raw milk cheese must not support the growth of pathogenic microorganisms.

35 Requirements relating to non-conforming milk

A dairy processing business must only use milk for raw milk cheese that has been produced and transported in accordance with this Division to make a raw milk cheese.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 7 of Standard 4.2.4 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.4 was published in the Food Standards Gazette No. FSC30 on 5 October 2006 (F2012L00294) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Standard	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism' wherever occurring.
Table of Provs	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	am	To reflect amendments to existing division headings and addition of new divisions, subdivisions and clauses.
1(2)	103	F2008L03741 9 Oct 2008 FSC45 9 Oct 2008	9 Oct 2008	am	Correction of typographical error in paragraph (e).
1(2)	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	Definitions of 'diseased animal', 'documented alternative', 'infection', 'milk for raw milk cheese', 'raw milk', 'raw milk herd' and 'raw milk cheese'.
2(1)	103	F2008L03741 9 Oct 2008 FSC45 9 Oct 2008	9 Oct 2008	rep	Subclause.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Div 2	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Division heading.
Div 3	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Division heading.
Div 4	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Division heading.
12	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Repeal of clause and insertion of two new subclauses.
15(3)	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	am	Editorial note after the subclause.
15(5)	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	References to 'and/or' in Editorial note after the subclause.
16	132	F2012L01339 26 June 2012 FSC74 28 June 2012	28 June 2012	rs	Clause.
16(3)	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	am	Consequential amendment to paragraph (b) to reflect repeal of Standard 4.2.4A.
16(3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subclause to clarify provision.
Div 5	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New division heading and four subdivisions relating to raw milk cheese.
17	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
18	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
19	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
20	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
21	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
21	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical error.
22	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
23	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
24	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
25	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
26	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
27	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
28	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
29	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
30	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
31	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
32	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
33	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
34	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
35	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
15(1)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Edited Editorial note

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STANDARD 4.2.5

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR EGGS AND EGG PRODUCT

(Australia only)

Purpose and commentary

This Standard sets out a number of food safety requirements for the primary production and processing of eggs, egg pulp and other egg product for human consumption. At the primary production stage, businesses that produce eggs must implement measures to control the food safety hazards and must be able to trace their individual eggs for sale. Businesses that process eggs or egg product must control their food safety hazards and must be able to trace their individual eggs and the egg pulp. It is the responsibility of these businesses not only to comply with this Standard but also to be able to demonstrate compliance.

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Division 1 – Preliminary

1 Application

This Standard does not apply to retail sale or catering activities other than the direct sale of eggs to the public by an egg producer.

Authorised Version F2018C00937 registered 20/12/2018

2 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) In this Standard –

cracked egg means an egg which has a cracked shell which is visible, or visible by candling or other equivalent methods, and includes a broken egg.

dirty egg means an egg that has visible faeces, soil or other matter on it.

egg means an egg from any avian (bird) species, except ratites.

egg producer means a business, enterprise or activity that involves the production of eggs, whether or not the business grades, packs, washes, candles or assesses for cracks, oils, pulps for supply to the processor for pasteurisation or stores or transports eggs or egg pulp.

egg processor means a business, enterprise or activity that involves –

(a) pulping, separating, grading, packing, washing, candling, assessing for cracks or oiling eggs received from an egg producer; or
(b) storing or transporting eggs in association with any of the activities in paragraph (a); or
(c) processing egg product under clause 21 of this Standard.

egg pulp means the contents of an egg, which may contain sugar or salt.

food safety management statement means a statement, which at a minimum, has been approved or recognised by the relevant authority and subjected to ongoing verification activities by an egg producer or egg processor and the relevant authority.

Editorial note:

'Authority' is defined in Standard 4.1.1.

liquid egg white means the white of egg separated as effectively as practicable from the yolk in liquid form.

liquid egg yolk means the yolk of egg separated as effectively as practicable from the white in liquid form.

premises means an egg production premises or a processing premises.

unacceptable refers to unacceptable eggs.

unacceptable egg means –

(a) a cracked egg or a dirty egg; or
(b) egg product which has not been processed in accordance with clause 21; or
(c) egg product which contains a pathogenic micro-organism, whether or not the egg product has been processed in accordance with clause 21.

Authorised Version F2018C00937 registered 20/12/2018

Editorial note:

Standard 1.1.2 defines ‘egg product’ as the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

Division 2 – Primary production of eggs

3 General food safety management

(1) An egg producer must systematically examine all of its production operations to identify potential hazards and implement control measures to address those hazards.

(2) An egg producer must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) An egg producer must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

4 Inputs

An egg producer must take all reasonable measures to ensure inputs do not make the eggs unsafe or unsuitable.

Editorial note:

See the definitions of ‘safe’ and ‘suitable’ in Standard 3.1.1.

See the definition of ‘inputs’ in Standard 4.1.1 which includes feed, water and chemicals used in or in connection with the primary production activity.

5 Waste disposal

(1) An egg producer must store, handle or dispose of waste in a manner that will not make the egg unsafe or unsuitable.

(2) For subclause (1), waste includes sewage, waste water, used litter, dead birds, garbage and eggs which the proprietor, supervisor or employee of the egg producer knows, ought to reasonably know or to reasonably suspect, are unsafe or unsuitable.

6 Health and hygiene requirements

(1) A person involved in egg production must exercise personal hygiene and health practices that do not make the eggs unsafe or unsuitable.

(2) An egg producer must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make the eggs unsafe or unsuitable.

7 Skills and knowledge

An egg producer must ensure that a person who engages in or supervises the primary production of eggs has –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work.

Authorised Version F2018C00937 registered 20/12/2018

8 Design, construction and maintenance of premises, equipment and transportation vehicles

An egg producer must –

(a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of the eggs, allows for effective cleaning and sanitisation, and minimises the harbourage of pests and vermin; and

(b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure the eggs are not made unsafe or unsuitable.

9 Bird health

(1) An egg producer must not obtain eggs for human consumption from birds if the proprietor, supervisor or employee of the egg producer knows, ought to reasonably know or to reasonably suspect, the bird is affected by disease or a condition that makes the eggs unsafe or unsuitable.

(2) The definition of 'condition' in Standard 3.2.2 does not apply to this clause.

10 Traceability

(1) An egg producer must not sell eggs unless each individual egg is marked with the producers' unique identification.

(2) An egg producer who supplies egg pulp must mark each package or container containing the pulp with the producers' unique identification.

(3) Subclauses (1) and (2) do not apply to eggs or egg pulp sold or supplied to an egg processor (**the supplied product**) if that egg processor complies with clause 20 in respect of the supplied product.

(4) In addition to subclauses (1) and (2), an egg producer must have a system to identify to whom eggs or egg pulp is sold or supplied.

11 Sale or supply

(1) An egg producer must not sell or supply eggs or egg pulp for human consumption if it knows, ought to reasonably know or to reasonably suspect, that the eggs are unacceptable.

(2) Subclause (1) does not apply to an egg producer that sells or supplies unacceptable eggs to an egg processor for processing in accordance with clause 21.

Editorial note:

'Supply' is defined in Standard 4.1.1 as including intra company transfers of product.

Division 3 – Egg Processing

12 Application of Food Safety Standards

Standards 3.2.2 and 3.2.3 apply to processing under clause 21 and storage and transport under clause 22, but not to any other processing activities.

13 General food safety management

(1) An egg processor must systematically examine all of its processing operations to identify potential hazards and implement control measures to address those hazards.

Authorised Version F2018C00937 registered 20/12/2018

(2) An egg processor must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) An egg processor must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

14 Receiving unacceptable eggs

An egg processor must not receive unacceptable eggs for human consumption unless –

(a) in the case of dirty eggs, they are to be cleaned;
(b) in the case of cracked eggs, they are to be processed in accordance with clause 21; or
(c) in the case of egg pulp, the product is to be processed in accordance with clause 21.

15 Inputs

An egg processor must take all reasonable measures to ensure inputs do not make the eggs or egg product unsafe or unsuitable.

Editorial note:

See Standard 4.1.1 for the definition of 'inputs'.

16 Waste disposal

(1) An egg processor must store, handle or dispose of waste in a manner that will not make the eggs or egg product unsafe or unsuitable.

(2) For subclause (1), waste includes sewage, waste water, unacceptable eggs or egg product and garbage.

17 Skills and knowledge

An egg processor must ensure that persons undertaking or supervising the processing of eggs or egg product have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work.

18 Health and hygiene requirements

(1) A person involved in egg processing must exercise personal hygiene and health practices that do not make the eggs or egg product unsafe or unsuitable.

(2) An egg processor must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make the eggs or egg product unsafe or unsuitable.

19 Design, construction and maintenance of premises, equipment and transportation vehicles

An egg processor must –

Authorised Version F2018C00937 registered 20/12/2018

(a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of the eggs or egg products, allows for effective cleaning and sanitisation, and minimises the harbourage of pests and vermin; and
(b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure the eggs or egg products are not made unsafe or unsuitable.

20 Traceability

(1) An egg processor must not sell eggs unless each individual egg is marked with the processor's or producer's unique identification.

(2) An egg processor must not sell or supply egg product unless each package or container containing the egg product is marked with the processor's or the producer's unique identification.

(3) In addition to subclauses (1) and (2), an egg processor must have a system to identify –

(a) from whom eggs were or egg pulp was received; and
(b) to whom eggs or egg product was supplied.

21 Processing egg product

(1) An egg processor must process egg product by –

(a) pasteurising; or
(b) heating using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic micro-organisms in the egg product; or
(c) using any other process that provides an equivalent or greater lethal effect on any pathogenic micro-organisms in the egg product.

(2) For paragraph (1)(a), the egg product listed in Column 1 of the Table to this clause must be pasteurised to the time and temperature combinations in Column 2, Column 3 and Column 4.

(3) A process described in paragraph 1(b) or (c), if used, must be validated by the egg processor.

(4) In this clause –

validate means –

(a) confirming a control measure for a critical control point or process is effective to minimise a food safety hazard; and
(b) providing objective evidence to confirm paragraph (a).

Table to clause 21

Column 1	Column 2	Column 3	Column 4
Egg product	**Retention temperature to be no less than (°C)**	**Retention time to be no less than (minutes)**	**Maximum temperature to be immediately rapidly cooled to (°C)**
Egg pulp (without any sugar or salt)	64	2.5	≤ 7
Liquid egg yolk	60	3.5	≤ 7
Liquid egg white	55	9.5	≤ 7

Authorised Version F2018C00937 registered 20/12/2018

Editorial note:

For subclause 21(1), Standard 1.6.1 specifies microbiological limits for processed egg products for sale.

22 Storage or transport of processed egg product

A processor must ensure that egg product processed under clause 21 is stored or transported under time and temperature conditions that control the growth of pathogenic micro-organisms.

23 Sale or supply

(1) An egg processor must not sell or supply eggs or egg product for human consumption if the processor knows, ought to reasonably know or to reasonably suspect, that the eggs or egg product are unacceptable.

(2) Subclause (1) does not apply to an egg processor that sells or supplies unacceptable eggs to an egg processor for processing in accordance with clause 21.

(3) An egg processor must not sell liquid egg white or liquid egg yolk unless it is processed in accordance with clause 21.

Editorial note:

Schedule 9 requires unpasteurised egg products to be labelled with a statement that the product is unpasteurised.

Authorised Version F2018C00937 registered 20/12/2018

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 4.2.5 as in force on **29 November 2018** (up to Amendment No. 182). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 November 2018**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.5 was published in the Food Standards Gazette No. FSC65 on 26 May 2011 (to take effect on 26 November 2012) (F2011L00860) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
21	149	F2014L01037 29 July 2014 FSC91 31 July 2014	31 July 2014	rs	Editorial note following the clause.
Subclause 2(2)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Editorial note following standard update
Clause 23	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Editorial note following standard update

Authorised Version F2018C00937 registered 20/12/2018

Standard 4.2.6 – Production and Processing Standard for Seed Sprouts

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 12 July 2013.

Dated 5 January 2012

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

STANDARD 4.2.6

PRODUCTION AND PROCESSING STANDARD FOR SEED SPROUTS

(Australia only)

Table of Provisions

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Division 2 – Processing of seed sprouts
4 Meaning of sprout processor
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10 Sale or supply

Clauses

Division 1 – Preliminary

1 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) In this Standard –

decontamination means a process using a controlled environment to reduce the level of pathogenic organisms that may be present in seed sprouts.

seed means seed for use in the production of seed sprouts.

seed sprouts means sprouted seeds or sprouted beans for human consumption that include all or part of the seed.

sprout processor has the meaning given by clause 4.

2 Application to retail sale

This Standard does not apply to retail sale activities of a sprout processor.

3 Application of food safety standards

Standards 3.2.2 and 3.2.3 apply to a sprout processor.

Division 2 – Processing of seed sprouts

4 Meaning of sprout processor

A **sprout processor** means a business, enterprise or activity that involves any or all of the following for producing seed sprouts –

(a) decontamination of seed or seed sprouts;
(b) soaking of seed;
(c) germination or growth of seed;
(d) harvest of seed sprouts; or
(e) washing, drying or packing of seed sprouts.

5 General food safety management requirements

A sprout processor must comply with the general food safety management requirements.

6 Receiving seed

A sprout processor must not produce or process seed sprouts if the processor ought reasonably know or suspect that the seed is of a nature or in a condition that would make the seed sprouts unacceptable.

7 Inputs

A sprout processor must take all reasonable measures to ensure inputs do not make the seed sprouts unacceptable.

8 Decontamination

A sprout processor must implement effective decontamination processes prior to sale or supply of seed sprouts.

9 Traceability

A sprout processor must have a system to identify –

(a) from whom seed or seed sprouts were received;
(b) to whom seed or seed sprouts were supplied.

10 Sale or supply

A sprout processor must not sell or supply seed sprouts for human consumption if the sprout processor ought reasonably know or reasonably suspect that the seed sprouts are unacceptable.

Standard 4.2.7 – Primary Production and Processing Standard for Berries

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The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on a date 30 months after the date of gazettal.

9 August 2022

Renee Sobolewski

Renee Sobolewski
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 150 on 12 August 2022. This means that this date is the gazettal date for the purposes of the above notice.

Standard 4.2.7 Primary Production and Processing Standard for Berries

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

Division 1 Preliminary

4.2.7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 4.2.7 – Primary Production and Processing Standard for Berries.

Note Commencement:
This Standard commences on a date 30 months after the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

4.2.7—2 Definitions

In this Standard:

berries means fresh berries; and includes strawberries, blueberries, and berries from the genus *Rubus*.

growing site means any site used to grow berries; and includes an open, partially enclosed or enclosed planting area.

harvest means all activities related to the collection and removal of berries from a growing site; and includes picking, cutting, field packing (including packaging for retail sale), and transport from the growing site to the next step in the supply chain.

premises and equipment means equipment, infrastructure, structures and vehicles that:

(a) are used by a primary horticulture producer or by a primary horticulture processor; and

(b have direct or indirect contact with berries.

primary horticulture producer means a business, enterprise or activity that involves the growing and/or harvesting of berries.

primary horticulture processor means a business, enterprise or activity that involves one or more of the following activities in relation to berries that have been harvested:

(a) washing;

(b) trimming;

(c) sorting;

(d) sanitising;

(e) storing;

(f) combining harvested berries;

(g) packing; and

(h) transport between primary processing premises.

relevant activity means:

(a) in relation to a primary horticulture producer, the growing and/or harvesting

of berries; and

(b) in relation to a primary horticulture processor**,** any of the following:

(i) washing harvested berries;

(ii) trimming harvested berries;

(iii) sorting harvested berries;

(iv) sanitising harvested berries;

(v) storing harvested berries;

(vi) combining harvested berries;

(vii) packing harvested berries; and

(viii) transporting harvested berries between primary processing premises.

Note 1 In this Code (see section 1.1.2—2(3) of Standard 1.1.2)

relevant authority means an authority responsible for the enforcement of the relevant application Act

Note 2 In this Chapter (see clause 1 of Standard 4.1.1):

inputs includes any feed, litter, water (including recycled water), chemicals or other substances used in, or in connection with, the primary production or processing activity.

Note 3 Clause 3 of Standard 4.1.1 sets out when a food will be unacceptable for the purposes of this Standard.

4.2.7—3 Application

(1) This Standard applies to primary horticulture producers and to primary horticulture processors in Australia.

(2) This Standard does not apply to the retail sale of berries.

(3) This Standard does not apply to manufacturing of harvested berries which includes the cooking, freezing, drying, preserving, blending or juicing of harvested berries or the addition of other foods to harvested berries.

4.2.7—4 Notification

(1) A primary horticulture producer and a primary horticulture processor must provide the specified information to the relevant authority before engaging in a relevant activity.

(2) In this section, ***specified information*** means the following information:

(a) the contact details of the primary horticulture producer or the primary horticulture processor, including the name of their business and the name and business address of the proprietor of their business;

(b) a description of the activities the primary horticulture producer or the primary horticulture processor will undertake in relation to berries; and

(c) the location or locations of each activity referred to in paragraph (b) that is within the jurisdiction of the relevant authority.

(3) A primary horticulture producer and a primary horticulture processor must notify the relevant authority of any proposed change to specified information provided to a relevant authority in accordance with this section before that change occurs.

4.2.7—5 Traceability

A primary horticulture producer and a primary horticulture processor must have in place a system that can identify:

(a) the growing site of berries which they grew or received; and

(b) from whom berries were received; and

(c) to whom berries were supplied.

4.2.7—6 Inputs – soil, fertiliser and water

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that any of the following inputs do not make berries unacceptable:

(a) soil;

(b) soil amendments (including manure, human biosolids, compost, and plant bio-waste);

(c) fertiliser; and

(d) water.

4.2.7—7 Premises and equipment

(1) A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that premises and equipment are designed, constructed, maintained and operated in a way that:

(a) allows for effective cleaning and sanitisation of the premises and equipment; and

(b) does not make berries unacceptable.

(2) A primary horticulture producer and a primary horticulture processor must ensure that premises and equipment are kept clean, sanitised and in good repair to the extent required to ensure that berries are not made unacceptable.

4.2.7—8 Skills and knowledge

A primary horticulture producer and a primary horticulture processor must ensure that persons who engage in a relevant activity, or who supervise a person who engages in a relevant activity, have:

(a) knowledge of food safety and food hygiene matters; and

(b) skills in food safety and food hygiene matters

commensurate with their work.

4.2.7—9 Health and hygiene of personnel and visitors

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make berries unacceptable.

4.2.7—10 Sale or supply of unacceptable berries

A primary horticulture producer and a primary horticulture processor must not sell or supply berries for human consumption if they ought reasonably know, or ought reasonably suspect, that the berries are unacceptable.

Standard 4.2.8 Primary Production and Processing Standard for Leafy Vegetables

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

Division 1 Preliminary

4.2.8—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 4.2.8 – Primary Production and Processing Standard for Leafy Vegetables.

Note Commencement:
This Standard commences on a date 30 months after the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

4.2.8—2 Definitions

In this Standard:

leafy vegetables means vegetables of a leafy nature where the leaf is consumed raw; and includes baby leaves, lettuce, and leafy herbs; and does not include seed sprouts.

growing site means any site used to grow leafy vegetables; and includes an open, partially enclosed or enclosed planting area.

harvest means all activities related to the collection and removal of leafy vegetables from a growing site; and includes picking, cutting, field packing (including packaging for retail sale), and transport from the growing site to the next step in the supply chain.

premises and equipment means equipment, infrastructure, structures and vehicles that:

(a) are used by a primary horticulture producer or by a primary horticulture processor; and

(b) have direct or indirect contact with leafy vegetables.

primary horticulture producer means a business, enterprise or activity that involves the growing and/or harvesting of leafy vegetables.

primary horticulture processor means a business, enterprise or activity that includes one or more of the following activities in relation to leafy vegetables that have been harvested:

(a) washing;

(b) trimming;

(c) sorting;

(d) sanitising;

(e) storing;

(f) combining harvested leafy vegetables;

(g) packing; and

(h) transport between primary processing premises.

relevant activity means:

(a) in relation to a primary horticulture producer, the growing and/or harvesting of leafy vegetables; and

(b) in relation to a primary horticulture processor**,** any of the following:

(i) washing harvested leafy vegetables;

(ii) trimming harvested leafy vegetables;

(iii) sorting harvested leafy vegetables;

(iv) sanitising harvested leafy vegetables;

(v) storing harvested leafy vegetables;

(vi) combining harvested leafy vegetables;

(vii) packing harvested leafy vegetables; and

(viii) transporting harvested leafy vegetables between primary processing premises.

Note 1 In this Chapter (see clause 1 of Standard 4.1.1):

general food safety management requirements means the requirements in Division 2 of Standard 4.1.1.

inputs includes any feed, litter, water (including recycled water), chemicals or other substances used in, or in connection with, the primary production or processing activity.

Note 2 Clause 3 of Standard 4.1.1 sets out when a food will be unacceptable for the purposes of this Standard.

4.2.8—3 Application

(1) This Standard applies to primary horticulture producers and to primary horticulture processors in Australia.

(2) This Standard does not apply to the retail sale of leafy vegetables.

(3) This Standard does not apply to manufacturing of harvested leafy vegetables which includes the cooking, freezing, drying, preserving, blending or juicing of harvested leafy vegetables or the addition of other foods to harvested leafy vegetables.

4.2.8—4 General food safety management requirements

A primary horticulture producer and a primary horticulture processor must comply with the general food safety management requirements.

4.2.8—5 Traceability

A primary horticulture producer and a primary horticulture processor must have in place a system that can identify:

(a) from whom leafy vegetables were received; and

(b) to whom leafy vegetables were supplied.

4.2.8—6 Inputs – seed, seedling, soil, fertiliser and water

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that any of the following inputs do not make leafy vegetables unacceptable:

(a) seeds;

(b) seedlings;

(c) soil;

(d) soil amendments (including manure, human biosolids, compost, and plant bio-waste);

(e) fertiliser; and

(f) water.

4.2.8—7 Growing sites

A primary horticulture producer must take all reasonable measures to ensure that a growing site is located, designed, constructed, maintained and operated such that leafy vegetables are not made unacceptable.

4.2.8—8 Weather events

A primary horticulture producer and a primary horticulture processor must take appropriate remedial action to ensure that leafy vegetables adversely affected by weather conditions are not unacceptable.

4.2.8—9 Premises and equipment

(1) A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that premises and equipment are designed, constructed, maintained and operated in a way that:

(a) allows for effective cleaning and sanitisation of the premises and equipment; and

(b) does not make leafy vegetables unacceptable.

(2) A primary horticulture producer and a primary horticulture processor must ensure that premises and equipment are kept clean, sanitised and in good repair to the extent required to ensure that leafy vegetables are not made unacceptable.

4.2.8—10 Temperature of harvested leafy vegetables

A primary horticulture producer and a primary horticulture processor must keep harvested leafy vegetables at a temperature that does not make the leafy vegetables unacceptable.

4.2.8—11 Washing and sanitisation of harvested leafy vegetables

A primary horticulture processor must take all reasonable measures to ensure that:

(a) visible extraneous material on harvested leafy vegetables is removed; and

(b) any washing or sanitising of harvested leafy vegetables does not make the leafy vegetables unacceptable.

4.2.8—12 Animals and pests

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to minimise the presence of animals, vermin and pests in growing sites, and in premises and equipment, to ensure that leafy vegetables are not made unacceptable.

4.2.8—13 Skills and knowledge

A primary horticulture producer and a primary horticulture processor must ensure that persons who engage in a relevant activity, or who supervise a person who engages in a relevant activity, have:

(a) knowledge of food safety and food hygiene matters; and

(b) skills in food safety and food hygiene matters

commensurate with their work.

4.2.8—14 Health and hygiene of personnel and visitors

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make leafy vegetables unacceptable.

4.2.8—15 Sale or supply of unacceptable leafy vegetables

A primary horticulture producer and a primary horticulture processor must not sell or supply leafy vegetables for human consumption if they ought reasonably know, or ought reasonably suspect, that the leafy vegetables are unacceptable.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Standard 4.2.8 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **19 July 2023**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.8 was published in the Food Standards Gazette No. FSC150 on 12 August 2022 as part of Amendment 210 (F2022L01062 –- 12 August 2022) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
4.2.9-8	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Omit and substitute section heading

Standard 4.2.9 – Primary Production and Processing Standard for Melons

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The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on a date 30 months after the date of gazettal.

9 August 2022

Renee Sobolewski

Renee Sobolewski
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 150 on 12 August 2022. This means that this date is the gazettal date for the purposes of the above notice.

Standard 4.2.9 Primary Production and Processing Standard for Melons

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

Division 1 Preliminary

4.2.9—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 4.2.9 – Primary Production and Processing Standard for Melons.

Note Commencement:
This Standard commences on a date 30 months after the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

4.2.9—2 Definitions

In this Standard:

melons means fresh melons; and includes watermelon, rockmelon, honeydew melon, and piel de sapo.

growing site means any site used to grow melons; and includes an open, partially enclosed or enclosed planting area.

harvest means all activities related to the collection and removal of melons from a growing site; and includes picking, cutting, field packing (including packaging for retail sale), and transport from the growing site to the next step in the supply chain.

premises and equipment means equipment, infrastructure, structures and vehicles that:

(a) are used by a primary horticulture producer and a primary horticulture processor; and

(b) have direct or indirect contact with melons.

primary horticulture producer means a business, enterprise or activity that involves the growing and/or harvesting of melons.

primary horticulture processor means a business, enterprise or activity that involves one or more of the following activities in relation to melons that have been harvested:

(a) washing;

(b) trimming;

(c) sorting;

(d) sanitising;

(e) storing;

(f) combining harvested melons;

(g) packing; and

(h) transport between primary processing premises.

relevant activity means:

(a) in relation to a primary horticulture producer, the growing and/or harvesting

of melons; and

(b) in relation to a primary horticulture processor**,** any of the following:

(i) washing harvested melons;

(ii) trimming harvested melons;

(iii) sorting harvested melons;

(iv) sanitising harvested melons;

(v) storing harvested melons;

(vi) combining harvested melons;

(vii) packing harvested melons; and

(viii) transporting harvested melons between primary processing premises.

Note 1 In this Chapter (see clause 1 of Standard 4.1.1):

general food safety management requirements means the requirements in Division 2 of Standard 4.1.1.

inputs includes any feed, litter, water (including recycled water), chemicals or other substances used in, or in connection with, the primary production or processing activity.

Note 2 Clause 3 of Standard 4.1.1 sets out when a food will be unacceptable for the purposes of this Standard.

4.2.9—3 Application

(1) This Standard applies to primary horticulture producers and to primary horticulture processors in Australia.

(2) This Standard does not apply to the retail sale of melons.

(3) This Standard does not apply to manufacturing of harvested melons which includes the cooking, freezing, drying, preserving, blending or juicing of harvested melons or the addition of other foods to harvested melons.

4.2.9—4 General food safety management requirements

A primary horticulture producer and a primary horticulture processor must comply with the general food safety management requirements.

4.2.9—5 Traceability

A primary horticulture producer and a primary horticulture processor must have in place a system that can identify:

(a) from whom melons were received; and

(b) to whom melons were supplied.

4.2.9—6 Inputs – soil, fertiliser and water

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that any of the following inputs do not make the melons unacceptable:

(a) soil;

(b) soil amendments (including manure, human biosolids, compost, and plant bio-waste);

(c) fertiliser; and

(d) water.

4.2.9—7 Growing sites

A primary horticulture producer must take all reasonable measures to ensure that a growing site is located, designed, constructed, maintained and operated such that

melons are not made unacceptable.

4.2.9—8 Weather events

A primary horticulture producer and a primary horticulture processor must take appropriate remedial action to ensure that melons adversely affected by weather conditions are not unacceptable.

4.2.9—9 Premises and equipment

(1) A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that premises and equipment are designed, constructed, maintained and operated in a way that:

(a) allows for effective cleaning and sanitisation of the premises and equipment; and

(b) does not make melons unacceptable.

(2) A primary horticulture producer and a primary horticulture processor must ensure that premises and equipment are kept clean, sanitised and in good repair to the extent required to ensure that melons are not made unacceptable.

4.2.9—10 Temperature of harvested melons

A primary horticulture producer and a primary horticulture processor must keep harvested melons at a temperature that does not make the melons unacceptable.

4.2.9—11 Washing and sanitisation of harvested melons

A primary horticulture processor must take all reasonable measures to ensure that:

(a) visible extraneous material on harvested melons is removed; and

(b) any washing or sanitising of harvested melons does not make the melons unacceptable.

4.2.9—12 Animals and pests

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to minimise the presence of animals, vermin and pests in growing sites, and in premises and equipment, to ensure that melons are not made unacceptable.

4.2.9—13 Skills and knowledge

A primary horticulture producer and a primary horticulture processor must ensure that persons who engage in a relevant activity, or who supervise a person who engages in a relevant activity, have:

(a) knowledge of food safety and food hygiene matters; and

(b) skills in food safety and food hygiene matters

commensurate with their work.

4.2.9—14 Health and hygiene of personnel and visitors

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make melons unacceptable.

4.2.9—15 Sale or supply of unacceptable melons

A primary horticulture producer and a primary horticulture processor must not sell or supply melons for human consumption if they ought reasonably know, or ought reasonably suspect, that the melons are unacceptable.

STANDARD 4.5.1

WINE PRODUCTION REQUIREMENTS

(Australia only)

Purpose

This Standard includes requirements for the production of wine in Australia only.

Table of Provisions

1 Interpretation
2 Application
3 Substances used in production
4 Processing aids
5 Composition
6 Sparkling wine
7 Fortified wine

Schedule Specifications for the Purposes of this Standard

Clauses

1 Interpretation

In this Standard –

brandy means the spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out in the Schedule to this Standard.

fortified wine means the product consisting of wine to which has been added grape spirit, brandy or both.

grape spirit means the spirit obtained from the distillation of wine or the by-products of wine making or the fermented liquor of a mash of dried grapes and contains methanol in a proportion not exceeding 3 g/L at 20˚C of the ethanol content.

sparkling wine means the product consisting of wine that by complete or partial fermentation of contained sugars has become surcharged with carbon dioxide.

wine means the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes.

2 Application

This Standard applies to the production of wine in Australia only, notwithstanding any provisions to the contrary elsewhere in this Code.

3 Substances used in production

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

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mistelle means grape must or grape juice prepared from fresh grapes to which grape spirit has been added to prevent fermentation and which has an ethanol content between 120 mL/L and 150 mL/L at 20˚C.

Table to clause 3

Additive
Ascorbic acid
Carbon dioxide
Citric acid
Erythorbic acid
Grape juice including concentrated grape juice
Grape skin extract
Gum Arabic
Lactic acid
Malic acid
Metatartaric acid
Mistelle
Potassium polyaspartate
Potassium sorbate
Potassium sulphites
Sodium carboxymethylcellulose
Sorbic acid
Sulphur dioxide
Tannins
Tartaric acid
Yeast mannoproteins

4 Processing aids

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

cultures of microorganisms means yeasts or bacteria (including yeast ghosts) used in wine manufacture with or without the addition of any one or more of thiamine hydrochloride, niacin, pyridoxine, pantothenic acid, biotin and inositol.

(3) Thiamin chloride and thiamin hydrochloride may only be added to wine, sparkling wine and fortified wine to facilitate the growth of microorganisms.

Table to clause 4

Processing aid
Activated carbon
Agar
Alginates, calcium and potassium salts
Ammonium bisulphite
Ammonium phosphates
Argon
Bentonite
Calcium carbonate
Calcium tartrate
Carbon dioxide
Carrageenan
Cellulose
Chitin-glucan
Chitosan sourced from *Aspergillus niger*
Collagen

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Processing aid
Copper sulphate

Processing aid
Cultures of microorganisms
Cupric citrate
Diatomaceous earth
Dimethyl dicarbonate
Dimethylpolysiloxane
Egg white
Enzymes
Gelatine
Hydrogen peroxide
Ion exchange resins
Isinglass
Lysozyme
Milk and milk products
Nitrogen
Oak
Oxygen
Pectins
Perlite
Phytates
Plant proteins permitted as processing aids under clause 3(a) to Standard 1.3.3
Polyvinyl polypyrrolidone
Polyvinylimidazole-polyvinylpyrrolidone co-polymers
Potassium carbonate
Potassium ferrocyanide
Potassium hydrogen carbonate
Potassium hydrogen tartrate
Silicon dioxide
Thiamin chloride
Thiamin hydrochloride

Editorial note:

Clause 3(a) to Standard 1.3.3 permits the use of foods, including water as processing aids. Therefore, plant proteins that are foods are permitted under that Standard, and would also be permitted under this Standard.

5 Composition

(1) Wine and sparkling wine must contain no less than 45 mL/L of ethanol at 20˚C.

(2) Notwithstanding subclause (1), wine must not contain added ethanol.

(3) Fortified wine must contain no less than 150 mL/L and no more than 220 mL/L of ethanol at 20˚C.

(4) Deleted

(5) Wine, sparkling wine and fortified wine must contain no more than –

(a) 250 mg/L in total of sulphur dioxide in the case of products containing less than 35 g/L of sugars, or 300 mg/L in total of sulphur dioxide in the case of other products; and

(b) 200 mg/L of sorbic acid or potassium sorbate expressed as sorbic acid; and

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(c) 1 g/L of soluble chlorides expressed as sodium chloride; and
(d) 2 g/L of soluble sulphates expressed as potassium sulphate; and
(e) 400 mg/L of soluble phosphates expressed as phosphorus; and
(f) 1.5 g/L of volatile acidity excluding sulphur dioxide, expressed as acetic acid; and
(g) 0.1 mg/L of cyanides and complex cyanides expressed as hydrocyanic acid; and
(h) 200 mg/L of added dimethyl dicarbonate; and
(i) 100 mg/L of potassium polyaspartate.

(6) If potassium ferrocyanide has been used as a processing aid in the manufacture of a wine, sparkling wine or fortified wine, the final product must have residual iron present.

(7) Wine, sparkling wine and fortified wine may contain added water that is –

(a) necessary to incorporate any substance specified in clause 3 or clause 4; or
(b) necessary to facilitate fermentation; or
(c) incidental to the winemaking process.

(7A) Wine, sparking wine and fortified wine must not contain added water other than added water permitted by subclause 7.

(7B) Wine, sparkling wine or fortified wine must not contain more than 70 mL/L of the following –

(a) water added to incorporate any substance specified in clause 3 or clause 4;
(b) water incidental to the winemaking process; or
(c) any combination of water listed in paragraphs (a) and (b)

(7C) Water may only be added to wine, sparkling wine and fortified wine to facilitate fermentation if the water is added to dilute the high sugar grape must prior to fermentation and does not dilute the must below 13.5 degrees Bé.

(7D) Subject to subclauses (7A) (7B) and (7C), wine, sparkling wine or fortified wine must not contain more added water than is consistent with *GMP.

(8) Where this clause does not otherwise specify a maximum permitted level for –

(a) a food additive listed in the Table to clause 3; or
(b) a processing aid listed in the Table to clause 4;

of this Standard, then the use of the food additive or processing aid must be consistent with conditions of Good Manufacturing Practice (GMP).

6 Sparkling wine

(1) In addition to the substances permitted by clauses 3 and 4 of this Standard, sparkling wine may also contain –

(a) grape spirit; and
(b) brandy; and
(c) sugars.

(2) The addition of those foods specified in paragraphs (1)(a), (b) and (c) to sparkling wine must not increase its ethanol content by more than 25 mL/L at 20˚C.

(3) Sparkling wine must contain no less than 5 g/L of carbon dioxide at 20˚C.

7 Fortified wine

(1) In addition to the substances permitted by clauses 3 and 4 of this Standard, fortified wine may also contain caramel.

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SCHEDULE

Specifications for the purposes of this Standard

Brandy

(1) Brandy –

(a) must be matured in wooden containers for no less than 2 years; and
(b) must contain no less than 250 mL/L of the spirit distilled at a strength of no more than 830 mL/L at 20˚C of ethanol; and
(c) may contain –

(i) water; and
(ii) caramel; and
(iii) sugars; and
(iv) grape juice and grape juice concentrates;
(v) wine; and
(vi) prune juice; and
(vii) honey; and
(viii) flavourings; and

(d) must not contain methanol in a proportion exceeding 3 g/L at 20˚C of the ethanol content thereof.

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Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 17 of Standard 4.5.1 as in force on **5 December 2019** (up to Amendment No. 188). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **7 December 2019**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.5.1 was published in the Commonwealth of Australia Gazette No. FSC 5 on 24 October 2002 as Standard 4.1.1 (F2008B00809 – 23 December 2008) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Title	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	am	Numbering of Standard changed from 4.1.1 to 4.5.1.
Standard	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism' wherever occurring.
1	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	rs	Definition of 'prepared cultures'.
3(2)	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	rs	Definition of 'wine'.
3(2)	90	F2006L03956 7 Dec 2006 FSC 32 7 Dec 2006	7 Dec 2006	rs	Subclause.
Table to clause 3	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	rs	Table.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to clause 3	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	ad, rep	Insert entries for carbon dioxide and gum arabic and omitting the entry for uncharred oak.
Table to clause 3	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	ad	Entry for grape skin extract.
Table to clause 3	98	F2008L01488 15 May 2008 FSC 40 15 May 2008	15 May 2008	ad	Entry for yeast mannoproteins.
Table to clause 3	127	F2011L02371 15 Nov 2011 FSC 69 17 Nov 2011	17 Nov 2011	ad	Entry for sodium carboxymethylcellulose.
Table to clause 3	135	F2012L02371 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	ad	Entry for dimethyl dicarbonate
Table to clause 3	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate
Table to clause 3	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
4	90	F2006L03956 7 Dec 2006 FSC 32 7 Dec 2006	7 Dec 2006	rs	Clause only.
4(3)	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	ad	Subclause relating to thiamin chloride and thiamin hydrochloride.
Table to clause 4	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	a	Table.
Table to clause 4	70	F2008B00817 24 Dec 2008 FSC 12 29 April 2004	29 April 2004	ad	Entries for cupric citrate on a bentonite base and plant proteins. Insert Editorial note.
Table to clause 4	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	ad	Entries for oak and argon.
Table to clause 4	73	F2008B00820 24 Dec 2008 FSC 15 5 Aug 2004	5 Aug 2004	ad	Entry for collagen.
Table to clause 4	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rep, ad	Omit calcium carbonate, potassium carbonate and potassium hydrogen carbonate. Insert dimethylpolysiloxane.
Table to clause 4	94	F2007L04074 11 Oct 2007 FSC 36 11 Oct 2007	11 Oct 2007	am	Entry for cupric citrate on a bentonite base.
Table to clause 4	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	rep	Entries for thiamin chloride and thiamin hydrochloride and associated footnote.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to clause 4	135	F2012L02371 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	ad	Entry for dimethyl dicarbonate
Table to clause 4	145	F2014L00033 6 Jan 2014 FSC87 9 Jan 2014	9 Jan 2014	ad	Entry for chitosan sourced from *Aspergillus niger*.
Table to clause 4	172	F2017L01139 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	ad	Entry for carrageenan and pectins.
Table to clause 4	174	F2017L01389 24 Oct 2017 FSC115 26 Oct 2017	26 October 2017	ad	Entry for Ammonium bisulphite, Chitin-glucan and Polyvinylimidazole-polyvinylpyrrolidone co-polymers
5	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	rs	Clause.
5(1)	126	F2011L02066 13 Oct 2011 FSC 68 13 Oct 2011	13 Oct 2011	rs	Subclause to amend the minimum amount of ethanol allowed in wine.
5(4)	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct minor typographical errors.
5(4)	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rep	Subclause.
5(5)	90	F2006L03956 7 Dec 2006 FSC 32 7 Dec 2006	7 Dec 2006	am	Paragraph 5(5)(i).
5(5)	122	F2011L00694 5 May 2011 FSC 64 5 May 2011	5 May 2011	rs	Subclause as a consequential change due to amendments to Standard 1.3.3 to include co-extruded polystyrene with the entry for polyvinyl polypyrrolidone in the Table to clause 6.
(5)(5)(i)	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Paragraph 5(5)(i) entry for Potassium polyaspartate
(5)(5)(i)	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
5(7)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rep	Subclause.

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Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
5(7)	92	F2007L02406 2 Aug 2007 FSC 34 2 Aug 2007	2 Aug 2007	rs	Subclause in order to permit additional water to be present in wine for technological purposes and in conformance with good manufacturing practice.
5(7)	167	F2017L00100 7 Feb 2017 FSC 109 9 Feb 2017	9 Feb 2017	rs	Subclause relating to the addition of water to wine
5(7A), (7B), (7C), (7D)	167	F2017L00100 7 Feb 2017 FSC 109 9 Feb 2017	9 Feb 2017	ad	New subclauses relating to the addition of water to wine.
5(8)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	ad	Subclause.
6(1)	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct minor typographical errors.
6(1)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rs	Subclause.
7	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	rep, rs	Omit subclauses (1) and (2) and renumber clause (3).

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Schedule 1 RDIs and ESADDIs

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. This Standard specifies RDIs and ESADDIs for section 1.1.2—10.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S1—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 1 – RDIs and ESADDIs.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S1—2 RDIs and ESADDIs for vitamins

For section 1.1.2—10, the table of RDIs and ESADDIs for vitamins is:

RDIs and ESADDIs for vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Vitamin	*RDI or ESADDI*		*For children aged 1–3 years*	*For infants*
Vitamin A	RDI	750 µg retinol equivalents[1]	300 µg retinol equivalents[1]	300 µg retinol equivalents[1]
Thiamin (Vitamin B_1)	RDI	1.1 mg thiamin	0.5 mg thiamin	0.35 mg thiamin
Riboflavin (Vitamin B_2)	RDI	1.7 mg riboflavin	0.8 mg riboflavin	0.6 mg riboflavin
Niacin	RDI	10 mg niacin[2]	5 mg niacin[2]	3 mg niacin[2]
Folate	RDI	200 µg	100 µg	75 µg
Vitamin B_6	RDI	1.6 mg pyridoxine	0.7 mg pyridoxine	0.45 mg pyridoxine
Vitamin B_{12}	RDI	2.0 µg cyanocobalamin	1.0 µg cyanocobalamin	0.7 µg cyanocobalamin
Biotin	ESADDI	30 µg biotin	8 µg biotin	6 µg biotin
Pantothenic acid	ESADDI	5.0 mg pantothenic acid	2.0 mg pantothenic acid	1.8 mg pantothenic acid
Vitamin C	RDI	40 mg total of L-ascorbic and dehydro-ascorbic acid	30 mg total of L-ascorbic and dehydro-ascorbic acid	30 mg total of L-ascorbic and dehydro-ascorbic acid
Vitamin D	RDI	10 µg cholecalciferol	5 µg cholecalciferol	5 µg cholecalciferol
Vitamin E	RDI	10 mg alpha-tocopherol equivalents[3]	5 mg alpha-tocopherol equivalents[3]	4 mg alpha-tocopherol equivalents[3]
Vitamin K	ESADDI	80 µg phylloquinone	15 µg phylloquinone	10 µg phylloquinone

Note 1 See paragraph 1.1.2—14(3)(a).

Note 2 See paragraph 1.1.2—14(3)(b).

Note 3 See paragraph 1.1.2—14(3)(c).

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S1—3 RDIs and ESADDIs for minerals

For section 1.1.2—10, the table of ESADDIs and RDIs for minerals is:

RDIs and ESADDIs for minerals

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Mineral	*RDI or ESADDI*		*For children aged 1–3 years*	*For infants*
Calcium	RDI	800 mg	700 mg	550 mg
Chromium	ESADDI	200 µg	60 µg	40 µg
Copper	ESADDI	3.0 mg	0.8 mg	0.65 mg
Iodine	RDI	150 µg	70 µg	60 µg
Iron	RDI	12 mg	6 mg	(a) 9 mg, for infants from 6 months (b) 3 mg, for infants under 6 months
Magnesium	RDI	320 mg	80 mg	60 mg
Manganese	ESADDI	5.0 mg	1.5 mg	0.8 mg
Molybdenum	ESADDI	250 µg	50 µg	30 µg
Phosphorus	RDI	1 000 mg	500 mg	300 mg
Selenium	RDI	70 µg	25 µg	15 µg
Zinc	RDI	12 mg	4.5 mg	4.5 mg

S1—4 Calculation of retinol equivalents for provitamin A forms of vitamin A

For paragraph 1.1.2—14(3)(a), the conversion factors are:

Conversion factors—vitamin A

Provitamin A form	*Conversion factor (µg/1 µg retinol equivalents)*
beta-apo-8′-carotenal	12
beta-carotene-synthetic	6
Carotenes-natural	12
beta-apo-8′-carotenoic acid ethyl ester	12

Note Natural forms of provitamin A may have conversion factors that are not provided in this table.

S1—5 Calculation of alpha-tocopherol equivalents for vitamin E

(1) For paragraph 1.1.2—14(3)(c), the conversion factors are:

(a) if, for a particular form of Vitamin E, the table to subsection (2) specifies a conversion factor—that conversion factor; or

(b) if, for a particular form of Vitamin E, the table to subsection (2) does not specify a conversion factor—a conversion factor determined by the composition of the form of Vitamin E.

(2) The table to this subsection is:

Conversion factors—vitamin E

Vitamin E form	*Conversion factor (µg/1 µg alpha-tocopherol equivalents)*
dl-alpha-tocopherol	1.36

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Vitamin E form	*Conversion factor (µg/1 µg alpha-tocopherol equivalents)*
d-alpha-tocopherol concentrate	(see paragraph (1)(b))
Tocopherols concentrate, mixed	(see paragraph (1)(b))
d-alpha-tocopheryl acetate	1.10
dl-alpha-tocopheryl acetate	1.49
d-alpha-tocopheryl acetate concentrate	(see paragraph (1)(b))
d-alpha-tocopheryl acid succinate	1.23

Note Natural forms of vitamin E may have conversion factors that are not provided in this table.

Authorised Version F2018C00960 registered 24/12/2018

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Schedule 1 as in force on **29 November 2018** (up to Amendment No. 182). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 November 2018**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00491 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S1—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am, rs	Amend entry for vitamin E. Replace Notes to table to correct cross-references.
table to S1—2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Entry for Vitamin C replaced to correct typographical errors.
S1—(5)2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subsection, table and related note to update tocopherol compounds.
S1—4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical errors
S1—(5)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical errors

Authorised Version F2018C00960 registered 24/12/2018

Schedule 2 Units of measurement

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. This Standard assigns meanings to symbols of measurement for section 1.1.1—6, which are used throughout this Code.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S2—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 2 – Units of measurement.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S2—2 Units of measurement

For section 1.1.1—7, the units of measurement are as follows:

Units of measurement

Symbol / unit	***Meaning***
%	per cent
Bé	Baumé scale
Bq	becquerel
°C	degrees Celsius
cfu/g	colony forming units per gram
Cal or kcal	kilocalorie
cm^2	square centimetre
cm	centimetre
dm^2	square decimetre
EU/mg	Endotoxin units per milligram
g	gram
gN/kg	gram of nitrogen per kilogram
Gy	gray
J	joule
kg	kilogram
kGy	kilogray
kJ	kilojoule
kPa	kilopascal
L or l	litre
MJ	megajoule
M	molar concentration
mg	milligram
mg/kg	milligram per kilogram
milliequiv	milliequivalent
mL or ml	millilitre

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Symbol / unit	*Meaning*
m/m	mass per mass
mm	millimetre
mmol	millimole
mOsm	milliosmoles
MPN	most probable number
MU	mouse unit
nm	nanometre
Osm	osmoles
Pa	pascal
ppm	parts per million
µg or mcg	microgram
µg/kg	microgram per kilogram
µL or µl	microlitre
µm	Micrometre
w/v	weight per volume
w/w	weight per weight

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Schedule 2 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 2 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00492 –- 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S2—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Formatting of unit for megajoule.
table to S2—2	167	F2017L00100 7 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	Unit of measurement for Baumé scale.
table to S2—2	198	F2021L00332 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Unit of measurement for Endotoxin units per milligram
table to S2—2	198	F2021L00327 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Unit of measurement for most probable number
table to S2—2	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	ad	Unit of measurement for mouse unit
table to S2—2	211	F2022L01125 26 August 2022 FSC151 1 Sept 2022	1 September 2022	ad	Unit of measurement for weight per volume

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S2—2	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	ad	Insert unit of measurement weight per weight.

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Schedule 3 Identity and purity

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. Section 1.1.1—15 and S26 require certain substances to comply with relevant specifications. This Standard sets out the relevant specifications.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S3—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 3 – Identity and purity.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S3—2 Substances with specifications in primary sources

(1) For subsection 1.1.1—15(2), the specifications are:

(a) any relevant provision listed in the table to subsection (2); or

(b) Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005), Food and Agriculture Organisation of the United Nations, Rome, as superseded by specifications published in any of the following:

(i) FAO JECFA Monographs 3 (2006);

(ii) FAO JECFA Monographs 4 (2007);

(iii) FAO JECFA Monographs 5 (2008);

(iv) FAO JECFA Monographs 7 (2009);

(v) FAO JECFA Monographs 10 (2010);

(vi) FAO JECFA Monographs 11 (2011);

(vii) FAO JECFA Monographs 13 (2012);

(viii) FAO JECFA Monographs 14 (2013);

(ix) FAO JECFA Monographs 16 (2014);

(x) FAO JECFA Monographs 17 (2015);

(xi) FAO JECFA Monographs 19 (2016);

(xii) FAO JECFA Monographs 20 (2017);

(xiii) FAO JECFA Monographs 22 (2018);

(xiv) FAO JECFA Monographs 23 (2019);

(xv) FAO JECFA Monographs 25 (2020);

(xvi) FAO JECFA Monographs 26 (2021); or

(c) United States Pharmacopeial Convention (2022) Food chemicals codex. 13th ed, United States Pharmacopeial Convention, Rockville, MD; or

(d) Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives.

(2) The table to this subsection is:

Relevant provisions

Substance	***Provision***
advantame	section S3—5
amine agarose ion exchange resin	section S3—6
bentonite	section S3—7

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Substance	***Provision***
Bovine lactoferrin	Section S3—46
Bovine milk fat globule membrane-enriched whey protein concentrate	section S3—53
bromo-chloro-dimethylhydantoin	section S3—8
carboxymethyl cellulose ion exchange resin	section S3—9
cell-cultured quail	section S3—54
dibromo-dimethylhydantoin	section S3—10
diethyl aminoethyl cellulose ion exchange resin	section S3—11
dimethyl ether	section S3—12
dried marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	section S3—13
2′-fucosyllactose sourced from *Corynebacterium glutamicum*	section S3—51
2′-fucosyllactose sourced from *Escherichia coli* BL21	section S3—45
2′-fucosyllactose sourced from *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from either *Heliobacter enhydrae, Helicobacter pylori* or *Bacteroides vulgatus*	section S3—40
2′-fucosyllactose and difucosyllactose sourced from *Escherichia coli K-12*	section S3—47
2′-fucosyllactose sourced from *Escherichia coli* W	section S3—54(A)
3-fucosyllactose sourced from *Escherichia coli* K-12 containing the gene for alpha-1,3-fucosyl-transferase from *Helicobacter pylori*	section S3—56
lacto-N-tetraose sourced from *Escherichia coli* K-12	section S3—48
6′-sialyllactose sodium salt sourced from *Escherichia coli* K-12	section S3—49
3′-sialyllactose sodium salt sourced from *Escherichia coli* K-12	section S3—50
ice structuring protein type III HPLC 12 preparation	section S3—14
isomalto-oligosaccharide	section S3—37
Isomaltulose	section S3—15
lacto-N-neotetraose	section S3—41
L-arginine acetate	section S3—38
Listeria phage P100	section S3—16
2-Methyloxolane	section S3—52
mushroom (*Agaricus bisporus*) chitosan	section S3—55
Nicotinamide riboside chloride	section S3—44
nucleotides	sections S3—17 and S3—18
oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695)	section S3—36

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Substance	*Provision*
oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	section S3—21
oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)	section S3—22
oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA)	section S3—19
oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA)	section S3—20
oxidised polyethylene	section S3—23
phytosterols, phytostanols and their esters	section S3—24
quaternary amine cellulose ion exchange resin	section S3—25
rapeseed protein isolate	section S3—39(A)
resistant maltodextrins	section S3—26
Salmonella phage preparation (S16 and FO1a)	section S3—33
steviol glycosides from fermentation	section S3—39
steviol glycosides produced by enzymatic conversion	section S3—35
soy leghemoglobin preparation	section S3—42
sulphonate agarose ion exchange resin	section S3—34
Sweet osmanthus ear glycolipids	section S3—43
tall oil phytosterol esters	section S3—27
yeast—enriched selenium	section S3—28
yeast—high chromium	section S3—29
yeast—high molybdenum	section S3—30

S3—3 Substances with specifications in secondary sources

If there is no relevant specification under section S3—2, the specification is a specification listed in one of the following:

(a) British Pharmacopoeia Commission (2014) British Pharmacopoeia 2014. TSO, Norwich;

(b) United States Pharmacopeial Convention (2020) United States Pharmacopeia (43) and the National Formulary (38), (USP 43-NF 38). United States Pharmacopeial Convention, Rockville, MD;

(c) Royal Pharmaceutical Society of Great Britain. Lund W (1994) Pharmaceutical codex: principles and practice of pharmaceutics, 12th ed, Pharmaceutical Press, London;

(d) Sweetman SC (2011) Martindale: the complete drug reference. 37th ed, Pharmaceutical Press, London;

(e) the European Pharmacopoeia 8th Edition, Council of Europe, Strasbourg (2014);

(f) the International Pharmacopoeia 4th Edition, World Health Organization, Geneva (2006 and 2008 supplement);

(g) the Merck Index, 15th Edition, (2013);

(h) the Code of Federal Regulations;

(i) the Specifications and Standards for Food Additives, 9th Edition (2018)', Ministry of Health and Welfare (Japan); or

(j) the International Oenological Codex (2022), Organisation Internationale de

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la Vigne et du Vin (OIV).

S3—4 Additional and supplementary requirements

If there is no relevant specification under section S3—2 or S3—3, or if the monographs referred to in those sections do not contain a specification for identity and purity of a substance relating to arsenic or heavy metals, the specification is that the substance must not contain on a dry weight basis more than:

(a) 2 mg/kg of lead; or

(b) 1 mg/kg of arsenic; or

(c) 1 mg/kg of cadmium; or

(d) 1 mg/kg of mercury.

S3—5 Specifications for advantame

For advantame, the specifications are:

(a) purity, using the analytical methodology indicated:

- (i) assay:
  - (A) specification—not less than 97.0% and not more than 102.0% on anhydrous basis; and
  - (B) analytical methodology—high pressure liquid chromatography; and
- (ii) specific rotation $[\alpha]^{20}$ D:
  - (A) specification—between -45° and -38°; and
  - (B) analytical methodology—Japanese Pharmacopeia; and
- (iii) advantame-acid:
  - (A) specification—not more than 1.0%; and
  - (B) analytical methodology—HPLC; and
- (iv) total other related substances:
  - (A) specification—not more than 1.5%; and
  - (B) analytical methodology—HPLC; and
- (v) water:
  - (A) specification—not more than 5.0%; and
  - (B) analytical methodology—Karl Fischer coulometric titration; and
- (vi) residue on ignition:
  - (A) specification—no more than 0.2%; and
  - (B) analytical methodology—Japanese Pharmacopeia; and

(b) residual solvents, using gas chromatography:

- (i) methyl acetate—no more than 500 mg/kg; and
- (ii) isopropyl acetate—no more than 2 000 mg/kg; and
- (iii) methanol—no more than 500 mg/kg; and
- (iv) 2-Propanol—no more than 500 mg/kg.

S3—6 Specification for amine agarose ion exchange resin

(1) This specification relates to agarose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting amount of agarose.

(2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

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S3—7 Specification for bentonite

Bentonite must comply with a monograph specification in section S3—2 or section S3—3, except that the pH determination for a bentonite dispersion must be no less than 4.5 and no more than 10.5.

S3—8 Specification for bromo-chloro-dimethylhydantoin

(1) In this section:

bromo-chloro-dimethylhydantoin (CAS Number: 126-06-7) is the chemical with:

(a) the formula $C_5H_6BrClN_2O_2$; and

(b) the formula weight 241.5.

(2) For bromo-chloro-dimethylhydantoin, the chemical specifications are the following:

(a) appearance—solid or free flowing granules;

(b) colour—white:

(c) odour—faint halogenous odour;

(d) melting point—163–164ºC;

(e) specific gravity—1.8–2;

(f) solubility in water—0.2 g/100 g at 25ºC;

(g) stability—stable when dry and uncontaminated.

(3) Bromo-chloro-dimethylhydantoin must be manufactured in accordance with the following process:

(a) solid dimethylhydantoin (DMH) must be dissolved in water with bromine and chlorine;

(b) the reaction must be 0.5 mole bromine and 1.5 mole chlorine for one mole DMH;

(c) during the reaction the pH must be kept basic by the addition of caustic soda;

(d) the wet product must be transferred to a drier where it is dried to a powder at low temperature;

(e) the powder may then be tableted or granulated.

(4) Bromo-chloro-dimethylhydantoin may be assayed in accordance with various analytical methods, including GLC, HPLC, UV and NMR.

Note HPLC offers the best sensitivity.

S3—9 Specification for carboxymethyl cellulose ion exchange resin

(1) This specification relates to regenerated cellulose that has been cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups, as a result of which the amount of epichlorohydrin plus propylene oxide is no more than 70% by weight of the starting amount of cellulose.

(2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—10 Specification for dibromo-dimethylhydantoin

(1) In this section:

dibromo-dimethylhydantoin means the chemical with CAS Number 77-48-5 and formula $C_5H_6Br_2N_2O_2$.

(2) For dibromo-dimethylhydantoin, the specifications (which relate to purity) are the following:

(a) dibromo-dimethylhydantoin—no less than 97%;

(b) sodium bromide—no more than 2%;

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(c) water—no more than 1%.

S3—11 Specification for diethyl aminoethyl cellulose ion exchange resin

(1) This specification relates to:

(a) regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% by weight of the starting amount of cellulose; and

(b) regenerated cellulose, cross-linked and alkylated with epichlorohydrin then derivatised with tertiary amine groups whereby the amount of epichlorohydrin is no more than 10% by weight of the starting amount of cellulose.

(2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—12 Specification for dimethyl ether

For dimethyl ether, the specifications are the following:

(a) purity—minimum of 99.8%;

(b) methanol—not greater than 200 mg/kg.

S3—13 Specification for dried marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)

For docosahexaenoic acid (DHA)-rich dried marine micro-algae (*Schizochytrium* sp.), the specifications are the following:

(a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

(b) solids (%)—minimum 95.0;

(c) DHA (%)—minimum 15.0;

(d) lead (mg/kg)—maximum 0.5;

(e) arsenic (mg/kg)—maximum 0.5.

S3—14 Specification for ice structuring protein type III HPLC 12 preparation

(1) In this section:

ice structuring protein type III HPLC 12 preparation means the protein excreted from the fermentation of a genetically modified yeast (*Saccharomyces cerevisiae*) to which a synthetic gene encoding for the protein has been inserted into the yeast's genome.

(2) For ice structuring protein type III HPLC 12 preparation, the specifications are the following:

(a) assay—not less than 5 g/L active ice structuring protein type III HPLC 12;

(b) pH—3.0+/-0.5;

(c) ash—not more than 2%;

(d) appearance—light brown aqueous preparation;

(e) heavy metals—not more than 2 mg/L;

(f) microbial limits:

(i) total microbial count—<3 000/g; and

(ii) coliforms—<10/g; and

(iii) yeast and mould count—<100/g; and

(iv) *Listeria* sp.—absent in 25 g; and

(v) *Salmonella* sp.—absent in 25 g; and

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(vi) *Bacillus cereus*—<100/g.

S3—15 Specification for isomaltulose

For isomaltulose, the specifications are the following:

(a) chemical name—6-O-α-D-glucopyranosyl-D-fructofuranose:

(b) description—white or colourless, crystalline, sweet substance, faint isomaltulose specific odour;

(c) isomaltulose (%)—not less than 98% on a dry weight basis;

(d) water—maximum 6%;

(e) other saccharides—maximum 2% on a dry weight basis;

(f) ash—maximum 0.01% on a dry weight basis;

(g) lead—maximum 0.1 ppm on a dry weight basis.

S3—16 Specification for *Listeria* phage P100

For *Listeria* phage P100, the biological classification is the following:

(a) order—*Caudovirales*;

(b) family—*Myoviridae*;

(c) subfamily—*Spounaviridae*;

(d) genus—twort-like;

(e) species—*Listeria* phage P100;

(f) GenBank Accession Number—DQ004855.

S3—17 Descriptions and physical constraints for nucleotides

Uridine-5′-monophosphate disodium salt (UMP)

(1) For uridine-5′-monophosphate disodium salt (UMP), the specifications are the following:

(a) empirical chemical formula—$C_9 H_{11}N_2 O_9PNa_2$;

(b) the compound must be of the 5 species, with the disodium monophosphate structure attached to the fifth carbon in the central structure;

(c) molecular weight—368.15;

(d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste;

(e) solubility—freely soluble in water; very slightly soluble in alcohol.

Adenosine-5′-monophosphate (AMP)

(2) For adenosine-5′-monophosphate (AMP), the specifications are the following:

(a) empirical chemical formula—$C_{10}H_{14}N_5O_7P$;

(b) the compound must be of the 5 species, with the monophosphate structure attached to the fifth carbon in the central structure;

(c) molecular weight—347.22;

(d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic acidic taste;

(e) solubility—very slightly soluble in water; practically insoluble in alcohol.

Cytidine-5′-monophosphate (CMP)

(3) For cytidine-5′-monophosphate (CMP), the specifications are the following:

(a) empirical chemical formula—$C_9H_{14}N_3O_8P$;

(b) the compound must be of the 5 species, with the monophosphate structure attached to the fifth carbon in the central structure;

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(c) molecular weight—323.20;

(d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic slightly acidic taste;

(e) solubility—very slightly soluble in water; practically insoluble in alcohol.

S3—18 Testing requirements for nucleotides

The testing requirements for nucleotides are as follows:

(a) physical inspection—white crystals or crystalline powder;

(b) identification:

  (i) ultraviolet absorbance: a 1 in 12 500 solution of the powder in 0.01N hydrochloric acid exhibits an absorbance maximum at an absorbance of:

    (A) for inosine-5′-monophosphate disodium salt—250 ± 2nm; and

    (B) for uridine-5′-monophosphate disodium salt—260 ± 2nm; and

    (C) for adenosine-5′-monophosphate—257 ± 2nm; and

    (D) for cytidine-5′-monophosphate (CMP)—280 ± 2nm; and

    (E) guanosine-5′-monophosphate disodium salt (gMP)—256 ± 2nm; and

  (ii) IMP, UMP and gMP must test positive for sodium phosphate; and

  (iii) IMP, UMP, AMP, CMP and gMP must test positive for organic phosphate;

(c) assay (HPLC)—optimum of not less than 96% (corrected for moisture content);

(d) IMP and gMP have a pH of a 1 in 20 solution: between 7.0 and 8.5;

(e) clarity and colour of solution:

  (i) 500 mg/10 mL H_2O for IMP: is colourless and shows only a trace of turbidity; and

  (ii) 100 mg/10 mL H_2O for gMP: is colourless and shows only a trace of turbidity;

(f) moisture:

  (i) for inosine-5′-monophosphate disodium salt—not more than 28.5%: Karl Fischer; and

  (ii) for uridine-5′-monophosphate disodium salt—not more than 26.0%: Karl Fischer; and

  (iii) guanosine-5′-monophosphate disodium salt (gMP)—loss in drying of not more than 25% (4 hrs @ 120ºC); and

  (iv) for cytidine-5′-monophosphate (CMP)—loss in drying of not more than 6.0% (4 hrs @ 120ºC); and

  (v) adenosine-5′-monophosphate—loss in drying of not more than 6.0% (4 hrs @ 120ºC);

(g) impurities—all nucleotides:

  (i) for IMP, gMP—amino acids: negative; and

  (ii) for IMP, gMP—ammonium salts: negative; and

  (iii) for IMP, UMP, AMP, CMP, gMP—arsenic: not more than 2 ppm; and

  (iv) for IMP, UMP, AMP, CMP, gMP—heavy metals: not more than 10 ppm;

(h) related foreign substances:

  (i) for IMP—only 5′-inosinic acid is detected by thin layer chromatography; and

  (ii) for gMP—only 5′-guanylic acid is detected by thin layer

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chromatography;

(i) bacteriological profile:

(i) *SPC—not more than 1 000/g, test per current FDA/BAM procedures; and

(ii) coliforms—negative by test; test per current FDA/BAM procedures; and

(iii) yeast and mould—not more than 300/g, test per current FDA/BAM procedures; and

(iv) *Salmonella*—negative, test per current FDA/BAM procedures.

S3—19 Specification for oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA)

For oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA), the specifications are the following:

(a) full chemical name for DHA—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3);

(b) DHA (%)—minimum 35;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.1;

(e) arsenic (mg/kg)—maximum 0.1;

(f) mercury (mg/kg)—maximum 0.1;

(g) hexane (mg/kg)—maximum 0.3.

S3—20 Specification for oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA)

For oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA), the specifications are the following:

(a) full chemical name for ARA—5,8,11,14-eicosatetraenoic acid (20:4n-6 ARA);

(b) ARA (%)—minimum 35;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.1;

(e) arsenic (mg/kg)—maximum 0.1;

(f) mercury (mg/kg)—maximum 0.1;

(g) hexane (mg/kg)—maximum 0.3.

S3—21 Specification for oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)

For oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA), the specifications are the following:

(a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

(b) DHA (%)—minimum 32;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.1;

(e) arsenic (mg/kg)—maximum 0.1;

(f) mercury (mg/kg)—maximum 0.1;

(g) hexane (mg/kg)—maximum 0.3.

S3—22 Specification for oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)

For oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA), the specifications are the following:

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(a) full chemical name for DHA—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

(b) DHA (%)—minimum 32;

(c) *trans fatty acids (%)—maximum 2.0;

(d) lead (mg/kg)—maximum 0.2;

(e) arsenic (mg/kg)—maximum 0.2;

(f) mercury (mg/kg)—maximum 0.2;

(g) hexane (mg/kg)—maximum 10.

S3—23 Specification for oxidised polyethylene

(1) In this section:

ASTM refers to standard test methods prepared by the American Society for Testing and Materials.

CAS means the Chemical Abstracts Service (CAS) Registry Number.

oxidised polyethylene (CAS 68441-17-8) is the polymer produced by the mild air oxidation of polyethylene.

(2) For oxidised polyethylene, the specifications are the following:

(a) average molecular weight—min 1200 (osmometric);

(b) viscosity at 125°C—min 200cP;

(c) oxygen content—max 9.1%;

(d) acid value—max 70 mgKOH/g (ASTM D 1386);

(e) drop point—min 95°C (ASTM D 566);

(f) density (20°C)—0.93-1.05 g/cm^3 (ASTM D 1298, D 1505);

(g) extractable constituents:

(i) in water—maximum 1.5%; and

(ii) in 10% ethanol—max 2.3%; and

(iii) in 3% acetic acid—max 1.8%; and

(iv) in n-pentane—max 26.0%.

Note Extraction of oxidised polyethylene—25.0 g of finely ground oxidised polyethylene powder (particle size 300–1 000 µm) is extracted for 5 hours in the Soxhlet apparatus with 350 mL of solvent. The solvent is then distilled off and the distillation residue is dried in a vacuum oven at 80–90°C. After weighing the obtained residue, the components soluble in the solvent are calculated in % weight (based on the initial weight used).

S3—24 Specification for phytosterols, phytostanols and their esters

(1) Subject to subsections (2) and (3), *phytosterols, phytostanols and their esters must comply with a monograph specification in section S3—2 or section S3—3.

(2) However, for a mixture which contains no less than 950 g/kg of phytosterol and phytostanols, the concentration of hexane, isopropanol, ethanol, methanol or methyl ethyl ketone either singly or in combination must be no more than 2 g/kg.

(3) The *total plant sterol equivalents content must contain no less than 95% des-methyl sterols.

S3—25 Specification for quaternary amine cellulose ion exchange resin

(1) This specification relates to regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 250% by weight of the starting amount of cellulose.

(2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

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S3—26 Specification for resistant maltodextrins

For resistant maltodextrins, the specifications are the following:

(a) chemical structure—glucopyranose linked by α(1-4), α(1-6), α/β(1-2), and α/β(1-3) glucosidic bonds; and contains levoglucosan;

(b) dextrose equivalent—8-12;

(c) appearance—free-flowing fine powder;

(d) colour—white;

(e) taste/odour—slightly sweet/odourless;

(f) solution—clear;

(g) pH (in 10% solution)—4-6;

(h) moisture (%)—maximum 5;

(i) ash (%)—maximum 0.2;

(j) arsenic (ppm)—maximum 1;

(k) heavy metals (ppm)—maximum 5;

(l) microbiological:

(i) *SPC (cfu/g)—maximum 300;

(ii) yeast and mould (cfu/g)—maximum 100;

(iii) *Salmonella*—negative to test;

(iv) coliforms—negative to test.

S3—27 Specification for tall oil phytosterol esters

(1) In this section:

tall oil phytosterol esters are phytosterols derived from tall oil pitch esterified with long-chain fatty acids derived from edible vegetable oils

(2) For tall oil phytosterol esters, the specifications are the following:

(a) phytosterol content:

(i) phytosterol esters plus free phytosterols—no less than 97%; and

(ii) free phytosterols after saponification—no less than 59%; and

(iii) free phytosterols—no more than 6%; and

(iv) steradienes—no more than 0.3%;

(b) sterol profile based on input sterols:

(i) campesterol—no less than 4.0% and no more than 25.0%; and

(ii) campesterol—no more than 14.0%; and

(iii) B-sitosterol—no less than 36.0% and no more than 79.0%; and

(iv) B-sitostanol—no less than 6.0% and no more than 34%; and

(v) fatty acid methylester—no more than 0.5%; and

(vi) moisture—no more than 0.1%; and

(vii) solvents—no more than 50 mg/kg; and

(viii) residue on ignition—no more than 0.1%;

(c) heavy metals:

(i) iron—no more than 1.0 mg/kg; and

(ii) copper—no more than 0.5 mg/kg; and

(iii) arsenic—no more than 3 mg/kg; and

(iv) lead—no more than 0.1 mg/kg;

(d) microbiological:

(i) total aerobic count—no more than 10 000 cfu/g; and

(ii) combined moulds and yeasts—no more than 100 cfu/g; and

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(iii) coliforms—negative; and

(iv) *Escherichia coli*—negative; and

(v) *Salmonella*—negative.

S3—28 Specification for yeast—selenium-enriched

(1) Selenium-enriched yeasts are produced by culture in the presence of sodium selenite as a source of selenium.

(2) These yeasts must contain selenium according to the following criteria:

(a) total selenium content—no more than 2.5 mg/g of the dried form as marketed;

(b) levels of organic selenium (% total as extracted selenium):

(i) selenomethionine—no less than 60% and no more than 85%; and

(ii) other organic selenium compounds (including selenocysteine)—no more than 10%;

(c) levels of inorganic selenium (% total extracted selenium)—no more than 1%.

S3—29 Specification for yeast—high chromium

For high chromium yeast:

(a) the physical specifications are the following:

(i) appearance—fine, free-flowing powder;

(ii) colour—light off-white or light tan;

(iii) odour—slight yeast aroma;

(iv) particle size—minimum 90% through a #100 USS screen; and

(b) the chemical specifications are the following:

(i) moisture—maximum 6%;

(ii) chromium—1.8-2.25 g/kg.

S3—30 Specification for yeast—high molybdenum

For high molybdenum yeast:

(a) the physical specifications are the following:

(i) appearance—fine, free-flowing powder;

(ii) colour—light off-white or light tan;

(iii) odour—slight yeast aroma;

(iv) particle size—minimum 85% through a #100 USS screen; and

(b) the chemical specifications are the following:

(i) moisture—maximum 6%;

(ii) molybdenum—1.8–2.25 g/kg.

S3—33 Specifications for *Salmonella* phage preparation (S16 and FO1a)

(1) In this section:

a preparation means a *Salmonella* phage preparation (S16 and FO1a).

Salmonella *phage preparation (S16 and FO1a)* means a solution of a 1:1 blend of *Salmonella* phage S16 and *Salmonella* phage FO1a.

(2) *Salmonella* phage S16 in a preparation must comply with the specification in subsection (4).

(3) *Salmonella* phage FO1a in a preparation must comply with the specification in subsection (5).

(4) The biological classification for *Salmonella* phage S16 in a preparation is the

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following:

(a) order—Caudavirales;

(b) family—Myoviridae;

(c) genus—T4-like;

(d) species—*Salmonella* phage S16;

(e) GenBank Accession Number—HQ331142

(5) The biological classification for *Salmonella* phage FO1a in a preparation is the following:

(a) order—Caudavirales;

(b) family—Myoviridae;

(c) genus—FelixO1-like;

(d) species— *Salmonella* phage FO1a;

(e) GenBank Accession Number—JF461087.

S3—34 Specification for sulphonate agarose ion exchange resin

(1) This specification relates to agarose, cross-linked with epichlorohydrin and reacted with allyl glycidyl ether or propylene oxide, then derivatised with sulphonate groups whereby the amount of epichlorohydrin plus allyl glycidyl ether or propylene oxide does not exceed 250% by weight of the starting quantity of agarose.

(2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—35 Specification for steviol glycosides produced by enzymatic conversion

(1) In this section:

prescribed rebaudiosides are:

(a) rebaudioside D;

(b) rebaudioside M; and

(c) rebaudioside AM.

rebaudioside AM means the steviol glycoside with the chemical name: 13-[(2-O-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-O-β-D-glucopyranosyl-3-O-β-D-glucopyranosyl-β-D-glucopyranosyl ester.

(1A) This specification relates to a steviol glycosides preparation obtained from the leaves of the *Stevia rebaudiana* Bertoni plant.

(2) The preparation must be obtained from the leaves of the *Stevia rebaudiana* Bertoni plant by using one of the following processes:

(a) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using enzymes that:

(i) contain both UDP-glucosyltransferase 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;

(b) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside D using an enzyme that:

(i) contains both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and

(ii) is sourced from *Pichia pastoris* strain UGT-A;

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(c) by enzymatic conversion of purified stevia leaf extract to produce one or more prescribed rebaudiosides using a combination of enzymes that contains:

(i) a UDP-glucosyltransferase from *Stevia rebaudiana* sourced from *Escherichia coli*; and

(ii) a UDP-glucosyltransferase from *Solanum lycopersicum* sourced from *Escherichia coli*; and

(iii) a sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli*.

(d) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside E using an enzyme that:

(i) contains both of the following components:

(A) UDP-glucosyltransferase; and

(B) sucrose synthase (EC 2.4.1.13); and

(ii) is sourced from *Pichia pastoris* strain UGT-A;

(e) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using all of the following enzymes:

(i) UTP-glucose-1-phosphate uridylyltransferase (EC 2.7.7.9) sourced from *Escherichia coli* K-12; and

(ii) UDP-glucosyltransferase sourced from *Escherichia coli* K-12; and

(iii) sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli* K-12;

(f) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside I using both of the following enzymes:

(i) UTP-glucose-1-phosphate uridylyltransferase (EC 2.7.7.9) sourced from *Escherichia coli* K-12; and

(ii) sucrose synthase (EC 2.4.1.13) sourced from Escherichia coli K-12;

(g) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using a combination of enzymes that contains:

(i) UDP-glucosyltransferases from *Stevia rebaudiana* sourced from *Escherichia coli* BL21; and

(ii) sucrose synthase (EC 2.4.1.13) from *Arabidopsis thaliana* sourced from *Escherichia coli* BL21.

(2A) The final product may be spray dried.

(3) The preparation may contain different individual steviol glycosides.

(4) The specifications are the following:

(a) Description—white to light yellow powder, approximately 150 to 300 times sweeter than sucrose;

(b) Assay—not less than 95% of steviol glycosides on the dried basis;

(c) Solubility—freely soluble in water;

(d) pH—between 4.5 and 7.0 (1% solution);

(e) Total ash—not more than 1%;

(f) Loss on drying—not more than 6% (105°C, 2 hour);

(g) Residual solvents: Not more than 200 mg/kg methanol
Not more than 5000 mg/kg ethanol

(h) Arsenic—not more than 1 mg/kg;

(i) Lead—not more than 1 mg/kg;

(j) INS number—960.

S3—36 Specification for oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695)

For oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695), the specifications are the following:

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(a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);
(b) DHA (%)—minimum 35;
(c) EPA (%)—maximum 10;
(d) *trans fatty acids (%)—maximum 2.0;
(e) lead (mg/kg)—maximum 0.1;
(f) arsenic (mg/kg)—maximum 0.1;
(g) mercury (mg/kg)—maximum 0.1;
(h) hexane (mg/kg)—maximum 0.3.

S3—37 Specification for isomalto-oligosaccharide

For isomalto-oligosaccharide (IMO), the specifications are the following:

(a) chemical structure—IMO is a mixture of glucose oligomers with α 1→6 glycosidic linkages that include isomaltose, panose, isomaltotriose, isomaltopentaose and various branched oligosaccharides;
(b) description—a white crystalline powder or transparent clear pale yellow coloured syrup;
(c) IMO content (dry weight)—not less than 90% (powder) and not less than 75% (syrup);
(d) oligosaccharides—not less than 55% with a degree of polymerisation of 3 or more;
(e) glucose (dry weight)—not more than 5%;
(f) moisture—not more than 5% for the powder, not applicable for syrup;
(g) ash (dry weight)—not more than 0.3%.

S3—38 Specification for L-arginine acetate

For L-arginine acetate, the specifications are the following:

(a) full chemical name—(2S)-2-amino-5-(diaminomethylideneamino) pentanoic acid acetate;
(b) description—white crystalline powder;
(c) chemical formula—$C_8H_{18}N_4O_4$;
(d) CAS number—71173-62-1;
(e) purity (assay, on dried basis)—98.0-101.0%;
(f) loss on drying—maximum 0.5%;
(g) lead—maximum 0.4 mg/kg;
(h) arsenic—maximum 1 mg/kg;
(i) cadmium—maximum 0.2 mg/kg;
(j) mercury—maximum 0.4 mg/kg.

S3—39 Specification for steviol glycosides from fermentation

(1) This specification relates to a steviol glycosides preparation that:

(a) is obtained from fermentation;
(b) is not obtained from the leaves of the *Stevia rebaudiana* Bertoni plant; and
(c) contains steviol glycosides that are only derived from one of the following:
    (i) *Saccharomyces cerevisiae* strain CD15407 containing novel genes for the production of steviol glycosides;
    (ii) *Saccharomyces cerevisiae* strain Y63348 containing novel genes for the production of steviol glycosides;
    (iii) *Yarrowia lipolytica* strain VRM0014 containing novel genes for the production of steviol glycosides.

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(2) The specifications are the following:

(a) Description—white to light yellow powder, approximately 200 to 300 times sweeter than sucrose;

(b) Assay—not less than 95% of steviol glycosides on the dried basis;

(c) Solubility—freely soluble in water;

(d) pH—between 4.5 and 7.0 (1% solution);

(e) Total ash—not more than 1%;

(f) Loss on drying—not more than 6% (105°C, 2 hour);

(g) Residual solvents—not more than 200 mg/kg methanol and not more than 5000 mg/kg ethanol;

(h) Arsenic—not more than 1 mg/kg;

(i) Lead—not more than 1 mg/kg;

(j) Cadmium—not more than 1 mg/kg;

(k) Mercury—not more than 1 mg/kg;

(l) The final product may be spray dried.

S3—39(A) Specification for rapeseed protein isolate

For rapeseed protein isolate, the specifications are the following:

(a) Composition:

(i) Total protein (%) – no less than 90; and

(ii) Carbohydrates (%) – no more than 7; and

(iii) Fat (%) – no more than 5; and

(iv) Ash (%) – no more than 5; and

(v) Moisture (%) – no more than 7;

(b) Purity:

(i) Glucosinolates (µmol/g) – no more than 1;

(ii) Erucic acid (%) – no more than 0.005;

(iii) Phytates (% w/w) – no more than 1.5;

(c) Metals:

(i) Lead (mg/kg) – no more than 0.5;

(d) Microbiological:

(i) Total plate count (cfu/g) no more than 10,000; and

(ii) *Escherichia coli* (cfu/10g) absent; and

(iii) *Salmonella* spp. (cfu/25g) absent; and

(iv) Yeasts and moulds (cfu/g) less than 100.

S3—40 Specification for 2′-fucosyllactose sourced from *Escherichia coli* K-12

For 2′-fucosyllactose (2′-FL) sourced from *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from either *Heliobacter enhydrae, Helicobacter pylori* or *Bacteroides vulgatus,* the specifications are the following:

(a) chemical name—α-L-fucopyranosyl-(1→2)-β-D-galactopyranosyl-(1→4)-D-glucopyranose;

(b) chemical formula—$C_{18}H_{32}O_{15}$;

(c) molecular weight—488.44 g/mol;

(d) CAS number—41263-94-9;

(e) description— white to off-white powder

(f) 2′-FL—not less than 83%;

(g) D-lactose—not more than 10.0%;

(h) L-fucose—not more than 2.0%;

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(i) difucosyl-D-lactose—not more than 5.0 %;

(j) 2′-fucosyl-D-lactulose—not more than 1.5 %;

(k) sum of saccharides (2′-FL, D-lactose, L-fucose, difucosyl-D-lactose, 2′-fucosyl-D-lactulose)—not less than 90%;

(l) pH (20°C, 5% solution)—3.0-7.5;

(m) water—not more than 9.0%;

(n) ash, sulphated—not more than 2.0%;

(o) acetic acid—not more than 1.0%;

(p) residual proteins—not more than 0.01%;

(q) microbiological:

(i) aerobic mesophilic bacteria total count—not more than 3,000 cfu/g;

(ii) yeasts—not more than 100 cfu/g;

(iii) moulds—not more than 100 cfu/g;

(iv) endotoxins—not more than 10 EU/mg.

S3—41 Specification for lacto-N-neotetraose

For lacto-N-neotetraose (LNnT), the specifications are the following:

(a) chemical name——β-D-galactopyranosyl-(1→4)-2-acetamido-2-deoxy-β-D-glucopyranosyl-(1→3)-β-D-galactopyranosyl-(1→4)-D-glucopyranose

(b) chemical formula——$C_{26}H_{45}NO_{21}$

(c) CAS number——13007-32-4

(d) description——white to off white powder or agglomerates

(e) assay (water free) for sum of LNnT, lactose, lacto-N-triose II, and *para*-lacto-N-hexaose——not less than 95.0%

(f) assay (water free) LNnT——not less than 92.0%

(g) D-lactose——not more than 3.0%

(h) lacto-N-triose II——not more than 3.0%

(i) *para*-lacto-N-neohexaose——not more than 3.0%

(j) LNnT fructose isomer——not more than 1.0%

(k) pH (20°C, 5% solution) ——4.0 to 7.0

(l) water——not more than 9.0%

(m) ash, sulphated——not more than 1.5%

(n) methanol——not more than 100 mg/kg

(o) residual proteins——not more than 0.01%

(p) lead——not more than 0.1 mg/kg

(q) microbiological:

(i) *Salmonella*——absent in 25 g

(ii) total plate count——not more than 500 cfu/g

(iii) *Enterobacteriaceae*——absent in 10 g

(iv) *Cronobacter (Enterobacter) sakazakii*——absent in 10 g

(v) *Listeria monocytogenes*——absent in 25 g

(vi) *Bacillus cereus*——not more than 50 cfu/g

(vii) yeasts——not more than 10 cfu/g

(viii) moulds——not more than 10 cfu/g

(ix) residual endotoxins——not more than 10 EU/mg

S3—42 Specification for a soy leghemoglobin preparation

Note Subsections S26—3(5) and (7) require a soy leghemoglobin preparation to comply with the specifications set out in this section.

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For a soy leghemoglobin preparation, the specifications are the following:

(a) soy leghemoglobin protein—maximum 9.0%;

(b) soy leghemoglobin protein purity—minimum 65%;

(c) appearance—dark red concentrated liquid;

(d) solids— maximum 26%;

(e) fat—maximum 2.0%;

(f) carbohydrate—maximum 6.0%;

(g) pH—5-10;

(h) moisture—maximum 90%;

(i) ash—maximum 4.0%;

(j) lead—maximum 0.4 mg/kg;

(k) arsenic—maximum 0.05 mg/kg;

(l) mercury—maximum 0.05 mg/kg;

(m) cadmium—maximum 0.2 mg/kg;

(n) microbiological:

(i) *Escherichia coli*—negative to test;

(ii) *Salmonella spp*.—negative to test;

(iii) *Listeria monocytogenes*—negative to test.

S3—43 Specification for sweet osmanthus ear glycolipids

For sweet osmanthus ear glycolipids, the specifications are the following:

(a) CAS number—2205009-17-0;

(b) chemical structure—a mixture of long-chain glycolipids obtained from the fermentation and filtration of the non-GMO *Dacryopinax spathularia* strain MUCL 53181;

(c) description—off-white to ivory powder;

(d) pH—between 5.0 and 7.0 (1% aqueous solution);

(e) water—less than 5%;

(f) protein—less than 3%;

(g) fat—less than 2%;

(h) total glycolipid content on a dry weight basis for the powder—no less than 93%;

(i) lead—not more than 2 mg/kg;

(j) arsenic—not more than 1 mg/kg;

(k) cadmium— not more than 1 mg/kg;

(l) mercury— not more than 1 mg/kg;

(m) microbial limits:

(i) total aerobic microbial count—not more than 100 cfu/g;

(ii) total yeast and mould count—not more than 10 cfu/g;

(iii) coliforms—not more than 3 MPN/g;

(iv) *Escherichia coli*—not more than 3 MPN/g.

S3—44 Specification for Nicotinamide riboside chloride

(1) In this section,

Nicotinamide riboside chloride (CAS Number 23111-00-4) is the chemical with:

(a) the chemical name Pyridinium, 3-(aminocarbonyl)-1-β-D-ribofuranosyl-, chloride (1:1);

(b) the formula $C_{11}H_{15}N_2O_5 \cdot Cl$;

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(c) the formula weight 290.7 g/mol.

(2) For Nicotinamide riboside chloride, the specifications are the following:

(a) description—a white to light brown powder;

(b) solubility—freely soluble in water;

(c) assay—not less than 90.0 w/w % and not more than 103 w/w %;

(d) water—not more than 2.0 w/w %;

(e) residual solvents:

(i) acetone—not more than 5000 ppm; and

(ii) methanol—not more than 1000 ppm; and

(iii) acetonitrile—not more than 50 ppm; and

(iv) methyl tert-butyl ether—not more than 500 ppm;

(f) reaction by-products:

(i) methyl acetate—not more than 1000 ppm; and

(ii) acetamide—not more than 27 ppm; and

(iii) acetic acid—not more than 5000 ppm;

(g) arsenic and heavy metals:

(i) arsenic—not more than 1 ppm; and

(ii) mercury—not more than 1 ppm; and

(iii) cadmium—not more than 1 ppm; and

(iv) lead—not more than 0.5 ppm;

(h) microbial limits:

(i) *SPC—maximum 1000 cfu/g; and

(ii) yeast and mould—maximum 100 cfu/g; and

(iii) *Escherichia coli*—absent in 10 g

S3—45 Specification for 2′-fucosyllactose sourced from *Escherichia coli* BL21

For 2′-fucosyllactose (2′-FL) sourced from *Escherichia coli* BL21, the specifications are the following:

(a) chemical name—α-L-fucopyranosyl-(1→2)-β-D-galactopyranosyl-(1→4)-D-glucopyranose

(b) chemical formula—$C_{18}H_{32}O_{15}$

(c) CAS number—41263-94-9

(d) description—either a white to ivory powder, or a colourless to slightly yellow liquid

(e) 2′-FL—not less than 90.0%

(f) D-lactose—not more than 5.0%

(g) L-fucose—not more than 3.0%

(h) 3-fucosyllactose—not more than 5.0%

(i) difucosyllactose—not more than 5.0%

(j) fucosyl-galactose—not more than 3.0%

(k) glucose—not more than 3.0%

(l) galactose—not more than 3.0%

(m) water—not more than 9.0% for powder, not applicable for liquid

(n) solids—45% w/v (± 5%) dry matter in water, not applicable for powder

(o) ash, sulphated—not more than 0.5%

(p) residual proteins—not more than 0.01%

(q) lead—not more than 0.02 mg/kg

(r) arsenic—not more than 0.2 mg/kg

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(s) cadmium—not more than 0.1 mg/kg

(t) mercury—not more than 0.5 mg/kg

(u) microbiological:

(i) *Salmonella*—absent in 100 g for powder, absent in 200 mL for liquid

(ii) total plate count—not more than 10000 cfu/g for powder, not more than 5000 cfu/g for liquid

(iii) coliform/Enterobacteriaceae—absent in 11 g for powder, absent in 22 mL for liquid

(iv) *Cronobacter sakazakii*—absent in 100 g for powder, absent in 200 mL for liquid

(v) yeast and mould—not more than 100 cfu/g for powder, not more than 50 cfu/g for liquid

(vi) aflatoxin M1—not more than 0.025 µg/kg

(vii) endotoxins—not more than 10 EU/mg

(viii) GMO detection—not detected.

S3—46 Specification for bovine lactoferrin

(1) In this section, bovine lactoferrin is a protein derived from cow's milk and consisting of a single polypeptide chain of 689 amino acids.

(2) For bovine lactoferrin, the specifications are the following:

(a) description—a pink to reddish brown coloured, free-flowing powder;

(b) protein (N x 6.38)—more than 93.0%;

(c) purity—more than 95.0%;

(d) moisture—less than 4.5 g/100 g;

(e) ash—not more than 1.5 g/100 g;

(f) iron—not more than 35 mg/100 g;

(g) pH (2% solution)—5.2 to 7.2;

(h) solubility transmittance (2% solution, 20°C)—transparent;

(i) lead—not more than 1 mg/kg;

(j) microbial limits:

(i) *Salmonella* spp.—absent in 25 g;

(ii) *Listeria monocytogenes*——absent in 25 g;

(iii) *Cronobacter* spp.——absent in 10 g.

S3—47 Specification for a combination of 2′-fucosyllactose and difucosyllactose sourced from *Escherichia coli K-12*

For a mixture of 2′-fucosyllactose (2′-FL) and difucosyllactose (DFL) sourced from *Escherichia coli K-12* containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter pylori*, the specifications are the following:

(a) chemical names:

(i) for 2′-FL—α-L-fucopyranosyl-(1→2)-β-D-galactopyranosyl-(1→4)-D-glucopyranose;

(ii) for DFL—α-L-fucopyranosyl-(1→2)-β-D-galactopyranosyl-(1→4)-[α-L-fucopyranosyl-(1→3)]-D-glucose;

(b) chemical formulas:

(i) for 2′-FL—$C_{18}H_{32}O_{15}$;

(ii) for DFL—$C_{24}H_{42}O_{19}$;

(c) molecular weights:

(i) for 2′-FL—488.44 g/mol;

(ii) for DFL—634.58 g/mol;

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(d) CAS numbers:
  (i) for 2′-FL—41263-94-9;
  (ii) for DFL—20768-11-0;
(e) description—white, white to off-white, or off-white powder, agglomerates, or powder with agglomerates;
(f) 2′-FL—not less than 75.0% (water free);
(g) DFL—not less than 5.0% (water free);
(h) sum of 2′-FL and DFL—not less than 85.0% (water free);
(i) sum of human identical milk saccharides: 2′-FL, DFL, D-lactose, L-fucose, 3-fucosyllactose —not less than 92.0% (water free);
(j) D-lactose—not more than 10%;
(k) L-fucose—not more than 1.0%;
(l) 2'-fucosyl-D-lactulose—not more than 2.0%;
(m) pH (20°C, 5% solution)—4.0-6.0;
(n) water—not more than 6.0%;
(o) ash, sulphated—not more than 0.8%;
(p) residual protein—not more than 0.01%;
(q) lead—not more than 0.1 mg/kg;
(r) microbiological:
  (i) aerobic mesophilic bacteria total count—not more than 1,000 cfu/g;
  (ii) *Enterobacteriaceae*—absent in 10 g;
  (iii) yeasts—not more than 100 cfu/g;
  (iv) moulds—not more than 100 cfu/g;
  (v) residual endotoxins—not more than 10 EU/mg.

S3—48 Specification for lacto-N-tetraose sourced from *Escherichia coli K-12*

For lacto-N-tetraose (LNT) sourced from *Escherichia coli K-12* containing the gene for beta-1,3-N-acetylglucosaminyltransferase from *Neisseria meningitides* and the gene for beta-1.3-galactosyltransferase from *Helicobacter pylori*, the specifications are the following:

(a) chemical name—β-D-galactopyranosyl-(1→3)-2-acetamido-2-deoxy-β-D-glucopyranosyl-(1→3)-β-D-galactopyranosyl-(1→4)-D-glucose;
(b) chemical formula—$C_{26}H_{45}NO_{21}$;
(c) molecular weight—707.63 g/mol;
(d) CAS number—14116-68-8;
(e) description—white, white to off-white, or off-white powder, agglomerates, or powder with agglomerates;
(f) LNT—not less than 70.0% (water free);
(g) sum of human identical milk saccharides: LNT, D-lactose, lacto-N-triose II—not less than 90.0% (water free);
(h) D-lactose—not more than 12.0%;
(i) lacto-N-triose II—not more than 10.0%;
(j) *para*-lacto-N-hexaose-2—not more than 3.5%;
(k) β-D-Galactopyranosyl-(1→3)-2-acetamido-2-deoxy-β-D-glucopyranosyl-(1→3)-β-D-galactopyranosyl-(1→4)-D-fructose (LNT fructose isomer)—not more than 1.0%;
(l) pH (20°C, 5% solution)—4.0-6.0;
(m) water—not more than 6.0%;
(n) residual protein—not more than 0.01%;
(o) ash, sulphated—not more than 0.5%;

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(p) lead—not more than 0.1 mg/kg;

(q) microbiological:

(i) aerobic mesophilic bacteria total count—not more than 1,000 cfu/g;

(ii) *Enterobacteriaceae*—absent in 10 g;

(iii) yeasts—not more than 100 cfu/g;

(iv) moulds—not more than 100 cfu/g;

(v) residual endotoxins—not more than 10 EU/mg.

S3—49 Specification for 6′-sialyllactose sodium salt sourced from *Escherichia coli K-12*

For 6′-sialyllactose (6′-SL) sodium salt sourced from *Escherichia coli K-12* containing the gene for alpha-2,6-sialyltransferase from *Photobacterium damsela* and CMP-Neu5Ac synthetase, Neu5Ac synthetase, *N*-acetylglucosamine-6-phosphatase epimerase from *Campylobacter jejuni*, the specifications are the following:

(a) chemical name—N-acetyl-α-D-neuraminyl-(2→6)-β-D-galactopyranosyl-(1→4)-D-glucose, sodium salt;

(b) chemical formula—$C_{23}H_{38}NO_{19}Na$;

(c) molecular weight—655.53 g/mol;

(d) CAS number—157574-76-0;

(e) description—white, white to off-white, or off-white powder, agglomerates, or powder with agglomerates;

(f) 6′-SL sodium salt—not less than 90.0% (water free);

(g) sum of human identical milk saccharides: 6′-SL sodium salt, D-lactose, sialic acid—not less than 94.0% (water free);

(h) D-lactose—not more than 5.0%;

(i) sialic acid—not more than 2.0%;

(j) sialyl-lactulose—6’- isomer—not more than 3.0%;

(k) sodium—2.5-4.5%;

(l) chloride—not more than 1.0%;

(m) pH (20°C, 5% solution)—4.5-6.0;

(n) water—not more than 6.0%;

(o) residual protein—not more than 0.01%;

(p) lead—not more than 0.1 mg/kg;

(q) microbiological:

(i) aerobic mesophilic total plate count—not more than 1,000 cfu/g;

(ii) *Enterobacteriaceae*—absent in 10 g;

(iii) yeasts—not more than 100 cfu/g;

(iv) moulds—not more than 100 cfu/g;

(v) residual endotoxins—not more than 10 EU/mg.

S3—50 Specification for 3′-sialyllactose sodium salt sourced from *Escherichia coli K-12*

For 3′-sialyllactose (3′-SL) sodium salt sourced from *Escherichia coli K-12* containing the gene for alpha-2,3-sialyltransferase from *Neisseria meningitides* and CMP-Neu5Ac synthetase, Neu5ac synthase, *N*-acetylglucosamine-6-phosphatase epimerase from *Campylobacter jejuni*, the specifications are the following:

(a) chemical name—N-acetyl-α-D-neuraminyl-(2→3)-β-D-galactopyranosyl-(1→4)-D-glucose, sodium salt;

(b) chemical formula—$C_{23}H_{38}NO_{19}Na$;

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(c) molecular weight—655.53 g/mol;

(d) CAS number—128596-80-5;

(e) description—white, white to off-white, or off-white powder, agglomerates, or powder with agglomerates;

(f) 3′-SL sodium salt—not less than 88.0% (water free);

(g) sum of human identical milk saccharides: 3′-SL sodium salt, D-lactose, sialic acid—not less than 90.0% (water free);

(h) D-lactose—not more than 5.0%;

(i) sialic acid—not more than 1.5%;

(j) sialyl-lactulose-3′-isomer—not more than 5.0%;

(k) sodium—2.5-4.5%;

(l) chloride—not more than 1.0%;

(m) pH (20°C, 5% solution)—4.5-6.0;

(n) water—not more than 8.0%;

(o) residual protein—not more than 0.01%;

(p) lead—not more than 0.1 mg/kg;

(q) microbiological:

(i) aerobic mesophilic total plate count—not more than 1,000 cfu/g;

(ii) *Enterobacteriaceae*—absent in 10 g;

(iii) yeasts—not more than 100 cfu/g;

(iv) moulds—not more than 100 cfu/g;

(v) residual endotoxins—not more than 10 EU/mg.

S3—51 Specification 2′-fucosyllactose sourced from *Corynebacterium glutamicum*

For 2′-fucosyllactose (2′-FL) sourced from *Corynebacterium glutamicum*, the specifications are the following:

(a) chemical name—α-L-fucopyranosyl-(1→2)-β-D-galactopyranosyl-(1→4)-D-glucopyranose;

(b) chemical formula—$C_{18}H_{32}O_{15}$;

(c) molecular weight—488.44 g/mol;

(d) CAS number—41263-94-9;

(e) description—white to off-white/ivory powder;

(f) 2-FL—not less than 94% (water free);

(g) D-lactose—not more than 3.0% (water free);

(h) L-fucose—not more than 3.0% (water free);

(i) 3-fucosyllactose—not more than 3.0% (water free);

(j) difucosyl-D-lactose—not more than 2.0% (water free);

(k) glucose—not more than 3.0% (water free);

(l) galactose—not more than 3.0% (water free);

(m) water—not more than 9.0%;

(n) ash, sulphated—not more than 0.5%;

(o) ethanol—not more than 1,000 mg/kg (for crystallised product from solvent only);

(p) residual proteins—not more than 0.005%;

(q) lead—not more than 0.02 mg/kg;

(r) arsenic—not more than 0.03 mg/kg;

(s) cadmium—not more than 0.01 mg/kg;

(t) mercury—not more than 0.05 mg/kg;

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(u) microbiological:
  (i) total plate count—not more than 500 cfu/g;
  (ii) coliforms—not more than 10 cfu/g;
  (iii) yeasts and moulds—not more than 100 cfu/g;
  (iv) aflatoxin M1—not more than 0.025 µg/kg;
  (v) residual endotoxins—not more than 10 EU/mg

S3—52 Specification for 2-Methyloxolane

For 2-Methyloxolane, the specifications are the following:

(a) chemical name—2-Methyloxolane;
(b) chemical formula—$C_5H_{10}O$;
(c) CAS Number—96-47-9;
(d) purity (on a dry weight basis)—not less than 99.9%;
(e) ethanol (on a dry weight basis)—not more than 450 mg/kg;
(f) furan (on a dry weight basis)—not more than 50 mg/kg;
(g) 2-methylfuran (on a dry weight basis)—not more than 500 mg/kg.

S3—53 Specification for bovine milk fat globule membrane-enriched whey protein concentrate

(1) In this section, bovine milk fat globule membrane-enriched whey protein concentrate is a preparation of cow's milk consisting of lipids and proteins.

(2) For bovine milk fat globule membrane-enriched whey protein concentrate, the specifications are the following:

(a) description—off white powder;
(b) total protein—not less than 69.0% and not more than 76.0%;
(c) lactose—not more than 2.0%;
(d) fat—not less than 16.0% and not more than 22.0%;
(e) phospholipids—not less than 6.0% and not more than 10.0%;
(f) sphingomyelin—not less than 1.3% and not more than 2.3%;
(g) ash—not more than 3.0%;
(h) moisture—not more than 5.0%;
(i) arsenic—not more than 0.2 mg/kg;
(j) cadmium—not more than 0.1 mg/kg;
(k) lead—not more than 0.05 mg/kg;
(l) mercury—not more than 0.02 mg/kg;
(m) microbial limits:
  (i) total plate count (30°C)—not more than 10000 cfu/g;
  (ii) total plate count (55°C)—not more than 1000 cfu/g;
  (iii) *Bacillus cereus*—not more than 50 cfu/g;
  (iv) Sulphite-reducing *Clostridia*—not more than 10 cfu/g;
  (v) *Enterobacteriaceae*—not more than 10 cfu/g;
  (vi) Coagulase-positive *staphylococci*—absent in 1 g;
  (vii) Yeast and moulds—not more than 10 cfu/g.

S3—54(A) Specification for 2′-fucosyllactose sourced from *Escherichia coli* W

For 2′-fucosyllactose (2′-FL) sourced from *Escherichia coli* W containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter mustelae*, the specifications are the following:

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(a) chemical name—α-L-fucopyranosyl-(1→2)-β-D-galactopyranosyl-(1→4)-D-glucopyranose;
(b) chemical formula—$C_{18}H_{32}O_{15}$;
(c) molecular weight—488.44 g/mol;
(d) CAS number—41263-94-9;
(e) description—white to off-white powder;
(f) 2′-FL—not less than 82% (water free);
(g) D-lactose—not more than 5.0% (water free);
(h) L-fucose—not more than 1.0% (water free);
(i) fucosylgalactose—not more than 3.0% (water free);
(j) difucosyllactose (difucosyl-d-lactose)—not more than 3.0% (water free);
(k) glucose and galactose—not more than 1.0% (water free);
(l) water—not more than 9.0%;
(m) ash, sulphated—not more than 0.5%;
(n) residual proteins—not more than 0.01%;
(o) lead—not more than 0.1 mg/kg;
(p) arsenic—not more than 0.1 mg/kg;
(q) cadmium—not more than 0.1 mg/kg;
(r) mercury—not more than 0.1 mg/kg;
(s) microbiological:
    (i) aerobic mesophilic bacteria total count—not more than 1,000 cfu/g;
    (ii) yeasts and moulds—not more than 100 cfu/g;
    (iii) *Enterobacteriaceae*—absent in 10 g;
    (iv) residual endotoxins—not more than 10 EU/g.

S3—54 Specification for cell-cultured quail

(1) For the purposes of this specification, ***cell-cultured quail*** means quail cells obtained from culturing embryonic fibroblast cells (cell line 221523-Fib-Quail) sourced from *Coturnix japonica.*

(2) For cell-cultured quail, the specifications are the following:
    (a) protein—not less than 4%;
    (b) moisture—not less than 80%;
    (c) ash—not more than 1.5%;
    (d) fat—not less than 0.5% and not more than 3.0%;
    (e) carbohydrates—not more than 1%.

S3—55 Specification for mushroom (*Agaricus bisporus*) chitosan

For mushroom (*Agaricus bisporus*) chitosan, the specifications are the following:

(a) chemical structure—a natural co-polymer and comprises a chitin moiety (N-acetyl-d-glucosamine units) covalently linked to a beta-glucans moiety (glucose units);
(b) source–*Agaricus bisporus*.
(c) description—white to beige, odourless and flavourless powder, almost completely insoluble in aqueous or organic medium;
(d) average molecular weight—10 to 400 kDa;
(e) degree of deacetylation—70.0 to 95.0 mol%;
(f) water—less than 5.0%;
(g) total chitosan content on a dry weight basis—not less than 95.0%;
(h) total beta-glucan content on a dry weight basis—not more than 5.0%.

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S3—56 Specification for 3-fucosyllactose sourced from *Escherichia coli* K-12

For 3-fucosyllactose (3-FL) sourced from *Escherichia coli* K-12 containing the gene for alpha-1,3-fucosyl-transferase from *Helicobacter pylori*, the specifications are the following:

(a) chemical name—β-D-Galactopyranosyl-(1-4)-[α-L-fucopyranosyl-(1-3)]-D-glucose;

(b) chemical formula—$C_{18}H_{32}O_{15}$;

(c) molecular weight—488.44 g/mol;

(d) CAS number—41312-47-4;

(e) description—white to off-white powder or agglomerates;

(f) sum of saccharides (3-FL, D-lactose, L-fucose, 3-fucosyl-lactulose)—not less than 92.0% (water free);

(g) 3-FL—not less than 90.0% (water free);

(h) L-fucose—not more than 1.0%;

(i) D-lactose—not more than 5.0%;

(j) 3-fucosyllactulose—not more than 1.5%;

(k) Sum of other carbohydrates—not more than 5.0%;

(l) pH (20°C, 5% solution)—3.2 to 7.0;

(m) water—not more than 6.0%;

(n) ash, sulphated—not more than 0.5%;

(o) residual proteins—not more than 0.01%;

(p) lead—not more than 0.05 mg/kg;

(q) microbiological:

  (i) aerobic mesophilic bacteria total count—not more than 1,000 cfu/g;

  (ii) *Enterobacteriaceae*—absent in 10 g;

  (iii) yeasts—not more than 100 cfu/g;

  (iv) moulds—not more than 100 cfu/g;

  (v) residual endotoxins—not more than 10 EU/mg.

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 34 of Schedule 3 as in force on **20 January 2026** (up to Amendment No. 247). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2026**.

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
C[x] = Compilation No. x
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
ed = editorial change
rep = repealed

Schedule 3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00493 –- 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—2(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Update list of references.
S3—2(1)(b)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Update list of references.
table to S3—2(2)	163	F2016L00787 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Provision for *Salmonella* phage preparation (S16 and FO1a).
table to S3—2(2)	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	am	Reference to agarose ion exchange resin replaced with amine agarose ion exchange resin.
table to S3—2(2)	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	ad	Entry for sulphonate agarose ion exchange resin.
table to S3—2(2)	168	F2017L00409 10 April 2017 FSC110 13 April 2017	13 April 2017	ad	Entry for steviol glycosides from *Stevia rebaudiana* Bertoni.
table to S3—2(2)	170	F2017L00586 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Entry for oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695).

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S3—2(2)	171	F2017L00915 11 July 2017 FSC113 13 July 2017	13 July 2017	ad	Entry for isomalto-oligosaccharide.
table to S3—2(2)	173	F2017L01176 13 Sept 2017 FSANZ Notification Circular 24-17 (Urgent Proposal) 14 Sept 2017	14 Sept 2017	ad	Entry for L-arginine acetate.
S3—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Update reference in paragraph (j).
S3—3	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Update reference in paragraph (j).
S3—6	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	am	Reference to agarose ion exchange resin replaced with amine agarose ion exchange resin.
S3—6(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—9(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—11(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—25(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—27(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in subparagraph (b)(ii).
S3—27(2)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction to typographical error in units for total aerobic count.
S3—31	160	F2016L00041 12 Jan 2016 FSC102 14 Jan 2016	1 March 2016	ad	Specification for rebaudioside M.
S3—32	160	F2016L00041 12 Jan 2016 FSC102 14 Jan 2016	1 March 2016	ad	Specification for steviol glycoside mixture including rebaudioside M.
S3—33	163	F2016L00787 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Specification for *Salmonella* phage preparation (S16 and FO1a).
S3—34	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	ad	Specification for sulphonate agarose ion exchange resin.
S3—35	168	F2017L00409 10 April 2017 FSC110 13 April 2017	13 April 2017	ad	Specification for steviol glycosides from *Stevia rebaudiana* Bertoni.
S3—36	170	F2017L00586 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Specification for oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695).

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—37	171	F2017L00915 11 July 2017 FSC113 13 July 2017	13 July 2017	ad	Specification for isomalto-oligosaccharide.
S3—38	173	F2017L01176 13 Sept 2017 FSANZ Notification Circular 24-17 (Urgent Proposal) 14 Sept 2017	14 Sept 2017	ad	Specification for L-arginine acetate.
S3—2(1)(b)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Update international references
S3—2(1)(c)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Update international references
S3—28(2)(a)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Correction typographical error
S3—35(2)	183	F2019L00039 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	am	Specification for *Stevia rebaudiana* Bertoni plant.
S3—2(2)	187	F2019L01135 28 Aug 2019 FSC128 5 Sept 2019	5 September 2019	ad	Specification for steviol glycosides from fermentation; specification for Rebaudioside MD
S3—35(2)(b)	187	F2019L01136 28 Aug 2019 FSC128 5 Sept 2019	5 September 2019	am	Specification for Rebaudioside D
S3—35(1)	191	F2020L00153 20 Feb 2020 FSC132 26 Feb 2020	26 February 2020	am	Specification for steviol glycosides obtained from the leaves of the *Stevia rebaudiana* Bertoni plant
S3—35(2)(d)	191	F2020L00153 20 Feb 2020 FSC132 26 Feb 2020	26 February 2020	ad	Specification to produce one or more prescribed rebaudiosides by enzymatic conversion of purified stevia leaf extract
S3—35(4)(a)	191	F2020L00153 20 Feb 2020 FSC132 26 Feb 2020	26 February 2020	am	Specification of description
S3—35(2)(d)	193	F2020L00937 23 July 2020 FSC134 28 July 2020	28 July 2020	am	Specification to produce rebaudioside E from enzymatic conversion of purified stevia leaf extract
S3—2(2)	198	F2021L00332 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Specification for 2′-O-fucosyllactose and lacto-N-neotetraose
S3—42	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Specification for a soy leghemoglobin preparation
S3—2(2)	198	F2021L00327 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Specification for Sweet osmanthus ear glycolipids
S3—2(1)(b)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Update international references (xii), (xiii) and (xiv)
S3—2(1)(c)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rs	Update international references

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—2(2)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Entries for resistant maltoextrins, *Salmonella* phage preparation (S16 and FO1a), steviol glycosides from fermentation, steviol glycosides produced by enzymatic conversion
S3—3(b)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rs	Update international references
S3—3(i)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Update international references
S3—31	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rep	Repeal section S3—31
S3—32	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rep	Repeal section S3—32
S3—35	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Insert specification for steviol glycosides produced by enzymatic conversion
S3—35(2)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rs	Insert specification for steviol glycosides produced by enzymatic conversion
table to S3—2(2)	198	F2021L00324 24 March 2021 FSC 139 26 March 2021	30 June 2021	ad ed C16	Insert entry for rapeseed protein isolate Editorial change to update a provision cross-reference
S3—39(A)	198	F2021L00324 24 March 2021 FSC 139 26 March 2021	30 June 2021	ad ed C16	Insert specification for rapeseed protein isolate. Section S3—40 (first occurring) was renumbered as section S3—39(A) by editorial change
table to S3 —39(2)	201	F2021L00985 14 Jul 2021 FSC 142 22 July 2021	22 July 2021	Ad	Insert entry for Rebaudioside M
table to S3 —39(2)	203	F2021L01431 14 October 2021 FSC 144 21 October 2021	21 October 2021	Ad	Insert entry for Nicotinamide riboside chloride
S3—44	203	F2021L01431 14 October 2021 FSC 144 21 October 2021	21 October 2021	Ad	Insert specification for Nicotinamide riboside chloride
S3—39(1) and (2)	204	F2021L01690 2 Dec 2021 FSC 145 6 Dec 2021	6 December 2021	am	Insert specification for steviol glycoside preparation
table to S3—2(2)	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	am	2′-O-fucosyllactose to 2′-fucosyllactose sourced from *Escherichia coli* K-12
table to S3—2(2)	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	ad	2′-fucosyllactose sourced from *Escherichia coli* BL21
S3—40	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	am	2′-O-fucosyllactose to 2′-fucosyllactose sourced from *Escherichia coli* K-12
S3—45	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	ad	Insert specification for 2′-fucosyllactose sourced from *Escherichia coli* BL21

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3-2(2)	209	F2022L00964 11 July 2022 FSC 149 15 July 2022	15 July 2022	am	Insert entry for 2′-fucosyllactose sourced from *Escherichia coli* K-12
S3—40	209	F2022L00964 11 July 2022 FSC 149 15 July 2022	15 July 2022	am	Insert specification for 2'—fucosyllactose sourced from *Escherichia coli* K-12
table to S3—2(2)	217	F2023L00452 19 April 2023 FSC157 21 April 2023	21 April 2023	ad	Insert entry for bovine lactoferrin
S3—46	217	F2023L00452 19 April 2023 FSC157 21 April 2023	21 April 2023	ad	Insert specification for bovine lactoferrin
S3—2(1) and S3-3	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and substitute updated references
S3—14, 18, 26, 27, 39, 39(A), 41, 42, 43, 44	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and substitute formatting (capitialisations, italics, acronym, bullets and numbering)
S3—2(2)	223	F2023L01561 27 Nov 2023 FSC163 30 Nov 2023	30 Nov 2023	ad	Insert entries for each of the following, 2′-fucosyllactose and difucosyllactose sourced from Escherichia coli K-12, lacto-N-tetraose sourced from Escherichia coli K-12, 6′-sialyllactose sodium salt sourced from Escherichia coli K-12,3′-sialyllactose sodium salt sourced from Escherichia coli K-12
S3—47	223	F2023L01561 27 Nov 2023 FSC163 30 Nov 2023	30 Nov 2023	ad	Insert specifications after S3-46 for each of the following, 2′-fucosyllactose and difucosyllactose sourced from Escherichia coli K-12, lacto-N-tetraose sourced from Escherichia coli K-12, 6′-sialyllactose sodium salt sourced from Escherichia coli K-12, 3′-sialyllactose sodium salt sourced from Escherichia coli K-12
S3-35(2)	225	F2024L00079 17 January 2024 FSC165 19 January 2024	19 January 2024	rs	Omit and substitute the S3-35 Specification for steviol glycosides produced by enzymatic conversion
S3-2(2), 40	228	F2024L00587 29 May 2024 FSC168 31 May 2024	31 May 2024	rs	Omit and substitute entry for 2′-fucosyllactose to include *Heliobacter enhydrae*
S3-2(2)	230	F2024L00989 12 August 2024 FSC 170 15 August 2024	15 August 2024	ad	Insert into table 2′-fucosyllactose sourced from *Corynebacterium glutamicum*
S3-51	230	F2024L00989 12 August 2024 FSC 170 15 August 2024	15 August 2024	ad	Insert Specification for 2′-fucosyllactose sourced from *Corynebacterium glutamicum*
S3—2(2)	234	F2025L00012 8 January 2025 FSC 174 13 January 2025	13 January 2025	ad	Insert 2-Methyloxolane into S3—2(2) table.
S3—52	234	F2025L00012 8 January 2025 FSC 174 13 January 2025	13 January 2025	ad	Insert Section S3—52, Specification for 2-Methyloxolane
S3—2(2)	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	am	Insert cell-cultured quail into S3—2(2) table
S3—54	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	ad ed C29	Insert Section S3—54, Specification for cell-cultured quail Section S3—54 was inserted after section S3—52

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—2(2)	240	F2025L00857 18 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert Bovine milk fat globule membrane-enriched whey protein concentrate into S3—2(2) table
S3—53	240	F2025L00857 18 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert Section S3—53, Specification for bovine milk fat globule membrane-enriched whey protein concentrate
S3—2(2)	240	F2025L00858 18 July 2025 FSC 180 22 July 2025	22 July 2025	ad ed C30	Insert 2′-fucosyllactose sourced from *Escherichia coli* W into S3—2(2) table Editorial change to update a provision cross-reference
S3—54(A)	240	F2025L00858 18 July 2025 FSC 180 22 July 2025	22 July 2025	ad ed C30	Insert Section S3—54(A), Specification for 2′-fucosyllactose sourced from *Escherichia coli* W Editorial change to renumber section S3—54 (first occurring) as section S3—54(A)
S3—35(2)	243	F2025L00988 26 August 2025 FSC 183 2 Sept 2025	2 September 2025	rs	Replace *protein engineered enzymes* with *enzymes*
S3—35(2)	243	F2025L00988 26 August 2025 FSC 183 2 Sept 2025	2 September 2025	rs	Replace *a protein engineered enzyme* with *an enzyme*
S3—2(2)	244	F2025L01081 11 Sep 2025 FSC 184 16 Sep 2025	16 September 2025	am	Insert *mushroom (Agaricus bisporus) chitosan* into S3—2(2) table
S3—55	244	F2025L01081 11 Sep 2025 FSC 184 16 Sep 2025	16 September 2025	ad	Insert Section S3—55 *Specification for mushroom (Agaricus bisporus) chitosan*
S3—35(2)	245	F2025L01258 21 October 2025 FSC185 28 October 2025	28 October 2025	ad	Insert subsection (g) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using a combination of enzymes
S3—2(2)	247	F2026L00022 15 January 2026 FSC 187 20 January 2026	20 January 2026	am	Insert into table 3-fucosyllactose sourced from *Escherichia coli* K-12
S3—56	247	F2026L00022 15 January 2026 FSC 187 20 January 2026	20 January 2026	ad	Insert new subsection 56 *Specification for 3-fucosyllactose sourced from Escherichia coli K-12*

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Schedule 4 Nutrition, health and related claims

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 5 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S4—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 4 – Nutrition, health and related claims.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S4—2 Definitions

In this Schedule:

maximum claimable amount means the maximum claimable amount as prescribed by section 1.3.2—4 or 1.3.2—5.

reference quantity means the reference quantity specified for the food in the Table to section S17—4.

Note In this Code (see section 1.1.2—2):

sugars:

(a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4—means monosaccharides (other than D-allulose) and disaccharides; and

(b) otherwise—means any of the following products, derived from any source:

(i) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;

(ii) starch hydrolysate;

(iii) glucose syrups, maltodextrin and similar products;

(iv) products derived at a sugar refinery, including brown sugar and molasses;

(v) icing sugar;

(vi) invert sugar;

(vii) fruit sugar syrup;

but does not include:

(i) malt or malt extracts; or

(ii) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note ***Sugar*** is defined differently—see section 1.1.2—3.

Note ***Sugars**** is relevant for claims about no added sugar.

S4—3 Conditions for nutrition content claims

For subsection 1.2.7—12(1), the table is:

Conditions for nutrition content claims

Column 1	***Column 2***	***Column 3***	***Column 4***
**Property of food*	*General claim conditions that must be met*	*Specific descriptor*	*Conditions that must be met if using specific descriptor in Column 3*
*Carbohydrate		Reduced or light/lite	The food contains at least 25% less *carbohydrate than in the same amount of *reference food.

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
		Increased	The food contains at least 25% more *carbohydrate than in the same amount of *reference food.
Cholesterol	The food meets the conditions for a nutrition content claim about low saturated fatty acids.	Low	The food contains no more cholesterol than: (a) 10 mg/100 mL for liquid food; or (b) 20 mg/100 g for solid food.
		Reduced or Light / Lite	The food contains at least 25% less cholesterol than in the same amount of *reference food.
*Dietary fibre	A serving of the food contains at least 2 g of *dietary fibre unless the claim is about low or reduced dietary fibre.	Good source	A serving of the food contains at least 4 g of *dietary fibre.
		Excellent source	A serving of the food contains at least 7 g of *dietary fibre.
		Increased	(a) The *reference food contains at least 2 g of *dietary fibre per serving; and (b) the food contains at least 25% more *dietary fibre than in the same amount of reference food.
Energy		Low	The *average energy content of the food is no more than: (a) 80 kJ/100 mL for liquid food; or (b) 170 kJ/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less energy than in the same amount of *reference food.
		Diet	(a) The food meets the NPSC, unless the food is a special purpose food; and (b) either of the following is satisfied: (i) the *average energy content of the food is no more than 80 kJ/100 mL for liquid food or 170 kJ/100 g for solid food; or (ii) the food contains at least 40% less energy than in the same amount of *reference food.

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
Fat		% Free	The food meets the conditions for a nutrition content claim about low fat.
		Low	The food contains no more fat than: (a) 1.5 g/100 mL for liquid food; or (b) 3 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less fat than in the same amount of *reference food.
Gluten		Free	The food must not contain: (a) detectable gluten; or (b) oats or oat products; or (c) cereals containing *gluten that have been malted, or products of such cereals.
		Low	The food contains no more than 20 mg gluten/100 g of the food.
*Glycaemic Index	(a) The food meets the NPSC, unless the food is a special purpose food; and (b) the claim or the nutrition information panel includes the numerical value of the *glycaemic index of the food.	Low	The numerical value of the *glycaemic index of the food is 55 or below.
		Medium	The numerical value of the *glycaemic index of the food is at least 56 and does not exceed 69.
		High	The numerical value of the *glycaemic index of the food is 70 or above.
Glycaemic load	The food meets the NPSC, unless the food is a special purpose food.		
Lactose		Free	The food contains no detectable lactose.
		Low	The food contains no more than 2 g of lactose/100 g of the food.
Mono-unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content: (a) no more than 28% saturated fatty acids and trans fatty acids; and (b) no less than 40% monounsaturated fatty acids.	Increased	(a) The food contains at least 25% more *monounsaturated fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about monounsaturated fatty acids.
Omega fatty acids (any)	The type of omega fatty acid is specified immediately after the word ‘omega’.		

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
Omega-3 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains no less than: (i) 200 mg alpha-linolenic acid per serving; or (ii) 30 mg total eicosapentaenoic acid and docosahexaenoic acid per serving; and (c) other than for fish or fish products with no added *saturated fatty acids, the food contains: (i) as a proportion of the total fatty acid content, no more than 28% saturated fatty acids and trans fatty acids; or (ii) no more saturated fatty acids and *trans fatty acids than 5 g per 100 g	Good Source	(a) The food contains no less than 60 mg total eicosapentaenoic acid and docosahexaenoic acid/serving; and (b) the food may contain less than 200 mg alpha-linolenic acid/serving.
		Increased	(a) The food contains at least 25% more omega-3 fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-3 fatty acids.
Omega-6 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% *saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-6 fatty acids.	Increased	(a) The food contains at least 25% more omega-6 fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-6 fatty acids.

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
Omega-9 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% *saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-9 fatty acids.	Increased	(a) The food contains at least 25% more omega-9 fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-9 fatty acids.
Poly-unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content: (a) no more than 28% *saturated fatty acids and trans fatty acids; and (b) no less than 40% polyunsaturated fatty acids.	Increased	(a) The food contains at least 25% more *polyunsaturated fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about polyunsaturated fatty acids.
Potassium	The nutrition information panel indicates the sodium and potassium content.		
Protein	The food contains at least 5 g of protein/serving unless the claim is about low or reduced protein.	Good Source	The food contains at least 10 g of protein/serving.
		Increased	(a) The food contains at least 25% more protein than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about protein.
Salt or sodium		Low	The food contains no more sodium than: (a) 120 mg/100 mL for liquid food; or (b) 120 mg/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sodium than in the same amount of *reference food.
		No added	(a) The food contains no added sodium compound including no added salt; and (b) the ingredients of the food contain no added sodium compound including no added salt.
		Unsalted	The food meets the conditions for a nutrition content claim about no added salt or sodium.

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
Saturated and trans fatty acids		Low	The food contains no more *saturated and *trans fatty acids than: (a) 0.75 g/100 mL for liquid food; or (b) 1.5 g/100 g for solid food.
		Reduced or Light/Lite	(a) The food contains at least 25% less saturated and *trans fatty acids than in the same amount of *reference food; and (b) both saturated and trans fatty acids are reduced relative to the same amount of reference food.
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and *trans fatty acids; and (b) the claim expressly states in words to the effect of ‘low proportion of *saturated and *trans fatty acids of total fatty acid content’.
Saturated fatty acids		Free	(a) The food contains no detectable *saturated fatty acids; and (b) the food contains no detectable *trans fatty acids.
		Low	The food contains no more *saturated and *trans fatty acids than: (a) 0.75 g/100 mL for liquid food; or (b) 1.5 g/100 g for solid food.
		Reduced or Light/Lite	The food contains: (a) at least 25% less *saturated fatty acids than in the same amount of *reference food; and (b) no more *trans fatty acids than in the same amount of reference food.
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; and (b) the claim expressly states in words to the effect of ‘low proportion of saturated fatty acids of the total fatty acid content’.

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
Sugar or sugars		% Free	The food meets the conditions for a nutrition content claim about low sugar.
		Low	The food contains no more sugars than: (a) 2.5 g/100 mL for liquid food; or (b) 5 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sugars than in the same amount of *reference food.
		No added	(a) The food for sale is not an added sugar. (b) The food for sale does not contain an added sugar as an added ingredient. (c) The food for sale does not contain more sugars than: (i) 10 g/100 g for solid food; or (ii) 7.5 g/100 mL for liquid food. (d) The food for sale has not had the concentration of hexose monosaccharides and disaccharides in that food increased by hydrolysis of carbohydrates during the production of that food. (e) Condition (d) does not apply if the concentration of hexose monosaccharides and disaccharides in that food is not > 1.5%. (f) For the purposes of conditions (a) and (b), an ***added sugar*** means any of the following derived from any source: (i) hexose monosaccharides (other than D-allulose) and disaccharides; (ii) low energy hexose monosaccharide D-tagatose; (iii) starch hydrolysate; (iv) glucose syrup; (v) maltodextrin and similar products; (vi) a product derived at a sugar refinery (including brown sugar, molasses, raw sugar, golden syrup, treacle); (vii) icing sugar; (viii) invert sugar;

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
			(ix) sugar and sugar syrup derived from plants; (x) honey; (xi) malt; (xii) malt extracts; (xiii) any of the following unless the food for sale is a prescribed beverage: (A) concentrated fruit juice; (B) concentrated vegetable juice; (C) deionised fruit juice; (D) deionised vegetable juice. (g) For the purposes of condition (b), an ***ingredient*** includes an ingredient of a *compound ingredient. (h) For the purposes of condition (f), a ***prescribed beverage*** means any of the following: (i) a brewed soft drink; (ii) a formulated beverage; (iii) a juice blend; (iv) a fruit drink; (v) a fruit juice; (vi) a vegetable juice; (vii) a water-based beverage.
		Unsweetened	(a) The food meets the conditions for a nutrition content claim about no added sugar(s). (b) The food does not contain: intense sweeteners; sorbitol; mannitol; glycerol; xylitol; isomalt; maltitol; maltitol syrup; erythritol; or lactitol. (a) The food does not contain, as an ingredient or as an ingredient of a *compound ingredient, a monosaccharide or disaccharide listed in the table to subsection S11—2(3).

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
Trans fatty acids		Free	The food contains no detectable trans fatty acids, and contains: (a) no more than: (i) 0.75 g saturated fatty acids/100 mL of liquid food; or (ii) 1.5 g saturated fatty acids/100 g of solid food; or (b) no more than 28% saturated fatty acids as a proportion of the total fatty acid content.
		Reduced or Light / Lite	The food contains: (a) at least 25% less *trans fatty acids than in the same amount of *reference food, and (b) no more *saturated fatty acids than in the same amount of reference food.
Vitamin or mineral (not including potassium or sodium)	(a) The vitamin or mineral is mentioned in Column 1 of the table to section S1—2 or S1—3; and (b) a serving of the food contains at least 10% *RDI or *ESADDI for that vitamin or mineral; and (c) a claim is not for more of the particular vitamin or mineral than the amount permitted by section 1.3.2—4 or 1.3.2—5; and (d) the food is not any of the following: (i) a formulated caffeinated beverage; (ii) food for infants; (iii) a formulated meal replacement; (iv) a formulated supplementary food; (v) a formulated supplementary sports food. Paragraph (b) does not apply where: (i) a maximum claimable amount applies in relation to the mineral or vitamin; and	Good source	A serving of the food contains no less than 25% *RDI or *ESADDI for that vitamin or mineral.

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Conditions for nutrition content claims

Column 1	*Column 2*	*Column 3*	*Column 4*
	(ii) the serving size is less than the reference quantity; and (iii) the reference quantity contains at least 10% *RDI or *ESADDI for the vitamin or mineral; and (iv) the maximum claimable amount is less than 10% *RDI or *ESADDI per serving. For food for infants, the food satisfies the condition for making a claim under subsection 2.9.2—10(2). For a formulated meal replacement, the food meets the condition for making a claim under subsection 2.9.3—4(2). For a formulated supplementary food, the food meets the conditions for making a claim under subsection 2.9.3—6(2). For a formulated supplementary food for young children, the food meets the conditions for making a claim under 2.9.3—8(2).		

S4—4 Conditions for permitted high level health claims

For subsection 1.2.7—18(2), the table is:

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Conditions for permitted high level health claims

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Context claim statements*	*Conditions*
A high intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing a high amount of both fruit and vegetables	(a) Claims are not permitted on: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) brewed soft drink; or (viii) fruit drink; or (ix) electrolyte drink; or (x) electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.
Beta-glucan	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: (a) one or more of the following oat or barley foods: (i) oat bran; (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).
Calcium	Enhances bone mineral density		Diet high in calcium	The food must contain no less than 200 mg of calcium/serving.
	Reduces risk of osteoporosis Reduces risk of osteoporotic fracture	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must contain no less than 290 mg of calcium/serving.
Calcium and Vitamin D	Reduces risk of osteoporosis Reduces risk of osteoporotic fracture	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must: (a) contain no less than 290 mg of calcium/serving; and (b) meet the general claim conditions for making a nutrition content claim about vitamin D.

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Conditions for permitted high level health claims

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Context claim statements*	*Conditions*
Folic acid (but not folate)	Reduces risk of foetal neural tube defects	Women of child bearing age	Consume at least 400 µg of folic acid per day, at least the month before and three months after conception	The food must: (a) contain no less than 40 µg folic acid/serving; and (b) the food is not: (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytostanols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vi) a formulated meal replacement.
Increased intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing an increased amount of both fruit and vegetables	(a) Claims are not permitted on: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.

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Conditions for permitted high level health claims

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Food or property of food	*Specific health effect*	*Relevant population*	*Context claim statements*	*Conditions*
*Phytosterols, phytostanols and their esters	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 2 g of *phytosterols, phytostanols and their esters per day	The food must: (a) meet the relevant conditions specified in the table in section S25—2; and (b) contain a minimum of 0.8 g total plant sterol equivalents content/serving.
Saturated fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated fatty acids.
Saturated and trans fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated and trans fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated and trans fatty acids.
Sodium or salt	Reduces blood pressure		Diet low in salt or sodium	The food must meet the conditions for making a nutrition content claim about low sodium or salt.

S4—5 Conditions for permitted general level health claims

For subsection 1.2.7—18(3), the table is:

Conditions for permitted general level health claims
Part 1—Minerals

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Calcium	Necessary for normal teeth and bone structure Necessary for normal nerve and muscle function Necessary for normal blood coagulation Contributes to normal energy metabolism Contributes to the normal function of digestive enzymes Contributes to normal cell division			The food must meet the general claim conditions for making a nutrition content claim about calcium.

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Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal growth and development	Children		
Chromium	Contributes to normal macronutrient metabolism			The food must meet the general claim conditions for making a nutrition content claim about chromium.
Copper	Contributes to normal connective tissue structure Contributes to normal iron transport and metabolism Contributes to cell protection from free radical damage Necessary for normal energy production Necessary for normal neurological function Necessary for normal immune system function Necessary for normal skin and hair colouration			The food must meet the general claim conditions for making a nutrition content claim about copper.
	Contributes to normal growth and development	Children		
Fluoride	Contributes to the maintenance of tooth mineralisation			The food must contain no less than 0.6 mg fluoride/L.
Iodine	Necessary for normal production of thyroid hormones Necessary for normal neurological function Necessary for normal energy metabolism Contributes to normal cognitive function Contributes to the maintenance of normal skin			The food must meet the general claim conditions for making a nutrition content claim about iodine.

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Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal growth and development	Children		
Iron	Necessary for normal oxygen transport			The food must meet the general claim conditions for making a nutrition content claim about iron.
	Contributes to normal energy production			
	Necessary for normal immune system function			
	Contributes to normal blood formation			
	Necessary for normal neurological development in the foetus			
	Contributes to normal cognitive function			
	Contributes to the reduction of tiredness and fatigue			
	Necessary for normal cell division			
	Contributes to normal growth and development	Children		
	Contributes to normal cognitive development	Children		
Manganese	Contributes to normal bone formation			The food must meet the general claim conditions for making a nutrition content claim about manganese.
	Contributes to normal energy metabolism			
	Contributes to cell protection from free radical damage			
	Contributes to normal connective tissue structure			
	Contributes to normal growth and development	Children		

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Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Magnesium	Contributes to normal energy metabolism			The food must meet the general claim conditions for making a nutrition content claim about magnesium.
	Necessary for normal electrolyte balance			
	Necessary for normal nerve and muscle function			
	Necessary for teeth and bone structure			
	Contributes to a reduction of tiredness and fatigue			
	Necessary for normal protein synthesis			
	Contributes to normal psychological function			
	Necessary for normal cell division			
	Contributes to normal growth and development	Children		
Molybdenum	Contributes to normal sulphur amino acid metabolism			The food must meet the general claim conditions for making a nutrition content claim about molybdenum.
Phosphorus	Necessary for normal teeth and bone structure			The food must meet the general claim conditions for making a nutrition content claim about phosphorus.
	Necessary for the normal cell membrane structure			
	Necessary for normal energy metabolism			
	Contributes to normal growth and development	Children		

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Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Selenium	Necessary for normal immune system function			The food must meet the general claim conditions for making a nutrition content claim about selenium.
	Necessary for the normal utilisation of iodine in the production of thyroid hormones			
	Necessary for cell protection from some types of free radical damage			
	Contributes to normal sperm production			
	Contributes to the maintenance of normal hair and nails			
	Contributes to normal growth and development	Children		
Zinc	Necessary for normal immune system function			The food must meet the general conditions for making a nutrition content claim about zinc.
	Necessary for normal cell division			
	Contributes to normal skin structure and wound healing			
	Contributes to normal growth and development	Children		
	Contributes to normal acid-base metabolism			
	Contributes to normal carbohydrate metabolism			
	Contributes to normal cognitive function			
	Contributes to normal fertility and reproduction			
	Contributes to normal macronutrient metabolism			

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Conditions for permitted general level health claims
Part 1—Minerals

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal metabolism of fatty acids			
	Contributes to normal metabolism of vitamin A			
	Contributes to normal protein synthesis			
	Contributes to the maintenance of normal bones			
	Contributes to the maintenance of normal hair and nails			
	Contributes to the maintenance of normal testosterone levels in the blood			
	Contributes to cell protection from free radicals			
	Contributes to the maintenance of normal vision			

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Biotin	Contributes to normal fat metabolism and energy production			The food must meet the general conditions for making a nutrition content claim about biotin.
	Contributes to normal functioning of the nervous system			
	Contributes to normal macronutrient metabolism			
	Contributes to normal psychological function			
	Contributes to maintenance of normal hair			
	Contributes to maintenance of normal skin and mucous membranes			
Choline	Contributes to normal homocysteine metabolism			The food must contain no less than 50 mg choline/serve.
	Contributes to normal fat metabolism			
	Contributes to the maintenance of normal liver function			
Folate	Necessary for normal blood formation			The food must meet the general conditions for making a nutrition content claim about folate.
	Necessary for normal cell division			
	Contributes to normal growth and development	Children		
	Contributes to maternal tissue growth during pregnancy			
	Contributes to normal amino acid synthesis			

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal homocysteine metabolism Contributes to normal psychological function Contributes to normal immune system function Contributes to the reduction of tiredness and fatigue			
Folic acid (but not folate)	Contributes to normal neural tube structure in the developing foetus	Women of child bearing age	Consume at least 400 µg of folic acid/day, at least the month before and three months after conception	(a) The food must contain no less than 40 µg folic acid per serving; and (b) the food is not: (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytostanols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vii) a formulated meal replacement.
Niacin	Necessary for normal neurological function Necessary for normal energy release from food Necessary for normal structure and function of skin and mucous membranes			The food must meet the general claim conditions for making a nutrition content claim about niacin.
	Contributes to normal growth and development	Children		

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal psychological function			
	Contributes to the reduction of tiredness and fatigue			
Pantothenic acid	Necessary for normal fat metabolism			The food must meet the general claim conditions for making a nutrition content claim about pantothenic acid.
	Contributes to normal growth and development	Children		
	Contributes to normal energy production			
	Contributes to normal mental performance			
	Contributes to normal synthesis and metabolism of steroid hormones, vitamin D and some neurotransmitters			
	Contributes to the reduction of tiredness and fatigue			
Riboflavin	Contributes to normal iron transport and metabolism			The food must meet the general claim conditions for making a nutrition content claim about riboflavin.
	Contributes to normal energy release from food			
	Contributes to normal skin and mucous membrane structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal functioning of the nervous system			

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to the maintenance of normal red blood cells			
	Contributes to the maintenance of normal vision			
	Contributes to the protection of cells from oxidative stress			
	Contributes to the reduction of tiredness and fatigue			
Thiamin	Necessary for normal carbohydrate metabolism			The food must meet the general claim conditions for making a nutrition content claim about thiamin.
	Necessary for normal neurological and cardiac function			
	Contributes to normal growth and development	Children		
	Contributes to normal energy production			
	Contributes to normal psychological function			
Vitamin A	Necessary for normal vision			The food must meet the general claim conditions for making a nutrition content claim about vitamin A.
	Necessary for normal skin and mucous membrane structure and function			
	Necessary for normal cell differentiation			
	Contributes to normal growth and development	Children		
	Contributes to normal iron metabolism			
	Contributes to normal immune system function			

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Vitamin B_6	Necessary for normal protein metabolism			The food must meet the general claim conditions for making a nutrition content claim about vitamin B_6.
	Necessary for normal iron transport and metabolism			
	Contributes to normal growth and development	Children		
	Contributes to normal cysteine synthesis			
	Contributes to normal energy metabolism			
	Contributes to normal functioning of the nervous system			
	Contributes to normal homocysteine metabolism			
	Contributes to normal glycogen metabolism			
	Contributes to normal psychological function			
	Contributes to normal red blood cell formation			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
	Contributes to the regulation of hormonal activity			
Vitamin B_{12}	Necessary for normal cell division			The food must meet the general conditions for making a nutrition content claim about vitamin B_{12}.
	Contributes to normal blood formation			

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Necessary for normal neurological structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal energy metabolism			
	Contributes to normal homocysteine metabolism			
	Contributes to normal psychological function			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin C	Contributes to iron absorption from food			The food must meet the general claim conditions for making a nutrition content claim about vitamin C.
	Necessary for normal connective tissue structure and function			
	Necessary for normal blood vessel structure and function			
	Contributes to cell protection from free radical damage			
	Necessary for normal neurological function			
	Contributes to normal growth and development	Children		

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to normal collagen formation for the normal structure of cartilage and bones			
	Contributes to normal collagen formation for the normal function of teeth and gums			
	Contributes to normal collagen formation for the normal function of skin			
	Contributes to normal energy metabolism			
	Contributes to normal psychological function			
	Contributes to the normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin D	Necessary for normal absorption and utilisation of calcium and phosphorus			The food must meet the general claim conditions for making a nutrition content claim about vitamin D.
	Contributes to normal cell division			
	Necessary for normal bone structure			
	Contributes to normal growth and development	Children		
	Contributes to normal blood calcium levels			
	Contributes to the maintenance of normal muscle function			

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Conditions for permitted general level health claims
Part 2—Vitamins

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
	Contributes to the maintenance of normal teeth Contributes to the normal function of the immune system			
Vitamin E	Contributes to cell protection from free radical damage			The food must meet the general claim conditions for making a nutrition content claim about vitamin E.
	Contributes to normal growth and development	Children		
Vitamin K	Necessary for normal blood coagulation Contributes to normal bone structure			The food must meet the general claim conditions for making a nutrition content claim about vitamin K.
	Contributes to normal growth and development	Children		

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Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Beta-glucan	Reduces dietary and biliary cholesterol absorption		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: (a) one or more of the following oat or barley foods: (i) oat bran; or (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).
*Carbohydrate	Contributes energy for normal metabolism			(a) *Carbohydrate must contribute at least 55% of the energy content of the food; or (b) the food must: (i) be a formulated meal replacement or a formulated supplementary food; and (ii) have a maximum 10% of *carbohydrate content from sugars.
	Contributes energy for normal metabolism	Young children aged 1–3 years		The food must: (a) be a formulated supplementary food for young children; and (b) have a maximum 10% of *carbohydrate content from sugars.
Dietary fibre	Contributes to regular laxation			The food must meet the general conditions for making a nutrition content claim about dietary fibre.

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Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Eicosa-pentaenoic acid (EPA) and Docosa-hexaenoic acid (DHA) (but not Omega-3)	Contributes to heart health		Diet containing 500 mg of EPA and DHA per day	(a) The food must contain a minimum of 50 mg EPA and DHA combined in a serving of food; and (b) other than for fish or fish products with no added saturated fatty acids—the food contains: (i) as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; or (ii) no more than 5 g per 100 g saturated fatty acids and trans fatty acids.
Energy	Contributes energy for normal metabolism			The food must contain a minimum of 420 kJ of energy/serving
	Contributes energy for normal metabolism	Young children aged 1–3 years		The food must be a formulated supplementary food for young children
	Contributes to weight loss or weight maintenance		Diet reduced in energy and including regular exercise	The food: (a) meets the conditions for making a ‘diet’ nutrition content claim; or (b) is a formulated meal replacement and contains no more than 1200 kJ per serving
Live yoghurt cultures	Improves lactose digestion	Individuals who have difficulty digesting lactose		The food must: (a) be yoghurt or fermented milk; and (b) contain at least 10^8 cfu/g (*Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus*).

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Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
*Phytosterols, phytostanols and their esters	Reduces dietary and biliary cholesterol absorption		Diet low in saturated fatty acids Diet containing 2 g of *phytosterols, phytostanols and their esters per day	The food must: (a) meet the relevant conditions specified in the table to section S25—2; and (b) contain a minimum of 0.8 g *total plant sterol equivalents content per serving.
Potassium	Necessary for normal water and electrolyte balance			The food contains no less than 200 mg of potassium/serving
	Contributes to normal growth and development	Children		
	Contributes to normal functioning of the nervous system			
	Contributes to normal muscle function			
Protein	Necessary for tissue building and repair			The food must meet the general conditions for making a nutrition content claim about protein.
	Necessary for normal growth and development of bone	Children and adolescents aged 4 years and over		
	Contributes to the growth of muscle mass			
	Contributes to the maintenance of muscle mass			
	Contributes to the maintenance of normal bones			
	Necessary for normal growth and development	Children aged 4 years and over		
	Necessary for normal growth and development	Infants aged 6 months to 12 months		The food must be a food for infants and comply with subsection 2.9.2—8(2).

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Conditions for permitted general level health claims
Part 3—Other

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Fruits and vegetables	Contributes to heart health		Diet containing an increased amount of fruit and vegetables; or Diet containing a high amount of fruit and vegetables	(a) The food is not: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and (b) the food contains no less than 90% fruit or vegetable by weight.
Sugar or sugars	Contributes to dental health		Good oral hygiene	The food: (a) is confectionery or chewing gum; and (b) either: (i) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (ii) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.

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Conditions for permitted general level health claims
Part 3—Other

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Food or property of food	*Specific health effect*	*Relevant population*	*Dietary context*	*Conditions*
Chewing gum	Contributes to the maintenance of tooth mineralisation Contributes to the neutralisation of plaque acids		Chew the gum for at least 20 minutes after eating or drinking	The food is chewing gum and either: (a) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (b) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.
	Contributes to the reduction of oral dryness		Chew the gum when the mouth feels dry	

S4—6 Nutrient profiling scoring criterion

For this Code, the *NPSC (nutrient profiling scoring criterion) is:

NPSC

	Column 1	*Column 2*
Category	*NPSC category*	*The *nutrient profiling score must be less than …*
1	Beverages	1
2	Any food other than those included in category 1 or 3	4
3	(a) Cheese or processed cheese with calcium content greater than 320 mg/100 g; or (b) edible oil: or (c) edible oil spread; or (d) margarine; or (e) butter.	28

Note With regard to NPSC category 3(a), all other cheeses (with calcium content of less than or equal to 320 mg/100 g) are classified as an NPSC category 2 food.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Item [4] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [4] of the Schedule. **The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.** Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations. Subclause 4(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; but not a combination of both. Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.
Food Standards (Proposal P1062 – Defining added sugars for claims) Variation				
Item [1] of the Schedule	224	F2023L01624 7 Dec 2023 FSC164 13 Dec 2023	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [1] of the Schedule. **The transition period is the period of time that commences on 13 December 2023 and ends 13 December 2027.** **The post-transition period is the period of time that commences on 14 December 2027 and ends on 14 December 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period, a food product may be sold if it complies with one of the following: (a) the Code as in force without the variations; or (b) the Code as amended by the variations made. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the variations; or (b) the Code as amended by the variations made.
Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation				

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Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Items [5] and [6] of the Schedule	233	F2024L01376 28 Oct 2024 FSC173 29 Oct 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [1] of the *Food Standards (Proposal P1063 – Code Revision (2024) – Added Sugar(s) Claims) Variation.* **The transition period is the period of time that commences on 29 October 2024 and ends on 29 October 2028.** **The post-transition period is the period of time that commences 30 October 2028 and ends on 30 October 2030.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments. Subclause 4(3) provides that a food product that was packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the variations made by the instruments; or; (b) the Code as amended by the variations made by the instruments.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Schedule 4 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

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The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00474 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S4—2	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Text with definitions of 'maximum claimable amount' and 'reference quantity'. *For application, saving and transitional provisions, see above table.*
S4—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction to numbering in the Note (definition of 'sugars').
table to S4—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Entries for lactose, salt and sodium and omega-3 fatty acids in relation to references to the nutrition information panel. *For application, saving and transitional provisions, see above table.*
table to S4—3	159	F2015L01929 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Entry for vitamin or mineral (not including potassium or sodium) to permit nutrition content claims about sodium and salt in relation to foods (not beverages) containing alcohol. *For application, saving and transitional provisions, see above table.*
table to S4—3	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	ad	Entry for Omega fatty acids (any).
table to S4—5	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Entries for iodine, selenium and energy to remove duplicated text.
table to S4—6	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading to table to correct typographical error.
Table to S4—3	224	F2023L01624 7 December 2023 13 December 2023	13 December 2023	rs	Entry for 'sugar or sugars' repealed and substituted to amend the definition of what constitutes added sugars for the purposes of making voluntary nutrition content claims about added sugars and the conditions for use of the descriptors 'No added' and 'Unsweetened' *For application, saving and transitional provisions, see above table.*
Table to S4—3	229	F2024L00894 18 July 2024 FSC169 22 July 2024	22 July 2024	rs	Entry for native bee honey
S4-2	233	F2024L01376 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Repeal and substitute S4-4 note, the definition of sugars.
S4—3	233	F2024L01376 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Repeal and substitute S4—3 table entry dealing with Sugar or sugars.
S4-2	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	am	Amend S4-4 note, the definition of sugars to include (other than D-allulose).

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S4—3	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	am	Amend substitute S4—3 table entry dealing with Sugar or sugars to include (other than D-allulose).

Authorised Version F2024C01127 registered 18/11/2024

Schedule 5 Nutrient profiling scoring method

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 4 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S5—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 5 – Nutrient profiling scoring method.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S5—2 Steps in determining a nutrient profiling score

(1) For a food in Category 1 in the table to section S4—6, calculate the food's:

(a) baseline points in accordance with section S5—3; then

(b) fruit and vegetable points in accordance with section S5—4 (V points); then

(c) protein points in accordance with section S5—5 (P points); then

(d) final score in accordance with section S5—7 (the nutrient profile score).

Note Category 1 foods do not score fibre (F) points.

(2) For a food in Category 2 in the table to section S4—6, calculate the food's:

(a) baseline points in accordance with section S5—3; then

(b) fruit and vegetable points in accordance with section S5—4 (V points); then

(c) protein points in accordance with section S5—5 (P points); then

(d) fibre points in accordance with section S5—6 (F points); then

(e) final score in accordance with section S5—7 (the nutrient profile score).

(3) For a food in Category 3 in the table to section S4—6, calculate the food's:

(a) baseline points in accordance with section S5—3; then

(b) fruit and vegetable points in accordance with section S5—4 (V points); then

(c) protein points in accordance with section S5—5 (P points); then

(d) fibre points in accordance with section S5—6 (F points); then

(e) final score in accordance with section S5—7 (the nutrient profile score).

S5—3 Baseline Points

Calculate the baseline points for the *average energy content and the *average quantity of each nutrient in a *unit quantity of the food using the following equation:

$$T = AEC + ASFA + ATS + AS$$

where:

T is the total baseline points.

AEC is the number of points for the average energy content in the unit quantity of the food:

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

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ASFA is the number of points for the average quantity of saturated fatty acids in the unit quantity of the food:

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

ATS is the number of points for the average quantity of sugars in the unit quantity of the food:

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

AS is the number of points for the average quantity of sodium in the unit quantity of the food:

(a) for category 1 or category 2 foods—in table 1; and

(b) for category 3 foods—in table 2.

Table 1—Baseline points for Category 1 or 2 foods

Baseline points	***Average energy content (kJ) per unit quantity***	***Average saturated fatty acids (g) per unit quantity***	***Average sugars (g) per unit quantity***	***Average sodium (mg) per unit quantity***
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900

Table 2—Baseline points for Category 3 foods

Baseline points	***Average energy content (kJ) per unit quantity***	***Average saturated fatty acids (g) per unit quantity***	***Average sugars (g) per unit quantity***	***Average sodium(mg) per unit quantity***
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900
11	> 3 685	> 11.0		> 990

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Baseline points	Average energy content (kJ) per unit quantity	Average saturated fatty acids (g) per unit quantity	Average sugars (g) per unit quantity	Average sodium(mg) per unit quantity
12		> 12.0		> 1 080
13		> 13.0		> 1 170
14		> 14.0		> 1 260
15		> 15.0		> 1 350
16		> 16.0		> 1 440
17		> 17.0		> 1 530
18		> 18.0		> 1 620
19		> 19.0		> 1 710
20		> 20.0		> 1 800
21		> 21.0		> 1 890
22		> 22.0		> 1 980
23		> 23.0		> 2 070
24		> 24.0		> 2 160
25		> 25.0		> 2 250
26		> 26.0		> 2 340
27		> 27.0		> 2 430
28		> 28.0		> 2 520
29		> 29.0		> 2 610
30		> 30.0		> 2 700

S5—4 Fruit and vegetable points (V points)

(1) V points can be scored for fruits, vegetables, nuts and legumes including coconut, spices, herbs, fungi, seeds and algae (***fvnl***) including:

(a) fvnl that are fresh, cooked, frozen, canned, pickled or preserved; and

(b) fvnl that have been peeled, diced or cut (or otherwise reduced in size), puréed or dried.

(2) V points cannot be scored for:

(a) a constituent, extract or isolate of a food mentioned in subsection (1); or

(b) cereal grains mentioned as a class of food in Schedule 22 other than sweet corns..

Note An example of a constituent, extract or isolate under paragraph (a) is peanut oil derived from peanuts. In this example, peanut oil would not be able to score V points. Other examples of extracts or isolates are fruit pectin and de-ionised juice.

(3) Despite subsection (2), V points may be scored for:

(a) fruit juice or vegetable juice including concentrated juices and purées;

(b) coconut flesh (which is to be scored as a nut), whether juiced, dried or desiccated, but not processed coconut products such as coconut milk, coconut cream or coconut oil; and

(c) the water in the centre of the coconut.

(4) Calculate the percentage of fvnl in the food in accordance with the appropriate method in Standard 1.2.10 and not the form of the food determined in accordance with section 1.2.7—7.

Note The effect of subsection (4) is to make it a requirement to determine the percentage of fvnl using only the appropriate method in Standard 1.2.10. For this paragraph only, it is not necessary to consider the form of the food determined by section 1.2.7—7.

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(4A) When calculating the *nutrient profiling score for the purposes of determining whether a breakfast cereal *meets the NPSC and can therefore contain vitamin D in accordance with Standard 1.3.2:

(a) subsection (4) does not apply; and

(b) calculate the percentage of fvnl in the food in accordance with the appropriate method in Standard 1.2.10.

(5) Use Column 1 of Table 3 if the fruit or vegetables in the food are all concentrated (including dried).

Note For example, if dried fruit and tomato paste are the components of the food for which V points can be scored, Column 1 should be used.

(6) Use Column 2 of Table 3 if:

(a) there are no concentrated (or dried) fruit or vegetables in the food; or

(b) the percentages of all concentrated ingredients are calculated based on the ingredient when reconstituted (according to subsection 1.2.10—4(3) or subsection 1.2.10—4(4)); or

(c) the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl (after following the equation mentioned in subsection (8)); or

(d) the food is potato crisps or a similar low moisture vegetable product.

(7) Work out the V points (to a maximum of 8) in accordance with Table 3.

Table 3—V Points

	Column 1	***Column 2***
Points	*% concentrated fruit or vegetables*	*% fvnl*
0	< 25	≤ 40
1	≥ 25	> 40
2	≥ 43	> 60
5	≥ 67	> 80
8	= 100	= 100

(8) If the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl, the percentage of total fvnl must be worked out as follows:

$$P = \frac{NC + (2 \times C)}{NC + (2 \times C) + NI} \times \frac{100}{1}$$

where:

NC is the percentage of non-concentrated fvnl ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

C is the percentage of concentrated fruit or vegetable ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

NI is the percentage of non-fvnl ingredients in the food determined using the appropriate calculation method outlined in Standard 1.2.10.

(9) For the equation in subsection (8), potato crisps and similar low moisture vegetable products are taken to be non-concentrated.

S5—5 Protein points (P points)

(1) Use Table 4 to determine the ‘P points’ scored, depending on the *average quantity of protein in a *unit quantity of the food. A maximum of five points can be awarded.

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(2) Foods that score ≥ 13 baseline points are not permitted to score points for protein unless they score five or more V points.

Table 4—P Points

Points	*Protein (g) per *unit quantity*
0	≤ 1.6
1	> 1.6
2	≥ 3.2
3	> 4.8
4	> 6.4
5	> 8.0

S5—6 Fibre points (F points)

(1) Use Table 5 to determine the 'F points' scored, depending on the *average quantity of *dietary fibre in a *unit quantity of the food. A maximum of five points can be awarded.

(2) The prescribed method of analysis to determine total *dietary fibre is outlined in S11—4.

Table 5—F Points

Points	*Dietary fibre (g) per *unit quantity*
0	≤0.9
1	>0.9
2	>1.9
3	>2.8
4	>3.7
5	>4.7

(3) Category 1 foods do not score F points.

S5—7 Calculating the final score

Calculate the final score using the following equation:

$$F = BP - VP - PP - FP$$

where:

F is the final score.

BP is the number of baseline points.

VP is the number of V points.

PP is the number of P points.

FP is the number of F points.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	**A'ment No.**	**FRL registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Item [5] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [5] of the Schedule. **The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.** Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations. Subclause 4(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; but not a combination of both. Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Schedule 5 as in force on **1 September 2022** (up to Amendment No. 211). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 September 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 5 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00475 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S5—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculations. *For application, saving and transitional provisions, see above table.*
tables 1 and 2 to S5—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Headings to Tables 1 and 2 in relation to sugars. *For application, saving and transitional provisions, see above table.*
S5—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical error.
S5—3	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Removal of reference to nutrition information panel.
S5—5	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Substitution of section.
S5—5(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculation. *For application, saving and transitional provisions, see above table.*

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S5—5(4A)	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	New subsection relating to calculation for breakfast cereals that contain vitamin D.
S5—6	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Substitution of section.
S5—6(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculation. *For application, saving and transitional provisions, see above table.*
S5—4(2)	211	F2022L01118 26 Aug 2022 FSC151 1 Sept 2022	1 September 2022	am	Amending calculation for V points

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 6 Required elements of a systematic review

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 4 and Schedule 5, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S6—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 6 – Required elements of a systematic review.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S6—2 Required elements of a systematic review

For sections 1.2.7—18, 1.2.7—19 and 1.2.7—20, a systematic review must include the following elements:

(a) A description of the food or property of food, the *health effect and the proposed relationship between the food or *property of food and the health effect.

(b) A description of the search strategy used to capture the scientific evidence relevant to the proposed relationship between the food or property of food and the health effect, including the inclusion and exclusion criteria.

(c) A final list of studies based on the inclusion and exclusion criteria. Studies in humans are essential. A relationship between a food or property of food and the health effect cannot be established from animal and in vitro studies alone.

(d) A table with key information from each included study. This must include information on:

- (i) the study reference; and
- (ii) the study design; and
- (iii) the objectives; and
- (iv) the sample size in the study groups and loss to follow-up or non-response; and
- (v) the participant characteristics; and
- (vi) the method used to measure the food or property of food including amount consumed; and
- (vii) confounders measured; and
- (viii) the method used to measure the health effect; and
- (ix) the study results, including effect size and statistical significance; and
- (x) any adverse effects.

(e) An assessment of the quality of each included study based on consideration of, as a minimum:

- (i) a clearly stated hypothesis; and
- (ii) minimisation of bias; and
- (iii) adequate control for confounding; and
- (iv) the study participants' background diets and other relevant lifestyle factors; and

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(v) study duration and follow-up adequate to demonstrate the health effect; and

(vi) the statistical power to test the hypothesis.

(f) An assessment of the results of the studies as a group by considering whether:

(i) there is a consistent association between the food or property of food and the health effect across all high quality studies; and

(ii) there is a causal association between the consumption of the food or property of food and the health effect that is independent of other factors (with most weight given to well-designed experimental studies in humans); and

(iii) the proposed relationship between the food or property of food and the health effect is biologically plausible; and

(iv) the amount of the food or property of food to achieve the health effect can be consumed as part of a normal diet of the Australian and New Zealand populations.

(g) A conclusion based on the results of the studies that includes:

(i) whether a causal relationship has been established between the food or property of food and the health effect based on the totality and weight of evidence; and

(ii) where there is a causal relationship between the food or property of food and the health effect:

(A) the amount of the food or property of food required to achieve the health effect; and

(B) whether the amount of the food or property of food to achieve the health effect is likely to be consumed in the diet of the Australian and New Zealand populations or by the target population group, where relevant.

(h) An existing systematic review may be used if it is updated to include:

(i) the required elements (a) to (f) above for any relevant scientific data not included in the existing systematic review; and

(ii) the required element (g) above incorporating the new relevant scientific data with the conclusions of the existing systematic review.

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 7 Food additive class names (for statement of ingredients)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, among other things, substances used as food additives. This Standard lists classes of food additives for paragraph 1.2.4—7(1)(a).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S7—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 7 – Food additive class names (for statement of ingredients).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S7—2 Food additive class names

For paragraph 1.2.4—7(1)(a), the class names of food additives are as follows:

Class names of food additives

Prescribed class names	***Optional class names***
acid	antifoaming agent
acidity regulator	emulsifying salt
alkali	enzyme
anticaking agent	mineral salt
antioxidant	modified starch
bulking agent	vegetable gum
colour	
emulsifier	
firming agent	
flavour enhancer	
foaming agent	
gelling agent	
glazing agent	
humectant	
preservative	
raising agent	
stabiliser	
sweetener	
thickener	

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Schedule 8 Food additive names and code numbers (for statement of ingredients)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the A*ustralia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, among other things, substances used as food additives. This Standard lists food additive numbers for the definition of the term ***code number*** in section 1.1.2—2, and names and code numbers for subsection 1.2.4—7(1).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S8—1 Name

This Standard is *Australia New Zealand Food Standards Cod*e – Schedule 8 – Food additive names and code numbers (for statement of ingredients).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S8—2 Food additive names and code numbers

For the definition of ***code number*** in section 1.1.2—2 and for subsection 1.2.4—7(1), the food additive names and *code numbers are as listed in the following table (first in alphabetical order, then in numerical order):

Food additive names—alphabetical listing

Acacia or gum Arabic	414
Acesulphame potassium	950
Acetic acid, glacial	260
Acetic and fatty acid esters of glycerol	472a
Acetylated distarch adipate	1422
Acetylated distarch phosphate	1414
Acetylated oxidised starch	1451
Acid treated starch	1401
Adipic acid	355
Advantame	969
Agar	406
Alginic acid	400
Alitame	956
Alkaline treated starch	1402
Alkanet or Alkannin	103
Allura red AC	129
Aluminium	173
Aluminium silicate	559
Amaranth	123
Ammonium acetate	264
Ammonium adipates	359

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Ammonium alginate	403
Ammonium carbonate	503
Ammonium chloride	510
Ammonium citrate	380
Ammonium fumarate	368
Ammonium hydrogen carbonate	503
Ammonium lactate	328
Ammonium malate	349
Ammonium phosphate, dibasic	342
Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342
Ammonium salts of phosphatidic acid	442
α-Amylase	1100
Annatto extracts	160b
Anthocyanins or Grape skin extract or Blackcurrant extract	163
Arabinogalactan or larch gum	409
Ascorbic acid	300
Ascorbyl palmitate	304
Aspartame	951
Aspartame-acesulphame salt	962
Azorubine or Carmoisine	122
b-apo-8′-Carotenoic acid methyl or ethyl ester	160f
b-apo-8′-Carotenal	160e
Beeswax, white and yellow	901
Beet red	162
Bentonite	558
Benzoic acid	210
Bleached starch	1403
Bone phosphate	542
Brilliant black BN or Brilliant Black PN	151
Brilliant Blue FCF	133
Brown HT	155
Butane	943a
Butylated hydroxyanisole	320
Butylated hydroxytoluene	321
Calcium acetate	263
Calcium alginate	404
Calcium aluminium silicate	556

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Calcium ascorbate	302
Calcium benzoate	213
Calcium carbonate	170
Calcium chloride	509
Calcium citrate	333
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385
Calcium fumarate	367
Calcium gluconate	578
Calcium glutamate	623
Calcium hydroxide	526
Calcium lactate	327
Calcium lactylate	482
Calcium lignosulphonate (40-65)	1522
Calcium malate	352
Calcium oleyl lactylate	482
Calcium oxide	529
Calcium phosphate, dibasic or calcium hydrogen phosphate	341
Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
Calcium phosphate, tribasic	341
Calcium propionate	282
Calcium silicate	552
Calcium sorbate	203
Calcium stearoyl lactylate	482
Calcium sulphate	516
Calcium tartrate	354
Caramel I	150a
Caramel II	150b
Caramel III	150c
Caramel IV	150d
Carbon blacks or Vegetable carbon	153
Carbon dioxide	290
Carnauba wax	903
Carotene	160a
Carrageenan	407
Cellulose microcrystalline	460
Cellulose, powdered	460
Chlorophyll	140
Chlorophyll-copper complex	141
Chlorophyllin copper complex, sodium and potassium salts	141

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Choline salts	1001
Citric acid	330
Citric and fatty acid esters of glycerol	472c
Cochineal or carmines or carminic acid	120
Cupric sulphate	519
Curcumin or turmeric	100
Cyclamate or calcium cyclamate or sodium cyclamate	952
Dextrin roasted starch	1400
Diacetyltartaric and fatty acid esters of glycerol	472e
Dioctyl sodium sulphosuccinate	480
Disodium-5′-ribonucleotides	635
Disodium-5′-guanylate	627
Disodium-5′-inosinate	631
Distarch phosphate	1412
Dodecyl gallate	312
Enzyme treated starches	1405
Erythorbic acid	315
Erythritol	968
Erythrosine	127
Ethyl lauroyl arginate	243
Ethyl maltol	637
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Fast green FCF	143
Ferric ammonium citrate	381
Ferrous gluconate	579
Flavoxanthin	161a
Fumaric acid	297
Gellan gum	418
Glucono δ-lactone or Glucono delta-lactone	575
Glucose oxidase	1102
L-glutamic acid	620
Glycerin or glycerol	422
Glycerol esters of wood rosins	445
Glycine	640
Gold	175

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Green S	142
Guar gum	412
4-hexylresorcinol	586
Hydrochloric acid	507
Hydroxypropyl cellulose	463
Hydroxypropyl distarch phosphate	1442
Hydroxypropyl methylcellulose	464
Hydroxypropyl starch	1440
Indigotine	132
Iron oxide	172
Isobutane	943b
Isomalt	953
Karaya gum	416
Kryptoxanthin	161c
L-cysteine monohydrochloride	920
L-Leucine	641
Lactic acid	270
Lactic and fatty acid esters of glycerol	472b
Lactitol	966
Lecithin	322
Lipases	1104
Locust bean gum or carob bean gum	410
Lutein	161b
Lycopene	160d
Lysozyme	1105
Magnesium carbonate	504
Magnesium chloride	511
Magnesium gluconate	580
Magnesium glutamate	625
Magnesium lactate	329
Magnesium oxide	530
Magnesium phosphate, dibasic	343
Magnesium phosphate, monobasic	343
Magnesium phosphate, tribasic	343
Magnesium silicate or Talc	553
Magnesium sulphate	518
Malic acid	296

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Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Maltol	636
Mannitol	421
Metatartaric acid	353
Methyl ethyl cellulose	465
Methyl cellulose	461
Methylparaben or Methyl-p-hydroxy-benzoate	218
Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
monk fruit extract or luo han guo extract	–
Mono- and di-glycerides of fatty acids	471
Monoammonium L-glutamate	624
Monopotassium L-glutamate	622
Monosodium L-glutamate or MSG	621
Monostarch phosphate	1410
Mushroom chitosan	–
Natamycin or pimaricin	235
Neotame	961
Nisin	234
Nitrogen	941
Nitrous oxide	942
Octafluorocyclobutane	946
Octyl gallate	311
Oxidised polyethylene	914
Oxidised starch	1404
Paprika oleoresins	160c
Pectin	440
Petrolatum or petroleum jelly	905b
Phosphated distarch phosphate	1413
Phosphoric acid	338
Polydextrose	1200
Polydimethylsiloxane or Dimethylpolysiloxane	900a
Polyethylene glycol 8000	1521
Polyglycerol esters of fatty acids	475
Polyglycerol esters of interesterified ricinoleic acid	476
Polyoxyethylene (40) stearate	431

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Polysorbate 20 or Polyoxyethylene (20) sorbitan monolaurate	432
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433
Polyvinylpyrrolidone	1201
Ponceau 4R	124
Potassium acetate or Potassium diacetate	261
Potassium adipate	357
Potassium alginate	402
Potassium aluminium silicate	555
Potassium ascorbate	303
Potassium benzoate	212
Potassium bicarbonate	501
Potassium bisulphite	228
Potassium carbonate	501
Potassium chloride	508
Potassium citrate	332
Potassium dihydrogen citrate	332
Potassium ferrocyanide	536
Potassium fumarate	366
Potassium gluconate	577
Potassium hydroxide	525
Potassium lactate	326
Potassium malate	351
Potassium metabisulphite	224
Potassium nitrate	252
Potassium nitrite	249
Potassium phosphate, dibasic	340
Potassium phosphate, monobasic	340
Potassium phosphate, tribasic	340
Potassium polymetaphosphate	452
Potassium polyaspartate	456
Potassium propionate	283
Potassium pyrophosphate	450
Potassium silicate	560
Potassium sodium tartrate	337
Potassium sorbate	202
Potassium sulphate	515
Potassium sulphite	225

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Potassium tartrate or Potassium acid tartrate	336
Potassium tripolyphosphate	451
Processed eucheuma seaweed	407a
Propane	944
Propionic acid	280
Propyl gallate	310
Propylene glycol	1520
Propylene glycol alginate	405
Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids	477
Propylparaben or Propyl-p-hydroxy-benzoate	216
Proteases (papain, bromelain, ficin)	1101
Quillaia extract (type 1)	999(i)
Quillaia extract (type 2)	999(ii)
Quinoline yellow	104
Rhodoxanthin	161f
Riboflavin	101
Riboflavin-5′-phosphate sodium	101
Rosemary extract	392
Rubixanthin	161d
Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954
Saffron or crocetin or crocin	164
Shellac	904
Silicon dioxide, amorphous	551
Silver	174
Sodium acetate	262
Sodium acid pyrophosphate	450
Sodium alginate	401
Sodium aluminium phosphate	541
Sodium aluminosilicate	554
Sodium ascorbate	301
Sodium benzoate	211
Sodium bicarbonate	500
Sodium bisulphite	222
Sodium carbonate	500
Sodium carboxymethylcellulose	466
Sodium citrate	331

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Sodium diacetate	262
Sodium dihydrogen citrate	331
Sodium erythorbate	316
Sodium ferrocyanide	535
Sodium fumarate	365
Sodium gluconate	576
Sodium hydrogen malate	350
Sodium hydrosulphite	–
Sodium hydroxide	524
Sodium lactate	325
Sodium lactylate	481
Sodium malate	350
Sodium metabisulphite	223
Sodium metaphosphate, insoluble	452
Sodium nitrate	251
Sodium nitrite	250
Sodium oleyl lactylate	481
Sodium phosphate, dibasic	339
Sodium phosphate, monobasic	339
Sodium phosphate, tribasic	339
Sodium polyphosphates, glassy	452
Sodium propionate	281
Sodium pyrophosphate	450
Sodium sorbate	201
Sodium stearoyl lactylate	481
Sodium sulphate	514
Sodium sulphite	221
Sodium tartrate	335
Sodium tripolyphosphate	451
Sorbic acid	200
Sorbitan monostearate	491
Sorbitan tristearate	492
Sorbitol or sorbitol syrup	420
Stannous chloride	512
Starch acetate	1420
Starch sodium octenylsuccinate	1450
Stearic acid or fatty acid	570
Steviol glycosides	960
Succinic acid	363
Sucralose	955
Sucrose acetate isobutyrate	444
Sucrose esters of fatty acids	473

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Sulphur dioxide	220
Sunset yellow FCF	110
Sweet osmanthus ear glycolipids	–
Tannic acid or tannins	181
Tara gum	417
Tartaric acid	334
Tartrazine	102
tert-Butylhydroquinone	319
Thaumatin	957
Titanium dioxide	171
α-Tocopherol	307
di-Alpha-tocopherol	307c
δ-Tocopherol	309
γ-Tocopherol	308
Tocopherols concentrate, mixed	307b
Tragacanth gum	413
Triacetin	1518
Triammonium citrate	380
Triethyl citrate	1505
Violoxanthin	161e
Xanthan gum	415
Xylitol	967
Yeast mannoproteins	455

Food additive names—numerical listing

–	Monk fruit extract or luo han guo extract
–	Mushroom chitosan
–	Sodium hydrosulphite
–	Sweet osmanthus ear glycolipids
100	Curcumin or turmeric
101	Riboflavin
101	Riboflavin-5′-phosphate sodium
102	Tartrazine
103	Alkanet or Alkannin
104	Quinoline yellow
110	Sunset yellow FCF
120	Cochineal or carmines or carminic acid

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122	Azorubine or Carmoisine
123	Amaranth
124	Ponceau 4R
127	Erythrosine
129	Allura red AC
132	Indigotine
133	Brilliant Blue FCF
140	Chlorophyll
141	Chlorophyll-copper complex
141	Chlorophyllin copper complex, sodium and potassium salts
142	Green S
143	Fast green FCF
150a	Caramel I
150b	Caramel II
150c	Caramel III
150d	Caramel IV
151	Brilliant black BN or Brilliant Black PN
153	Carbon blacks or Vegetable carbon
155	Brown HT
160a	Carotene
160b	Annatto extracts
160c	Paprika oleoresins
160d	Lycopene
160e	b-apo-8′-Carotenal
160f	b-apo-8′-Carotenoic acid methyl or ethyl ester
161a	Flavoxanthin
161b	Lutein
161c	Kryptoxanthin
161d	Rubixanthin
161e	Violoxanthin
161f	Rhodoxanthin
162	Beet red
163	Anthocyanins or Grape skin extract or Blackcurrant extract
164	Saffron or crocetin or crocin
170	Calcium carbonate
171	Titanium dioxide
172	Iron oxide
173	Aluminium
174	Silver
175	Gold

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181	Tannic acid or tannins
200	Sorbic acid
201	Sodium sorbate
202	Potassium sorbate
203	Calcium sorbate
210	Benzoic acid
211	Sodium benzoate
212	Potassium benzoate
213	Calcium benzoate
216	Propylparaben or Propyl-p-hydroxy-benzoate
218	Methylparaben or Methyl-p-hydroxy-benzoate
220	Sulphur dioxide
221	Sodium sulphite
222	Sodium bisulphite
223	Sodium metabisulphite
224	Potassium metabisulphite
225	Potassium sulphite
228	Potassium bisulphite
234	Nisin
235	Natamycin or pimaricin
243	Ethyl lauroyl arginate
249	Potassium nitrite
250	Sodium nitrite
251	Sodium nitrate
252	Potassium nitrate
260	Acetic acid, glacial
261	Potassium acetate or Potassium diacetate
262	Sodium acetate
262	Sodium diacetate
263	Calcium acetate
264	Ammonium acetate
270	Lactic acid
280	Propionic acid
281	Sodium propionate
282	Calcium propionate
283	Potassium propionate
290	Carbon dioxide
296	Malic acid
297	Fumaric acid

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300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
304	Ascorbyl palmitate
307b	Tocopherols concentrate, mixed
307	α-Tocopherol
307c	dl-Alpha-tocopherol
308	γ-Tocopherol
309	δ-Tocopherol
310	Propyl gallate
311	Octyl gallate
312	Dodecyl gallate
315	Erythorbic acid
316	Sodium erythorbate
319	*tert*-Butylhydroquinone
320	Butylated hydroxyanisole
321	Butylated hydroxytoluene
322	Lecithin
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
328	Ammonium lactate
329	Magnesium lactate
330	Citric acid
331	Sodium citrate
331	Sodium dihydrogen citrate
332	Potassium citrate
332	Potassium dihydrogen citrate
333	Calcium citrate
334	Tartaric acid
335	Sodium tartrate
336	Potassium tartrate or Potassium acid tartrate
337	Potassium sodium tartrate
338	Phosphoric acid
339	Sodium phosphate, dibasic
339	Sodium phosphate, monobasic
339	Sodium phosphate, tribasic
340	Potassium phosphate, dibasic
340	Potassium phosphate, monobasic
340	Potassium phosphate, tribasic

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341	Calcium phosphate, dibasic or calcium hydrogen phosphate
341	Calcium phosphate, monobasic or calcium dihydrogen phosphate
341	Calcium phosphate, tribasic
342	Ammonium phosphate, dibasic
342	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates
343	Magnesium phosphate, dibasic
343	Magnesium phosphate, monobasic
343	Magnesium phosphate, tribasic
349	Ammonium malate
350	Sodium hydrogen malate
350	Sodium malate
351	Potassium malate
352	Calcium malate
353	Metatartaric acid
354	Calcium tartrate
355	Adipic acid
357	Potassium adipate
359	Ammonium adipates
363	Succinic acid
365	Sodium fumarate
366	Potassium fumarate
367	Calcium fumarate
368	Ammonium fumarate
380	Ammonium citrate
380	Triammonium citrate
381	Ferric ammonium citrate
385	Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA
392	Rosemary extract
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan or larch gum

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410	Locust bean gum or carob bean gum
412	Guar gum
413	Tragacanth gum
414	Acacia or gum arabic
415	Xanthan gum
416	Karaya gum
417	Tara gum
418	Gellan gum
420	Sorbitol or sorbitol syrup
421	Mannitol
422	Glycerin or glycerol
431	Polyoxyethylene (40) stearate
432	Polysorbate 20 or Polyoxyethylene (20) sorbitan monolaurate
433	Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate
435	Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate
436	Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate
440	Pectin
442	Ammonium salts of phosphatidic acid
444	Sucrose acetate isobutyrate
445	Glycerol esters of wood rosins
450	Potassium pyrophosphate
450	Sodium acid pyrophosphate
450	Sodium pyrophosphate
451	Potassium tripolyphosphate
451	Sodium tripolyphosphate
452	Potassium polymetaphosphate
452	Sodium metaphosphate, insoluble
452	Sodium polyphosphates, glassy
455	Yeast mannoproteins
456	Potassium polyaspartate
460	Cellulose microcrystalline
460	Cellulose, powdered
461	Methyl cellulose
463	Hydroxypropyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethyl cellulose
466	Sodium carboxymethylcellulose
470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
471	Mono- and di-glycerides of fatty acids

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472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
475	Polyglycerol esters of fatty acids
476	Polyglycerol esters of interesterified ricinoleic acid
477	Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids
480	Dioctyl sodium sulphosuccinate
481	Sodium lactylate
481	Sodium oleyl lactylate
481	Sodium stearoyl lactylate
482	Calcium lactylate
482	Calcium oleyl lactylate
482	Calcium stearoyl lactylate
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium bicarbonate
500	Sodium carbonate
501	Potassium bicarbonate
501	Potassium carbonate
503	Ammonium carbonate
503	Ammonium hydrogen carbonate
504	Magnesium carbonate
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
510	Ammonium chloride
511	Magnesium chloride
512	Stannous chloride
514	Sodium sulphate
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
524	Sodium hydroxide

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525	Potassium hydroxide
529	Calcium oxide
530	Magnesium oxide
535	Sodium ferrocyanide
536	Potassium ferrocyanide
541	Sodium aluminium phosphate
542	Bone phosphate
551	Silicon dioxide, amorphous
552	Calcium silicate
553	Magnesium silicate or Talc
554	Sodium aluminosilicate
555	Potassium aluminium silicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
560	Potassium silicate
570	Stearic acid or fatty acid
575	Glucono δ-lactone or Glucono delta-lactone
576	Sodium gluconate
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
580	Magnesium gluconate
586	4-hexylresorcinol
620	L-glutamic acid
621	Monosodium L-glutamate or MSG
622	Monopotassium L-glutamate
623	Calcium glutamate
624	Monoammonium L-glutamate
625	Magnesium glutamate
627	Disodium-5′-guanylate
631	Disodium-5′-inosinate
635	Disodium-5′-ribonucleotides
636	Maltol
637	Ethyl maltol
640	Glycine
641	L-Leucine
900a	Polydimethylsiloxane or Dimethylpolysiloxane
901	Beeswax, white and yellow

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903	Carnauba wax
904	Shellac
905b	Petrolatum or petroleum jelly
914	Oxidised polyethylene
920	L-cysteine monohydrochloride
941	Nitrogen
942	Nitrous oxide
943a	Butane
943b	Isobutane
944	Propane
946	Octafluorocyclobutane
950	Acesulphame potassium
951	Aspartame
952	Cyclamate or calcium cyclamate or sodium cyclamate
953	Isomalt
954	Saccharin
955	Sucralose
956	Alitame
957	Thaumatin
961	Neotame
960	Steviol glycosides
962	Aspartame-acesulphame salt
965	Maltitol and maltitol syrup or hydrogenated glucose syrup
966	Lactitol
967	Xylitol
968	Erythritol
969	Advantame
999(i)	Quillaia extract (type 1)
999(ii)	Quillaia extract (type 2)
1001	Choline salts
1100	α-Amylase
1101	Proteases (papain, bromelain, ficin)
1102	Glucose oxidase
1104	Lipases
1105	Lysozyme
1200	Polydextrose
1201	Polyvinylpyrrolidone

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1400	Dextrin roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1451	Acetylated oxidised starch
1505	Triethyl citrate
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000
1522	Calcium lignosulphonate (40-65)

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 8 of Schedule 8 as in force on **16 September 2025** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **16 September 2025.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 8 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00478 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S8—2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Numerical entries for tocopherol to correct typographical error.
table to S8—2	182	F2018L01595 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Polyoxyethylene (40) stearate
table to S8—2	182	F2018L01595 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	ad	Polysorbate 20, Polyoxyethylene (20) sorbitan monolaurate
table to S8—2	183	F2019L00037 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Monk fruit extract or luo han guo extract
table to S8—2	183	F2019L00040 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Rosemary extract (392)
table to S8—2	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S8—2	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
table to S8—2	198	F2021L00327 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	inserting Sweet osmanthus ear glycolipids
S8—2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept2024	13 Sep 2024	ad	Inserting di-alpha tocophenol, sodium hydroxide and potassium hydroxide
S8—2	244	F2025L01081 11 Sep 2025 FSC 184 16 Sep 2025	16 Sep 2025	am	Insert into table titled Food additive names—alphabetical listing entry for *Mushroom chitosan*
S8—2	244	F2025L01081 11 Sep 2025 FSC 184 16 Sep 2025	16 Sep 2025	am	Insert into table titled Food additive names— numerical listing entry for *Mushroom chitosan*

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Schedule 9 Mandatory advisory statements and declarations

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.3 is a standard for the information requirements relating to warning statements, advisory statements, and declarations. Standard 2.9.5 contains similar information requirements for food for special medical purposes. This Standard lists mandatory advisory statements for subsection 1.2.3—2(1) and paragraph 2.9.5—10(2)(a); and mandatory declarations for subsection 1.2.3—4(1).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S9—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 9 – Mandatory advisory statements and declarations.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S9—2 Mandatory advisory statements

For subsection 1.2.3—2(1) and paragraph 2.9.5—10(2)(a), the table is:

Mandatory advisory statements

Item	*Column 1*	*Column 2*
	Food	*Advisory statement indicating that …*
1	(a) Bee pollen. (b) A food containing bee pollen as an ingredient.	the product contains bee pollen which can cause severe allergic reactions.
2	(a) A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains less than 3% m/m protein. (b) An evaporated or dried product made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	the product is not suitable as a complete milk replacement for children under 5 years.
3	(a) A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat. (b) An evaporated or dried product made from cereals, nuts, seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat (c) Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat. (d) Evaporated milk, dried milk, or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	the product is not suitable as a complete milk replacement for children under 2 years.
4	A food that contains aspartame or aspartame-acesulphame salt.	the food contains phenylalanine.

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Item	Column 1	Column 2
	Food	*Advisory statement indicating that …*
5	A food that contains quinine.	the food contains quinine.
6	A food that contains guarana or extracts of guarana.	the food contains caffeine.
7	A food that contains added phytosterols, phytostanols or their esters.	(a) when consuming this product, it should be consumed as part of a healthy diet; and (b) the product may not be suitable for children under 5 years and pregnant or lactating women; and (c) plant sterols do not provide additional benefits when consumed in excess of 3 grams per day.
8	(a) A cola beverage that contains added caffeine. (b) A food that contains a cola beverage that also contains added caffeine as an ingredient.	the product contains caffeine.
9	(a) Propolis. (b) A food that contains propolis as an ingredient.	the product contains propolis which can cause severe allergic reactions.
10	Unpasteurised egg products.	the product is unpasteurised.
11	(a) Unpasteurised milk. (b) Unpasteurised liquid milk products.	the product has not been pasteurised.

S9—3 Mandatory declarations

(1) For Division 3 of Standard 1.2.3, a reference to the table to section S9—3 is a reference to the table to subsection (3).

(2) For the purposes of the table to subsection (3):

(a) the definition of ***fish*** in subsection 1.1.2—3(2) does not apply; and

(b) ***fish*** excludes crustacea and molluscs; and

(c) ***mollusc*** means a marine mollusc.

(3) The table to this subsection is:

Mandatory declarations

Item	Column 1	Column 2	Column 3	Column 4
	Food	*Exemption*	*Required name for declarations in a statement of ingredients*	*Required name for other declarations*
1	added sulphites in concentrations of 10 mg/kg or more		sulphites	sulphites
2	Any of the following cereals (including hybridised strains thereof) if they contain *gluten:	the cereal or its hybridised strain that is present in beer or spirits		
	barley		barley	gluten
	oats		oats	gluten
	rye		rye	gluten

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Item	Column 1	Column 2	Column 3	Column 4
	Food	*Exemption*	*Required name for declarations in a statement of ingredients*	*Required name for other declarations*
3	wheat (including its hybridised strain) irrespective of whether it contains gluten	(a) the wheat or its hybridised strain that is present in beer or spirits; (b) glucose syrups made from wheat starch and that: (i) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and (ii) have a gluten protein content that does not exceed 20 mg/kg; (c) alcohol distilled from wheat.	wheat	(a) wheat; and (b) if gluten is present - gluten.
4	Any of the following tree nuts:			
	almond		almond	almond
	Brazil nut		Brazil nut	Brazil nut
	cashew		cashew	cashew
	hazelnut		hazelnut	hazelnut
	macadamia		macadamia	macadamia
	pecan		pecan	pecan
	pine nut		pine nut	pine nut
	pistachio		pistachio	pistachio
	walnut		walnut	walnut
5	crustacea		crustacean	crustacean
6	egg		egg	egg
7	fish	isinglass derived from fish swim bladders and used as a clarifying agent in beer or wine	fish	fish
8	lupin		lupin	lupin
9	milk	alcohol distilled from whey	milk	milk
10	mollusc		mollusc	mollusc
11	peanut		peanut	peanut
12	sesame seed		sesame	sesame
13	soybean	(a) soybean oil that has been degummed, neutralised, bleached	soy, soya or soybean	soy

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Item	Column 1	Column 2	Column 3	Column 4
	Food	*Exemption*	*Required name for declarations in a statement of ingredients*	*Required name for other declarations*
		and deodorised; (b) soybean derivatives that are tocopherol or phytosterol.		

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Instrument items affected	**A'ment No.**	**FRL registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Item [6] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [6.1], [6.2], [6.3] and [6.4] of the Schedule. **The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.** **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Authorised Version F2021C00195 registered 05/03/2021

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 9 as in force on **25 February 2021** (up to Amendment No. 197). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 9 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00479 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S9—2	161	F2016L00115 17 Feb 2016 FSC103 22 Feb 2016	1 Sept 2016	rs	Items 2 and 3 to include permissions for products made from nuts and seeds.
S9	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Amendment to S9 heading to include 'declarations' *For application, saving and transitional provisions, see above table*
S9—3	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	ad	Inserting S9—3 'Mandatory declarations' *For application, saving and transitional provisions, see above table*

Authorised Version F2021C00195 registered 05/03/2021

Schedule 10 Generic names of ingredients and conditions for their use

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, the labelling of ingredients. This Standard specifies generic names for ingredients and conditions for subparagraph 1.2.4—4(b)(iii).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S10—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 10 – Generic names of ingredients and conditions for their use.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S10—2 Generic names of ingredients and conditions for their use

For section 1.2.4—4, the generic ingredient names and conditions (if any) for their use are:

Generic names of ingredients and conditions for their use (if any)

Generic name	*Condition for use (if any)*
cereals	
cheese	
cocoa butter	
crystallised fruit	
fats or oils	(a) The statement of ingredients must declare: (i) whether the source is animal or vegetable; and if the food is a dairy product, including ice cream—the specific source of animal fats or oils. (b) This generic name must not be used for diacylglycerol oil.
fish	The definition of *fish* in subsection 1.1.2—3(2) does not apply for the purposes of this table.
fruit	
gum base	
herbs	
meat	
milk protein	
milk solids	May be used to describe: (a) milk powder, skim milk powder or dried milk products; or (b) any 2 or more of the following ingredients: (i) whey; (ii) whey powder; (iii) whey proteins; (iv) lactose; (v) caseinates; (vi) milk proteins; (vii) milk fat.

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Generic name	*Condition for use (if any)*
poultry meat	
spices	
starch	The name ‘starch’ may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes.
sugar	(a) The name ‘sugar’ may be used to describe: (i) white sugar; or (ii) white refined sugar; or (iii) caster sugar or castor sugar; or (iv) loaf sugar or cube sugar; or (v) icing sugar; or (vi) coffee sugar; or (vii) coffee crystals; or (viii) raw sugar. (b) The name ‘sugars’ must not be used in a statement of ingredients.
vegetables	

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1026 – Lupin as an Allergen) Variation				
Instrument items affected	**A'ment No.**	**FRL registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Items [2.2] and [2.3] of the Schedule	169	F2017L00585 23 May 2017 FSC112 25 May 2017	Subsection S10—1A(1)	Subsection S10—1A(1) establishes a transitional arrangement for variations to the Code made by Item [1] of the Schedule. **The transition period is the period of time that commences on 25 May 2017 and ends on 26 May 2018.** S10—1A(2) provides that section 1.1.1—9 of the Code does not apply to the above variation. S10—1A(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the prescribed variation; or (b) the Code as amended by the prescribed variation; but not a combination of both.
Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Item [7] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	Clause 4 a transitional arrangement for variations to the Code made by Item [7.1], [7.2], [7.3], [7.5] and [7.6] of the Schedule. **The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.** **The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Authorised Version F2021C00203 registered 09/03/2021

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Schedule 10 as in force on **25 February 2021** (up to Amendment No. 197). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 10 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00480 — 2 April 2015) and has since been amended as follows:

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
S10—1A	170	F2017L00585 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Section. *For application, saving and transitional provisions, see above table.*
table to S10—2	163	F2016L00783 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Entry for 'fats or oils' as a consequence of amendments to Standard 1.2.3.
table to S10—2	170	F2017L00585 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Entry for 'fats or oils' to include lupin. *For application, saving and transitional provisions, see above table.*
S10—1A	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Omitting section S10—1A *For application, saving and transitional provisions, see above table*
S10—2	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Omitting entry for 'nuts' and the condition for use for '*cereals'* and '*nuts'*. *For application, saving and transitional provisions, see above table*
table to S10—2	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Inserting paragraph (a) of the condition for use for '*fats or oils*' *For application, saving and transitional provisions, see above table*
table to S10—2	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Inserting the condition for the use of '*fish'* and *'starch'*. *For application, saving and transitional provisions, see above table*

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Schedule 11 Calculation of values for nutrition information panel

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard:

- sets out how to calculate ***average energy content***, ***available carbohydrate*** and ***available carbohydrate by difference*** for sections 1.1.2—2 and 1.2.8—4; and
- sets out how to determine dietary fibre for subsection 1.2.8—7(7) and subsection S5—6(2); and
- lists substances for paragraph 1.2.8—6(9)(a) and subparagraph 1.2.8—14(1)(c)(ii).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S11—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 11 – Calculation of values for nutrition information panel.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S11—2 Calculation of average energy content

(1) For section 1.1.2—2, the ****average energy content*** of a food means the energy content ***AE***, in kJ/100 g, calculated using the following equation:

$$AE = \sum_{i=1}^{N} W_i \times F_i$$

where:

N is the number of *components in the food.

W_i is the '*average quantity' of a component of the food measured in g/100 g of the food.

F_i is the energy factor, expressed in kJ/g:

(a) for a general component listed in the table to subsection (2)—indicated in the corresponding row of that table; and

(b) for a specific component listed in the table to subsection (3)—indicated in the corresponding row of that table.

(2) For subsection (1), particular energy factors, in kJ/g, for certain *components are listed below:

Energy factors for general components

Component	***Energy factor***
alcohol	29
*carbohydrate (excluding unavailable carbohydrate)	17
unavailable carbohydrate (including dietary fibre)	8
fat	37
protein	17

(3) For subsection (1), and for paragraph 1.2.8—6(9)(a) and subparagraph 1.2.8—14(1)(c)(ii), particular energy factors, in kJ/g, for specific *components are listed below:

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Energy factors for specific components

Component	*Energy factor*
D-allulose	2
erythritol	1
glycerol	18
isomalt	11
lactitol	11
maltitol	13
mannitol	9
organic acids	13
polydextrose	5
sorbitol	14
D-Tagatose	11
Xylitol	14

(4) If for Standard 1.2.8 the *average energy content may be expressed in kilocalories, the number of kilocalories/100g must be calculated in accordance with the following equation:

$$AE(C) = \frac{AE(kJ)}{4.18}$$

where

AE(C) is the average energy content in kilocalories/100 g;

AE(kJ) is the average energy content in kilojoules/100 g, calculated in accordance with the equation set out in subsection (1).

S11—3 Calculation of available carbohydrate and available carbohydrate by difference

Calculation of available carbohydrate

(1) For section 1.1.2—2(3), ***available carbohydrate***, for a food, is calculated by summing the *average quantity in the food of:

(a) total available sugars and starch; and

(b) if quantified or added to the food—any available oligosaccharides, glycogen and maltodextrins.

Calculation of available carbohydrate by difference

(2) For section 1.1.2—2(3), ***available carbohydrate by difference***, for a food, is calculated by subtracting from 100 the *average quantity in the food, expressed as a percentage, of the following substances:

(a) water;

(b) protein;

(c) fat;

(d) dietary fibre;

(e) ash;

(f) alcohol;

(g) if quantified or added to the food—any other unavailable carbohydrate;

(h) a substance listed in subsection S11—2(3).

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S11—4 Methods of analysis for dietary fibre and other fibre content

(1) This section applies for the purposes of subsection 1.2.8—7(7) and section S5—6(2).

(2) The total *dietary fibre, and amount of any specifically named fibre, in a food must be determined in accordance with any one or more of the methods contained in following sections of the AOAC:

(a) for dietary fibre—sections 985.29 or 991.43, or 2017.16;

(b) for dietary fibre (including all resistant maltodextrins)—section 2001.03;

(c) for inulin and fructooligosaccharide—section 997.08;

(d) for inulin—section 999.03;

(e) for polydextrose—section 2000.11;

(f) for resistant starch—section 2002.02.

(3) If the dietary fibre content of a food has been determined by more than 1 method of analysis, the total dietary fibre content is calculated by:

(a) adding together the results from each method of analysis; and

(b) subtracting any portion of dietary fibre which has been included in the results of more than one method of analysis.

(4) In this section:

AOAC means the *Official Methods of Analysis of AOAC International*, twenty first edition, 2019, published by AOAC International, Maryland USA.

Authorised Version F2024C01138 registered 20/11/2024

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Schedule 11 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 11 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00481 –- 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S11—2(4)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Correction to structure of subsection.
S11—4(2)(e)	179	F2018L00655 24 May 2018 FSC120	24 May 2018	am	Omitted and substituted S11-4(2) (e) and (f)
S11—4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Omitted and substituted S11-4 (2) and (3)
S11—2(1)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Omitted and substituted S11—2(1)
S11—4(2)(a)	205	F2022L00027 14 Jan 2022 FSC146 20 Jan 2022	20 Jan 2022	am	Omitted and substituted section reference
S11—4(4)	205	F2022L00027 14 Jan 2022 FSC146 20 Jan 2022	20 Jan 2022	am	Omitted and substituted AOAC details
S11—2(3)	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	ad	Insert D-allulose in S11—2(3)table.

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Schedule 12 Nutrition information panels

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard sets out nutrition information panels for subsection 1.2.8—6(2), subsection 1.2.8—6(3), subsection 1.2.8—6(5), subsection 1.2.8—8(3), paragraph 2.6.4—5(2)(b), subsection 2.9.2—11(3) and subsection 2.10.3—5(3).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S12—1 Name

This S*tandard is Australia New Zealand Food Standards Code* – Schedule 12 – Nutrition information panels.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S12—2 Format for nutrition information panel—subsection 1.2.8—6(2)

For subsection 1.2.8—6(2), the format for a nutrition information panel is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: g (or mL or other units as appropriate)

	Quantity per serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
—saturated	g	g
Carbohydrate	g	g
—sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

Authorised Version F2017C00342 registered 18/04/2017

S12—3 Format for nutrition information panels—subsection 1.2.8—6(3) and 1.2.8—6(5)

For subsection 1.2.8—6(3), 1.2.8—6(5), 1.2.8—6(11), 1.2.8—6(12) and 1.2.8—6(13), the format for a nutrition information panel is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: g (or mL or other units as appropriate)

	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein, total	g	g
—*	g	g
Fat, total	g	g
—saturated	g	g
—**	g	g
—trans	g	g
—**	g	g
—polyunsaturated	g	g
—**	g	g
—monounsaturated	g	g
—**	g	g
Cholesterol	mg	mg
Carbohydrate	g	g
—sugars	g	g
—**	g	g
— **	g	g
—**	g	g
Dietary fibre, total	g	g
—*	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

Note * indicates a sub-group nutrient

** indicates a sub-sub-group nutrient

Note The word ‘total’ following ‘protein’ or ‘dietary fibre’ in the first column of the panel need only be included if it is followed immediately by a sub-group.

Authorised Version F2017C00342 registered 18/04/2017

S12—4 Format for nutrition information panel—percentage daily intake information

For subsection 1.2.8—8(3), an example nutrition information panel with percentage daily intake information is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)

Serving size: g (or mL or other units as appropriate)

	Quantity per serving	% Daily intake* (per serving)	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	%	kJ (Cal)
Protein	g	%	g
Fat, total	g	%	g
—saturated	g	%	g
Carbohydrate	g	%	g
—sugars	g	%	g
Sodium	mg (mmol)	%	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	%	g, mg, µg (or other units as appropriate)

*Percentage daily intakes are based on an average adult diet of 8700 kJ.

Authorised Version F2017C00342 registered 18/04/2017

S12—5 Sample format for nutrition information panel—formulated caffeinated beverages

For section 2.6.4—5, an example of the placement of the declarations required by paragraph 2.6.4—5(2)(b) adjacent to or following a nutrition information panel is:

NUTRITION INFORMATION

Servings per package: (insert number of servings)
Serving size: 250 mL

	Quantity per Serving	Quantity per 100 mL
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
—saturated	g	g
Carbohydrate, total	g	g
—sugars	g	g
Sodium	mg (mmol)	mg (mmol)
COMPOSITION INFORMATION		
Caffeine	mg	mg
Thiamin	mg	mg
Riboflavin	mg	mg
Niacin	mg	mg
Vitamin B_6	mg	mg
Vitamin B_{12}	µg	µg
Pantothenic acid	mg	mg
Taurine	mg	mg
Glucuronolactone	mg	mg
Inositol	mg	mg

Authorised Version F2017C00342 registered 18/04/2017

S12—6 Nutrition information panel—food for infants

For subsection 2.9.2—11(3), the format for the nutrition information panel is:

NUTRITION INFORMATION Servings per package: (insert number of servings) Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
— (insert claimed fatty acids)	g	g
Carbohydrate	g	g
— sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

S12—7 Nutrition information panel—calcium in chewing gum

For section 2.10.3—5(3), the nutrition information panel may, for example, be set out in the following format:

NUTRITION INFORMATION Servings per package: 10 Serving size: 3 g		
	Average quantity per serving	Average quantity per 100 g
Energy	25 kJ	833 kJ
Protein	0 g	0 g
Fat, total	0 g	0 g
– saturated	0 g	0 g
Carbohydrate	Less than 1 g	Less than 1 g
– sugars	Less than 1 g	Less than 1 g
Dietary fibre	0 g	0 g
Sodium	0 mg	0 mg
Calcium*	80 mg (10% RDI**)	2670 mg
*average quantity of calcium released during 20 minutes of chewing **Recommended Dietary Intake		

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	**A'ment No.**	**FRL registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Item [6] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [6] of the Schedule. **The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.** Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations. Subclause 4(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; but not a combination of both. Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 12 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

Authorised Version F2017C00342 registered 18/04/2017

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 12 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00482 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S12—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Cross-references to Standard 1.2.8. *For application, saving and transitional provisions, see above table.*
S12—4	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Omission of text from nutrition information panel example as it is not relevant.
table to S12—7	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Reference to 'serve' replaced with 'serving' for consistency.

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Schedule 13 Nutrition information required for food in small packages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard sets out labelling information for paragraph 1.2.8—14(1)(b).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S13—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 13 – Nutrition information required for food in small packages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S13—2 Nutrition information required for food in small packages

For paragraph 1.2.8—14(1)(b), the table is:

Nutrition information for food in small packages

Column 1	***Column 2***
Claim is about	*Label must include*
Any nutrient or biologically active substance (other than a vitamin or mineral with a RDI)	Average quantity of the nutrient or biologically active substance present per serving of the food
Any vitamin or mineral with a RDI	(a) *Average quantity of the vitamin or mineral present per serving of the food; and (b) Percentage of the RDI for the vitamin or mineral contributed by one serving of the food, and calculated in accordance with section 1.2.8—9
Polyunsaturated fatty acids or monounsaturated fatty acids in a food standardised in Standard 2.4.1 or 2.4.2	Saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Polyunsaturated fatty acids or monounsaturated fatty acids in a food that is not a food standardised in Standard 2.4.1 or 2.4.2	Average quantity of saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Cholesterol, saturated fatty acids, trans fatty acids, omega-6 or omega-9 fatty acids	Average quantity of saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Dietary fibre, sugars or any other *carbohydrate	Average energy content per serving of the food and average quantity of carbohydrate, sugars and dietary fibre (calculated in accordance with section S11—4) present per serving of the food
Energy	Average energy content per serving of the food
Fat-free	Average energy content per serving of the food

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Column 1	***Column 2***
Claim is about	*Label must include*
Omega-3 fatty acids	(a) Average quantity of *saturated fatty acids, *trans fatty acids, *polyunsaturated fatty acids and *monounsaturated fatty acids content per serving of the food; and (b) Average quantity of each type of omega-3 fatty acids per serving of the food (that is, alpha-linolenic acid, docosahexaenoic acid, eicosapentaenoic acid or a combination of these); and (c) Average quantity of the total of omega-3 fatty acids per serving of the food
Lactose	Average quantity of galactose content per serving of the food
Potassium	Average quantity of sodium content per serving of the food
Sodium or salt	Average quantity of sodium and potassium content per serving of the food

Authorised Version F2021C00621 registered 12/07/2021

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	**A'ment No.**	**FRLI registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Item [7] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [7] of the Schedule. **The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.** Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations. Subclause 4(3) provides that, during the transition period, a food may comply with either: (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; but not a combination of both. Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 13 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

Authorised Version F2021C00621 registered 12/07/2021

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 13 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00483 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S13—2	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	rs	Consequential amendments arising from amendments to Standard 1.2.7 and Schedule 4. *For application, saving and transitional provisions, see above table.*
13—2	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Omit 'sugars and dietary', substitute 'sugars and dietary fibre'.

Authorised Version F2021C00621 registered 12/07/2021

Schedule 14 Technological purposes performed by substances used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as food additives and substances used as processing aids are regulated by Standard 1.1.1, Standard 1.3.1 and Standard 1.3.3. This Standard lists technological purposes for paragraph 1.1.2—11(1)(b) (definition of ***used as a food additive***) and paragraph 1.1.2—13(1)(c) and subparagraph 1.1.2—13(2)(a)(iii) (definition of ***used as a processing aid***).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S14—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 14 – Technological purposes performed by substances used as food additives.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S14—2 Technological purposes

The technological purposes performed by substances used as food additives are set out in the table.

Technological purposes

Purpose	*Sub-classes*	*Definition*
Acidity regulator	acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent	anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant	antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent	bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring		adds or restores colour to foods
Colour fixative	colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier	emulsifier, emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	facilitates the formation or maintenance of an emulsion between two or more immiscible phases
Firming agent		contributes to firmness of food or interacts with gelling agents to produce or strengthen a gel
Flavour enhancer	flavour enhancer, flavour modifier, tenderiser	enhances the existing taste or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)		intense preparations which are added to foods to impart taste or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salt taste

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Purpose	*Sub-classes*	*Definition*
Foaming agent	whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent		modifies food texture through gel formation
Glazing agent	coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant	moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener		replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative	antimicrobial preservative, antimycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
Propellant		gas, other than air, which expels a food from a container
Raising agent		liberates gas and thereby increases the volume of a food
Sequestrant		forms chemical complexes with metallic ions
Stabiliser	binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener	thickening agent, texturiser, bodying agent	increases the viscosity of a food

Authorised Version F2023C00755 registered 24/08/2023

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 14 as in force on **19 July 2023** (up to Amendment No. 220). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **19 July 2023**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 14 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00436 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S14—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical errors in the table under the definitions for 'firming agent' and 'raising agent'.
Table to S14—2	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Omit and substitute typographical error

Authorised Version F2023C00755 registered 24/08/2023

Schedule 15 Substances that may be used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard:

- identifies substances for subparagraph 1.1.2—11(2)(a)(i); and
- contains permissions to use substances as food additives for paragraph 1.3.1—3(1)(a); and
- contains associated restrictions for paragraph 1.3.1—3(1)(b); and
- sets out maximum permitted levels for section 1.3.1—4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S15—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 15 – Substances that may be used as food additives).

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S15—2 Permissions to use substances as food additives

Unless the table to section S15—5 expressly provides otherwise, for each class of food identified by a numbered heading in the table to section S15—5, the substances that may be *used as a food additive in any food within that class are the following:

(a) any of the substances listed directly under the heading;

(b) any of the substances listed directly under a higher-level heading.

Example For the heading numbered 4.3.4, higher-level headings are those numbered 4.3 and 4. However, headings such as those numbered 4.3.4.1, 4.3.3, 4.2 and 3 are not higher-level headings.

Note In many cases, there is more than 1 substance listed directly under a heading.

S15—3 Preparations of food additives

If a substance may be *used as a food additive under the table to section S15—5:

(a) the substance may be added in the form of a preparation of the substance; and

(b) other substances may be used as food additives in the preparation in accordance with the permissions under category 0 of the table (preparations of food additives).

S15—4 Definitions

(1) In the table to section S15—5:

(a) ***MPL*** means the maximum permitted level, measured (unless otherwise indicated) in mg/kg; and

(b) a reference to ‘GMP’ is a reference to the maximum level necessary to achieve 1 or more technological purposes under conditions of GMP.

(2) If a food without a garnish would be included in items 1 to 14 of the table to section S15—5, it will also be included if a garnish is added.

S15—5 Table of permissions for food additives

The table to this section is:

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
0	**Preparations of food additives**		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
216	Propyl p-hydroxybenzoate (propylparaben)	2 500	
218	Methyl p-hydroxybenzoate (methylparaben)	2 500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
243	Ethyl lauroyl arginate	200	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
385	Calcium disodium EDTA	500	
0.1	***Baking compounds***		
541	Sodium aluminium phosphate	GMP	
0.2	***Colourings***		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Ethanol	GMP	
0.3	***Flavourings***		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Benzyl alcohol	500	In the final food
	Ethanol	GMP	
	Ethyl acetate	GMP	
	Glycerol diacetate	GMP	
	Glyceryl monoacetate	GMP	
	Isopropyl alcohol	1 000	In the final food
320	Butylated hydroxyanisole	1 000	
1505	Triethyl citrate	GMP	
0.4	***Rennetting enzymes***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9 000	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
1	**Dairy products (excluding butter and fats)**		
1.1	***Liquid milk and liquid milk based drinks***		
1.1.1	**Liquid milk (including buttermilk)**		
	Additives permitted at GMP		Only UHT goats milk
1.1.1.1	***Liquid milk to which phytosterols, phytostanols or their esters have been added***		
401	Sodium alginate	2 000	
407	Carrageenan	2 000	
412	Guar gum	2 000	
471	Mono- and diglycerides of fatty acids	2 000	
460	Microcrystalline cellulose	5 000	
1.1.2	**Liquid milk products and flavoured liquid milk**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	115	
962	Aspartame-acesulphame salt	1 100	
1.2	***Fermented and rennetted milk products***		
1.2.1	**Fermented milk and rennetted milk**		
	(No additives permitted)		
1.2.2	**Fermented milk products and rennetted milk products**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	60	
950	Acesulphame potassium	500	
956	Alitame	60	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
1.3	***Condensed milk and evaporated milk***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
1.4	***Cream and cream products***		
1.4.1	**Cream, reduced cream and light cream**		
	Additives permitted at GMP		Only UHT creams and creams receiving equivalent or greater heat treatments
1.4.2	**Cream products (flavoured, whipped, thickened, sour cream etc)**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened light cream

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
1.5	***Dried milk, milk powder, cream powder***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
304	Ascorbyl palmitate	5 000	
320	Butylated hydroxyanisole	100	
343	Magnesium phosphates	10 000	
431	Polyoxyethylene (40) stearate	GMP	
530	Magnesium oxide	10 000	
542	Bone phosphate	1 000	
555	Potassium aluminium silicate	GMP	
1.6	***Cheese and cheese products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	50	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15	On cheese surfaces, based on individual cheese weight
251 252	Nitrates (potassium and sodium salts)	50	Calculated as nitrate ion
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10 000	
560	Potassium silicate	10 000	
1.6.1	**Soft cheese, cream cheese and processed cheese**		
243	Ethyl lauroyl arginate	400	
1.6.1.1	***Mozzarella cheese***		
243	Ethyl lauroyl arginate	200	
1.6.2	***Hard cheese and semi-hard cheese***		
243	Ethyl lauroyl arginate	1 mg / cm^2	Applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm.

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
2	**Edible oils and oil emulsions**		
160b	Annatto extracts	20	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	100	
2.1	***Edible oils essentially free of water***		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for olive oil
	Colourings permitted to a maximum level		Not for olive oil
392	Rosemary extract	50	
475	Polyglycerol esters of fatty acids	20 000	Only shortening
476	Polyglycerol esters of interesterified ricinoleic acids	20 000	Only shortening
900a	Polydimethylsiloxane	10	Only frying oils
2.2	***Oil emulsions (water in oil)***		
2.2.1	**Oil emulsions (>80% oil)**		
2.2.1.1	***Butter***		
			Only substances listed below may be used as a food additive for butter
160a	Carotenes	GMP	
160b	Annatto extracts	20	
160e	Carotenal, b-apo-8'-	GMP	
160f	Carotenal, b-apo-8'-, methyl or ethyl esters	GMP	
508	Potassium chloride	GMP	
2.2.1.2	***Butter products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
2.2.1.3	***Margarine and similar products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
392	Rosemary extract	75	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
2.2.2	**Oil emulsions (<80% oil)**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
3	**Ice cream and edible ices**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	290	
160b	Annatto extracts	25	
950	Acesulphame potassium	1 000	
956	Alitame	100	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	2 200	
3.1	***Ice confection sold in liquid form***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
4	**Fruits and vegetables (including fungi, nuts, seeds, herbs and spices)**		
4.1	***Unprocessed fruits and vegetables***		
4.1.1	**Untreated fruits and vegetables**		
4.1.2	**Surface treated fruits and vegetables**		
342	Ammonium phosphates	GMP	
471	Mono- and diglycerides of fatty acids	GMP	
473	Sucrose esters of fatty acids	100	
901	Beeswax, white and yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
4.1.2.1	***Citrus fruit***		
914	Oxidised polyethylene	250	
1520	Propylene glycol	30 000	
4.1.2.2	***Walnut and pecan nut kernels***		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	
321	Butylated hydroxytoluene	70	
4.1.3	**Fruits and vegetables that are peeled, cut, or both peeled and cut**		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	
243	Ethyl lauroyl arginate	200	
4.1.3.1	***Products for manufacturing purposes***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
4.1.3.2	***Root and tuber vegetables***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	
920	L-cysteine monohydrochloride	GMP	
4.1.3.3	***Avocados and bananas***		
920	L-cysteine monohydrochloride	GMP	
4.2	***Frozen unprocessed fruits and vegetables***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado
4.3	***Processed fruits and vegetables***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
4.3.0.1	***Ginger***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20	
4.3.0.2	***Mushrooms in brine or water and not commercially sterile***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500	
4.3.0.3	***Preserved cherries known as maraschino cherries, cocktail cherries or glacé cherries***		
127	Erythrosine	200	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
4.3.0.4	***Tomato products pH < 4.5***		
234	Nisin	GMP	
4.3.0.5	***Coconut milk coconut cream and coconut syrup***		
	No Colourings permitted		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
4.3.1	**Dried fruits and vegetables**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 50 (b) 3 000	Desiccated coconut Other dried fruit and vegetables
4.3.2	**Fruits and vegetables in vinegar, oil, brine or alcohol**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
950	Acesulphame potassium	3 000	
956	Alitame	40	
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	6 800	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	Only products made from bleached vegetables
4.3.3	**Commercially sterile fruits and vegetables in hermetically sealed containers**		
512	Stannous chloride	100	Only asparagus not in direct contact with tin
950	Acesulphame potassium	500	
952	Cyclamates	1 350	
954	Saccharin	110	
962	Aspartame-acesulphame salt	1 100	
4.3.4	**Fruit and vegetable spreads including jams, chutneys and related products**		
123	Amaranth	290	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
392	Rosemary extract	50	Only nut butters and nut spreads
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
4.3.4.1	***Low joule chutneys, low joule jams and low joule spreads***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285	
960	Steviol glycosides	450	
4.3.5	**Candied fruits and vegetables**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2 000	
4.3.6	**Fruit and vegetable preparations including pulp**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	(a) 3 000 (b) 1 000	Chilli paste Other foods
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1 000 (b) 350	Fruit and vegetable preparations for manufacturing purposes Other foods
234	Nisin	GMP	
960	Steviol glycosides	210	
4.3.7	**Fermented fruit and vegetable products**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables
4.3.8	**Other fruit and vegetable based products**		
4.3.8.1	***Dried instant mashed potato***		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
4.3.8.2	***Imitation fruit***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3 000	
4.3.8.3	***Rehydrated legumes***		
243	Ethyl lauroyl arginate	200	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
5	**Confectionery**		
–	Monk fruit extract (luo han guo extract)	GMP	
123	Amaranth	300	
160b	Annatto extracts	25	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2 000	Not for bubble gum and chewing gum.
951	Aspartame	10 000	See Note, below
955	Sucralose	2 500	See Note, below
956	Alitame	300	See Note, below
961	Neotame	300	See Note, below
962	Aspartame-acesulphame salt	4 500	See Note, below
Note For additives 951, 955, 956, 961 and 962, section 1.3.1—5 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum			
5.0.1	**Fruit filling for confectionery containing not less than 200 g/kg of fruit**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
5.1	***Chocolate and cocoa products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		Permitted on the surface of chocolate only
	Colourings permitted in processed foods to a maximum level		Permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
477	Propylene glycol esters of fatty acids	4 000	
960	Steviol glycosides	550	
5.2	***Sugar confectionery***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
960	Steviol glycosides	1 100	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
5.2.1	**Bubble gum and chewing gum**		
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	200	
950	Acesulphame potassium	5 000	See Note, below
			Note Section 1.3.1—5 does not apply
5.2.2	**Low joule chewing gum**		
952	Cyclamates	20 000	
954	Saccharin	1 500	
5.3	***Not assigned***		
5.4	***Icings and frostings***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
127	Erythrosine	2	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
392	Rosemary extract	20	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
6	**Cereals and cereal products**		
6.1	***Cereals (whole and broken grains)***		
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice
6.2	***Flours, meals and starches***		
	(No additives permitted)		
6.3	***Processed cereal and meal products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	100	Only extruded and/or puffed cereal products
392	Rosemary extract	50	Only grain bars, breakfast bars and breakfast cereals
960	Steviol glycosides	250	
6.3.1	**Cooked rice**		
243	Ethyl lauroyl arginate	200	
6.4	***Flour products (including noodles and pasta)***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	25	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	250	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks
243	Ethyl lauroyl arginate	200	Only cooked pasta and noodles
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2 000	
392	Rosemary extract	a. 10	Only for flour based snacks e.g. pretzels, fritters, and crackers; and cooked or instant noodles and pasta
		b. 40	Only wheat or corn-based tortilla
950	Acesulphame potassium	200	
956	Alitame	200	
962	Aspartame-acesulphame salt	450	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
7	**Breads and bakery products**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 200	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4 000	
7.1	***Breads and related products***		
7.1.1	**Fancy breads**		
960	Steviol glycosides	160	
7.1.2	**Breadcrumbs**		
392	Rosemary extract	40	
7.2	***Biscuits, cakes and pastries***		
160b	Annatto extracts	25	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
392	Rosemary extract	40	
475	Polyglycerol esters of fatty acids	15 000	Only cake
950	Acesulphame potassium	200	
956	Alitame	200	
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	450	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
8	**Meat and meat products (including poultry and game)**		
8.1	***Raw meat, poultry and game***		
8.1.1	**Poultry**		
262	Sodium acetates	5 000	
8.2	***Processed meat, poultry and game products in whole cuts or pieces***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
234	Nisin	12.5	
243	Ethyl lauroyl arginate	200	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	GMP	
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
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.2.1	**Commercially sterile canned cured meat**		
249 250	Nitrites (potassium and sodium salts)	50	
8.2.2	**Cured meat**		
249 250	Nitrites (potassium and sodium salts)	125	
8.2.3	**Dried meat**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
249 250	Nitrites (potassium and sodium salts)	125	
392	Rosemary extract	150	
8.2.4	**Slow dried cured meat**		
249 250	Nitrites (potassium and sodium salts)	125	
251 252	Nitrates (potassium and sodium salts)	500	
8.3	***Processed comminuted meat, poultry and game products, other than products listed in item 8.3.2***		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for sausage or sausage meat containing raw, unprocessed meat
	Colourings permitted in processed foods to a maximum level		Not for sausage or sausage meat containing raw, unprocessed meat
160b	Annatto extracts	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
234	Nisin	12.5	
243	Ethyl lauroyl arginate	315	
249 250	Nitrites (potassium and sodium salts)	125	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	GMP	

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Permissions for food additives

INS (if any)	*Description*	*MPL*	*Conditions*
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.3.1	**Fermented, uncooked processed comminuted meat products**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
235	Pimaricin (natamycin)	1.2 mg/dm^2	When determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500	
8.3.2	**Sausage and sausage meat containing raw, unprocessed meat**		
	Additives permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
392	Rosemary extract	a. 40	Only sausage containing raw, unprocessed meat
		a. 100	Only dried sausage
8.4	***Edible casings***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
8.5	***Animal protein products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
9	**Fish and fish products**		
9.1	***Unprocessed fish and fish fillets (including frozen and thawed)***		
9.1.1	**Frozen fish**		
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	
315 316	Erythorbic acid and sodium erythorbate	400	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450	Pyrophosphates	GMP	
451	Triphosphates	GMP	
452	Polyphosphates	GMP	
9.1.2	**Uncooked crustacea**		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
9.2	***Processed fish and fish products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
432	Polyoxyethylene (20) sorbitan monolaurate	500	
9.2.1	**Cooked crustacea**		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
9.2.2	**Roe**		
123	Amaranth	300	
9.3	***Semi preserved fish and fish products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2 500	
243	Ethyl lauroyl arginate	400	
9.3.1	**Roe**		
123	Amaranth	300	
9.4	***Fully preserved fish including canned fish products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
385	Calcium disodium EDTA	250	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
9.4.1	**Canned abalone (paua)**		
	Sodium hydrosulphite	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1 000	
9.4.2	**Roe**		
123	Amaranth	300	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
10	**Eggs and egg products**		
10.1	***Eggs***		
	(No additives allowed)		
10.2	***Liquid egg products***		
	Additives permitted at GMP		
234	Nisin	GMP	
1505	Triethyl citrate	1 250	Only liquid white
10.3	***Frozen egg products***		
	Additives permitted at GMP		
10.4	***Dried or heat coagulated egg products***		
	Additives permitted at GMP		

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
11	**Sugars, honey and related products**		
11.1	***Sugar***		
460	Cellulose, microcrystalline and powdered	GMP	
11.1.1	**Rainbow sugar**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
11.2	***Sugars and sugar syrups***		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	
11.3	***Honey and related products***		
	(No additives allowed)		
11.3.1	**Dried honey**		
	Additives permitted at GMP		
11.4	***Tabletop sweeteners***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
636	Maltol	GMP	
637	Ethyl maltol	GMP	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
952	Cyclamates	GMP	
956	Alitame	GMP	
962	Aspartame-acesulphame salt	GMP	
960	Steviol glycosides	GMP	
1201	Polyvinylpyrrolidone	GMP	
11.4.1	**Tabletop sweeteners—liquid preparation**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	
954	Saccharin	GMP	
11.4.2	**Tabletop sweeteners—tablets or powder or granules packed in portion sized packages**		
954	Saccharin	GMP	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
12	**Salts and condiments**		
392	Rosemary extract	40	Not for condiment sauces e.g. ketchup, Mayonnaise, mustard, and relishes.
12.1	***Salt and salt substitutes***		
12.1.1	**Salt**		
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50	total of sodium and
536	Potassium ferrocyanide	50	potassium ferrocyanide
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	
12.1.2	**Reduced sodium salt mixture**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
12.1.3	**Salt substitute**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
12.2	***not assigned***		
12.3	***Vinegars and related products***		
	Colourings permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	
315 316	Erythorbic acid and sodium erythorbate	100	
	*Permitted flavouring substances, excluding quinine and caffeine		
12.4	***not assigned***		
12.5	***Yeast and yeast products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
12.5.1	**Dried yeast**		
12.6	***Vegetable protein products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
13	**Special purpose foods**		
13.1	***Infant formula products***		
270	Lactic acid	GMP	
300	Ascorbic acid	50 mg/L	See Note 1, below.
301	Sodium ascorbate	50 mg/L	See Note 1, below.
		75 mg/L	May only be added to polyunsaturated fatty acid preparations
302	Calcium ascorbate	50 mg/L	See Note 1, below.
304	Ascorbyl palmitate	50 mg/L	See Note 1, below.
304	Ascorbyl palmitate	10 mg/L	
307b	Tocopherols concentrate, mixed	10 mg/L	
307b	Tocopherols concentrate, mixed	30 mg/L	See Note 1, below
307c	dl-Alpha-tocopherol	10 mg/L	
307c	dl-Alpha-tocopherol	30 mg/L	See Note 1, below
308	Gamma-tocopherol	10 mg/L	
309	Delta-tocopherol	10 mg/L	
322	Lecithin	5 000 mg/L	
330	Citric acid	GMP	
331	Sodium citrates	GMP	
332	Potassium citrates	GMP	

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333	Calcium citrates	0.1 mg/L	As calcium, may only be added as part of a nutrient preparation
338	Phosphoric acid	450 mg/L	
339	Sodium phosphates	450 mg/L	
340	Potassium phosphates	450 mg/L	
407	Carrageenan	300 mg/L	Only in a liquid product
410	Locust bean (carob bean) gum	1 000 mg/L	
412	Guar gum	1 000 mg/L	Only in a liquid product that contains hydrolysed protein
414	Gum arabic (acacia)	10 mg/L	May only be added as part of a nutrient preparation
440	Pectins	10 000 mg/L	See Note 1, below
471	Mono- and diglycerides of fatty acids	4 000 mg/L	
472c	Citric and fatty acid esters of glycerol	7 500 mg/L	Only in a powdered product
		9 000 mg/L	Only in a liquid product
500	Sodium carbonates	2 000 mg/L	
501	Potassium carbonates	2 000 mg/L	
524	Sodium hydroxide	2 000 mg/L	
525	Potassium hydroxide	2 000 mg/L	
526	Calcium hydroxide	2 000 mg/L	
551	Silicon dioxide (amorphous)	10 mg/L	May only be added as part of a nutrient preparation
1412	Distarch phosphate	5 000 mg/L	See Note 2, below.
1413	Phosphated distarch phosphate	5 000 mg/L	See Note 3, below.
1414	Acetylated distarch phosphate	5 000 mg/L	See Note 4, below.
1422	Acetylated distarch adipate	5 000 mg/L	See Note 5, below.
1440	Hydroxypropyl starch	5 000 mg/L	See Note 6, below.
1450	Starch sodium octenylsuccinate	100 mg/L	May only be added as part of a nutrient preparation
		1 000 mg/L	May only be added to polyunsaturated fatty acid preparations

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Note 1 For additives 300, 301, 302, 304, 307b, 307c, 440—the additive may only be used in follow-on formula products.

Note 2. Additive 1412 may only be used in:

(a) soy based infant formula product (other than follow-on formula) either singly or in combination with one or more of additives 1413, 1414 and 1440; and

(b) soy based follow-on formula either singly or in combination with one or more of additives 1413, 1414 and 1422.

Note 3 Additive 1413 may only be used in:

(a) soy based infant formula product (other than follow-on formula) either singly or in combination with one or more of additives 1412, 1414 and 1440; and

(b) soy based follow-on formula either singly or in combination with one or more of additives 1412, 1414 and 1422.

Note 4 Additive 1414 may only be used in:

(a) soy based infant formula product (other than follow-on formula) either singly or in combination with one or more of additives 1412, 1413, and 1440; and

(b) soy based follow-on formula either singly or in combination with one or more of additives 1412, 1413, and 1422.

Note 5. Additive 1422 may only be used in soy based follow-on formula, either singly or in combination with one or more of additives 1412, 1413 and 1414.

Note 6. Additive 1440 may only be used in soy based infant formula product (other than follow-on formula), either singly or in combination with one or more of additives 1412, 1413, and 1414.

13.1.1 Special medical purpose product for infants

170	Calcium carbonates	GMP	
304	Ascorbyl palmitate	100 mg/L	
333	Calcium citrates	GMP	
338	Phosphoric acid	450 mg/L	For pH adjustment only
339	Sodium phosphates	450 mg/L	
340	Potassium phosphates	450 mg/L	
341	Calcium phosphates	450 mg/L	
401	Sodium alginate	1 000 mg/L	Only in a product specifically formulated for both the dietary management of metabolic disorders of infants aged 4 months and above and general tube-feeding of infants aged 4 months and above.
407	Carrageenan	1 000 mg/L	Only in a liquid product that contain hydrolysed proteins and/or amino acids
410	Locust bean (carob bean) gum	5 000 mg/L	Only in a product specifically formulated for reduction of gastro-oesophageal reflux
412	Guar gum	10 000 mg/L	See Note 1, below.
415	Xanthan gum	1 200 mg/L	Only in a product that is based on hydrolysed protein, amino acids or peptides
440	Pectins	2 000 mg/L	Only in a liquid product that contain hydrolysed protein
		5 000 mg/L	Only in a product formulated for infants with gastro-intestinal disorders

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471	Mono- and diglycerides of fatty acids	5 000 mg/L	Only in product formulated for diets devoid of proteins
472e	Diacyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25 000 mg/L	See Notes 2 and 7, below.
1413	Phosphated distarch phosphate	25 000 mg/L	See Notes 3 and 7, below.
1414	Acetylated distarch phosphate	25 000 mg/L	See Notes 4 and 7, below.
1422	Acetylated distarch adipate	25 000 mg/L	See Notes 5 and 7, below
1440	Hydroxypropyl starch	25 000 mg/L	Sees Note 6 and 7, below.
1450	Starch sodium octenylsuccinate	20 000 mg/L	See Note 7, below

Note 1 Additive 412 may only be used in a product that contains one or more of the following: hydrolysed proteins; peptides; amino acids.

Note 2. Additive 1412 may only be used in:

(a) a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1413, 1414 and 1440; and

(b) a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1413, 1414 and 1422.

Note 3 Additive 1413 may only be used in:

(a) a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1412, 1414 and 1440; and

(b) a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1412, 1414 and 1422.

Note 4 Additive 1414 may only be used in:

(a) a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1412, 1413 and 1440; and

(b) a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1412, 1413 and 1422.

Note 5. Additive 1422 may only be used in a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1412, 1413 and 1414.

Note 6. Additive 1440 may only be used in a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1412, 1413, and 1414.

Note 7. Additives 1412, 1413, 1414, 1422, 1440 and 1450 may only be used in a product that contains hydrolysed proteins, amino acids or both.

13.2 Foods for infants

-	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5 000	
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2 000	
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500	
304	Ascorbyl palmitate	100	
307b	Tocopherols concentrate, mixed	300	Of fat
322	Lecithin	15 000	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	10 000	
410	Locust bean (carob bean) gum	10 000	
412	Guar gum	10 000	
414	Gum arabic (Acacia)	10	
415	Xanthan gum	10 000	

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440	Pectin	10 000	
471	Mono- and diglycerides of fatty acids	5 000	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
509	Calcium chloride	750	
1412	Distarch phosphate	50 000	In total
1413	Phosphated distarch phosphate	50 000	In total
1414	Acetylated distarch phosphate	50 000	In total
1422	Acetylated distarch adipate	50 000	In total
1440	Hydroxypropyl starch	50 000	In total
13.3	***Formulated meal replacements and formulated supplementary foods***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
950	Acesulphame potassium	500	
956	Alitame	85	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4	***Formulated supplementary sports foods***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	300	
160b	Annatto extracts	100	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4.1	**Solid formulated supplementary sports foods**		
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
280	Propionic acid	400	
281	Sodium propionate	400	
282	Calcium propionate	400	
13.4.2	**Liquid formulated supplementary sports foods**		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
13.5	***Food for special medical purposes***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 500	
338	Phosphoric acid	GMP	See Note, below
524	Sodium hydroxide	GMP	See Note, below
525	Potassium hydroxide	GMP	See Note, below

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			Note Permitted for use as an acidity regulator
950	Acesulphame potassium	450	
954	Saccharin	200	
960	Steviol glycosides	75	Not for a *very low energy food. Not for a product formulated for infants.
		330	For a very low energy food only.
962	Aspartame-acesulphame salt	450	
13.5.1	**Liquid food for special medical purposes**		
123	Amaranth	30	
160b	Annatto extracts	10	
13.5.2	**Food (other than liquid food) for special medical purposes**		
123	Amaranth	300	
160b	Annatto extracts	25	

Permissions for food additives

INS (if any)	***Description***	***MPL***	***Conditions***
14	**Non-alcoholic and alcoholic beverages**		
14.1	***Non-alcoholic beverages and brewed soft drinks***		
14.1.1	**Waters**		
14.1.1.1	***Mineral water***		
290	Carbon dioxide	GMP	
14.1.1.2	***Carbonated, mineralised and soda waters***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.2	**Fruit and vegetable juices and fruit and vegetable juice products**		
	Sweet osmanthus ear glycolipids	100	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	See Note, below
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	See Note, below
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	See Note, below
243	Ethyl lauroyl arginate	50	See Note, below
281	Sodium propionate	GMP	See Note, below
282	Calcium propionate	GMP	See Note, below
			Note For each item under 14.1.2, the *GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
14.1.2.1	***Fruit and vegetable juices***		
	Additives permitted at GMP		For juice separated by other than mechanical means only
	Colourings permitted at GMP		For juice separated by other than mechanical means only
	Colourings permitted to a maximum level		For juice separated by other than mechanical means only
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
330	Citric acid	GMP	
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
960	Steviol glycosides	50	
14.1.2.1.1	*Tomato juices pH < 4.5*		
234	Nisin	GMP	
14.1.2.2	***Fruit and vegetable juice products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.2.2.1	*Fruit drink*		
385	Calcium disodium EDTA	33	Only carbonated products
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
960	Steviol glycosides	200	
14.1.2.2.2	*Low joule fruit and vegetable juice products*		
950	Acesulphame potassium	3 000	
952	Cyclamates	400	
954	Saccharin	80	
960	Steviol glycosides	125	
962	Aspartame-acesulphame salt	6 800	
14.1.2.2.3	*Soy bean beverage (plain or flavoured)*		
960	Steviol glycosides	100	Only plain soy bean beverage
960	Steviol glycosides	200	Only flavoured soy bean beverage
14.1.3	**Water based flavoured drinks**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
	Quinine	100	Only tonic drinks, bitter drinks and quininedrinks
	Sweet osmanthus ear glycolipids	50	
123	Amaranth	30	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
243	Ethyl lauroyl arginate	50	
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	
952	Cyclamates	350	
954	Saccharin	150	
956	Alitame	40	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	6 800	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.3.0.1	*Electrolyte drink and electrolyte drink base*		
950	Acesulphame potassium	150	
951	Aspartame	150	
962	Aspartame-acesulphame salt	230	
14.1.3.0.2	*Cola type drinks*		
	Caffeine	145	
338	Phosphoric acid	570	
14.1.3.3	***Brewed soft drink***		
950	Acesulphame potassium	1 000	See Note, below
951	Aspartame	1 000	See Note, below
952	Cyclamates	400	See Note, below
954	Saccharin	50	See Note, below
955	Sucralose	250	See Note, below
956	Alitame	40	See Note, below
957	Thaumatin	GMP	See Note, below
962	Aspartame-acesulphame salt	1 500	See Note, below
			Note Section 1.3.1—5 does not apply
14.1.4	**Formulated Beverages**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Monk fruit extract (luo han guo extract)	GMP	Section 1.3.1—5 does not apply
	Sweet osmanthus ear glycolipids	20	
123	Amaranth	30	

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Permissions for food additives

INS (if any)	*Description*	*MPL*	*Conditions*
160b	Annatto extracts	10	Only products containing fruit or vegetable juice
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
281	Sodium propionate	GMP	Only products containing fruit or vegetable juice
282	Calcium propionate	GMP	Only products containing fruit or vegetable juice
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	See Note, below
951	Aspartame	GMP	See Note, below
954	Saccharin	150	See Note, below
955	Sucralose	GMP	See Note, below
956	Alitame	40	See Note, below
957	Thaumatin	GMP	See Note, below
			Note Section 1.3.1—5 does not apply
960	Steviol glycosides	200	
961	Neotame	GMP	See Note, below
962	Aspartame-acesulphame salt	6 800	See Note, below
			Note Section 1.3.1—5 does not apply
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.5	**Coffee, coffee substitutes, tea, herbal infusions and similar products**		
	Additives permitted at GMP		
	Sweet osmanthus ear glycolipids	10	
950	Acesulphame potassium	500	
960	Steviol glycosides	100	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	30	
14.2	***Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)***		
14.2.1	**Beer and related products**		
	Sweet osmanthus ear glycolipids	100	Only beer where he alcohol has been removed
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	
234	Nisin	GMP	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330	Citric acid	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.2.2	**Wine, sparkling wine and fortified wine**		
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
163ii	Grape skin extract	GMP	
170	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
301	Sodium ascorbate	GMP	
302	Calcium ascorbate	GMP	
315	Erythorbic acid	GMP	
316	Sodium erythorbate	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
414	Gum arabic	GMP	
431	Polyoxyethylene (40) stearate	GMP	
455	Yeast mannoproteins	400	
456	Potassium polyaspartate	100	
466	Sodium carboxymethylcellulose	GMP	Only wine and sparkling wine
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
636	Maltol	250	Only wine made with other than *Vitis vinifera* grapes
637	Ethyl maltol	100	Only wine made with other than *Vitis vinifera* grapes

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400	For product containing greater than 35 g/L residual sugars
		(b) 250	For product containing less than 35 g/L residual sugars
14.2.3	**Wine based drinks and reduced alcohol wines**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
123	Amaranth	30	
160b	Annatto extracts	10	
175	Gold	100	
14.2.4	**Fruit wine, vegetable wine and mead (including cider and perry)**		
150a	Caramel I – plain	1 000	
150b	Caramel II – caustic sulphite process	1 000	
150c	Caramel III – ammonia process	1 000	
150d	Caramel IV – ammonia sulphite process	1 000	
170i	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
14.2.4.0.1	*Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
14.2.4.0.2	*Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	
14.2.4.1	***Fruit wine products and vegetable wine products***		
	Additives permitted at GMP		
	Colourings permitted at GMP		

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
	Colourings permitted to a maximum level		
14.2.5	**Spirits and liqueurs**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.3	***Alcoholic beverages not included in item 14.2***		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250	
342	Ammonium phosphates	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	

Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
20	**Foods not included in items 0 to 14**		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
20.1	***Beverages***		
160b	Annatto extracts	10	
20.2	***Food other than beverages***		
160b	Annatto extracts	25	
392	Rosemary extract	50	Only processed nuts
20.2.0.1	***Custard mix, custard powder and blancmange powder***		
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	80	
962	Aspartame-acesulphame salt	1 100	
20.2.0.2	***Jelly***		
123	Amaranth	300	
950	Acesulphame potassium	500	
956	Alitame	100	
952	Cyclamates	1 600	

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Permissions for food additives			
INS (if any)	***Description***	***MPL***	***Conditions***
954	Saccharin	160	
960	Steviol glycosides	260	
962	Aspartame-acesulphame salt	1 100	
20.2.0.3	***Dairy and fat based desserts, dips and snacks***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	400	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	150	Only dairy and fat based dessert products
962	Aspartame-acesulphame salt	1 100	
20.2.0.4	***Sauces and toppings (including mayonnaises and salad dressings)***		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	200	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75	
392	Rosemary extract	50	
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
475	Polyglycerol esters of fatty acids	20 000	
480	Dioctyl sodium sulphosuccinate	50	
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
960	Steviol glycosides	320	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
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	
20.2.06	***Starch based snacks (from root and tuber vegetables, legumes and pulses)***		
392	Rosemary extract	20	

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Item [21] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Item [21] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 15 of Schedule 15 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

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The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 15 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00439 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	157	F2015L01385 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entries for lactic and citric acids under item 14.2.1.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of error in heading for item 13.3.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Heading for item 5.3. Entry for sodium hydrosulphite under item 9.4.1 previously included in the Code as part of A1088.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Notes to item 5.1 as consequential amendments from inclusion of acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	ad	Entry for acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of transcription errors in items 1.4.2 and 2.2.2.
table to S15—5	166	F2017L00024 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	Entry for propionic acid and sodium and potassium and calcium propionate under items 8.2 and 8.3.
table to S15—5	167	F2017L00104 8 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	Entry for L-cysteine monohydrochloride under item 4.1.3.
table to S15—5	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading to item 8.3 to clarify application of permissions under the item.
table to S15—2	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Heading to Permissions to use substances as food additives change wording
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	Ad	Entry for item 4.3.0.5 Coconut milk coconut cream and coconut syrup
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Entry for *Tomato juices pH < 4.5* items 14.1.2.1.1 and 14.1.2.1.2

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Propionic acid and sodium and potassium and calcium propionates, Colourings permitted to a maximum level
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	ad	Polyoxyethylene (20) sorbitan monolaurate
table to S15—5	182	F2018L01594 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Correct typographical error 9.3.1 and 9.3.2
table to S15—5	183	F2019L00037 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for monk fruit extract (luo han guo extract) under item 5 and 14.1.4
table to S15—5	183	F2019L00040 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for rosemary extract (392)
table to S15—5	183	F2019L00040 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for rosemary extract (392), 20.2.06
table to S15—5	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate
table to S15—5	185	F2019L00710 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Steviol glycosides
table to S15—5	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S15—5	198	F2021L00327 25 March 2021 FSC139 26 March 2021	26 March 2021	ad	Entry for Sweet osmanthus ear glycolipids
Table to S15—5	199	F2021L00467 20 April 2021 FSC140 22 April 2021	22 April 2021	ad	Entry for Mono- and diglycerides of fatty acids
Table to S15—5	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for Oil emulsions
Table to S15—5	200	F2021L00684 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for icings and frostings
Table to S15—5	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for Food for infants
S15—5	228	F2024L00577 24 May 2024 FSC168 31 May 2024	31 May 2024	rs	Entry for rosemary extract in table, headings numbered 2.1 Edible oils essentially free of water, 6.4 Flour products (including noodles and pasta) and 8.3.2 Sausage and sausage meat containing raw, unprocessed meat.
S15—5	228	F2024L00577 24 May 2024 FSC168 31 May 2024	31 May 2024	ad	Entry for rosemary extract in table, headings numbered 7.1.1 Fancy breads, 8.3.1 Fermented, uncooked processes comminuted meat products.
S15—5	228	F2024L00578 28 May 2024 FSC168 31 May 2024	31 May 2024	ad	Insert entry for steviol glycosides in table, heading numbered 13.5 Food for special medical purposes.
S15—5	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	rs	Reapeal S15—5 (food classes 13.1, 13.1.1, 13.1.2 and 13.1.3) and substitute.

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Schedule 16 Types of substances that may be used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard lists substances for the definitions, in subsection 1.1.2—11(3), of ***additive permitted at GMP***, ***colouring permitted at GMP*** and ***colouring permitted to a maximum level***.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S16—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 16 – Types of substances that may be used as food additives.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S16—2 Additives permitted at GMP

For subsection 1.1.2—11(3), the additives permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Additives permitted at GMP—alphabetical listing

Acetic acid, glacial	260
Acetic and fatty acid esters of glycerol	472a
Acetylated distarch adipate	1422
Acetylated distarch phosphate	1414
Acetylated oxidised starch	1451
Acid treated starch	1401
Adipic acid	355
Advantame	969
Agar	406
Alginic acid	400
Alkaline treated starch	1402
Aluminium silicate	559
Ammonium acetate	264
Ammonium alginate	403
Ammonium carbonates	503
Ammonium chloride	510
Ammonium citrates	380
Ammonium fumarate	368
Ammonium lactate	328
Ammonium malate	349
Ammonium phosphates	342
Ammonium salts of phosphatidic acid	442
Arabinogalactan (larch gum)	409
Ascorbic acid	300
Aspartame (technological use consistent with section 1.3.1—5 only)	951
Beeswax, white & yellow	901
Bentonite	558
Bleached starch	1403
Butane (for pressurised food containers only)	943a
Calcium acetate	263
Calcium alginate	404
Calcium aluminium silicate	556
Calcium ascorbate	302
Calcium carbonates	170
Calcium chloride	509
Calcium citrate	333
Calcium fumarate	367
Calcium gluconate	578
Calcium glutamate, Di-L-	623
Calcium hydroxide	526
Calcium lactate	327
Calcium lactylates	482
Calcium lignosulphonate (40-65)	1522
Calcium malates	352
Calcium oxide	529

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Calcium phosphates	341
Calcium silicate	552
Calcium sulphate	516
Calcium tartrate	354
Carbon dioxide	290
Carnauba wax	903
Carrageenan	407
Cellulose, microcrystalline and powdered	460
Citric acid	330
Citric and fatty acid esters of glycerol	472c
Cupric sulphate	519
Dextrin roasted starch	1400
Diacetyltartaric and fatty acid esters of glycerol	472e
Disodium guanylate, 5′-	627
Disodium inosinate, 5′-	631
Disodium ribonucleotides, 5′-	635
Distarch phosphate	1412
Enzyme treated starches	1405
Erythorbic acid	315
Erythritol	968
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Ferric ammonium citrate	381
Ferrous gluconate	579
*Permitted flavouring substances, excluding quinine and caffeine	-
Fumaric acid	297
Gellan gum	418
Glucono delta-lactone	575
Glycerin (glycerol)	422
Guar gum	412
Gum arabic (Acacia)	414
Hydrochloric acid	507
Hydroxypropyl cellulose	463
Hydroxypropyl distarch phosphate	1442
Hydroxypropyl methylcellulose	464
Hydroxypropyl starch	1440
Isobutane (for pressurised food containers only)	943b
Isomalt	953
Karaya gum	416
L-glutamic acid	620
Lactic acid	270
Lactic and fatty acid esters of glycerol	472b
Lactitol	966
Lecithin	322
Locust bean (carob bean) gum	410
Lysozyme	1105
Magnesium carbonates	504
Magnesium chloride	511
Magnesium glutamate, Di-L-	625
Magnesium lactate	329
Magnesium phosphates	343
Magnesium silicates	553
Magnesium sulphate	518
Malic acid	296
Maltitol & maltitol syrup	965
Mannitol	421
Metatartaric acid	353
Methyl cellulose	461
Methyl ethylcellulose	465
Monk fruit extract (luo han guo extract)	–
Mono- and diglycerides of fatty acids	471
Monoammonium glutamate, L-	624
Monopotassium glutamate, L-	622
Monosodium glutamate, L-	621
Monostarch phosphate	1410
Mushroom (*Agaricus bisporus*) chitosan	–
Nitrogen	941
Neotame (technological use consistent with section 1.3.1—5 only)	961
Nitrous oxide	942

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Octafluorocyclobutane (for pressurised food containers only)	946
Oxidised starch	1404
Pectins	440
Petrolatum (petroleum jelly)	905b
Phosphated distarch phosphate	1413
Polydextroses	1200
Polydimethylsiloxane	900a
Polyethylene glycol 8000	1521
Polyoxyethylene (20) sorbitan monooleate	433
Polyoxyethylene (20) sorbitan monostearate	435
Polyoxyethylene (20) sorbitan tristearate	436
Polyphosphates	452
Potassium acetate or potassium diacetate	261
Potassium adipate (Salt reduced and low sodium foods only)	357
Potassium alginate	402
Potassium ascorbate	303
Potassium carbonates	501
Potassium chloride	508
Potassium citrates	332
Potassium fumarate	366
Potassium gluconate	577
Potassium lactate	326
Potassium malates	351
Potassium phosphates	340
Potassium sodium tartrate	337
Potassium sulphate	515
Potassium tartrates	336
Processed eucheuma seaweed	407a
Propane (for pressurised food containers only)	944
Propylene glycol	1520
Propylene glycol alginate	405
Propylene glycol esters of fatty acids	477
Pyrophosphates	450
Shellac	904
Silicon dioxide (amorphous)	551
Sodium acetates	262
Sodium alginate	401
Sodium aluminosilicate	554
Sodium ascorbate	301
Sodium carbonates	500
Sodium carboxymethylcellulose	466
Sodium citrates	331
Sodium erythorbate	316
Sodium fumarate	365
Sodium gluconate	576
Sodium lactate	325
Sodium lactylates	481
Sodium malates	350
Sodium phosphates	339
Sodium sulphates	514
Sodium tartrate	335
Sorbitan monostearate	491
Sorbitan tristearate	492
Sorbitol	420
Starch acetate	1420
Starch sodium octenylsuccinate	1450
Stearic acid	570
Sucralose (technological use consistent with section 1.3.1—5 only)	955
Sucrose esters of fatty acids	473
Tara gum	417
Tartaric acid	334
Tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Thaumatin	957
Tragacanth gum	413
Triacetin	1518
Triphosphates	451
Xanthan gum	415
Xylitol	967
Yeast mannoproteins	455

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–	Monk fruit extract (luo han guo extract)
–	Mushroom (*Agaricus bisporus*) chitosan
–	*Permitted flavouring substances, excluding quinine and caffeine
170	Calcium carbonates
260	Acetic acid, glacial
261	Potassium acetate or potassium diacetate
262	Sodium acetates
263	Calcium acetate
264	Ammonium acetate
270	Lactic acid
290	Carbon dioxide
296	Malic acid
297	Fumaric acid
300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
315	Erythorbic acid
316	Sodium erythorbate
322	Lecithin
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
328	Ammonium lactate
329	Magnesium lactate
330	Citric acid
331	Sodium citrates
332	Potassium citrates
333	Calcium citrate
334	Tartaric acid
335	Sodium tartrate
336	Potassium tartrates
337	Potassium sodium tartrate
339	Sodium phosphates
340	Potassium phosphates
341	Calcium phosphates
342	Ammonium phosphates
343	Magnesium phosphates
349	Ammonium malate
350	Sodium malates
351	Potassium malates
352	Calcium malates
353	Metatartaric acid
354	Calcium tartrate
355	Adipic acid
357	Potassium adipate (Salt reduced and low sodium foods only)
365	Sodium fumarate
366	Potassium fumarate
367	Calcium fumarate
368	Ammonium fumarate
380	Ammonium citrates
381	Ferric ammonium citrate
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan (larch gum)
410	Locust bean (carob bean) gum
412	Guar gum
413	Tragacanth gum
414	Gum arabic (Acacia)
415	Xanthan gum
416	Karaya gum
417	Tara gum
418	Gellan gum
420	Sorbitol
421	Mannitol
422	Glycerin (glycerol)
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate

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436	Polyoxyethylene (20) sorbitan tristearate
440	Pectins
442	Ammonium salts of phosphatidic acid
450	Pyrophosphates
451	Triphosphates
452	Polyphosphates
455	Yeast mannoproteins
460	Cellulose, microcrystalline and powdered
461	Methyl cellulose
463	Hydroxypropyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethylcellulose
466	Sodium carboxymethylcellulose
470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
471	Mono- and diglycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
477	Propylene glycol esters of fatty acids
481	Sodium lactylates
482	Calcium lactylates
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonates
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
510	Ammonium chloride
511	Magnesium chloride
514	Sodium sulphates
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
529	Calcium oxide
551	Silicon dioxide (amorphous)
552	Calcium silicate
553	Magnesium silicates
554	Sodium aluminosilicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
570	Stearic acid
575	Glucono delta-lactone
576	Sodium gluconate
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
620	L-glutamic acid
621	Monosodium glutamate, L-
622	Monopotassium glutamate, L-
623	Calcium glutamate, Di-L-
624	Monoammonium glutamate, L-
625	Magnesium glutamate, Di-L-
627	Disodium guanylate, 5′-
631	Disodium inosinate, 5′-
635	Disodium ribonucleotides, 5′-
900a	Polydimethylsiloxane
901	Beeswax, white & yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum (petroleum jelly)
941	Nitrogen
942	Nitrous oxide
943a	Butane (for pressurised food containers only)
943b	Isobutane (for pressurised food containers only)
944	Propane (for pressurised food containers only)
946	Octafluorocyclobutane (for pressurised food containers only)

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951	Aspartame (technological use consistent with section 1.3.1—5 only)
953	Isomalt
955	Sucralose (technological use consistent with section 1.3.1—5 only)
957	Thaumatin
961	Neotame (technological use consistent with section 1.3.1—5 only)
965	Maltitol & maltitol syrup
966	Lactitol
967	Xylitol
968	Erythritol
969	Advantame
1105	Lysozyme
1200	Polydextroses
1400	Dextrin roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1451	Acetylated oxidised starch
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000
1522	Calcium lignosulphonate (40-65)

S16—3 Colourings permitted at GMP

(1) For section subsection 1.1.2—11(3), the *colourings permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Colouring permitted at GMP—alphabetical listing

Alkanet (& Alkannin)	103
Anthocyanins	163
Beet Red	162
Caramel I – plain	150a
Caramel II – caustic sulphite process	150b
Caramel III –ammonia process	150c
Caramel IV – ammonia sulphite process	150d
Carotenal, b-apo-8′-	160e
Carotenes	160a
Carotenoic acid, b-apo-8′-, methyl or ethyl esters	160f
Chlorophylls	140
Chlorophylls, copper complexes	141
Cochineal and carmines	120
Curcumins	100
Flavoxanthin	161a
Iron oxides	172
Kryptoxanthin	161c
Lutein	161b
Lycopene	160d
Paprika oleoresins	160c
Rhodoxanthin	161f
Riboflavins	101
Rubixanthan	161d
Saffron, crocetin and crocin	164
Titanium dioxide	171
Vegetable carbon	153
Violoxanthin	161e

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Colouring permitted at GMP—numerical listing

100	Curcumins	160e	Carotenal, b-apo-8′-
101	Riboflavins	160f	Carotenoic acid, b-apo-8′-, methyl or ethyl esters
103	Alkanet (& Alkannin)	161a	Flavoxanthin
120	Cochineal and carmines	161b	Lutein
140	Chlorophylls	161c	Kryptoxanthin
141	Chlorophylls, copper complexes	161d	Rubixanthan
150a	Caramel I – plain	161e	Violoxanthin
150b	Caramel II – caustic sulphite process	161f	Rhodoxanthin
150c	Caramel III – ammonia process	162	Beet Red
150d	Caramel IV – ammonia sulphite process	163	Anthocyanins
153	Vegetable carbon	164	Saffron, crocetin and crocin
160a	Carotenes	171	Titanium dioxide
160c	Paprika oleoresins	172	Iron oxides
160d	Lycopene		

S16—4 Colourings permitted to a maximum level

For subsection 1.1.2—11(3), the colourings permitted to a maximum level are the substances listed in the following table (first in alphabetical order, then in numerical order):

Note See subsection 1.3.1—4(3), which establishes a maximum level for all colourings used in a food

Colourings permitted to maximum level—alphabetical listing

Allura red AC	129	Green S	142
Azorubine / Carmoisine	122	Indigotine	132
Brilliant black BN	151	Ponceau 4R	124
Brilliant blue FCF	133	Quinoline yellow	104
Brown HT	155	Sunset yellow FCF	110
Fast green FCF	143	Tartrazine	102

Colourings permitted to maximum level—numerical listing

102	Tartrazine	132	Indigotine
104	Quinoline yellow	133	Brilliant blue FCF
110	Sunset yellow FCF	142	Green S
122	Azorubine / Carmoisine	143	Fast green FCF
124	Ponceau 4R	151	Brilliant black BN
129	Allura red AC	155	Brown HT

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Schedule 16 as in force on **16 September 2025** (up to Amendment No. 244). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **16 September 2025.**

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
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rs = repealed and substituted

Schedule 16 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00442 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S16—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading (colouring) to correct inconsistency with defined term.
S16—2	183	F2019L00037 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Entry for Monk fruit extract (luo han guo extract) 'alphabetical listing'
S16—2	244	F2025L01081 11 Sep 2025 FSC 184 16 Sep 2025	16 Sep 2025	am	Insert into table titled *Additives permitted at GMP—alphabetical listing* entry for Mushroom chitosan
S16—2	244	F2025L01081 11 Sep 2025 FSC 184 16 Sep 2025	16 Sep 2025	am	Insert into table titled *Additives permitted at GMP— numerical listing* entry for Mushroom chitosan

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Schedule 17 Vitamins and minerals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Use of vitamins and minerals is regulated by several standards, including Standard 1.1.1 and Standard 1.3.2. This Standard:

- lists foods and amounts for the definition of ***reference quantity*** in section 1.1.2—2; and
- contains permissions to use vitamins and minerals as nutritive substances for section 1.3.2—3; and
- lists permitted forms of vitamins and minerals for subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c) and sub-subparagraph 2.9.4—3(1)(a)(ii)(A), as well as permitted forms of calcium for paragraph 2.10.3—3(b); and
- lists vitamins and minerals for which claims may be made under subsections 2.9.3—6(3) and 2.9.3—8(3).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S17—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 17 – Vitamins and minerals.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S17—2 Permitted forms of vitamins

For paragraph 1.3.2—3(a), subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c) and sub-subparagraph 2.9.4—3(1)(a)(ii)(A) the permitted forms of minerals are:

Permitted forms of vitamins

Vitamin	***Permitted form***
Vitamin A	
Retinol forms	Vitamin A (retinol)
	Vitamin A acetate (retinyl acetate)
	Vitamin A palmitate (retinyl palmitate)
	Vitamin A propionate (retinyl propionate)
Provitamin A forms	beta-apo-8′-carotenal
	beta-carotene-synthetic
	carotenes-natural
	beta-apo-8′-carotenoic acid ethyl ester
Thiamin (Vitamin B_1)	Thiamin hydrochloride
	Thiamin mononitrate
	Thiamin monophosphate
Riboflavin (Vitamin B_2)	Riboflavin
	Riboflavin-5′-phosphate sodium
Niacin	Niacinamide (nicotinamide)
	Nicotinic acid
Folate	Folic acid
	L-methyltetrahydrofolate, calcium

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Vitamin	*Permitted form*
Vitamin B_6	Pyridoxine hydrochloride
Vitamin B_{12}	Cyanocobalamin
	Hydroxocobalamin
Pantothenic acid	Calcium pantothenate
	Dexpanthenol
Vitamin C	L-ascorbic acid
	Ascorbyl palmitate
	Calcium ascorbate
	Potassium ascorbate
	Sodium ascorbate
Vitamin D	Vitamin D_2 (ergocalciferol)
	Vitamin D_3 (cholecalciferol)
Vitamin E	dl-alpha-tocopherol
	d-alpha-tocopherol concentrate
	Tocopherols concentrate, mixed
	d-alpha-tocopheryl acetate
	dl-alpha-tocopheryl acetate
	d-alpha-tocopheryl acetate concentrate
	d-alpha-tocopheryl acid succinate

S17—3 Permitted forms of minerals

For section 1.3.2—3(a), subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c), sub-subparagraph 2.9.4—3(1)(a)(ii)(A), and paragraph 2.10.3—3(b), the permitted forms of minerals are:

Permitted forms of minerals

Mineral	*Permitted form*
Calcium	Calcium carbonate
	Calcium chloride
	Calcium chloride, anhydrous
	Calcium chloride solution
	Calcium citrate
	Calcium gluconate
	Calcium glycerophosphate
	Calcium lactate
	Calcium oxide
	Calcium phosphate, dibasic
	Calcium phosphate, monobasic
	Calcium phosphate, tribasic
	Calcium sodium lactate
	Calcium sulphate
Iron	Ferric ammonium citrate, brown or green

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Mineral	*Permitted form*
	Ferric ammonium phosphate
	Ferric citrate
	Ferric hydroxide
	Ferric phosphate
	Ferric pyrophosphate
	Ferric sodium edetate (other than for breakfast cereals as purchased or formulated supplementary food for young children)
	Ferric sulphate (iron III sulphate)
	Ferrous carbonate
	Ferrous citrate
	Ferrous fumarate
	Ferrous gluconate
	Ferrous lactate
	Ferrous succinate
Iron	Ferrous sulphate (iron II sulphate)
	Ferrous sulphate, dried
	Iron, reduced (ferrum reductum)
	Soy leghemoglobin in a soy leghemoglobin preparation that is listed in Schedule 26 and complies with any corresponding conditions listed in that Schedule.
Iodine	Potassium iodate
	Potassium iodide
	Sodium iodate
	Sodium iodide
Magnesium	Magnesium carbonate
	Magnesium chloride
	Magnesium gluconate
	Magnesium oxide
	Magnesium phosphate, dibasic
	Magnesium phosphate, tribasic
	Magnesium sulphate
Phosphorus	Calcium phosphate, dibasic
	Calcium phosphate, monobasic
	Calcium phosphate, tribasic
	Bone phosphate
	Magnesium phosphate, dibasic
	Magnesium phosphate, tribasic
	Calcium glycerophosphate
	Potassium glycerophosphate
	Phosphoric acid
	Potassium phosphate, dibasic

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Mineral	*Permitted form*
	Potassium phosphate, monobasic
	Sodium phosphate, dibasic
Selenium	Seleno methionine
	Sodium selenate
	Sodium selenite
Zinc	Zinc acetate
	Zinc chloride
	Zinc gluconate
	Zinc lactate
	Zinc oxide
	Zinc sulphate

S17—4 Permitted uses of vitamins and minerals

For sections 1.3.2—3 and 1.3.2—4, the foods are listed in the table:

Permitted uses of vitamins and minerals

Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Cereals and cereal products		
Biscuits containing not more than 200 g/kg fat and not more than 50 g/kg sugars *Reference quantity—35 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Bread *Reference quantity—50 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

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Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Folate	(a) bread that contains no wheat flour—100 µg (50%); (b) other foods—0	
Breakfast cereals, as purchased *Reference quantity—a normal serving*		
Provitamin A forms of Vitamin A	200 µg (25%)	
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin C	10 mg (25%)	
Vitamin D	2.5 µg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Iron – except ferric sodium edetate	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Cereal flours *Reference quantity—35 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Pasta *Reference quantity—the amount that is equivalent to 35 g of uncooked dried pasta*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

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Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Dairy products		
Dried milks *Reference quantity—200 mL*		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.4 mg (25%)	
Vitamin D	2.5 µg (25%)	3.0 µg
Calcium	400 mg (50%)	
Modified milks and skim milk *Reference quantity—200 mL*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	400 mg (50%)	
Cheese and cheese products *Reference quantity—25 g*		
Vitamin A	110 µg (15%)	125 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Yoghurts (with or without other foods) *Reference quantity—150 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
Dairy desserts containing no less than 3.1% m/m milk protein *Reference quantity—150 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
Ice cream and ice confections containing no less than 3.1% m/m milk protein *Reference quantity—75 g*		
Calcium	200 mg (25%)	
Cream and cream products containing no more than 40% m/m milkfat *Reference quantity—30 mL*		
Vitamin A	110 µg (15%)	125 µg
Butter *Reference quantity—10 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg

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Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Edible oils and spreads		
Edible oil spreads and margarine *Reference quantity—10 g*		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Vitamin E	(a) edible oil spreads and margarine containing no more than 28% total *saturated fatty acids and trans fatty acids—3.5 mg (35%); (b) other foods—0	
Edible oils *Reference quantity—10 g*		
Vitamin E	(a) sunflower oil and safflower oil—7.0 mg (70%); (b) other edible oils containing no more than 28% total *saturated fatty acids and trans fatty acids—3.0 mg (30%)	
Extracts		
Extracts of meat, vegetables or yeast (including modified yeast) and foods containing no less than 800 g/kg of extracts of meat, vegetables or yeast (including modified yeast) *Reference quantity—5 g*		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin B_{12}	0.5 µg (25%)	
Folate	100 µg (50%)	
Iron	1.8 mg (15%)	
Fruit juice, vegetable juice, fruit drink and fruit cordial		
All fruit juice and concentrated fruit juice (including tomato juice) *Reference quantity—200 mL*		
Calcium	200 mg (25%)	
Folate	100 µg (50%)	
Vitamin C	(a) blackcurrant juice—500 mg (12.5 times) (b) guava juice—400 mg (10 times) (c) other juice—120 mg (3 times)	
Provitamin A forms of Vitamin A	(a) mango juice—800 µg (1.1 times) (b) pawpaw juice—300 µg (40%) (c) other juice—200 µg (25%)	
Vegetable juice (including tomato juice) *Reference quantity—200 mL*		
Vitamin C	60 mg (1.5 times)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Folate	100 µg (50%)	

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Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Calcium	200 mg (25%)	
Fruit drinks, vegetable drinks and fruit and vegetable drinks containing at least 250 mL/L of the juice, purée or comminution of the fruit or vegetable or both; fruit drink, vegetable drink or fruit and vegetable drink concentrate which contains in a reference quantity at least 250 mL/L of the juice, purée or comminution of the fruit or vegetable, or both		
Reference quantity—200 mL		
Folate	refer to section 1.3.2—5	
Vitamin C	refer to section 1.3.2—5	
Provitamin A forms of vitamin A	refer to section 1.3.2—5	
Calcium	200 mg (25%)	
Fruit cordial, fruit cordial base		
Reference quantity—200 mL		
Vitamin C	refer to section 1.3.2—5	
Analogues derived from legumes		
Beverages containing no less than 3% m/m protein derived from legumes		
Reference quantity—200 mL		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B_6	no claim permitted	0.12 mg
Vitamin B_{12}	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	
Analogues of meat, where no less than 12% of the energy value of the food is derived from protein, and the food contains no less than 5 g protein per serve of the food		
Reference quantity—100 g		
Thiamin	0.16 mg (15%)	
Riboflavin	0.26 mg (15%)	
Niacin	5.0 mg (50%)	
Vitamin B_6	0.5 mg (30%)	
Vitamin B_{12}	2.0 µg (100%)	
Folate	no claim permitted	10 µg
Iron	3.5 mg (30%)	
Magnesium	no claim permitted	26 mg
Zinc	4.4 mg (35%)	

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Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes		
Reference quantity—150 g		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.08 mg
Riboflavin	0.43 mg (25%)	
Vitamin B_6	no claim permitted	0.11 mg
Vitamin B_{12}	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	20 µg (10%)	
Calcium	320 mg (40%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.7 mg
Iodine	15 µg (10%)	
Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes		
Reference quantity—75 g		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.26 mg (15%)	
Vitamin B_{12}	0.2 µg (10%)	
Calcium	200 mg (25%)	
Phosphorus	no claim permitted	80 mg
Analogues of cheese containing no less than 15% m/m protein derived from legumes		
Reference quantity—25 g		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.17 mg (10%)	
Vitamin B_{12}	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Zinc	no claim permitted	1.0 mg
Iodine	no claim permitted	10 µg
Composite products		
Soups, prepared for consumption in accordance with directions		
Reference quantity—200 mL		
Calcium	200 mg (25%)	
Analogues derived from cereals, nuts, seeds, or a combination of those ingredients		
Beverages containing no less than 0.3% m/m protein derived from cereals, nuts, seeds, or a combination of those ingredients		
Reference quantity—200 mL		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg

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Vitamin or mineral	*Maximum claim per reference quantity (maximum percentage RDI claim)*	*Maximum permitted amount per reference quantity*
Riboflavin	0.43 mg (25%)	
Vitamin B_6	no claim permitted	0.12 mg
Vitamin B_{12}	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	
Formulated beverages		
Formulated beverages *Reference quantity—600 mL*		
Folate	50 µg (25%)	
Vitamin C	40 mg (100%)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Niacin	2.5 mg (25%)	
Thiamin	0.28 mg (25%)	
Riboflavin	0.43 mg (25%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Vitamin B_6	0.4 mg (25%)	
Vitamin B_{12}	0.5 µg (25%)	
Vitamin D	2.5 µg (25%)	
Vitamin E	2.5 mg (25%)	
Iodine	38 µg (25%)	
Pantothenic acid	1.3 mg (25%)	
Selenium	17.5 µg (25%)	

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Schedule 17 as in force on **26 March 2021** (up to Amendment No. 198). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **26 March 2021.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 17 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00449 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sched heading	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction to cross-references in Note 1.
S17—2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	ad	Insertion of cross-references to empowering provisions.
table to S17—4	161	F2016L00115 17 Feb 2016 FSC103 22 Feb 2016	1 March 2016	rs	Entry for beverages containing no less than 0.3% m/m protein derived from cereals to include references to nuts, seeds or a combination of those ingredients.
table to S17—4	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	rs	Entries for breakfast cereals as purchased to include permission for vitamin D.
S17—3	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Entry for leghemoglobin in a soy leghemoglobin preparation

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S17—4	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	am	Updating table of analogues of meat.

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Schedule 18 Processing aids

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as processing aids are regulated by Standard 1.1.1 and Standard 1.3.3. This standard lists substances that may be used as processing aids for paragraph 1.1.2—13(3)(a) and contains permissions to use substances as processing aids for Standard 1.3.3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S18—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 18 – Processing aids.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S18—2 Generally permitted processing aids—substances for section 1.3.3—4

(1) For paragraph 1.3.3—4(2)(b), the substances are:

Generally permitted processing aids

activated carbon	oxygen
ammonia	perlite
ammonium hydroxide	phospholipids
argon	phosphoric acid
bone phosphate	polyethylene glycols
carbon monoxide	polyglycerol esters of fatty acids
diatomaceous earth	polyglycerol esters of interesterified ricinoleic acid
ethoxylated fatty alcohols	polyoxyethylene 40 stearate
ethyl alcohol	potassium hydroxide
fatty acid polyalkylene glycol ester	propylene glycol alginate
furcellaran	silica or silicates
hydrogenated glucose syrups	sodium hydroxide
isopropyl alcohol	sodium lauryl sulphate
magnesium hydroxide	sulphuric acid
oleic acid	tannic acid
oleyl oleate	

(2) In this section:

silica or ***silicates*** includes:

(a) sodium calcium polyphosphate silicate; and
(b) sodium hexafluorosilicate; and
(c) sodium metasilicate; and
(d) sodium silicate; and
(e) silica; and
(f) modified silica;

that complies with a specification in section S3—2 or S3—3.

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Note Silicates that are additives permitted at GMP (see section S16—2) may also be used as processing aids, in accordance with paragraph 1.3.3—4(2)(a).

S18—3 Permitted processing aids for certain purposes

For section 1.3.3—5, the substances, foods and maximum permitted levels are:

Permitted processing aids for certain purposes (section 1.3.3—5)

Substance	***Maximum permitted level (mg/kg)***
Technological purpose—Antifoam agent	
Butanol	10
Oxystearin	GMP
Polydimethylsiloxane	10
Polyethylene glycol dioleate	GMP
Polyethylene/ polypropylene glycol copolymers	GMP
Soap	GMP
Sorbitan monolaurate	1
Sorbitan monooleate	1
Technological purpose—Catalyst	
Chromium (excluding chromium VI)	0.1
Copper	0.1
Molybdenum	0.1
Nickel	1.0
Peracetic acid	0.7
Potassium ethoxide	1.0
Potassium (metal)	GMP
Sodium (metal)	GMP
Sodium ethoxide	1.0
Sodium methoxide	1.0
Technological purpose—decolourants, clarifying, filtration and adsorbent agents	
Acid clays of montmorillonite	GMP
Chloromethylated aminated styrene-divinylbenzene resin	GMP
Co-extruded polystyrene and polyvinyl polypyrrolidone	GMP
Copper sulphate	GMP
Dimethylamine-epichlorohydrin copolymer	150
Dimethyldialkylammonium chloride	GMP
Divinylbenzene copolymer	GMP
High density polyethylene co-extruded with kaolin	GMP
Iron oxide	GMP
Fish collagen, including isinglass	GMP
Magnesium oxide	GMP
Modified polyacrylamide resins	GMP
Nylon	GMP

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Substance	***Maximum permitted level (mg/kg)***
Phytates (including phytic acid, magnesium phytate & calcium phytate)	GMP
Polyester resins, cross-linked	GMP
Polyethylene	GMP
Polypropylene	GMP
Polyvinyl polypyrrolidone	GMP
Potassium ferrocyanide	0.1
Technological purpose—desiccating preparation	
Aluminium sulphate	GMP
Ethyl esters of fatty acids	GMP
Short chain triglycerides	GMP
Technological purpose—ion exchange resin	
Completely hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	GMP
Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, dimethylamine, diethylenetriamine, or dimethylethanolamine	GMP
Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP
Epichlorohydrin cross-linked with ammonia and then quaternised with methyl chloride to contain not more than 18% strong base capacity by weight of total exchange capacity	GMP
Hydrolysed copolymer of methyl acrylate and divinylbenzene	GMP
Methacrylic acid-divinylbenzene copolymer	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 3.5% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% by weight divinylbenzene and not more than 0.6% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 7% by weight divinylbenzene and not more than 2.3% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine and quaternised with methyl chloride	GMP
Reaction resin of formaldehyde, acetone, and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% of the starting amount of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin is no more than 10% of the starting amount of cellulose	GMP

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Substance	*Maximum permitted level (mg/kg)*
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 250% of the starting amount of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated, whereby the amount of epichlorohydrin plus propylene oxide employed is no more than 250% of the starting amount of cellulose	GMP
Styrene-divinylbenzene cross-linked copolymer, chloromethylated then aminated with dimethylamine and oxidised with hydrogen peroxide whereby the resin contains not more than 15% of vinyl N,N-dimethylbenzylamine-N-oxide and not more than 6.5% of nitrogen	GMP
Sulphite-modified cross-linked phenol-formaldehyde, with modification resulting in sulphonic acid groups on side chains	GMP
Sulphonated anthracite coal	GMP
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene, and acrylonitrile or methyl acrylate	GMP
Sulphonated tetrapolymer of styrene, divinylbenzene, acrylonitrile, and methyl acrylate derived from a mixture of monomers containing not more than a total of 2% by weight of acrylonitrile and methyl acrylate	GMP
Technological purpose—lubricant, release and anti-stick agent	
Acetylated mono- and diglycerides	100
Mineral oil based greases	GMP
Thermally oxidised soya-bean oil	320
White mineral oil	GMP
Technological purpose—carrier, solvent, diluent	
Benzyl alcohol	500
Croscarmellose sodium	GMP
Ethyl acetate	GMP
Glycerol diacetate	GMP
Glyceryl monoacetate	GMP
Glycine	GMP
Isopropyl alcohol	1000
L-Leucine	GMP
Triethyl citrate	GMP

S18—4 Permitted enzymes

(1) For section 1.3.3—6, the enzymes and sources are set out in:

(a) subsection (3) (permitted enzymes of animal origin); and

(b) subsection (4) (permitted enzymes of plant origin); and

(c) subsection (5) (permitted enzymes of microbial origin).

(2) The sources listed in relation to enzymes of microbial origin may contain additional copies of genes from the same organism.

Note 1 EC, followed by a number, means the number the Enzyme Commission uses to classify the principal enzyme activity, which is known as the Enzyme Commission number.

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Note 2 ATCC, followed by a number, means the number which the American Type Culture Collection uses to identify a prokaryote.

(3) The permitted enzymes of animal origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of animal origin

Enzyme	***Source***
Lipase, triacylglycerol (EC 3.1.1.3)	Bovine stomach; salivary glands or forestomach of calf, kid or lamb; porcine or bovine pancreas
Pepsin (EC 3.4.23.1)	Bovine or porcine stomach
Phospholipase A_2 (EC 3.1.1.4)	Porcine pancreas
Thrombin (EC 3.4.21.5)	Bovine or porcine blood
Trypsin (EC 3.4.21.4)	Porcine or bovine pancreas

(4) The permitted enzymes of plant origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of plant origin

Enzyme	***Source***
α-Amylase (EC 3.2.1.1)	Malted cereals
β-Amylase (EC 3.2.1.2)	Sweet potato (*Ipomoea batatas*) Malted cereals
Actinidin (EC 3.4.22.14)	Kiwifruit (*Actinidia deliciosa*)
Ficin (EC 3.4.22.3)	*Ficus* spp.
Fruit bromelain (EC 3.4.22.33)	Pineapple fruit (*Ananas comosus*)
Papain (EC 3.4.22.2)	*Carica papaya*
Stem bromelain (EC 3.4.22.32)	Pineapple stem (*Ananas comosus*)

(5) The permitted enzymes of microbial origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin

Enzyme	***Source***
α-Acetolactate decarboxylase (EC 4.1.1.5)	*Bacillus amyloliquefaciens* *Bacillus subtilis* *Bacillus subtilis*, containing the gene for α-Acetolactate decarboxylase isolated from *Bacillus brevis*
Aminopeptidase (EC 3.4.11.1)	*Aspergillus oryzae* *Lactococcus lactis*
α-Amylase (EC 3.2.1.1)	*Aspergillus niger* *Aspergillus oryzae* *Bacillus amyloliquefaciens* *Bacillus licheniformis* *Bacillus licheniformis*, containing the gene for α-Amylase isolated from *Geobacillus stearothermophilus* *Bacillus subtilis* *Bacillus subtilis*, containing the gene for α-Amylase isolated from *Geobacillus stearothermophilus* *Geobacillus stearothermophilus*
β-Amylase (EC 3.2.1.2)	*Bacillus amyloliquefaciens* *Bacillus subtilis*

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Enzyme	***Source***
Amylomaltase (EC 2.4.1.25)	*Bacillus amyloliquefaciens*, containing the gene for amylomaltase derived from *Thermus thermophilus*
α-Arabinofuranosidase (EC 3.2.1.55)	*Aspergillus niger*
Asparaginase (EC 3.5.1.1)	*Aspergillus niger* *Aspergillus oryzae* *Bacillus subtilis*, containing the gene for asparaginase isolated from *Pyrococcus furiosus*
Aspergillopepsin I (EC 3.4.23.18)	*Aspergillus niger* *Aspergillus oryzae*
Aspergillopepsin II (EC 3.4.23.19)	*Aspergillus niger*
Carboxylesterase (EC 3.1.1.1)	*Rhizomucor miehei*
Catalase (EC 1.11.1.6)	*Aspergillus niger* *Micrococcus luteus*
Cellulase (EC 3.2.1.4)	*Aspergillus niger* *Penicillium funiculosum* *Trichoderma reesei* *Trichoderma viride*
Chymosin (EC 3.4.23.4)	*Aspergillus niger* *Escherichia coli* K-12 strain GE81 *Kluyveromyces lactis*
Chymotrypsin (EC 3.4.21.1)	*Bacillus licheniformis*, containing the gene for chymotrypsin isolated from *Nocardiopsis prasina*
Cyclodextrin glucanotransferase (EC 2.4.1.19)	*Paenibacillus macerans*
Dextranase (EC 3.2.1.11)	*Chaetomium gracile* *Penicillium lilacinum*
Endo-1,4-beta-xylanase (EC 3.2.1.8)	*Aspergillus niger* *Aspergillus oryzae* *Aspergillus oryzae*, containing the gene for Endo-1,4-beta-xylanase isolated from *Aspergillus aculeatus* *Aspergillus oryzae*, containing the gene for Endo-1,4-beta-xylanase isolated from *Thermomyces lanuginosus* *Bacillus amyloliquefaciens* *Bacillus subtilis* *Humicola insolens* *Trichoderma reesei*
Endo-1,4-beta-xylanase (EC 3.2.1.8)	*Bacillus licheniformis*, containing the gene for Endo-1,4-beta-xylanase isolated from *Bacillus licheniformis*
Endo-arabinase (EC 3.2.1.99)	*Aspergillus niger*
Endo-protease (EC 3.4.21.26)	*Aspergillus niger*
β-Fructofuranosidase (EC 3.2.1.26)	*Aspergillus fijiensis* ATCC 20611 *Aspergillus niger* *Saccharomyces cerevisiae*
α-Galactosidase (EC 3.2.1.22)	*Aspergillus niger*

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Enzyme	***Source***
β-Galactosidase (EC 3.2.1.23)	*Aspergillus niger* *Aspergillus oryzae* *Bacillus circulans* ATCC 31382 *Bacillus licheniformis*, containing the gene for β-Galactosidase isolated from *Bifidobacterium bifidum* *Kluyveromyces marxianus* *Kluyveromyces lactis*
Glucan 1,3-β-glucosidase (EC 3.2.1.58)	*Trichoderma harzianum*
β-Glucanase (EC 3.2.1.6)	*Aspergillus niger* *Aspergillus oryzae* *Bacillus amyloliquefaciens* *Bacillus subtilis* *Disporotrichum dimorphosporum* *Humicola insolens* *Talaromyces emersonii* *Trichoderma reesei*
Glucoamylase (EC 3.2.1.3)	*Aspergillus niger* *Aspergillus oryzae* *Rhizopus delemar* *Rhizopus oryzae* *Rhizopus niveus*
Glucose oxidase (EC 1.1.3.4)	*Aspergillus niger* *Aspergillus oryzae*, containing the gene for glucose oxidase isolated from *Aspergillus niger*
α-Glucosidase (EC 3.2.1.20)	*Aspergillus oryzae* *Aspergillus niger*
β-Glucosidase (EC 3.2.1.21)	*Aspergillus niger*
Glutaminase (EC 3.5.1.2)	*Bacillus amyloliquefaciens*
Glycerophospholipid cholesterol acyltransferase (EC 2.3.1.43)	*Bacillus licheniformis*, containing the gene for glycerophospholipid cholesterol acyltransferase isolated from *Aeromonas salmonicida* subsp. *salmonicida*
Hemicellulase endo-1,3-β-xylanase (EC 3.2.1.32)	*Humicola insolens*
Hemicellulase multicomponent enzyme (EC 3.2.1.78)	*Aspergillus niger* *Bacillus amyloliquefaciens* *Bacillus subtilis* *Trichoderma reesei*
Hexose oxidase (EC 1.1.3.5)	*Hansenula polymorpha*, containing the gene for Hexose oxidase isolated from *Chondrus crispus*
Inulinase (EC 3.2.1.7)	*Aspergillus niger*
Lipase, monoacylglycerol (EC 3.1.1.23)	*Penicillium camembertii*

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Enzyme	***Source***
Lipase, triacylglycerol (EC 3.1.1.3)	*Aspergillus niger*
	Aspergillus oryzae
	Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from *Fusarium oxysporum*
	Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from *Humicola lanuginosa*
	Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from *Rhizomucor miehei*
	Candida rugosa
	Hansenula polymorpha, containing the gene for Lipase, triacylglycerol isolated from *Fusarium heterosporum*
	Mucor javanicus
	Penicillium roquefortii
	Rhizopus arrhizus
	Rhizomucor miehei
	Rhizopus niveus
	Rhizopus oryzae
Lipase, triacylglycerol (EC 3.1.1.3)	*Aspergillus niger*, containing the gene for lipase, triacylglycerol isolated from *Fusarium culmorum*
Lysophospholipase (EC 3.1.1.5)	*Aspergillus niger*
Maltogenic α-amylase (EC 3.2.1.133)	*Bacillus subtilis* containing the gene for maltogenic α-amylase isolated from *Geobacillus stearothermophilus*
Maltotetraohydrolase (EC 3.2.1.60)	*Bacillus licheniformis*, containing the gene for maltotetraohydrolase isolated from *Pseudomonas stutzeri*
Metalloproteinase	*Aspergillus oryzae*
	Bacillus amyloliquefaciens
	Bacillus coagulans
	Bacillus subtilis
Mucorpepsin (EC 3.4.23.23)	*Aspergillus oryzae*
	Aspergillus oryzae, containing the gene for Aspartic proteinase isolated from *Rhizomucor meihei*
	Rhizomucor meihei
	Cryphonectria parasitica
Oryzin (EC 3.4.21.63)	*Aspergillus melleus*
Pectin lyase (EC 4.2.2.10)	*Aspergillus niger*
Pectinesterase (EC 3.1.1.11)	*Aspergillus niger*
	Aspergillus oryzae, containing the gene for pectinesterase isolated from Aspergillus aculeatus
Phospholipase A_1 (EC 3.1.1.32)	*Aspergillus oryzae*, containing the gene for phospholipase A_1 isolated from *Fusarium venenatum*
Phospholipase A_2 (EC 3.1.1.4)	*Aspergillus niger*, containing the gene isolated from porcine pancreas
	Streptomyces violaceoruber
3-Phytase (EC 3.1.3.8)	*Aspergillus niger*
4-Phytase (EC 3.1.3.26)	*Aspergillus oryzae*, containing the gene for 4-phytase isolated from *Peniophora lycii*
Polygalacturonase or Pectinase multicomponent enzyme (EC 3.2.1.15)	*Aspergillus niger*
	Aspergillus oryzae
	Trichoderma reesei

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Enzyme	*Source*
Pullulanase (EC 3.2.1.41)	*Bacillus acidopullulyticus* *Bacillus amyloliquefaciens* *Bacillus licheniformis* *Bacillus subtilis* *Bacillus subtilis*, containing the gene for pullulanase isolated from *Bacillus acidopullulyticus* *Klebsiella pneumoniae*
Serine proteinase (EC 3.4.21.14)	*Aspergillus oryzae* *Bacillus amyloliquefaciens* *Bacillus halodurans* *Bacillus licheniformis* *Bacillus subtilis*
Transglucosidase (EC 2.4.1.24)	*Aspergillus niger*
Transglutaminase (EC 2.3.2.13)	*Streptomyces mobaraensis*
Trypsin (EC 3.4.21.4)	*Fusarium venenatum*, containing the gene for trypsin isolated from *Fusarium oxysporum*
Urease (EC 3.5.1.5)	*Lactobacillus fermentum*
Xylose isomerase (EC 5.3.1.5)	*Actinoplanes missouriensis* *Bacillus coagulans* *Microbacterium arborescens* *Streptomyces olivaceus* *Streptomyces olivochromogenes* *Streptomyces murinus* *Streptomyces rubiginosus*

S18—5 Permitted microbial nutrients and microbial nutrient adjuncts

For section 1.3.3—7, the substances are:

Permitted microbial nutrients and microbial nutrient adjuncts

adenine	ferrous sulphate
adonitol	glutamic acid
ammonium sulphate	glycine
ammonium sulphite	guanine
arginine	histidine
asparagine	hydroxyethyl starch
aspartic acid	inosine
benzoic acid	inositol
biotin	manganese chloride
calcium pantothenate	manganese sulphate
calcium propionate	niacin
copper sulphate	nitric acid
cystine	pantothenic acid
cysteine monohydrochloride	peptone
dextran	phytates

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polyvinylpyrrolidone	thiamin
pyridoxine hydrochloride	threonine
riboflavin	uracil
sodium formate	xanthine
sodium molybdate	zinc chloride
sodium tetraborate	zinc sulphate

S18—6 Permitted processing aids for water

For section 1.3.3—8, the substances and maximum permitted levels are:

Permitted processing aids for water (section 1.3.3—8)

Substance	***Maximum permitted level (mg/kg)***
Aluminium sulphate	GMP
Ammonium sulphate	GMP
Calcium hypochlorite	5 (available chlorine)
Calcium sodium polyphosphate	GMP
Chlorine	5 (available chlorine)
Chlorine dioxide	1 (available chlorine)
Cobalt sulphate	2
Copper sulphate	2
Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	GMP
Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethylamine, diethylenetriamine or dimethylethanolamine	GMP
Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Ferric chloride	GMP
Ferric sulphate	GMP
Ferrous sulphate	GMP
Hydrofluorosilicic acid (fluorosilicic acid) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Hydrogen peroxide	5
1-Hydroxyethylidene-1,1-diphosphonic acid	GMP
Lignosulphonic acid	GMP
Magnetite	GMP
Maleic acid polymers	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% divinylbenzene aminolysed with dimethylaminopropylamine	GMP
Methacrylic acid-divinylbenzene copolymer	GMP

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Substance	*Maximum permitted level (mg/kg)*
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% divinylbenzene and not more than 0.6% diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine	GMP
Modified polyacrylamide resins	GMP
Monobutyl ethers of polyethylene-polypropylene glycol	GMP
Ozone	GMP
Phosphorous acid	GMP
Polyacrylamide (polyelectrolytes) (as acrylamide monomer)	0.0002
Polyaluminium chloride	GMP
Polydimethyldiallyl ammonium chloride	GMP
Polyoxypropylene glycol	GMP
Potassium permanganate	GMP
Reaction resin of formaldehyde, acetone and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated whereby the amount of epichlorohydrin plus propylene oxide employed is no more than 250% of the starting amount of cellulose	GMP
Silver ions	0.01
Sodium aluminate	GMP
Sodium fluoride (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Sodium fluorosilicate (Sodium silicofluoride) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Sodium glucoheptonate	0.08 (measured as cyanide)
Sodium gluconate	GMP
Sodium humate	GMP
Sodium hypochlorite	5 (available chlorine)
Sodium lignosulphonate	GMP
Sodium metabisulphite	GMP
Sodium nitrate	50 (as nitrate)
Sodium polymethacrylate	2.5
Sodium sulphite (neutral or alkaline)	GMP
Styrene-divinylbenzene cross-linked copolymer	0.02 (as styrene)
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	GMP
Sulphite modified cross-linked phenol-formaldehyde	GMP
Tannin powder extract	GMP
Tetrasodium ethylene diamine tetraacetate	GMP
Zinc sulphate	GMP

S18—7 Permitted bleaching, washing and peeling agents—various foods

For section 1.3.3—9, the substances, foods and maximum permitted levels are:

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Permitted bleaching, washing and peeling agents (section 1.3.3—9)

Substance	*Food*	*Maximum permitted level (mg/kg)*
Benzoyl peroxide	All foods	40 (measured as benzoic acid)
Bromo-chloro-dimethylhydantoin	All foods	1.0 (available chlorine) 1.0 (inorganic bromide) 2.0 (dimethylhydantoin)
Calcium hypochlorite	All foods	1.0 (available chlorine)
Chlorine	All foods	1.0 (available chlorine)
Chlorine dioxide	All foods	1.0 (available chlorine)
Diammonium hydrogen orthophosphate	All foods	GMP
Dibromo-dimethylhydantoin	All foods	2.0 (inorganic bromide) 2.0 (dimethylhydantoin)
2-Ethylhexyl sodium sulphate	All foods	0.7
Hydrogen peroxide	All foods	5
Iodine	Fruits, vegetables and eggs	GMP
Oxides of nitrogen	All foods	GMP
Ozone	All foods	GMP
Peracetic acid	All foods	GMP
Sodium chlorite	All foods	1.0 (available chlorine)
Sodium dodecylbenzene sulphonate	All foods	0.7
Sodium hypochlorite	All foods	1.0 (available chlorine)
Sodium laurate	All foods	GMP
Sodium metabisulphite	Root and tuber vegetables	25
Sodium peroxide	All foods	5
Sodium persulphate	All foods	GMP
Triethanolamine	Dried vine fruit	GMP

S18—8 Permitted extraction solvents—various foods

For section 1.3.3—10, the substances, foods and maximum permitted levels are:

Permitted extraction solvents (section 1.3.3—10)

Substance	*Food*	*Maximum permitted level (mg/kg)*
Acetone	Flavouring substances	2
	Other foods	0.1
Benzyl alcohol	All foods	GMP
Butane	Flavouring substances	1
	Other foods	0.1
Butanol	All foods	10
Cyclohexane	All foods	1
Dibutyl ether	All foods	2
Diethyl ether	All foods	2
Dimethyl ether	All foods	2

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Substance	*Food*	*Maximum permitted level (mg/kg)*
Ethyl acetate	All foods	10
Glyceryl triacetate	All foods	GMP
Hexanes	All foods	20
Isobutane	Flavouring substances	1
	Other foods	0.1
Methanol	All foods	5
Methylene chloride	Decaffeinated coffee	2
	Decaffeinated tea	2
	Flavouring substances	2
Methylethyl ketone	All foods	2
2-Methyloxolane	Infant formula products	3
	Foods for infants	5
	Formulated supplementary foods for young children	5
	All other foods	20
Propane	All foods	1
Toluene	All foods	1

S18—9 Permitted processing aids—various technological purposes

(1) For section 1.3.3—11, the substances, foods, technological purposes and maximum permitted levels are set out in the table to subsection (3).

(2) In this section:

amine agarose ion exchange resin means agarose cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting amount of agarose.

approved food for use of phage means food that:

(a) is ordinarily consumed in the same state in which it is sold; and

(b) is solid; and

(c) is one of the following:

(i) meat or meat product;

(ii) fish or fish product;

(iii) fruit or fruit product;

(iv) vegetable or vegetable product;

(v) cheese; and

(d) is not one of the following:

(i) whole nuts in the shell;

(ii) raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer.

sulphonate agarose ion exchange resin means agarose cross-linked with epichlorohydrin and reacted with allyl glycidyl ether or propylene oxide, then derivatised with sulphonate groups whereby the amount of epichlorohydrin plus allyl glycidyl ether or propylene oxide does not exceed 250% by weight of the starting quantity of agarose.

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(3) The table is:

Permitted processing aids—various purposes (section 1.3.3—11)

Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
Amine agarose ion exchange resin	Removal of specific proteins and polyphenols from beer	GMP
Aminopeptidase Y (EC 3.4.11.15) sourced from *Trichoderma reesei* containing the aminopeptidase Y gene from *Aspergillus clavatus*	For use in protein processing, yeast processing,and flavour production	GMP
Ammonium bisulphite	For use in the manufacture of wine, sparkling wine and fortified wine as a microbial nutrient and microbial nutrient adjunct.	GMP
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
α-Amylase (EC 3.2.1.1) sourced from *Aspergillus niger* containing the α-Amylase gene from *Rhizomucor pusillus*	For use in starch processing and the production of potable alcohol	GMP
α-Amylase (EC 3.2.1.1) sourced from *Bacillus licheniformis* containing the α-amylase gene from *Cytophaga* species	For use in: (a) brewing; (b) the production of potable alcohol; and (c) starch processing.	GMP
α-Amylase (EC 3.2.1.1) sourced from *Bacillus subtilis* containing the α-amylase gene from *Thermoactinomyces vulgaris*	For use in the manufacture of bakery products	GMP
α-Amylase (EC 3.2.1.1) sourced from *Trichoderma reesei* containing the α-Amylase gene from *Aspergillus kawachii*	For use in brewing and the production of potable alcohol.	GMP
β-Amylase (EC 3.2.1.2) sourced from soybean (*Glycine max*)	For use in starch processing to manufacture maltose syrup	GMP
β-Amylase (EC 3.2.1.2) sourced from *Bacillus licheniformis* containing the β-amylase gene from *Priestia flexa* (basionym *Bacillus flexus*)	For use in starch processing to manufacture maltose syrup	GMP
α-Arabinofuranosidase (EC 3.2.1.55) sourced from *Trichoderma reesei* containing the α-arabinofuranosidase gene from *Talaromyces pinophilus*	For use in: (a) grain processing; and (b) the production of potable alcohol.	GMP
Aqualysin 1 (EC 3.4.21.111) sourced from *Bacillus subtilis* containing the aqualysin 1 gene from *Thermus aquaticus*	For use in the manufacture of bakery products	GMP
Aspergillopepsin I (EC 3.4.23.18) sourced from *Trichoderma reesei* containing the gene for aspergillopepsin I isolated from *Trichoderma reesei*	For use in the manufacture of potable alcohol and of animal and vegetable protein products.	GMP
Butanol	Suspension agent for sugar crystals	10
Carbonic acid	Bleached tripe washing agent	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
Carboxypeptidase (EC 3.4.16.6) sourced from *Aspergillus oryzae* containing the carboxypeptidase gene from *Aspergillus oryzae*	For use in (a) brewing; and (b) the manufacture of bakery products; and (c) the manufacture and/or processing of the following types of food: (i) flavourings; and (ii) proteins; and (iii) yeast.	GMP
Cellulase (EC 3.2.1.4) sourced from *Aspergillus niger* containing the cellulase gene from *Trichoderma reesei*	For use in brewing and the production of potable alcohol	GMP
Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
Chitin-glucan	For use in the manufacture of wine, sparkling wine and fortified wine as a decolourant, clarifying, filtration and absorbent agent.	GMP
Chitosan sourced from *Aspergillus niger*	Manufacture of wine, beer, cider, spirits and food grade ethanol	GMP
Chymosin (EC 3.4.23.4) sourced from *Trichoderma reesei* containing the chymosin gene from *Bos taurus*	For use in the manufacture of cheese, cheese products, fermented milk products and rennetted milk products.	GMP
A colouring that is an additive permitted at GMP, a colouring permitted at GMP, or a colouring permitted to a maximum level	Applied to the outer surface of meat as a brand for the purposes of inspection or identification	GMP
Cupric citrate	Removal of sulphide compounds from wine	GMP
β-Cyclodextrin	Used to extract cholesterol from eggs	GMP
β-Galactosidase (EC 3.2.1.23) from *Papiliotrema terrestris* strain AE-BLC	For use in the production of *galacto-oligosaccharides from lactose.	GMP
β-Galactosidase (EC 3.2.1.23) sourced from *Bacillus subtilis* containing the gene for β-galactosidase isolated from *Bifidobacterium bifidum*.	For use in the production of lactose reduced dairy foods and for the production of galacto-oligosaccharides.	GMP
β-Galactosidase (EC 3.2.1.23) sourced from *Bacillus subtilis* containing the β-galactosidase gene from *Lactobacillus delbrueckii* subsp. *bulgaricus*	For use in the production of lactose reduced dairy foods.	GMP
L-Cysteine (or HCl salt)	Dough conditioner	75
Endo-1,4-beta-xylanase (EC 3.2.1.8) from *Bacillus subtilis*, containing the gene for Endo-1,4-beta-xylanase isolated from *Pseudoalteromonas haloplanktis*.	For use in the manufacture of bakery and other cereal-based products.	GMP
Endo-1,4-ß-xylanase (EC 3.2.1.8) from *Trichoderma reesei,* containing the gene for endo-1,4-ß-xylanase isolated from *Thermopolyspora flexuosa*	For depolymerisation of arabinoxylans during the manufacture and/or processing of the following types of food: (a) bakery products; (b) cereal products; (c) grain;	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
	(d) cereal based beverages (including beer); and (e) potable alcohol	
Endo-1,4-beta-xylanase (EC 3.2.1.8) sourced from *Trichoderma reesei* containing the endo-1,4-beta-xylanase gene from *Aspergillus niger*.	For use in the manufacture of bakery and other cereal-based products, including cereal-based beverages	GMP
Endo-1,4-β-xylanase (EC 3.2.1.8) sourced from *Trichoderma reesei*, containing the endo-1,4-ß-xylanase gene from *Fusarium verticillioides*	For use in starch processing and the production of potable alcohol	GMP
Endo-1,4-beta-xylanase (EC 3.2.1.8) sourced from *Trichoderma reesei* containing the endo-1,4-beta-xylanase gene from *Talaromyces leycettanus*	For use in: (a) brewing; and (b) fats and oils processing; and (c) grain processing; and (d) the production of potable alcohol.	GMP
Enzyme that: (a) contains both of the following components - (i) UDP-glucosyltransferase; and (ii) sucrose synthase (EC 2.4.1.13); and (b) is sourced from *Pichia pastoris* strain UGT-A.	For the conversion of purified stevia leaf extract to produce rebaudioside E.	GMP
Enzyme that: contains both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and is sourced from *Pichia pastoris* strain UGT-A.	For the conversion of purified stevia leaf extract to produce rebaudioside D.	GMP
Enzymes that: contain both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and are sourced from both of the following; a *Pichia pastoris* strain expressing UGT-A, and a *Pichia pastoris* strain expressing both UGT-B1 and UGT-B2.	For the conversion of purified stevia leaf extract to produce rebaudioside M	GMP
Ethyl acetate	Cell disruption of yeast	GMP
Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
Fructan β-fructosidase (EC 3.2.1.80) sourced from *Trichoderma reesei* containing the fructan β-fructosidase gene from *Lactobacillus crispatus*	For use in the manufacture of bakery products	GMP
β-Fructofuranosidase (EC 3.2.1.26) sourced from *Trichoderma reesei* containing the β-fructofuranosidase gene from *Aspergillus niger*	For use in the production of short-chain fructooligosaccharides; and to produce a reduction in sugar levels in treated fruit and vegetable products	GMP
Fructosyltransferase, immobilised, (EC 2.4.1.9) derived from *Aspergillus oryzae*	For use in the manufacture of short-chain fructooligosaccharides from sucrose	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
Gibberellic acid	Barley germination	GMP
Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Gloeophyllum sepiarium*	For use in: (a) baking; (b) brewing; (c) the production of distilled alcohol; and (d) starch processing for the production of glucose syrups and other starch hydrolysates.	GMP
Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Penicillium oxalicum*	For use in: (a) the manufacture of bakery products; (b) brewing; and (c) starch processing for the production of starch hydrolysates, including glucose syrups.	GMP
Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the gene for glucoamylase isolated from *Talaromyces emersonii*	To hydrolyse starch in the manufacture of syrups, beverages, cereal-based products, fruit products and vegetable products	GMP
Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Trametes cingulata*	For use in starch processing and the production of potable alcohol	GMP
Glucoamylase (EC 3.2.1.3) sourced from *Trichoderma reesei* containing the glucoamylase gene from *Trichoderma reesei*	For use in: (a) brewing; (b) the manufacture of bakery products; (c) the production of potable alcohol; and (d) starch processing.	GMP
Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Gloeophyllum trabeum*	For use in starch processing and the production of potable alcohol	GMP
α-Glucosidase (EC 3.2.1.20) sourced from *Trichoderma reesei* containing the α-glucosidase gene from *Aspergillus niger*	For use in the manufacture and/or processing of the following types of food: (a) potable alcohol; (b) lysine; (c) organic acids; (d) monosodium glutamate and other biochemicals; and (e) isomalto-oligosaccharides and other sweeteners and (f) beer.	GMP
Glucose oxidase (EC 1.1.3.4) sourced from *Trichoderma reesei* containing the glucose oxidase gene from *Penicillium amagasakiense*	For use in: (a) the manufacture of bakery and other cereal-based products; and (b) egg processing.	GMP
Glucose oxidase (EC 1.1.3.4) sourced from *Penicillium rubens*	For use in the manufacture of: (a) cooked products made from a dough including bread; (b) pasta; (c) noodles; and (d) dried egg powder.	GMP
Gluteral	Manufacture of edible collagen casings	GMP
Hydrogen peroxide	Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of: (a) fermented milk;	5

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
	(b) fermented milk products; (c) cheese made using lactic acid producing microorganisms; or (d) cheese products made using lactic acid producing microorganisms	
	Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate	5
	Removal of glucose from egg	5
	Removal of sulphur dioxide	5
1-Hydroxyethylidene-1, 1-diphosphonic acid	Metal sequestrant for use with antimicrobial agents for meat, fruit and vegetables	GMP
Ice Structuring Protein type III HPLC 12	Manufacture of ice cream and edible ices	100
Indole acetic acid	Barley germination	GMP
Inulinase (EC 3.2.1.7) sourced from *Aspergillus oryzae* containing the inulinase gene from *Aspergillus ficuum*	Hydrolysing inulin to produce fructo-oligosaccharides	GMP
Lactoperoxidase from bovine milk EC 1.11.1.7	Reduce the bacterial population or inhibit bacterial growth on meat surfaces	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Candida cylindracea*	For use in the manufacture of bakery products and dairy products and in the processing of fats and oils.	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Komagataella phaffii* containing the lipase, triacylglycerol gene from *Fusarium oxysporum*	For use in the manufacture of bread and bakery products.	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the gene for lipase, triacylglycerol isolated from *Aspergillus tubingensis*	For use in the production of bakery products, and cereal-based beverages and foods.	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the gene for lipase, triacylglycerol isolated from *Fusarium oxysporum*	For use in the manufacture of bakery and other cereal-based products	GMP
Listeria phage P100	Listericidal treatment for use on approved food for use of phage	GMP
Lysophospholipase (EC 3.1.1.5) sourced from *Trichoderma reesei* containing the gene for lysophospholipase isolated from *Aspergillus nishimurae*	For use in starch processing, including the production of syrups	GMP
Maltogenic α-Amylase (EC 3.2.1.133) sourced from *Escherichia coli* containing the maltogenic α-Amylase gene from *Geobacillus stearothermophilus*	For use in baking, brewing and starch processing	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the lipase, triacylglycerol gene from *Thermomyces lanuginosus*	For use in the manufacture of bakery and other cereal-based products	GMP
Maltogenic α-amylase (EC 3.2.1.133) sourced from *Saccharomyces cerevisiae* containing the gene for maltogenic α-amylase from *Geobacillus stearothermophilus*	For use in the manufacture of bakery products	GMP
Maltogenic α-amylase (EC 3.2.1.133) sourced from *Bacillus licheniformis* containing the gene for maltogenic α-amylase from *Geobacillus stearothermophilus*.	For use in: (a) brewing; (b) the manufacture of bakery products; (c) the production of potable alcohol; and; (d) starch processing.	GMP
Morpholine	Solubilising agent for coating mixtures on fruits	GMP
Oak	For use in the manufacture of wine	GMP
Octanoic acid	Antimicrobial agent for meat, fruit and vegetables	GMP
Paraffin	Coatings for cheese and cheese products	GMP
Pectinesterase (EC 3.1.1.11) sourced from *Aspergillus oryzae* containing the pectinesterase gene from *Aspergillus tubingensis*	For use during the manufacture and/or processing of the following types of food: (a) coffee; (b) fruit and vegetable juices; (c) fruit and vegetable products; (d) wine; and (e) flavouring substances.	GMP
Phosphoinositide phospholipase C (EC 3.1.4.11) sourced from *Bacillus licheniformis* containing the phosphoinositide phospholipase C gene from *Pseudomonas* sp. 62186	For use in degumming vegetable fats and oils	GMP
Phospholipase A_1 (EC 3.1.1.32) sourced from *Aspergillus oryzae* containing the phospholipase A_1 gene from *Valsaria rubricosa*	For use in the manufacture of bakery products	GMP
Phospholipase A_1 (EC 3.1.1.32) sourced from *Aspergillus niger* containing the phospholipase A_1 gene from *Evansstolkia leycettana* (basionym *Talaromyces leycettanus*)	For use in the degumming of vegetable oils	GMP
Phospholipase C (EC 3.1.4.3) sourced from *Bacillus licheniformis* containing the gene for phospholipase C from *Bacillus thuringiensis*	For use in degumming vegetable fats and oils	GMP
Polygalacturonase (EC 3.2.1.15) sourced from *Aspergillus oryzae* containing the polygalacturonase gene from *Aspergillus tubingensi*	For use during the manufacture and/or processing of the following types of food: (a) coffee; (b) fruit and vegetable juices; (c) fruit and vegetable products; (d) wine; and (e) flavouring substances.	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP
Polyvinylimidazole-polyvinylpyrrolidone co-polymers	For use in the manufacture of wine, sparkling wine and fortified wine as a decolourant, clarifying, filtration and absorbent agent.	GMP
Potassium bromate	Germination control in malting	Limit of determination of bromate
Prolyl oligopeptidase (EC 3.4.21.26) sourced from *Trichoderma reesei* containing the prolyl oligopeptidase gene from *Aspergillus niger*	For use in brewing	GMP
Protein glutaminase (EC 3.5.1.44) sourced from *Chryseobacterium proteolyticum* strain AE-PG	To deamidate proteins during the manufacture and/or processing of the following types of food: (a) baked products; (b) pasta; (c) noodles; (d) milk; (e) other dairy products; (f) meat; (g) fish; (h) grains; (i) yeast; and (j) egg based products.	GMP
D-psicose 3-epimerase (EC 5.1.3.30) from *Microbacterium foliorum*	For use in the manufacture of D-allulose	GMP
Pullulanase (EC 3.2.1.41) sourced from *Bacillus licheniformis* containing the pullulanase gene from *Bacillus deramificans.*	For use in brewing and in starch processing.	GMP
Pullulanase (EC 3.2.1.41) sourced from *Bacillus subtilis* containing the pullulanase gene from *Bacillus deramificans*	For use in starch processing for production of glucose syrups and other starch hydrolysates	GMP
Salmonella phage preparation (S16 and FO1a)	Reduce population of *Salmonella* species on the surface of raw meat and raw poultry meat during processing.	GMP
Silver chloride	For use in the manufacture of wine, sparkling wine and fortified wine to remove fermentation and storage-related odours.	GMP
Sodium bromate	Germination control in malting	Limit of determination of bromate
Sodium chlorite	Antimicrobial agent for meat, fish, fruit and vegetables	Limit of determination of chlorite, chlorate, chlorous acid and chlorine dioxide
Sodium gluconate	Denuding, bleaching & neutralising tripe	GMP
Sodium glycerophosphate	Cryoprotectant for starter culture	GMP
Sodium metabisulphite	Dough conditioner	60
	Removal of excess chlorine	60
	Softening of corn kernels for starch manufacture	60 (in the starch)

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphide	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphite	Dough conditioner	60
Sodium thiocyanate	Reduce and/or inhibit bacterial population on meat surfaces	GMP
Stearyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	GMP
Subtilisin (EC 3.4.21.62) sourced from *Bacillus licheniformis* containing the gene for subtilisin from *Pyrococcus furiosus*	For use in the production of potable alcohol.	GMP
Subtilisin (EC 3.4.21.62) sourced from *Bacillus subtilis* containing the gene for subtilisin from *Bacillus clausii*	For use in hydrolysing proteins in foods containing proteins.	GMP
Sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli* BL21 containing the gene for sucrose synthase from *Arabidopsis thaliana*	For the conversion of purified stevia leaf extract to produce rebaudioside M	GMP
Sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli* K-12 containing the gene for sucrose synthase from *Arabidopsis thaliana*	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside D, rebaudioside M; and rebaudioside AM	GMP
Sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli* K-12 containing the gene for sucrose synthase from *Glycine max*	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside I and rebaudioside M	GMP
Sulphonate agarose ion exchange resin	Production of lactoferrin from bovine milk and milk-related products	GMP
Sulphur dioxide	Control of nitrosodimethylamine in malting	750
	Treatment of hides for use in gelatine and collagen manufacture	750
Sulphurous acid	Softening of corn kernels	GMP
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Thermolysin (EC 3.4.24.27) sourced from *Anoxybacillus caldiproteolyticus* Rokko	For protein hydrolysis during: (a) beer brewing; and (b) the manufacture and/or processing of the following types of food: (i) dairy; (ii) eggs; (iii) meat; (iv) fish; (v) protein concentrates and isolates; and (vi) yeast.	GMP
Thermolysin (EC 3.4.24.27) sourced from *Anoxybacillus caldiproteolyticus* strain TP-7	To catalyse the hydrolysis of peptide bonds during the manufacture and/or processing of the following types of food: (a) dairy; (b) egg; (c) meat;	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
	(d) fish; (e) protein; (f) yeast; and (g) flavouring	
Thermomycolin (EC 3.4.21.65) sourced from *Trichoderma reesei* containing the thermomycolin gene from *Malbranchea cinnamomea*	To catalyse the hydrolysis of peptide bonds during the manufacture and/or processing of the following types of food: (a) meat products; (b) vegetable products; and (c) seafood products.	GMP
Transglutaminase (EC 2.3.2.13) sourced from *Bacillus licheniformis* containing the transglutaminase gene from *Streptomyces mobaraensis*	For use in (a) brewing; and (b) in the manufacture and/or processing of the following types of food: (i) bakery and other cereal-based products, including pasta and noodles; (ii) cheese; (iii) meat products; (iv) fish products; (v) fermented dairy products; (vi) egg substitutes; (vii) dairy analogues; (viii) meat analogues; and (ix) fish analogues	GMP
Triethanolamine	Solubilising agent for coating mixtures for fruits	GMP
Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present
	Microbial nutrient and microbial nutrient adjunct for the manufacture of all foods, except alcoholic beverages	GMP
Uridine diphosphate (UDP) glucosyltransferases sourced from *Escherichia coli* BL21 containing the UDP glucosyltransferase gene from *Stevia rebaudiana*	For the conversion of purified stevia leaf extract to produce rebaudioside M	GMP
Uridine diphosphate (UDP)-glucosyltransferase sourced from *Escherichia coli* K-12 containing the UDP-glucosyltransferase gene from *Oryza sativa*	For the conversion of purified stevia leaf extract to produce rebaudioside M	GMP
Uridine diphosphate (UDP) glucosyltransferase sourced from *Escherichia coli* K-12 containing the UDP glucosyltransferase gene from *Solanum lycopersicum*	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside D, rebaudioside M; and rebaudioside AM	GMP
Uridine diphosphate (UDP) glucosyltransferase sourced from *Escherichia coli* K-12 containing the UDP glucosyltransferase gene from *Stevia rebaudiana*	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside D, rebaudioside M; and rebaudioside AM	GMP

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Substance	*Technological purpose and food*	*Maximum permitted level (mg/kg)*
Uridine triphosphate (UTP)-glucose-1-phosphate uridylyltransferase (EC 2.7.7.9) sourced from *Escherichia coli* K-12, containing the gene for UTP-glucose-1-phosphate uridylyltransferase from *Bifidobacterium bifidum*	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside I and rebaudioside M	GMP
Woodflour from untreated *Pinus radiata*	Gripping agent used in the treatment of hides	GMP

S18—10 Permission to use dimethyl dicarbonate as microbial control agent

For section 1.3.3—12, the foods and maximum permitted addition levels are:

Permission to use dimethyl dicarbonate as microbial control agent (section 1.3.3—12)

Food	***Maximum permitted addition level***
Any of the following: (a) fruit juice; (b) vegetable juice; (c) fruit juice product; (d) vegetable juice product.	250 mg/kg
Water based flavoured drinks	250 mg/kg
Formulated beverages	250 mg/kg
Any of the following: (a) wine (b) sparkling wine; (c) fortified wine; (d) fruit wine (including cider and perry); (e) vegetable wine; (f) mead	200 mg/kg

S18—11 Permission to use cetylpyridinium chloride as an antimicrobial agent

(1) For section 1.3.3—13, the food, maximum permitted levels and conditions are set out in the table to subsection (3).

(2) In this section:

Poultry meat means the whole or any part of a poultry carcass which:

(a) has skin attached; and

(b) is intended for human consumption; and

(c) is not, or does not include, offal.

Note Subsection 1.1.2—3(2) defines ‘offal’.

(3) The table is:

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Permission to use cetylpyridinium chloride as an antimicrobial agent (section 1.3.3—13)

Food	***Maximum permitted level (mg/kg)***	***Conditions of use***
Raw poultry meat	13.4 (in the skin)	(1) The concentration of cetylpyridinium chloride in the aqueous wash solution that is applied to the raw poultry meat must not exceed 1% w/v. (2) The raw poultry meat, after being treated with cetylpyridinium chloride, must be rinsed in potable water.

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 52 of Schedule 18 as in force on **26 February 2026** (up to Amendment No. 246). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **26 February 2026.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 18 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00452 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18—3	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of spelling of tetraethylenepentamine.
S18—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Omission of an inadvertent duplication of the entry for ion exchange resin regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide and replacement with correct text.
S18—4(5)	156	F2015L01227 6 Aug 2015 FSC98 6 Aug 2015	1 March 2016	ad	Entry for chymotrypsin.
S18—4(5)	156	F2015L01228 6 Aug 2015 FSC98 6 Aug 2015	1 March 2016	ad	Entry for trypsin.
S18—4(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Entry for aspergillopepsin I previously included in the Code as part of A1091.
S18—4(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entries for endo-1,4-beta-xylanase (EC 3.2.1.8) and endo-1,4-beta-xylanase, protein engineered variant (EC 3.2.1.8) previously included in the Code as part of A1096.
S18—4(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Entry for hemicellulase endo-1,4-β-xylanase previously included in the Code as part of A1096.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18—4(5)	159	F2015L01919 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	rs	Entry for asparaginase.
S18—4(5)	164	F2016L01199 20 July 2016 FSC106 21 July 2016	21 July 2016	ad	Entry for glutaminase.
S18—4(5)	170	F2017L00583 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Entry for oryzin.
S18—4(5)	172	F2017L01136 5 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Entry for β-Galactosidase (EC 3.2.1.23).
S18—9(2)	164	F2016L01204 20 July 2016 FSC106 21 July 2016	21 July 2016	rs	Replace definition of 'agarose ion exchange resin' with definitions of 'amine agarose ion exchange resin' and sulphonate agarose ion exchange resin'.
S18—9(3)	163	F2016L00787 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Entry for *Salmonella* phage preparation (S16 and FO1a).
S18—9(3)	164	F2016L01204 20 July 2016 FSC106 21 July 2016	21 July 2016	rs	Reference to agarose ion exchange resin replaced with amine agarose ion exchange resin.
S18—9(3)	164	F2016L01204 20 July 2016 FSC106 21 July 2016	21 July 2016	ad	Entry for sulphonate agarose ion exchange resin.
S18—9(3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of formatting errors for potassium bromate and sodium bromate.
S18—9(3)	172	F2017L01138 6 Sept 2017 FSC114 7 Sept 2017	7 September 2017	ad	Entry for Endo-1,4-beta-xylanase (EC 3.2.1.8) from *Bacillus subtilis*, containing the gene for Endo-1,4-beta-xylanase isolated from *Pseudoalteromonas haloplanktis*
S18—9(3)	174	F2017L01389 24 Oct 2017 FSC115 26 Oct 2017	26 October 2017	ad	Entry for ammonium bisulphite, chitin-glucan, polyvinylimidazole-polyvinylpyrrolidone co-polymers and silver chloride
S18—9(3)	176	F2018L00033 10 Jan 2018 FSC117 11 Jan 2018	11 January 2018	ad	Entry for Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Candida cylindracea*
S18—9(3)	176	F2018L00035 10 Jan 2018 FSC117 11 Jan 2018	11 January 2018	ad	Entry for Aqualysin 1 (EC 3.4.21.111) sourced from *Bacillus subtilis* containing the aqualysin 1 gene from *Thermus aquaticus*
S18—9(3)	178	F2018L00578 3 May 2018 FSC119 3 May 2018	3 May 2018	ad	Entry for Protein glutaminase (EC 3.5.1.44) sourced from *Chryseobacterium proteolyticum* strain AE-PG
S18—9(3)	180	F2018L01148 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	ad	Entry for β-Galactosidase (EC 3.2.1.23) from *Papiliotrema terrestris* strain AE-BLC.
S18—9(3)	180	F2018L01147 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	ad	Entry for Endo-1,4-ß-xylanase, protein engineered variant, (EC 3.2.1.8) from *Trichoderma reesei,* containing the gene for endo-1,4-ß-xylanase isolated from *Thermopolyspora flexuosa*
S18—9(3)	181	F2018L01445 18 Oct 2018 FSC 122 23 Oct 2018	23 October 2018	ad	Entry for Thermolysin (EC 3.4.24.27) sourced from *Anoxybacillus caldiproteolyticus* strain TP-7

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18—9(3)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Corrections typographical errors, Dimethyldialkylammonium chloride, Technological purpose and Maximum permitted and food level (mg/kg) headings
S18—9(3)	183	F2019L00039 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Entry for 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 *Pichia pastoris* strain expressing UGT-A, and a *Pichia pastoris* strain expressing both UGT-B1 and UGT-B2.
S18—9(3)	185	F2019L00704 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the gene for lipase, triacylglycerol isolated from *Fusarium oxysporum*
S18—9(3)	185	F2019L00709 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Lysophospholipase (EC 3.1.1.5) sourced from *Trichoderma reesei* containing the gene for lysophospholipase isolated from *Aspergillus nishimurae*
S18—9(3)	185	F2019L00712 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for β-Galactosidase (EC 3.2.1.23) sourced from *Bacillus subtilis* containing the gene for β-galactosidase isolated from *Bifidobacterium bifidum*.
S18—9(3)	186	F2019L00995 17 July 2019 FSC127 25 July 2019	25 July 2019	ad	Entry for Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the gene for glucoamylase isolated from *Talaromyces emersonii*
S18—9(3)	187	F2019L01137 12 May 2020 FSC133 14 May 2020 F2019L01137 28 Aug 2019 FSC128 5 Sep 2019 Note: This variation was not correctly published in Gazette FSC128	14 May 2020	ad	Entry for Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the lipase 3 gene from *Aspergillus tubingensis*
S18—9(3)	187	F2019L01137 28 Aug 2019 FSC128 5 Sep 2019	5 September 2019	ad	Entry for Aspergillopepsin I (EC 3.4.23.18) sourced from *Trichoderma reesei* containing the gene for aspergillopepsin I isolated from *Trichoderma reesei*
S18—9(3)	187	F2019L01137 28 Aug 2019 FSC128 5 Sep 2019	5 September 2019	ad	Entry for Protein engineered enzyme that: contains both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and is sourced from *Pichia pastoris* strain UGT-A.
S18—9(3)	188	F2019L01569 4 Dec 2019 FSC129 5 Dec 2019	5 December 2019	ad	Entry for Pullulanase (EC 3.2.1.41) sourced from *Bacillus licheniformis* containing the pullulanase gene from *Bacillus deramificans*.
S18—9(3)	190	F2020L00025 15 Jan 2020 FSC131 17 Jan 2020	17 January 2020	ad	Entry for α-Glucosidase (EC 3.2.1.20) sourced from *Trichoderma reesei* containing the α-glucosidase gene from *Aspergillus niger*.
S18—9(3)	191	F2020L00153 20 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Entry for Sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli* K-12 containing the gene for sucrose synthase from *Arabidopsis thaliana*.
S18—9(3)	191	F2020L00153 20 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Uridine diphosphate (UDP) glucosyltransferase sourced from *Escherichia coli* K-12 containing the UDP glucosyltransferase gene from *Solanum lycopersicum*

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18—9(3)	191	F2020L00153 20 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Uridine diphosphate (UDP) glucosyltransferase sourced from *Escherichia coli* K-12 containing the UDP glucosyltransferase gene from *Stevia rebaudiana*
S18—9(3)	191	F2020L00151 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Inulinase (EC 3.2.1.7) sourced from *Aspergillus oryzae* containing the inulinase gene from *Aspergillus ficuum*
S18—9(3)	192	F2020L00568 12 May 2020 FSC133 14 May 2020	14 May 2020	ad	Entry for Endo-1,4-beta-xylanase (EC 3.2.1.8) sourced from *Trichoderma reesei* containing the endo-1,4-beta-xylanase gene from *Aspergillus niger*
S18—9(3)	192	F2020L00570 12 May 2020 FSC133 14 May 2020	14 May 2020	ad	Entry for Glucose oxidase (EC 1.1.3.4) sourced from *Trichoderma reesei* containing the glucose oxidase gene from *Penicillium amagasakiense*
S18—9(3)	193	F2020L00937 23 July 2020 FSC134 28 July 2020	28 July 2020	ad	Entry for Protein engineered enzyme that: contains both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and is sourced from *Pichia pastoris* strain UGT-A.
S18—9(3)	195	F2020L01111 31 August 2020 FSC136 3 Sept 2020	3 September 2020	ad	Entry for Glucoamylase (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Trametes cingulata*
S18—9(3)	195	F2020L01113 31 August 2020 FSC136 3 Sept 2020	3 September 2020	ad	α-Amylase (EC 3.2.1.1) sourced from *Aspergillus niger* containing the α-Amylase gene from *Rhizomucor pusillus*
S18—9(3)	196	F2020L01516 1 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Glucoamylase (EC 3.2.1.3) sourced from *Trichoderma reesei* containing the glucoamylase gene from *Trichoderma reesei*
S18—9(3)	196	F2020L01522 1 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	α-Amylase (EC 3.2.1.1) sourced from *Trichoderma reesei* containing the α-Amylase gene from *Aspergillus kawachii*
S18—9(3)	200	F2021L00671 1 June 2021 FSC141 3 June 2021	3 June 2021	ad	β-Amylase (EC 3.2.1.2) sourced from soybean (*Glycine max*)
S18—9(3)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	rep	Omit (EC 2.4.1.17) whenever occuring
S18—9(3)	201	F2021L00984 14 July 2021 FSC142 22 July 2021	22 July 2021	ad	Subtilisin (EC 3.4.21.62) sourced from *Bacillus licheniformis* containing the gene for subtilisin from *Pyrococcus furiosus*
S18—9(3)	202	F2021L01181 24 August 2021 FSC143 26 August 2021	26 August 2021	ad	Maltogenic α-amylase, protein engineered variant, (EC 3.2.1.133) sourced from *Saccharomyces cerevisiae* containing the gene from *Geobacillus stearothermophilus*.
S18—9(3)	202	F2021L01181 24 August 2021 FSC143 26 August 2021	26 August 2021	ad	Note included on enzyme sources and related standards.
S18—9(3)	203	F2021L01436 14 October 2021 FSC 144 21 October 2021	21 October 2021	ad	β-Galactosidase (EC 3.2.1.23) sourced from *Bacillus subtilis* containing the β-galactosidase gene from *Lactobacillus delbrueckii* subsp. *bulgaricus*
S18—9(3)	205	F2022L00039 18 January 2022 FSC 146 20 January 2022	20 January 2022	ad	Maltogenic α-amylase (EC 3.2.1.133) sourced from *Bacillus licheniformis* containing the gene for maltogenic α-amylase from *Geobacillus stearothermophilus*.
S18—4(5)	208	F2022L00722 27 May 2022 FSC 148 20 June 2022	1 June 2022	rep	β-Fructofuranosidase (EC 3.2.1.26)

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18—9(3)	208	F2022L00723 27 May 2022 FSC 148 1 June 2022	1June 2022	ad	Maltogenic α-Amylase (EC 3.2.1.133) sourced from *Escherichia coli* containing the maltogenic α-Amylase gene from *Geobacillus stearothermophilus*
S18—11	211	F2022L01125 26 August 2022 FSC151 1 Sept 2022	1 September 2022	ad	Cetylpyridinium chloride as an anti-microbial agent
S18—9(3)	213	F2022L01385 24 October 2022 FSC153 27 October 2022	27 October 2022	ad	Thermomycolin (EC 3.4.21.65) sourced from *Trichoderma reesei* containing the thermomycolin gene from *Malbranchea cinnamomea*
S18—9(3)	213	F2022L01400 26 October 2022 FSC153 27 October 2022	27 October 2022	ad	Chymosin (EC 3.4.23.4) sourced from *Trichoderma reesei* containing the chymosin gene from *Bos taurus*
S18—9(3)	214	F2022L01590 8 Dec 2022 FSC154 8 Dec 2022	8 December 2022	ad	Polygalacturonase (EC 3.2.1.15) sourced from *Aspergillus oryzae* containing the polygalacturonase gene from *Aspergillus tubingensis*
S18—9(3)	214	F2022L01593 8 Dec 2022 FSC154 8 Dec 2022	8 December 2022	ad	Pectinesterase (EC 3.1.1.11) sourced from *Aspergillus oryzae* containing the pectinesterase gene from *Aspergillus tubingensis*
S18—9(3)	214	F2022L01592 8 Dec 2022 FSC154 8 Dec 2022	8 December 2022	ad	Phospholipase A_1 (EC 3.1.1.32) sourced from *Aspergillus oryzae* containing the phospholipase A_1 gene from *Valsaria rubricosa*
S18—9(3)	214	F2022L01588 8 Dec 2022 FSC154 8 Dec 2022	8 December 2022	ad	Glucoamylase, protein engineered variant, (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Gloeophyllum trabeum*
S18—9(3)	214	F2022L01588 8 Dec 2022 FSC154 8 Dec 2022	8 December 2022	ad	Insert, Glucoamylase, protein engineered variant; to note after table.
S18—9(3)	215	F2023L00031 11 January 2023 FSC155 16 January 2023	16 January 2023	ad	α-Amylase (EC 3.2.1.1) sourced from *Bacillus licheniformis* containing the α-amylase gene from *Cytophaga* species
S18—9(3)	216	F2023L00186 2 March 2023 FSC156 2 March 2023	2 March 2023	ad	β-Amylase (EC 3.2.1.2) sourced from *Bacillus licheniformis* containing the β-amylase gene from *Priestia flexa* (basionym *Bacillus flexus*)
S18—9(3)	216	F2023L00143 24 Feb 2023 FSC156 2 March 2023	2 March 2023	ad	Phospholipase A1 (EC 3.1.1.32) sourced from *Aspergillus niger* containing the phospholipase A1 gene from *Evansstolkia leycettana* (basionym *Talaromyces leycettanus*)
S18—9(3)	216	F2023L00147 24 Feb 2023 FSC156 2 March 2023	2 March 2023	ad	Glucose oxidase (EC 1.1.3.4) sourced from *Penicillium rubens*
S18—9(3)	217	F2023L00449 18 April 2023 FSC157 21 April 2023	21 April 2023	ad	Glucoamylase, protein engineered variant, (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Penicillium oxalicum*
S18—9(3)	219	F2023L00565 23 May 2023 FSC159 26 May 2023	26 May 2023	ad	α-Amylase (EC 3.2.1.1) sourced from *Bacillus subtilis* containing the α-amylase gene from *Thermoactinomyces vulgaris*
S18—9(4)2	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and substitute note 3
S18—9(3)	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Repeal and substitute column 2 in Table

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18—9(3	221	F2023L01124 29 Aug 2023 FSC161 1 Sept 2023	1 September 2023	ad	α-Arabinofuranosidase (EC 3.2.1.55) sourced from *Trichoderma reesei* containing the αarabinofuranosidase gene from *Talaromyces pinophilus*
S18—9(3)	221	F2023L01120 28 Aug 2023 FSC161 1 Sept 2023	1 September 2023	ad	Endo-1,4-beta-xylanase (EC 3.2.1.8) sourced from *Trichoderma reesei* containing the endo-1,4-beta-xylanase gene from *Talaromyces leycettanus*
S18—9(3)	221	F2023L01121 28 Aug 2023 FSC161 1 Sept 2023	1 September 2023	ad	Carboxypeptidase (EC 3.4.16.6) sourced from *Aspergillus oryzae* containing the carboxypeptidase gene from *Aspergillus oryzae*
S18—9(3)	222	F2023L01402 20 October 2023 FSC162 30 October 2023	30 October 2023	rs	Repeal and substitute S18-9(3) entry for α-Glucosidase (EC 3.2.1.20) sourced from *Trichoderma reesei* containing the α glucosidase gene from *Aspergillus niger*
S18—9(3)	223	F2023L01554 27 Nov 2023 FSC163 30 Nov 2023	30 November 2023	ad	Endo-1,4-β-xylanase, protein engineered variant, (EC 3.2.1.8) sourced from *Trichoderma reesei*, containing the endo-1,4-ß-xylanase gene from *Fusarium verticillioides*
S18—9(3)	225	F2024L00079 17 January 2024 FSC165 19 January 2024	19 January 2024	ad	Entries for the following new enzymes, each with a technological purposes and maximum permitted level; Sucrose synthase, protein engineered variant, (EC 2.4.1.13) sourced from *Escherichia coli* K-12 containing the gene for sucrose synthase from *Glycine max* Uridine diphosphate (UDP)-glucosyltransferase, protein engineered variant, sourced from *Escherichia coli* K-12 containing the UDP-glucosyltransferase gene from *Oryza sativa* Uridine triphosphate (UTP)-glucose-1-phosphate uridylyltransferase, protein engineered variant, (EC 2.7.7.9) sourced from *Escherichia coli* K-12, containing the gene for UTP-glucose-1-phosphate uridylyltransferase from *Bifidobacterium bifidum*
S18—9(3)	225	F2024L00078 17 January 2024 FSC165 19 January 2024	19 January 2024	ad	Insert new entry Fructan β-fructosidase
S18—9(3)	225	F2024L00078 17 January 2024 FSC165 19 January 2024	19 January 2024	rs	Omit and substitute note after table to protein engineered variants of enzymes listed in the note.
S18—9(3)	225	F2024L00077 17 January 2024 FSC165 19 January 2024	19 January 2024	ad	Pullulanase (EC 3.2.1.41) sourced from *Bacillus subtilis* containing the pullulanase gene from *Bacillus deramificans.*
S18—9(3)	227	F2024L00465 17 April 2024 FSC167 29 April 2024	29 April 2024	ad	Cellulase, protein engineered variant, (EC 3.2.1.4) sourced from *Aspergillus niger* containing the cellulase gene from *Trichoderma reesei*
S18—9(3)	227	F2024L00468 18 April 2024 FSC167 29 April 2024	29 April 2024	ad	β-Fructofuranosidase (EC 3.2.1.26) sourced from *Trichoderma reesei* containing the β-fructofuranosidase gene from *Aspergillus niger*
S18—9(3)	228	F2024L00579 28 May 2024 FSC168 31 May 2024	31 May 2024	ad	Transglutaminase (EC 2.3.2.13) sourced from *Bacillus licheniformis* containing the transglutaminase gene from *Streptomyces mobaraensis*
S18-9(3)	230	F2024L00988 13 August 2024 FSC 170 15 August 2024	15 August 2024	ad	Subtilisin, protein engineered variant, (EC 3.4.21.62) sourced from *Bacillus subtilis* containing the gene for subtilisin from *Bacillus clausii*

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S18-9(3)	230	F2024L00988 13 August 2024 FSC 170 15 August 2024	15 August 2024	rs	Substitute note after table to Protein engineered enzymes used in the manufacture of various steviol glycosides; Subtilisin, protein engineered variant.
S18—9(3)	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	ad	Insert D-psicose 3-epimerase (EC 5.1.3.30) from *Microbacterium foliorum into S18*—9(3) table.
S18—9(3)	233	F2024L01378 28 October 2024 FSC173 29 October 2024	29 October 2024	ad	Insert in table Lipase, triacylglycerol, protein engineered variant, (EC 3.1.1.3) sourced from Trichoderma reesei containing the lipase, triacylglycerol gene from *Thermomyces lanuginosus*
S18—9(3)	233	F2024L01378 28 October 2024 FSC173 29 October 2024	29 October 2024	rs	Omit dot point list after table identifying protein engineered enzymes and substitute.
S18—8	234	F2025L00012 8 January 2025 FSC 174 13 January 2025	13 January 2025	ad	Insert 2-Methyloxolane into table
S18—9(3)	234	F2025L00014 8 January 2025 FSC 174 13 January 2025	13 January 2025	ad	Insert Glucoamylase, protein engineered variant, (EC 3.2.1.3) sourced from *Aspergillus niger* containing the glucoamylase gene from *Gloeophyllum sepiarium*
S18—9(3)	236	F2025L00521 24 April 2025 FSC 176 29 April 2025	29 April 2025	ad	Insert fructosyltransferase, immobilised, (EC 2.4.1.9) derived from *Aspergillus oryzae*
S18—9(3)	236	F2025L00522 24 April 2025 FSC 176 29 April 2025	29 April 2025	ad	Insert lipase, triacylglycerol (EC 3.1.1.3) sourced from *Komagataella phaffii* containing the lipase, triacylglycerol gene from *Fusarium oxysporum*
S18—9(3)	240	F2025L00860 22 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert Prolyl oligopeptidase (EC 3.4.21.26) sourced from *Trichoderma reesei* containing the prolyl oligopeptidase gene from *Aspergillus niger*
S18—4(2) (Note 3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Repeal note 3
S18—4(5)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Repeal *protein engineered variant* (wherever occurring)
S18—9(3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Repeal *protein engineered variant* (wherever occurring)
S18—9(3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *Protein engineered enzyme* with *Enzyme*
S18—9(3)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *Protein engineered enzymes* with *Enzymes*
S18—9(3) (Note)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Repeal the note
S18—9(3)	245	F2025L01258 21 October 2025 FSC185 28 October 2025	28 October 2025	ad	New entry for Sucrose synthase (EC 2.4.1.13)
S18—9(3)	245	F2025L01258 21 October 2025 FSC185 28 October 2025	28 October 2025	ad	New entry for Uridine diphosphate (UDP) glucosyltransferases

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S18—9(3)	246	F2025L01468 2 December 2025 FSC186 4 December 2025	4 December 2025	ad	New entry for Thermolysin (EC 3.4.24.27)
S18—9(3)	248	F2026L00128 20 February 2026 FSC188 26 February 2026	26 February 2026	ad	New entry for Aminopeptidase Y (EC 3.4.11.15)
S18—9(3)	248	F2026L00130 23 February 2026 FSC188 26 February 2026	26 February 2026	ad	New entry for Phospholipase C (EC 3.1.4.3)
S18—9(3)	248	F2026L00132 23 February 2026 FSC188 26 February 2026	26 February 2026	ad	New entry for Phosphoinositide phospholipase C (EC 3.1.4.11)

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Schedule 19 Maximum levels of contaminants and natural toxicants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Maximum levels of contaminants and natural toxicants are regulated by subsection 1.1.1—10(6) and Standard 1.4.1. This Standard lists contaminants and natural toxicants for food for subsection 1.4.1—3(1), and sets out the requirements for and method of calculating the level of mercury in fish for subsection 1.4.1—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S19—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 19 – Maximum levels of contaminants and natural toxicants.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S19—2 Definitions

In this Schedule:

arsenic is taken to be a metal.

ergot means the sclerotium or dormant winter form of the fungus *Claviceps purpurea*.

honey includes comb honey.

hydrocyanic acid, total means all hydrocyanic acid including hydrocyanic acid evolved from cyanogenic glycosides and cyanohydrins during or following enzyme hydrolysis or acid hydrolysis.

MU means the unit of measurement for neurotoxic shellfish poisons described in *Recommended procedures for examination of seawater and shellfish*, Irwin N. (ed) fourth edition, American Public Health Association Inc.

ready-to-eat cassava chips means the product made from sweet cassava that is represented as ready for immediate consumption with no further preparation required, and includes crisps, crackers and ‘vege’ crackers.

Note In this Code (see section 1.1.2—3):

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

S19—3 Calculating levels of contaminants and toxicants

(1) In this Schedule:

(a) a reference to a metal is taken to include a reference to each chemical species of that metal; and

(b) for a food for which only a portion is ordinarily consumed—a reference to the food is taken to be a reference to that portion; and

(c) in the case of seaweed—calculations are to be based on seaweed at 85% hydration; and

(d) subject to subsection S19—7(3), if food other than seaweed is dried, dehydrated or concentrated—calculations are to be based on the food or its ingredients prior to drying, dehydration or concentration.

(2) For paragraph (1)(d), calculations must be based on 1 or more of:

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(a) the manufacturer's analysis of the food; or

(b) the actual amount or *average quantity of water in the ingredients of the food; or

(c) generally accepted data.

S19—4 Maximum levels of metal contaminants

Note For mean levels of mercury in fish, crustacea and molluscs, see section S19—7.

For each metal contaminant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of metal contaminants

Contaminant	***Food***	***Maximum level***
Aluminium	Infant formula, follow-on formula and special medical purpose product for infants (other than special medical purpose product for infants formulated for pre-term infants)	0.5
	Soy-based infant formula products	1
	Special medical purpose product for infants formulated for pre-term infants	0.2
Arsenic (total)	Cereal grains and milled cereal products (as specified in Schedule 22 - except sweet corns)	1
	Salt	0.5
Arsenic (inorganic)	Crustacea	2
	Fish	2
	Molluscs	1
	Seaweed	1
Cadmium	Amaranth, grain	0.1
	Chinese cabbage (Pe-tsai)	0.1
	Chocolate and cocoa products	0.5
	Kidney of cattle, sheep and pig	2.5
	Leafy vegetables (as specified in Schedule 22)	0.1
	Liver of cattle, sheep and pig	1.25
	Meat of cattle, sheep and pig (excluding offal)	0.05
	Molluscs (excluding dredge/bluff oysters and queen scallops)	2
	Peanuts	0.5
	Rice	0.1
	Root and tuber vegetables (as specified in Schedule 22)	0.1
	Salt	0.5
	Wheat	0.1
Lead	Brassicas	0.3
	Cereals (except sweet corns), pulses and legumes	0.2
	Edible offal of cattle, sheep, pig and poultry	0.5
	Fish	0.5
	Fruit	0.1

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Contaminant	*Food*	*Maximum level*
	Infant formula products	0.01
	Meat of cattle, sheep, pig and poultry (excluding offal)	0.1
	Molluscs	2
	Salt	2
	Sweet corns	0.1
	Vegetables (except brassicas)	0.1
Mercury	Fish, crustacea and molluscs	See S19—7
	Salt	0.1
Tin	All canned foods	250

S19—5 Maximum levels of non-metal contaminants

For each non-metal contaminant listed below, the maximum level (in mg/kg unless specified otherwise) for a particular food is listed in relation to that food:

Maximum levels of non-metal contaminants

Contaminant	*Food*	*Maximum level*
Acrylonitrile	All food	0.02
Aflatoxin	Peanuts	0.015
	Tree nuts (as specified in Schedule 22)	0.015
Amnesic shellfish poisons (Domoic acid equivalent)	Bivalve molluscs	20
3-chloro-1,2-propanediol	Soy sauce and oyster sauce	0.2 calculated on a 40% dry matter content
Diarrhetic shellfish poisons (Okadaic acid equivalent)	Bivalve molluscs	0.16
1,3-dichloro-2-propanol	Soy sauce and oyster sauce	0.005 calculated on a 40% dry matter content
Ergot	Cereal grains	500
Methanol	Red wine, white wine and fortified wine	3 g methanol / L of ethanol
	Whisky, rum, gin and vodka	0.4 g methanol / L of ethanol
	Other spirits, fruit wine, vegetable wine and mead	8 g methanol / L of ethanol
Neurotoxic shellfish poisons	Bivalve molluscs	200 MU/kg
Paralytic shellfish poisons (Saxitoxin dihydrochloride equivalent)	Bivalve molluscs	0.8
Phomopsins	Lupin seeds and the products of lupin seeds	0.005
Polychlorinated biphenyls, total	Mammalian fat	0.2
	Poultry fat	0.2

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Contaminant	Food	Maximum level
	Milk and milk products	0.2
	Eggs	0.2
	Fish	0.5
Vinyl chloride	All food except packaged water	0.01

S19—6 Maximum levels of natural toxicants

(1) For each natural toxicant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of natural toxicants

Natural toxicant	Food	Maximum level
Agaric acid	Food containing mushrooms	100
	Alcoholic beverages	100
Aloin	Alcoholic beverages	50
Berberine	Alcoholic beverages	10
Coumarin	Alcoholic beverages	10
Hypericine	Alcoholic beverages	2
Lupin alkaloids	Lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls	200
Pulegone	Confectionery	350
	Beverages	250
Quassine	Alcoholic beverages	50
Quinine	Mixed alcoholic drinks not elsewhere classified	300
	Tonic drinks, bitter drinks and quinine drinks	100
	Wine based drinks and reduced alcohol wines	300
Safrole	Food containing mace and nutmeg	15
	Meat products	10
	Alcoholic beverages	5
Santonin	Alcoholic beverages	1
Sparteine	Alcoholic beverages	5
Thujones (alpha and beta)	Sage stuffing	250
	Bitters	35
	Sage flavoured foods	25
	Alcoholic beverages	10

(2) For each natural toxicant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of natural toxicants

Natural toxicant	Food	Maximum level
Erucic acid	Edible oils	20 000
Histamine	Fish and fish products	200
Hydrocyanic acid, total	Confectionery	25

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Natural toxicant	*Food*	*Maximum level*
	Stone fruit juices	5
	Marzipan	50
	Ready-to-eat cassava chips	10
	Alcoholic beverages	1 mg per 1% alcohol content
Tutin	Honey	0.7

Note The New Zealand *Food (Tutin in Honey) Standard 2010* also regulates beekeepers, packers and exporters of honey in New Zealand. It provides options for demonstrating compliance with the maximum level for tutin in honey set by section 1.4.1—3.

S19—7 Mean and maximum levels of mercury in fish, crustacea and molluscs

(1) For subsection 1.4.1—3(2), the following table applies:

For:	*if:*	*the mean level of mercury in sample units must be no greater than:*	*the maximum level of mercury in any sample unit must be no greater than:*
gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark;	(a) both of the following are satisfied: (i) 10 or more sample units are available; (ii) the concentration of mercury in any sample unit is greater than 1.0 mg/kg:	1.0 mg/kg	1.5 mg/kg
	(b) 5 sample units are available:	1.0 mg/kg	(no level set)
	(c) there are insufficient samples to analyse in accordance with subsection S19—7(2):		1.0 mg/kg
other fish, fish products, crustacea and molluscs;	(a) both of the following are satisfied: (i) 10 or more sample units are available; (ii) the concentration of mercury in any sample unit is greater than 1.0 mg/kg:	0.5 mg/kg	1.5 mg/kg
	(b) 5 sample units are available:	0.5 mg/kg	(no level set)
	(c) there are insufficient samples to analyse in accordance with subsection S19—7(2):		1.0 mg/kg

(2) For the table in subsection (1), calculations must be done on the basis of the following number of sample units:

(a) for fish other than crustacea or molluscs:
- (i) for a *lot of not more than 5 tonnes—10;
- (ii) for a lot of more than 5 but not more than 10 tonnes—15;
- (iii) for a lot of more than 10 but not more than 30 tonnes—20;
- (iv) for a lot of more than 30 but not more than 100 tonnes—25;
- (v) for a lot of more than 100 but not more than 200 tonnes—30;
- (vi) for a lot of more than 200 tonnes—40;

(b) for crustacea and molluscs:
- (i) for a lot of not more than 1 tonne—10;
- (ii) for a lot of more than 1 but not more than 5 tonnes—15;

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(iii) for a lot of more than 5 but not more than 30 tonnes—20;

(iv) for a lot of more than 30 but not more than 100 tonnes—25;

(v) for a lot of more than 100 tonnes—30;

(c) if the number of sampling units specified in paragraph (a) or (b) is not available—5.

(3) In this section, the mercury content of dried or partially dried fish must be calculated on an 80% moisture basis.

Definition of ***sample unit***

(4) In this section:

sample unit means a sample:

(a) that has been randomly selected from the *lot being analysed; and

(b) that has been taken from the edible portion of a fish, mollusc or crustacean, whether packaged or otherwise; and

(c) that is sufficient for the purposes of analysis.

(5) Each sample unit must be taken from a separate fish, mollusc, crustacean or package of fish product.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Items [22] and [23] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [22] and [23] of Schedule 3 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Schedule 19 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

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The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 19 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00454 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S19—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Definition of 'honey' and related Note previously included in the Code as part of P1029.
table to S19—6(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entry for tutin and related Note previously included in the Code as part of P1029.
S19—7(2)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical error.
S19—7(2)(c)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error.
S19—4	211	F2022L01118 26 Aug 2022 FSC151 1 Sept 2022	1 September 2022	am	Entry for Cadmium
S19—4	211	F2022L01118 26 Aug 2022 FSC151 1 Sept 2022	1 September 2022	am	Entry for Lead
S19—5	225	F2024L00080 18 January 2024 FSC165 19 January 2024	19 January 2024	rs	Repeal and substitute table items, Diarrhetic shellfish poisons - maximum level and paralytic shellfish poison – contaminant.
S19—4	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	ad	Insert entry for aluminium into S19—4 table.
S19—4	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	rs	Repeal the maximum level of lead in infant formula products (0.01) and substitute 0.02

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Schedule 20 Maximum residue limits

Note This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Maximum residue limits are regulated by subsection 1.1.1—10(6) and Standard 1.4.2. This Standard identifies agvet chemicals, and their permitted residues, for the purpose of section 1.4.2—4.

S20—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 20 – Maximum residue limits.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Note 2 This Standard applies in Australia only. In New Zealand, maximum residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard.

S20—2 Interpretation

In this Schedule:

(a) an asterisk (*) indicates that the maximum residue limit is set at the limit of determination; and

(b) the symbol ‘T’ indicates that the maximum residue limit is a temporary maximum residue limit; and

(c) ***animal food commodities*** means an animal food commodity listed in Schedule 22, including a secondary commodity of animal origin listed in that Schedule.

S20—3 Maximum residue limits

For section 1.4.2—4, the *agvet chemicals, permitted residues, and amounts are as follows, expressed in mg per kg:

Maximum residue limits

Agvet chemical: Abamectin	
Permitted residue: Avermectin B1a	
Adzuki bean (dry)	*0.002
All other foods except animal food commodities	0.01
Almonds	*0.01
Avocado	0.05
Beetroot leaves	0.5
Blueberries	T0.1
Bulb vegetables [except chives]	0.05
Cabbages, head	T0.05
Cacao beans	T0.07
Cane berries	0.2
Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.005
Cattle milk	0.02
Celery	T0.05
Chinese cabbage (Pe-tsai)	T0.5
Chive, dry	0.08
Citrus fruits	0.02
Common bean (dry) (navy bean)	*0.002
Cotton seed	*0.01
Cranberry	0.05
Cucumber	0.05
Currant, black	0.02
Custard apple	*0.01
Dried grapes (currants, raisins and sultanas)	0.1
Fennel, bulb	0.05
Fruiting vegetables, cucurbits [except cucumber; squash, summer]	0.02
Fruiting vegetables, other than cucurbits	0.1
Fungi, edible (except mushrooms)	0.1
Goat fat	0.1
Goat kidney	0.01
Goat liver	0.05
Goat milk	0.005
Goat muscle	0.01
Grapes	0.03
Grape juice	0.05
Hops, dry	0.2

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Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, leaf; whitloof chicory]	T0.5
Legume vegetables [except peas (pods and succulent, immature seeds)]	T0.1
Lettuce, leaf	T1
Litchi	0.05
Macadamia nuts	T*0.01
Maize	T*0.01
Mung bean (dry)	*0.002
Mushrooms	0.05
Orange oil, edible	0.1
Papaya (pawpaw)	0.1
Passionfruit	0.2
Peanut	T*0.01
Peas	0.5
Peppers, chili, dried	0.5
Persimmon, Japanese	0.01
Pig kidney	0.01
Pig liver	0.02
Pig meat (in the fat)	0.02
Pineapple	T*0.002
Pome fruits [except Persimmon, Japanese]	0.02
Popcorn	T*0.01
Rhubarb	T0.05
Root and tuber vegetables	*0.01
Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.05
Soya bean (dry)	*0.002
Squash, summer	0.05
Stone fruits	0.09
Strawberry	0.1
Sweet corn (corn-on-the-cob)	0.05

Agvet chemical: Acephate

Permitted residue: Acephate (Note: the metabolite methamidophos has separate MRLs)

Banana	1
Bean, seed (dry)	3
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	5
Broccoli, Chinese (Gai lan)	5
Cranberry	0.5
Edible offal (mammalian)	0.2
Eggs	0.2
Lime	1
Macadamia nuts	*0.1
Mango	*0.01
Meat (mammalian) [except sheep meat]	0.2
Peanut	0.2
Peppers, chili, dried	50
Peppers, sweet	5
Potato	0.5
Sheep meat	*0.01
Tomato	5

Agvet chemical: Acequinocyl

Permitted residue: Sum of acequinocyl and its metabolite 2-dodecyl-3-hydroxy-1,4-naphthoquinone, expressed as acequinocyl

All other foods except animal food commodities	0.02
Apricots, dried	1
Blueberries	3
Citrus fruits [except kumquats]	0.2
Grapes	1.6
Edible offal (mammalian)	*0.02
Hops, dry	15
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Peach, dried	1
Peppers, sweet	1
Pome fruits [except Persimmon, Japanese]	0.7
Prunes	1
Raspberries, red, black	4
Stone fruits	0.7
Tomato	2

Agvet chemical: Acetamiprid

Permitted residue—commodities of plant origin: Acetamiprid

Permitted residue—commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N^1-[(6-chloro-3-pyridyl)methyl]-N^2-cyanoacetamidine), expressed as acetamiprid

All other foods except animal food commodities	0.1
Almonds	0.1
Apple	0.2
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	0.2
Blueberries	1.6
Cane berries [except raspberries, red, black]	1
Celery	1.5
Cherries (subgroup)	2
Chives	3
Citrus fruits	1
Cotton seed	0.2
Cranberry	0.6
Currants, black, red, white	2
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruiting vegetables other than cucurbits [except tomato]	0.2
Fungi, edible (except mushrooms)	0.2
Goji berries	2
Grapes	0.35
Herbs	3
Macadamia nuts	*0.01

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Meat (mammalian)	*0.01
Milks	*0.01
Olives for oil production	T0.5
Peaches (subgroup)	1
Pear	0.3
Peppers, chili, dried	2
Persimmon, Japanese	T0.3
Pistachio nuts	1
Plums (subgroup)	0.5
Potato	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.01
Pulses [except field pea (dry); lupin (dry)]	0.1
Raspberries, red, black	2
Sentul	0.2
Spices [except peppers, chili, dried; spices, seeds]	0.1
Spices, seeds	2
Strawberry	0.5
Table olives	T0.5

Agvet chemical: Acetochlor

Permitted residue: Sum of compounds hydrolysable with base to 2-ethyl-6-methylaniline (EMA) and 2-(1-hydroxyethyl)-6-methylaniline (HEMA), expressed in terms of Acetochlor

Edible offal (mammalian)	0.05
Peanut	0.2
Soya bean (dry)	1.5

Agvet chemical: Acibenzolar-S-methyl

Permitted residue: Acibenzolar-S-methyl and all metabolites containing the benzo[1,2,3]thiadiazole-7-carboxyl moiety hydrolysed to benzo[1,2,3]thiadiazole-7-carboxylic acid, expressed as acibenzolar-S-methyl

Cotton seed	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Kiwifruit	T0.03
Marjoram (oregano)	0.3
Meat (mammalian)	*0.02
Milks	*0.005
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Tomato	1

Agvet chemical: Acifluorfen

Permitted residue: Acifluorfen

All other foods except animal food commodities	0.01
Edible offal (mammalian)	0.1
Eggs	*0.01
Legume vegetables	0.1
Meat (mammalian)	*0.01
Milks	*0.01
Peanut	0.1
Poultry, edible offal of	0.1
Poultry meat	*0.01
Pulses	0.1

Agvet chemical: Aclonifen

Permitted residue: Aclonifen

Barley	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Marjoram (oregano)	0.8
Meat (mammalian) [in the fat]	*0.01
Milks [in the fat]	*0.01
Poultry, edible offal of	*0.01
Poultry meat [in the fat]	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Afidopyropen

Permitted residue: commodities of plant origin: Afidopyropen

Permitted residue: commodities of animal origin: Afidopyropen and the carnitine conjugate of cyclopropanecarboxylic acid (M440I060), expressed as afidopyropen

All other foods except animal food commodities	0.02
Apples, dried (peeled)	0.02
Artichoke, globe	0.1
Banana	0.1
Barley	*0.01
Brassica vegetables (except Brassica leafy vegetables), [except Chinese cabbage (Pe-tsai)]	0.5
Broccoli, Chinese (Gai lan)	0.5
Bulb vegetables	*0.01
Cane berries	0.3
Carrot	*0.01
Chinese cabbage (Pe-tsai)	5
Citrus fruits [except kumquats]	0.15
Cotton seed	0.1
Edible offal (mammalian)	0.3
Eggs	*0.1
Fruiting vegetables, cucurbits	0.7
Fruiting vegetables, other than cucurbits	0.2
Fungi, edible (except mushrooms)	0.2
Ginger, root	*0.01
Grapes	*0.01
Herbs	T5
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	5
Litchi	0.1
Mammalian fats [except milk fats]	*0.01

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Meat (mammalian)	*0.1
Milks	*0.01
Mushrooms	0.2
Mustard seeds	T*0.01
Orange oil, edible	0.7
Passionfruit	0.1
Peppers, chili, dried	1
Persimmon, Japanese	*0.01
Pome fruits [except persimmon, Japanese]	0.03
Potato	*0.01
Poultry, edible offal of	*0.1
Poultry fats	0.015
Poultry meat	*0.1
Rape seed [canola]	*0.01
Sorghum, grain	0.2
Stalk and Stem Vegetables - Stems and Petioles	3
Strawberry	0.2
Stone fruits [except jujube, Chinese]	0.03
Sweet corn (corn-on-the-cob)	*0.01
Sweet Potato	*0.01
Tomato, dried	0.7
Wheat	*0.01

Agvet chemical: Albendazole

Permitted residue: Sum of albendazole, its sulfoxide, sulfone and sulfone amine, expressed as albendazole

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Goat, edible offal of	*0.1
Goat meat	*0.1
Sheep, edible offal of	3
Sheep meat	0.2

Agvet chemical: Albendazole sulphoxide

see *Albendazole*

Agvet chemical: Aldicarb

Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb

Peanut	0.05

Agvet chemical: Aliphatic alcohol ethoxylates

Permitted residue: Aliphatic alcohol ethoxylates

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	1

Agvet chemical: Alpha-cypermethrin

see *Cypermethrin*

Agvet chemical: Altrenogest

Permitted residue: Altrenogest

Pig, edible offal of	0.005
Pig meat	*0.005

Agvet chemical: Aluminium phosphide

see *Phosphine*

Agvet chemical: Ametoctradin

Permitted residue—commodities of plant origin: Ametoctradin

Permitted residue—commodities of animal origin: Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-a]pyrimidin-6-yl) hexanoic acid

All other foods except animal food commodities	0.2
Basil	T50
Beetroot	0.3
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	9
Broccoli, Chinese (Gai lan)	9
Bulb onions [except garlic; onion, bulb; Shallot]	0.7
Celery	20
Chinese cabbage (Pe-tsai)	50
Cucumber	2
Dried grapes (currants, raisins and sultanas)	20
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, cucurbits [except cucumber]	3
Fruiting vegetables, other than cucurbits [except tomato]	1.5
Fungi, edible (except mushrooms)	1.5
Garlic	1.5
Grapes [except dried grapes]	6
Green onions [except leek;spring onion]	3
Hops, dry	100
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	50
Leek	5
Meat (mammalian)	*0.02
Milks	*0.02
Onion, bulb	1.5
Peppers, chili, dried	15
Poppy seed	0.7
Potato	0.05
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Shallot	1.5
Spring onion	20
Tomato	2

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Agvet chemical: Ametryn	
Permitted residue: Ametryn	
All other foods except animal food commodities	0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Pineapple	*0.05
Sugar cane	0.05

Agvet chemical: Amicarbazone	
Permitted residue— Sum of amicarbazone, N-(1,1-dimethylethyl)-4,5-dihydro-3-(1-methylethyl)-5-oxo-1H-1,2,4-triazole-1-carboxamide and N-(1,1-dimethylethyl)-4,5-dihydro-3-(1-hydroxy-1-methylethyl)-5-oxo-1H-1,2,4-triazole-1-carboxamide, expressed as amicarbazone	
Edible offal (Mammalian)	0.7
Meat [mammalian]	0.01
Milks	*0.01
Sugarcane	0.1

Agvet chemical: Aminocyclopyrachlor	
Permitted residue: Aminocyclopyrachlor	
Edible offal (mammalian)	0.5
Meat (mammalian) [in the fat]	0.05
Milks	0.02

Agvet chemical: Aminoethoxyvinylglycine	
Permitted residue: Aminoethoxyvinylglycine	
Almonds	*0.05
Apple	0.1
Avocado	*0.05
Cherries	*0.05
Stone fruits [except cherries (subgroup)]	0.2
Walnuts	*0.05

Agvet chemical: Aminopyralid	
Permitted residue—commodities of plant origin: Sum of aminopyralid and conjugates, expressed as aminopyralid	
Permitted residue—commodities of animal origin: Aminopyralid	
All other foods except animal food commodities	0.02
Cereal grains [except sweet corns]	0.1
Edible offal (mammalian) [except kidney]	0.02
Eggs	*0.01
Kidney (mammalian)	0.3
Meat (mammalian)	*0.01
Milks	*0.01
Mustard seeds	T*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.01
Wheat bran, unprocessed	0.3

Agvet chemical: Amisulbrom	
Permitted residue: Amisulbrom	
All other foods except animal food commodities	0.02
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Broccoli, Chinese (Gai lan)	2
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	0.5
Meat (mammalian)	*0.01
Milks	*0.01
Potato	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Amitraz	
Permitted residue: Sum of amitraz and N-*(2,4-dimethylphenyl)-n'-methylformamidine, expressed as* N-*(2,4-dimethylphenyl)-N'-methylformamidine*	
Cotton seed	*0.1
Cotton seed oil, crude	1
Edible offal (mammalian)	0.5
Honey	0.2
Meat (mammalian)	0.1
Milks	0.1

Agvet chemical: Amitrole	
Permitted residue: Amitrole	
Avocado	*0.01
Banana	*0.01
Cereal grains [except sweet corns]	*0.01
Citrus fruits	*0.01
Edible offal (mammalian)	*0.01
Grapes	*0.01
Hops, dry	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseeds (subgroup)	*0.01
Papaya (pawpaw)	*0.01
Passionfruit	*0.01
Pecan	*0.01
Pineapple	*0.01
Pome fruits	*0.01
Potato	*0.05
Pulses	*0.01
Stone fruits	*0.02

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Agvet chemical: Amoxycillin

Permitted residue: Inhibitory substance, identified as amoxycillin

Cattle milk	*0.01
Edible offal (mammalian)	*0.01
Eggs	0.05
Meat (mammalian)	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sheep milk	*0.01

Agvet chemical: Ampicillin

Permitted residue: Inhibitory substance, identified as ampicillin

Cattle milk	*0.01
Horse, edible offal of	*0.01
Horse meat	*0.01

Agvet chemical: Amprolium

Permitted residue: Amprolium

Eggs	4
Poultry, edible offal of	1
Poultry meat	0.5

Agvet chemical: Apramycin

Permitted residue: Apramycin

Edible offal (mammalian)	2
Meat (mammalian)	*0.05
Poultry, edible offal of	1
Poultry meat	*0.05

Agvet chemical: Asulam

Permitted residue: Asulam

Apple	*0.1
Edible offal (mammalian)	*0.1
Hops, dry	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	*0.1
Potato	0.4
Sugar cane	*0.1

Agvet chemical: Atrazine

Permitted residue: Atrazine

Edible offal (mammalian)	T*0.1
Lupin (dry)	*0.02
Maize	*0.1
Meat (mammalian)	T*0.01
Milks	T*0.01
Mustard seeds	T*0.02
Potato	*0.01
Rape seed (canola)	*0.02
Sorghum, grain	*0.1
Sugar cane	*0.1
Sweet corn (corn-on-the-cob)	*0.1

Agvet chemical: Avermectin B1

see *Abamectin*

Agvet chemical: Avilamycin

Permitted residue: Inhibitory substance, identified as avilamycin

Pig fat/skin	0.2
Pig kidney	0.2
Pig liver	0.3
Pig meat	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Azamethiphos

Permitted residue: Azamethiphos

Cereal grains [except sweet corns]	0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Wheat bran, unprocessed	0.5

Agvet chemical: Azaperone

Permitted residue: Azaperone

Pig, edible offal of	0.2
Pig meat	0.2

Agvet chemical: Azimsulfuron

Permitted residue: Azimsulfuron

Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rice	*0.02

Agvet chemical: Azinphos-methyl

Permitted residue: Azinphos-methyl

Blueberries	*0.01
Grapes	*0.01
Pome fruits [except apples]	2
Stone fruits	0.01
Strawberry	*0.01

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Agvet chemical: Azoxystrobin	
Permitted residue: Azoxystrobin	
All other foods except animal food commodities	0.1
Almonds	*0.01
Anise myrtle leaves (dried)	T3
Avocado	3
Banana	2
Barley	0.2
Bayberries	T5
Bayberry, red	T5
Blackberries	5
Blueberries	5
Boysenberry	5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Broccoli, Chinese (Gai lan)	1
Bulb vegetables [except chives; onion, bulb]	5
Celery	5
Chinese cabbage (Pe-tsai)	15
Chives	70
Citrus fruits	10
Cloudberry	T5
Cotton seed	T0.05
Cranberry	0.5
Currants, black, red, white	5
Dewberries (including boysenberry and loganberry)	T5
Dried grapes	5
Edible offal (mammalian)	0.03
Egg plant	T2
Eggs	*0.01
Fennel, bulb	5
Fruiting vegetables, cucurbits	2
Grapes	2
Guava	0.2
Herbs	70
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	15
Legume vegetables	3
Lemon myrtle leaves (dried)	T3
Macadamia nuts	*0.01
Maize cereals	0.05
Mango	4
Meat (mammalian) (in the fat)	0.02
Milks	0.005
Mustard seeds	T0.01
Oats	0.1
Okra	T2
Olives	T2
Onion, bulb	0.2
Papaya	4
Passionfruit	0.5
Peanut	0.2
Peanut oil, crude	0.1
Peppers	3
Peppers, chili, dried	30
Poppy seed	*0.02
Potato	7
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.3
Rape seed (canola)	0.01
Raspberries, red, black	5
Rhubarb	0.6
Riberry	T1
Rice	T7
Root and tuber vegetables [except potato; sugar beet]	1
Rye	0.1
Spices [except peppers, chili, dried]	*0.1
Stone fruits [except jujube, Chinese]	1.5
Strawberry	10
Sugar beet	4
Sweet corns (subgroup)	0.05
Tomato	T1
Tree nuts [except almonds and macadamia nuts]	2
Triticale	0.1
Wheat	0.1

Agvet chemical: Bacitracin	
Permitted residue: Inhibitory substance, identified as bacitracin	
Chicken, edible offal of	*0.5
Chicken fat	*0.5
Chicken meat	*0.5
Eggs	*0.5
Milks	*0.5

Agvet chemical: Benalaxyl	
Permitted residue: Benalaxyl	
Grapes	T0.5

Agvet chemical: Bendiocarb	
Permitted residue—commodities of plant origin: Unconjugated bendiocarb	
Permitted residue—commodities of animal origin: Sum of conjugated and unconjugated Bendiocarb, 2,2-dimethyl-1,3-benzodioxol-4-ol and N-*hydroxymethylbendiocarb, expressed as Bendiocarb*	
Cattle, edible offal of	0.2
Cattle meat	0.1
Eggs	0.05
Milks	0.1
Poultry, edible offal of	0.1
Poultry meat	0.05

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Agvet chemical: Benfluralin	
Permitted residue: Benfluralin	
Lettuce, head	T*0.05
Lettuce, leaf	T*0.05

Agvet chemical: Benomyl
see *Carbendazim*

Agvet chemical: Bensulfuron-methyl	
Permitted residue: Bensulfuron-methyl	
Rice	*0.02
Rice bran, processed	*0.05

Agvet chemical: Bentazone	
Permitted residue: Bentazone	
All other foods except animal food commodities	0.1
Beans [except soya bean]	0.5
Dry beans	0.5
Dry peas	0.5
Dry underground pulses	*0.01
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fats (mammalian)	*0.01
Herbs	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Onion, bulb	T0.1
Peanut	*0.1
Peas	3
Potato	0.15
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	0.05

Agvet chemical: Benzocaine	
Permitted residue: Benzocaine	
Abalone	*0.05
Finfish	*0.05

Agvet chemical: Benzofenap	
Permitted residue: Sum of benzofenap, benzofenap-OH and Benzofenap-red, expressed as benzofenap	
Rice	*0.01

Agvet chemical: Benzovindiflupyr	
Permitted residue: Benzovindiflupyr	
All other foods except animal food commodities	0.02
Barley	0.2
Beans, dry [except soya bean (dry)]	0.15
Blueberries	2
Bulb onions	0.02
Coffee beans	0.15
Edible offal (mammalian)	*0.01
Eggs	*0.01
Ginseng	0.3
Grapes	1
Green onions	0.4
Maize	0.02
Meat (mammalian) [in the fat]	*0.01
Milks	*0.01
Oats	0.2
Peanut	0.4
Peas, dry	0.2
Peppers, chili, dried	9
Pome fruits [except Persimmon, Japanese]	0.2
Popcorn	0.02
Potato	0.02
Poultry, edible offal of	*0.01
Poultry meat [in the fat]	*0.01
Soya bean (dry)	0.08
Sugar beet	0.08
Sugar cane	0.4
Tomato	1.5
Wheat (subgroup)	0.01

Agvet chemical: Benzyladenine	
Permitted residue: Benzyladenine	
All other foods except animal food commodities	0.01
Apple	0.2
Pear	*0.005
Walnut	T*0.005

Agvet chemical: Benzyl G penicillin	
Permitted residue: Inhibitory substance, identified as benzyl G penicillin	
Edible offal (mammalian)	*0.06
Meat (mammalian)	*0.06
Milks	*0.0015

Agvet chemical: Betacyfluthrin
see *Cyfluthrin*

Agvet chemical: Bicyclopyrone	
Permitted residue: Bicyclopyrone and its structurally related metabolites determined as the common moieties SYN503780 and CSCD686480 and expressed as bicyclopyrone	
All other foods except animal food commodities	0.02
Barley	0.02
Bulb onions (subgroup)	0.02

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Edible offal (mammalian)	2
Eggs	*0.02
Green onions	0.05
Hops, dry	0.04
Maize	0.02
Meat (mammalian)	*0.02
Milk	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Sweet corn (corn on the cob)	0.03
Wheat	0.02
Wheat bran, unprocessed	0.05

Agvet chemical: Bifenazate

Permitted residue: Sum of bifenazate and bifenazate diazene (diazenecarboxylic acid, 2-(4-methoxy-[1,1'-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate

All other foods except animal food commodities	0.2
Almonds	0.2
Apricot	0.5
Avocado	T2
Blackberries	T7
Cherries	2.5
Cloudberry	T7
Cos lettuce	T20
Cranberry	1.5
Dewberries (including boysenberry and loganberry)	T7
Dried grapes	T2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits [except peppers, chili]	1
Fungi, edible (except mushrooms)	1
Grapes [except wine grapes]	T1
Hops, dry	15
Lettuce, head	T20
Lettuce, leaf	T20
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Nectarine	0.5
Papaya (pawpaw)	2
Peach	2
Peppers, chili	3
Plums (including prunes)	0.5
Podded pea (young pods) (snow and sugar snap)	T1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pome fruits [except Persimmon, Japanese]	2
Raspberries, red, black	T7
Strawberry	2
Yard-long bean (pods)	T1

Agvet chemical: Bifenthrin

Permitted residue: Bifenthrin

All other foods except animal food commodities	0.03
Almonds	T0.1
Apple	*0.05
Avocado	0.5
Banana	0.1
Blackberries	T3
Blueberries	T3
Brassica vegetables (except Brassica leafy vegetables), [except cabbages, head; Chinese cabbage (Pe-tsai)]	0.5
Broccoli, Chinese (Gai lan)	0.5
Bulb vegetables [except chives; onion, bulb]	T5
Cabbages, head	T0.5
Celery	T*0.01
Cereal grains [except sweet corns]	*0.02
Cherries	T3
Chervil	T0.5
Chia	T0.2
Chinese cabbage (Pe-tsai)	*0.01
Chives	T0.5
Citrus fruits	*0.05
Cloudberry	T3
Common bean (dry) (navy bean)	0.2
Common bean (pods and/or immature seeds)	0.7
Cotton seed	0.5
Cranberry	3
Cucumber	0.5
Currants, black, red, white	T3
Dewberries (including boysenberry and loganberry)	T3
Edible offal (mammalian)	0.5
Eggs	*0.05
Fennel, bulb	T5
Fig	T1
Fruiting vegetables, cucurbits [except cucumber]	0.1
Fruiting vegetables, other than cucurbits	0.5
Fungi, edible (except mushrooms)	0.5
Galangal, rhizomes	T10
Ginger, root	T*0.01
Gooseberry	T3
Grapes	0.2
Herbs	T0.5
Hops, dry	10
Kaffir lime leaves	T10
Leafy vegetables [except broccoli, Chinese (Gai lan); chervil; mizuna; rucola (rocket); witloof chicory]	*0.01
Lemon balm	T10
Lemon grass	T10

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Lemon verbena	T10
Meat (mammalian) (in the fat)	2
Milks	0.5
Mizuna	T0.5
Mung bean (dry)	T0.2
Mushrooms	0.5
Mustard seeds	*0.02
Olives	T0.5
Pear	0.5
Peanut	0.05
Peas (pods and succulent, immature seeds)	*0.01
Pecan	T*0.05
Peppers, chili, dried	4
Pineapple	*0.01
Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Pulses [except common bean (dry) (navy bean); mung bean (dry)]	0.3
Rape seed (canola)	*0.02
Raspberries, red, black	T3
Rucola (rocket)	T0.5
Stone fruits [except cherries (subgroup)]	1
Strawberry	1
Sugar cane	T0.7
Sweet corns	0.5
Sweet potato	*0.05
Taro	T*0.05
Tea, green, black	5
Truffle	T*0.01
Turmeric, root	T10

Agvet chemical: Bitertanol

Permitted residue: Bitertanol

Beans [except broad bean; soya bean]	0.5
Edible offal (mammalian)	3
Eggs	*0.01
Meat (mammalian) (in the fat)	0.3
Milks	0.2
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Bixafen

Permitted residue—commodities of plant origin: Bixafen

*Permitted residue—commodities of animal origin: Sum of bixafen and N-(3',4'-dichloro-5-fluorobiphenyl-2-yl)-3-(difluoromethyl)-1*H*-pyrazole-4-carboxamide (bixafen-desmethyl), expressed as bixafen*

All other foods	0.03
Barley	1.5
Cereal grains [except barley; sorghum grain; sweet corns (subgroup); wheat; wheat bran, processed]	*0.01
Cotton seed	0.3
Cotton seed oil, crude	T0.5
Edible offal (mammalian)	0.7
Eggs	*0.02
Lupin (dry)	T0.1
Meat (mammalian) (in the fat)	0.2
Milk fats	0.5
Milks	0.05
Oilseeds (subgroup) [except cotton seed; sunflower seed]	*0.01
Peanut	*0.01
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Pulses [except lupin (dry); soya bean (dry)]	0.04
Root and tuber vegetables	0.06
Sorghum grain	2
Soya bean (dry)	0.08
Soya bean oil, refined	0.15
Sunflower seed	3
Wheat	0.3
Wheat bran, processed	0.8

Agvet chemical: Bixlozone

Permitted residue: Bixlozone

All other foods except animal food commodities	0.01
Barley	*0.01
Broad bean (dry)	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Field pea (dry)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Mustard seeds	T*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.01
Wheat	*0.01

Agvet chemical: Boscalid

Permitted residue—commodities of plant origin: Boscalid

*Permitted residue—commodities of animal origin: Sum of boscalid, 2-chloro-*N*-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-*N*-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents*

Adzuki bean	T3
All other foods	0.5
Almonds	0.7
Barley, grain	4
Blackberries	T10
Blueberries	10

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Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Broccoli, Chinese (Gai lan)	2
Bulb vegetables [except chives; onion, bulb]	5
Cassava	2
Celery	T15
Cherries	5
Citrus fruits [except kumquats]	2
Chick-pea (dry)	T3
Chinese cabbage (Pe-tsai)	40
Cloudberry	T10
Currants, black, red, white	15
Dewberries (including boysenberry and loganberry and youngberry)	T10
Dried grapes	15
Edible Fungi	1
Edible offal (mammalian)	0.3
Fennel, bulb	5
Fruiting vegetables, cucurbits	3
Fruiting vegetables, other than cucurbits	3
Grapes	5
Hops, dry	60
Kiwifruit	5
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	40
Legume vegetables	3
Lentil (dry)	T3
Lupin (dry)	T0.1
Mango	2
Meat (mammalian) (in the fat)	0.3
Milk fats	0.7
Milks	0.1
Oilseeds (subgroup)	3.5
Onion, bulb	0.5
Palm nuts	1
Papaya	1.5
Peaches (subgroup)	4
Peanut	T0.1
Peanut oil, edible	T0.7
Peppers, chili, dried	10
Pistachio nut	T2
Plums (including fresh prunes)	3.5
Pome fruits [except Persimmon, Japanese]	2
Potato	2
Prunes, dried	5
Pulses [except chick-pea (dry); lentil (dry); lupin (dry); soya bean (dry)]	2.5
Raspberries, red, black	T10
Root and tuber vegetables [except cassava; potato]	1
Silvanberries	T10
Strawberry	10
Sweet corn (corn-on-the cob)	1
Tea, green, black	40

Agvet chemical: Broflanilide

Permitted residue—Commodities of plant origin: Broflanilide

Permitted residue—Commodities of animal origin: Sum of broflanilide plus 3-benzamido-N-[2-bromo-4-(perfluoropropan-2-yl)-6-(trifluoromethyl)phenyl]-2-fluorobenzamide (DM-8007), expressed as broflanilide.

All other foods except animal food commodities	0.002
Brassica vegetables (except Brassica leafy vegetables) [except cabbages, head]	0.5
Cabbages, head	2
Cereal grains [except rice]	*0.001
Coffee bean	0.01
Edible offal (mammalian)	0.03
Eggs	0.03
Fruiting vegetables, other than cucurbits	T0.1
Leafy vegetables	4
Maize flour	0.002
Mammalian fats (except milk fats)	0.15
Meat (mammalian) (in the fat)	0.15
Milk fats	0.4
Milks	0.015
Poultry, edible offal of	0.03
Poultry fats	0.15
Poultry meat	*0.02
Poultry meat (in the fat)	*0.02
Radish, Japanese	0.01
Tuberous and corm vegetables	0.04
Wheat germ	0.002

Agvet chemical: Bromacil

Permitted residue: Bromacil

Asparagus	*0.04
Citrus fruits [except kumquats]	*0.04
Edible offal (mammalian)	*0.04
Meat (mammalian)	*0.04
Milks	*0.04
Pineapple	*0.04

Agvet chemical: Bromoxynil

Permitted residue: Bromoxynil

All other foods except animal food commodities	0.1
Cereal grains [except sweet corns]	*0.2
Edible offal (mammalian)	T3
Eggs	*0.02
Garlic	T*0.05
Hempseed	T*0.02
Linseed	*0.02
Meat (mammalian) (in the fat)	T1
Milks	T0.1

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Onion, bulb	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Walnuts	T*0.01

Agvet chemical: Bupirimate

Permitted residue: Bupirimate

All other foods except animal food commodities	0.02
Apple	1
Currants, black, red, white	5
Egg plant	1
Fruiting vegetables, cucurbits	1
Peppers	0.7
Strawberry	1.5
Tomato	T0.3

Agvet chemical: Bupivacaine

Permitted residue: Bupivacaine

Sheep fat	0.07
Sheep kidney	0.02
Sheep liver	0.02
Sheep muscle	0.0005

Agvet chemical: Buprofezin

Permitted residue: Buprofezin

All other foods except animal food commodities	0.1
Almonds	0.05
Apple	3
Apricot	9
Basil	5
Celery	T5
Cereal grains [except sweet corns]	*0.01
Chives, Chinese	2
Citrus fruits	2
Citrus oil, edible	6
Cotton seed	0.3
Custard apple	0.1
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruiting vegetables, cucurbits	T2
Fruiting vegetables, other than cucurbits [except peppers, chili; tomato]	T2
Fungi, edible (except mushrooms)	T2
Garlic chives	2
Grapes	2.5
Lettuce, leaf	T10
Litchi	T0.5
Mango	0.2
Marjoram (oregano)	5
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Mints	5
Mushrooms	T2
Nectarine	9
Oilseeds (subgroup) [except cotton seed]	*0.01
Olive oil, virgin	20
Passionfruit	2
Peach	9
Pear	0.2
Peppers, chili	10
Persimmon, Japanese	1
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Pulses	*0.01
Stone fruits [except apricot; jujube, Chinese; nectarine; peach]	1.9
Sweet corns	T2
Table olives	5
Tomato	1
Thyme	5
Tree tomato	T1
Walnut	T0.05

Agvet chemical: Butafenacil

Permitted residue: Butafenacil

Cereal grains [except rice; sweet corns]	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Mustard seeds	T*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.01
Pulses	*0.01
Rape seed (canola)	*0.01

Agvet chemical: Butroxydim

Permitted residue: Butroxydim

Edible offal (mammalian)	*0.01
Eggs	*0.01
Legume vegetables	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseeds (subgroup)	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.01

Agvet chemical: Cadusafos

Permitted residue: Cadusafos

Banana	*0.01
Citrus fruits	*0.01

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Ginger, root	0.1
Sugar cane	*0.01
Tomato	*0.01

Agvet chemical: Captan

Permitted residue: Captan

All other foods except animal food commodities	0.1
Almonds	0.3
Berries and other small fruits [except blueberries; grapes; strawberry]	T30
Blueberries	20
Chick-pea (dry)	T0.1
Cucumber	T5
Dried grapes	15
Edible offal (mammalian)	*0.05
Eggs	*0.02
Grapes	10
Lentil (dry)	T0.1
Lettuce, leaf	T15
Mandarins	T3
Meat (mammalian)	*0.05
Milks	*0.01
Peppers, chili	T7
Peppers, sweet	T7
Pitaya (dragon fruit)	T20
Pome fruits [except Persimmon, Japanese]	10
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Stone fruits	15
Strawberry	10
Tangelo, large-sized cultivars	T3
Tree nuts [except almonds]	3

Agvet chemical: Carbaryl

Permitted residue: Carbaryl

All other foods except animal food commodities	0.02
Avocado	2
Barley	15
Beetroot	0.5
Cacao bean	0.02
Cereal grains [except barley; rice; sorghum, grain; sweet corns (subgroup)]	5
Coconut	*0.01
Cotton seed	3
Cranberry	3
Edible offal (mammalian)	3
Eggs	*0.02
Feijoa	*0.01
Fruiting vegetables, cucurbits	*0.01
Grapes	*0.01
Guava	*0.01
Hazelnuts	0.01
Jaboticaba	*0.01
Jackfruit	*0.01
Lemon	3
Litchi	*0.01
Longan	*0.01
Macadamia nuts	2
Mango	2
Meat (mammalian)	0.07
Milks	0.1
Oilseeds (subgroup) [except cotton seed]	0.1
Oranges, sweet, sour	3
Pecan	2
Peppers, chili, dried	2
Pome fruits [except Persimmon, Japanese]	0.2
Potato	0.1
Poultry, edible offal of	0.2
Poultry meat	*0.02
Pulses	0.1
Rambutan	*0.01
Raspberries, red, black	15
Rice	7
Sorghum, grain	10
Strawberry	*0.01
Stone fruits [except cherries (subgroup)]	0.5
Swede	2
Sweet potato	0.1
Turnip, garden	2
Wheat bran, unprocessed	10

Agvet chemical: Carbendazim

Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim

Apple	0.2
Apricot	2
Blackberries	*0.1
Cherries	20
Chives	*0.1
Citron	0.7
Currants, black, red, white	0.1
Edible offal (mammalian)	0.2
Eggs	*0.1
Garlic	T*0.01
Grapefruit	0.2
Grapes	0.3
Lemon	0.7
Lime	0.7
Macadamia nuts	0.1
Mandarins	0.7
Mango	2
Meat (mammalian)	0.2
Milks	*0.1
Mineola	0.7
Mushrooms	T1

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Nectarine	0.2
Oranges	0.2
Peach	0.2
Pear	0.2
Peppers, chili	2
Peppers, chili, dried	20
Peppers [except peppers, chili]	*0.1
Podded pea (young pods) (snow and sugar snap)	0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	0.5
Raspberries, red, black	0.1
Rhubarb	0.1
Rice, husked	2
Shaddock (pomelo)	0.2
Spices [except peppers, chili, dried; spices, seeds]	*0.1
Spices, seeds	5
Strawberry	1
Tangelo [except mineola]	0.2
Tangors	0.7
Tomato	0.5

Agvet chemical: Carbetamide

Permitted residue: Carbetamide

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.01

Agvet chemical: Carbofuran

Permitted residue: Sum of carbofuran and 3-hydroxycarbofuran, expressed as carbofuran

Cotton seed	0.1
Sunflower seed	*0.1

Agvet chemical: Carbon disulphide

Permitted residue: Carbon disulfide

Cereal grains [except sweet corns]	10
Pulses	T10

Agvet chemical: Carbonyl sulphide

Permitted residue: Carbonyl sulphide

Cereal grains [except sweet corns]	T0.2
Pulses	T0.2
Rape seed (canola)	T0.2

Agvet chemical: Carbosulfan

see *Carbofuran*

Agvet chemical: Carboxin

Permitted residue: Carboxin

Cereal grains [except sweet corns]	0.1
Peanut	0.2

Agvet chemical: Carfentrazone-ethyl

Permitted residue: Carfentrazone-ethyl

All other foods except animal food commodities	0.05
Assorted tropical and sub-tropical fruits – edible peel	*0.05
Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Berries and other small fruits [except blueberries; grapes]	*0.05
Blueberries	0.1
Cereal grains [except sweet corns]	*0.05
Citrus fruits	*0.05
Cotton seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Grapes	*0.05
Hops, dry	0.1
Meat (mammalian)	*0.05
Milks	*0.025
Peanut	0.1
Pome fruits	*0.05
Potato	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Stone fruits	*0.05
Tree nuts	*0.05

Agvet chemical: Ceftiofur

Permitted residue: Desfuroylceftiofur

Cattle, edible offal of	2
Cattle fat	0.5
Cattle meat	0.1
Cattle milk	0.1

Agvet chemical: Cefuroxime

Permitted residue: Inhibitory substance, identified as cefuroxime

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.1

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Agvet chemical: Cephalonium	
Permitted residue: Inhibitory substance, identified as cephalonium	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.02

Agvet chemical: Cephapirin	
Permitted residue: Cephapirin and des-acetylcephapirin, expressed as cephapirin	
Cattle, edible offal of	*0.02
Cattle meat	*0.02
Cattle milk	*0.01

Agvet chemical: Chlorantraniliprole	
Permitted residue—plant commodities and animal commodities other than milk: Chlorantraniliprole	
*Permitted residue—milk: Sum of chlorantraniliprole, 3-bromo-*N*-[4-chloro-2-(hydroxymethyl)-6-[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1*H*-pyrazole-5-carboxamide, and 3-bromo-*N*-[4-chloro-2-(hydroxymethyl)-6-[[((hydroxymethyl)amino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1*H*-pyrazole-5-carboxamide, expressed as chlorantraniliprole*	
All other foods	T0.1
Asparagus	13
Avocado	4
Berries and other small fruits [except blueberries]	2.5
Blueberries	T3
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broccoli, Chinese (Gai lan)	0.5
Cacao beans	T0.2
Celery	7
Cherries	2.5
Chinese cabbage (Pe-tsai)	15
Chives	T20
Citrus fruits	1.4
Coffee beans	0.4
Cotton seed	0.3
Coriander (leaves, roots, stems)	T20
Dried fruits	2
Dry beans [except mung beans (dry); soya bean (dry)]	0.3
Dry peas	0.3
Dry underground pulses	0.07
Edible Fungi	0.6
Edible offal (mammalian)	0.02
Eggs	0.03
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits [except peppers, chili]	0.6
Ginger, root	T0.1
Hempseed	T1
Herbs	T20
Hops, dry	40
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; rucola; witloof chicory]	15
Legume vegetables	2
Lettuce, head	3
Linseed	T0.5
Maize cereals	T*0.01
Meat (mammalian) (in the fat)	0.02
Mexican tarragon	T20
Milk fats	0.1
Milks	0.02
Mung bean (dry)	0.7
Mushrooms	0.6
Palm fruit (African oil palm)	0.8
Palm kernel oil, crude	2
Peanuts	0.06
Peppers, chili	1
Peppers, chili, dried	5
Persimmon, Japanese	0.3
Plums	1
Pome fruits [except Persimmon, Japanese]	1.2
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	2
Rhubarb	5
Rice	T3
Rice bran, unprocessed	T5
Root and tuber vegetables [except potato]	T0.5
Rucola (rocket)	T20
Safflower seed	T0.1
Sesame seed	T0.5
Sorghum grain and millet	T1
Soya bean (dry)	0.07
Stone fruits [except cherries (subgroup); plums (subgroup)]	4
Sugar cane	T0.5
Sunflower seed	2
Sweet corn (corn-on-the-cob)	*0.01
Tea, green, black	80
Tree nuts	0.1

Agvet chemical: Chlorfenapyr	
Permitted residue: Chlorfenapyr	
All other foods except animal food commodities	0.02
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broccoli, Chinese (Gai lan)	0.5
Chinese cabbage (Pak-choi)	3
Citron	0.8

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Cotton seed	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fats (mammalian)	0.6
Garlic	*0.01
Lemon	0.8
Lime	0.8
Meat (mammalian)	0.6
Meat (mammalian) (in the fat)	0.05
Melons [except watermelon]	0.4
Milks	0.03
Onion, bulb	*0.01
Oranges, sweet, sour	1.5
Papaya	0.3
Peach	1
Peppers	0.3
Peppers, chili	0.01
Peppers, chili, dried	3
Persimmon, Japanese	1
Pome fruits [except Persimmon, Japanese]	0.5
Potato	*0.01
Poultry, edible offal of	0.01
Poultry fats	0.02
Poultry meat	0.02
Poultry meat (in the fat)	*0.01
Soya bean (dry)	0.08
Soya bean oil, crude	0.4
Spices [except peppers, chili, dried]	0.05
Tea, green, black	60
Tomato	0.4

Agvet chemical: Chlorfenvinphos

Permitted residue: Chlorfenvinphos, sum of E and Z isomers

Cattle, edible offal of	T*0.1
Cattle meat (in the fat)	T0.2
Cattle milk (in the fat)	T0.2
Deer meat (in the fat)	0.2
Goat, edible offal of	T*0.1
Goat meat (in the fat)	T0.2
Sheep, edible offal of	T*0.1
Sheep meat (in the fat)	T0.2

Agvet chemical: Chlorhexidine

Permitted residue: Chlorhexidine

Milks	0.05
Sheep, edible offal of	*0.5
Sheep fat	*0.5
Sheep meat	*0.5

Agvet chemical: Chloridazon

Permitted residue: Chloridazon

Beetroot	0.5
Beetroot leaves	1
Chard (silver beet)	1
Spinach	1

Agvet chemical: Chlormequat

Permitted residue: Chlormequat cation

All other foods except animal food commodities	0.02
Barley	2
Dried grapes	0.75
Edible offal (mammalian)	0.5
Eggs	0.2
Grapes	0.75
Mammalian fats (except milk fats)	0.1
Meat (mammalian)	0.2
Milks	0.5
Poultry, edible offal of	0.2
Poultry fats	*0.04
Poultry meat	*0.05
Wheat	5
Wheat bran, unprocessed	10
Wheat germ	20

Agvet chemical: Chloropicrin

Permitted residue: Chloropicrin

Cereal grains [except sweet corns]	*0.1

Agvet chemical: Chlorothalonil

Permitted residue—commodities of plant origin: Chlorothalonil

Permitted residue—commodities of animal origin: 4-hydroxy-2,5,6-trichloroisophthalonitrile metabolite, expressed as chlorothalonil

Almonds	T0.1
Apricot	7
Asparagus	T*0.1
Banana	3
Berries and other small fruits [except cranberry; currant, black; grapes]	T10
Brussels sprouts	7
Carrot	7
Celery	20
Cherries	10
Chinese cabbage (Pe-tsai)	T100
Coriander (leaves, roots, stems)	T20
Cranberry	15
Currant, black	10
Edible offal (mammalian)	7
Eggplant	T10
Fennel, bulb	5
Fennel, leaf	5
Fennel, seed	5
Fruiting vegetables, cucurbits	5
Galangal, Greater	T7

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Galangal, Lesser	T7
Garlic	10
Grapes	10
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; lettuce, leaves; witloof chicory]	T100
Leek	T10
Lettuce, head	T10
Lettuce, leaf	T10
Mango	T1
Meat (mammalian) (in the fat)	2
Milks	0.05
Nectarine	7
Onion, bulb	10
Onion, Welsh	T10
Papaya (pawpaw)	10
Parsley	T20
Peach	30
Peanut	0.3
Peas (pods and succulent, immature seeds)	10
Peppers, chili, dried	70
Persimmon, American	T5
Persimmon, Japanese	T5
Pistachio nut	T0.1
Plums (including prunes)	10
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	3
Rice	T*0.1
Shallot	T10
Spring onion	T10
Sunflower seed	T*0.01
Sweet corns	T7
Tomato	10
Tree tomato	T10
Turmeric, root	T7
Vegetables [except asparagus; Brussels sprouts; carrot; celery; eggplant; fennel bulb; fruiting vegetables, cucurbits; garlic; leafy vegetables; leek; onion, bulb; peas (pods and succulent, immature seeds); potato; pulses; spring onion; tomato]	T7
Wasabi	T7

Agvet chemical: Chlorpropham

Permitted residue: Chlorpropham

Potato	30

Agvet chemical: Chlorpyrifos

Permitted residue: Chlorpyrifos

Asparagus	T0.5
Avocado	0.5
Banana	T0.5
Bean, dry seed	0.05
Blackberries	0.5
Blueberries	*0.01
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	T0.5
Broccoli, Chinese (Gai lan)	T0.5
Cacao beans	*0.01
Cassava	T*0.02
Celery	T5
Cereal grains [except rice; sorghum, grain; sweet corns]	T0.1
Cherries	1
Chives	*0.01
Citrus fruits	1
Coffee beans	T0.5
Cotton seed	0.05
Cotton seed oil, crude	0.2
Cranberry	1
Dried fruits	T2
Edible offal (mammalian)	T0.1
Eggs	T*0.01
Ginger, root	*0.02
Grapes	T1
Herbs [except parsley]	*0.01
Kiwifruit	2
Leek	T5
Mango	*0.05
Meat (mammalian) (in the fat)	T0.5
Milks (in the fat)	T0.2
Oilseed [except cotton seed; peanut]	T*0.05
Olives	T*0.05
Onion, bulb	*0.01
Parsley	0.05
Passionfruit	*0.05
Peanut	0.2
Peppers, sweet	T1
Persimmon, American	T1
Persimmon, Japanese	T1
Pineapple	T0.5
Pitaya (dragon fruit)	T*0.05
Pome fruits [except Persimmon, Japanese]	T0.5
Potato	0.05
Poultry, edible offal of	T0.1
Poultry meat (in the fat)	T0.1
Raspberries, red, black	0.01
Rice	0.5
Sorghum, grain	T3
Spices	*0.01
Star apple	T*0.05
Stone fruits [except cherries (subgroup)]	T1
Strawberry	0.05
Sugar cane	T0.1
Swede	T0.3
Sweet corns	T*0.01

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Sweet potato	T0.05
Taro	0.05
Tomato	T0.5
Tree nuts	T0.05
Vegetables [except asparagus; bean, dry, seed; brassica vegetables; cassava; celery; leek; peppers, sweet; potato; swede; sweet potato; taro; tomato]	T*0.01

Agvet chemical: Chlorpyrifos-methyl

Permitted residue: Chlorpyrifos-methyl

Cereal grains [except rice; sweet corns]	10
Chives	*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.05
Eggs	*0.05
Herbs	*0.01
Lupin (dry)	10
Meat (mammalian) (in the fat)	*0.05
Milks (in the fat)	*0.05
Oilseed [except cotton seed]	0.15
Palm nuts	0.15
Peanut	0.15
Peppers	1
Peppers, chili, dried	10
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Pulses [except lupin (dry)]	0.15
Strawberry	0.5
Tea, green, black	0.1
Wheat bran, unprocessed	20
Wheat germ	30

Agvet chemical: Chlorsulfuron

Permitted residue: Chlorsulfuron

Cereal grains [except sweet corns]	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05

Agvet chemical: Chlortetracycline

Permitted residue: Inhibitory substance, identified as chlortetracycline

Cattle kidney	0.6
Cattle liver	0.3
Cattle meat	0.1
Eggs	0.2
Pig kidney	0.6
Pig liver	0.3
Pig meat	0.1
Poultry, edible offal of	0.6
Poultry meat	0.1

Agvet chemical: Chlorthal-dimethyl

Permitted residue: Chlorthal-dimethyl

Eggs	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Lettuce, head	2
Lettuce, leaf	2
Milks	*0.05
Parsley	T2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sweet corns	5
Vegetables [except as otherwise listed under this chemical]	5

Agvet chemical: Cinmethylin

Permitted residue: Cinmethylin

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.01

Agvet chemical: Clavulanic acid

Permitted residue: Clavulanic acid

Cattle, edible offal of	*0.01
Cattle meat	*0.01
Cattle milk	*0.01

Agvet chemical: Clethodim

see *Sethoxydim*

Residues arising from the use of clethodim are covered by MRLs for sethoxydim

Agvet chemical: Clodinafop acid

Permitted residue: (R)-2-[4-(5-chloro-3-fluoro-2-pyridinyloxy) phenoxy] propanoic acid

Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Wheat	*0.1

Agvet chemical: Clodinafop-propargyl

Permitted residue: Clodinafop-propargyl

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05

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Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Wheat	*0.05

Agvet chemical: Clofentezine

Permitted residue: Clofentezine

All other foods except animal food commodities	0.02
Almonds	0.5
Banana	*0.01
Edible offal (mammalian)	T*0.05
Grapes	1
Hops, dry	7
Jujube, Chinese	0.1
Meat (mammalian)	T*0.05
Milks	T*0.05
Plums (including prunes)	0.1
Pome fruits	0.1
Stone fruits [except jujube, Chinese; plums (including prunes)]	1
Strawberry	2
Tea, green, black	*0.05
Tomato	0.5

Agvet chemical: Clomazone

Permitted residue: Clomazone

Beans [except broad bean; soya bean]	*0.05
Common bean (pod and/or immature seeds)	T*0.05
Edible offal (mammalian)	*0.03
Eggs	*0.03
Fruiting vegetables, cucurbits	*0.05
Meat (mammalian)	*0.03
Milks	0.03
Mustard seeds	T*0.01
Potato	*0.05
Poultry, edible offal of	0.03
Poultry meat	0.03
Rape seed (canola)	0.01
Rice	*0.01

Agvet chemical: Clopyralid

Permitted residue: Clopyralid

All other foods except animal food commodities	0.1
Blueberries	0.5
Cauliflower	T0.2
Cereal grains [except sweet corns]	2
Cherries	0.5
Cranberry	4
Currants, black, red, white	0.5
Edible offal (mammalian) [except kidney]	0.5
Hops, dry	5
Kidney of cattle, goats, pigs and sheep	5
Meat (mammalian)	0.1
Milks	0.05
Mustard seeds	T0.5
Poppy seed	T1
Rape seed (canola)	0.5
Raspberries, red, black	0.5
Strawberry	4

Agvet chemical: Cloquintocet acid

see *Cloquintocet mexyl*

Residues arising from the use of cloquintocet acid are covered by the MRLs for cloquintocet mexyl

Agvet chemical: Cloquintocet-mexyl

Permitted residue: Sum of cloquintocet mexyl and 5-chloro-8-quinolinoxyacetic acid, expressed as cloquintocet mexyl

Cereal grains [except sweet corns]	*0.1
Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	T*0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Clorsulon

Permitted residue: Clorsulon

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	1.5

Agvet chemical: Closantel

Permitted residue: Closantel

Sheep, edible offal of	5
Sheep meat	2

Agvet chemical: Clothianidin

Permitted residue: Clothianidin

see also *Thiamethoxam*

All other foods except animal food commodities	T0.1
Almonds	0.05
Banana	*0.02
Barley	0.07
Barley bran, processed	0.15
Blueberries	T*0.01
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broccoli, Chinese (Gai lan)	0.5

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Cereal grains [except as otherwise listed under this chemical]	*0.02
Cherimoya	T0.1
Chinese cabbage (Pe-tsai)	0.7
Citrus fruits	0.5
Common bean (dry) (navy bean)	T0.1
Cotton seed	*0.02
Cranberry	0.07
Custard apple	T0.1
Dried grapes	10
Edible offal (mammalian) [except liver of cattle, goats, pigs and sheep]	*0.02
Eggs	*0.02
Fruiting vegetables, cucurbits	T0.5
Fruiting vegetables, other than cucurbits	T0.7
Fungi, edible (except mushrooms)	T0.7
Grapes [except wine grapes]	3
Ilama	T0.1
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	0.7
Liver of cattle, goats, pigs and sheep	0.4
Maize	*0.01
Mango	T2
Meat (mammalian)	*0.02
Milks	0.05
Mung bean (dry)	T0.1
Mustard seeds	T*0.01
Oats	0.07
Olives	T0.3
Persimmon, American	2
Pome fruits	2
Popcorn	*0.01
Poultry, edible offal of	0.4
Poultry fats	*0.01
Poultry meat	*0.02
Pulses [except common bean (navy bean) (dry); mung bean (dry); soya bean (dry)]	*0.02
Rape seed (canola)	*0.01
Rice	0.9
Rice bran, unprocessed	1
Rice, husked	0.5
Rice, polished	0.5
Sorghum, grain	0.15
Sorghum, sweet (sorgo)	0.4
Soursop	T0.1
Soya bean (dry)	T0.02
Spices	0.05
Stone fruits	3
Sugar apple	T0.1
Sugar cane	0.1
Sunflower seed	*0.01
Sweet corns (subgroup)	0.02
Tea, green, black	T0.7
Triticale	0.15
Wheat	0.15
Wheat bran, processed	6
Wheat germ	6
Wine grapes	0.07

Agvet chemical: Cloxacillin

Permitted residue: Inhibitory substance, identified as Cloxacillin

Cattle milk	*0.01

Agvet chemical: Coumaphos

Permitted residue: Sum of coumaphos and its oxygen analogue, expressed as coumaphos

Cattle fat	*0.02
Cattle kidney	*0.02
Cattle liver	*0.02
Cattle milk	*0.01
Cattle milk fat	0.1
Cattle muscle	*0.02

Agvet chemical: Coumatetralyl

Permitted residue: Coumatetralyl

Pig, edible offal of [except liver]	T0.003
Pig fat	T*0.001
Pig liver	T0.004
Pig meat	T*0.001

Agvet chemical: Cyanamide

Permitted residue: Cyanamide

Almonds	*0.01
Apple	*0.02
Blueberries	*0.05
Cherries (subgroup)	T*0.02
Grapes	*0.05
Kiwifruit	*0.1
Pear, Oriental (nashi)	*0.1
Plums (including prunes)	*0.02
Walnuts	*0.02

Agvet chemical: Cyanazine

Permitted residue: Cyanazine

Bulb vegetables [except chives]	*0.02
Cereal grains [except sweet corns]	*0.01
Fennel, bulb	*0.02
Leek	0.05
Peas	0.02
Podded pea (young pods) (snow and sugar snap)	0.05
Potato	0.02
Pulses	*0.01
Sweet corn (corn-on-the-cob)	*0.02

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Agvet chemical: Cyantraniliprole	
Permitted residue: Cyantraniliprole	
All other foods	0.05
Apple	1.5
Apricot	0.5
Avocado	0.5
Beans (dry)	0.3
Blueberries	4
Bulb vegetables [except chives; onion, bulb]	7
Celery	15
Cherries	6
Citrus fruits	0.7
Common beans (pods and/or immature seeds)	T1
Cranberry	4
Currants, black, red	4
Edible offal (mammalian)	0.05
Eggs	*0.01
Fennel, bulb	7
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	2
Fungi, edible (except mushrooms)	2
Gooseberry	4
Macadamia nuts	*0.01
Maize	*0.01
Mango	0.7
Meat (mammalian) (in the fat)	*0.01
Milk fats	0.07
Milks	*0.01
Mushrooms	2
Nectarine	1.5
Oilseed	1.5
Onion, bulb	0.05
Peach	1.5
Pear	1.5
Peas with pods (subgroup)	2
Peppers, chili, dried	5
Plums (including prunes)	0.5
Potato	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Raspberries, red, black	4
Sorghum	*0.01
Strawberry	1.5
Succulent seeds of Beans with pods	0.3
Succulent seeds of Peas with pods	0.3
Sweet corn (corn-on-the-cob)	*0.01
Sweet potato	T0.05
Wine grapes	1

Agvet chemical: Cyazofamid	
Permitted residue: Cyazofamid	
All other foods except animal food commodities	0.04
Basil	T30
Basil, dry	T90
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Brassica leafy vegetables	15
Broccoli, Chinese (Gai lan)	2
Chard (silver beet)	15
Edible offal (mammalian)	*0.01
Eggs	*0.01
Garlic	2
Ginger, root	T*0.01
Green onions	6
Hops, dry	10
Meat (mammalian)	*0.01
Milks	*0.01
Onions, bulb	2
Parsley	T10
Peppers, chili	0.8
Poppy seed	T*0.01
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Spinach	15

Agvet chemical: Cyclanilide	
Permitted residue: Sum of cyclanilide and its methyl ester, expressed as cyclanilide	
Cotton seed	0.2
Cotton seed oil, crude	*0.01
Edible offal (mammalian)	2
Eggs	*0.01
Meat (mammalian)	0.05
Milks	0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Cyclaniliprole	
Permitted residue: Cyclaniliprole	
All other foods except animal food commodities	0.02
Avocado	0.2
Brassica leafy vegetables	10
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Broccoli, Chinese (Gai lan)	1
Bush berries	1.5
Cane berries	0.8
Citrus fruits	0.4
Citrus oil, edible	50

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Edible offal (mammalian)	0.2
Eggs	*0.01
Elderberries	1.5
Fruiting vegetables, Cucurbits – Cucumbers and Summer squashes	0.05
Fruiting vegetables, Cucurbits – Melons, Pumpkins and Winter squashes	0.1
Fruiting vegetables other than curcubits	0.2
Fungi, edible (except mushrooms)	0.2
Grapes	0.8
Guelder rose	1.5
Leafy greens	7
Leafy vegetables [except brassica leafy vegetables; leafy greens]	3
Low growing berries	0.4
Mammalian fats [except milk fats]	0.25
Meat (mammalian) (in the fat)	0.25
Milks	*0.01
Milk fats	0.2
Mushrooms	0.2
Peppers, chili, dried	1.5
Pome fruit [except persimmon, Japanese]	0.3
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Stone fruits [except jujube, Chinese]	1
Sweet corns	0.2
Tea, green, black	50
Tomato, dried	0.35
Tree nuts	0.03

Agvet chemical: Cyclobutrifluram

Permitted residue — commodities of plant origin: Cyclobutrifluram

Permitted residue — commodities of animal origin: sum of cyclobutrifluram and 2-trifluoromethyl-nicotinamide (SYN510275), expressed as cyclobutrifluram

All other foods except animal food commodities	0.05
Barley	*0.01
Edible offal (mammalian)	0.5
Eggs	*0.03
Meat (mammalian)	0.05
Milks	0.05
Poultry meat	*0.03
Poultry, edible offal of	*0.03
Wheat	*0.01

Agvet chemical: Cycloxydim

Permitted residue: Cycloxydim, metabolites and degradation products which can be oxidized to 3-(3-thianyl) glutaric acid S-dioxide and 3-hydroxy-3-(3-thianyl) glutaric acid S-dioxide, expressed as cycloxydim

Beans (dry)	30
Beans (green pods and immature seeds) [except broad bean; soya bean]	15
Carrot	5
Grapes	0.3
Leek	4
Linseed	7
Maize	0.2
Onion, bulb	3
Peas (dry)	30
Peas, shelled (succulent seeds)	15
Peppers, chili, dried	90
Potato	15
Rape seed (canola)	3
Rice	0.09
Soya bean (dry)	80
Stone fruits [except jujube, Chinese]	0.09
Strawberry	3
Sugar beet	0.2
Sunflower seed	6
Tomato	1.5

Agvet chemical: Cyflufenamid

Permitted residue: Cyflufenamid

Dried grapes (currants, raisins and sultanas)	0.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.1
Grapes	0.15
Hops, dry	5
Marjoram (oregano)	*0.02
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Strawberry	0.3

Agvet chemical: Cyflumetofen

Permitted residue—commodities of plant origin: Cyflumetofen

Permitted residue—commodities of animal origin: Sum of cyflumetofen and 2-trifluoromethylbenzoic acid, expressed as cyflumetofen

All other foods except animal food commodities	0.02
Cherries (subgroup)	1.5
Citrus fruits	0.3
Cucumber	T0.5
Dried grapes (currants, raisins and sultanas)	3
Edible offal (mammalian)	*0.03
Fruiting vegetables, other than cucurbits	2
Grapes [except dried]	0.7
Hops, dry	30
Meat (mammalian)	*0.03

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Milks	*0.003
Peaches (subgroup)	0.4
Plums (subgroup)	0.3
Pome fruits [except persimmon, Japanese]	0.5
Strawberry	0.8
Tree nuts	0.01

Agvet chemical: Cyfluthrin

Permitted residue: Cyfluthrin, sum of isomers

All other foods except animal food commodities	0.05
Avocado	0.1
Chia	T*0.05
Citrus fruits [except kumquats]	0.2
Custard apple	T0.1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	1
Hops, dry	20
Litchi	T0.3
Macadamia nuts	0.05
Mango	T0.1
Mammalian fats [except milk fats]	0.5
Meat (mammalian)	0.02
Milks	0.1
Papaya (pawpaw)	T0.2
Peppers, chili, dried	1
Persimmon, American	T0.1
Persimmon, Japanese	T0.1
Pomegranate	T0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Stone fruits [except jujube, Chinese]	0.3
Tomato	0.2

Agvet chemical: Cyhalofop-butyl

Permitted residue: Sum of cyhalofop-butyl and cyhalofop acid, expressed as cyhalofop-butyl

Edible offal (mammalian)	*0.05
Eggs	*0.05
Marjoram (oregano)	*0.05
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	*0.01

Agvet chemical: Cyhalothrin

Permitted residue: Cyhalothrin, sum of isomers

Almonds	0.05
Asparagus	0.02
Barley	0.2
Basil	0.7
Beetroot	*0.01
Berries and other small fruits [except Strawberry]	0.2
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.1
Broccoli, Chinese (Gai lan)	0.1
Cereal grains [except barley; maize cereals; sorghum, grain; sweet corns (subgroup); wheat]	*0.01
Chard	T0.5
Citrus fruits [except lemon and limes (subgroup)]	*0.01
Coffee beans	0.05
Coriander (leaves, roots, stems)	T1
Cotton seed	*0.02
Cucumber	T0.05
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, other than cucurbits	0.3
Fungi, edible (except mushrooms)	0.3
Garlic	*0.05
Hazelnuts	T*0.01
Hops, dry	10
Legume vegetables	0.1
Lemons and limes (subgroup)	0.2
Maize cereals	0.05
Marjoram (oregano)	0.7
Meat (mammalian) (in the fat)	0.5
Milks (in the fat)	0.5
Mustard seeds	T0.02
Onion, bulb	*0.05
Onion, Welsh	T0.05
Parsley	T1
Peanut	0.05
Pecan	0.05
Peppers, chili, dried	3
Pistachio nut	0.05
Podded pea (young pods) (snow and sugar snap)	0.2
Potato	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses [except soya bean (dry)]	0.2
Radish	*0.01
Rape seed (canola)	0.02
Shallot	T0.05
Sorghum, grain	0.5
Soya bean (dry)	0.05
Spring onion	T0.05
Stone fruits [except jujube, Chinese]	0.5
Strawberry	0.5
Sunflower seed	*0.01
Sweet corns (subgroup)	0.3
Tea, green, black	1
Tomato	0.1

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Walnuts	0.05
Wheat	*0.05

Agvet chemical: Cyhexatin

Permitted residue: Sum of azocyclotin and cyhexatin, expressed as cyhexatin

Peppers, chili, dried	5

Agvet chemical: Cypermethrin

Permitted residue: Cypermethrin, sum of isomers

Adzuki bean (dry)	T0.05
All other foods	*0.01
Asparagus	0.5
Avocado	T0.2
Beetroot	T0.1
Berries and other small fruits [except blueberries; grapes; raspberries, red, black]	0.5
Blueberries	0.8
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Broad bean (dry) (fava bean)	0.05
Broccoli, Chinese (Gai lan)	1
Cattle, edible offal of	0.05
Cattle meat (in the fat)	0.5
Celery	T1
Cereal grains [except rice; sweet corns; wheat]	1
Cherries	2
Chick-pea (dry)	0.2
Chinese cabbage (Pe-tsai)	T5
Chives	T8
Citrus fruits [except kumquats]	0.3
Common bean (dry) (navy bean)	0.05
Coriander (leaves, roots, stems)	T8
Cotton seed	0.2
Cotton seed oil, crude	*0.02
Cumin seed	0.5
Deer meat (in the fat)	T0.5
Durian	1
Eggs	0.05
Field pea (dry)	0.05
Fruiting vegetables, cucurbits	T0.3
Fruiting vegetables, other than cucurbits [except; tomato]	T1
Fungi, edible (except mushrooms)	T1
Ginseng	*0.03
Ginseng, dried	0.15
Ginseng, extract	*0.06
Goat, edible offal of	0.05
Goat meat (in the fat)	0.5
Grapes	2
Hempseed	T0.1
Herbs	T8
Horse, edible offal of	*0.05
Horse meat (in the fat)	*0.05
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; witloof chicory]	T5
Leek	T0.5
Lentil (dry)	T0.05
Lettuce, head	2
Linola oil, edible	0.1
Linola seed	0.1
Linseed	0.5
Longan	1
Lupin (dry)	*0.01
Mango	0.7
Milks (in the fat)	1
Mung bean (dry)	0.05
Mustard seeds	T0.2
Mustard seeds oil, edible	T0.2
Mushrooms	T1
Olives	T*0.05
Onion, bulb	*0.01
Onion, Welsh	T0.5
Peanut	T*0.05
Peas	1
Peppers, chili	2
Peppers, chili, dried	10
Persimmon, American	T0.2
Persimmon, Japanese	T0.2
Pig, edible offal of	*0.05
Pig meat (in the fat)	*0.05
Pome fruits [except Persimmon, Japanese]	1
Poppy seed	T*0.05
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Radish	T0.05
Rape seed (canola)	0.2
Rape seed oil, edible	0.2
Raspberries, red, black	0.8
Rice	2
Shallot	T0.5
Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.5
Soya bean (dry)	0.05
Soya bean oil, crude	0.1
Spring onion	T0.5
Stone fruits [except cherries]	1
Sunflower seed	0.1
Sunflower seed oil, crude	0.1
Sweet corn (corn-on-the-cob)	0.05
Tea, green, black	0.5
Tomato	0.5
Wheat	0.2

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Agvet chemical: Cyproconazole	
Permitted residue: Cyproconazole, sum of isomers	
All other foods except animal food commodities	0.01
Barley	*0.02
Coffee bean	0.07
Coffee bean, roasted	0.1
Edible offal (mammalian)	1
Eggs	*0.01
Maize	*0.01
Meat (mammalian)	0.03
Milks	*0.01
Oats	0.05
Peanut	0.02
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.05
Rape seed (canola)	T0.02
Rye	*0.02
Soya bean oil, refined	0.1
Sweet corn (corn-on-the-cob)	*0.01
Triticale	*0.02
Wheat	*0.02

Agvet chemical: Cyprodinil	
Permitted residue: Cyprodinil	
All other foods except animal food commodities	0.05
Almonds	0.02
Avocado	T2
Basil	40
Bayberries	T3
Bayberry, red	T3
Blackberries	10
Blueberries	3
Boysenberry	10
Bulb vegetables [except onion, bulb]	3
Celery	30
Chinese cabbage (Pe-tsai)	10
Cloudberry	T3
Common bean (pods and/or immature seeds)	0.7
Cucumber	0.5
Currants, black, red, white	5
Dewberries (including boysenberry and loganberry) [except boysenberry]	T3
Dried herbs	T200
Dried stone fruits	0.05
Dry beans [except soya bean (dry)]	0.2
Dry peas	0.2
Edible offal (mammalian)	*0.01
Egg plant	T0.2
Eggs	T*0.01
Ginseng	0.3
Ginseng (including red), dried	3
Grapes	3
Herbs [except basil]	T50
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	10
Litchi	T2
Meat (mammalian)	*0.01
Melons, except watermelon	T0.2
Milks	*0.01
Onion, bulb	0.2
Peas with pods (subgroup)	2
Peppers, chili [except dried]	T0.7
Peppers, chili, dried	9
Peppers, sweet	0.7
Pistachio nut	T0.1
Pome fruits [except Persimmon, Japanese]	2
Pomegranate	10
Poultry, edible offal of	T*0.01
Poultry meat	T*0.01
Raspberries, red, black	10
Soya bean (dry)	0.3
Stone fruits	2
Strawberry	5
Succulent peas without pods	0.5
Tomato	T1

Agvet chemical: Cyromazine	
Permitted residue: Cyromazine	
All other foods except animal food commodities	0.05
Broccoli	T1
Cattle, edible offal of	0.05
Cattle meat	0.05
Eggs	0.2
Fruiting vegetables, cucurbits	T0.7
Fruiting vegetables, other than cucurbits	T1
Fungi, edible (except mushrooms)	T1
Goat, edible offal of	0.2
Goat meat	0.2
Legume vegetables	T1
Lettuce, head	T8
Milks	*0.01
Mushrooms	10
Peppers, chili, dried	10
Pig, edible offal of	0.05
Pig meat	0.05
Poultry, edible offal of	0.1
Poultry meat	0.05
Root and tuber vegetables	T1
Sheep, edible offal of	0.2
Sheep meat	0.2
Stalk and stem vegetables [except fennel, bulb]	T7
Witloof chicory	T7

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Agvet chemical: 2,4-D

Permitted residue: 2,4-D

All other foods except animal food commodities	0.05
Blueberries	0.2
Cereal grains [except sweet corns]	0.2
Cherries	0.05
Citrus fruits	5
Cranberry	0.5
Edible offal (mammalian)	7
Eggs	*0.05
Grapes	T*0.05
Hops, dry	0.2
Legume vegetables	*0.05
Meat (mammalian) (in the fat)	0.7
Milks	0.1
Oilseeds and oilfruits [except oilfruits]	*0.05
Pear	*0.05
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.05
Raspberries, red, black	0.2
Sugar cane	5
Walnuts	0.2

Agvet chemical: 2,4-DB

Permitted residue: 2,4-DB

All other foods except animal food commodities	0.05
Cereal grains [except sweet corns]	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.05
Meat (mammalian)	0.2
Milks	*0.05
Peanut	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet Chemical: 1,4-dimethylnaphthalene

Permitted residue—commodities of plant origin: 1,4-dimethylnaphthalene

Permitted maximum residue—commodities of animal origin, except milk: sum of 1,4-dimethylnaphthalene and metabolite 4-methyl-1-naphthoic acid (M23), expressed as 1,4-dimethylnaphthalene

Potato	20

Agvet chemical: Decoquinate

Permitted residue: Decoquinate

Chicken kidney	0.8
Chicken liver	1
Chicken meat	0.5
Chicken fat/skin	1

Agvet chemical: Deltamethrin

Permitted residue: Deltamethrin

All other foods except animal food commodities	0.05
Brassica vegetables (except Brassica leafy vegetables [except Chinese cabbage (Pe-tsai)]	*0.05
Broccoli, Chinese (Gai lan)	*0.05
Cattle, edible offal of	0.1
Cattle meat (in the fat)	0.5
Cereal grains [except sweet corns]	2
Cherries	0.1
Currants, black, red, white	0.6
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.1
Fungi, edible (except mushrooms)	0.1
Goat, edible offal of	0.1
Goat meat (in the fat)	0.2
Legume vegetables	0.1
Milks	0.05
Mushrooms	0.1
Oilseeds (subgroup)	0.1
Pig, edible offal of	*0.01
Pig meat (in the fat)	0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.1
Raspberries, red, black	0.5
Sheep, edible offal of	0.1
Sheep meat (in the fat)	0.2
Strawberry	0.2
Sweet corn (kernels)	0.1
Tea, green, black	5
Wheat bran, unprocessed	5
Wheat germ	3

Agvet chemical: Derquantel

Permitted residue: Derquantel

Sheep fat	0.0002
Sheep kidney	0.0002
Sheep liver	0.0002
Sheep muscle	0.0002

Agvet chemical: Dexamethasone and Dexamethasone trimethylacetate

Permitted residue: Dexamethasone

Cattle, edible offal of	0.1
Cattle meat	0.1
Cattle milk	*0.05
Horse, edible offal of	0.1
Horse meat	0.1
Pig, edible offal of	0.1

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Pig meat	0.1

Agvet chemical: Diafenthiuron

Permitted residue: Sum of diafenthiuron; N-*[2,6-bis(1-methylethyl)- 4-phenoxyphenyl]-N'-(1,1-dimethylethyl)urea; and* N-*[2,6-bis(1-methylethyl)-4-phenoxyphenyl]- N'-(1,1-dimethylethyl)carbodiimide, expressed as diafenthiuron*

All other foods except animal food commodities	0.01
Cereal grains	T*0.01
Cotton seed	0.2
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	0.5
Fungi, edible (except mushrooms)	0.5
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Mushrooms	0.5
Mustard seeds	T*0.01
Peanut	T0.3
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Pulses	T*0.01
Rape seed (canola)	*0.01

Agvet chemical: Diazinon

Permitted residue: Diazinon

Cereal grains [except sweet corns]	0.1
Citrus fruits	0.7
Coriander (leaves, roots, stems)	*0.05
Coriander, seed	*0.05
Edible offal (mammalian)	0.7
Eggs	*0.05
Fruit [except as otherwise listed under this chemical]	0.5
Kiwifruit	0.5
Meat (mammalian) (in the fat)	0.7
Milks (in the fat)	0.5
Olive oil, crude	2
Parsley	*0.05
Peach	0.7
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Shallot	T0.5
Spring onion	T0.5
Sugar cane	0.5
Sweet corn (corn-on-the-cob)	0.7
Tree nuts	0.1
Vegetable oils, crude [except olive oil, crude]	0.1
Vegetables	0.7

Agvet chemical: Dicamba

Permitted residue: Dicamba

All other foods except animal food commodities	0.05
Cereal grains [except maize; sweet corns]	*0.05
Edible offal (mammalian)	0.05
Eggs	*0.05
Maize	0.1
Meat (mammalian)	0.05
Milks	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane	0.1
Sugar cane molasses	2

Agvet chemical: Dicamba

Permitted residue: Sum of dicamba, 3,6-dichloro-5-hydroxy-2-methoxybenzoic acid and 3,6-dichloro-2-hydroxybenzoic acid, expressed as dicamba

Cotton seed	3
Soya bean	10

Agvet chemical: Dichlobenil

Permitted residue: Dichlobenil

All other foods except animal food commodities	0.05
Blueberries	T1
Celery	0.07
Cereal grains [except maize and sweet corns]	*0.05
Citrus fruits	0.1
Cranberry	0.1
Currants, black, red, white	T1
Gooseberry	T1
Grapes	0.1
Maize	0.1
Peppers, chili, dried	*0.01
Pome fruits	0.1
Raspberries, red, black	T1
Stone fruits	0.1
Tomato	0.1

Agvet chemical: Dichlofluanid

Permitted residue: Dichlofluanid

Berries and other small fruits [except grapes; strawberry]	T50
Grapes	0.5
Peanut	*0.02
Strawberry	10
Tomato	1

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Agvet chemical: 1,3-dichloropropene	
Permitted residue: 1,3-dichloropropene	
Grapes	0.018

Agvet chemical: Dichlorprop-P	
Permitted residue: Sum of dichlorprop acid, its esters and conjugates, hydrolysed to dichlorprop acid, and expressed as dichlorprop acid	
Citrus fruits [except kumquats]	0.2
Edible offal (mammalian)	*0.05
Eggs	*0.02
Marjoram (oregano)	*0.05
Meat (mammalian)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.02

Agvet chemical: Dichlorvos	
Permitted residue: Dichlorvos	
All other foods except animal food commodities	0.01
Almonds	2
Cereal grains [except rice; sweet corns]	*0.01
Coffee beans	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseeds and oilfruits [except oilfruits]	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.01
Rice	7

Agvet chemical: Diclofop-methyl	
Permitted residue: Diclofop-methyl	
Cereal grains [except sweet corns]	0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Oilseeds (subgroup)	0.1
Peas	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Dicofol	
Permitted residue: Sum of dicofol and 2,2,2-trichloro-1-(4-chlorophenyl)-1-(2-chlorophenyl)ethanol, expressed as dicofol	
Almonds	5
Cotton seed	0.1
Cucumber	2
Fruit [except strawberry]	5
Gherkin	2
Hops, dry	5
Strawberry	1
Sweet corns	5
Tea, green, black	5
Tomato	1
Vegetables [except as otherwise listed under this chemical]	5

Agvet chemical: Dicyclanil	
Permitted residue: Sum of dicyclanil and its triaminopyridyl metabolite expressed as dicyclanil	
Sheep fat	0.3
Sheep kidney	0.3
Sheep liver	0.3
Sheep meat	0.3

Agvet chemical: Didecyldimethylammonium chloride	
Permitted residue: Didecyldimethylammonium chloride	
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	20
Sentul	20

Agvet chemical: Dieldrin
see *Aldrin and Dieldrin*

Agvet chemical: Difenoconazole	
Permitted residue: Difenoconazole	
All other foods except animal food commodities	0.02
Almonds	0.03
Asparagus	*0.05
Avocado	T2
Banana	*0.02
Blueberries	4
Brassica leafy vegetables	T5
Celeriac	T1
Celery	10
Cereal grains [except rice; sweet corns]	*0.01
Chard (silver beet)	T5
Chestnuts	T0.05
Chicory leaves (green and red cultivars)	T5
Chives	T10
Coffee beans	T*0.01
Cotton seed	0.4
Cranberry	0.6
Currants, black, red, white	0.2
Dried grapes	6
Edible offal (mammalian)	*0.05

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Eggs	*0.05
Endive	T5
Fruiting vegetables, cucurbits	0.3
Fruiting vegetables, other than cucurbits [except goji berry]	1
Ginger root	0.2
Ginger root, dried	1.5
Goji berry	5
Goji berry, dried	15
Grapefruit	0.6
Grapes	4
Guava	0.15
Herbs	T40
Lemon	0.6
Macadamia nuts	*0.01
Meat (mammalian)	*0.05
Milks	*0.01
Onion, bulb	T0.1
Orange	0.6
Papaya (pawpaw)	1
Peanut	*0.01
Pecan	0.03
Peppers, chili	0.9
Peppers, chili, dried	5
Pome fruits [except Persimmon, Japanese]	0.3
Poppy seed	T*0.01
Potato	4
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Riberry	T1
Rice	8
Root and tuber vegetables [except celeriac; potato]	0.5
Spinach	T5
Stone fruits [except jujube, Chinese]	2.5
Strawberry	2
Tea, green, black	20

Agvet chemical: Diflubenzuron

Permitted residue: Diflubenzuron

Almonds	0.2
Cattle, edible offal of	*0.02
Cattle milk	0.05
Citrus fruits [except kumquats]	3
Fish muscle	T*0.002
Mushrooms	0.1
Peaches (subgroup)	0.5
Peanut	0.1
Peppers, chili, dried	20
Plums (subgroup)	0.5
Rice	*0.01
Sheep kidney	0.05
Sheep liver	0.05
Sheep meat (in the fat)	0.05
Sheep milk	0.05
Tea, green, black	0.1

Agvet chemical: Diflufenican

Permitted residue: Diflufenican

All other foods except animal food commodities	0.01
Barley	0.05
Edible offal (mammalian)	0.1
Eggs	*0.02
Grapes	*0.002
Meat (mammalian) (in the fat)	0.05
Milks	0.01
Oats	0.05
Peas	0.05
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	0.05
Rye	0.05
Safflower seed	T*0.05
Tea, green, black	*0.05
Triticale	0.05
Wheat	0.02
Walnuts	T*0.01

Agvet chemical: Dimethenamid-P

Permitted residue: Sum of dimethenamid-P and its (R)-isomer

Common bean (pods and/or immature seeds)	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Hops, dry	0.05
Maize	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	T*0.01
Peanut	0.01
Peas	*0.02
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.02
Pumpkins	*0.02
Rape seed (canola)	T*0.01
Sweet corn (corn-on-the-cob)	*0.02

Agvet chemical: Dimethoate

Permitted residue: Sum of dimethoate and omethoate, expressed as dimethoate

see also *Omethoate*

Asparagus	0.02
Avocado	0.7
Bearberry	T5
Beetroot	*0.1

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Bilberry	T5
Bilberry, bog	T5
Bilberry, red	T5
Blackberries	T5
Blueberries	T5
Boysenberry	0.02
Brussels sprouts	0.1
Cereal grains [except sweet corns]	0.5
Cherries (subgroup)	*0.01
Citrus fruits [except kumquats]	5
Cotton seed	*0.1
Cranberry	T5
Currants, black, red, white	*0.01
Edible offal (mammalian)	0.1
Egg plant	T0.2
Eggs	*0.05
Elderberries	0.02
Legume vegetables	2
Litchi	5
Mammalian fats (except milk fats)	0.03
Mango	0.5
Meat (mammalian)	*0.05
Melons [except watermelon]	5
Milks	*0.05
Oilseeds (subgroup) [except cotton seed]	0.2
Olive oil, refined	T0.3
Olives for oil production	T3
Onion, bulb	0.7
Peanut	0.02
Peppers, sweet	0.7
Pineapple	0.07
Potato	0.1
Poultry, edible offal of	*0.05
Poultry fats	*0.001
Poultry meat	*0.05
Pulses	0.7
Raspberries, red, black	T5
Rhubarb	0.7
Squash, summer (including zucchini)	0.7
Strawberry	*0.02
Sweet potato	0.1
Tomato	0.02
Turnip, garden	*0.2
Watermelon	5
Wheat bran, processed	1
Wheat germ	0.2

Agvet chemical: Dimethomorph

Permitted residue: Sum of E and Z isomers of dimethomorph

All other foods except animal food commodities	0.2
Beetroot	0.3
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	6
Bulb onions [except garlic; onion, bulb; shallot]	0.5
Celery	15
Chinese cabbage (Pe-tsai)	30
Chives	10
Corn salad (lamb's lettuce)	10
Edible offal (mammalian)	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1.5
Fungi, edible (except mushrooms)	1.5
Garlic	0.6
Grapes	3
Green onions [except chives; spring onion]	2
Herbs [except parsley]	10
Hops, dry	80
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	30
Lima bean (young pods and/or immature seeds)	0.6
Meat (mammalian)	*0.01
Milks	*0.01
Mizuna	T10
Mushrooms	1.5
Onion, bulb	0.6
Parsley	T20
Peas	1
Peppers, chili, dried	5
Poppy seed	*0.02
Potato	0.05
Radish	T0.3
Shallot	0.6
Spices [except peppers, chili, dried]	0.05
Spring onion	15
Strawberry	0.7
Sweet corns	1.5

Agvet chemical: Dimpropyridaz

Permitted residue—commodities of plant origin: Dimpropyridaz

Permitted residue—commodities of animal origin: sum of dimpropyridaz and 1-(3-hydroxy-3-methylbutan-2-yl)-5-methyl-N-(pyridazin-4-yl)-1H-pyrazole-4-carboxamide, expressed as dimpropyridaz

Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.7
Cotton seed	0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, cucurbits	0.3

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Fruiting vegetables, other than cucurbits	1
Leafy vegetables	15
Meat (mammalian)	*0.02
Milks	*0.02
Poultry meat	*0.02
Poultry, edible offal of	*0.02

Agvet chemical: Dinitolmide

Permitted residue: Sum of dinitolmide and its metabolite 3-amino-5-nitro-o-toluamide, expressed as dinitolmide equivalents

Poultry, edible offal of	6
Poultry fats	2
Poultry meat	3

Agvet chemical: Dinitro-o-toluamide

see *Dinitolmide*

Agvet chemical: Dinocap

Permitted residue: Sum of dinocap isomers and dinocap phenols, expressed as dinocap

Peppers, chili, dried	2

Agvet chemical: Dinotefuran

Permitted residue—commodities of plant origin: Dinotefuran

Permitted residue—commodities of animal origin: Sum of Dinotefuran and 1-methyl-3-(tetrahydro-3-furylmethyl) urea (UF) expressed as dinotefuran

All other foods except animal food commodities	0.02
Celery	0.6
Cotton seed	0.1
Cranberry	0.2
Edible offal (mammalian)	*0.02
Eggs	*0.02
Grapes	0.9
Meat (mammalian)	*0.02
Milks	*0.02
Mung bean (dry)	0.3
Peppers, chili, dried	5
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rice	8

Agvet chemical: Diphenylamine

Permitted residue: Diphenylamine

All other foods except animal food commodities	0.05
Apple	10
Edible offal (mammalian) [except liver]	*0.01
Eggs	0.05
Fruits [except apple; pear]	0.5
Liver of cattle, goats, pigs and sheep	0.05
Meat (mammalian) (in the fat)	*0.01
Milks (in the fat)	*0.01
Pear	7
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Diquat

Permitted residue: Diquat cation

Barley	5
Beans [except broad bean; soya bean]	1
Broad bean (green pods and/or immature seeds)	1
Coffee bean	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruit	*0.05
Hops, dry	T0.2
Linseed	*0.01
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.01
Oats	5
Oilseed [except linseed; poppy seed]	5
Onion, bulb	0.1
Palm nuts	5
Peanut	5
Peas	0.1
Poppy seed	*0.01
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	1
Quinoa	T5
Rice	5
Rice, polished	1
Rye	2
Sorghum, grain	2
Sugar beet	0.1
Sugar cane	*0.05
Sweet corns	*0.05
Tea, green, black	0.1
Tree nuts	*0.05
Triticale	2
Vegetable oils, crude	1
Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05
Wheat	2

Agvet chemical: Dithianon

Permitted residue: Dithianon

All other foods except animal food commodities	0.02

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Blueberries	T7
Fruits [except blueberries]	2
Hops, dry	100

Agvet chemical: Dithiocarbamates

Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food

Almonds	3
Asparagus	T1
Avocado	7
Banana	T15
Basil	T5
Beetroot	1
Berries and other small fruits [except strawberry]	T15
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Broccoli, Chinese (Gai lan)	2
Bulb vegetables [except chives; garlic; onion, bulb]	T10
Carrot	1
Celery	5
Cereal grains [except sweet corns]	0.5
Chinese cabbage (Pe-tsai)	5
Citrus fruits	T7
Coriander, seed	0.1
Cotton seed	10
Custard apple	5
Edible offal (mammalian)	2
Eggs	*0.5
Fennel, bulb	T10
Fig	3
Fruiting vegetables, cucurbits	2
Fruiting vegetables, other than cucurbits [except roselle; tomato]	3
Fungi, edible (except mushrooms)	3
Garlic	4
Ginger, root	T3
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	5
Legume vegetables	2
Litchi	5
Mango	7
Meat (mammalian)	*0.5
Milks	*0.2
Mushrooms	3
Olives for oil production	T30
Onion, bulb	4
Papaya (pawpaw)	5
Parsley	5
Parsnip	T1
Passionfruit (including granadilla)	3
Peanut	0.2
Pepper, black, white	0.1
Peppers, chili, dried	20
Pistachio nut	T3
Pome fruits	3
Pomegranate	T5
Poppy seed	*0.2
Potato	1
Poultry, edible offal of	*0.5
Poultry meat	*0.5
Pulses	0.5
Radish	T1
Rhubarb	2
Roselle (rosella)	5
Stone fruits [except jujube, Chinese]	3
Strawberry	10
Sunflower seed	T*0.05
Swede	T1
Sweet corns	3
Table olives	T30
Tomato	T5
Tree tomato	T5
Turnip, garden	T1
Walnuts	T*0.2

Agvet chemical: Diuron

Permitted residue: Sum of diuron and 3,4-dichloroaniline, expressed as diuron

All other foods except animal food commodities	0.05
Asparagus	2
Banana	0.5
Blueberries	0.1
Cereal grains [except sweet corns]	0.1
Cotton seed oil, crude	0.5
Date	T0.5
Edible offal (mammalian)	3
Lime	1
Meat (mammalian)	0.1
Milks	0.1
Oilseeds (subgroup)	0.5
Pineapple	0.5
Pulses	*0.05
Sugar cane	0.2

Agvet chemical: Dodine

Permitted residue: Dodine

All other foods except animal food commodities	0.1
Almonds	0.3
Cherries	3
Peanut	0.013
Pome fruits [except Persimmon, Japanese]	5
Stone fruits [except cherries; jujube, Chinese]	*0.05
Walnuts	T0.3

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Agvet chemical: Doramectin	
Permitted residue: Doramectin	
Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.01
Cattle milk	0.05
Pig kidney	0.03
Pig liver	0.05
Pig meat (in the fat)	0.1
Sheep, edible offal of	0.05
Sheep fat	0.1
Sheep meat	0.02

Agvet chemical: 2,2-DPA	
Permitted residue: 2,2-dichloropropionic acid	
Avocado	*0.1
Banana	*0.1
Cereal grains [except sweet corns]	*0.1
Citrus fruits	*0.1
Cotton seed	*0.1
Currants, black, red, white	15
Edible offal (mammalian)	0.2
Grapes	3
Meat (mammalian)	0.2
Milks	*0.1
Papaya (pawpaw)	*0.1
Pecan	*0.1
Pineapple	*0.1
Pome fruits	*0.1
Stone fruits [except jujube, Chinese]	1
Sugar cane	*0.1
Sunflower seed	*0.1
Vegetables	*0.1

Agvet chemical: EDC
see Ethylene dichloride

Agvet chemical: Emamectin	
Permitted residue: Sum of emamectin B1a and emamectin B1b	
All other foods except animal food commodities	0.005
Almonds	0.02
Basil leaves	0.06
Basil leaves, dried	0.4
Blueberries	T0.07
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.02
Broccoli, Chinese (Gai lan)	0.02
Celery	T0.2
Cherries (subgroup)	0.09
Chia	T0.05
Chinese cabbage (Pe-tsai)	T0.5
Chives, dried	0.05
Cotton seed	0.005
Edible offal (mammalian)	0.1
Fruiting vegetables, cucurbits	0.01
Fruiting vegetables, other than cucurbits	0.1
Fungi, edible (except mushrooms)	0.1
Ginger root	T*0.01
Grapes	*0.002
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head and lettuce, leaf; witloof chicory]	T0.5
Legume vegetables	0.1
Lettuce, head	0.2
Lettuce, leaf	0.2
Maize cereals	*0.002
Mammalian fats (except milk fats)	0.02
Meat (mammalian)	0.005
Meat (mammalian) (in the fat)	0.01
Milks	0.003
Milk fats	0.01
Mustard seeds	T*0.01
Pecan	0.02
Peppers, chili, dried	0.2
Pistachio nut	0.02
Pulses	*0.01
Rape seed (canola)	*0.01
Root and tuber vegetables [except potato]	*0.01
Sorghum, grain	*0.002
Strawberry	0.05
Sweet corn (corn-on-the-cob)	*0.002
Tea, green, black	0.1
Walnuts	0.02
Wheat, similar grains, and pseudocereals without husks	T*0.01

Agvet chemical: Endosulfan	
Permitted residue: Sum of A- and B- endosulfan and endosulfan sulphate	
Cacao beans	0.2
Tea, green, black	10

Agvet chemical: Endothal	
Permitted residue: Endothal	
Edible offal (mammalian)	T*0.05
Eggs	T*0.05
Hops, dry	0.1
Meat (mammalian)	T*0.05
Milks	T*0.01
Poultry, edible offal of	T*0.05
Poultry meat	T*0.05

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Agvet chemical: Enilconazole

see *Imazalil*

Agvet chemical: Epoxiconazole

Permitted residue: Epoxiconazole

Avocado	0.5
Banana	1
Cereal grains [except sweet corns]	0.05
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.005
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Wheat bran, unprocessed	0.3
Wheat germ	0.2

Agvet chemical: Eprinomectin

Permitted residue: Eprinomectin B1a

Cattle, edible offal of	2
Cattle fat	0.5
Cattle meat	0.1
Cattle milk	0.03
Deer, edible offal of	2
Deer meat	0.1

Agvet chemical: EPTC

Permitted residue: EPTC

All other foods except animal food commodities	0.04
Cereal grains	*0.04
Edible offal (mammalian)	*0.1
Eggs	*0.01
Meat (mammalian)	*0.1
Milks	*0.1
Oilseeds (subgroup)	0.1
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Vegetables [except potato]	*0.04

Agvet chemical: Erythromycin

Permitted residue: Inhibitory substance, identified as erythromycin

Edible offal (mammalian)	*0.3
Meat (mammalian)	*0.3
Milks	*0.04
Poultry, edible offal of	*0.3
Poultry meat	*0.3

Agvet chemical: Esfenvalerate

see *Fenvalerate*

Agvet chemical: Ethephon

Permitted residue: Ethephon

All other foods except animal food commodities	0.1
Apple	1
Banana	T*0.05
Barley	1
Blueberries	T10
Cherries	15
Cotton seed	2
Cotton seed oil, crude	*0.1
Currant, black	1
Edible offal (mammalian)	0.2
Eggs	*0.2
Grapes	6
Kiwifruit	0.1
Lychee	T*0.05
Macadamia nuts	*0.1
Mandarins	2
Mango	T*0.02
Meat (mammalian)	0.1
Milks	0.1
Nectarine	0.01
Olives	T20
Oranges, sweet, sour	2
Papaya	T1
Peach	0.5
Pineapple	2
Poultry, edible offal of	*0.2
Poultry meat	*0.1
Sugar cane	0.5
Sugar cane molasses	7
Tomato	2
Walnuts	T5

Agvet chemical: Ethion

Permitted residue: Ethion

Cattle, edible offal of	2.5
Cattle meat (in the fat)	2.5
Citrus fruits [except kumquats]	1
Cotton seed	0.1
Cotton seed oil, crude	0.05
Grapes	2
Milks (in the fat)	0.5
Pome fruits [except Persimmon, Japanese]	1
Stone fruits [except jujube, Chinese]	1
Tea, green, black	5

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Agvet chemical: Ethiprole

Permitted residue—commodities of plant origin: Ethiprole

Permitted residue—commodities of animal origin:

Sum of ethiprole and 5-amino-1-(2,6-dichloro-4-trifluoromethylphenyl)-4-ethylsulfonylpyrazole-3-carbonitrile (ethiprole-sulfone), expressed as parent equivalents.

Coffee beans	0.07
Coffee beans, roasted	0.2
Edible offal (mammalian)	0.1
Eggs	0.05
Fats (mammalian)	0.15
Meat (mammalian)	0.15
Milk fats	0.5
Milks	0.01
Poultry, Edible offal of	0.05
Poultry fats	0.05
Poultry meat	0.05
Rice	3
Rice, husked	1.5
Rice, polished	0.4
Soya bean (dry)	0.05

Agvet chemical: Ethofumesate

Permitted residue: Ethofumesate

Beetroot	0.1
Bulb vegetables [except chives]	*0.1
Chard (silver beet)	1
Edible offal (mammalian)	0.5
Fennel, bulb	*0.1
Meat (mammalian) (in the fat)	0.5
Milks (in the fat)	0.2
Poppy seed	*0.02
Spinach	T1
Strawberry	*0.03
Sugar beet	0.1

Agvet chemical: Ethopabate

Permitted residue: Ethopabate

Poultry, edible offal of	15
Poultry meat	5

Agvet chemical: Ethoprophos

Permitted residue: Ethoprophos

Banana	*0.02
Hops, dry	0.02
Peppers, chili, dried	0.2
Tomato	*0.01

Agvet chemical: Ethoxyquin

Permitted residue: Ethoxyquin

Crustaceans	1
Diadromous fish	1
Edible offal (mammalian)	1
Eggs	0.1
Freshwater fish	1
Marine fish	1
Meat (mammalian)	0.5
Poultry, edible offal of	0.1
Poultry meat (in the fat)	0.5

Agvet chemical: Ethoxysulfuron

Permitted residue—commodities of plant origin: Ethoxysulfuron

Permitted residue—commodities of animal origin: 2-amino-4, 6-dimethoxypyrimidine, expressed as ethoxysulfuron

Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Sugar cane	*0.01

Agvet chemical: Ethyl formate

Permitted residue: Ethyl formate

Dried fruits	1

Agvet chemical: Ethylene dichloride (EDC)

Permitted residue: 1,2-dichloroethane

Cereal grains [except sweet corns]	*0.1

Agvet chemical: Etofenprox

Permitted residue: Etofenprox

All other foods except animal food commodities	0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Hops, dry	5
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rice	*0.01
Stone fruits [except cherries (subgroup)]	5

Agvet chemical: Etoxazole

Permitted residue: Etoxazole

All other foods except animal food commodities	0.05
Almonds	*0.01
Avocado	T0. 1
Banana	0.2

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Cane berries	T0.5
Cherries	1
Chervil	T1
Chives	T1
Citrus fruits	0.5
Coriander (leaves, roots, stems)	T1
Cotton seed	0.2
Custard apple	T0.1
Dried grapes	1.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.05
Fruiting vegetables, cucurbits	T0.1
Fungi, edible (except mushrooms)	0.05
Grapes	0.5
Herbs	T1
Hops, dry	7
Ivy gourd	T0.1
Maize	T*0.01
Mango	T0.1
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Mizuna	T1
Mushrooms	0.05
Papaya	T0.1
Passionfruit	T0.1
Peaches (subgroup)	1
Podded pea (young pods) (snow and sugar snap)	T*0.02
Pointed gourd	T0.1
Pome fruits	0.2
Popcorn	T*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.02
Rucola (Rocket)	T1
Strawberry	0.2
Stone fruits [except cherries (subgroup); peaches (subgroup)]	0.3
Sweet corn (kernels)	T*0.01
Tea, green, black	15

Agvet chemical: Famoxadone

Permitted residue: Famoxadone

Bulb onions (subgroup)	0.4
Cane berries	10
Dried grapes (currants, raisins and sultanas)	5
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruiting vegetables, cucurbits - cucumbers and summer squashes	0.6
Hops, dry	80
Leafy vegetables	40
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Peppers, chili	5
Peppers, chili, dried	50
Peppers, sweet	5
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Tomato	2

Agvet chemical: Fenamidone

Permitted residue: Fenamidone

Celery	40
Peppers, chili, dried	30

Agvet chemical: Fenamiphos

Permitted residue: Sum of fenamiphos, its sulfoxide and sulfone, expressed as fenamiphos

Aloe vera	*0.05
Banana	*0.05
Strawberry	*0.05

Agvet chemical: Fenazaquin

Permitted residue: Fenazaquin

Apple	0.3
Avocado	0.15
Bush berries	0.8
Cane berries	0.7
Citrus fruits [except kumquats]	0.4
Citrus oil, edible	40
Dried grapes	1.5
Edible offal (mammalian)	*0.02
Eggplants (subgroup)	0.3
Fruiting vegetables, cucurbits	0.3
Grapes [except dried]	0.7
Hops, dry	30
Low growing berries	2
Mammalian fats (except milk fats)	*0.02
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.02
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Milks (in the fat)	*0.02
Peppers (subgroup)	0.3
Peppers, chili, dried	3
Podded pea (young pods) (snow and sugar snap)	0.4
Prunes, dried	3
Small fruit vine climbing	0.7
Stone fruits [except jujube, Chinese]	2
Tomatoes (subgroup)	0.3
Tree nuts	0.02

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Agvet chemical: Fenbendazole	
Permitted residue: Fenbendazole	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Goat, edible offal of	0.5
Goat meat	0.5
Milks	0.1
Sheep, edible offal of	0.5
Sheep meat	0.5

Agvet chemical: Fenbuconazole	
Permitted residue: Fenbuconazole	
All other foods except animal food commodities	0.02
Almonds	0.05
Banana	0.5
Blueberries	0.3
Cherries (subgroup)	1
Cranberry	0.5
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Nectarine	0.5
Peanut	0.1
Peppers, chili, dried	2
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Tea, green, black	30
Wheat	*0.01

Agvet chemical: Fenbutatin oxide	
Permitted residue: Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide	
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	5
Berries and other small fruits [except table grapes]	1
Cherries	6
Citrus fruits	5
Citrus peel	30
Dried grapes	T10
Grapes [except wine grapes]	5
Hops, dry	20
Nectarine	3
Peach	3
Pome fruits [except Persimmon, Japanese]	3
Tomato	T2
Sentul	5

Agvet chemical: Fenhexamid	
Permitted residue: Fenhexamid	
All other foods except animal food commodities	0.1
Blueberries	5
Bulb onions (subgroup)	3
Cane berries	20
Cloudberry	20
Cucumber	10
Currant, black, red, white	20
Dried grapes	20
Edible offal (mammalian)	2
Grapes	10
Kiwifruit	15
Lettuce, head	50
Lettuce, leaf	50
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Pear	6
Peas with pods (subgroup)	5
Peppers (subgroup)	30
Plums (including prunes)	1.5
Stone fruits [except jujube, Chinese; plums]	10
Strawberry	10
Tomato	T2

Agvet chemical: Fenitrothion	
Permitted residue: Fenitrothion	
Apple	1
Cabbages, head	0.5
Cacao beans	0.1
Cereal grains [except sweet corns]	10
Cherries	1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Grapes	1
Lettuce, head	0.5
Lettuce, leaf	0.5
Meat (mammalian)	T*0.05
Milks (in the fat)	T*0.05
Oilseed	0.1
Palm nuts	0.1
Peanut	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	0.1
Rice, polished	0.1
Soya bean (dry)	0.3
Sugar cane	0.02
Tea, green, black	0.5
Tomato	0.5
Tree nuts	0.1
Wheat bran, unprocessed	20
Wheat germ	20

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Agvet chemical: Fenoxaprop-ethyl

Permitted residue: Sum of fenoxaprop-ethyl (all isomers) and 2-(4-(6-chloro-2-benzoxazolyloxy)phenoxy)-propanoate and 6-chloro-2,3-dihydrobenzoxazol-2-one, expressed as fenoxaprop-ethyl

Barley	*0.01
Chick-pea (dry)	*0.01
Edible offal (mammalian)	0.2
Eggs	*0.02
Meat (mammalian)	0.05
Milks	0.02
Peanut	0.05
Poultry, edible offal of	*0.1
Poultry meat	*0.01
Rice	T*0.02
Rye	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Fenoxycarb

Permitted residue: Fenoxycarb

All other foods except animal food commodities	0.1
Olive oil, virgin	7
Olives for oil production	2
Pome fruits [except Persimmon, Japanese]	2
Table Olives	2

Agvet chemical: Fenpicoxamid

Permitted residue—commodities of plant origin: Fenpicoxamid

Banana	0.15
Edible offal (mammalian)	0.02
Mammalian fats (except milk fats)	*0.015
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.015
Milks	*0.015
Rye	0.15
Triticale	0.15
Wheat	0.15

Agvet chemical: Fenpropathrin

Permitted residue: Fenpropathrin

Blueberries	3
Cherries	5
Citrus fruits [except kumquats]	2
Cranberry	2
Grapes	5
Peanut	0.01
Peppers, chili, dried	10
Stone fruits [except cherries; jujube, Chinese]	1.4
Tea, green, black	2

Agvet chemical: Fenpropidin

Permitted residue—Commodities of plant origin: Fenpropidin

Permitted residue—Commodities of animal origin: Sum of fenpropidin and 2-methyl-2- [4-(2-methyl-3-piperidin-1-ylpropyl)-phenyl]-propanoic acid (CGA 289267), expressed as fenpropidin

Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Wine grapes	0.03

Agvet chemical: Fenpropimorph

Permitted residue: Fenpropimorph

Banana	2
Barley	0.5
Oats	0.5
Wheat	0.5

Agvet chemical: Fenpyrazamine

Permitted residue: Fenpyrazamine

All other foods except animal food commodities	0.02
Blueberries	5
Dried grapes (currants, raisins and sultanas)	10
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.005
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Raspberries, red, black	5
Strawberry	3
Table grapes	3
Wine grapes	0.05

Agvet chemical: Fenpyroximate

Permitted residue: Fenpyroximate

All other foods except animal food commodities	0.1
Almonds	0.1
Apple	0.3
Cherries	2
Cranberry	1
Currants, black, red, white	1
Edible offal (mammalian)	0.8

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Fats (mammalian)	0.1
Grapes	1
Hops, dry	10
Lemons and limes (subgroup)	1
Meat (mammalian) (in the fat)	0.2
Milks	*0.01
Pear	0.3
Pomelo	0.5
Raspberries, red, black	3
Stone fruits [except cherries]	0.4
Strawberry	1
Tangelo	0.5
Tea, green, black	0.1
Tomatoes (includes goji berry)	0.3

Agvet chemical: Fenvalerate

Permitted residue: Fenvalerate, sum of isomers

All other foods except animal food commodities	0.05
Almonds	0.2
Berries and other small fruits	1
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Brassica leafy vegetables	1
Cereal grains [except sweet corns]	2
Celery	2
Cherries	3
Dried grapes	0.5
Edible offal (mammalian)	0.05
Eggs	0.02
Grapes	0.1
Legume vegetables	0.5
Meat (mammalian) (in the fat)	1
Milks	0.2
Oilseeds and oilfruits [except oilfruits; peanut]	0.5
Olives for oil production	T1
Olive oil, crude	T5
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	0.05
Pulses	0.5
Sweet corn (corn-on-the-cob)	0.05
Table olives	T1
Tea, green, black	0.05
Tomato	0.2
Wheat bran, unprocessed	5

Agvet chemical: Fipronil

*Permitted residue: Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl) sulphenyl]-1*H*-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl)sulphonyl]-1*H*-pyrazole-3-carbonitrile), and the trifluoromethyl metabolite (5-amino-4-trifluoromethyl-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-1*H*-pyrazole-3-carbonitrile)*

Asparagus	0.2
Assorted tropical and sub-tropical fruit – inedible peel [except banana; custard apple; tamarillo (tree tomato)]	T*0.01
Banana	0.01
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	T0.05
Broccoli, Chinese (Gai lan)	T0.05
Carob	T*0.01
Carrot	T*0.01
Celery	T0.3
Citrus fruit	T*0.01
Cotton seed oil, crude	*0.01
Custard apple	T0.05
Edible offal (mammalian)	0.02
Eggs	0.02
Ginger, root	*0.01
Grapes [except wine grapes]	T*0.01
Honey	0.01
Lettuce, head	T0.1
Lettuce, leaf	T0.1
Maize cereals	T*0.01
Meat (mammalian) (in the fat)	0.1
Milks	0.01
Mushrooms	0.02
Oilseeds (subgroup)	*0.01
Peppers, chili	*0.005
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.02
Rice	0.01
Sentul	T*0.01
Sorghum, grain	0.01
Soya bean (dry)	T*0.01
Stone fruits	0.01
Sugar cane	*0.01
Swede	0.1
Sweet potato	*0.01
Turnip, garden	0.1
Wine grapes	*0.01

Agvet chemical: Flamprop-methyl

Permitted residue: Flamprop-methyl

Chick-pea (dry)	*0.01
Edible offal (mammalian)	*0.01

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Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Triticale	0.05
Wheat	0.05

Agvet chemical: Flamprop-M-methyl

see Flamprop-methyl

Agvet chemical: Flavophospholipol

Permitted residue: Flavophospholipol

Cattle fat	*0.01
Cattle kidney	*0.01
Cattle liver	*0.01
Cattle meat	*0.01
Cattle milk	T*0.01
Eggs	*0.02

Agvet chemical: Flazasulfuron

Permitted residue: Flazasulfuron

Almonds	0.01
Citrus fruits	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	*0.01
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Olives for oil production	*0.01
Poultry meat	*0.01
Poultry, edible offal of	*0.01
Table olives	*0.01

Agvet chemical: Flonicamid

Permitted residue: Flonicamid [N -(cyanomethyl)-4-(trifluoromethyl)-3-pyridinecarboxamide] and its metabolites TFNA [4-trifluoromethylnicotinic acid], TFNA-AM [4-trifluoromethylnicotinamide] TFNG [N -(4-trifluoromethylnicotinoyl)glycine]

All other foods except animal food commodities	0.2
Blackberries	T2
Bulb vegetables [except chives]	T0.2
Celery	1.5
Cotton seed	1
Cranberry	1.5
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fennel, bulb	T0.2
Fruiting vegetables, cucurbits	0.7
Fruiting vegetables, other than cucurbits	0.5
Fungi, edible (except mushrooms)	T0.5
Hops, dry	20
Lemons and Limes	1.5
Meat (mammalian)	*0.02
Milks	*0.02
Mushrooms	T0.5
Mustard seeds	T0.5
Oranges, Sweet, Sour	0.4
Pome fruits [except Persimmon, Japanese]	0.7
Potato	0.3
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pummelos	0.3
Rape seed (canola)	0.5
Raspberries, red, black	T2
Stone fruits	0.6
Strawberry	2
Sweet corns	T0.5

Agvet chemical: Florasulam

Permitted residue: Florasulam

Cereal grains [except sweet corns]	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Florfenicol

Permitted residue: Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine

Cattle kidney	0.5
Cattle liver	3
Cattle meat	0.3
Pig fat/skin	1
Pig kidney	1
Pig liver	3
Pig meat	0.5
Salmon, Atlantic	T1

Agvet chemical: Florylpicoxamid

Permitted residue: commodities of plant origin: Sum of florylpicoxamid and (2S)-1,1-bis(4-fluorophenyl)propan-2-yl N-{[3-(hydroxy)-4-methoxypyridin-2-yl]carbonyl}-L-alaninate (X12485649), expressed as florylpicoxamid

Permitted residue: commodities of animal origin: (2S)-1,1-bis(4-fluorophenyl)propan-2-yl N-{[3-(hydroxy)-4-methoxypyridin-2-yl]carbonyl}-L-alaninate (X12485649), expressed as florylpicoxamid

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Agvet chemical: Florylpicoxamid	
All other foods except animal food commodities	0.01
Banana	0.5
Dried grapes (currants, raisins and sultanas)	15
Edible offal (mammalian)	0.05
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Grapes	3
Leafy greens	20
Meat (mammalian) (in the fat)	0.07
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Strawberry	1
Wheat	0.02
Wheat bran, unprocessed	0.07

Agvet chemical: Florpyrauxifen-benzyl	
Permitted residue: Sum of florpyrauxifen-benzyl and the XDE-848 acid metabolite [4-amino-3-chloro-6-(4-chloro-2-fluoro-3-methoxyphenyl)-5-fluoropyridine-2-carboxylic acid] expressed as florpyrauxifen-benzyl	
Edible offal (mammalian)	T*0.02
Eggs	T*0.02
Meat (mammalian) [in the fat]	T*0.02
Milks	T*0.02
Poultry, edible offal of	T*0.02
Poultry meat (in the fat)	T*0.02
Rice	T*0.02
Sorghum, grain	*0.02

Agvet chemical: Fluoxapiprolin	
Permitted residue: Fluoxapiprolin	
Dried grapes (= currants, raisins and sultanas)	0.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	0.15
Meat (mammalian) [in the fat]	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat [in the fat]	*0.01

Agvet chemical: Fluazaindolizine	
Permitted residue: Fluazaindolizine	
All other foods except animal food commodities	0.1
Carrot	0.4
Edible offal (mammalian)	0.01
Eggs	*0.01

Agvet chemical: Fluazaindolizine	
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Fungi, edible (except mushrooms)	0.2
Galangal, rhizomes	0.3
Legume vegetables	0.8
Mammalian fats (except milk fats)	*0.01
Meat (mammalian)	*0.01
Milk fats	*0.01
Milks	*0.01
Mushrooms	0.2
Peppers, chili, dried	0.3
Poultry, edible offal of	0.02
Poultry meat	*0.01
Poultry fats	*0.01
Root and tuber vegetables	0.3
Sweet corns	0.2
Tomato, dried	0.5

Agvet chemical: Fluazifop-p-butyl	
Permitted residue: Sum of fluazifop-butyl, fluazifop and their conjugates, expressed as fluazifop	
All other foods except animal food commodities	0.02
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; banana; tamarillo (tree tomato)]	0.05
Avocado	*0.02
Banana	*0.02
Berries and other small fruits [except bush berries; elderberries; guelder rose, strawberry]	0.2
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Broccoli, Chinese (Gai lan)	1
Bush berries	0.3
Celery	*0.02
Chia	T2
Chinese cabbage (Pe-tsai)	T2
Citrus fruits	*0.02
Coriander (leaves, roots, stems)	2
Date	T0.2
Edible offal (mammalian)	*0.05
Egg plant	T0.7
Eggs	*0.05
Elderberries	0.3
Fruiting vegetables, cucurbits	0.1
Galangal, rhizomes	0.05
Garlic	0.05
Ginger, root	0.05
Guelder rose	0.3
Hops, dry	0.05

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Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; witloof chicory]	2
Leek	T1
Legume vegetables	0.1
Lettuce, head	0.05
Lotus root	T3
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	0.1
Oilseeds (subgroup)	0.5
Olives for oil production	0.05
Onion, bulb	0.05
Onion, Chinese	0.05
Onion, Welsh	0.05
Parsley	2
Peanut	1.5
Pecan	0.05
Peppers, sweet	*0.02
Pome fruits	*0.01
Potato	0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [lupin (dry); soya bean (dry)]	0.5
Root and tuber vegetables [except lotus root; potato; sweet potato; taro; water chestnut; yam bean; yams]	1
Sentul	0.05
Shallot	0.05
Soya bean (dry)	15
Spring Onion	0.05
Stone fruits	0.05
Strawberry	3
Sugar cane	T*0.1
Sweet potato	T0.3
Table olives	0.05
Taro	T3
Tea, green, black	T50
Tomato	0.1
Turmeric, root	0.05
Water chestnut	T3
Yam bean	T3
Yams	T0.3

Agvet chemical: Fluazinam

Permitted residue: Fluazinam

All other foods except animal food commodities	0.01
Blueberries	7
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	*0.01
Broccoli, Chinese (Gai lan)	*0.01
Peanut	0.02
Pome fruits	*0.01
Potato	*0.01
Strawberry	T*0.05
Wine grapes	*0.05

Agvet chemical: Fluazuron

Permitted residue: Fluazuron

Cattle, edible offal of	0.5
Cattle meat (in the fat)	7

Agvet chemical: Flubendazole

Permitted residue—commodities other than eggs: Sum of flubendazole and 2-amino-1 H-benzimidazole-5-yl)(4-fluorophenyl methanone, expressed as flubendazole

Permitted residue—eggs: Flubendazole

Chicken fat/skin	0.03
Chicken liver	0.2
Chicken kidney	0.1
Chicken muscle	*0.02
Eggs	0.6
Pig fat/skin	*0.02
Pig liver	0.4
Pig kidney	0.3
Pig muscle	*0.02

Agvet chemical: Flubendiamide

Permitted residue—commodities of plant origin: Flubendiamide

Permitted residue—commodities of animal origin: sum of flubendiamide and flubendiamide-iodophthalimide, expressed as flubendiamide

All other foods except animal food commodities	0.05
Almonds	0.06
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	5
Broccoli, Chinese (Gai lan)	5
Chia	1
Chinese cabbage (Pe-tsai)	10
Chives	20
Common bean (pods and/or immature seeds)	T2
Cotton seed	0.5
Edible offal (mammalian)	0.03
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	2
Fungi, edible (except mushrooms)	2
Grapes	1.4
Herbs	20
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; witloof, chicory]	10
Lettuce, head	5
Meat (mammalian) (in the fat)	0.05

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Milk fats	0.05
Milks	*0.01
Mushrooms	2
Peppers, chili, dried	7
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Root and tuber vegetables [except potato]	0.2
Spices [except peppers, chili, dried]	0.02
Stalk and stem vegetables [except fennel, bulb	5
Stone fruits [except jujube, Chinese]	1.6
Strawberry	0.3
Sweet corn (corn-on-the-cob)	T*0.05
Tea, green, black	0.02
Witloof, chicory	5

Agvet chemical: Fludioxonil

Permitted residue—commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil

Permitted residue—commodities of plant origin: Fludioxonil

All other foods except animal food commodities	0.02
Almond oil	0.3
Apricot	10
Avocado	2
Banana	2
Bayberry, red	T2
Beans with pods [except soya beans]	0.8
Beetroot	*0.01
Berries and other small fruits [except grapes]	5
Broccoli	T*0.01
Bulb onions (subgroup)	0.5
Bulb vegetables [except chives; bulb onions (subgroup)]	3
Cabbages, head	0.7
Carrot	1
Celery	15
Chestnuts	1
Chinese cabbage (Pe-tsai)	15
Chives	T10
Citrus fruits	10
Cotton seed	*0.05
Cucumber	0.5
Dry beans (subgroup)	0.3
Dried grapes (currants, raisins and sultanas)	5
Dried herbs	T70
Dry peas (subgroup)	0.3
Edible offal (mammalian)	0.15
Egg plant	T0.2
Eggs	0.02
Grapes	2
Guava	0.5
Herbs	T20
Kiwifruit	15
Leafy vegetables [except witloof chicory (sprouts)]	15
Litchi	T2
Maize	*0.02
Mammalian fats (except milk fats)	0.02
Mango	7
Meat (mammalian)	0.05
Melons, except watermelon	T0.2
Milks	0.05
Mustard seeds	*0.01
Papaya	5
Peach	10
Peanut	T*0.01
Peas with pods	0.8
Peppers, chili, dried	4
Peppers, chili [except dried]	T2
Peppers, sweet	2
Pineapple	5
Pistachio nut	T0.2
Pome fruits	5
Pomegranate	5
Potato	5
Poultry, edible offal of	0.1
Poultry fats	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.01
Sorghum, grain	*0.01
Stone fruits [except apricot; peach]	5
Sugar beet	4
Sunflower seed	T*0.02
Sweet corn (corn-on-the-cob)	*0.02
Tomato	T1
Tree nuts [except canarium nut; chestnuts; Chilean hazelnut; pistachio nut]	0.3

Agvet chemical: Fluensulfone

Permitted residue—commodities of plant origin: Sum of fluensulfone and 3,4,4-trifluorobut-3-ene-1-sulfonic acid (M-3627), expressed as fluensulfone

Permitted residue—commodities of animal origin: Fluensulfone

All other foods	1
Barley, similar grains, and pseudocereals with husks	0.08
Celery	2
Citrus oil, edible	1.5
Dried grapes (equals currants; raisins; sultanas)	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1

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Fungi, edible (except mushrooms)	1
Maize Cereals	0.15
Meat (mammalian)	*0.01
Milks	*0.01
Mushrooms	1
Oilseeds (subgroup)	0.05
Peppers, chili, dried	7
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.05
Rice Cereals	0.05
Root and tuber vegetables	2
Sorghum Grain and Millet	0.05
Sugar cane	0.06
Sweet corns	1
Wheat, similar grains, and pseudocereals without husks	0.08

Agvet Chemical: Flufenoxuron

Permitted residue: Flufenoxuron

Oranges (subgroup)	0.4
Tea, green, black	20

Agvet Chemical: Fluindapyr

Permitted residue — commodities of plant origin: sum of fluindapyr and 3-(difluoromethyl)-N-[7-fluoro-1-(hydroxymethyl)-1,3-dimethyl-2,3-dihydro-1H-inden-4-yl]-1-methyl-1H-pyrazole-4-carboxamide (1-OH-Met-fluindapyr) and its conjugates, expressed as fluindapyr
Permitted residue — commodities of animal origin: sum of fluindapyr, 4-(3-(difluoromethyl)-1-methyl-1H-pyrazole-4-carboxamido)-7-fluoro-1,3-dimethyl-2,3-dihydro-1H-indene-1-carboxylic acid (1-COOH-fluindapyr), 3-(difluoromethyl)-N-[7-fluoro-1-(hydroxymethyl)-1,3-dimethyl- 2,3-dihydro-1H-inden-4-yl]-1-methyl-1H-pyrazole-4-carboxamide (1-OH-Met-fluindapyr), 3-(difluoromethyl)-N-[7-fluoro-1-(hydroxymethyl)-1,3-dimethyl-2,3-dihydro-1H-inden-4-yl]-1H-pyrazole-4-carboxamide (1-OH-Met-NDesMet-fluindapyr) and their conjugates, and 3-(difluoromethyl)-N-(7-fluoro-1,1,3-trimethyl-2,3-dihydro-1H-inden-4-yl)-1H-pyrazole-4-carboxamide (N-DesMet-fluindapyr), expressed as fluindapyr

Maize cereals (subgroup)	*0.01
Sorghum (subgroup)	1
Sweet corn (corn-on-the-cob; kernels)	*0.01
Tree nuts	0.04
Wheat (subgroup)	0.4

Agvet chemical: Flumethrin

Permitted residue: Flumethrin, sum of isomers

Cattle, edible offal of	0.05
Cattle meat (in the fat)	0.2
Honey	*0.003
Horse, edible offal of	0.1
Horse meat	0.1
Milks	0.05

Agvet chemical: Flumetsulam

Permitted residue: Flumetsulam

Barley	*0.05
Edible offal (mammalian)	0.3
Eggs	*0.1
Garden pea	*0.1
Maize	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Oats	*0.05
Peanut	*0.05
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.05
Rye	*0.05
Triticale	*0.05
Wheat	*0.05

Agvet chemical: Flumiclorac pentyl

Permitted residue: Flumiclorac pentyl

Cotton seed	0.1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Flumioxazin

Permitted residue: Flumioxazin

All other foods except animal food commodities	0.02
Avocado	*0.02
Banana	T*0.02
Blueberries	0.02
Carrot	T*0.05
Cereal grains [except sweet corns]	*0.05
Citrus fruits	*0.05
Cranberry	0.07
Edible offal (mammalian)	*0.01
Eggs	*0.01
Garlic	T*0.02
Grapes	*0.01
Hops, dry	T*0.05
Lavender	T*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Mints	T*0.02
Oilseeds and oilfruits [except oilfruits]	*0.1
Peanut	*0.02
Pome fruits	*0.02
Pomegranate	*0.02
Poultry, edible offal of	*0.01

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Poultry meat	*0.01
Pulses	*0.1
Stone fruits [except jujube, Chinese]	*0.02
Sugar cane	*0.01
Table olives	*0.02
Tree nuts	*0.02

Agvet chemical: Flunixin

Permitted residue: Flunixin

Cattle kidney	0.02
Cattle liver	0.02
Cattle meat (in the fat)	0.02

Agvet chemical: Fluometuron

Permitted residue: Sum of fluometuron and 3-trifluoromethylaniline, expressed as fluometuron

Cereal grains [except sweet corns]	*0.1
Citrus fruits [except kumquats]	0.5
Cotton seed	*0.1
Pineapple	*0.1

Agvet chemical: Fluopicolide

Permitted residue: Fluopicolide

All other foods	0.01
Basil	T30
Brassica vegetables (except Brassica leaft vegetables)	5
Bulb vegetables [except chives; onion, bulb]	3
Cane berries	T1.5
Celery	20
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fennel, bulb	3
Fruiting vegetables, cucurbits	0.5
Grapes	2
Hops, dry	15
Leafy vegetables	30
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Onion, bulb	0.1
Peppers, chili, dried	7
Poppy seed	0.5
Potato	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Fluopyram

Permitted residue—commodities of plant origin: Fluopyram

Permitted residue—commodities of animal origin: Sum of fluopyram and 2-(trifluoromethyl)-benzamide, expressed as fluopyram

All other foods except animal food commodities	0.2
Assorted tropical and sub-tropical fruits – inedible peel [except banana; pineapple; tamarillo (tree tomato)]	2
Banana	0.1
Beans [except broad bean; snap bean (immature seeds); soya bean]	1
Blueberries	7
Brussels sprouts	0.3
Bulb onions	0.07
Cane berries [except raspberries, red, black]	3
Cereal grains [except rice; sweet corns]	0.03
Cherries	3
Chicory witloof	0.3
Citrus fruits	1
Cranberry	2
Currants, black, red, white	7
Dried grapes (= currants, raisins and sultanas)	3
Edible offal (mammalian)	0.7
Eggs	*0.02
Fruiting vegetables, cucurbits	0.5
Garden pea, shelled	0.2
Grapes	2
Green onions	2
Hops, dry	100
Lentil (dry)	0.4
Lettuce, head	15
Lettuce, leaf	15
Macadamia nuts	0.2
Meat (mammalian)	0.1
Milks	0.1
Oilseeds (subgroup)	0.03
Olives for oil production	3
Olive oil, crude	5
Peanut	0.2
Peas (dry)	0.7
Peppers, chili, dried	30
Peppers, sweet	0.3
Persimmon, Japanese	1.5
Pistachio nut	0.2
Podded pea (young pods) (snow and sugar snap)	1
Pome fruits [except Persimmon, Japanese]	1
Potato	0.1
Poultry, Edible offal of	*0.02
Poultry meat	*0.02

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Pulses [except lentil (dry); peas (dry); soya bean (dry)]	0.09
Raspberries, red, black	5
Rice	4
Rice, husked	1.5
Rice, polished	0.5
Root and tuber vegetables [except sweet potato]	0.2
Sentul	2
Snap bean (immature seeds)	0.2
Soya bean (dry)	0.04
Stone fruits [except cherries (subgroup)]	2
Strawberry	2
Sugar beet	0.04
Sweet Potato	0.02
Table olives	3
Tomatoes (subgroup)	T1.5
Tree nuts [except macadamia nuts; pistachio nut; walnuts]	0.05
Walnuts	T0.07

Agvet chemical: Fluoxastrobin

Permitted residue: Sum of fluoxastrobin and its Z isomer

Cranberry	1.9
Peanut	0.02

Agvet chemical: Flupropanate

Permitted residue: Flupropanate

Edible offal (mammalian)	*0.1
Meat (mammalian) (in the fat)	*0.1
Milks	0.1

Agvet chemical: Flupyradifurone

Permitted residue: Flupyradifurone

All other foods except animal food commodities	0.2
Apple	0.7
Assorted tropical and sub-tropical fruits – inedible peel [except banana; mango; papaya; pineapple]	1.5
Blueberries	4
Cacao beans	*0.01
Cane berries	6
Citrus fruits [except kumquats]	3
Coffee beans	0.9
Common bean (pods and/or immature seeds)	2
Dried grapes (currants, raisins and sultanas)	5
Edible offal (mammalian)	0.5
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1.5
Fungi, edible (except mushrooms)	1.5
Grapes	3
Hops, dry	10
Mango	0.7
Meat (mammalian)	0.1
Milks	0.07
Olives for oil production	1
Papaya (pawpaw)	0.5
Peppers, chili, dried	9
Pineapple	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Peanut	0.04
Potato	0.07
Sesame seed	3
Soya bean (dry)	1.5
Stone fruits [except jujube, Chinese]	1.5
Strawberry	1.5
Sunflower seeds (subgroup)	0.8
Sweet potato	0.07
Table olives	1
Tree nuts	0.02

Agvet chemical: Fluquinconazole

Permitted residue: Fluquinconazole

All other foods except animal food commodities	0.02
Barley	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.02
Meat (mammalian) (in the fat)	0.5
Milks	*0.02
Mustard seeds	T*0.01
Pome fruits [except Persimmon, Japanese]	0.3
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Rape seed (canola)	*0.01
Wheat	*0.02

Agvet chemical: Fluralaner

Permitted residue: Fluralaner

Cattle, edible offal of [except kidney, liver]	0.25
Cattle fat	0.7
Cattle kidney	0.25
Cattle liver	0.6
Cattle muscle	0.07
Chicken eggs	1.3
Chicken fat/skin	0.6
Chicken kidney	0.4
Chicken liver	0.6
Chicken muscle	0.06
Sheep fat	0.35
Sheep kidney	0.15
Sheep liver	0.4

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Sheep muscle	0.1

Agvet chemical: Fluroxypyr

Permitted residue: Fluroxypyr

All other foods except animal food commodities	0.02
Cereal grains	0.2
Edible offal (mammalian) [except kidney]	0.1
Eggs	*0.01
Kidney (mammalian)	1
Meat (mammalian) (in the fat)	0.1
Milks	0.1
Onion, bulb	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice bran, unprocessed	T0.3
Sugar cane (in the juice)	0.2

Agvet chemical: Flusilazole

Permitted residue: Flusilazole

Apple	0.3

Agvet chemical: Flutianil

Permitted residue: Flutianil

Apple	0.15
Cherries (subgroup)	0.4
Marjoram (oregano)	*0.02
Small fruit vine climbing	0.7

Agvet chemical: Flutolanil

Permitted residue—commodities of plant origin: Flutolanil

Permitted residue—commodities of animal origin: Flutolanil and metabolites hydrolysed to 2-trifluoromethyl-benzoic acid and expressed as flutolanil

Edible offal (mammalian)	*0.05
Eggs	*0.05
Marjoram (oregano)	*0.02
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Peanut	0.5
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05

Agvet chemical: Flutriafol

Permitted residue: Flutriafol

All other foods except animal food commodities	0.1
Almonds	0.8
Barley	1.5
Celery	3
Cereal grains [except barley and sweet corns]	0.1
Edible offal (mammalian)	1
Eggs	*0.05
Garden pea (young pods)	*0.01
Hops, dry	20
Grapes	1.5
Mammalian fats (except milk fats)	0.02
Meat (mammalian)	*0.05
Meat (mammalian) (in the fat)	0.02
Milks	*0.05
Mustard seeds	T0.07
Oilseeds and oilfruits [except mustard seeds; oilfruits; peanut; rape seed (canola)]	0.05
Peanut	0.09
Peppers, chili, dried	10
Pome fruits [except Persimmon, Japanese]	0.4
Poultry, edible offal of	*0.05
Poultry fats	0.03
Poultry meat	*0.05
Poultry meat (in the fat)	0.03
Pulses	0.05
Rape seed (canola)	0.07
Stone fruits [except jujube, Chinese]	1.5
Strawberry	1.5
Sugar cane	*0.01

Agvet chemical: Fluvalinate

Permitted residue: Fluvalinate, sum of isomers

All other foods except animal food commodities	0.02
Apple	0.1
Asparagus	0.2
Carrot	T*0.01
Cauliflower	0.5
Cotton seed	0.1
Honey	T*0.01
Macadamia nuts	*0.01
Stone fruits [except jujube, Chinese]	0.05
Table grapes	0.05
Tomato	0.5

Agvet chemical: Fluxapyroxad

Permitted residue: Fluxapyroxad

All other foods	0.1
Banana	3
Barley	3
Barley bran, processed	4
Barley bran, unprocessed	0.5
Beans, shelled	0.5
Berries and other small fruit [except grapes]	7

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Brassica leafy vegetables	4
Broccoli	4
Bulb vegetables [except chives]	1.5
Cauliflower	4
Celery	10
Chicory	30
Citrus oil, edible	90
Coffee beans	0.2
Cotton seed	0.5
Dried grapes (currants, raisins and sultanas)	15
Edible offal (mammalian)	0.03
Eggs	0.005
Fennel, bulb	1.5
Flowerhead Brassicas	4
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	0.6
Fungi, edible (except mushrooms)	0.6
Grapes [except dried grapes]	3
Head Brassicas	4
Jujube, Chinese	T7
Legume vegetables [except beans, shelled; peas, shelled (succulent seeds)]	2
Lemons and Limes	1
Lettuce, head	30
Lettuce, leaf	30
Mandarins	1
Mango	0.8
Meat (mammalian) (in the fat)	0.05
Milk fats	0.1
Milks	0.005
Millet	3
Oats	2
Oilseeds and oilfruits [except oilseeds (subgroup); peanut]	0.8
Oilseeds (subgroup) [except cotton seed]	0.9
Oranges, Sweet, Sour	1.5
Papaya (pawpaw)	1
Parsnip	1
Peas, shelled (succulent seeds)	0.5
Pecan	0.06
Peppers, chili, dried	6
Pome fruits	0.9
Pomegranate	T0.3
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Prunes	5
Pulses [except soya bean (dry)]	0.4
Pummelos and grapefruit	0.6
Rice [except rice bran, unprocessed; rice hulls]	5
Rice bran, unprocessed	8.5
Rice hulls	15
Root and tuber vegetables [except parsnip; sugar beet]	0.9
Rye	3
Sorghum, grain	3
Soya bean (dry)	0.3
Soya bean (immature seeds)	0.5
Soya bean (young pod)	1.5
Stem brassicas	2
Stone fruits [except jujube, Chinese; prunes]	3
Sugar beet	0.15
Sugar cane	3
Sweet corn (corn-on-the-cob)	0.15
Tangelo, large-sized cultivars	1.5
Tangelo, small and medium sized cultivars	1.5
Tea, green, black	T7
Tree nuts	0.07
Tumeric root	0.3
Valerian root	2
Wheat	0.3
Wheat bran, unprocessed	1

Agvet chemical: Folpet

Permitted residue: Folpet

Currants, black, red, white	0.03
Hops, dry	120
Marjoram (oregano)	*0.06
Peppers, chili	*0.03
Peppers, sweet	*0.03
Strawberry	T5

Agvet chemical: Fomesafen

Permitted residue: Fomesafen

Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Potato	0.025
Poultry, Edible offal of	*0.02
Poultry meat	*0.02
Pulses	*0.01
Tomato	0.025

Agvet chemical: Forchlorfenuron

Permitted residue: Forchlorfenuron

Apple	*0.01
Blueberries	*0.01
Cherries	*0.01
Grapes	0.03
Kiwifruit	*0.01
Mango	*0.01

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Agvet chemical: Fosetyl	
Permitted residue: Fosetyl	
Apple	1
Avocado	5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	T0.1
Broccoli, Chinese (Gai lan)	T0.1
Chinese cabbage (Pe-tsai)	T0.2
Durian	T5
Fruiting vegetables, other than cucurbits	T0.02
Fungi, edible (except mushrooms)	T0.02
Leafy vegetables [except broccoli, Chinese (Gai lan); rucola (rocket); spinach; witloof chicory]	T0.2
Mushrooms	T0.02
Peach	1
Pineapple	5
Rucola (rocket)	T0.7
Spinach	T0.7
Stone fruits [except cherries; jujube, Chinese; peach]	T1
Sweet corns	T0.02

Agvet chemical: Fosetyl-aluminium	
Permitted residue: Fosetyl-aluminium	
Banana	2
Blackberries	70
Blueberries	40
Citrus fruits [except kumquats]	5
Coffee beans	30
Cranberry	0.5
Eggs	*0.05
Flowerhead brassicas	*0.2
Head brassicas	*0.2
Hops, dry	45
Kale	*0.2
Kiwifruit	150
Mammalian fats [except milk fats]	0.3
Marjoram (oregano)	400
Pineapple	15
Pome fruits	50
Pulses	2
Poultry, edible offal of	*0.05
Poultry fats	*0.05
Poultry meat	*0.05
Quinoa	2
Raspberries, red, black	100
Strawberry	75

Agvet chemical: Furathiocarb
see *Carbofuran*
Residues arising from the use of furathiocarb are covered by MRLs for carbofuran

Agvet chemical: Glufosinate and Glufosinate-ammonium	
Permitted residue: Sum of glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinoyl] propionic acid, expressed as glufosinate (free acid)	
All other foods except animal food commodities	0.1
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	0.2
Berries and other small fruits [except strawberry]	0.1
Cereal grains [except rice; sweet corns]	*0.1
Cherries	*0.05
Citrus fruits	0.1
Coffee beans	T*0.05
Common bean (pods and immature seeds)	T*0.05
Cotton seed	3
Date	*0.05
Edible offal (mammalian)	5
Eggs	*0.05
Hops, dry	T1
Maize	0.2
Meat (mammalian)	0.1
Milks	*0.05
Mustard seeds	T0.5
Native foods	*0.05
Oilseed (subgroup) [except cotton seed; mustard seeds; rape seed (canola)]	T*0.1
Peaches (including nectarines and apricots)	0.3
Peppers, sweet	*0.05
Plums	0.3
Podded pea (young pods) (snow and sugar snap)	T*0.05
Pome fruits	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.05
Pulses [except soya bean (dry)]	*0.1
Rape seed (canola)	0.5
Rice	0.9
Saffron	T*0.05
Sentul	0.2
Soya bean (dry)	2
Strawberry	0.3
Sugar cane	*0.2
Table olives	*0.1
Tomato	*0.05
Tea, green, black	*0.05

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Tree nuts	0.1
Truffle	T*0.2

Agvet chemical: Glyphosate

Permitted residue: Sum of glyphosate, N-acetyl-glyphosate and aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate

All other foods except animal food commodities	0.2
Almonds	1
Avocado	*0.05
Babaco	*0.05
Banana	0.2
Barley	20
Berries and other small fruits [except cranberry; raspberries, red, black]	*0.05
Bulb vegetables [except chives]	*0.1
Cereal grains [except barley; maize; popcorn, sorghum, grain; sweet corns; wheat]	T*0.1
Chinese cabbage (Pe-tsai)	*0.1
Citrus fruits	0.5
Coffee beans	T0.2
Cotton seed	15
Cotton seed oil, crude	*0.1
Cranberry	0.2
Custard apple	*0.05
Date	T2
Dry beans [except soya bean (dry)]	15
Dry peas	10
Dry underground pulses	5
Edible offal (mammalian)	2
Eggs	*0.05
Fennel, bulb	*0.1
Fig	*0.05
Fruiting vegetables, cucurbits	*0.1
Fruiting vegetables, other than cucurbits	*0.1
Fungi, edible (except mushrooms)	*0.1
Guava	*0.05
Hempseed	T*0.1
Honey	0.2
Hops, dry	7
Kiwifruit	*0.05
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	*0.1
Legume vegetables	*0.1
Linseed	15
Litchi	0.2
Maize	5
Mango	*0.05
Meat (mammalian)	*0.1
Millet	T15
Milks	*0.1
Monstero	*0.05
Mushrooms	*0.1
Native foods	T2
Papaya (pawpaw)	*0.05
Passionfruit	3
Peanut	*0.1
Persimmon, American	*0.05
Pome fruits	*0.05
Popcorn	T2
Potato	0.2
Poultry, edible offal of	1
Poultry meat	*0.1
Raspberries, red, black	0.2
Rollinia	*0.05
Root and tuber vegetables [except potato]	*0.1
Safflower seed	7
Saffron	T*0.05
Small seed oilseeds (subgroup) [except linseed]	20
Sorghum, grain	15
Soya bean (dry)	20
Stalk and stem vegetables [except fennel, bulb]	*0.01
Stone fruits	0.2
Sugar cane	T0.3
Sugar cane molasses	T5
Sunflower seed	20
Sweet corns	*0.1
Table olives	*0.1
Tea, green, black	T20
Tree nuts [except almonds]	0.2
Truffle	T*0.05
Wheat	5
Wheat bran, unprocessed	20
Witloof, chicory	*0.01

Agvet chemical: Guazatine

Permitted residue: Guazatine

Citrus fruits [except kumquats]	5
Melons, except watermelon	10
Tomato	5

Agvet chemical: Halauxifen-methyl

Permitted residue—commodities of plant origin: Halauxifen-methyl

Permitted residue—commodities of animal origin: 4-Amino-3-chloro-6-(4-chloro-2-fluoro-3-hydroxyphenyl)-pyridine-2-carboxylic acid, expressed as halauxifen-methyl

All other foods except animal food commodities	0.01
Cereal grains [except sweet corns]	*0.01
Edible offal (mammalian)	0.03
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Mustard seeds	T*0.01
Poultry, edible offal of	*0.01

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Poultry meat	*0.01
Rape seed	*0.01

Agvet chemical: Halofuginone

Permitted residue: Halofuginone

Cattle fat	0.025
Cattle kidney	0.03
Cattle liver	0.03
Cattle muscle	0.01

Agvet chemical: Halosulfuron-methyl

Permitted residue: Halosulfuron-methyl

Almonds	0.05
Blueberries	0.05
Cotton seed	*0.05
Edible offal (mammalian)	0.2
Eggs	*0.01
Maize	*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Raspberries, red, black	0.05
Rice	T*0.05
Sorghum, grain	*0.05
Soya bean (dry)	T*0.01
Sugar cane	*0.05

Agvet chemical: Haloxyfop

Permitted residue: Sum of haloxyfop, its esters and conjugates, expressed as haloxyfop

Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	*0.05
Berries and other small fruits	*0.05
Chia	T3
Chinese cabbage (Pe-tsai)	T0.5
Citrus fruits	*0.05
Cotton seed	0.1
Cotton seed oil, crude	0.2
Edible offal (mammalian)	0.5
Eggs	*0.01
Hempseed	T0.1
Leafy vegetables [except broccoli, Chinese (Gai lan); mizuna; witloof chicory]	T0.5
Linola seed	0.1
Linseed	0.1
Meat (mammalian) (in the fat)	0.02
Milks	0.02
Mizuna	T0.5
Mustard seeds	0.1
Onion, bulb	T0.2
Peanut	0.05
Pome fruits	*0.05
Poppy seed	T0.5
Poultry, edible offal of	0.05
Poultry meat (in the fat)	*0.01
Pulses	0.1
Rape seed (canola)	0.1
Sentul	*0.05
Sesame seed	T0.1
Stone fruits	*0.05
Sunflower seed	*0.05
Tree nuts	*0.05

Agvet chemical: Hexaconazole

Permitted residue: Hexaconazole

Apple	0.1
Grapes	0.05
Pear	0.1

Agvet chemical: Hexazinone

Permitted residue: Hexazinone

Blueberries	0.6
Edible offal (mammalian)	*0.1
Eggs	*0.05
Meat (mammalian)	*0.1
Milks	*0.05
Pineapple	0.6
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane	*0.1

Agvet chemical: Hexythiazox

Permitted residue: Hexythiazox

All other foods except animal food commodities	0.05
Almonds	0.3
Berries and other small fruits [except raspberries, red, black; strawberry]	1
Dates, dried	3
Edible offal (mammalian)	*0.01
Fruiting vegetables, cucurbits	T0.05
Fruiting vegetables, other than cucurbits	T1
Fungi, edible (except mushrooms)	T1
Hops, dry	20
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Peas	T*0.05
Pome fruits [except Persimmon, Japanese]	1
Potato	T*0.02
Raspberries, red, black	3
Stone fruits [except jujube, Chinese]	1
Strawberry	6
Tea, green, black	4

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Agvet chemical: Hydrogen phosphide

see *Phosphine*

Agvet chemical: Imazalil

Permitted residue: Imazalil

All other foods except animal food commodities	0.05
Banana	3
Chicken, edible offal of	*0.01
Chicken meat	*0.01
Citrus fruits [except mandarins (subgroup); pummelos and grapefruit]	15
Citrus oil, edible	500
Edible offal (mammalian)	0.3
Eggs	*0.01
Fats (mammalian)	0.02
Mandarins (subgroup)	10
Meat (mammalian)	*0.02
Melons, except watermelon	10
Milks	*0.02
Mushrooms	1
Onion, bulb	0.05
Pome fruits [except Persimmon, Japanese]	5
Potato	5
Poultry, edible offal of [except chicken edible offal]	*0.02
Poultry fats	*0.02
Poultry meat [except chicken meat]	*0.02
Pummelos and grapefruit	10
Tomato	0.5

Agvet chemical: Imazamox

Permitted residue: Imazamox

All other foods except animal food commodities	0.05
Barley	*0.05
Beans, shelled	0.05
Dry beans [except soya bean (dry)]	0.05
Edible offal (mammalian)	*0.05
Eggs	*0.01
Field pea (dry)	0.2
Lentil (dry)	0.25
Maize cereals (subgroup)	T*0.02
Meat (mammalian)	*0.05
Milks	*0.05
Mung bean (dry)	T*0.05
Mustard seeds	T*0.05
Peanut	*0.05
Peas (dry)	0.05
Peas, shelled	0.05
Poppy seed	T*0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.05
Rice	2.5
Sorghum, grain	*0.02
Soya bean (dry)	0.3
Sunflower seed	0.3
Wheat	0.3

Agvet chemical: Imazapic

Permitted residue: Sum of imazapic and its hydroxymethyl derivative

Barley	0.02
Edible offal (mammalian)	*0.05
Eggs	*0.01
Maize	0.1
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Mustard seeds	T*0.05
Oats	0.05
Peanut	*0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.05
Rice	0.05
Soya bean (dry)	0.5
Sugar cane	0.1
Wheat	*0.05

Agvet chemical: Imazapyr

Permitted residue: Imazapyr

All other foods except animal food commodities	0.05
Barley	0.7
Broad bean (dry)	0.07
Edible offal (mammalian)	*0.05
Eggs	*0.01
Field pea (dry)	0.2
Lentil (dry)	0.2
Meat (mammalian) (in the fat)	*0.05
Maize	0.1
Milks	*0.01
Mustard seeds	T*0.05
Oats	0.1
Poppy seed	T*0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	*0.05
Rice	0.05
Sorghum, grain	0.02
Soya bean (dry)	5
Sugar cane	0.05
Sunflower seed	0.05
Wheat	*0.05

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Agvet chemical: Imazethapyr	
Permitted residue: Imazethapyr	
Edible offal (mammalian)	*0.1
Eggs	*0.1
Legume vegetables	*0.1
Maize	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Peanut	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.1
Rape seed (canola)	0.05
Rice	0.3

Agvet chemical: Imidacloprid	
Permitted residue: Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid	
All other foods except animal food commodities	0.05
Apple	0.3
Avocado	0.2
Banana	0.5
Beetroot	T0.05
Beetroot leaves	T1
Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]	5
Blueberries	3.5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broad bean (dry)	*0.05
Broccoli, Chinese (Gai lan)	0.5
Burdock, greater	T0.05
Carrot	T0.05
Celery	6
Cereal grains [except maize; popcorn; sorghum, grain; sweet corns]	*0.05
Cherries	3
Chinese cabbage (Pe-tsai)	20
Citrus fruits	2
Common bean (dry) (navy bean)	T1
Common bean (pods and/or immature seeds)	2
Cotton seed	*0.02
Cranberry	0.05
Edible offal (mammalian)	0.2
Eggs	*0.02
Field pea (dry)	*0.05
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except peppers]	0.5
Fungi, edible (except mushrooms)	0.5
Galangal, Greater	T0.05
Galangal, Lesser	T0.05
Garlic	T0.5
Ginger, Japanese	T0.05
Ginger, root	T0.3
Grapes	1
Hazelnuts	T0.05
Hops, dry	T10
Kaffir lime leaves	T5
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; witloof chicory]	20
Lentil (dry)	0.2
Lettuce, head	5
Lupin (dry)	0.2
Maize	0.05
Mango	0.2
Meat (mammalian)	0.05
Milks	0.05
Mushrooms	0.5
Mustard seeds	T*0.05
Papaya (pawpaw)	0.2
Peanut	0.45
Peppers	1
Peppers, chili, dried	10
Persimmon, Japanese	T1
Podded Pea (young pods) (snow and sugar snap)	T0.2
Popcorn	0.05
Poppy seed	T*0.05
Potato	0.4
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Radish, Japanese	T0.05
Rape seed (canola)	*0.05
Rhubarb	T0.2
Sorghum, grain	*0.02
Spices [except galangal; ginger root; peppers, chili, dried]	0.05
Stone fruits [except cherries (subgroup)]	0.5
Strawberry	0.5
Sugar cane	*0.05
Sunflower seed	*0.02
Sweet corn (corn-on-the-cob)	*0.05
Sweet potato	0.3
Taro	T0.05
Tea, green, black	50
Tree tomato	T2
Yam bean	T0.05
Yams	T0.05

Agvet chemical: Imidocarb (dipropionate salt)	
Permitted residue: Imidocarb	
Cattle, edible offal of	5
Cattle meat	1

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Cattle milk	0.2

Agvet chemical: Indaziflam

Permitted residue—*commodities of plant origin: Sum of indaziflam and 6-[(1R)-1-fluoroethyl]-1,3,5-triazine-2,4-diamine, expressed as indaziflam*

Permitted residue—commodities of animal origin: Indaziflam

Almonds	*0.01
Citrus fruits	*0.01
Edible offal (mammalian)	0.1
Grapes	*0.01
Hops, dry	0.06
Meat (mammalian) (in the fat)	0.03
Milks	*0.005

Agvet chemical: Indoxacarb

Permitted residue: Sum of indoxacarb and its R-isomer

All other foods except animal food commodities	0.05
Asparagus	*0.01
Bayberry, red	T1
Beans with pods	0.9
Beetroot	0.5
Berries and other small fruits	2
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Broccoli, Chinese (Gai lan)	2
Celery	3
Cherries	1
Chinese cabbage (Pe-tsai)	5
Chia	T0.5
Cotton seed	1
Cucumber	0.5
Dried grapes (currants, raisins, and sultanas)	5
Edible offal (mammalian) [except kidney]	0.05
Egg plant	0.5
Eggs	*0.01
Fennel, leaf	5
Fruiting vegetables, cucurbits	0.2
Hempseed	T*0.05
Kidney (mammalian)	0.5
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; witloof chicory]	5
Lettuce, head	3
Linseed	T0.5
Macadamia nuts	0.03
Maize cereals	T*0.01
Mammalian fats (except milk fats)	2
Meat (mammalian) (in the fat)	3
Milk fats	6
Milks	0.2
Olives	T0.2
Peanut	T0.02
Peppers	0.5
Pome fruits [except Persimmon, Japanese]	2
Poultry (edible offal of)	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.2
Pumpkin	0.5
Rape seed (canola)	T*0.05
Safflower seed	T0.5
Stone fruits [except cherries (subgroup)]	2
Sunflower seed	T1
Sweet corn (corn-on-the-cob)	0.02
Tea, green, black	5
Tomato	0.2
Tree nuts	0.07

Agvet chemical: Inorganic bromide

Permitted residue: Bromide ion

All other foods except animal food commodities	15
Almonds	200
Avocado	75
Cereal grains [except sweet corns]	50
Citrus fruits [except kumquats]	30
Dates, dried	100
Dried fruits [except as otherwise listed under this chemical]	30
Dried grapes	100
Dried herbs	400
Dried peach	50
Figs, dried	250
Fruit [except as otherwise listed under this chemical]	20
Peppers, sweet	50
Prunes	20
Spices	400
Strawberry	30
Sweet corns	20
Vegetables [except as otherwise listed under this chemical]	20

Agvet chemical: Inpyrfluxam

Permitted residue—commodities of plant origin: Inpyrfluxam

Permitted residue—commodities of animal origin: Sum of inpyrfluxam and 1'-CH2OH-S-2840 (free or conjugated), expressed as inpyrfluxam.

All other foods except animal food commodities	0.02
Apple	4
Banana	0.7
Edible offal (mammalian)	*0.02

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Eggs	*0.02
Maize	*0.01
Mammalian fats (except milk fats)	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Peanut	0.01
Popcorn	*0.01
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Potato	0.05
Rice, husked	*0.01
Soya bean (dry)	*0.01
Sugar beet	*0.01
Sweet corn (corn-on-the-cob; kernels)	*0.01

Agvet chemical: Iodosulfuron methyl

Permitted residue: Iodosulfuron methyl

Barley	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Wheat	*0.01

Agvet chemical: Ioxynil

Permitted residue: Ioxynil

Garlic	*0.02
Leek	2
Onion, bulb	*0.02
Onion, Welsh	10
Shallot	10
Spring onion	10
Sugar cane	*0.02

Agvet chemical: Ipconazole

Permitted residue: Ipconazole

Cereal grains [except sweet corns]	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Peanut	0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Ipflufenoquin

Permitted residue: Ipflufenoquin

Edible offal (mammalian)	*0.01
Eggs	*0.01

Agvet chemical: Ipflufenoquin

Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Pome fruits	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Strawberry	0.3
Wine grapes	0.05

Agvet chemical: Iprodione

Permitted residue: Iprodione

All other foods except animal food commodities	0.1
Almonds	0.3
Beans [except broad bean; soya bean]	T2
Beetroot	T0.1
Beetroot leaves	T20
Berries and other small fruits [except blackberries; blueberries; grapes]	12
Blackberries	25
Blueberries	15
Brassica leafy vegetables	15
Broad bean (green pods and immature seeds)	0.2
Broccoli	T*0.05
Brussels sprouts	0.5
Carrot	T0.5
Celeriac	T0.7
Celery	2
Chard (silver beet)	T15
Chestnuts	T10
Chicory leaves	T20
Cucumber	T0.5
Edible offal (mammalian)	*0.1
Egg plant	T1
Endive	T20
Garlic	T0.3
Grapes	60
Kiwifruit	10
Lettuce, head	5
Lettuce, leaf	5
Lupin (dry)	*0.1
Macadamia nuts	*0.01
Mandarins	T5
Meat (mammalian)	*0.1
Milks	*0.1
Mustard seeds	T0.5
Onion, bulb	T0.7
Parsley	T20
Passionfruit	10
Peanut	0. 5
Peanut oil, crude	0.05
Peppers	T3
Pistachio nut	T0.2
Podded pea (young pods) (snow and sugar snap)	T2

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Pome fruits [except Persimmon, Japanese]	3
Potato	*0.05
Rape seed (canola)	0.5
Soya bean (dry)	0.05
Spinach	T5
Stone fruits [except jujube, Chinese]	10
Tangelo, large-sized cultivars	T5
Tomato	2

Agvet chemical: Isocycloseram

Permitted residue: Isocycloseram

All other foods except animal food commodities	0.02
Almonds	*0.01
Assorted tropical and sub-tropical fruits – inedible peel, Small	0.2
Assorted tropical and sub-tropical fruits – inedible smooth peel – Large [except Banana; Papaya]	*0.01
Baby leaves	T8
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.7
Brassica leafy vegetables (except Kale)	4
Bulb onions	*0.01
Bush berries	T*0.01
Cane berries	T*0.01
Celery	T4
Citrus fruits	0.2
Coriander (leaves, stems)	T8
Coriander, roots	T8
Coriander, seed	T8
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Green onions	0.6
Kale	T8
Leafy greens	T8
Low growing berries	T*0.01
Macadamia nuts	*0.01
Meat (mammalian)(in the fat)	*0.01
Milks	*0.01
Papaya	0.3
Parsley	T8
Poultry meat (in the fat)	*0.01
Poultry, edible offal of	*0.01
Rape seed (canola)	*0.01

Agvet chemical: Isoeugenol

Permitted residue: Isoeugenol, sum of cis- and trans- isomers

Diadromous fish (whole commodity)	100
Freshwater fish (whole commodity)	100
Marine fish (whole commodity)	100

Agvet chemical: Isofetamid

Permitted residue: commodities of plant origin: Isofetamid

Permitted residue: commodities of animal origin: Sum of isofetamid and 2-[3-methyl-4-[2-methyl-2-(3-methylthiophene-2- carboxamido) propanoyl]phenoxy]propanoic acid (PPA), expressed as isofetamid

All other foods except animal food commodities	0.02
Almonds	0.01
Beans with pods	0.6
Berries and other small fruits [except grapes]	5
Cherries	4
Dry beans [except soya bean (dry)]	0.09
Dry peas	0.09
Edible offal (mammalian)	*0.02
Grapes	3
Lettuce, head	30
Lettuce, leaf	30
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Milk fats	*0.02
Peaches (including nectarines and apricots)	3
Plums (including fresh prunes)	0.8
Podded peas (young pods) (snow and sugar snap)	0.6
Pome fruits [except Persimmon, Japanese]	0.6
Poultry, edible offal of	*0.02
Poultry eggs	*0.02
Poultry meat (in the fat)	*0.02
Prunes, dried	3

Agvet chemical: Isoprothiolane

Permitted residue — commodities of plant origin: isoprothiolane

Permitted residue — commodities of animal origin: sum of isoprothiolane and 2-(1,3-dithiolan-2-ylidene)-3-oxo-3-(propan-2-yloxy)propanoic acid (M-2), expressed as isoprothiolane

Banana	1

Agvet chemical: Isopyrazam

Permitted residue: Isopyrazam

All other foods except animal food commodities	0.01
Almonds	*0.01
Edible offal (mammalian)	*0.005
Eggs	*0.005
Meat (mammalian) (in the fat)	*0.005

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Milks	*0.005
Plums	T0.7
Pome fruit	0.7
Poultry, edible offal of	*0.005
Poultry meat (in the fat)	*0.005
Prunes	T3

Agvet chemical: Isotianil

Permitted residue: Commodities of plant origin: Isotianil

Permitted residue: Commodities of animal origin: sum of isotianil and 3,4-dichloroisothiazole-5-carboxylic acid, expressed as isotianil

Banana	0.03
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Isoxaben

Permitted residue: Isoxaben

Assorted tropical and sub-tropical fruits – edible peel	*0.01
Assorted tropical and sub-tropical fruits – inedible peel	*0.01
Barley	*0.01
Blueberries	0.05
Citrus fruits	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	*0.01
Hops, dry	*0.1
Meat (mammalian)	*0.01
Milks	*0.01
Pome fruits	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.01
Stone fruits	*0.01
Tree nuts	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Isoxaflutole

Permitted residue: Sum of isoxaflutole and 2-cyclopropylcarbonyl-3-(2-methylsulfonyl-4-trifluoromethylphenyl)-3-oxopropanenitrile, expressed as isoxaflutole

All other foods except animal food commodities	0.02
Cereal grains [except sweet corns]	*0.02
Chick-pea (dry)	*0.02
Edible offal (mammalian)	0.1
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Pineapple	*0.02
Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Soya bean (dry)	0.05
Sugar cane	*0.01

Agvet chemical: Ivermectin

Permitted residue: H_2B_{1a}

Cattle kidney	0.06
Cattle liver	0.5
Cattle meat (in the fat)	0.2
Cattle milk	0.05
Deer kidney	*0.01
Deer liver	*0.01
Deer meat (in the fat)	*0.01
Horse, edible offal of	*0.01
Horse meat	*0.01
Pig kidney	*0.01
Pig liver	*0.01
Pig meat (in the fat)	0.02
Sheep kidney	*0.01
Sheep liver	0.015
Sheep meat (in the fat)	0.02

Agvet chemical: Ketoprofen

Permitted residue: Ketoprofen

Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.05

Agvet chemical: Kitasamycin

Permitted residue: Inhibitory substance, identified as kitasamycin

Eggs	*0.2
Pig, edible offal of	*0.2
Pig meat	*0.2

Agvet chemical: Kresoxim-methyl

Permitted residue—commodities of plant origin: Kresoxim-methyl

Permitted residue—commodities of animal origin: Sum of a-(p-hydroxy-o-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl

All other foods except animal food commodities	0.02
Asparagus	0.05

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Barley, similar grains, and pseudocereals with husks (barley; buckwheat; oats)	0.15
Beetroot	0.05
Berries and other small fruits	1.5
Chard (beet leaves)	0.05
Coffee beans	0.05
Cotton seed	0.05
Dried grapes (= currants, raisins and sultanas)	3
Edible offal (mammalian)	0.05
Eggs	*0.02
Egg plant	0.6
Fruiting vegetables, cucurbits	0.5
Garlic	0.3
Ginseng (dried)	1
Grape leaves	15
Grapefruit	0.5
Leek	10
Mammalian fats [except milk fats]	0.05
Mango	0.1
Meat (mammalian)	0.05
Milks	0.05
Oats	0.1
Olive oil, virgin	1
Olives	0.2
Onion, bulb	0.3
Oranges, sweet, sour	0.5
Peach	1.5
Pear	5
Pecan	0.15
Peppers, sweet	1
Persimmon, Japanese	5
Pome fruits [except pear; persimmon, Japanese]	0.2
Potato	0.1
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	0.05
Rice	0.02
Rye	0.1
Shallot	0.3
Soya bean (dry)	0.05
Sugar beet	0.05
Sunflower seed	0.1
Tea, green, black	15
Tomato	0.6
Turnip, garden	0.05
Wheat	0.1

Agvet chemical: Lambda-cyhalothrin

see *Cyhalothrin*

Agvet chemical: Lasalocid

Permitted residue: Lasalocid

Cattle milk	*0.01
Edible offal (mammalian)	0.7
Eggs	*0.05
Meat (mammalian)	*0.05
Poultry fat/skin	0.6
Poultry kidney	0.7
Poultry liver	1.2
Poultry muscle	0.4

Agvet chemical: Levamisole

Permitted residue: Levamisole

Edible offal (mammalian)	1
Eggs	1
Meat (mammalian)	0.1
Milks [except goat milk]	0.3
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Lignocaine

Permitted residue: Lignocaine

Sheep fat	0.2
Sheep kidney	0.2
Sheep liver	0.1
Sheep muscle	0.15

Agvet chemical: Lincomycin

Permitted residue: Inhibitory substance, identified as lincomycin

Cattle milk	*0.02
Edible offal (mammalian) [except sheep, edible offal of]	0.2
Eggs	0.2
Goat milk	*0.1
Meat (mammalian) [except sheep meat]	0.2
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Lindane

Permitted residue: Lindane

Pineapple	0.5

Agvet chemical: Linuron

Permitted residue: Sum of linuron plus 3,4-dichloroaniline, expressed as linuron

All other foods except animal food commodities	0.05
Carrot	T0.1
Celeriac	3
Celery	*0.05
Cereal grains	*0.05

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Chia	T*0.05
Coriander (leaves, roots, stems)	T2
Coriander, seed	0.2
Edible offal (mammalian)	1
Eggs	*0.05
Leek	*0.02
Meat (mammalian)	*0.05
Milks	*0.05
Parsley	T1
Parsnip	0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Turmeric, root	T*0.05
Vegetables [except carrot; celeriac; celery; leek; parsnip]	*0.05

Agvet chemical: Lufenuron

Permitted residue: Lufenuron

All other foods except animal food commodities	0.02
Coffee beans	0.07
Cotton seed	T0.2
Cotton seed oil, crude	T0.5
Edible offal (mammalian)	0.15
Eggs	T0.05
Fats (mammalian)	2
Lime	0.4
Maize	*0.01
Meat (mammalian)	2
Meat (mammalian) (in the fat)	T1
Milks	T0.2
Milk fats	5
Orange oil, edible	8
Oranges, sweet, sour	0.3
Pome fruits [except Persimmon, Japanese]	1
Poultry, edible offal of	T*0.01
Poultry meat (in the fat)	T1

Agvet chemical: Maduramicin

Permitted residue: Maduramicin

Poultry, edible offal of	1
Poultry meat	0.1

Agvet chemical: Magnesium phosphide

see *Phosphine*

Agvet chemical: Malathion

see *Maldison*

Agvet chemical: Maldison

Permitted residue: Maldison

All other foods except animal food commodities	0.05
Berries and other small fruits [except grapes; strawberry]	10
Brassica vegetables (except Brassica leafy vegetables) [except cauliflower; kohlrabi]	2
Brassica leafy vegetables [except kale]	2
Carrot	0.5
Cauliflower	0.5
Celery	2
Cereal grains [except sweet corns]	8
Cherries	8
Citrus fruits	4
Cucumber	3
Dried fruits	8
Dry beans (subgroup)	8
Edible offal (mammalian)	1
Eggs	1
Fruiting vegetables, cucurbits [except cucumber]	2
Fruiting vegetables, other the cucurbits [except peppers, sweet]	3
Fruits [except berries and other small fruits; citrus fruits; dried fruits; stone fruits [except jujube, Chinese]	2
Garden pea	0.5
Grapes	8
Hops, dry	1
Kale	3
Kohlrabi	0.5
Leek	2
Legume vegetable [except garden pea]	2
Lettuce, head	2
Lettuce, leaf	2
Lentil (dry)	8
Linseed	10
Meat (mammalian) (in the fat)	1
Milks (in the fat)	1
Mustard seeds	T10
Onion, bulb	2
Onion, Welsh	T0.1
Peanut	8
Peppers, sweet	T5
Poultry, edible offal of	1
Poultry meat (in the fat)	1
Pulses [except dry beans; lentils (dry)]	2
Rape seed	10
Safflower seed	10
Shallot	T0.1
Spring onion	T0.1
Stone fruits	5
Strawberry	1
Sunflower seed	10

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Sweet corns	3
Tree nuts	8
Wheat bran, unprocessed	20

Agvet chemical: Maleic hydrazide

Permitted residue: Sum of free and conjugated maleic hydrazide, expressed as maleic hydrazide

Carrot	T40
Garlic	15
Onion, bulb	15
Potato	50

Agvet chemical: Mancozeb

see *Dithiocarbamates*

Agvet chemical: Mandestrobin

Permitted residue: Mandestrobin

All other foods except animal food commodities	0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2
Beans (except broad bean and soya bean)	0.7
Dried grapes (equals currants; raisins; sultanas)	10
Edible offal (Mammalian)	0.02
Eggs	*0.01
Fruiting vegetables, curcubits	0.6
Grapes	5
Leafy vegetables [except lettuce, head]	20
Lettuce, Head	5
Mammalian fats [except milk fats]	*0.01
Meat (mammalian) (in the fat)	0.02
Milk	*0.02
Onion, bulb	*0.01
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Rape seed (canola)	0.5
Stone fruits	3
Strawberry	3

Agvet chemical: Mandipropamid

Permitted residue: Mandipropamid

All other foods except animal food commodities	0.5
Basil leaves	30
Basil leaves, dried	200
Beans with pods	1
Celery	20
Chinese cabbage (Pe-tsai)	30
Citrus oil, edible	30
Dried grapes (currants, raisins and sultanas)	10
Edible offal (mammalian)	*0.01
Eggplants (subgroup)	0.7
Eggs	*0.01
Ginseng, dried including red ginseng	4
Grapes	2
Hops, dry	50
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	30
Mammalian fats (except milk fats)	0.02
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Mizuna	30
Peppers (subgroup)	0.7
Peppers, chili, dried	7
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Tomatoes (subgroup)	1

Agvet chemical: MCPA

Permitted residue: MCPA

Cereal grains [except sweet corns]	*0.02
Cherry	0.05
Chives	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Field pea (dry)	*0.05
Herbs	*0.05
Hops, dry	*0.1
Meat (mammalian)	*0.05
Milks	*0.05
Peas without pods (succulent)	T*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rhubarb	*0.02
Sugar cane	T*0.01

Agvet chemical: MCPB

Permitted residue: MCPB

Cereal grains [except sweet corns]	*0.02
Chives	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Herbs	*0.05
Legume vegetables	*0.02
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.02

Agvet chemical: Mebendazole

Permitted residue: Mebendazole

Edible offal (mammalian)	*0.02

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Meat (mammalian)	*0.02
Milks	0.02

Agvet chemical: Mefenpyr-diethyl

Permitted residue—commodities of plant origin: Sum of mefenpyr-diethyl and metabolites hydrolysed to 1-(2,4-dichlorophenyl)-5-methyl-2-pyrazoline-3,5-dicarboxylic acid, and 1-(2,4-dichlorophenyl)-5-methyl-pyrazole-3-carboxylic acid, expressed as mefenpyr-diethyl

Permitted residue—commodities of animal origin: Sum of mefenpyr-diethyl and 1-(2,4-dichlorophenyl)-5-ethoxycarbonyl-5-methyl-2-pyrazoline-3-carboxylic acid, expressed as mefenpyr-diethyl

Cereal grains [except sweet corns]	*0.01
Edible offal (mammalian)	*0.05
Eggs	*0.01
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Mefentrifluconazole

Permitted residue: Mefentrifluconazole

All other foods except animal food commodities	0.02
Avocado	1
Baby leaves	30
Banana	1.5
Barley, similar grains, and pseudocereals with husks	4
Barley bran, unprocessed	15
Barley, flour	15
Brassica leafy vegetables	30
Bulb onions	0.2
Bush berries	5
Cane berries	3
Cherries (subgroup)	5
Citrus oil, edible	70
Coffee bean	0.4
Cottonseed	0.2
Dry beans (subgroup) [except soya bean (dry)]	0.07
Dried grapes [except raisins]	3
Dry peas (subgroup) [except lentil (dry)]	0.15
Edible offal (mammalian)	2
Eggplants (subgroup)	1.5
Eggs	0.04
Elderberries	5
Fruiting vegetables, cucurbits [except melons (excluding watermelon); watermelon]	0.3
Green onions	4
Guelder rose	5
Leafy greens [except lettuce, head]	30
Leaves of root and tuber vegetables	20
Legume vegetables [except lentils; soya bean]	0.15
Lemons and Limes (subgroup)	1.5
Lentil (dry)	2
Lettuce, head	5
Low growing berries	2
Maize Cereals	0.01
Mammalian fats (except milk fats)	1.5
Mandarins (subgroup)	1.5
Mango	0.6
Meat (mammalian) (in the fat)	0.2
Melons, except watermelon	0.5
Milks	0.1
Oranges (subgroup)	1.5
Papaya	0.5
Peaches (subgroup)	2
Peanut	0.01
Peppers (subgroup)	1.5
Peppers, chili, dried	15
Plums	2
Pome fruits [except Persimmon, Japanese]	1.5
Potato	0.05
Poultry, edible offal of	0.7
Poultry fats	0.2
Poultry meat (in the fat)	0.03
Prunes, dried	7
Pummelos and Grapefruits (subgroup)	0.6
Raisins	4
Rice	5
Rice cereals [except rice; rice, husked]	4
Rice, husked	1.5
Root vegetables [except sugar beet]	0.7
Small seed oilseeds	1
Sorghum Grain and Millet	4
Soya bean (dry)	0.4
Sugar beet	0.6
Sugar cane	1.5
Sunflower seeds	0.15
Sweet corn (corn-on-the-cob; kernels)	0.04
Table grapes	1.5
Tomato, dried	7
Tomatoes (subgroup)	1
Tree nuts	0.06
Watermelon	0.5
Wheat bran, unprocessed	1.5
Wheat germ	0.5
Wheat (subgroup)	0.4
Wine grapes	2

Agvet chemical: Meloxicam

Permitted residue: Meloxicam

Cattle kidney	0.2
Cattle liver	0.1
Cattle meat	*0.01
Cattle milk	0.005
Pig fat/skin	0.1
Pig kidney	*0.01
Pig liver	*0.01
Pig meat	0.02
Sheep fat	0.01
Sheep kidney	0.01
Sheep liver	0.01

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Sheep meat	0.01

Agvet chemical: Mepanipyrim

Permitted residue: Mepanipyrim

Strawberry	3
Raspberries, red, black	4

Agvet chemical: Mepiquat

Permitted residue: Mepiquat

Cotton seed	1
Cotton seed oil, crude	0.2
Edible offal (mammalian)	0.1
Eggs	0.05
Meat (mammalian)	0.1
Milks	0.05
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Mesosulfuron-methyl

Permitted residue: Mesosulfuron-methyl

Edible offal (mammalian)	*0.01
Eggs	*0.01
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.02

Agvet chemical: Mesotrione

Permitted residue: Mesotrione

All other foods except animal food commodities	0.01
Almonds	0.01
Asparagus	0.01
Barley	*0.01
Blueberries	0.01
Cherries	0.01
Cranberry	0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapefruit	0.01
Lemon	0.01
Linseed	T*0.01
Maize cereals	T*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oats	*0.01
Oranges, sweet, sour	0.01
Peach	0.01
Pecan	0.01
Plums (including prunes)	0.01
Poppy seed	T*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Soya bean (dry)	0.03
Sweet corn (corn-on-the-cob)	T*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Metaflumizone

Permitted residue: Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl) phenyl]ethyl}-benzonitrile expressed as metaflumizone

Apple	0.9
Cherries	0.04
Citrus fruits [except kumquats; oranges, sweet, sour]	2
Coffee beans	0.15
Dried grapes (equals currants; raisins; sultanas)	13
Edible offal (mammalian)	*0.02
Eggs	0.02
Grapes	5
Maize	0.04
Mammalian fats [except milk fats]	0.6
Marjoram (oregano)	*0.04
Meat (mammalian) (in the fat)	*0.02
Melons [except watermelons]	1
Milk fats	0.7
Milks	0.02
Orange oil, edible	100
Oranges, Sweet, Sour	3
Peppers, chili, dried	6
Potato	0.02
Poultry, edible offal of	*0.02
Poultry fats	0.08
Poultry meat (fat)	*0.02
Soya bean (including soya bean (dry))	0.2
Sugar cane	0.02
Tomato	0.6
Tree nuts	0.04

Agvet chemical: Metalaxyl

Permitted residue: Metalaxyl

All other foods except animal food commodities	0.05
Asparagus	0.05
Avocado	0.5
Basil	T5
Basil, dry	T30
Beetroot	T*0.01
Beetroot leaves	T0.1
Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]	T0.5
Blueberries	2
Brussels sprouts	0.15

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Bulb vegetables [except chives]	0.1
Cacao beans	0.2
Cereal grains [except sweet corns]	*0.01
Chinese cabbage (Pe-tsai)	0.3
Chives	3
Cranberry	4
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fennel, bulb	0.1
Flowerhead brassicas	0.2
Fruiting vegetables, cucurbits	0.2
Ginger, root	0.5
Ginseng, dried including red ginseng	*0.06
Grapefruit	1
Grapes	1.5
Herbs [except basil; basil, dry; parsley]	3
Hops, dry	20
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	0.3
Lemon	1
Meat (mammalian)	*0.05
Milks	*0.01
Oranges, sweet, sour	1
Papaya (pawpaw)	*0.01
Parsley	T0.3
Peach	0.6
Peanut	0.2
Pepper, black, white	2
Peppers	T0.1
Peppers, chili, dried	10
Pineapple	0.1
Podded pea (young pods) (snow and sugar snap)	T0.1
Pome fruits [except Persimmon, Japanese]	0.2
Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Spices [except ginger root; pepper, black, white; peppers, chili, dried]	*0.05
Stone fruits [except jujube, Chinese; peach]	0.2
Strawberry	0.6
Sweet corns	T0.1
Tomatoes (subgroup)	T0.5
Tree nuts [except pecan]	2
Vegetables [except as otherwise listed under this chemical]	T0.1

Agvet chemical: Metalaxyl-M

see *Metalaxyl*

Agvet chemical: Metaldehyde

Permitted residue: Metaldehyde

Cereal grains	1
Chives	1
Fruit	1
Herbs	1
Oilseeds (subgroup)	1
Pulses	1
Spices	1
Teas (tea and herb teas)	1
Vegetables	1

Agvet chemical: Metamitron

Permitted residue: Metamitron

Edible offal (Mammalian)	*0.05
Marjoram (oregano)	0.15
Meat [mammalian]	*0.05
Milks	*0.05
Pome fruits [except Persimmon, Japanese]	0.01

Agvet chemical: Metazachlor

Permitted residue—commodities of plant origin: Sum of metabolites 479M04 (N-(2,6-dimethylphenyl)-N-(1H-pyrazol-1-ylmethyl)oxalamide), 479M08 (N-(2,6-dimethylphenyl)-N-(1H-pyrazol-1-ylmethyl)aminocarbonylmethylsulfonic acid) and 479M16 (3-[N-(2,6-dimethylphenyl)-N-(1H-pyrazol-1-ylmethyl)aminocarbonylmethylsulfinyl]-2-hydroxypropanoic acid), expressed as metazachlor

Permitted residue—commodities of animal origin: Sum of metazachlor and its metabolites containing the 2,6-dimethylaniline moiety, expressed as metazachlor

All other foods	1
Cereal grains [except sweet corns]	*0.03
Eggs	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Oilseeds (subgroup)	*0.03
Poultry, edible offal	*0.05
Poultry meat	*0.05
Pulses	*0.03

Agvet chemical: Metcamifen

Permitted residue—commodities of plant origin: metcamifen

Permitted residue—commodities of animal origin: Sum of metcamifen and 4-(3-methyl-ureido)-benzensulfonamide, expressed as metcamifen

Edible offal (mammalian)	*0.03
Eggs	*0.03
Meat (mammalian)	*0.03
Milks	*0.03
Poultry, edible offal of	*0.03
Poultry meat	*0.03
Sorghum, grain	*0.01

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Agvet chemical: Metconazole

Permitted residue: Metconazole

Banana	*0.1
Beans with pods	*0.05
Blueberries	0.5
Cherries	0.3
Cotton seed	0.3
Dry beans [except soya bean (dry)]	*0.04
Dry peas	0.15
Edible offal (mammalian)	*0.04
Eggs	*0.04
Garlic	*0.05
Maize	0.015
Mammalian fats [except milk fats]	*0.04
Marjoram (oregano)	*0.05
Meat (mammalian)	*0.04
Milks	*0.04
Onion, bulb	*0.05
Peaches (subgroup)	0.2
Peanut	0.04
Peanut oil, edible	0.06
Plums	0.1
Poultry, edible offal of	*0.04
Poultry fats	*0.04
Poultry meat	*0.04
Prunes, dried	0.5
Rape seed	0.15
Rape seed oil, edible	0.5
Soya bean (dry)	0.04
Sugar beet	0.07
Sugar cane	0.06
Sunflower seeds	1.5
Sweet corn (corn-on-the-cob)	0.015
Tree nuts	*0.04
Triticale	0.15
Tuberous and corm vegetables	*0.04
Wheat	0.15
Wheat bran, unprocessed	0.3

Agvet chemical: Methabenzthiazuron

Permitted residue: Methabenzthiazuron

Garlic	T*0.01
Leek	T*0.05
Onion, bulb	*0.05
Onion, Welsh	T0.5
Shallot	T0.5
Spring onion	T0.5

Agvet chemical: Metham

see *Dithiocarbamates*

Agvet chemical: Metham-sodium

see *Metham*

Agvet chemical: Methamidophos

Permitted residue: Methamidophos

see also *Acephate*

Banana	0.2
Bean, seed (dry)	1
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Broccoli, Chinese (Gai lan)	1
Edible offal (mammalian)	*0.01
Lime	0.01
Mango	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Peppers, chili, dried	0.1
Peppers, sweet	2
Potato	0.25
Raspberry, black, red	*0.01
Tomato	2

Agvet chemical: Methiocarb

Permitted residue: Sum of methiocarb, its sulfoxide and sulfone, expressed as methiocarb

Citrus fruits	0.1
Fruit [except as otherwise listed under this chemical]	T0.1
Grapes	0.5
Sweet corns	0.1
Truffle	T0.05
Vegetables	0.1
Wine	0.1

Agvet chemical: Methomyl

Permitted residue: Methomyl

All other foods except animal food commodities	0.05
Apple	1
Avocado	*0.1
Blueberries	2
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Brassica leafy vegetables	T0.7
Broccoli, Chinese (Gai lan)	2
Celery	3
Cereal grains [except sweet corn (corn-on-the-cob)]	*0.1
Chard	2
Cherries	2
Chia	T1

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Citrus fruits	1
Coriander (leaves, roots, stems)	T10
Cotton seed	*0.1
Cumin seed	0.07
Dried grapes	*0.05
Edible offal (mammalian)	0.05
Eggs	*0.02
Fennel, bulb	T0.2
Fennel, leaf	T3
Fruiting vegetables, cucurbits	0.1
Fruiting vegetables, other than cucurbits [except peppers]	1
Fungi, edible (except mushrooms)	1
Ginger, Japanese	T2
Ginger, root	*0.1
Grapes	2
Hops, dry	0.5
Leek	T0.5
Legume vegetables	1
Lettuce, head	2
Lettuce, leaf	2
Linseed	*0.1
Macadamia nuts	T1
Mango	T*0.01
Meat (mammalian)	0.05
Milks	0.05
Mints	0.5
Mushrooms	1
Mustard seeds	T0.5
Onion, bulb	T0.1
Onion, Chinese	T1
Onion, Welsh	T2
Parsley	T10
Peanut	0.1
Pear	3
Peppers	T2
Peppers, chili, dried	10
Persimmon, Japanese	T0.05
Pitaya (dragon fruit)	T0.2
Poppy seed	*0.05
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	1
Rape seed (canola)	0.5
Root and tuber vegetables	1
Sesame seed	*0.1
Shallot	T2
Spinach	T0.7
Spring onion	T2
Stone fruits [except cherries; jujube, Chinese]	1
Strawberry	3
Sunflower seed	*0.1
Sweet corn (corn-on-the-cob)	0.1

Agvet chemical: Methoprene

Permitted residue: Methoprene, sum of cis- and trans-isomers

All other foods except animal food commodities	0.05
Cattle milk	0.1
Cereal grains [except sweet corns]	2
Edible offal (mammalian)	*0.01
Meat (mammalian) (in the fat)	0.3
Peanut	5
Soya bean (dry)	3
Wheat bran, unprocessed	5
Wheat germ	10

Agvet chemical: Methoxyfenozide

Permitted residue: Methoxyfenozide

All other foods except animal food commodities	0.03
Almonds	0.2
Avocado	0.5
Basil, dry	400
Basil, leaves	80
Blueberries	2
Carob	5
Celery	15
Chick-pea (dry)	2
Citrus fruits	3
Coffee beans	0.2
Cotton seed	2
Cranberry	0.5
Cucumber	T2
Custard apple	0.3
Dried grapes	6
Edible offal (mammalian)	0.05
Eggs	*0.01
Fruiting vegetables, other than cucurbits	3
Fungi, edible (except mushrooms)	3
Grapes	2
Kiwifruit	2
Lettuce, head	T30
Lettuce, leaf	T30
Litchi	2
Longan	2
Macadamia nuts	0.05
Maize	*0.02
Mango	T0.5
Meat (mammalian) (in the fat)	0.1
Milks	*0.01
Mung bean (dry)	0.5
Mushrooms	3
Peppers, chili, dried	20
Persimmon, American	1
Persimmon, Japanese	1
Plums (including prunes)	0.3

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Podded pea (young pods) (snow and sugar snap)	T3
Pome fruits [except Persimmon, Japanese]	0.5
Popcorn	T*0.02
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Raspberries, red, black	6
Soya bean (dry)	0.9
Stone fruits [except jujube, Chinese; plums (including prunes)]	3
Sugar cane, molasses	0.1
Sweet corn (corn-on-the-cob)	T0.05
Tea, green, black	80

Agvet chemical: Methyl benzoquate

Permitted residue: Methyl benzoquate

Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Methyl bromide

Permitted residue: Methyl bromide

Cereal grains [except sweet corns]	50
Chives	*0.05
Cucumber	*0.05
Dried fruits	*0.05
Fruit [except jackfruit; litchi; mango; papaya]	T*0.05
Herbs	*0.05
Jackfruit	*0.05
Litchi	*0.05
Mango	*0.05
Papaya (pawpaw)	*0.05
Peppers, sweet	*0.05
Spices	*0.05
Sweet corns	T*0.05
Vegetables [except cucumber; peppers, sweet]	T*0.05

Agvet chemical: Methyl isothiocyanate

Permitted residue: Methyl isothiocyanate

Barley	T0.1
Rape seed (canola)	T0.1
Wheat	T0.1

Agvet chemical: Metiram

see *Dithiocarbamates*

Agvet chemical: Metobromuron

Permitted residue: Commodities of plant origin: Sum of metobromuron and 4-bromophenylurea (CGA18237), expressed as metobromuron

Permitted residue: Commodities of animal origin: Sum of 4-bromo-2-hydroxyphenylurea (CGA 72905) and 4-bromophenyl urea (CGA18237), expressed as metobromuron

Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Potato	*0.02

Agvet chemical: Metolachlor

Permitted residue: Metolachlor

Adzuki bean (dry)	*0.05
All other foods except animal food commodities	0.02
Beetroot	T0.7
Beetroot leaves	T15
Bergamot	T*0.05
Blueberries	0.15
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	*0.02
Brassica leafy vegetables	*0.01
Broccoli, Chinese (Gai lan)	*0.02
Bulb onions (subgroup)	0.1
Celeriac	T*0.2
Celery	T0.05
Cereal grains [except maize; sorghum, grain; sweet corns]	*0.02
Chard (silver beet)	*0.01
Chervil	*0.05
Coriander (leaves, stems)	*0.05
Coriander, roots	0.5
Coriander, seed	*0.05
Cotton seed	*0.01
Dill, seed	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fennel, seed	*0.05
Fruiting vegetables, cucurbits	*0.05
Galangal, Greater	0.5
Ginger, root	T0.5
Green onions	2
Herbs	*0.05
Lemon verbena (dry leaves)	*0.05
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Mizuna	*0.05
Mung bean (dry)	T*0.05

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Mustard seeds	*0.02
Peanut	0.2
Potato	0.2
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses [except soya beans (dry); adzuki beans (dry)]	*0.01
Rape seed (canola)	*0.02
Rhubarb	*0.05
Rose and dianthus (edible flowers)	*0.05
Rucola (rocket)	*0.05
Safflower seed	*0.05
Sesame seed	T*0.02
Sorghum, grain	*0.05
Soya bean (dry)	*0.05
Spinach	*0.01
Spring onion	*0.01
Sugar cane	*0.05
Sunflower seed	*0.05
Sweet corn (kernels)	0.1
Sweet potato	*0.2
Tomato	0.1
Turmeric, root	0.5

Agvet chemical: Metosulam

Permitted residue: Metosulam

Cereal grains [except sweet corns]	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Lupin (dry)	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Metrafenone

Permitted residue: Metrafenone

All other foods except animal food commodities	0.05
Apple	1.5
Apricot	0.7
Barley	0.5
Cherries	2
Dried grapes (currants, raisins and sultanas)	17
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruiting vegetables, cucurbits	0.2
Grapes	7
Hops, dry	70
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Mushrooms	T0.5
Nectarine	0.7
Oats	0.6
Peach	0.7
Peppers, chili	2
Peppers, chili, dried	20
Peppers, sweet (including pimento and pimiento)	2
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Strawberry	0.6
Tomato	0.9
Wheat	0.06
Wheat bran, processed	T0.3

Agvet chemical: Metribuzin

Permitted residue: Metribuzin

All other foods except animal food commodities	0.05
Asparagus	0.2
Carrot	T0.05
Cereal grains [except sweet corns]	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Ginger root	T*0.01
Meat (mammalian)	*0.05
Milks	*0.05
Mustard seeds	T*0.02
Peas [except peas, shelled]	T*0.05
Peas, shelled	*0.05
Pineapple	*0.01
Potato	0.6
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	*0.01
Rape seed (canola)	*0.02
Soya bean (dry)	*0.05
Sugar cane	*0.02
Sugar cane molasses	0.1
Tomato	0.1

Agvet chemical: Metsulfuron-methyl

Permitted residue: Metsulfuron-methyl

Cereal grains [except sweet corns]	*0.02
Chick-pea (dry)	T*0.05
Edible offal (mammalian)	*0.1
Linseed	*0.02
Meat (mammalian)	*0.1
Milks	*0.1
Mung bean (dry)	0.2
Poppy seed	*0.01
Safflower seed	*0.02

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Agvet chemical: Mevinphos	
Permitted residue: Mevinphos	
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.05
Broccoli, Chinese (Gai lan)	0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05

Agvet chemical: Milbemectin	
Permitted residue: Sum of milbemycin MA_3 and milbemycin MA_4 and their photoisomers, milbemycin (Z) 8,9-MA_3 and (Z) 8,9Z-MA_4	
Edible offal (mammalian)	*0.002
Fruiting vegetables, other than cucurbits	0.02
Fungi, edible (except mushrooms)	0.02
Hops, dry	*0.2
Marjoram (oregano)	*0.05
Meat (mammalian) (in the fat)	*0.002
Milk fats	*0.0005
Milks	*0.0005
Mushrooms	0.02
Pome fruits	0.03
Stone fruits	0.1
Strawberry	0.2
Sweet corns	0.02

Agvet chemical: Molinate	
Permitted residue: Molinate	
Rice	*0.05

Agvet chemical: Monensin	
Permitted residue: Monensin	
Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.01
Goat, edible offal of	*0.05
Goat meat	*0.05
Poultry, edible offal of	*0.5
Poultry meat (in the fat)	*0.5
Sheep fat	0.07
Sheep kidney	0.015
Sheep liver	0.2
Sheep muscle	0.005

Agvet chemical: Monepantel	
Permitted residue: Monepantel	
Cattle fat	7
Cattle kidney	1
Cattle liver	2
Cattle meat	0.3
Milks	*0.05
Sheep fat	7
Sheep kidney	2
Sheep muscle	0.7
Sheep liver	5

Agvet chemical: Morantel	
Permitted residue: Morantel	
Cattle, edible offal of	2
Goat, edible offal of	2
Meat (mammalian)	0.3
Milks	*0.1
Pig, edible offal of	5
Sheep, edible offal of	2

Agvet chemical: Moxidectin	
Permitted residue: Moxidectin	
Cattle, edible offal of	0.5
Cattle meat (in the fat)	1
Cattle milk (in the fat)	2
Deer meat (in the fat)	1
Deer, edible offal of	0.2
Goat meat (in the fat)	T0.5
Goat, edible offal of	T0.05
Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.5

Agvet chemical: MSMA	
Permitted residue: Total arsenic, expressed as MSMA	
Sugar cane	0.3

Agvet chemical: Myclobutanil	
Permitted residue: Myclobutanil	
All other foods except animal food commodities	0.05
Asparagus	T0.02
Cane berries	2
Cherries	5
Edible offal (mammalian)	*0.01
Grapes	1
Hops, dry	10
Meat (mammalian)	*0.01
Milks	*0.01
Peppers	3
Peppers, chili, dried	20
Pome fruits [except Persimmon, Japanese]	0.5
Stone fruits [except cherries; jujube, Chinese]	2
Strawberry	2

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Agvet chemical: Naled	
Permitted residue: Sum of naled and dichlorvos, expressed as naled	
Hops, dry	0.5

Agvet chemical: Naphthalene acetic acid	
Permitted residue: 1-Naphthelene acetic acid	
Apple	1
Pear	1
Pineapple	1
Rambutan	T*0.05

Agvet chemical: Naphthalophos	
Permitted residue: Naphthalophos	
Sheep, edible offal of	*0.01
Sheep meat	*0.01

Agvet chemical: Napropamide	
Permitted residue: Napropamide	
All other foods except animal food commodities	0.02
Almonds	*0.1
Basil	T*0.1
Berries and other small fruits	*0.1
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	T*0.1
Broccoli, Chinese (Gai lan)	T*0.1
Edible offal (mammalian)	*0.08
Eggs	*0.08
Meat (mammalian)	*0.08
Milks	*0.08
Mustard seeds	T*0.01
Poultry, edible offal of	*0.08
Poultry meat	*0.08
Rape seed (canola)	*0.01
Stone fruits	*0.1
Tomato	*0.1

Agvet chemical: Narasin	
Permitted residue: Narasin	
Cattle, edible offal of	0.05
Cattle meat	0.05
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Neomycin	
Permitted residue: Inhibitory substance, identified as neomycin	
Eggs	T0.5
Fats (mammalian) [except milk fats]	T0.5
Kidney of cattle, goats, pigs and sheep	T10
Liver of cattle, goats, pigs and sheep	T0.5
Meat (mammalian)	T0.5
Milks	T1.5
Poultry kidney	T10
Poultry liver	T0.5
Poultry meat	T0.5

Agvet chemical: Netobimin
see *Albendazole*

Agvet chemical: Nicarbazin	
Permitted residue: 4,4'-dinitrocarbanilide (DNC)	
Chicken fat/skin	10
Chicken kidney	20
Chicken liver	35
Chicken muscle	5
Eggs	0.3

Agvet chemical: Niclosamide	
Permitted residue: Niclosamide	
Edible offal (mammalian)	T*0.01
Eggs	T*0.01
Meat (mammalian)	T*0.01
Milks	T*0.01
Poultry, edible offal of	T*0.01
Poultry meat	T*0.01
Rice	T*0.01

Agvet chemical: Nitrothal-isopropyl	
Permitted residue: Nitrothal-isopropyl	
Apple	1

Agvet chemical: Nitroxynil	
Permitted residue: Nitroxynil	
Cattle, edible offal of	1
Cattle meat	1
Cattle milk	T0.5
Goat, edible offal of	1
Goat meat	1
Sheep, edible offal of	1
Sheep meat	1

Agvet chemical: Norflurazon	
Permitted residue: Norflurazon	
All other foods except animal food commodities	0.05
Asparagus	0.05
Blueberries	0.2
Citrus fruits [except kumquats]	0.2
Cotton seed	0.1
Cranberry	0.1
Edible offal (mammalian)	0.3

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Eggs	*0.02
Fats (mammalian)	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Grapes	0.1
Hops, dry	3
Pome fruits	*0.2
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Stone fruits	*0.2
Tree nuts	*0.2

Agvet chemical: Norgestomet

Permitted residue: Norgestomet

Edible offal (mammalian)	*0.0001
Meat (mammalian)	*0.0001

Agvet chemical: Novaluron

Permitted residue: Novaluron

All other foods except animal food commodities	0.1
Apple	0.3
Blueberries	7
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.3
Broccoli, Chinese (Gai lan)	0.3
Cherries	8
Chinese cabbage (Pe-tsai)	5
Cotton seed	T1
Cotton seed oil, crude	T2
Cranberry	0.45
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.2
Fungi, edible (except mushrooms)	0.2
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	5
Meat (mammalian) (in the fat)	0.1
Milk fats	0.2
Milks	*0.01
Mushrooms	0.2
Pear	0.3
Peppers, chili, sweet	0.7
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Stone fruits [except cherries]	0.5
Strawberry	0.5
Sweet corns	0.2

Agvet chemical: Novobiocin

Permitted residue: Novobiocin

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.1

Agvet chemical: ODB

Permitted residue: 1,2-dichlorobenzene

Sheep, edible offal of	*0.01
Sheep meat (in the fat)	*0.01

Agvet chemical: Olaquindox

Permitted residue: Sum of olaquindox and all metabolites which reduce to 2-(N-2-hydroxyethylcarbamoyl)-3-methyl quinoxaline , expressed as olaquindox

Pig, edible offal of	0.3
Pig meat	0.3

Agvet chemical: Oleandomycin

Permitted residue: Oleandomycin

Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1

Agvet chemical: Omethoate

Permitted residue: Omethoate

see also *Dimethoate*

Asparagus	*0.002
Avocado	0.1
Beetroot	*0.05
Blackberries	T3
Brussels sprouts	0.03
Cereal grains	*0.05
Cherries (subgroup)	*0.01
Citrus fruits	0.5
Cottonseed	*0.05
Edible offal (mammalian)	0.1
Eggs	*0.05
Eggplant	T0.07
Legume vegetables	1
Litchi	2
Mango	0.1
Mammalian fats (except milk fats)	0.003
Meat (mammalian)	*0.05
Melons [except watermelon]	0.2
Milks	*0.05
Oilseeds and oilfruits [except cotton seed; oilfruits; peanut]	0.05
Olives for oil production	T2
Olive oil, refined	T0.01
Onion, bulb	0.5
Peanut	*0.01
Peppers, sweet	0.3
Pineapple	0.03
Potato	0.05
Poultry, edible offal of	*0.05

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Poultry fats	*0.001
Poultry meat	*0.05
Pulses	0.1
Raspberries, red, black	T3
Rhubarb	0.3
Squash, summer (zucchini)	0.2
Strawberry	*0.01
Sweet potato	0.05
Tomato	0.02
Turnip, garden	*0.1
Vaccinium berries (including bearberry) [except cranberry]	T2
Watermelon	0.2
Wheat bran, processed	0.05
Wheat germ	0.06

Agvet chemical: OPP

see *2-phenylphenol*

Agvet chemical: Oryzalin

Permitted residue: Oryzalin

All other foods except animal food commodities	0.02
Cereal grains [except sweet corns]	*0.01
Coffee beans	T0.1
Fruit	0.1
Ginger root	*0.05
Mustard seeds	*0.05
Rape seed (canola)	*0.05
Tree nuts	0.1

Agvet chemical: Oxabetrinil

Permitted residue: Oxabetrinil

Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.05
Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Oxadixyl

Permitted residue: Oxadixyl

All other foods except animal food commodities	0.1
Chinese cabbage (Pe-tsai)	T5
Fruiting vegetables, cucurbits	0.5
Grapes	2
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	T5
Onion, bulb	0.5

Agvet chemical: Oxamyl

Permitted residue: Sum of oxamyl and 2-hydroxyimino-N,N-dimethyl-2-(methylthio)-acetamide, expressed as oxamyl

All other foods except animal food commodities	0.05
Banana	0.2
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Peanut	0.05
Peppers, sweet	1
Peppers, chilli	*0.01
Potato	0.1
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Sweet potato	0.2
Tomato	*0.05

Agvet chemical: Oxathiapiprolin

Permitted residue: Oxathiapiprolin

All other foods except animal food commodities	0.02
Avocado	0.1
Basil	10
Basil, dry	T90
Blueberries	0.5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Broccoli, Chinese (Gai lan)	2
Bulb vegetables [except chives; onion, bulb]	2
Cane berries	0.5
Cardoon	15
Citrus fruits [except kumquats]	0.06
Citrus oil, edible	3
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fennel, bulb	2
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.5
Fungi, edible (except mushrooms)	0.5
Ginseng, dried including red ginseng	0.15
Grapes	0.9
Hops, dry	5
Leafy vegetables (including brassica leafy vegetables) [except broccoli, Chinese (Gai lan); lettuce, head; witloof chicory]	15
Lettuce, head	2
Meat (mammalian) (in the fat)	*0.01

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Milks	*0.01
Mushrooms	0.5
Onion, bulb	0.04
Peas (pods and succulent, immature seeds)	1
Peas, shelled (succulent seeds)	0.05
Peppers, chili, dried	4
Pomegranate	0.1
Poppy seed	*0.01
Potato	0.04
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Poultry meat (in the fat)	*0.01
Root and tuber vegetables [except beetroot; carrot; celeriac; chicory, roots; horseradish; parsnip; radish, japanese; salsify; scorzonera; sugar beet; swede; turnip, garden	0.04
Strawberry	0.4
Sweet corns (subgroup)	0.5
Tree nuts	0.01
Young shoots	2

Agvet chemical: Oxfendazole

Permitted residue: Oxfendazole

Edible offal (mammalian)	3
Meat (mammalian)	*0.1
Milks	0.1

Agvet chemical: Oxycarboxin

Permitted residue: Oxycarboxin

Beans [except broad bean; soya bean]	5
Blueberries	T10
Broad bean (green pods and immature seeds)	5

Agvet chemical: Oxyclozanide

Permitted residue: Oxyclozanide

Cattle, edible offal of	2
Cattle meat	0.5
Goat, edible offal of	2
Goat meat	0.5
Milks	0.05
Sheep, edible offal of	2
Sheep meat	0.5

Agvet chemical: Oxyfluorfen

Permitted residue: Oxyfluorfen

All other foods except animal food commodities	0.05
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	*0.01
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	*0.05
Broccoli, Chinese (Gai lan)	*0.05
Bulb vegetables [except chives]	*0.05
Cereal grains [except sweet corns]	*0.05
Coffee beans	T0.05
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Eggs	0.05
Fennel, bulb	*0.05
Grapes	0.05
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Olives	1
Pome fruits	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.2
Stone fruits	0.05
Tree nuts	0.05

Agvet chemical: Oxytetracycline

Permitted residue: Inhibitory substance, identified as oxytetracycline

Fish	T0.2
Honey	0.3
Kidney of cattle, goats, pigs and sheep	0.6
Liver of cattle, goats, pigs and sheep	0.3
Meat (mammalian)	0.1
Milks	0.1
Poultry, edible offal of	0.6
Poultry meat	0.1

Agvet chemical: Paclobutrazol

Permitted residue: Paclobutrazol

All other foods except animal food commodities	0.01
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; mango; tamarillo (tree tomato)]	*0.01
Avocado	0.1
Fruiting vegetables, cucurbits	T*0.01
Fruiting vegetables, other than cucurbits	T*0.01
Mango	T1
Pome fruits [except Persimmon, Japanese]	1
Potato	T*0.01
Stone fruits	*0.01

Agvet chemical: Paracetamol

Permitted residue: Paracetamol

Pig fat/skin	*0.1
Pig kidney	*0.1

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Pig liver	*0.1
Pig muscle	*0.1

Agvet chemical: Paraquat

Permitted residue: Paraquat cation

Cacao bean	0.05
Cereal grains [except as otherwise listed under this chemical]	*0.05
Cotton seed	0.2
Cotton seed oil, edible	0.05
Edible offal (mammalian)	0.5
Eggs	*0.01
Fruit [except olives]	*0.05
Hops, dry	0.5
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.01
Oilseed [except cotton seed]	*0.05
Olives	1
Palm nuts	*0.05
Peanut	*0.05
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	1
Rice	10
Rice, polished	0.5
Sugar cane	*0.05
Tree nuts	*0.05
Vegetables [except potato; pulses]	*0.05

Agvet chemical: Penconazole

Permitted residue: Penconazole

All other foods except animal food commodities	0.02
Brussels sprouts	0.05
Chives	0.05
Grapes	0.1
Herbs	0.05
Pome fruits	0.1
Raspberries, red, black	0.1
Spices	0.1
Strawberries	0.5
Tea, green, black	0.1

Agvet chemical: Pencycuron

Permitted residue: Pencycuron

Potato	0.05

Agvet chemical: Pendimethalin

Permitted residue: Pendimethalin

All other foods except animal food commodities	0.02
Artichoke, globe	0.05
Asparagus	0.15
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	*0.05
Barley	*0.05
Berries and other small fruits [except blueberries]	*0.05
Blueberries	0.1
Brassica leafy vegetables (except Broccoli, Chinese (Gai lan)	0.2
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	*0.05
Broccoli, Chinese (Gai lan)	*0.05
Bulb vegetables [except chives; leek]	*0.05
Carrot	T0.3
Celery	0.09
Cherries (subgroup)	0.1
Chinese cabbage (Pe-tsai)	*0.05
Citrus fruits	*0.05
Date	T*0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fennel, bulb	*0.05
Fruiting vegetables, other than cucurbits	*0.05
Hops, dry	*0.1
Leafy vegetables [except brassica leafy vegetables; lettuce, leaf; witloof chicory]	*0.05
Leek	0.3
Legume vegetables	T0.2
Lettuce, leaf	4
Maize	*0.05
Meat (mammalian)	*0.01
Melons, including watermelon	0.1
Mints	0.2
Milk	*0.01
Oats	T*0.05
Oilseeds and oilfruits [except peanut]	*0.05
Parsley	T*0.05
Parsley, leaves	1.5
Peanut	0.1
Peppermint oil, edible	6
Peppers, sweet	*0.05
Pome fruits	*0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.05
Rice	*0.05
Root and tuber vegetables [except carrot]	*0.05
Sorghum, grain	0.1
Stone fruits [except cherries (subgroup)]	*0.05
Sugar cane	*0.05
Sweet corn (corn-on-the-cob)	*0.05
Table olives	*0.05
Tomato	*0.05

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Tree nuts	*0.05
Wheat	*0.05

Agvet chemical: Penflufen

Permitted residue: Penflufen

Cereal grains [except sweet corns]	*0.01
Chick-pea (dry)	T*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Lentil (dry)	T*0.01
Lupin (dry)	T*0.01
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Milk fats	*0.01
Mustard seeds	T*0.01
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	*0.01
Soya bean (dry)	T*0.01

Agvet chemical: Penthiopyrad

Permitted residue—commodities of plant origin: Penthiopyrad

*Permitted residue—commodities of animal origin: Sum of penthiopyrad and 1-methyl-3-(trifluoromethyl)-1*H*-pyrazol-4-ylcarboxamide, expressed as penthiopyrad*

All other foods except animal food commodities	0.05
Bayberries	T5
Bayberry, red	T5
Brassica leafy vegetables (except broccoli, Chinese (Gai lan)	70
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	7
Broccoli, Chinese (Gai lan)	7
Bush berries	7
Cane berries	10
Celery	15
Chinese cabbage (Pe-tsai)	50
Cranberry	3
Edible offal (mammalian)	*0.01
Eggs	*0.01
Elderberries	7
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits	5
Fungi, edible (except mushrooms)	5
Guelder rose	7
Leafy vegetables [except brassica leafy vegetables; lettuce, head; witloof chicory]	50
Lettuce, head	10
Meat (mammalian)	*0.01
Milks	*0.01
Mushrooms	5
Onion, bulb	1
Onion, Welsh	5
Peppers, chili, dried	14
Pome fruits	0.5
Potato	0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Root and tuber vegetables [except potato]	2
Shallot	5
Spring onion	5
Stone fruits	5
Strawberry	5
Sweet corns	5
Tree nuts	0.1

Agvet chemical: Permethrin

Permitted residue: Permethrin, sum of isomers

All other foods except animal food commodities	0.05
Almonds	0.05
Brassica vegetables (except Brassica leafy vegetables) [except Brussels sprouts; Chinese cabbage (Pe-tsai)]	1
Broccoli, Chinese (Gai lan)	1
Brussels sprouts	2
Celery	5
Cereal grains [except sweet corn (corn-on-the-cob)]	2
Cherries	4
Chervil	T30
Chives	T30
Common bean (dry) (navy bean)	0.1
Common bean (pods and/or immature seeds)	0.5
Coriander (leaves, roots, stems)	T30
Edible offal (mammalian)	0.5
Eggs	0.1
Herbs	T30
Lettuce, head	5
Lettuce, leaf	5
Linseed	0.1
Meat (mammalian) (in the fat)	1
Milks	0.05
Mushrooms	2
Mustard seeds	T0.2
Nectarine	2
Peach	1
Peas	1
Peppers, chili, dried	10
Poppy seed	T0.2
Potato	0.05
Poultry meat (in the fat)	0.1

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Rape seed (canola)	0.2
Rhubarb	1
Sugar cane	*0.1
Sweet corn (corn-on-the-cob)	*0.05
Tea, green, black	0.1
Tomato	0.4
Wheat bran, unprocessed	5
Wheat germ	2

Agvet chemical: Phenmedipham

Permitted residue—commodities of plant origin: Phenmedipham

Permitted residue—commodities of animal origin: 3-methyl-N-(3-hydroxyphenyl)carbamate

All other foods except animal food commodities	0.02
Beetroot	0.5
Chard (silver beet)	2
Chinese cabbage (Pe-tsai)	T1
Edible offal (mammalian)	*0.1
Leafy vegetables [except broccoli, Chinese (Gai lan); chard (silver beet); witloof chicory]	T1
Meat (mammalian)	*0.1
Milks	*0.1
Radicchio	T1
Strawberry	0.3

Agvet chemical: 2-Phenylphenol

Permitted residue: Sum of 2-phenylphenol and 2-phenylphenate, expressed as 2-phenylphenol

All other foods except animal food commodities	0.1
Citrus fruits	10

Agvet chemical: Phorate

Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate

Brassica vegetables (except Brassica leafy vegetables) [except Brussels sprouts; broccoli; cauliflower; Chinese cabbage (Pe-tsai); head cabbages]	T*0.01
Broccoli	0.5
Cabbages, head	0.5
Carrot	0.5
Cauliflower	0.5
Celery	T*0.01
Coriander (leaves, roots, stems)	T*0.01
Coriander, seed	0.1
Cotton seed	0.5
Edible offal (mammalian)	*0.05
Eggplant	0.5
Eggs	*0.05
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	T*0.01
Meat (mammalian)	*0.05
Milks	*0.05
Onion, bulb	0.5
Onion, Welsh	0.5
Parsley	T*0.01
Peanut	0.1
Peppers	0.5
Potato	0.5
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Shallot	0.5
Spring onion	0.5
Sweet potato	0.5
Tomato	0.5

Agvet chemical: Phosmet

Permitted residue: Sum of phosmet and its oxygen analogue, expressed as phosmet

All other foods except animal food commodities	0.05
Blueberries	10
Cattle, edible offal of	1
Cattle meat (in the fat)	1
Cereal grains [except sweet corns]	*0.05
Cranberry	10
Currants, black, red, white	2
Goat, edible offal of	*0.05
Goat meat	*0.05
Grapes	10
Lemon	5
Mandarins	5
Milks (in the fat)	0.2
Oranges	3
Pig, edible offal of	0.1
Pig meat	0.1
Sheep, edible offal of	*0.05
Sheep meat	*0.05
Stone fruits [except cherries; jujube, Chinese]	5

Agvet chemical: Phosphine

Permitted residue: All phosphides, expressed as hydrogen phosphide (phosphine)

All other foods except animal food commodities	*0.01
Cereal grains [except sweet corns]	*0.1
Citrus fruits [except kumquats]	*0.01
Dried foods [except as otherwise listed under this chemical]	*0.01
Dried fruits	*0.01
Dried vegetables	*0.01
Garlic	T*0.01
Honey	*0.01
Oilseeds (subgroup)	*0.01
Peanut	0.1
Pulses	*0.01

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Seed for beverages	T*0.01
Spices	*0.01
Sugar cane	*0.01
Tree nuts	*0.01

Agvet chemical: Phosphorous acid

Permitted residue: Phosphorous acid

Avocado	500
Basil	T300
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai); flowerhead brassicas]	T1
Broccoli, Chinese (Gai lan)	T1
Bulb vegetables [except chives]	T10
Chinese cabbage (Pe-tsai)	T150
Citrus fruits	100
Coriander (leaves, roots, stems)	T300
Custard apple	500
Edible offal (mammalian)	5
Fennel, bulb	T10
Fennel, leaf	T300
Flowerhead brassicas	50
Fruiting vegetables, cucurbits	T100
Fruiting vegetables, other than cucurbits	T100
Fungi, edible (except mushrooms)	T100
Galangal, rhizomes	T100
Ginger, root	T100
Grapes	200
Hops, dry	2000
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	T150
Meat (mammalian)	1
Mushrooms	T100
Papaya [pawpaw]	T100
Parsley	T300
Passionfruit	T500
Peach	100
Peas, shelled	T100
Pineapple	T20
Poppy seed	1
Potato	T700
Rhubarb	T100
Root and tuber vegetables [except potato]	T100
Stone fruits [except cherries; jujube, Chinese; peach]	T100
Strawberry	T500
Sweet corns	T100
Tree nuts	3000

Agvet chemical: Picloram

Permitted residue: Picloram

Cereal grains [except sweet corns]	0.2
Edible offal (mammalian)	5
Meat (mammalian)	*0.05
Milks	*0.05
Sugar cane	*0.01

Agvet chemical: Picolinafen

Permitted residue—commodities of plant origin: Picolinafen

Permitted residue—commodities of animal origin: Sum of picolinafen and 6-[3-trifluoromethyl phenoxy]-2-pyridine carboxylic acid

Cereal grains [except sweet corns]	*0.02
Edible offal (mammalian)	0.05
Eggs	*0.01
Field pea (dry)	*0.02
Lupin (dry)	*0.02
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02

Agvet chemical: Picoxystrobin

Permitted residue: Picoxystrobin

Coffee beans	0.04
Cottonseed	2
Edible offal (mammalian)	0.02
Mammalian fats [except milk fats]	0.02
Meat mammalian (in the fat)	0.02
Milks	*0.01
Peanut	0.05
Rice	0.05
Sorghum, grain	0.02
Soya bean (dry)	0.06
Tea, green, black	15
Wheat	0.04

Agvet chemical: Pinoxaden

Permitted residue: Sum of free and conjugated M4 metabolite, 8-(2,6-diethyl-4-hydroxymethylphenyl)-tetrahydro-pyrazolo [1,2-d][1,4,5] oxadiazepine-7,9-dione, expressed as Pinoxaden

All other foods except animal food commodities	0.06
Barley	0.1
Edible offal (mammalian)	*0.02
Eggs	*0.02
Marjoram (oregano)	*0.06
Meat (mammalian)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Wheat	0.7
Wheat bran, unprocessed	0.5

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Agvet chemical: Piperonyl butoxide	
Permitted residue: Piperonyl butoxide	
All other foods except animal food commodities	0.5
Cattle milk	0.05
Cereal bran, unprocessed	40
Cereal grains [except sweet corns]	20
Chives	8
Dried fruits	8
Dried vegetables	8
Edible offal (mammalian)	0.1
Eggs	*0.1
Fruit	8
Herbs	8
Meat (mammalian)	0.1
Oilseeds (subgroup)	8
Peanut	1
Peppers, chili, dried	20
Poultry, edible offal of	*0.5
Poultry meat (in the fat)	*0.5
Sweet corns	8
Tree nuts	8
Vegetables	8
Wheat germ	50

Agvet chemical: Pirimicarb	
Permitted residue: Sum of pirimicarb, demethyl-pirimicarb and the N*-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb*	
All other foods except animal food commodities	0.05
Almonds	0.05
Blackberries	2
Celeriac	0.1
Celery	15
Cereal grains [except sweet corns]	*0.02
Cherries	5
Chinese cabbage (Pe-tsai)	7
Cotton seed	0.05
Cotton seed oil, crude	T0.1
Currants, black, red, white	1
Edible offal (mammalian)	*0.1
Eggs	*0.1
Fruit [except listed under this chemical]	0.5
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	7
Meat (mammalian)	*0.1
Milks	*0.1
Mustard seeds	T0.2
Onion, Welsh	7
Peppers, chili, dried	20
Peppers, chilli, other cultivars	1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.02
Rape seed (canola)	0.2
Raspberries, red, black	4
Sesame seed	T0.05
Shallot	7
Spices	*0.05
Spring onion	7
Strawberry	3
Sweet corn (corn-on-the-cob)	0.1
Tree nuts [except almonds]	T*0.05
Vegetables [except celeriac; celery; leafy vegetables; onion, Welsh; shallot; spring onion;]	1

Agvet chemical: Pirimiphos-methyl	
Permitted residue: Pirimiphos-methyl	
All other foods except animal food commodities	0.02
Barley	7
Cacao beans	*0.05
Cereal bran, unprocessed	20
Edible offal (mammalian)	*0.05
Eggs	*0.05
Maize	7
Meat (mammalian)	*0.05
Milks	*0.05
Millet	10
Oats	7
Peanut	5
Peanut oil, edible	15
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	10
Rice, husked	2
Rice, polished	1
Rye	10
Sorghum, grain	10
Triticale	10
Wheat	10
Wheat germ	30

Agvet chemical: Praziquantel	
Permitted residue: Praziquantel	
Fish muscle	T*0.02
Sheep, edible offal of	*0.05
Sheep meat	*0.05

Agvet chemical: Procaine penicillin	
Permitted residue: Inhibitory substance, identified as procaine penicillin	
Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1
Milks	*0.0025

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Agvet chemical: Prochloraz

Permitted residue: Sum of prochloraz and its metabolites containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz

All other foods except animal food commodities	0.1
Avocado	5
Banana	5
Cherimoya	T1
Cherries	*0.05
Custard apple	T1
Lettuce, head	2
Lettuce, leaf	T3
Litchi	T1
Ilama	T1
Mandarins	T10
Mango	5
Mushrooms	3
Papaya (pawpaw)	5
Pepper, black, white	10
Pineapple	2
Pistachio nut	T0.5
Soursop	T1
Sugar apple	T1
Sugar cane	*0.05

Agvet chemical: Procymidone

Permitted residue: Procymidone

All other foods except animal food commodities	0.05
Cherries	7
Chick-pea (dry)	T0.5
Chives	T3
Common bean (dry) (navy bean)	T10
Durian (in the pulp)	0.05
Edible offal (mammalian)	0.05
Eggs	*0.01
Garlic	5
Lentil (dry)	0.5
Lupin (dry)	*0.01
Meat (mammalian) (in the fat)	0.2
Milks	0.02
Mustard seeds	T0.5
Mustard seed oil, crude	T2
Onion, bulb	0.2
Peppers	T2
Potato	0.2
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	0.5
Rape seed (canola) oil, crude	2
Strawberry	*0.02
Stone fruits [except cherries]	2
Wine grapes	5

Agvet chemical: Profenofos

Permitted residue: Profenofos

All other foods except animal food commodities	0.02
Cattle milk	*0.01
Coffee beans	0.04
Coriander, seed	0.1
Cotton seed	1
Cotton seed oil, edible	0.3
Edible offal (mammalian)	*0.05
Eggs	*0.02
Mangosteen	5
Meat (mammalian)	*0.05
Peppers, chili	3
Peppers, chili, dried	20
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Tea, green, black	*0.05

Agvet chemical: Profoxydim

Permitted residue: Sum of profoxydim and all metabolites converted to dimethyl-3-(3-thianyl)glutarate-S-dioxide after oxidation and treatment with acidic methanol, expressed as profoxydim

Edible offal (mammalian)	0.5
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	0.05

Agvet chemical: Prohexadione-calcium

Permitted residue: Sum of the free and conjugated forms of prohexadione expressed as prohexadione

Apple	*0.02
Cherries	0.4
Edible offal (mammalian)	*0.05
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.05
Milks	*0.01
Peanut	1

Agvet chemical: Prometryn

Permitted residue: Prometryn

Cattle milk	*0.05
Cereal grains	*0.1
Coriander (leaves, roots, stems)	T1
Coriander, seed	T1
Cotton seed	*0.1
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Peanut	*0.1

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Sunflower seed	*0.1
Vegetables	*0.1

Agvet chemical: Propachlor

Permitted residue: Sum of propachlor and metabolites hydrolysable to N*-isopropylaniline, expressed as propachlor*

All other foods except animal food commodities	0.05
Beetroot	*0.05
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.6
Broccoli, Chinese (Gai lan)	0.6
Cereal grains [except sorghum, grain; sweet corns]	0.05
Chinese cabbage (Pe-tsai)	T1
Cos lettuce	T0.2
Edible offal (mammalian)	0.1
Eggs	*0.02
Garlic	2.5
Leafy vegetables [except broccoli, Chinese (Gai lan); cos lettuce; lettuce, head; lettuce, leaf; witloof chicory]	T1
Leek	*0.02
Lettuce, head	T0.2
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Onion, bulb	0.7
Onion, Welsh	T1
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Radish	*0.02
Shallot	T1
Sorghum, grain	0.2
Spring onion	T1
Swede	*0.02
Sweet corn (corn-on-the-cob)	0.05
Turnip, garden	*0.02

Agvet chemical: Propamocarb

Permitted residue: Propamocarb (base)

All other foods except animal food commodities	0.1
Basil	T150
Brassica vegetables (except Brassica leafty vegetables)	30
Bulb vegetables [except chives; onion, bulb]	30
Cane berries	T15
Chives	30
Edible offal (mammalian)	1.5
Eggs	*0.01
Fats (mammalian)	0.03
Fennel, bulb	30
Fruiting vegetables, cucurbits	5
Fruiting vegetables, other than cucurbits	T0.3
Fungi, edible (except mushrooms)	T0.3
Ginger	T50
Herbs [except basil]	30
Leafy vegetables	70
Meat (mammalian)	0.03
Milks	*0.01
Mushrooms	T0.3
Onion, bulb	0.5
Peppers, chili, dried	10
Poppy seed	5
Potato	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sweet corns	T0.3

Agvet chemical: Propanil

Permitted residue: Propanil

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Eggs	*0.1
Milks	*0.01
Poultry, edible offal of	3
Poultry meat	*0.1
Rice	2
Sheep, edible offal of	*0.1
Sheep meat	*0.1

Agvet chemical: Propaquizafop

Permitted residue: Propaquizafop and acid and oxophenoxy metabolites, measured as 6-chloro-2-methoxyquinoxaline, expressed as propaquizafop

Currants, black, red, white	*0.05
Edible offal (mammalian)	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Oilseeds (subgroup)	*0.05
Peas	*0.05
Pulses	*0.05
Raspberries, red, black	*0.05
Strawberry	*0.05

Agvet chemical: Propargite

Permitted residue: Propargite

Apple	3
Banana	3
Cotton seed	0.2
Edible offal (mammalian)	*0.1
Eggs	*0.1
Hops, dry	3
Meat (mammalian) (in the fat)	*0.1
Milks	*0.1
Passionfruit	3

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Pear	3
Poultry, edible offal of	*0.1
Poultry meat (in the fat)	*0.1
Stone fruits	3
Strawberry	7
Sweet corns	3
Vegetables	3

Agvet chemical: Propazine

Permitted residue: Propazine

Carrot	*0.1

Agvet chemical: Propetamphos

Permitted residue: Propetamphos

Sheep, edible offal of	*0.01
Sheep meat (in the fat)	*0.01

Agvet chemical: Propiconazole

Permitted residue: Propiconazole

All other foods except animal food commodities	0.05
Almonds	0.2
Avocado	*0.02
Banana	0.2
Beetroot	*0.02
Blackberries	1
Blueberries	2
Boysenberry	1
Broccoli, Chinese	T1
Celery	T5
Cereal grains [except sweet corns]	*0.05
Chard (silver beet)	T0.5
Chicory leaves	T1
Citrus fruits	10
Cranberry	0.3
Edible offal (mammalian)	1
Eggs	*0.05
Endive	T1
Grapes	T1
Meat (mammalian)	0.1
Milks	*0.01
Mint oil	*0.02
Mushrooms	*0.05
Orange oil, edible	1850
Parsley	T30
Peanut	*0.05
Pineapple	2
Plums (including prunes)	2
Poppy seed	*0.01
Poultry, edible offal of	0.1
Poultry meat	0.1
Pulses	T0.3
Radicchio	T1
Radish	T0.2
Raspberries, red, black	1
Spices	*0.1
Spinach	T0.7
Stone fruits [except plum (including prunes)]	4
Sugar cane	*0.02
Sunflower seed	T0.5
Sweet corn (corn-on-the-cob)	*0.02
Tree nuts [except almonds]	T0.2

Agvet chemical: Propineb

see *Dithiocarbamates*

Agvet chemical: Propoxur

Permitted residue: Propoxur

Agvet chemical: Propylene oxide

Permitted residue: Propylene oxide

Almonds	100

Agvet chemical: Propyzamide

Permitted residue: Propyzamide

All other foods except animal food commodities	0.02
Cherries	0.1
Chicory leaves	*0.2
Currants, black, red, white	0.01
Edible offal (mammalian)	*0.2
Eggs	*0.05
Endive	*0.2
Lettuce, head	1
Lettuce, leaf	1
Meat (mammalian)	*0.05
Milks	*0.01
Mustard seeds	0.02
Poppy seed	0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.01
Quinoa	T02
Rape seed (canola)	0.02
Safflower Seed	T0.02

Agvet chemical: Proquinazid

Permitted residue—commodities of plant origin: Proquinazid

Permitted residue—commodities of animal origin: Sum of proquinazid and 3-(6-iodo-4-oxo-3-propyl-3H-quinazolin-2-yloxy)propionic acid, expressed as proquinazid

All other foods except animal food commodities	0.1

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Dried grapes (currants, raisins and sultanas)	2
Edible offal (mammalian)	0.05
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except peppers, sweet]	0.3
Grapes	0.5
Meat (mammalian)	*0.01
Milks	*0.01
Peppers, sweet	0.2
Pome fruits	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	T*0.02

Agvet chemical: Prosulfocarb

Permitted residue: Prosulfocarb

Barley	*0.01
Carrot	T*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Marjoram (oregano)	20
Meat (mammalian)	*0.02
Milks	*0.02
Oats	*0.01
Potato	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Prothioconazole

*Permitted residue—commodities of plant origin: Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole*

*Permitted residue—commodities of animal origin: Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1*H*-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole*

All other foods except animal food commodities	0.02
Blueberries	2
Cereal bran, unprocessed	0.5
Cereal grains [except sweet corns]	0.3
Cotton seed	T0.2
Cranberry	0.2
Edible offal (mammalian)	0.2
Eggs	*0.01
Linseed	0.03
Meat (mammalian) (in the fat)	0.02
Milks	*0.004
Mustard seeds	*0.02
Peanut	*0.02
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Pulses [except soya bean (dry)]	T0.7
Rape seed	0.2
Rape seed oil, edible	0.15
Soya bean (dry)	0.2
Sunflower seed oil, crude	0.5
Sunflower seeds (subgroup)	0.5
Watermelon	T0.2
Wheat germ	0.5

Agvet chemical: Prothiofos

Permitted residue: Prothiofos

Banana	*0.01
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.2
Broccoli, Chinese (Gai lan)	0.2
Pear	0.05

Agvet chemical: Pydiflumetofen

Permitted residue: Pydiflumetofen

All other foods except animal food commodities	0.05
Beans with pods	0.7
Berries and other small fruits [except blueberries; grapes; strawberry]]	3
Broccoli, Chinese (Gai lan)	0.5
Bulb onions (subgroup)	0.3
Bush berries	5
Cherries (subgroup)	2
Chinese cabbage (Pe-tsai)	T30
Citrus fruits	1
Citrus oil, edible	40
Cotton seed	0.02
Dried grapes (currants, raisins and sultanas)	5
Edible offal (mammalian)	0.1
Eggs	0.02
Elderberries	5
Flowerhead brassicas	3
Fruiting vegetables, cucurbits	0.4
Fruiting vegetables, other than cucurbits	0.5
Grapes	2
Green onions	2
Head brassicas [except Chinese cabbage (Pe-tsai)]	2
Leafy vegetables	15
Maize	0.04

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Maize flour	0.07
Maize oil, edible	0.08
Mammalian fats [except milk fats]	0.1
Meat (mammalian) (in the fat)	0.1
Milks	*0.01
Mustard seeds	T0.05
Peaches (subgroup)	1
Peanut	0.05
Peanut oil, edible	0.15
Peas with pods (subgroup)	1.5
Peppers, chili, dried	5
Plums (including fresh prunes)	0.6
Pome fruits [except persimmon, Japanese]	0.2
Potato	*0.01
Potato, dried	0.5
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Prunes, dried	1.5
Pulses	0.4
Rape seed (canola)	0.05
Root and tuber vegetables [except potato]	0.3
Small seed oilseeds	0.9
Stalk and stem vegetables - stems and petioles	15
Stem brassicas	0.5
Strawberry	2
Sunflower seeds (subgroup)	0.5
Sweet corn (corn-on-the-cob)	0.03
Tomato	T0.7
Tomato, dried	7

Agvet chemical: Pymetrozine

Permitted residue: Pymetrozine

All other foods except animal food commodities	0.02
Almonds	*0.01
Beetroot	*0.02
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broad bean (dry)	T0.02
Broccoli, Chinese (Gai lan)	0.5
Celery	0.2
Chinese cabbage (Pe-tsai)	5
Cotton seed	*0.02
Cotton seed oil, edible	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits	0.5
Fungi, edible (except mushrooms)	0.5
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	5
Lupin (dry)	T0.02
Meat (mammalian)	*0.01
Milks	*0.01
Pistachio nut	*0.01
Podded pea (young pods) (snow and sugar snap)	0.3
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Stone fruits	*0.05
Strawberry	T0.3
Sweet corn (corn-on-the-cob)	*0.01

Agvet chemical: Pyraclofos

Permitted residue: Pyraclofos

Sheep fat	0.5
Sheep kidney	*0.01
Sheep liver	*0.01
Sheep muscle	*0.01

Agvet chemical: Pyraclostrobin

Permitted residue—commodities of plant origin: Pyraclostrobin

*Permitted residue—commodities of animal origin: Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1*H*-pyrazol-3-ol, expressed as pyraclostrobin*

All other foods except animal food commodities	0.05
Artichoke, globe	2
Avocado	0.2
Banana	*0.02
Barley	1
Beans, podded [except common bean]	0.3
Berries and other small fruits [except blackberries; blueberries; boysenberry; grapes]	3
Blackberries	4
Blueberries	4
Boysenberry	4
Brassica leafy vegetables	T3
Brussels sprouts	0.3
Cabbages, head	0.2
Cereal grains [except barley; oats; rice; rye; sweet corns; triticale; wheat]	*0.01
Celery	T8
Cherries	3
Chestnuts	T1
Chick-pea (dry)	T0.5
Chives	2
Coffee beans	0.3
Common bean (pods and/or immature seeds)	0.6
Common beans (succulent seeds)	0.3
Corn salad (lamb's lettuce)	10
Cress, garden	10

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Custard apple	T3
Endive	0.4
Dried grapes	5
Dry beans	0.3
Edible offal (mammalian)	0.1
Eggs	*0.05
Fats (mammalian)	0.5
Flowerhead brassicas	0.1
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	0.5
Fungi, edible (except mushrooms)	0.3
Garlic	0.3
Grapes	2
Herbs	2
Hops, dry	23
Jujube, Chinese	T7
Leek	0.7
Lemon	0.7
Lentil (dry)	0.5
Lettuce, head	2
Lettuce, leaf	2
Litchi	T2
Mango	0.6
Meat (mammalian) (in the fat)	0.5
Milks	0.03
Mung bean (dry)	T0.2
Mushrooms	0.3
Oats	1
Oilseeds and oilfruits [except oilfruits; peanut; poppy seed]	0.4
Olives for oil production	T0.3
Olive oil, crude	T1
Olive oil, virgin	0.07
Onion, bulb	1.5
Onion, Welsh	1.5
Oranges	2
Papaya (pawpaw)	T0.5
Passionfruit	T1
Peanut	0.05
Peas (dry)	0.3
Peas with pods	0.3
Peas without pods (succulent)	0.08
Pineapple	0.3
Pistachio nut	T1
Pome fruits [except Persimmon, Japanese]	1
Pomegranate	T0.3
Poppy seed	*0.05
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Raspberries, red, black	4
Rice	1.5
Rice, husked	0.09
Rice, polished	0.03
Root and tuber vegetables	0.5
Rucola	10
Rye	0.2
Shallot	0.3
Silvanberries	T3
Sorghum, grain	0.5
Spices	0.1
Spinach	0.6
Spring onion	1.5
Stone fruits [except jujube, Chinese]	2.5
Sugar cane	0.08
Sweet corns	0.3
Table olives	T0.3
Tangelo, large-sized cultivars	1
Tangelo, small and medium sized cultivars	1
Tea, green, black	T7
Tree nuts [except chestnuts; pistachio nut; walnuts]	0.07
Triticale	0.2
Walnut	T0.01
Wheat	0.2
Witloof chicory (sprouts)	0.09

Agvet chemical: Pyraflufen-ethyl

Permitted residue: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)

Almonds	0.01
Cereal grains [except sweet corns]	*0.02
Cherries	0.01
Cotton seed	*0.05
Edible offal (mammalian)	*0.02
Eggs	*0.02
Hops, dry	*0.1
Meat (mammalian)	*0.02
Milks	*0.02
Potato	0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	*0.02

Agvet chemical: Pyrasulfotole

*Permitted residue: Sum of pyrasulfotole and (5-hydroxy-3-methyl-1*H*-pyrazol-4-yl)[2-mesyl-4-(trifluoromethyl)phenyl]methanone, expressed as pyrasulfotole*

Barley	0.03
Cereal bran, unprocessed	0.03
Cereal grains [except barley; oats; sorghum, grain; sweet corns (subgroup)]	*0.02
Edible offal (mammalian)	0.5
Eggs	*0.02
Mammalian fats (except milk fats)	*0.02
Meat (mammalian)	*0.02
Milks	*0.01

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Oats	0.15
Poultry, edible offal of	0.05
Poultry fats	*0.02
Poultry meat	*0.02
Sorghum, grain	0.5

Agvet chemical: Pyraziflumid

Permitted residue — commodities of plant origin: pyraziflumid

Permitted residue — commodities of animal origin: pyraziflumid and its pyraziflumid-4'-OH metabolite (free), expressed as pyraziflumid

Dried grapes (currants; raisins; sultanas)	6
Grapes	3
Pome fruits	1.5

Agvet chemical: Pyrethrins

Permitted residue: Sum of pyrethrins i and ii, Cinerinsi i and ii and jasmolins i and ii, determined after calibration by means of the International Pyrethrum Standard

All other foods except animal food commodities	0.2
Cereal grains [except sweet corns]	3
Chives	1
Cucumber	T2
Dried fruits	1
Dried vegetables	1
Edible offal (Mammalian)	*0.05
Eggs	*0.05
Fennel, leaf	1
Fruit	1
Fruiting vegetables, cucurbits [except cucumber]	0.2
Herbs	1
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Oilseeds (subgroup)	1
Olive oil, crude	T3
Peanut	0.5
Peppers, chili, dried	0.5
Poultry, Edible offal of	*0.05
Poultry, Meat (in the fat)	*0.05
Tree nuts	1
Vegetables	1

Agvet chemical: Pyridaben

Permitted residue: Pyridaben

Banana	0.5
Cranberry	0.5
Citrus fruits [except kumquats]	0.5
Grapes	5
Hops, dry	10
Pome fruits [except Persimmon, Japanese]	0.5
Stone fruits	0.5
Strawberry	1
Tree nuts	T*0.05

Agvet chemical: Pyridate

Permitted residue: sum of pyridate and metabolites containing 6 chloro-4-hydroxyl-3-phenyl pyridazine, expressed as pyridate

Chick-pea (dry)	*0.05
Edible offal (mammalian)	*0.2
Eggs	*0.2
Marjoram (oregano)	*0.05
Meat (mammalian)	*0.2
Milks	*0.2
Poultry, edible offal of	*0.2
Poultry meat	*0.2

Agvet chemical: Pyrimethanil

Permitted residue: Pyrimethanil

All other foods except animal food commodities	0.1
Almonds	0.2
Banana	2
Berries and other small fruits [except blueberries; grapes; strawberry]	15
Blueberries	8
Carrot	1
Chives	3
Citrus fruits [except lemon]	10
Common bean	3
Coriander (leaves)	3
Cucumber	5
Edible offal (mammalian)	*0.05
Field pea (dry)	0.5
Grapes	5
Herbs	3
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; lettuce, leaf; witloof chicory]	T5
Lemon	11
Lettuce, head	20
Lettuce, leaf	20
Meat (mammalian)	*0.05
Milks	*0.01
Onion, bulb	0.2
Peppers, sweet	1
Podded pea (young pods) (snow and sugar snap)	T10
Pome fruits [except Persimmon, Japanese]	15
Potato	0.05
Spices	0.1
Stone fruits [except jujube, Chinese]	10
Strawberry	5
Sweet potato	0.05
Tomato	1

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Agvet chemical: Pyriofenone	
Permitted residue: Pyriofenone	
All other foods	0.05
Berries and other small fruit [except Cane berries; cloudberry; cranberry; strawberry]	1.5
Cane berries	0.9
Cloudberry	0.5
Cranberry	0.5
Dried grapes (currants, raisins and sultanas)	2.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.7
Mammalian fats [except milk fats]	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Strawberry	0.5

Agvet chemical: Pyriproxyfen	
Permitted residue: Pyriproxyfen	
All other foods except animal food commodities	0.1
Almonds	0.02
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	0.3
Beans with pods	T0.3
Blueberries	1
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	T0.7
Broccoli, Chinese (Gai lan)	T0.7
Cane berries	1
Chervil	T5
Chives	T5
Citrus fruits	0.5
Coriander (leaves, roots, stems)	T5
Cotton seed	*0.01
Cotton seed oil, crude	*0.02
Cranberry	1
Edible offal (mammalian)	*0.02
Eggs	0.05
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	1
Fungi, edible (except mushrooms)	1
Galangal, Greater	T*0.05
Galangal, Lesser	T*0.05
Grapes	2.5
Herbs	T5
Lettuce, leaf	5
Macadamia nuts	*0.01
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Mizuna	T5
Mushrooms	1
Olives for oil production	1
Olive oil, crude	3
Peanut	0.2
Peppers, chili, dried)	6
Persimmon, Japanese	T0.2
Poultry, edible offal of	0.1
Poultry meat (in the fat)	0.1
Rose and dianthus (edible flowers)	T5
Rucola (rocket)	T5
Stone fruits [except jujube, Chinese]	1
Strawberry	T0.5
Sweet corns	1
Sweet potato	*0.05
Table olives	1
Turmeric, root	T*0.05

Agvet chemical: Pyrithiobac sodium	
Permitted residue: Pyrithiobac sodium	
Cotton seed	*0.02
Cotton seed oil, crude	*0.01
Cotton seed oil, edible	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Pyroxasulfone	
*Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1*H*-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone*	
*Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1*H*-pyrazole-4-carboxylic acid, expressed as pyroxasulfone*	
All other foods except animal food commodities	0.01
Cereal grains [except maize; popcorn and sweet corns]	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Maize	0.02
Meat (mammalian)	*0.02
Milks	*0.002
Peanut	0.3
Popcorn	0.015
Potato	0.08
Poultry, edible offal of	*0.02

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Poultry meat	*0.02
Pulses [except soya bean (dry)]	*0.01
Safflower seed	T*0.01
Soya bean (dry)	0.06
Soya bean oil	0.06
Sunflower oil	0.3
Sunflower seed	0.3
Sweet corn (corn-on-the-cob and kernels)	0.015

Agvet chemical: Pyroxsulam

Permitted residue: Pyroxsulam

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poppy seed	T*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Quinclorac

Permitted residue: Quinclorac

Barley	2
Blueberries	0.08
Cranberry	1.5
Rape seed (canola)	1.5
Rice	10
Rice, husked	10
Rice, polished	8
Wheat	0.5

Agvet chemical: Quinoxyfen

Permitted residue: Quinoxyfen

All other foods except animal food commodities	0.02
Barley	*0.01
Chard (silver beet)	3
Cherries	0.7
Dried grapes	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	2
Hops, dry	3
Meat (mammalian) (in the fat)	0.1
Milk fats	0.2
Milks	0.01
Peppers, chili, dried	10
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Stone fruits [except jujube, Chinese]	0.7
Strawberry	T0.3
Tea, green, black	*0.05
Wheat	T*0.01

Agvet chemical: Quintozene

Permitted residue: Sum of quintozene, pentachloroaniline and methyl pentacholorophenyl sulfide, expressed as quintozene

Beans, except broad bean and soya bean	0.01
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.2
Broad bean (green pods and immature seeds)	0.01
Broccoli, Chinese (Gai lan)	0.2
Common bean (dry) (navy bean)	0.2
Cotton seed	0.03
Edible offal (mammalian)	*0.1
Eggs	*0.03
Lettuce, head	0.3
Lettuce, leaf	0.3
Meat (mammalian)(in the fat)	*0.2
Milks	*0.02
Peanut	0.3
Peppers, chili, dried	0.1
Potato	0.2
Poultry, Edible offal of	*0.1
Poultry meat (in the fat)	*0.1
Tomato	0.1

Agvet chemical: Quizalofop-ethyl

Permitted residue: Sum of quizalofop-ethyl and quizalofop acid and other esters, expressed as quizalofop-ethyl

All other foods except animal food commodities	0.01
Barley	*0.02
Beetroot	0.02
Cabbages, head	*0.01
Carrot	*0.02
Cauliflower	*0.05
Common bean (pods and immature seeds)	*0.02
Cucumber	*0.02
Currants, black, red, white	*0.05
Edible offal (mammalian)	0.2
Eggs	*0.02
Grapes	*0.02
Hempseed	T*0.02
Meat (mammalian)	*0.02
Melons, except watermelon	*0.02
Milks	0.1
Mustard seeds	T*0.02
Onion, bulb	*0.02
Peanut	*0.02
Pineapple	*0.05

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Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.2
Pumpkins	*0.02
Radish	*0.02
Rape seed (canola)	*0.02
Sunflower seed	*0.05
Tomato	*0.02

Agvet chemical: Quizalofop-p-tefuryl

Permitted residue: Sum of quizalofop-p-tefuryl and quizalofop acid, expressed as quizalofop-p-tefuryl

All other foods except animal food commodities	0.01
Beetroot	0.02
Cabbages, head	*0.01
Carrot	*0.02
Cauliflower	*0.05
Common bean (pods and/or immature seeds)	*0.02
Cucumber	*0.02
Currents, black, red, white	*0.05
Edible offal (mammalian)	0.2
Eggs	*0.02
Grapes	*0.02
Meat (mammalian)	*0.02
Melons, except watermelon	*0.02
Milks	0.1
Mustard seeds	T*0.02
Onion, bulb	*0.02
Peanut	*0.02
Pineapple	*0.05
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.2
Pumpkins	*0.02
Radish	*0.02
Rape seed (canola)	*0.02
Sunflower seed	*0.05
Tomato	*0.02

Agvet chemical: Ractopamine

Permitted residue: Ractopamine

Cattle fat	0.01
Cattle kidney	0.09
Cattle liver	0.04
Cattle muscle	0.01
Pig fat	0.05
Pig kidney	0.2
Pig liver	0.2
Pig meat	0.05
Turkey kidney	0.3
Turkey liver	0.3
Turkey meat	0.02
Turkey fat/skin	0.05

Agvet chemical: Rimsulfuron

Permitted residue: Rimsulfuron

Almonds	0.01
Blueberries	0.02
Cherries	0.01
Cranberry	0.02
Potato	0.1
Tomato	*0.05

Agvet chemical: Robenidine

Permitted residue: Robenidine

Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Saflufenacil

*Permitted residue—commodities of plant origin: Sum of saflufenacil, N'-{2-chloro-4-fluoro-5-[1,2,3,6-tetrahydro-2,6-dioxo-4-(trifluoromethyl)pyrimidin-1-yl]benzoyl-*N*-isopropyl sulfamide and* N*-[4-chloro-2-fluoro-5-({[(isopropylamino)sulfonyl]amino} carbonyl)phenyl]urea, expressed as saflufenacil equivalents*

Permitted residue—commodities of animal origin: Saflufenacil

All other foods except animal food commodities	0.03
Barley (desiccant use)	1
Cereal grains [except rice and sweet corns]	0.2
Cereal bran, unprocessed	0.5
Citrus fruits	*0.03
Cotton seed	0.2
Edible offal (mammalian)	7
Eggs	*0.01
Legume vegetables	*0.03
Linseed	T0.5
Meat (mammalian)	*0.01
Milks	*0.01
Mustard seed	0.6
Oilseeds (subgroup) [except cotton seed; linseed; mustard seed; rape seed (canola); sunflower seed]	*0.03
Peanut	*0.01
Pome fruits	*0.03
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.2
Rape seed (canola)	0.6
Rice	*0.01
Sunflower seed	0.7
Sugar cane molasses	1
Tree nuts	*0.03

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Wheat (desiccant use)	0.6

Agvet chemical: Salinomycin

Permitted residue: Salinomycin

Cattle, edible offal of	0.5
Cattle meat	*0.05
Eggs	*0.02
Pig, edible offal of	*0.1
Pig meat	*0.1
Poultry, edible offal of	0.5
Poultry meat	0.1

Agvet chemical: Sedaxane

Permitted residue: Sedaxane, sum of isomers

All other foods except animal food commodities	0.01
Beetroot	*0.01
Beetroot leaves	*0.01
Cereal grains [except sweet corns]	*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poppy seed	T*0.01
Potato	0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Semduramicin

Permitted residue: Semduramicin

Chicken fat/skin	0.5
Chicken kidney	0.2
Chicken liver	0.5
Chicken meat	*0.05

Agvet chemical: Sethoxydim

Permitted residue: Sum of sethoxydim and metabolites containing the 5-(2-ethylthiopropyl)cyclohexene-3-one and 5-(2-ethylthiopropyl)-5-hydroxycyclohexene-3-one moieties and their sulfoxides and sulfones, expressed as sethoxydim

All other foods except animal food commodities	0.1
Almonds	0.2
Asparagus	1
Barley	*0.1
Beans [except broad bean; soya bean]	T0.5
Blueberries	4
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broad bean (green pods and immature seeds)	*0.1
Broccoli, Chinese (Gai lan)	0.5
Celery	0.1
Chia	T0.7
Chinese cabbage (Pe-tsai)	T0.5
Chives, Chinese	T1
Citrus fruits [except kumquats]	0.5
Cotton seed	0.2
Cranberry	2.5
Dried herbs [except hops, dry]}	T5
Dry beans (subgroup) [except lupin (dry); soya bean (dry)]	25
Edible offal (mammalian)	*0.05
Egg plant	T0.1
Eggs	*0.05
Fennel, bulb	T1
Fruiting vegetables, cucurbits	*0.1
Garlic	0.3
Garlic chives	T1
Hazelnut	T*0.03
Hempseed	T0.5
Herbs	T1
Hops, dry	0.5
Leaft vegetables [except lettuce, head; lettuce, leaf]	T1
Leek	0.7
Lettuce, head	0.2
Lettuce, leaf	0.2
Linseed	0.5
Lupin (dry)	0.2
Meat (mammalian)	*0.05
Milks	*0.05
Mustard seeds	T0.5
Onion, bulb	0.3
Onion, Welsh	0.7
Peanut	25
Peas (pods and succulent, immature seeds)	T0.7
Peppers	T2
Poppy seed	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except dry beans (subgroup)]	*0.1
Quinoa	T0.5
Radicchio	T0.5
Rape seed (canola)	0.5
Rhubarb	0.1
Root and tuber vegetables	1
Safflower seed	T0.5
Sesame seed	T0.5
Shallot	0.7
Spices	T5
Spring onion	0.7
Stone fruits [except jujube, Chinese; plum]	0.2
Strawberry	10
Sunflower seed	*0.1
Tomato	0.1

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Wheat	*0.1

Agvet chemical: Simazine

Permitted residue: Simazine

Asparagus	*0.1
Basil	T1
Basil, dry	T5
Blueberries	0.2
Broad bean (dry)	*0.01
Broad bean (green pods and immature seeds)	*0.01
Chick-pea (dry)	*0.05
Chick-pea (green pods)	*0.05
Citrus fruits [except kumquats]	0.25
Cranberry	0.25
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruit [except blueberries; citrus fruits [except kumquats]; cranberry]	*0.1
Ginger root	*0.05
Hazelnut	T*0.03
Kumquats	*0.1
Leek	*0.01
Lupin (dry)	*0.05
Meat (mammalian)	*0.05
Milks	*0.02
Mustard seeds	T*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.02
Tree nuts	*0.1

Agvet chemical: Spectinomycin

Permitted residue: Inhibitory substance, identified as spectinomycin

Edible offal (mammalian) [except sheep, edible offal of]	*1
Eggs	2
Meat (mammalian) [except sheep meat]	*1
Poultry, edible offal of	*1
Poultry meat	*1

Agvet chemical: Spinetoram

Permitted residue: Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L

All other foods except animal food commodities	0.01
Almonds	0.1
Assorted tropical and sub-tropical fruits – inedible peel [except pitaya (dragon fruit); tamarillo (tree tomato)]	0.3
Bayberry, red	T0.5
Berries and other small fruits [except raspberries, red, black]	0.5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.2
Broccoli, Chinese (Gai lan)	0.2
Bulb vegetables (alliums) [except chives]	0.1
Cacao beans	0.05
Carob	0.1
Celery	6
Cherries	0.2
Chinese cabbage (Pe-tsai)	0.7
Chives	1
Citrus fruits	3
Coffee beans	*0.01
Coriander (leaves, roots, stems)	5
Coriander, seed	5
Cotton seed	*0.01
Dill, seed	5
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	0.2
Eggs	*0.01
Fennel, bulb	0.1
Fennel, seed	5
Fig	T0.1
Fruiting vegetables, cucurbits	0.05
Fruiting vegetables, other than cucurbits	0.1
Fungi, edible (except mushrooms)	0.1
Ginger, root	0.02
Ginger, Japanese	T1
Herbs	1
Hops, dry	22
Kaffir lime leaves	5
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	0.7
Legume vegetables	0.2
Lemon grass	5
Lemon verbena (dry leaves)	5
Maize cereals	*0.01
Meat (mammalian) (in the fat)	2
Milk fats	0.2
Milks	0.01
Mizuna	0.7
Mushrooms	0.1
Mustard seeds	T*0.01
Olives for oil production	T0.07
Peaches (including nectarines and apricots)	0.3
Peanut	0.04
Peppers, chili, dried	4
Pitaya (dragon fruit)	0.5
Plums	0.3
Pome fruits	0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.01

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Rape seed (canola)	*0.01
Raspberries, red, black	0.8
Root and tuber vegetables	0.02
Sorghum grains and millet	T*0.01
Stalk and stem vegetables [except fennel, bulb; celery]	2
Sweet corn (corn-on-the-cob)	*0.01
Table olives	T0.07
Tea, green, black	70
Tree nuts [except almonds]	0.02
Turmeric, root	0.02
Witloof, chicory	2

Agvet chemical: Spinosad

Permitted residue: Sum of spinosyn A and spinosyn D

All other foods except animal food commodities	0.01
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	0.3
Beans [except broad bean; soya bean]	0.5
Berries and other small fruits [except currents, black, red, white; grapes; raspberries, red, black]	0.7
Bergamot	5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	0.5
Broccoli, Chinese (Gai lan)	0.5
Celery	2
Cereal grains [except sweet corns]	1
Chervil	5
Chinese cabbage (Pe-tsai)	5
Chives	5
Citrus fruits	0.3
Coffee beans	*0.01
Coriander, seed	5
Cotton seed	*0.01
Currants, black, red, white	1.5
Dill, seed	5
Edible offal (mammalian)	0.5
Eggs	0.05
Fennel, seed	5
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Fungi, edible (except mushrooms)	0.2
Galangal, Greater	0.02
Grapes	0.5
Herbs	5
Hops, dry	22
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	5
Lemon verbena (dry leaves)	5
Meat (mammalian) (in the fat)	2
Milk fats	0.7
Milks	0.1
Mushrooms	0.2
Peanut	0.02
Peas (pods and succulent, immature seeds)	0.5
Peppers, chili, dried	3
Pome fruits	0.5
Potato	0.1
Poultry, edible offal of	0.05
Poultry meat (in the fat)	0.5
Pulses	0.01
Raspberries, red, black	1.5
Rhubarb	2
Root and tuber vegetables [except potato]	0.02
Stone fruits	1
Sweet corn (corn-on-the-cob)	0.02
Tree nuts	T*0.01
Turmeric, root	0.02
Wheat bran, unprocessed	2

Agvet chemical: Spirodiclofen

Permitted residue: Spirodiclofen

Almonds	0.1
Citrus fruits [except kumquats]	0.5
Currants, black, red, white	1
Grapes	2
Hops, dry	30
Stone fruits [except jujube, Chinese]	1

Agvet chemical: Spiromesifen

Permitted residue: sum of spiromesifen and 4-hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one (spiromesifen- enol), expressed as spiromesifen

Beans with pods	0.5
Cranberry	2
Dry beans (subgroup)	*0.03
Edible offal (mammalian)	0.3
Eggs	0.02
Mammalian fats (except milk fats)	0.15
Mango	0.5
Meat (mammalian)	0.15
Milks	0.015
Orange oil, edible	30
Oranges (subgroup)	0.15
Papaya	0.7
Peppers, chili, dried	5
Pome fruits	0.5
Potato	0.02
Poultry, edible offal of	0.05
Poultry fats	0.02
Poultry meat	0.02
Soya bean oil, crude	*0.03
Stone fruits	0.6

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Strawberry	1
Succulent beans without pods	*0.15
Tea, green, black	50

Agvet chemical: Spiropidion

Permitted residue — commodities of plant origin: sum of spiropidion and spiropidion-enol (SYN547305) expressed as spiropidion

Permitted residue — commodities of animal origin: spiropidionenol (SYN547305) expressed as spiropidion

Cucumber	0.8
Edible offal (mammalian)	0.2
Eggs	*0.012
Fruiting vegetables, cucurbits – melons, pumpkins and winter squashes	0.9
Mammalian fats (except milk fats)	0.025
Meat (mammalian)	*0.012
Milks	*0.012
Peppers (subgroup)	1
Peppers, chili, dried	7
Potato	1.5
Potato, flakes/granules	5
Poultry, edible offal of	*0.012
Poultry fats	*0.012
Poultry meat	*0.012
Soya bean (dry)	3
Soya flour	5
Tomato	0.8
Tomato, dried	7
Tomato, puree	1.5

Agvet chemical: Spirotetramat

Permitted residue: Sum of spirotetramat, and cis-3-(2,5-dimethylphenyl)-4-hydroxy-8-methoxy-1-azaspiro[4.5]dec-3-en-2-one, expressed as spirotetramat

All other foods except animal food commodities	0.1
Almonds	0.25
Banana	0.3
Blueberries	3
Brassica vegetables (except Brassica leafy vegetables) [except Brussels sprouts; Chinese cabbage (Pe-tsai)]]	7
Brassica leafy vegetables [except broccoli, Chinese (Gai lan)]	10
Broccoli, Chinese (Gai lan)	7
Brussels sprouts	1
Bulb vegetables [except chives]	0.5
Carrot	0.04
Celery	5
Chinese cabbage (Pe-tsai)	5
Chives	15
Citrus fruits	1
Cotton seed	0.7
Cranberry	0.3
Currants, black, red, white	1.5
Dried grapes	4
Edible offal (mammalian)	0.5
Eggs	*0.02
Fennel, bulb	0.5
Fig	T1
Fruiting vegetables, cucurbits [except melons]	2
Fruiting vegetables, other than cucurbits	7
Fungi, edible (except mushrooms)	7
Grapes	2
Herbs	15
Hops, dry	15
Leafy vegetables [except brassica leafy vegetables; lettuce, head; lettuce, leaf; witloof chicory]	5
Legume vegetables	2
Lentil (dry)	T1
Lettuce, head	7
Lettuce, leaf	15
Maize	T*0.02
Mango	0.3
Meat (mammalian)	0.02
Melons, except watermelon	0.5
Milks	*0.005
Mushrooms	7
Passionfruit	0.5
Peanut	*0.02
Peppers, chili, dried	15
Pineapple	0.3
Pome fruits	0.5
Potato	5
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rhubarb	5
Sorghum, grain	T*0.02
Soya bean (dry)	T5
Stone fruits	4.5
Strawberry	0.3
Sugar beet	0.06
Sugar beet, molasses	0.3
Sweet corn (corn-on-the-cob)	1
Sweet potato	5
Tree nuts [except almonds]	0.5
Watermelon	0.5

Agvet chemical: Spiroxamine

Permitted residue—commodities of plant origin: Spiroxamine

Permitted residue—commodities of animal origin: Spiroxamine carboxylic acid, expressed as spiroxamine

All other foods except animal food commodities	0.05

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Banana	T5
Barley	0.03
Dried grapes	3
Edible offal (mammalian)	0.5
Eggs	*0.02
Grapes	2
Hops, dry	50
Mammalian fats [except milk fats]	0.05
Meat (mammalian)	0.05
Milks	0.05
Podded pea (young pods) (snow and sugar snap)	T0.6
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Streptomycin and Dihydrostreptomycin

Permitted residue: Inhibitory substance, identified as streptomycin or dihydrostreptomycin

Edible offal (mammalian)	*0.3
Meat (mammalian)	*0.3
Milks	*0.2

Agvet chemical: Sulfosulfuron

Permitted residue: Sum of sulfosulfuron and its metabolites which can be hydrolysed to 2-(ethylsulfonyl)imidazo[1,2-a]pyridine, expressed as sulfosulfuron

Edible offal (mammalian)	*0.005
Eggs	*0.005
Meat (mammalian)	*0.005
Milks	*0.005
Poultry, edible offal of	*0.005
Poultry meat	*0.005
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Sulfoxaflor

Permitted residue: Sulfoxaflor

All other foods except animal food commodities	0.01
Artichoke, globe	0.9
Asparagus	0.015
Assorted tropical and sub-tropical fruits – inedible peel [except banana and pineapple]	0.5
Barley, similar grains, and pseudocereals with husks [except oats]	0.2
Brassica vegetables (except Brassica leafy vegetables) [except cauliflower; Chinese cabbage (Pe-tsai)]	3
Broccoli, Chinese (Gai lan)	3
Bush berries	2
Cane berries	1.5
Carob	5
Cauliflower	0.1
Celery	1.5
Cherries	3
Chinese cabbage (Pe-tsai)	5
Citrus fruits	0.7
Coffee bean	0.3
Cotton seed	0.3
Cranberry	0.7
Dry beans	0.7
Edible offal (mammalian)	2
Eggs	*0.01
Elderberries	2
Fats (mammalian)	0.2
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Fungi, edible (except mushrooms)	1
Herbs	20
Leafy vegetables [except broccoli, Chinese (Gai lan); lettuce, head; witloof chicory]	5
Lettuce, head	1
Meat (mammalian)	0.7
Milks	0.3
Mushrooms	1
Mustard seeds	T0.15
Oats	*0.01
Peppers, chili, dried	15
Pineapple	0.2
Pome fruits	0.5
Potato	0.01
Poultry, edible offal of	0.02
Poultry meat	0.7
Rape seed (canola)	0.15
Rice	7
Rice, husked	1.5
Rice, polished	1
Root and tuber vegetables [except potato]	0.05
Sorghum, grain	0.2
Sorghum grain and millet	0.15
Soya bean (dry)	0.3
Stone fruits [except cherries (subgroup)]	1
Strawberry	0.7
Sunflower seeds (subgroup)	0.4
Table grapes	2
Tree nuts	0.03
Wheat, similar grains, and pseudocereals without husks	0.05
Wine grapes	2

Agvet chemical: Sulfuryl fluoride

Permitted residue: Sulfuryl fluoride

All other foods except animal food commodities	0.02
Cereal grains [except sweet corns]	0.05
Dried fruits	0.07

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Peanut	15
Tree nuts	7

Agvet chemical: Sulphadiazine

Permitted residue: Sulphadiazine

Cattle milk	0.1
Edible offal (mammalian)	0.1
Eggs	T*0.02
Meat (mammalian)	0.1
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Sulphadimidine

Permitted residue: Sulphadimidine

Meat (mammalian)	0.1
Edible offal (mammalian)	0.1
Eggs	*0.005
Poultry, edible offal of [except turkey]	0.1
Poultry meat	0.1
Turkey, edible offal of	0.2

Agvet chemical: Sulphadoxine

Permitted residue: Sulphadoxine

Cattle milk	*0.1
Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1

Agvet chemical: Sulphaquinoxaline

Permitted residue: Sulphaquinoxaline

Eggs	T*0.01
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Sulphatroxozole

Permitted residue: Sulphatroxozole

Cattle milk	0.1
Edible offal (mammalian)	0.1
Meat (mammalian)	0.1

Agvet chemical: Sulphur dioxide

Permitted residue: Sulphur dioxide

Blueberries	10
Longan, edible aril	10
Strawberry	T30
Table grapes	10

Agvet chemical: Tebuconazole

Permitted residue: Tebuconazole

All other foods except animal food commodities	0.05
Anise myrtle leaves (dried)	T5
Avocado	0.2
Banana	0.2
Barley	1
Beetroot	T0.3
Beetroot leaves	T2
Bulb onions [except garlic]	0.07
Cane berries	1
Carrot	T0.5
Cereal grains [except barley, oats; rice; sweet corns]	0.2
Chard (silver beet)	T2
Cherries	5
Chicory leaves	T2
Citrus fruits [except mandarins (subgroup); oranges, sweet, sour]	0.2
Coffee bean	0.4
Cotton seed	2
Custard apple	2
Dried grapes (currants, raisins and sultanas)	7
Edible offal (mammalian)	0.5
Eggs	0.1
Endive	T2
Fennel, bulb	*0.01
Fruiting vegetables, cucurbits	0.5
Garlic	T0.2
Grapes	6
Green onions	2
Hops, dry	40
Legume vegetables	0.5
Lemon myrtle leaves (dried)	T5
Lettuce, head	0.1
Lettuce, leaf	0.1
Mandarins	0.7
Meat (mammalian)	0.1
Melons, except watermelon	0.4
Milks	0.05
Mustard seeds	0.3
Oats	1
Olives for oil production	2
Olive oil, crude	5
Orange oil, edible	10
Oranges, Sweet, Sour	0.4
Papaya (pawpaw)	0.2
Passionfruit	0.5
Peanut	0.1
Pear	1
Persimmon, American	2
Peppers, chili, dried	10
Peppers, sweet	1
Pome fruits [except pear]	*0.01
Pomegranate	T*0.01
Poultry, edible offal of	0.5
Poultry meat	0.1
Prunes	T2
Pulses [except soya bean (dry)]	1
Radish	T0.3

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Radish leaves	T2
Rape seed (canola)	0.3
Rice	1.5
Soya bean (dry)	0.1
Spices [except peppers, chili, dried]	1
Spinach	T2
Stone fruits [except cherries (subgroup)]	1
Strawberry	2
Sugar cane	0.1
Sunflower seed	0.1
Sunflower seed oil, edible	0.2
Sweet corn (corn-on-the-cob)	T0.7
Table olives	2
Tomato	0.5
Tree nuts	0.05

Agvet chemical: Tebufenozide

Permitted residue: Tebufenozide

All other foods except animal food commodities	0.05
Avocado	0.5
Blueberries	3
Citrus fruits	1
Cranberry	0.5
Custard apple	0.3
Dried grapes	4
Edible offal (mammalian)	*0.02
Grapes	2
Kiwifruit	2
Litchi	2
Longan	2
Macadamia nuts	0.05
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Peppers, chili, dried	10
Pome fruits [except Persimmon, Japanese]	1
Raspberries, red, black	3

Agvet chemical: Tebufenpyrad

Permitted residue: Tebufenpyrad

All other foods except animal food commodities	0.02
Cucumber	*0.02
Peach	1
Pome fruits [except Persimmon, Japanese]	1
Strawberry	1
Tea, green, black	0.1

Agvet chemical: Tebuthiuron

Permitted residue: Sum of tebuthiuron, and hydroxydimethylethyl, N*-dimethyl and hydroxy methylamine metabolites, expressed as tebuthiuron*

Edible offal (mammalian)	2
Meat (mammalian)	0.5
Milks	0.2

Agvet chemical: Teflubenzuron

Permitted residue: Teflubenzuron

Citrus fruits [except kumquats]	0.5
Coffee beans	0.3
Grapes	0.7
Maize	0.1
Papaya	0.4
Soya bean (dry)	0.05
Sugar cane	0.01

Agvet chemical: Temephos

Permitted residue: Sum of temephos and temephos sulfoxide, expressed as temephos

Cattle, edible offal of	T2
Cattle meat (in the fat)	T5
Sheep, edible offal of	0.5
Sheep meat (in the fat)	3

Agvet chemical: Terbacil

Permitted residue: Terbacil

Apple	*0.04
Blueberries	0.2
Peach	*0.04
Peppermint oil	*0.1

Agvet chemical: Terbufos

Permitted residue: Sum of terbufos, its oxygen analogue and their sulfoxides and sulfones, expressed as terbufos

Banana	0.05
Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.01
Cereal grains [except sweet corns]	*0.01
Eggs	*0.01
Peanut	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sunflower seed	*0.05
Sweet corn (corn-on-the-cob)	*0.05

Agvet chemical: Terbuthylazine

Permitted residue: Terbuthylazine

Cereal grains [except sweet corns]	*0.01

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Cotton seed	0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Mustard seeds	T*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.02
Rape seed (canola)	*0.02
Sugar cane	*0.01
Sweet corn (corn-on-the-cob)	*0.01

Agvet chemical: Terbutryn

Permitted residue: Terbutryn

Cereal grains [except sweet corns]	*0.1
Edible offal (mammalian)	3
Eggs	*0.05
Meat (mammalian)	0.1
Milks	0.1
Peas	*0.1
Poultry, edible offal of	*0.05
Poultry meat	0.1
Sugar cane	*0.05

Agvet chemical: Tetraconazole

Permitted residue: Tetraconazole

All other foods except animal food commodities	0.02
Berries and other small fruits [except grapes]	0.2
Edible offal (mammalian)	0.2
Grapes	0.5
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Peanut	0.03

Agvet chemical: Tetracycline

Permitted residue: Inhibitory substance, identified as tetracycline

Milks	*0.1

Agvet chemical: Tetraniliprole

Permitted residue: Tetraniliprole

All other foods except animal food commodities	0.02
Almonds	0.05
Apricots, dried	3
Avocado	T0.2
Banana	*0.01
Brassica leafy vegetables	15
Cabbages, head	2
Cane berries	T0.5
Cherries (subgroup)	1.5
Dried grapes	2
Edible offal (mammalian)	1
Eggs	*0.01
Fig	T0.5
Flowerhead brassicas	0.5
Fruiting vegetables, other than cucurbits	0.4
Lemons and Limes (subgroup)	1.5
Litchi	T0.5
Maize cereals	0.02
Mammalian fats (except milk fats)	0.15
Mandarins (subgroup)	1
Mango	0.1
Meat (mammalian) [in the fat]	0.1
Milks	0.15
Milk fats	0.2
Orange oil, edible	5
Oranges (subgroup)	0.5
Peppers, chili, dried	4
Pineapple	T*0.01
Pome fruits	0.5
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Prunes	3
Pummelos and Grapefruits (subgroup)	0.9
Small fruit vine climbing	1.5
Sorghum grain and millet	*0.01
Soya bean (dry)	0.2
Stone fruits [except cherries]	0.7
Sweet corns	*0.01
Tomato, puree (tomato paste)	1.5
Tree nuts [except almonds; walnuts]	0.03
Tuberous and corm vegetables	*0.01
Walnuts	T0.05

Agvet chemical: Thiabendazole

Permitted residue—commodities of plant origin: Thiabendazole

Permitted residue—commodities of animal origin: Sum of thiabendazole and 5-hydroxylthiabendazole, expressed as thiabendazole

All other foods except animal food commodities	0.03
Apple	10
Banana	3
Citrus fruits	10
Edible offal (mammalian)	0.2
Mango	7
Meat (mammalian)	0.2
Milks	0.05
Mushrooms	0.5
Onion, bulb	0.05
Pear	10
Potato	5
Sweet potato	9
Taro	T50

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Agvet chemical: Thiacloprid	
Permitted residue: Thiacloprid	
All other foods except animal food commodities	0.1
Chives	5
Coriander (leaves)	5
Cotton seed	0.1
Currants, black, red, white	1
Edible offal (mammalian)	*0.02
Eggs	*0.02
Herbs	5
Meat (mammalian)	*0.02
Milks	*0.01
Mustard seed	0.5
Peppers, chili	1
Peppers, sweet	1
Pome fruits	1
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Raspberries, red, black	6
Spices	0.1
Stone fruits	2
Strawberry	1
Tea, green, black	10

Agvet chemical: Thiamethoxam	
See also *Clothianidin*	
Permitted residue—commodities of plant origin: Thiamethoxam	
Commodities of animal origin: Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as Thiamethoxam	
(Note: the metabolite clothianidin has separate MRLs)	
All other foods except animal food commodities	T0.5
Barley	0.5
Barley bran, processed	1.5
Beans [except broad bean; soya bean]	T0.2
Berries and other small fruits [except grapes]	0.5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	3
Broccoli, Chinese (Gai lan)	3
Celery	1
Cereal grains [except barley; maize; oats; rice; sorghum, grain; sweet corn (corn-on-the-cob); triticale; wheat]	*0.01
Chinese cabbage (Pe-tsai)	2
Citrus fruits	1
Cotton seed	*0.02
Edible offal (mammalian)	0.05
Eggs	*0.02
Fruiting vegetables, cucurbits	T1
Fruiting vegetables, other than cucurbits	0.7
Fungi, edible (except mushrooms)	0.7
Grapes	0.2
Hops, dry	0.1
Leafy vegetables [except broccoli, Chinese (Gai lan); witloof chicory]	2
Maize	*0.02
Mango	0.07
Meat (mammalian)	0.07
Milks	0.15
Mushrooms	0.7
Mustard seeds	T*0.01
Oats	0.5
Peppers, chili, dried	7
Persimmon, Japanese	0.6
Podded pea (young pods) (snow and sugar snap)	0.01
Poultry, edible offal of	*0.02
Poultry fats	*0.01
Poultry meat	0.03
Pulses	*0.02
Rape seed (canola)	*0.01
Rice	50
Rice bran, unprocessed	30
Rice, husked	5
Rice, polished	3
Root and tuber vegetables	T0.7
Sorghum, grain	0.6
Sorghum, sweet (sorgo)	0.6
Stone fruits	0.5
Sunflower seed	*0.02
Sweet corn (corn-on-the-cob)	*0.02
Tea, green, black	20
Triticale	0.15
Wheat	0.15

Agvet chemical: Thidiazuron	
Permitted residue: Thidiazuron	
Cotton seed	*0.5
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

Agvet chemical: Thiobencarb	
Permitted residue: Thiobencarb	
Rice	*0.05

Agvet chemical: Thiodicarb	
Permitted residue: Sum of thiodicarb and methomyl, expressed as thiodicarb	
All other foods except animal food commodities	0.1

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Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	2
Broccoli, Chinese (Gai lan)	2
Chia	T1
Cotton seed	*0.1
Cotton seed oil, crude	*0.1
Edible offal (mammalian)	*0.05
Maize	*0.1
Meat (mammalian)	*0.05
Milks	*0.05
Potato	0.1
Pulses	*0.1
Sweet corn (corn-on-the-cob)	*0.1
Tomato	2

Agvet chemical: Thiophanate

see *Carbendazim*

Agvet chemical: Thiophanate-methyl

Permitted residue: Sum of thiophanate-methyl and 2-aminobenzimidazole,expressed as thiophanate-methyl

All other foods except animal food commodities	0.1
Almonds	0.1
Apricot	15
Cherries	20
Currants, black, red, white	*0.1
Grapes	5
Mango	2
Nectarine	3
Peach	3
Peanut	0.1
Plums	0.5
Raspberries, red, black	*0.1
Rhubarb	*0.1
Strawberry	*0.1

Agvet chemical: Thiram

see *Dithiocarbamates*

Agvet chemical: Tiafenacil

Permitted residue—commodities of plant origin: Tiafenacil

Permitted residue—Sum of tiafenacil and 3-(2-(2-chloro-4-fluoro-5-(3-methyl-2,6-dioxo-4-(trifluoromethyl)-2,3-dihydropyrimidin-1(6H)-yl) phenylthio)propanamido)propanoic acid (M-01), expressed as tiafenacil

Cereal grains [except sweet corns]	*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Mustard seeds	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	*0.01
Rape seed (canola)	*0.01

Agvet chemical: Tiamulin

Permitted residue: Tiamulin

Pig, edible offal of	*0.1
Pig meat	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Tilmicosin

Permitted residue: Tilmicosin

Cattle, edible offal of	1
Cattle meat	*0.05
Pig, edible offal of	1
Pig meat	0.05

Agvet chemical: Tioxazafen

Permitted residue: Sum of tioxazafen and benzamidine (benzenecarboximidamide), expressed as tioxazafen

Cotton seed	*0.01
Edible offal (mammalian)	0.03
Eggs	*0.02
Fats (mammalian)	0.03
Maize	*0.01
Meat (mammalian)	0.02
Milks	0.02
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Soya bean (dry)	0.04

Agvet chemical: Tolclofos-methyl

Permitted residue: Tolclofos-methyl

All other foods except animal food commodities	0.02
Beetroot	*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Leafy greens [except chard; purslane; spinach]	0.7
Mammalian fats [except meat fats]	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Potato	0.3
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01

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Agvet chemical: Tolfenamic acid

Permitted residue: Tolfenamic acid

Cattle kidney	*0.01
Cattle liver	*0.01
Cattle meat	0.05
Cattle milk	0.05
Pig kidney	*0.01
Pig liver	0.1
Pig meat	*0.01

Agvet chemical: Tolfenpyrad

Permitted residue—commodities of plant origin: Tolfenpyrad

Permitted residue—commodities of animal origin: Sum of tolfenpyrad, and free and conjugated PT-CA (4-[4-[(4-chloro-3-ethyl-1-methylpyrazol-5-yl) carbonylaminomethyl] phenoxy] benzoic acid and OH-PT-CA (4-[4-[[4-chloro-3(1-hydroxyethyl)-1-methylpyrazol-5-yl] carbonylaminomethyl] phenoxy] benzoic acid) (released with alkaline hydrolysis), expressed as tolfenpyrad

Bulb onions	0.09
Citrus oil, edible	80
Edible offal (mammalian)	0.4
Eggs	*0.01
Lemons and Limes	0.9
Mammalian fats [except milk fats]	*0.01
Mandarins	0.9
Meat (mammalian)	*0.01
Milks	*0.01
Oranges, Sweet, Sour	0.6
Peppers [except martynia; okra; roselle]	0.5
Peppers, chili, dried	5
Potato	0.01
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Pummelos	0.6

Agvet chemical: Toltrazuril

Permitted residue: Sum of toltrazuril, its sulfoxide and sulfone, expressed as toltrazuril

Cattle fat	1
Cattle kidney	1
Cattle liver	2
Cattle muscle	0.25
Chicken, edible offal of	5
Chicken meat	2
Eggs	*0.03
Pig, edible offal of	2
Pig meat (in the fat)	1

Agvet chemical: Topramezone

Permitted residue: Topramezone

Barley	*0.01
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.001
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.01

Agvet chemical: Tralkoxydim

Permitted residue: Tralkoxydim

Cereal grains [except sweet corns]	*0.02

Agvet chemical: Trenbolone acetate

Permitted residue: Sum of trenbolone acetate and 17 Alpha- and 17 Beta-trenbolone, both free and conjugated, expressed as trenbolone

Cattle, edible offal of	0.01
Cattle meat	0.002

Agvet chemical: Triadimefon

Permitted residue: Sum of triadimefon and triadimenol, expressed as triadimefon

see also *Triadimenol*

All other foods except animal food commodities	0.05
Apple	T1
Cereal grains [except sweet corns]	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.1
Field pea (dry)	0.1
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Fungi, edible (except mushrooms)	0.2
Garden pea, shelled (succulent seeds)	0.1
Garden pea (young pods, succulent seeds)	0.1
Grapes	1
Fats (mammalian)	*0.25
Meat (mammalian)	*0.05
Milks	*0.1
Mushrooms	0.2
Peppers, chili, dried	5
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Strawberry	0.5
Sugar cane	*0.05
Sweet corns	0.2
Tea, green, black	0.2

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Agvet chemical: Triadimenol	
Permitted residue: Triadimenol	
see also *Triadimefon*	
All other foods except animal food commodities	0.05
Anise myrtle leaves (dried)	0.05
Berries and other small fruits [except grapes; riberry; strawberry]	T0.5
Brassica vegetables (except Brassica leafy vegetables) [except Chinese cabbage (Pe-tsai)]	1
Broccoli, Chinese (Gai lan)	1
Cereal grains [except sorghum, grain; sweet corns]	*0.01
Cherries	0.1
Chives	T3
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Fungi, edible (except mushrooms)	1
Grapes	0.5
Leek	T3
Lemon myrtle leaves (dried)	0.05
Meat (mammalian)	*0.01
Milks	*0.01
Mushrooms	1
Onion, bulb	0.05
Onion, Chinese	T3
Onion, Welsh	T3
Papaya (pawpaw)	0.2
Parsnip	0.2
Peppers, chili, dried	5
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Radish	0.2
Riberry	0.3
Shallot	T3
Sorghum, grain	0.5
Spring onion	T3
Strawberry	0.5
Sugar cane	*0.05
Swede	0.2
Sweet corns	1
Tea, green, black	0.2
Turnip, garden	0.2

Agvet chemical: Triallate	
Permitted residue: Sum of triallate and 2,3,3-trichloroprop-2-ene sulfonic acid (TCPSA), expressed as triallate	
Cereal grains [except sweet corns]	*0.05
Edible offal (mammalian) [except kidney]	*0.1
Eggs	*0.01
Fats (mammalian)	0.2
Kidney of cattle, goats, pigs and sheep	0.2
Legume vegetables	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Oilseeds (subgroup)	0.1
Poultry, edible offal of	0.2
Poultry fats	0.2
Poultry meat	*0.1
Pulses	0.1

Agvet chemical: Triasulfuron	
Permitted residue: Triasulfuron	
Cereal grains [except sweet corns]	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

Agvet chemical: Triazophos	
Permitted residue: Triazophos	
Coriander, seed	0.1

Agvet chemical: Tribenuron-methyl	
Permitted residue: Tribenuron-methyl	
Barley	*0.01
Chick-pea (dry)	*0.01
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Maize	*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Mung bean (dry)	*0.01
Oats	*0.01
Rape seed (canola)	*0.01
Sorghum, grain	*0.01
Soya bean (dry)	*0.01
Sunflower seed	*0.01
Wheat	*0.01

Agvet chemical: Trichlorfon	
Permitted residue: Trichlorfon	
Achachairu	T3
All other foods except animal food commodities	0.05
Assorted tropical and sub-tropical fruits – edible peel	T3
Assorted tropical and sub-tropical fruits – inedible peel [except tamarillo (tree tomato)]	T3
Babaco	T3
Beetroot	0.2
Berries and other small fruits	T2
Brussels sprouts	0.2

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Cape gooseberry (ground cherry)	T0.5
Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.1
Cauliflower	0.2
Celery	0.2
Cereal grains [except sweet corn (corn-on-the-cob)]	0.1
Dried fruits	2
Egg plant	T0.5
Eggs	*0.05
Fruit [except as otherwise listed under this chemical]	T0.1
Goat, edible offal of	0.1
Goat meat	0.1
Kumquats	T3
Leafy vegetables	15
Loquat	T3
Macadamia nuts	0.1
Medlar	T3
Milks	*0.05
Miracle fruit	T3
Oilseeds (subgroup)	0.1
Pepino	T5
Peppers	0.2
Persimmon, Japanese	T3
Pig, edible offal of	0.1
Pig fat	0.1
Pig meat	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	0.2
Quince	T3
Rollinia	T3
Shaddock (pomelo)	T3
Soya bean (dry)	0.1
Stone fruits	T3
Sugar cane	*0.05
Sweet corn (corn-on-the-cob)	0.2
Tamarillo (tree tomato)	T3
Thai egg plant	T0.5
Vegetables [except as otherwise listed under this chemical]	0.1

Agvet chemical: Triclabendazole

Permitted residue: Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents

Fats (mammalian)	1
Kidney (mammalian)	1
Liver (mammalian)	2
Meat (mammalian)	0.5
Milks	0.01

Agvet chemical: Triclopyr

Permitted residue: Triclopyr

Cattle, edible offal of	5
Cattle meat (in the fat)	0.2
Citrus fruits [except kumquats]	0.2
Goat, edible offal of	5
Goat meat (in the fat)	0.2
Litchi	0.1
Milks (in the fat)	0.1
Poppy seed	*0.01
Sheep, edible offal of	5
Sheep meat (in the fat)	0.2

Agvet chemical: Tridemorph

Permitted residue: Tridemorph

Tea, green, black	0.05

Agvet chemical: Trifloxystrobin

Permitted residue: Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminooxymethyl] phenyl] acetic acid), expressed as trifloxystrobin equivalents

All other foods except animal food commodities	0.05
Almonds	0.05
Assorted tropical and sub-tropical fruits – inedible peel [except banana; pineapple; tamarillo (tree tomato)]	2
Banana	0.5
Barley	0.5
Beans (except broad bean and soya bean)	0.06
Beans with pods [except beans (except broad bean and soya bean); common bean (pods and/or immature seeds)]	0.5
Beetroot	T0.5
Beetroot leaves	T10
Broccoli	2
Bush berries	3
Cane berries	3
Carrot	0.1
Cauliflower	2
Celery	T5
Chard (silver beet)	T10
Chicory leaves	T10
Common bean (pods and/or immature seeds)	0.4
Cotton seed	*0.04
Corn salad	15
Cucumber	0.5
Dried grapes	2
Edible offal (mammalian)	0.09
Eggs	*0.04
Endive	T10
Grapefruit	0.6

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Grapes	3
Hazelnuts	T0.1
Hops, dry	11
Lemon	0.6
Lettuce, head	15
Lettuce, leaf	15
Linseed	0.4
Maize	0.05
Mammalian fats (except milk fats)	0.07
Meat (mammalian) (in the fat)	0.07
Melons, except watermelon	0.5
Milks	*0.02
Mustard seeds	T*0.02
Oranges	0.6
Peanut	0.05
Peanut oil, crude	0.05
Peas with pods (subgroup)	1.5
Peppers, sweet, chili	0.5
Persimmon, Japanese	1.5
Pistachio nut	0.04
Podded pea (young pods) (snow and sugar snap)	0.06
Pome fruits [except Persimmon, Japanese]	0.7
Popcorn	0.05
Poultry, edible offal of	*0.04
Poultry meat (in the fat)	*0.04
Rape seed (canola)	*0.02
Rice	5
Spinach	T10
Stone fruits	5
Strawberry	2
Sugar beet	0.1
Sweet corn (corn-on-the-cob)	0.04
Tomato	0.7
Walnuts	0.04
Wheat	0.2

Agvet chemical: Trifloxysulfuron sodium

Permitted residue: Trifloxysulfuron

Cotton seed	*0.01
Cotton seed oil, crude	*0.01
Cotton seed oil, edible	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sugar cane	*0.01

Agvet chemical: Trifludimoxazin

Permitted residue: Trifludimoxazin

Barley	*0.01
Broad bean (dry)	*0.01
Chick-pea (dry)	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Field pea (dry)	*0.01
Meat (mammalian)	*0.01
Milks	*0.001
Oats	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Triflumezopyrim

Permitted residue—commodities of plant origin: Triflumezopyrim

Permitted residue—commodities of animal origin: Triflumezopyrim

Rice	0.2

Agvet chemical: Triflumizole

Permitted residue: Sum of triflumizole and (E)-4-chloro-a,a,a-trifluoro- N-*(1-amino-2-propoxyethylidene)-o-toluidine, expressed as triflumizole*

Cherries	1.5
Grapes	2.5
Hops, dry	50

Agvet chemical: Triflumuron

Permitted residue: Triflumuron

Cereal grains [except sweet corns]	*0.05
Edible offal (mammalian) [except sheep, edible offal of]	*0.05
Eggs	0.01
Mammalian fats (except milk fats)	*0.1
Meat (mammalian) (in the fat) [except sheep meat (in the fat)]	*0.1
Milks	*0.05
Mushrooms	0.1
Palm nuts	*0.05
Peanut	*0.05
Poultry, edible offal of	0.01
Poultry meat (in the fat)	0.1
Sheep, edible offal of	0.1
Sheep meat (in the fat)	2
Soya bean (dry)	0.1

Agvet chemical: Trifluralin

Permitted residue: Trifluralin

Adzuki bean (dry)	*0.05
All other foods except animal food commodities	0.01
Almonds	0.05

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Bergamot	T*0.05
Broad bean (dry)	*0.05
Carrot	0.5
Cereal grains [except sweet corns]	*0.05
Chick-pea (dry)	*0.05
Chives	T*0.05
Coriander (leaves, roots, stems)	*0.05
Coriander, seed	*0.05
Cowpea (dry)	*0.05
Dill, seed	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fennel, bulb	T0.5
Fennel, seed	*0.05
Fruit	*0.05
Galangal, Greater	0.5
Herbs	*0.05
Hyacinth bean (dry)	*0.05
Lemon verbena (fresh weight)	*0.05
Lupin (dry)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Mizuna	*0.05
Mung bean (dry)	*0.05
Oilseeds (subgroup)	*0.05
Parsnip	0.5
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rose and dianthus (edible flowers)	*0.05
Shrimps and Prawns	T0.001
Sugar cane	*0.05
Sweet corns	0.05
Tea, green, black	*0.05
Turmeric, root (fresh)	0.5
Vegetables [except as otherwise listed under this chemical]	0.05

Agvet chemical: Triforine

Permitted residue: Triforine

Pome fruits [except Persimmon, Japanese]	1
Stone fruits [except jujube, Chinese]	10

Agvet chemical: Trimethoprim

Permitted residue: Trimethoprim

Cattle milk	0.05
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	0.05
Poultry, edible offal of	0.05
Poultry meat	0.05

Agvet chemical: Trinexapac-ethyl

Permitted residue: Trinexapac acid

All other foods except animal food commodities	0.02
Barley bran, processed	4
Bran, unprocessed of cereal grains [except rice bran, unprocessed; wheat bran, unprocessed]	0.5
Cereal grains [except rice; rye; sweet corns (subgroup)]	0.2
Edible offal (mammalian)	0.05
Eggs	*0.01
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.02
Milks	*0.005
Poppy seed	20
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rice	0.5
Rice bran, unprocessed	3
Rice, polished	0.7
Rye	3
Sugar cane	0.1
Wheat bran, unprocessed	5

Agvet chemical: Triticonazole

Permitted residue: Triticonazole

Cereal grains [except sweet corns]	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Tulathromycin

Permitted residue: Sum of tulathromycin and its metabolites that are converted by acid hydrolysis to (2R,3S,4R,5R,8R,10R,11R,12S,13S,14R)-2-ethyl-3,4,10,13-tetrahydroxy-3,5,8,10,12,14-hexamethyl-11-[[3,4,6-trideoxy-3-(dimethylamino)-ß-D-xylohexopyranosyl]oxy]-1-oxa-6-azacyclopentadecan-15-one, expressed as tulathromycin equivalents

Cattle fat	0.1
Cattle kidney	1
Cattle liver	3
Cattle muscle	0.1
Pig fat/skin	0.3
Pig kidney	3
Pig liver	2
Pig muscle	0.5
Sheep fat	*0.05
Sheep kidney	0.3
Sheep liver	1
Sheep muscle	0.15

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Agvet chemical: Tylosin

Permitted residue: Tylosin A

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Eggs	*0.2
Milks	*0.05
Pig, edible offal of	*0.2
Pig fat	*0.1
Pig meat	*0.2
Poultry, edible offal of	*0.2
Poultry fats	*0.1
Poultry meat	*0.2

Agvet chemical: Uniconazole-p

Permitted residue: Sum of uniconazole-p and its Z-isomer expressed as uniconazole-p

Avocado	0.5
Carrot	T*0.01
Custard apple	T*0.01
Poppy seed	*0.01
Walnuts	T*0.01

Agvet chemical: Valifenalate

Permitted residue: Valifenalate

Edible offal (mammalian)	*0.01
Eggplant	0.4
Eggs	*0.01
Table grapes	0.3
Mammalian fats [except milk fats]	*0.01
Marjoram (oregano)	*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	0.5
Poultry, edible offal of	*0.01
Poultry fats	*0.01
Poultry meat	*0.01
Shallot	0.5
Tomato	0.4

Agvet chemical: Virginiamycin

Permitted residue: Inhibitory substance, identified as virginiamycin

Cattle, edible offal of	0.2
Cattle fat	0.2
Cattle milk	0.1
Cattle meat	*0.1
Poultry, edible offal of	0.2
Poultry fats	0.2
Poultry meat	0.1
Sheep, edible offal of	0.2
Sheep meat	0.1

Agvet chemical: Warfarin

Permitted residue: Warfarin

Pig, edible offal [except liver]	T0.007
Pig fat	T0.007
Pig liver	T0.04
Pig meat	T0.007

Agvet chemical: Zeranol

Permitted residue: Zeranol

Cattle, edible offal of	0.02
Cattle meat	0.005

Agvet chemical: Zeta-cypermethrin

see *Cypermethrin*

Agvet chemical: Zetacypermethrin

see *Cypermethrin*

Agvet chemical: Zinc phosphide

See *Phosphine*

Agvet chemical: Zineb

See *Dithiocarbamates*

Agvet chemical: Ziram

See *Dithiocarbamates*

Agvet chemical: Zoxamide

Permitted residue: Zoxamide

Grapes	5
Marjoram (oregano)	30
Potato	0.06

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 86 of Schedule 20 as in force on **9 December 2025** (up to Amendment No. APVMA 6 2025). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand.

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
C[x] = Compilation No. x
exp = expired or ceased to have effect
rep = repealed
am = amended
ed = editorial change
(md not Incorp) = misdescribed amendment cannot be given effect.
rs = repealed and substituted

Schedule 20 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00468 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00118 17 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Remove number from Note.
2(b), (c)	166	F2017L00026 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	am, ad	Insert new paragraph (c) with consequential formatting amendment to paragraph (b).
Table to S20—3	161	F2016L00118 17 Feb 2016 FSC103 22 Feb 2016	1 March 2016	rs	Table.
Table to S20—3	APVMA 1, 2016	F2016L00141 24 Feb 2016 APVMA Special 1 March 2016	1 March 2016	am	Abamectin, Azoxystrobin, Chlorothalonil, Clothianidin, Cyazofamid, Dithiocarbamates, Flumioxazin, Imidacloprid, Methabenzthiazuron, Propachlor, Pymetrozine, Spinetoram, Tebuconazole and Trichlorfon.
Table to S20—3	APVMA 2, 2016	F2016L00247 8 March 2016 APVMA 5 8 March 2016	8 March 2016	ad	Oxathiapiprolin.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 2, 2016	F2016L00247 8 March 2016 APVMA 5 8 March 2016	8 March 2016	am	Aminoethoxyvinyl-glycine, Chlorantraniliprole, Difenoconazole, Etoxazole, Flumioxazin, Glyphosate, Prochloraz, Propiconazole, Sethoxydim, Spirotetramat and Triclabendazole.
Table to S20—3	APVMA 3, 2016	F2016L00489 5 April 2016 APVMA 7 5 April 2016	5 April 2016	am	Permitted residue for Abamectin.
Table to S20—3	APVMA 3, 2016	F2016L00489 5 April 2016 APVMA 7 5 April 2016	5 April 2016	am	Abamectin and Sethoxydim.
Table to S20—3	APVMA 4, 2016	F2016L00616 2 May 2016 APVMA 9 3 May 2016	3 May 2016	ad	Decoquinate.
Table to S20—3	APVMA 4, 2016	F2016L00616 2 May 2016 APVMA 9 3 May 2016	3 May 2016	am	Azoxystrobin, Bifenthrin, Cyproconazole, Difenoconazole, Ethephon, Etoxazole, Maldison and Spinetoram.
Table to S20—3	163	F2016L00788 12 May 2016 FSC105 19 May 2016	19 May 2016	am	Permitted residue for Clethodim.
Table to S20—3	163	F2016L00788 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Cycloxydim, Famoxadone, Flupyradifurone, Folpet, Fosetyl-aluminium and Mesotrione.
Table to S20—3	163	F2016L00788 12 May 2016 FSC105 19 May 2016	19 May 2016	am	Acetamiprid, Boscalid, Buprofezin, Carbaryl, Carbendazim, Clopyralid, Clothianidin, Cyantraniliprole, Cyprodinil, Dichlobenil, Difenoconazole, Dimethenamid-P, Dodine, Fenhexamid, Fenpropathrin, Fenpyrazamine, Fludioxonil, Fluopyram, Flutriafol, Fluxapyroxad, Fosetyl, Glyphosate, Imazamox, Imazapic, Imazapyr, Imazethapyr, Indoxacarb, Maldison, Metaflumizone, Metalaxyl, Metrafenone, Norflurazon, Penconazole, Pyraclostrobin, Spinetoram, Spinosad, Tebuconazole, Thiamethoxam, Thiophanate-methyl and Triadimefon.
Table to S20—3	APVMA 5, 2016	F2016L00863 31 May 2016 APVMA 11 31 May 2016	31 May 2016	am	Residue definition for Glyphosate.
Table to S20—3	APVMA 5, 2016	F2016L00863 31 May 2016 APVMA 11 31 May 2016	31 May 2016	am	Acetamiprid, Acibenzolar-S-methyl, Boscalid, Clothianidin, Flonicamid, Metalaxyl, Metsulfuron-methyl, Pymetrozine and Sulfoxaflor.
Table to S20—3	APVMA 6, 2016	F2016L01088 28 June 2016 APVMA 13 28 June 2016	28 June 2016	am	Bixafen, Difenoconazole, Fenvalerate, Imazapic, Imazapyr, Milbemectin and Quinoxyfen.
Table to S20—3	APVMA 7, 2016	F2016L01238 26 July 2016 APVMA 15 26 July 2016	26 July 2016	am	Azoxystrobin, Chloridazon, Flamprop-methyl, Fluensulfone, Mandipropamid. Meloxicam.
Table to S20—3	APVMA 8, 2016	F2016L01316 23 Aug 2016 APVMA 17 23 Aug 2016	23 Aug 2016	am	Azoxystrobin, Buprofezin, Cyproconazole, Prothioconazole and Spirotetramat.
Table to S20—3	APVMA 9, 2016	F2016L01579 4 Oct 2016 APVMA 20 4 Oct 2016	4 Oct 2016	am	Bromoxynil, Carbendazim, Clothianidin, Ethephon, Iprodione, Linuron, Methabenzthiazuron and Pirimicarb.
Table to S20—3	APVMA 10, 2016	F2016L01749 14 Nov 2016 APVMA 23 15 Nov 2016	15 Nov 2016	ad	Amisulbrom and Mandestrobin.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 10, 2016	F2016L01749 14 Nov 2016 APVMA 23 15 Nov 2016	15 Nov 2016	am	Abamectin, Acibenzolar-S-methyl, Boscalid, Buprofezin, Chlorantraniliprole, Chlorothalonil, Difenoconazole, Dithiocarbamates, Etoxazole, Flubendiamide, Iprodione and Saflufenacil.
Table to S20—3	APVMA 11, 2016	F2016L01817 28 Nov 2016 APVMA 24 29 Nov 2016	29 Nov 2016	ad	Pyriofenone.
Table to S20—3	APVMA 11, 2016	F2016L01817 28 Nov 2016 APVMA 24 29 Nov 2016	29 Nov 2016	am	Azoxystrobin, Boscalid and Propachlor.
Table to S20—3	APVMA 1, 2017	F2017L00033 6 Jan 2017 APVMA1 10 Jan 2017	10 Jan 2017	ad	Niclosamide.
Table to S20—3	APVMA 1, 2017	F2017L00033 6 Jan 2017 APVMA 1 10 Jan 2017	10 Jan 2017	am	Azoxystrobin, Captan, Cyproconazole, Cypermethrin, Dimethomorph, Emamectin, Metribuzin, Prothioconazole and Tebuconazole.
Table to S20—3	166	F2017L00026 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	am	Ametoctradin, Azoxystrobin, Bifenthrin, Captan, Cyfluthrin, Deltamethrin, Fenhexamid, Fludioxonil, Glyphosate, Iprodione, Methomyl, Penthiopyrad, 2-Phenylphenol, Pyrimethanil, Spinosad, Thiabendazole, Thiodicarb, Triadimefon and Triadimenol.
Table to S20—3	APVMA 2, 2017	F2017L00096 6 Feb 2017 APVMA 3 7 Feb 2017	7 Feb 2017	am	Azoxystrobin, Clothianidin, Fluopicolide, Propamocarb, Propiconazole, Sulfoxaflor and Tebuconazole.
Table to S20—3	APVMA 3, 2017	F2017L00264 20 March 2017 APVMA 6 21 March 2017	21 March 2017	am	Abamectin, Acetamiprid, Boscalid, Chlorantraniliprole, Cypermethrin, Cyprodinil, Dithianon, Dithiocarbamates, Fludioxonil, Novaluron, Spirotetramat, Sulfoxaflor and Trifloxystrobin.
Table to S20—3	APVMA 4, 2017	F2017L00449 18 April 2017 APVMA 8 18 April 2017	18 April 2017	ad	Metazachlor.
Table to S20—3	APVMA 4, 2017	F2017L00449 18 April 2017 APVMA 8 18 April 2017	18 April 2017	am	Boscalid, Flonicamid, Fluopyram, Imazamox, Propiconazole and Pyrimethanil.
Table to S20—3	APVMA 5, 2017	F2017L00522 12 May 2017 APVMA 10 16 May 2017	16 May 2017	am	Flonicamid, Imazamox, Monepantel, Pirimicarb, Propiconazole, Pyriproxyfen and Spirotetramat.
Table to S20—3	170	F2017L00591 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Avilamycin.
Table to S20—3	APVMA 6, 2017	F2017L00649 8 June 2017 APVMA 12 13 June 2017	13 June 2017	ad	Cloquintocet acid.
Table to S20—3	APVMA 6, 2017	F2017L00649 8 June 2017 APVMA 12 8 June 2017	13 June 2017	am	Fluopicolide, Metolachlor, Propamocarb and Propyzamide.
Table to S20—3	APVMA 7, 2017	F2017L00897 7 July 2017 APVMA 14 11 July 2017	11 July 2017	ad	Bicyclopyrone.
Table to S20—3	APVMA 7, 2017	F2017L00897 7 July 2017 APVMA 14 11 July 2017	11 July 2017	am	Iprodione, Metalaxyl and Propyzamide.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 8, 2017	F2017L00995 8 August 2017 APVMA 16 8 August 2017	8 August 2017	am	Bixafen, Buprofezin, Clopyralid, Clothianidin, Flumioxazin, Imazamox and Imazapyr.
Table to S20—3	APVMA 9, 2017	F2017L01129 5 Sept 2017 APVMA 18 5 Sept 2017	5 September 2017	am	Fluazinam, Pyraflufen-ethyl and Spirotetramat
Table to S20—3	APVMA 10, 2017	F2017L01317 3 October 2017 APVMA 20 3 October 2017	3 October 2017	am	Abamectin, Azoxystrobin, Cyproconazole, Fludioxonil, Fluxapyroxad, Penflufen, Sulfoxaflor, Trifloxystrobin,
Table to S20—3	APVMA 11, 2017	F2017L01404 31 Oct 2017 APVMA 22 31 Oct 2017	31 October 2017	am	Cloquintocet-mexyl, Diquat, Fludioxonil, Tebuconazole
Table to S20—3	APVMA 12, 2017	F2017L01522 28 Nov 2017 APVMA 24 28 November 2017	28 Nov 2017	ad	Clothianidin, Cyclaniliprole, Chlorantraniliprole, Clomazone, Cyanamide, Cyantraniliprole, Cyprodinil, Dimethomorph, Fludioxonil, Haloxyfop Mandipropamid, Methomyl, Methoxyfenozide, Napropamide, Phosphorous acid
Table to S20—3	175	F2017L01594 7 December 2017 FSC116 7 December 2017	7 December 2017	ad	Acequinocyl, Acephate, Acetamiprid, Aminocyclopyrachlor, Azoxystrobin, Benzovindiflupyr, Bifenthrin, Brodifacoum, Buprofezin, Carbaryl, Carbendazim, Chlorantraniliprole, Chlorfenvinphos, Clopyralid, Chlorpyrifos-methyl, Cyflumetofen, Cyfluthrin, Cyhalothrin, Cypermethrin, Cyprodinil, Cyromazine, Deltamethrin, Dichlorvos, Dicloran, Difenoconazole, Disulfoton, Endothal, Ethoprophos, Etofenprox, Fenamiphos, Fenarimol, Fenpropathrin, Fenpropimorph, Fenthion, Fenpyroximate, Fenvalerate, Flonicamid, Flubendiamide, Fludioxonil, Flumioxazin, Fluopyram, Flusilazole, Flutriafol, Fosetyl-aluminium, Glyphosate, Hexythiazox, Imazamox, Inorganic bromide, Iprodione, Imidacloprid, Metalaxyl, Methamidophos, Myclobutanil, Maldison, Mesotrione, Metaflumizone, Metalaxyl, Metconazole, Methomyl, Myclobutanil, Naled, Nicarbazin, Norflurazon, Novaluron, Oxathiapiprolin, Paraquat, Phenothrin, 2-Phenylphenol, Phosphine, Propyzamide, Prothioconazole, Pyraflufen-ethyl, Pyridaben, Pyrimethanil, Phosphine, Quintozene, Rimsulfuron, Saflufenacil, Sedaxane, Sethoxydim, Spinetoram, Spirotetramat, Tebuconazole, Tetradifon, Thiacloprid, Thiamethoxam, Thifensulfuron, Thifensulfuron-methyl, Triadimenol, Trifloxystrobin, Virginiamycin
Table to S20—3	APVMA 1, 2018	F2018L00038 9 Jan 2018 APVMA 1, 16 January 2018	16 Jan 2018	am	Azoxystrobin, Butafenacil, Chlorantraniliprole, Dicamba, Etoxazole, Fludioxonil, Paraquat, Penflufen, Pyraclostrobin, Saflufenacil, Sulfoxaflor, Tebuconazole, Trifloxystrobin
Table to S20—3	APVMA 2, 2018	F2018L00240 7 March 2018 APVMA 2, 13 March 2018	13 March 2018	ad	Florpyrauxifen-benzyl,
Table to S20—3	APVMA 2, 2018	F2018L00240 7 March 2018 APVMA 2, 13 March 2018	13 March 2018	am	Flutriafol, Pirimicarb, Sedaxane

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 3, 2018	F2018L00512 18 April 2018 APVMA 8, 24 April 2018	24 April 2018	ad	Afidopyropen, Isopyrazam, Pydiflumetofen
Table to S20—3	APVMA 3, 2018	F2018L00512 18 April 2018 APVMA 8, 24 April 2018	24 April 2018	am	Abamectin, Azoxystrobin, Bifenthrin, Buprofezin, Cyantraniliprole, Cyazofamid, Cyhalothrin, Dithiocarbamates, Endothal, Florpyrauxifen-benzyl, Fludioxonil, Fluopicolide, Fluroxypyr, Imazalil, Metribuzin, Myclobutanil, Oxathiapiprolin, Propamocarb, Prosulfocarb
Table to S20—3	APVMA 4, 2018	F2018L00990 28 June 2018 APVMA 13, 3 July 2018	3 July 2018	ad	Acetamiprid, Emamectin, Metalaxyl, Novaluron, Pendimethalin, Penflufen, Prochloraz
Table to S20—3	APVMA 4, 2018	F2018L00990 28 June 2018 APVMA 13, 3 July 2018	3 July 2018	am	Pendimethalin, Prochloraz,
Table to S20—3	APVMA 5, 2018	F2018L01103 9 August APVMA 16 14 August 2018	14 August 2018	ad	Amicarbazone
Table to S20—3	APVMA 5, 2018	F2018L01103 9 August APVMA 16 14 August 2018	14 August 2018	am	Abamectin, Bixafen, Clothianidin, Cypermethrin, Cyromazine, Endothal, Halosulfuron-methyl, Sulfoxaflor
Table to S20—3	180	F2018L01151 22 August 2018 FSC121 23 August 2018	23 August 2018	ad	Acetochlor, Isofetamid, Teflubenzuron
Table to S20—3	180	F2018L01151 22 August 2018 FSC121 23 August 2018	23 August 2018	am	2,4-DB, Acetamiprid, Aldicarb, Ametoctradin, Amitraz, Amitrole, Azoxystrobin, Benzovindiflupyr, Bitertanol, Buprofezin, Carbendazim, Carbofuran, Chlorpyrifos, Clofentezine, Chlorfluazuron, Clothianidin, Cyhalothrin, Cyprodinil, Dicamba, Difenoconazole, Diflubenzuron, Diflufenican, Dithiocarbamates, Dimethenamid-P, Dithiocarbamates, Dodine, Emamectin, Etoxazole, Endothal, Fenarimol, Fenbuconazole, Fenbuconazole oxide, Fenitrothion, Fenpropathrin, Fenpyrazamine, Fenpyroximate,Fipronil, Florfenicol, Fluazinam, Flumioxazin, Fluopyram, Fluxapyroxad, Fosetyl-aluminium, Imazamox, Ipconazole, Iprodione, Ivermectin, Levamisole, Maldison, MCPA, Mesotrione, Metalaxyl, Metconazole, Methidathion, Methomyl, Metrafenone, Mevinphos, Naled, Oxadixyl, Oxathiapiprolin, Pebulate, Penconazole, Permethrin,Phorate, Phosmet, Phosphorous acid, Piperonyl butoxide, Pyriofenone, Profenofos, Propachlor, Propamocarb, Prothioconazole, Prothiofos, Prothiofos, Pyraflufen-ethyl, Pyriproxyfen, Pyroxasulfone, Quinoxyfen, Spinetoram, Spinosad, Spiromesifen, Spirotetramat, Tetraconazole, Thiodicarb, Thiophanate-methyl, Trichlorfon, Tridemorph, Trifloxystrobin, Trifluralin, Tylosin
Table to S20—3	APVMA 6, 2018	F2018L01205 22 August 2018 APVMZ 17 28 August 2018	28 August 2018	am	Aminoethoxyvinylglycine, Pendimethalin, Pyridate

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 7, 2018	F2018L01346 20 September 2018 APVMA 19 25 September 2018	25 September 2018	ad	Metamitron
Table to S20—3	APVMA 7, 2018	F2018L01346 20 September 2018 APVMA 19 25 September 2018	25 September 2018	am	Acetamiprid, Emamectin, Etoxazole, Flumioxazin, Propiconazole (md not incorp), Sedaxane (md not incorp)
Table to S20—3	APVMA 8, 2018	F2018L01446 16 October 2018 APVMA 22 6 November 2018	6 November 2018	ad	Cypermethrin, Flamprop-methyl, Maldison, Methomyl (md not incorp), Pymetrozine, Quintozene
Table to S20—3	APVMA 8, 2018	F2018L01446 16 October 2018 APVMA 22 6 November 2018	6 November 2018	am	Chlorantraniliprole, Maldison, Propiconazole, Sedaxane
Table to S20—3	APVMA 9, 2018	F2018L01641 28 Nov 2018 APVMA 24 4 Dec 2018	4 Dec 2018	am	Fluopicolide, Fluvalinate, Methomyl, Propamocarb, Terbuthylazine,
Table to S20—3	APVMA 1, 2019	F2019L00083 23 Jan 2019 APVMA 2 29 Jan 2019	29 January 2019	ad	Abamectin, 2,4-D, Fipronil, Fluensulfone, Fluvalinate, Hexythiazox, Indoxacarb, Linuron, Paclobutrazol, Pyraclostrobin, Spiroxamine, Sulfoxaflor, Tebuconazole
Table to S20—3	APVMA 1, 2019	F2019L00083 23 Jan 2019 APVMA 2 29 Jan 2019	29 January 2019	am	Linuron, Fluensulfone, Paclobutrazol, Spiroxamine
Table to S20—3	APVMA 2, 2019	F2019L00191 21 Feb 2019 APVMA 4 26 Feb 2019	26 February 2019	ad	Amisulbrom, Azoxystrobin, Bixafen, Cyprodinil, Diafenthiuron, Dinotefuran, Ethephon, Fludioxonil, Indoxacarb, Phosphine, Phosphorous acid, Praziquantel, Spinetoram, Tebuconazole
Table to S20—3	APVMA 2, 2019	F2019L00191 21 Feb 2019 APVMA 4 26 Feb 2019	26 February 2019	am	Azoxystrobin, Bifenthrin, Bixafen, Clothianidin, Fluensulfone, Fluopyram, Imidacloprid, Phosphorous acid, Sulfoxaflor, Tebuconazole
Table to S20—3	APVMA 3, 2019	F2019L00670 1 May 2019 APVMA 9 7 May 2019	7 May 2019	ad	Azoxystrobin, Cyproconazole, Fenoxycarb, Fenvalerate, Fipronil, Florpyrauxifen-benzyl, Thiabendazole,
Table to S20—3	APVMA 3, 2019	F2019L00670 1 May 2019 APVMA 9 7 May 2019	7 May 2019	am	Azoxystrobin, Bifenthrin, Fenoxycarb, Phosphorous acid
Table to S20—3	APVMA 4, 2019	F2019L00974 8 July 2019 APVMA 14 16 July 2019	16 July 2019	ad	Bromoxynil, Chlorantraniliprole, Diflubenzuron, Fluopyram, Glyphosate (md not Incorp) Haloxyfop, Indoxacarb, Mandestrobin (md not Incorp) Praziquantel, Pyrethrins, Sethoxydim, Trichlorfon
Table to S20—3	APVMA 4, 2019	F2019L00974 8 July 2019 APVMA 14 16 July 2019	16 July 2019	am	Glyphosate (md not Incorp), Praziquantel, Fluopyram

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	186	F2019L00994 17 July 2019 FSC127 25 July 2019	25 July 2019	am	Aldoxycarb, Azaconazole, Boscalid, Carbaryl, Chinomethionat, Chlorpropham, Chlorantraniliprole, Clodinafop acid, Clodinafop-propargyl, Clofentezine, Clothianidin, Cyhalothrin, Cypermethrin, Deltamethrin, Diafenthiuron, Diuron,, Dimethipin, Dimethirimol, Fenvalerate, Flamprop-methyl, Flucythrinate, Flusilazole, Fluxapyroxad, Metaflumizone, Olaquindox, Oxydemeton-methyl, Oxythioquinox, Permethrin, Phosmet, Pyrimethanil, Sethoxydim, Sulfoxaflor, Sulprofos, Tebufenozide, Tetrachlorvinphos, Tetradifon, Thiamethoxam, Thiometon, Tolylfluanid, Trichloroethylene, Triflumizole,
Table to S20—3	186	F2019L00994 17 July 2019 FSC127 25 July 2019	25 July 2019	ad	2,4D, Abamectin, Acetamiprid, Benzovindiflupyr, Boscalid, Bupirimate, Fenazaquin, Carbaryl, Chlorpyrifos-methyl, Clofentezine, Clothianidin, Cyflufenamid, Cyhalothrin, Cyprodinil, Cypermethrin, Difenoconazole, Diflubenzuron, Diflufenican, Diuron, Emamectin, Famoxadone, Fenbuconazole, Fenpyrazamine, Fluazifop-p-butyl, Fluazinam, Fluopyram, Flupyradifurone, Fluxapyroxad, Folpet, Halosulfuron-methyl, Mandestrobin, Mesotrione, Metaflumizone, Metalaxyl, Methamidophos, Methidathion, Penthiopyrad, Phenmedipham, Phosmet, Phosphine, Pirimicarb, Prochloraz, Profenofos, Propaquizafop, Pyraclostrobin, Quinoxyfen, Quizalofop-ethyl, Quizalofop-p-tefuryl, Rimsulfuron, Saflufenacil, Sethoxydim, Sulfoxaflor, Tebufenozide, Tebufenpyrad, Teflubenzuron, Terbacil, Thiophanate-methyl, Trifluralin
Table to S20—3	APVMA 5, 2019	F2019l01059 7 August 2019 APVMA 16 13 August 2019	13 August 2019	ad	Acetamiprid, Aminopyralid, Bromoxynil, Cyprodinil, Fludioxonil, Fluralaner, Fluxapyroxad, Glyphosate, Halauxifen-methyl, Haloxyfop, Imazapyr, Mandestrobin, Mefentrifluconazole, Metolachlor, Penthiopyrad, Phosphorous acid, Pirimicarb, Pyripoxyfen (md not Incorp, Topramezone
Table to S20—3	APVMA 5, 2019	F2019l01059 7 August 2019 APVMA 16 13 August 2019	13 August 2019	am	Clofentezine, Cyfluthrin, Cyprodinil, Fludioxonil, Glyphosate, Haloxyfop, Phosphorous acid, Pyraclostrobin
Table to S20—3	APVMA 6, 2019	F2019L01150 4 Sep 2019 APVMA 18 10 Sep 2019	10 September 2019	am	Chlorantraniliprole, Clothianidin, Thiamethoxam
Table to S20—3	APVMA 7, 2019	F2019L01515 28 November 2019 APVMA 24 3 December 2019	3 December 2019	ad	Afidopyropen, Aminopyralid, Azoxystrobin, Benzovindiflupyr, Cypermethrin, Flumioxazin, Halauxifen-methyl, Imazapyr, Metalaxyl, Napropamide, Pyraclostrobin, Pyrethrins, Pyriproxyfen, Quizalofop-ethyl, Sethoxydim, Sulfoxaflor, Terbuthylazine,
Table to S20—3	APVMA 7, 2019	F2019L01515 28 Nov 2019 APVMA 24 3 Dec 2019	3 December 2019	am	Abamectin , Azoxystrobin, Cyflufenamid, Difenoconazole, Fludioxonil , Imidacloprid , Pyraclostrobin,
Table to S20—3	APVMA 1, 2020	F2020L00022 9 Jan 2020 APVMA 1 14 Jan 2020	14 January 2020	ad	Afidopyropen, Bixafen, Cinmethylin, Dithiocarbamates, Etofenprox, Etoxazole, Indoxacarb, Iprodione, Prothioconazole

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Table to S20—3	APVMA 1, 2020	F2020L00022 9 Jan 2020 APVMA 1 14 Jan 2020	14 January 2020	am	Amoxycillin, Bixafen, Dithiocarbamates, Emamectin, Imidacloprid, Indoxacarb
Table to S20—3	191	F2020L00152 20 Feb 2020 FSC 131 26 Feb 2020	26 February 2020	am	Imazapyr
Table to S20—3	APVMA 2, 2020	F2020L00219 2 March 2020 APVMA 5 10 March 2020	10 March 2020	ad	2,4-D, Bifenthrin, Glufosinate and Glufosinate ammonium, Glyphosate, Mesotrione, Methiocarb
Table to S20—3	APVMA 3, 2020	F2020L00380 31 March 2020 APVMA 7 7 April 2020	7 April 2020	ad	Bixlozone, Carbetamide, , Diafenthiuron, Difenoconazole, Etoxazole, Flubendazole, Fluopyram, Fluralaner, Halosulfuron-methyl, Imazamox, Napropamide, Prosulfocarb, Tebuconazole, Trifloxystrobin
Table to S20—3	APVMA 3, 2020	F2020L00380 31 March 2020 APVMA 7 7 April 2020	7 April 2020	am	Bifenthrin, Glufosinate and Glufosinate-ammonium, Lasalocid, Oxamyl, Trinexapac-ethyl
Table to S20—3	APVMA 4, 2020	F2020L00619 27 May 2020 APVMA 11 2 June 2020	2 June 2020	ad	Bupirimate, Cyanamide, Cyazofamid, Diafenthiuron, Fludioxonil, Fluopicolide, Indoxacarb, Metolachlor, Paracetamol Propamocarb
Table to S20—3	APVMA 4 2020	F2020L00619 27 May 2020 APVMA 11 2 June 2020	2 June 2020	am	Cyanamide, Fluopicolide, Linuron, Metolachlor, Propamocarb
Table to S20—3	APVMA 5, 2020	F2020L00903 10 July 2020 APVMA 14 14 July 2020	14 July 2020	ad	Chlorantraniliprole,Tetraniliprole, Trifludimoxazin, Methomyl, Spinetoram
Table to S20—3	APVMA 5, 2020	F2020L00903 10 July 2020 APVMA 14 14 July 2020	14 July 2020	am	Chlorantraniliprole, Fluopyram, Trifloxystrobin
Table to S20—3	193	F2020L00939 23 July 2020 FSC 134 28 July 2020	28 July 2020	ad	Acephate, Benzovindiflupyr, Boscalid, Carbendazim, Clofentezine, Cypermethrin, Deltamethrin, Dimethomorph, Dithiocarbamates, Endosulfan, Fenazaquin, Flazasulfuron, Fluazifop-p-butyl, Fluopicolide, Fluopyram, Folpet, Halosulfuron-methyl, Imidacloprid, Metalaxyl, Oxathiapiprolin, Pendimethalin Phosmet, Phosphorous acid, Propiconazole, Sethoxydim, Tetraconazole, Triadimenol
Table to S20—3	193	F2020L00939 23 July 2020 FSC 134 28 July 2020	28 July 2020	am	Abamectin, Acequinocyl, Boscalid, Buprofezin, Chlorothalonil, Clofentezine, Clothianidin, Cypermethrin, Cyproconazole, Difenoconazole, Dithiocarbamates, Emamectin, Etridiazole, Fentin, Fenazaquin, Fenhexamid, Fenoxycarb, Flonicamid, Fluazifop-p-butyl, Fluopyram, Hexythiazox, Imidacloprid, Indoxacarb, Metalaxyl, Iprodione, Metalaxyl, Methoxyfenozide, Myclobutanil, Pendimethalin, Phosphorous acid, Propiconazole, Quinoxyfen, Tebuconazole, Tebuthiuron, Tetraconazole, Thiamethoxam, Trifloxystrobin

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Table to S20—3	APVMA 6, 2020	F2020L00989 5 August 2020 APVMA 16 11 August 2020	11 August 2020	ad	Azoxystrobin, Chlorantraniliprole, Cyproconazole, Emamectin, Etoxazole Flonicamid, Fludioxonil, Glufosinate and Glufosinate-ammonium, Glyphosate, Indoxacarb (md not Incorp), Linuron, Napropamide, Novaluron, Permethrin, Prothioconazole, Pyridate.
Table to S20—3	APVMA 6, 2020	F2020L00989 5 August 2020 APVMA 16 11 August 2020	11 August 2020	am	Aclonifen, Metcamifen
Table to S20--3	AMPVA 7, 2020	F2020L01316 16 Oct 2020 AMPVA 17 20 Oct 2020	20 October 2020	ad	Ametoctradin, Buprofezin, Cyazofamid, Glyphosate, Propyzamide, Proquinazid, Spinosad, Uniconazole-p
Table to S20--3	APVMA 7, 2020	F2020L01316 16 Oct 2020 AMPVA 17 20 Oct 2020	20 October 2020	am	Amisulbrom, Azoxystrobin, Buprofezin, Chlorantraniliprole, Cyazofamid, Glyphosate, Indoxacarb, Methomyl, Spinosad
Table to S20—3	APVMA 8, 2020	F2020L01424 12 Nov 2020 APVMA 23 17 Nov 2020	17 November 2020	ad	Bifenazate, Bifenthrin, Isofetamid, Metalaxyl
Table to S20—3	APVMA 8, 2020	F2020L01424 12 Nov 2020 APVMA 23 17 Nov 2020	17 November 2020	am	Abamectin, Bifenthrin, Bupirimate, Carfentrazone-ethyl, Clofentezine, Cyprodinil, Fludioxonil, Isofetamid Metsulfuron-methyl, Phosphorous acid Tolclofos-methyl, Triadimenol
Table to S20—3	APVMA 9, 2020	F2020L01503 27 Nov 2020 APVMA 24 1 Dec 2020	1 December 2020	ad	Imidacloprid, Pyraflufen-ethyl, Saflufenacil
Table to S20—3	APVMA 9, 2020	F2020L01503 27 Nov 2020 APVMA 24 1 Dec 2020	1 December 2020	am	Metribuzin, Pyraflufen-ethyl (md not incorp), Saflufenacil, Clothianidin, Fluralaner, Metribuzin
Table to S20—3	APVMA 1, 2021	F2021L00067 22 Jan 2021 APVMA 2 27 Jan 2021	27 January 2021	ad	2,4-D, Acetamiprid, Carbaryl, Uniconazole-p
Table to S20—3	APVMA 1, 2021	F2021L00067 22 Jan 2021 APVMA 2 27 Jan 2021	27 January 2021	am	2,4-D, Pyraclostrobin
Table to S20—3	APVMA 2, 2021	F2021L00125 18 Feb 2021 APVMA 4 23 Feb 2021	23 February 2021	ad	Acequinocyl, Acetamiprid, Cyproconazole, Fludioxonil, Pyriproxyfen, Acequinocyl, Acetamiprid, Afidopyropen Azoxystrobin, Cyproconazole Fludioxonil, Flumioxazin Forchlorfenuron, Propachlor Pydiflumetofen, Pyriproxyfen Ractopamine, Tiafenacil Tetraniliprole
Table to S20—3	APVMA 2, 2021	F2021L00125 18 Feb 2021 APVMA 4 23 Feb 2021	23 February 2021	am	Afidopyropen, Azoxystrobin, Captan, Cyproconazole, Fludioxonil, Pydiflumetofen
Table to S20—3	APVMA 3, 2021	F2021L00491 27 April 2021 APVMA 9 4 May 2021	4 May 2021	ad	Fomesafen, Azoxystrobin, Bromoxynil, Diflufenican, Fluopyram, Trifloxystrobin
Table to S20—3	APVMA 3, 2021	F2021L00491 27 April 2021 APVMA 9 4 May 2021	4 May 2021	am	Fluopyram, Pyraflufen-ethyl, Spinetoram, Metalaxyl, Methomyl
Table to S20—3	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Aminocyclopyrachlor, *Clodinafop-propargyl, Clodinafop acid,* Difenoconazole, Flumioxazin, Kresoxim-methyl, Phosphine, Pirimicarb

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Table to S20—3	APVMA 4, 2021	F2021L00976 9 July 2021 APVMA 13 13 July 2021	13 July 2021	am	Afidopyropen, Ametoctradin, Chlorantraniliprole, Cyantraniliprole, Cypermethrin, Cyprodinil, Dimethoate (md not incorp), Dimethomorph, Fipronil, Fludioxonil, Flumioxazin, Fluopyram, Propiconazole, Sulfoxaflor, Haloxyfop, Metalaxyl, Metrafenone, Omethoate (md not incorp), Propiconazole.
Table to S20—3	202	F2021L01174 23 August 2021 FSC143 26 August 2021	26 August 2021	am	Ethiprole, Fenpicoxamid, Flusilazole, Picoxystrobin, Tioxazafen, Triflumezopyrim, Zinc phosphide, Zineb, Ziram, Zoxamide, Abamectin, Acetamiprid Acibenzolar-S-methyl, Ametoctradin, Azoxystrobin, Bentazone, Carbendazim, Carfentrazone-ethyl, Chlorantraniliprole, Chlorpyrifos, Cyclaniliprole, Cypermethrin, Fluazifop-p-butyl, Fludioxonil, Flutriafol, Imazalil, Imidacloprid, Kresoxim-methyl, Mefentrifluconazole, Metalaxyl, Oxathiapiprolin, Paraquat, Permethrin, Phosphine, Pyraclostrobin, Pyriofenone, Pyriproxyfen, Sethoxydim, Sulfoxaflor, Tebuconazole, 2,4-D, Acephate, Acifluorfen, Afidopyropen, Benzovindiflupyr, Bifenthrin, Boscalid, Carboxin, Chlorfenapyr, Chlorpyrifos-methyl, Cyantraniliprole, Cyazofamid, Cyclaniliprole, Cyhalothrin, Deltamethrin, Difenoconazole, Dithianon, Diuron, Fenbuconazole, Fenoxaprop-ethyl, Fenpyroximate, Flubendiamide, Fluopyram, Fluoxastrobin, Flupyradifurone, Flutolanil, Fluxapyroxad, Folpet, Glyphosate, Halosulfuron-methyl, Hexythiazox, Isofetamid, Lufenuron, Maldison, Mandipropamid, MCPA, MCPB, Metconazole, Methamidophos, Milbemectin, Myclobutanil, Norflurazon, Oxamyl, Pendimethalin, Phorate, Pirimiphos-methyl, Profenofos, Prohexadione-calcium, Propamocarb, Propiconazole, Pyraflufen-ethyl, Pyrethrins, Pyroxasulfone, Sethoxydim, Simazine, Spinosad, Sulfuryl fluoride, Tebufenozide, Thiacloprid, Thiamethoxam, Thiophanate-methyl, Iprodione, Methomyl, Metolachlor,
Table to S20—3	APVMA 5, 2021	F2021L01235 3 Sept 2021 APVMA 18 7 Sept 2021	7 September 2021	am	Flonicamid, Fluxapyroxad, Isopyrazam, Isoxaflutole, Mefentrifluconazole (md not incorp), Mesotrione Pyriproxyfen, Saflufenacil, Cyantraniliprole, Dimethoate, Methomyl, Metribuzin, Omethoate, Azoxystrobin, Bromoxynil, Carbendazim, Dimethoate, Imazapyr, Spiroxamine
Table to S20—3	APVMA 6, 2021	F2021L01426 13 Oct 2021 APVMA 21 19 Oct 2021	19 October 2021	am	Fluazaindolizine, Benzyladenine, Metamitron, Pydiflumetofen, Pyroxasulfone.
Table to S20—3	APVMA 1, 2022	F2022L00142 17 Feb 2022 APVMA 4 22 Feb 2022	22 Feb 2022	am	Abamectin, Aclonifen, Afidopyropen, Bifenazate, Bixlozone, Chlorantraniliprole, Cyantraniliprole, Cyflumetofen, Cyprodinil, Dicamba, Dithiocarbamates, Etoxazole, Florylpicoxamid, Fludioxonil, Fluopyram, Flupyradifurone, Glyphosate, Imazapic, Imazapyr, Imidacloprid, Mefentrifluconazole, Moxidectin, Pendimethalin, Propiconazole,

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					Proquinazid, Spirotetramat, Trifloxystrobin,
Table to S20—3	APVMA 2, 2022	F2022L00696 12 May 2022 APVMA 10 17 May 2022	17 May 2022	am	Acequinocyl , Acetamiprid, Difenoconazole, Mesotrione, Methoxyfenozide, Pydiflumetofen, Pyriproxyfen, Sulfoxaflor, Tulathromycin
Table to S20—3	APVMA 3, 2022	F2022L00970 12 July 2022 APVMA 14 12 July 2022	12 July 2022	ad	Fluoxapiprolin, Isotianil, Metobromuron
Table to S20—3	APVMA 3, 2022	F2022L00970 12 July 2022 APVMA 14 12 July 2022	12 July 2022	am	Florpyrauxifen-benzyl, Fluroxypyr Glyphosate (safflower seed md not incorp), Haloxyfop Imidacloprid, Isofetamid, Maldison, Mandestrobin, Permethrin, Sethoxydim
Table to S20—3	APVMA 4, 2022	F2022L01102 22 Aug 2022 APVMA 17 23 Aug 2022	23 August 2022	am	Bifenthrin, Diflufenican, Fluopyram, Fluroxypyr, Indoxacarb, Prothioconazole, Tebuconazole, Tetraniliprole Thiabendazole, Trifludimoxazin
Table to S20—3	211	F2022L01118 26 Aug 2022 FSC151 1 Sept 2022	1 September 2022	am	Abamectin, Acephate, Acequinocyl, Acetamiprid, Afidopyropen, Ametoctradin, Ametryn, Aminoethoxyvinylglycine, Aminopyralid, Amisulbrom, Amitrole, Atrazine, Azamethiphos, Azoxystrobin, Benzovindiflupyr, Bifenazate, Bifenthrin, Bixafen, Boscalid, Bromacil, Bromoxynil, Buprofezin, Butafenacil, Butroxydim, Cadusafos, Captan, Carbaryl, Carbendazim, Carbon disulphide, Carbonyl sulphide, Carboxin, Carfentrazone-ethyl, Chlorantraniliprole, Chlorfenapyr, Chloropicrin, Chlorothalonil, Chlorpyrifos, Chlorpyrifos-methyl, Chlorsulfuron, Chlorthal-dimethyl, Clofentezine, Clopyralid, Cloquintocet-mexyl, Clothianidin, Cyanazine, Cyantraniliprole, Cyazofamid, Cyclaniliprole, Cycloxydim, Cyflumetofen, Cyfluthrin, Cyhalothrin, Cypermethrin, Cyprodinil, Cyromazine, 2,4-D, 2,4-DB, Deltamethrin, Diafenthiuron, Diazinon, Dicamba, Dichlobenil, Dichlorprop-P, Dichlorvos, Diclofop-methyl, Dicofol, Didecyldimethylammonium chloride, Difenoconazole, Diflubenzuron, Dimethoate, Dimethomorph, Diquat, Dithiocarbamates, Diuron, Dodine, 2,2-DPA, Emamectin, Epoxiconazole, EPTC, Ethion, Ethofumesate, Ethoprophos, Ethylene dichloride (EDC), Etofenprox, Etoxazole, Fenazaquin, Fenbutatin oxide, Fenhexamid, Fenitrothion, Fenoxycarb, Fenpropathrin, Fenpyroximate, Fenvalerate, Fipronil, Flonicamid, Florasulam, Florpyrauxifen-benzyl, Fluazaindolizine, Fluazifop-p-butyl, Fluazinam, Flubendiamide, Fludioxonil, Fluensulfone, Flumioxazin, Fluometuron, Fluopicolide, Fluopyram, Flupyradifurone, Fluquinconazole, Fluroxypyr (md), Flutriafol, Fluvalinate, Fluxapyroxad, Fosetyl, Fosetyl-aluminium, Glufosinate and Glufosinate-ammonium, Glyphosate, Guazatine, Halauxifen-methyl, Halosulfuron-methyl, Haloxyfop, Hexythiazox, Imazalil, Imazamox, Imazapyr, Imidacloprid, Indoxacarb,

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					Inorganic bromide, Ipconazole, Iprodione, Isofetamid, Isoxaflutole, Lufenuron, Maldison, Mandestrobin, Mandipropamid, MCPA, MCPB, Mefenpyr-diethyl, Mefentrifluconazole, Metaflumizone, Metalaxyl, Metaldehyde, Metamitron, Metazachlor, Metcamifen, Methamidophos, Methiocarb, Methomyl, Methoprene, Methoxyfenozide, Methyl bromide, Metolachlor, Metosulam, Metrafenone, Metribuzin, Metsulfuron-methyl, Mevinphos, Milbemectin, Myclobutanil, Napropamide, Norflurazon, Novaluron, Omethoate, Oryzalin, Oxadixyl, Oxamyl, Oxathiapiprolin, Oxyfluorfen, Paclobutrazol, Paraquat, Penconazole, Pendimethalin, Penflufen, Penthiopyrad, Permethrin, Phenmedipham, 2-Phenylphenol, Phorate, Phosmet, Phosphine, Phosphorous acid, Picloram, Picolinafen, Piperonyl butoxide, Pirimicarb, Pirimiphos-methyl, Procymidone, Profenofos, Propachlor, Propamocarb, Propaquizafop, Propargite, Propazine, Propiconazole, , Prothioconazole, Prothiofos, Pydiflumetofen, Pymetrozine, Pyraclostrobin, Pyraflufen-ethylvv, Pyrasulfotole, Pyrethrins, Pyridaben, Pyrimethanil, Pyriofenone, Pyriproxyfen, Pyroxasulfone, Quinoxyfen, , Saflufenacil, Sedaxane, Sethoxydim, Simazine, Spinetoram, Spinosad, Spirodiclofen, Spirotetramat, Sulfoxaflor, Sulfuryl fluoride, Tebuconazole, Tebufenozide, Tebufenpyrad, Teflubenzuron, Terbufos, Terbuthylazine, Terbutryn, Tetraniliprole, Thiabendazole, Thiacloprid, Thiamethoxam, Thiodicarb, Tiafenacil, Tralkoxydim, Triadimefon, Triadimenol, Triallate, Triasulfuron, Tribenuron-methyl, Trichlorfon, Triclopyr, Trifloxystrobin, Triflumuron, Trifluralin, Triforine, Trinexapac-ethyl, Triticonazole
Table to S20—3	212	F2022L01172 6 Sept 2022 FSC152 8 Sept 2022	7 September 2022	am	1,4-Dimethyl naphthalene, Abamectin, Acephate, Acequinocyl, Acetamiprid, Acetochlor, Acifluorfen, Afidopyropen, Ametryn, Amitrole, Azinphos-methyl, Azoxystrobin, Bentazone, Benzovindiflupyr, Bifenazate, Boscalid, Bupirimate, Buprofezin, Carbaryl, Carbendazim, Carbofuran, Chlorantraniliprole, Chlorothalonil, Chlorothalonil, Chlorpyrifos, Clofentezine, Clothianidin, Cyantraniliprole, Cyazofamid, Cyclaniliprole, Cycloxydim, Cyfluthrin (beta-cyfluthrin), Cyhalothrin, Cyhexatin, Cypermethrin, Cyprodinil, Cyromazine, Dichlobenil, Dichlorvos, Difenoconazole, Diflubenzuron, Dimethoate, Dimethomorph, Dinocap, Dinotefuran, Diphenylamine, Diquat, Diuron, Emamectin (Emamectin benzoate), EPTC, Ethiprole, Ethofumesate, Ethoprophos, Ethylene, Etofenprox, Fenamidone, Fenarimol, Fenazaquin, Fenbuconazole, Fenhexamid, Fenpropathrin, Fenpyrazamine, Fenpyroximate, Fenvalerate (esfenvalerate), Fipronil, Flonicamid, Fluazifop-p-butyl, Fludioxonil, Fluensulfone, Fluopicolide, Fluopyram,

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					Flupyradifurone, Flutianil, Flutolanil, Flutriafol, Fluxapyroxad, Forchlorfenuron, Fosetyl-aluminium, Glufosinate (see Glufosinate-ammonium), Glufosinate-ammonium, Glyphosate, Hexazinone, Imazapic, Imazapyr, Imazethapyr, Imidacloprid, Inpyrfluxam, Iprodione, Isofetamid, Isoxaflutole, Kasugamycin, Kresoxim-Methyl, Mancozeb (Dithiocarbamates), Mandestrobin, Mandipropamid, Maneb (Dithiocarbamates), Mefentrifluconazole, Mepanipyrim, Metaflumizone, Metalaxyl (Metalaxyl-M), Metconazole, Methamidophos , Methidathion, Methomyl, Methoprene, Methoxyfenozide, Metribuzin, Novaluron, Omethoate, Oxamyl, Oxathiapiprolin, Oxyfluorfen, Paraquat, Pendimethalin, Penthiopyrad, Phorate, Picoxystrobin, Piperonyl Butoxide, Pirimicarb, Prochloraz, Procymidone, Profenofos, Propamocarb, Propiconazole, Propoxur, Prothiofos, Pydiflumetofen, Pyraclostrobin, Pyrethrins, Pyrimethanil, Pyriofenone, Pyriproxyfen, Quinclorac, Quinoxyfen, Quintozene, Quizalofop-ethyl, Rimsulfuron, Saflufenacil, Spinetoram, Spinosad, Spiromesifen, Spirotetramat, Sulfoxaflor, Tebuconazole, Tebufenozide, Tepraloxydim, Terbacil, Thiabendazole, Thiacloprid, Thiamethoxam, Thifensulfuron-methyl, Tolclofos-Methyl, Tolfenpyrad, Triadimefon, Triadimenol, Triazophos, Trifloxystrobin, Valifenalate
Table to S20—3	APVMA 5, 2022	F2022L01442 10 November 2022 APVMA 23 15 November 2022	15 November 2022	am	Aminocyclopyrachlor, Amitraz, Bupirimate, Buprofezin, Captan, Emamectin, Fluopyram , Flupyradifurone, Fluxapyroxad, Glyphosate, Imazapic, Imazapyr, Myclobutanil, Tebuconazole, Tetraniliprole, Pyraclostrobin, Quizalofop-ethyl
Table to S20—3	APVMA 1, 2023	F2023L00107 15 February 2023 APVMA 4 21 February 2023	21 February 2023	am	Afidopyropen, Aminopyralid, Atrazine, Azoxystrobin Bifenthrin, Bixlozone, Butafenacil, Clomazone, Clopyralid, Clothianidin, Cyhalothrin, Cypermethrin , Diafenthiuron, Dimpropyridaz, Emamectin , Flonicamid, Fluquinconazole, Florylpicoxamid, Fludioxonil, Flutriafol, Glufosinate and Glufosinate-ammonium, Glyphosate, Halauxifen-methyl, Haloxyfop, Imazamox, Imazapic, Imazapyr, Imidacloprid, Iprodione, Isocycloseram, Maldison, Methomyl, Metribuzin Metolachlor, Napropamide, Oryzalin , Penflufen, Permethrin, Pirimicarb, Procymidone, Prothioconazole Propyzamide, Pydiflumetofen, Quizalofop-ethyl,, Quizalofop-p-tefuryl, Sedaxane, Sethoxydim, Simazine, Spinetoram, Sulfoxaflor, Tebuconazole, Terbuthylazine , Tetraniliprole,
Table to S20—3	APVMA 2, 2023	F2023L00445 17 April 2023 APVMA 8 18 April 2023	18 April 2023	am	Acetamiprid, Bifenthrin, Cyfluthrin, Dithiocarbamates, Flazasulfuron, Fluopyram, Methoxyfenozide, Procymidone, Spinetoram, Sulfoxaflor, Trifloxystrobin

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	am	Amisulbrom, Bifenazate, Buprofezin, Cyflumetofen, Cyproconazole, Cyprodinil, Diafenthiuron, Didecyldimethylammonium chloride, Dinotefuran, Ethephon, Fenazaquin, Fludioxonil, Fluoxapiprolin, Fluxapyroxad, Imazamox, Kresoxim-methyl, Maldison, Metalaxyl, Niclosamide, Phosphorous acid, Propyzamide, Prosulfocarb, Prothioconazole, Pydiflumetofen, Pyraflufen-ethyl , Pyroxasulfone, Sethoxydim, Tetraniliprole, Trichlorfon, Triticonazole
Table to S20—3	APVMA 3, 2023	F2023L01013 18 July 2023 APVMA 15 25 July 2023	25 July 2023	am	Dodine, Fipronil, Fluopicolide, Fluralaner, Indaziflam, Inpyrfluxam, Ipflufenoquin, Mandestrobin, Mesotrione, Metrafenone, Propamocarb, Proquinazid, Prosulfocarb, Pyraclostrobin, Sethoxydim, Tetraniliprole
Table to S20—3	226	F2024L00184 20 Feb 2024 FSC166 23 Feb 2024	23 February 2024	rep	Bensulide, Bioresmethrin, Fenarimol, Pebulate
Table to S20—3	226	F2024L00184 20 Feb 2024 FSC166 23 Feb 2024	23 February 2024	ad	Flutianil, Isoprothiolane, Pyraziflumid, Spiropidion
Table to S20—3	226	F2024L00184 20 Feb 2024 FSC166 23 Feb 2024	23 February 2024	am ed C76	Abamectin, Acequinocyl, Acetamiprid, Aclonifen, Altrenogest, Aminoethoxyvinylglycine, Amitrole, Azinphos-methyl, Azoxystrobin, Benalaxyl, Bendiocarb, Bentazone, Benzovindiflupyr, Bicyclopyrone, Bifenazate, Bifenthrin, Bixafen, Boscalid, Bromoxynil, Buprofezin, Butafenacil, Cadusafos, Captan, Carbaryl, Chlorantraniliprole, Chlorothalonil, Chlorpyrifos, Clofentezine, Clothianidin, Cyantraniliprole, Cyclaniliprole, Cyflumetofen, Cyfluthrin, Cyhalothrin, Cypermethrin, Cyproconazole, Cyprodinil, Cyromazine, 2,4-D, Diazinon, Dichlobenil, Dichlorvos, Difenoconazole, Dimethomorph, Diphenylamine, Diquat, Dithiocarbamates, 2,2-DPA, Ethephon (md not incorp), Ethiprole, Ethoprophos, Etofenprox, Etoxazole, Fenbuconazole, Fenbutatin oxide, Fenhexamid, Fenpicoxamid, Fenpyroximate, Fipronil (Sch items 230, 232 md not incorp), Florylpicoxamid, Fluazaindolizine, Fluazifop-p-butyl, Fluazinam, Fludioxonil, Flumioxazin, Fluopyram, Flupyradifurone, Fluroxypyr, Fluxapyroxad, Fomesafen, Forchlorfenuron, Glufosinate and Glufosinate-ammonium, Glyphosate, Haloxyfop, Hexazinone, Hexythiazox, Imazalil, Imazamox, Imidacloprid, Indoxacarb, Ioxynil, Iprodione, Isofetamid, Isoxaben, Linuron, Maldison, Mandestrobin (Sch item 232 md not incorp), Mandipropamid, Metalaxyl, Metconazole, Methidathion, Methiocarb, Methomyl, Methoprene, Methoxyfenozide, Metolachlor, Milbemectin, Myclobutanil, Napropamide, Norflurazon, Novaluron, Oryzalin, Oxamyl, Oxathiapiprolin, Oxyfluorfen, Paclobutrazol, Paraquat, Penconazole, Pendimethalin, Penthiopyrad, Permethrin, 2-Phenylphenol,

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
					Phosphorous acid, Pinoxaden, Pirimicarb, Prometryn, Propachlor, Propaquizafop, Propargite, Propazine, Propiconazole, Propyzamide, Proquinazid (md not incorp), Prothioconazole, Pydiflumetofen, Pymetrozine, Pyrasulfotole, Pyridaben, Pyridate, Pyrimethanil, Pyriproxyfen, Pyroxasulfone, Pyroxsulam, Quinclorac, Quinoxyfen, Saflufenacil, Sethoxydim, Simazine, Spinetoram, Spinosad, Spirotetramat, Sulfoxaflor, Tebuconazole, Tebufenozide, Thiabendazole, Thiacloprid, Thiamethoxam, Tiafenacil, Tolfenpyrad, Triadimefon, Triadimenol, Trichlorfon, Trifloxystrobin, Trifluralin, Trinexapac-ethyl
Table to S20—3	226	F2024L00184 20 Feb 2024 FSC166 23 Feb 2024	23 February 2024	ed C76	Maldison, Metolachlor, Propiconazole, Trichlorfon, Trifluralin
Table to S20—3	APVMA 1, 2024	F2024L00452 12 April 2024 APVMA 8 16 April 2024	16 April 2024	ad	Broflanilide, Fenpropidin
Table to S20—3	APVMA 1, 2024	F2024L00452 12 April 2024 APVMA 8 16 April 2024	16 April 2024	am	Abamectin, Acequinocyl, Acibenzolar-S-methyl, Afidopyropen, Benzovindiflupyr, Chlorantraniliprole, Clothianidin, Cyanamide, Cyantraniliprole, Cyclaniliprole, Cyprodinil, Difenoconazole, Dimethoate, Florylpicoxamid, Fludioxonil, Flumioxazin, Fluxapyroxad, Glufosinate and Glufosinate-ammonium, Halauxifen-methyl, Isocycloseram, Isopyrazam, Mandipropamid, MCPA, Omethoate, Oxathiapiprolin, Pyraclostrobin, Spirotetramat, Tebuconazole, Tetraniliprole, Thiamethoxam, Trifloxystrobin, Trifludimoxazin, Trifluralin
Table to S20—3	APVMA 2, 2024	F2024L00861 8 July 2024 APVMA 14 9 July 2024	9 July 2024	ad	Bupivacaine, Lignocaine,
Table to S20—3	APVMA 2, 2024	F2024L00861 8 July 2024 APVMA 14 9 July 2024	9 July 2024	am	Ametoctradin, Cypermethrin, Ethephon, Fluxapyroxad, Ipflufenoquin, Mefentrifluconazole, Metalaxyl, Pyraclostrobin
Table to S20—3	APVMA 3, 2024	F2024L00946 1 August 2024 APVMA 16 6 August 2024	6 August 2024	am	2,4-D
Table to S20-3	APVMA 4, 2024	F2024L01358 29 Oct 2024 APVMA 22 29 Oct 2024	29 October 2024	ad	Cyazofamid, Isocycloseram, Mesotrione, Methoxyfenozide, Metolachlor, Quinoxyfen
Table to S20-3	APVMA 4, 2024	F2024L01358 29 Oct 2024 APVMA 22 29 Oct 2024	29 October 2024	am	Cyazofamid, Emamectin, Flonicamid, Fluopyram, Fluxapyroxad, Mefentrifluconazole, Metribuzin
Table to S20-3	APVMA 5, 2024	F2024L01580 11 Dec 2024 APVMA 25 10 Dec 2024	11 Dec 2024	rs	Chloridazon, Fluralaner, Isocycloseram.
Table to S20-3	APVMA 5, 2024	F2024L01580 11 Dec 2024 APVMA 25 10 Dec 2024	11 Dec 2024	ad	Fipronil, Florylpicoxamid, Fluralaner, Isocycloseram.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20-3	APVMA 1, 2025	F2025L00126 17 Feb 2025 APVMA 4 18 Feb 2025	18 Feb 2025	rs	updating the permitted chemical residues for Flubendiamide and Spiromesifen
Table to S20-3	APVMA 1, 2025	F2025L00126 17 Feb 2025 APVMA 4 18 Feb 2025	18 Feb 2025	ad	Cyclaniliprole, Cyflumetofen, Diafenthiuron, and Spiromesifen
Table to S20-3	APVMA 1, 2025	F2025L00126 17 Feb 2025 APVMA 4 18 Feb 2025	18 Feb 2025	rep	Diafenthiuron, Ethephon, Prosulfocarb
Table to S20-3	APVMA 1, 2025	F2025L00126 17 Feb 2025 APVMA 4 18 Feb 2025	18 Feb 2025	rs	Flumethrin
Table to S20-3	237	F2025L00529 29 April 2025 FSC 177 01 May 2025	01 May 2025	rep	Methidathion
Table to S20-3	237	F2025L00529 29 April 2025 FSC 177 01 May 2025	01 May 2025	ad	1,4-dimethylnaphthalene, Flufenoxuron, Fluindapyr
Table to S20-3	237	F2025L00529 29 April 2025 FSC 177 01 May 2025	01 May 2025	am	Acibenzolar-S-methyl, Aclonifen, Afidopyropen, Amitrole, Azoxystrobin, Benzovindiflupyr, Bifenthrin, Bixafen, Boscalid, Broflanilide, Buprofezin, Butroxydim, Carbaryl, Carbendazim, Carbofuran, Chlorantraniliprole, Chlorfenapyr, Chlormequat, Cyantraniliprole, Cyflufenamid, Cyflumetofen, Cyhalofop-butyl, Cyhalothrin, 2,4-D, Deltamethrin, Dichlorprop-P, Dichlorvos, Diclofop-methyl, Difenoconazole, Diflubenzuron, Dimethoate, Diuron, Dodine, Emamectin, EPTC, Etoxazole, Famoxadone, Fenazaquin, Fenpicoxamid, Fenvalerate, Fipronil, Flazasulfuron, Florasulam, Fluazaindolizine, Fluazifop-p-butyl, Fludioxonil, Fluensulfone, Flumioxazin, Fluopyram, Flupyradifurone, Flutianil, Flutolanil, Flutriafol, Fluxapyroxad, Folpet, Fosetyl-aluminium, Glufosinate and Glufosinate-ammonium, Glyphosate, Indaziflam, Indoxacarb, Inpyrfluxam, Isoprothiolane, Mandipropamid, Mefentrifluconazole, Mesosulfuron-methyl, Metaflumizone, Metalaxyl, Metaldehyde, Metamitron, Metazachlor, Metconazole, Milbemectin, Norflurazon, Omethoate, Oxathiapiprolin, Pendimethalin, Phosphine, Pinoxaden, Piperonyl butoxide, Prohexadione-calcium, Propaquizafop, Prosulfocarb, Pydiflumetofen, Pyraclostrobin, Pyraflufen-ethyl, Pyraziflumid, Pyrethrins, Pyridate, Pyrimethanil, Rimsulfuron, Saflufenacil, Simazine, Spiromesifen, Spiropidion, Sulfoxaflor, Teflubenzuron, Tetraniliprole, Triallate, Trichlorfon, Triflumuron, Trifluralin, Trinexapac-ethyl, Valifenalate, Zoxamide
Table to S20-3	APVMA 2, 2025	F2025L01004 29 August 2025 APVMA 2 2 Sept 2025	2 September 2025	am	Aminoethoxyvinylglycine, Boscalid, Famoxadone, MCPA, Methoxyfenozide, Pyraclostrobin

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20-3	APVMA 3, 2025	F2025L01005 29 August 2025 APVMA 3 2 Sept 2025	2 September 2025	am	Aclonifen, Dithiocarbamates, Fluvalinate, Imazamox, Pyroxasulfone, Spinetoram
Table to S20-3	APVMA 4, 2025	F2025L01009 29 August 2025 APVMA 4 2 Sept 2025	2 September 2025	ad	Cyclobutrifluram
Table to S20-3	APVMA 4, 2025	F2025L01009 29 August 2025 APVMA 4 2 Sept 2025	2 September 2025	am	Bifenthrin, Chlorantraniliprole, Cyantraniliprole, Isoxaben, Metalaxyl, Propamocarb, Trichlorfon
Table to S20-3	APVMA 5, 2025	F2025L01451 28 Nov 2025 APVMA 5 28 Nov 2025	28 Nov 2025	am	Florfenicol
Table to S20-3	APVMA 6, 2025	F2025L01528 9 Dec 2025 APVMA 6 9 Dec 2025	9 Dec 2025	am	Afidopyropen, Broflanilide, Difenoconazole, Dithiocarbamates, Emamectin, Imazamox, Imazapyr, Linuron, Propachlor, Pyraclostrobin, Tetraniliprole

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Schedule 21 Extraneous residue limits

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Extraneous residue limits are regulated by subsection 1.1.1—10(6) and Standard 1.4.2. This Standard identifies *active constituents of agvet chemicals, and their permitted residues, for the purpose of section 1.4.2—5.

Note 2 This Standard applies in Australia only. In New Zealand, extraneous residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard.

S21—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 21 – Extraneous residue limits.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S21—2 Interpretation

In this Schedule:

(a) an asterisk (*) indicates that the *ERL is set at the limit of determination; and

(b) the symbol 'T' indicates that the ERL is a temporary ERL; and

(c) the symbol 'E' indicates an ERL.

S21—3 Extraneous residue limits

For section 1.4.2—5, the *agvet chemicals, permitted residues, and amounts are as follows, expressed in mg per kg:

Extraneous residue limits

Agvet chemical: Aldrin and Dieldrin	
Permitted residue: Sum of HHDN and HEOD	
Asparagus	E0.1
Banana	E0.05
Brassica vegetables (except Brassica leafy vegetables)	E0.1
Broccoli, Chinese	E0.01
Cereal grains (except sweet corns)	E0.02
Citrus fruits (except kumquats)	E0.05
Crustaceans	E0.1
Diadromous fish	E0.1
Edible offal (mammalian)	E0.2
Egg plant	E0.1
Eggs	E0.1
Freshwater fish	E0.1
Fruit	E0.05
Fruiting vegetables, cucurbits	E0.1
Lettuce, head	E0.1
Lettuce, leaf	E0.1
Marine fish	E0.1
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.15
Molluscs (including cephalopods)	E0.1
Onion, bulb	E0.1
Peanut	E0.05
Peppers, sweet	E0.1
Pimento, fruit	E0.1
Poultry, edible offal of	E0.2
Poultry meat (in the fat)	E0.2
Radish leaves (including radish tops)	E0.1
Root and tuber vegetables	E0.1
Sugar cane	E*0.01

Agvet chemical: BHC (other than the gamma isomer, Lindane)	
Permitted residue: Sum of isomers of 1,2,3,4,5,6-hexachlorocyclohexane, other than lindane	
Cereal grains (except sweet corns)	E0.1
Crustaceans	E0.01
Edible offal (mammalian)	E0.3
Eggs	E0.1
Fish	E0.01
Meat (mammalian) (in the fat)	E0.3
Milks (in the fat)	E0.1
Molluscs (including cephalopods)	E0.01
Peanut	E0.1
Poultry, edible offal of	E0.3
Poultry meat (in the fat)	E0.3
Sugar cane	E0.005

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Agvet chemical: Chlordane	
Permitted residue: Sum of cis- and trans-chlordane and in the case of animal products also includes 'oxychlordane'	
Cereal grains (except sweet corns)	E0.02
Citrus fruits (except kumquats)	E0.02
Cotton seed oil, crude	E0.05
Cotton seed oil, edible	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.02
Eggs	E0.02
Fish	E0.05
Fruiting vegetables, cucurbits	E0.05
Linseed oil, crude	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.05
Molluscs (including cephalopods)	E0.05
Pineapple	E0.02
Pome fruits	E0.02
Soya bean oil, crude	E0.05
Soya bean oil, refined	E0.02
Stone fruits	E0.02
Sugar beet	E0.1
Sweet corns	E0.02
Vegetables [except as otherwise listed under this chemical]	E0.02

Agvet chemical: DDT	
Permitted residue: Sum of p,p '-DDT; o,p '-DDT; p,p '-DDE and p,p '-TDE (DDD)	
Cereal grains (except sweet corns)	E0.1
Crustaceans	E1
Edible offal (mammalian)	E5
Eggs	E0.5
Fish	E1
Fruit	E1
Meat (mammalian) (in the fat)	E5
Milks (in the fat)	E1.25
Molluscs (including cephalopods)	E1
Peanut	E0.02
Poultry, edible offal of	E5
Poultry meat (in the fat)	E5
Sweet corns	E1
Vegetable oils, edible	E1
Vegetables	E1

Agvet chemical: HCB	
Permitted residue: Hexachlorobenzene	
Cereal grains (except sweet corns)	E0.05
Crustaceans	E0.1
Diadromous fish	E0.1
Meat (mammalian) (in the fat)	E2
Milks (in the fat)	E0.2
Molluscs (including cephalopods)	E1
Edible offal (mammalian)	E1
Eggs	E1
Freshwater fish	E0.1
Marine fish	E0.1
Meat (mammalian) (in the fat)	E1
Milks (in the fat)	E0.5
Molluscs (including cephalopods)	E0.1
Peanut	E0.01
Poultry, edible offal of	E1
Poultry meat (in the fat)	E1

Agvet chemical: Heptachlor	
Permitted residue: Sum of heptachlor and heptachlor epoxide	
Carrot	E0.2
Cereal grains (except sweet corns)	E0.02
Citrus fruits (except kumquats)	E0.01
Cotton seed	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.2
Eggs	E0.05
Fish	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.15
Molluscs (including cephalopods)	E0.05
Peanut	E0.01
Pineapple	E0.01
Poultry, edible offal of	E0.2
Poultry meat	E0.2
Soya bean	E0.02
Soya bean oil, crude	E0.5
Soya bean oil, refined	E0.02
Sugar cane	E0.02
Sweet corns	E0.05
Tomato	E0.02
Vegetables [except as otherwise listed under this chemical]	E0.05

Agvet chemical: Lindane	
Permitted residue: Lindane	
Apple	E2
Cereal grains (except sweet corns)	E0.5
Cherries	E0.5
Cranberry	E3
Crustaceans	E1
Edible offal (mammalian)	E2
Eggs	E0.1
Fish	E1
Fruits [except as otherwise listed in Schedules 21 and 22]	E0.5
Grapes	E0.5

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Oilseed [except peanut]	E0.05
Peach	E2
Peanut	E0.05
Plums (including prunes)	E0.5
Poultry, edible offal of	E0.7
Poultry meat (in the fat)	E0.7
Strawberry	E3
Sugar cane	E*0.002
Sweet corns	E2
Vegetables	E2

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 21 as in force on **1 September 2022** (up to Amendment No. 210). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 September 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 21 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00471 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
S21—3	211	F2022L01118 26 August 2022 FSC151 1 Sept 2022	1 September 2022	am	Aldrin and Dieldrin, BHC (other than the gamma isomer, Lindane) Chlordane, DDT, HCB, Heptachlor, Lindane

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Schedule 22 Foods and classes of foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

This Standard describes foods and classes of foods for subsection 1.4.1—2(2), subsection 1.4.2—3(4), subsection 1.5.3—3(2), subsection 1.5.3—4(3), paragraph S5—4(2)(b), section S19—4 and section S19—5, and portions of food for subsection 1.4.2—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S22—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 22 – Foods and classes of foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S22—2 Foods and classes of foods

(1) Section S22—4 describes the foods that are classed as animal food commodities.

(2) Section S22—5 describes the foods that are classed as crop commodities.

(3) Section S22—6 describes the foods that are classed as derived edible commodities of plant origin.

(4) Section S22—7 describes the foods that are classed as secondary commodities of plant origin.

(5) Section S22—8 describes the foods that are classed as secondary commodities of animal origin.

S22—3 Portion of a commodity to which an MRL and an ERL apply

(1) Subject to subsection (2), the portion of a food commodity that is specified for the purposes of paragraph 1.4.2—3(2)(a) is the portion as specified by a provision of this Standard.

(2) If Schedules 19, 20 or 21 specify a portion of a food commodity for purposes of paragraph 1.4.2—3(2)(a), that portion is the portion specified for the purposes of that paragraph.

Note Paragraph 1.4.2—3(2)(a) provides that, when calculating the amount of a permitted residue in a food, the amount to calculate is the amount of that residue that is in the portion of the commodity that is specified in Schedule 22.

Example Bananas are classified by Schedule 22 as *Assorted tropical and sub-tropical fruits - inedible pee*l. Subsection S22—5(5) and (8) provide that, for bananas, the portion specified for the purposes of paragraph 1.4.2—3(2)(a) is 'the whole commodity after removal of any central stem and peduncle'. Schedule 20 may set an MRL for 'Bananas [Pulp]'. In this case, subsection S22—3(2). would provide that the portion specified for the purposes of paragraph 1.4.2—3(2)(a) is the pulp.

S22—4 Animal Food Commodities

Mammalian products

Meat (mammalian)

Meats are the muscular tissues, including adhering fatty tissues such as intramuscular, intermuscular and subcutaneous fat from animal carcasses or cuts of these as prepared for wholesale or retail distribution. Meat (mammalian) includes farmed and game meat. The cuts offered may include bones, connective tissues and tendons as well as nerves and lymph nodes. It does not include edible offal. The entire commodity except bones may be consumed.

Commodities: Buffalo meat; Camel meat; Cattle meat; Deer meat; Donkey meat; Goat meat; Hare meat; Horse meat; Kangaroo meat; Pig meat; Possum meat; Rabbit meat; Sheep meat; Wallaby meat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the MRLs apply to the fat.

Edible offal (mammalian)

Edible offal is the edible tissues and organs other than muscles and animal fat from slaughtered animals as prepared for wholesale or retail distribution. Edible offal includes brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe. The entire commodity may be consumed.

Commodities: Buffalo, edible offal of; Cattle, edible offal of; Camel, edible offal of; Deer, edible offal of; Donkey, edible offal of; Goat, edible offal of; Hare, edible offal of; Horse, edible offal of; Kangaroo, edible offal of; Pig, edible offal of; Possum, edible offal of; Rabbit, edible offal of; Sheep, edible offal of; Wallaby, edible offal of.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Fats (mammalian)

Mammalian fats, excluding milk fats are derived from the fatty tissues of animals (not processed). The entire commodity may be consumed.

Commodities: Buffalo fat; Camel fat; Cattle fat; Goat fat; Horse fat; Pig fat; Rabbit fat; Sheep fat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milks

Milks are the mammary secretions of various species of lactating herbivorous ruminant animals.

Commodities: Buffalo milk; Camel milk; Cattle milk; Goat milk; Sheep milk. The entire commodity may be consumed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity. When an *MRL for cattle milk or milks is qualified by ‘(in the fat)’ the compound is regarded as fat-soluble, and the MRL and *ERL apply to the fat portion of the milk. In the case of a derived or a manufactured milk product with a fat content of 2% or more, the MRL also applies to the fat portion. For a milk product with fat content less than 2%, the MRL applied should be 1/50 that specified for ‘milk (in the fat)’, and should apply to the whole product.

Poultry

Poultry meat

Poultry meats are the muscular tissues, including adhering fat and skin, from poultry carcasses as prepared for wholesale or retail distribution. The entire product may be consumed. Poultry meat includes farmed and game poultry.

Commodities: Chicken meat; Duck meat; Emu meat; Goose meat; Guinea-fowl meat; Ostrich meat; Partridge meat; Pheasant meat; Pigeon meat; Quail meat; Turkey meat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the *MRLs apply to the fat.

Poultry, edible offal

Poultry edible offal is the edible tissues and organs, other than poultry meat and poultry fat, as prepared for wholesale or retail distribution and include liver, gizzard, heart, skin. The entire product may be consumed.

Commodities: Chicken, edible offal of; Duck, edible offal of; Emu, edible offal of; Goose, edible offal of; Ostrich, edible offal of; Turkey, edible offal of.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Note that poultry meat includes any attached skin, but poultry skin on its own (not attached) is considered as ‘poultry edible offal’.

Poultry fats

Poultry fats are derived from the fatty tissues of poultry (not processed). The entire product may be consumed.

Commodities: Chicken fat; Duck fat; Goose fat; Turkey fat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Eggs

Eggs are the reproductive bodies laid by female birds, especially domestic fowl. The edible portion includes egg yolk and egg white after removal of the shell.

Commodities: Chicken eggs; Duck eggs; Goose eggs; Quail eggs.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole egg whites and yolks combined after removal of shell.

Fish, crustaceans and molluscs

Fish includes freshwater fish, diadromous fish and marine fish.

Diadromous fish

Diadromous fish include species which migrate from the sea to brackish and/or fresh water and in the opposite direction. Some species are domesticated and do not migrate. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: Barramundi; Salmon species; Trout species; Eel species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Freshwater fish

Freshwater fish include a variety of species which remain lifelong, including the spawning period, in fresh water. Several species of freshwater fish are domesticated and bred in fish farms. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Marine fish

Marine fish generally live in open seas and are almost exclusively wild species. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Molluscs – and other marine invertebrates

Molluscs includes Cephalopods and Coelenterates. Cephalopods and Coelenterates are various species of aquatic animals, wild or cultivated, which have an inedible outer or inner shell (invertebrates). A few species of cultivated edible land snails are included in this group. The edible aquatic molluscs live mainly in brackish water or in the sea.

Commodities: Abalone; Clams; Cockles; Cuttlefish; Mussels; Octopus; Oysters; Scallops; Sea-

cucumbers; Sea urchins; Snails, edible; Squids.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of shell.

Crustaceans

Crustaceans include various species of aquatic animals, wild and cultivated, which have an inedible chitinous outer shell. A small number of species live in fresh water, but most species live in brackish water and/or in the sea.

Crustaceans are largely prepared for wholesale and retail distribution after catching by cooking or parboiling and deep freezing.

Commodities: Crabs; Crayfish; Lobsters; Prawns; Shrimps.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity or the meat without the outer shell, as prepared for wholesale and retail distribution.

Honey and other miscellaneous primary food commodities of animal origin

Honey

Commodity: Honey.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Native bee honey

Commodity: Native bee honey.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity

S22—5 Crop commodities

(1) The table to subsection (7) describes the classes, groups and subgroups for plant foods.

(2) Unless the table to subsection (7) expressly provides otherwise,

(a) each class of food listed in column 2 of that table includes each of the food groups listed in the corresponding row or rows of column 3 of the table; and

(b) each food group listed in column 3 of that table includes each of the subgroups of foods listed in the corresponding row or rows of column 4 of the table; and

(c) each group and subgroup of foods listed in Column 3 and 4 of that table respectively includes:

(i) the commodities listed in the corresponding row or rows of Column 5 of that table for that group or subgroup; and

(ii) any other commodity listed in the 49th Report or the 50th Report for that group or subgroup.

(3) Subject to subsection (2), a class, group and subgroup listed at:

(a) item 1 of the table has the same meaning as in Appendix IX of the 49th Report; and

(b) item 2 of the table has the same meaning as in Appendix VIII of the 49th Report; and

(c) item 3 of the table has the same meaning as in Appendix XI of the 49th Report; and

(d) item 4 of the table has the same meaning as in Appendix VII of the 50th

Report; and

(e) item 5 of the table has the same meaning as in Appendix VIII of the 50th Report.

(4) A reference in subsection (3) to the table is a reference to the table for subsection (7).

(5) For the purposes of paragraph 1.4.2—3 (2)(a), the portion of a commodity in a food group listed in column 2 of the table to subsection (8) that is specified is the portion listed in the corresponding row of Column 3 of that table.

(6) In this section, a reference to -

the **49th Report** is a reference to REP17/PR, the Report of the 49th Session of the Codex Committee on Pesticides Residues, Beijing, P.R. China, 24 - 29 April 2017 as presented to the 40th Session of the Joint FAO/WHO Codex Alimentarius Commission, Geneva, Switzerland 17 – 22 July 2017;

the **50th Report** is a reference to REP18/PR, the Report of the 50th Session of the Codex Committee on Pesticides Residues Haikou, P.R. China, 9 - 14 April 2018 as presented to the 41st Session of the Joint FAO/WHO Codex Alimentarius Commission, Rome, Italy, 2 – 6 July 2018.

(7) The table for this subsection is:

Classes, groups and subgroups of plant foods

Column 1	***Column 2***	***Column 3***	***Column 4***	***Column 5***
Item	**Class**	**Group**	**Subgroup**	**Commodities**
1	**Fruit**	**Citrus Fruit**	Lemons and Limes	Citron; Kumquats (Cumquats); Lemons; Limes
			Mandarins	Clementine; Mandarin; Tangelo, small and medium size cultivars; Tangors
			Oranges, Sweet, Sour	Bergamot; Orange, sweet; Orange, sour
			Pummelos and Grapefruit	Grapefruit; Minneola (Mineola); Pomelo; Tangelo, large size cultivars
		Pome Fruits		Apples; Crab-apples; Loquat; Medlars; Pears; Persimmon, Japanese; Quince
		Stone Fruits	Cherries	Cherries, sweet; Cherries, sour
			Plums	Jujube, Chinese; Plums*; *where plums is specified as ‘(including Prunes)’ it includes all relevant prunes
			Peaches	Apricot; Nectarine; Peach
		Berries and other small fruit	Cane berries	Blackberries; Dewberries (including Boysenberry and Loganberry); Raspberries, red, black; Silvanberries;
			Bush berries	Bearberry; Bilberry; Blueberries; Currants, black, red, white; Gooseberries; Juneberries; Riberries; Rose hips; Vaccinium berries (including Bearberry, except cranberry)

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Item	**Class**	**Group**	**Subgroup**	**Commodities**
			Large shrub/tree berries	Bayberries; Elderberries; Guelder rose; Mulberries
			Small fruit vine climbing	Grapes; Grapes, table; Grapes, wine
			Low growing berries	Cloudberry; Cranberry; Strawberry
		Assorted Tropical and sub-tropical fruit—edible peel	Assorted tropical and sub-tropical fruits - edible peel – small	Arbutus berry; Barbados cherry; Bayberry, red (Yumberry); Brazilian cherry (Grumichama); Caranda (Karanda); Chinese olive; Coco plum; Coffee fruit (except bean); Hog plum (Mombin, yellow); Jambolan; Java apple; Lemon Aspen; Table olives; Otaheite gooseberry; Sea grape; Surinam cherry
			Assorted tropical and sub-tropical fruits - edible peel – medium to large	Ambarella; Babaco; Bilimbi; Carambola; Carob; Cashew apple; Fig; Guava; Jaboticaba; Jujube, Indian; Mombin, Malayan; Mombin, purple; Natal plum; Pomerac; Rose apple; Sentul (Santol, Cotton fruit)
			Assorted tropical and sub-tropical fruits - edible peel – palms	Açaí; Date; Doum (Dum palm).
		Assorted tropical and sub-tropical fruits - inedible peel	Assorted tropical and sub-tropical fruits - inedible peel – small	Litchi (Lychee); Longan (edible aril); Spanish lime; Tamarind
			Assorted tropical and sub-tropical fruits - inedible smooth peel – large	Abiu; Achachairu; Akee apple; Avocado; Bananas; Canistel; Feijoa; Mango; Mangosteen; Naranjilla; Papaya (Pawpaw); Persimmon, American; Pomegranate; Sapote, black, white, green; Star apple; Tamarillo (Tree tomato).
			Assorted tropical and sub-tropical fruits - inedible rough or hairy peel - large	Breadfruit; Biriba (Rollinia); Cherimoya; Custard apple; Durian; Elephant apple; Ilama; Jackfruit; Mammey apple; Marmalade box; Pineapple; Pulasan; Rambutan; Sapodilla; Sapote, Mammey; Soursop; Sugar apple.
			Assorted tropical and sub-tropical fruits - inedible peel - cactus	Cactus fruit; Pitaya (Dragon fruit); Prickly pear (Indian fig); Saguaro.
			Assorted tropical and sub-tropical fruits - inedible peel - vines	Kiwifruit; Monstera; Passionfruit
			Assorted tropical and sub-tropical fruits - inedible peel – palms	Coconut, young

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Item	**Class**	**Group**	**Subgroup**	**Commodities**
2	**Vegetables**	**Bulb Vegetables**	Bulb onions	Garlic; Onion, bulb; Onion, Chinese; Shallot
			Green onions	Chives; Leek; Onion, Welsh; Spring onion; Tree onion
		Brassica vegetables (except Brassica leafy vegetables)	Flowerhead Brassicas	Broccoli; Broccolini; Cauliflower
			Head Brassicas	Brussels sprouts; Cabbages, head; Chinese cabbage (Pe-tsai).
			Stem Brassicas	Kohlrabi
		Fruiting vegetables, Cucurbits	Fruiting vegetables, Cucurbits – Cucumbers and Summer squashes	Balsam apple; Balsam pear (Bitter melon); Bottle gourd; Chayote; Cucumbers; Gherkin; Ivy gourd; Loofah; Pointed gourd; Snake gourd; Squash, summer (including Zucchini).
			Fruiting vegetables, Cucurbits – Melons, Pumpkins and Winter squashes	Melons, except Watermelon; Pumpkins; Squash, winter; Watermelon
		Fruiting vegetables, other than Cucurbits	Tomatoes	Cherry tomato; Goji berry; Ground cherries (Cape gooseberry); Tomato
			Peppers	Okra; Peppers, Chili; Peppers, Sweet (including Pimento and Pimiento); Martynia; Roselle
			Eggplants	Eggplant; Pepino
		Leafy vegetables	Leafy greens	Amaranth leaves; Boxthorn; Chard (silver beet); Chervil; Chicory leaves; Corn salad (Lambs lettuce); Dandelion; Dock; Endive; Lettuce, head; Lettuce, leaf; New Zealand spinach (Warrigal greens); Purslane; Radicchio; Sowthistle; Spinach
			Brassica Leafy vegetables	Broccoli, Chinese (Gai lan); Chinese cabbage (Pak-choi); Choisum (Flowering white cabbage); Cress, garden; Indian mustard (Mustard greens); Japanese greens; Kale; Komatsuma; Mizuna; Radish leaves; Rape greens; Rucola (Rocket); Turnip greens; Wasabi
			Leaves of root and tuber vegetables	Arrowroot leaves; Beetroot leaves; Sweet potato leaves
			Leaves of trees, shrubs and vines	Grape leaves

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Item	**Class**	**Group**	**Subgroup**	**Commodities**
			Leafy aquatic vegetables	Watercress; Kangkung (water spinach);
			Witloof	Witloof chicory (sprouts)
			Leaves of Cucurbitaceae	Ivy gourd leaves
			Baby leaves	Baby leaves
			Sprouts	Alfalfa sprouts; Mungbean sprouts; Radish sprouts; Soya bean sprouts
		Legume vegetables	Beans with pods	Beans (except broad bean and soya bean); Broad bean; Common bean*; Goa bean; Guar bean (Cluster bean); Hyacinth bean; Mung bean; Soya bean; Yard-long bean. *Common bean includes Dwarf bean; Field bean; Flageolet; French bean; Green bean; Haricot bean; Kidney bean; Lima bean; Navy bean; Runner bean and Snap bean
			Peas with pods	Chick-pea; Cowpea; Garden pea; Lentil; Pigeon pea; Podded pea* *Podded pea (young pods) includes Mangetout; Sugar snap pea and Snow pea
			Succulent beans without pods	Lupin; Succulent seeds of Beans with pods
			Succulent peas without pods	Succulent seeds of Peas with pods
			Underground beans and peas	
		Pulses	Dry beans	Adzuki bean (dry); Beans (dry); Broad bean (dry); Common bean (dry)*; Cowpea (dry); Guar bean (dry); Hyacinth bean (dry); Lima bean (dry); Lupin (dry); Mung bean (dry); Soya bean (dry) *Common bean (dry) includes Dwarf bean (dry); Field bean (dry); Flageolet (dry); Kidney bean (dry); Navy bean (dry)
			Dry peas	Chick-pea (dry); Field pea (dry); Lentil (dry); Pea (dry); Pigeon pea (dry)
			Dry underground pulses	
		Root and tuber vegetables	Root vegetables	Beetroot; Burdock, greater; Carrot; Celeriac; Chicory, roots; Ginseng; Horseradish; Parsnip; Radish; Radish, Japanese; Salsify; Scorzonera; Sugar beet; Swede; Turnip, garden

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Item	**Class**	**Group**	**Subgroup**	**Commodities**
			Tuberous and corm vegetables	Arrowroot; Canna, edible; Cassava; Jerusalem artichoke; Potato; Sweet potato; Taro; Yam bean; Yams
			Aquatic root and tuber vegetables	Lotus tuber; Water chestnut
		Stalk and stem vegetables	Stalk and stem vegetables - Stems and Petioles	Cardoon; Celery; Celtuce; Fennel, bulb; Rhubarb
			Stalk and stem vegetables - Young shoots	Agave; Asparagus; Bamboo shoots
			Stalk and stem vegetables – Others	Aloe vera; Artichoke, globe; Palm hearts
		Edible Fungi		Fungi, edible (except mushrooms); Mushrooms; Truffle
3	**Grasses**	**Cereal grains**	Wheat, similar grains, and pseudocereals without husks	Amaranth, grain; Chia; Psyllium; Quinoa; Rye; Triticale; Wheat
			Barley, similar grains, and pseudocereals with husks	Barley; Buckwheat; Oats
			Rice Cereals	Rice; Wild rice
			Sorghum Grain and Millet	Millet; Sorghum, grain
			Maize Cereals	Maize (not including Sweet corn); Popcorn
			Sweet corns	Baby corn; Sweet corn (corn-on-the-cob); Sweet corn (kernels)
		Grasses for sugar or syrup production		Sorghum, Sweet; Sugar cane
4	**Nuts, seeds and saps**	**Tree nuts**		Almonds; Beech nuts; Brazil nut; Cashew nut; Chestnuts; Coconut; Hazelnuts; Hickory nuts; Japanese horse-chestnut; Macadamia nuts; Pecan; Pine nuts; Pili nuts; Pistachio nut; Sapucaia nut; Walnuts
		Oilseeds and oilfruits	Small seed oilseeds	Acacia seed (Wattle seed); Linseed (Flax seed, Linola seed); Mustard seed; Poppy seed; Rape seed (Canola, Colza); Sesame seed
			Oilseeds	All commodities from the subgroups small seed oilseeds, sunflower seeds, cotton seed
			Sunflower seeds	Safflower seed; Sunflower seed
			Cotton seed	Cotton seed
			Other oilseeds	Grape seed; Hempseed; Palm nuts; Peanut; Pumpkin seed

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Item	**Class**	**Group**	**Subgroup**	**Commodities**
			Oilfruits	Olives, for oil production; Palm fruit
		Seeds for beverages and sweets		Cacao bean; Coffee bean; Cola (Kola) nut
5	**Herbs and Spices**	**Herbs**	Herbs (herbaceous plants)	Angelica, leaves; Anise leaves; Balm leaves; Basil; Burnet (great, salad); Burning bush; Catmint; Celery leaves; Coriander (leaves, stems); Dill; Edible flowers; Fennel; Hops; Horehound; Hyssop; Lavender; Lemon balm; Lemon grass; Lovage; Marigold (Mexican Tarragon); Marigold flowers; Marjoram (Oregano); Mints; Nasturtium leaves; Parsley; Pepper, leaves (Native pepper); Pepperbush, leaves; Rose and dianthus; Rosemary; Sage; Savoury, summer, winter; Sorrel; Stevia; Sweet Cicely; Tansy (Costmary); Tarragon; Thyme; Winter cress; Wintergreen; Woodruff; Wormwoods
			Leaves of woody plants (leaves of shrubs and trees)	Anise myrtle leaves; Curry leaves; Kaffir lime leaves; Laurel (Bay) leaves; Lemon myrtle leaves; Lemon verbena; Pepper, leaves; Pepperbush, leaves; Rue; Sassafras leaves.
		Spices	Spices, seeds	Angelica seed; Anise seed; Basil, seed; Caraway seed; Celery seed; Coriander seed; Cumin seed; Dill seed; Fennel seed; Fenugreek seed; Lovage seed; Nutmeg; Wattle, seed
			Spices, fruit or berry	Cardamom (pods and seeds); Grains of Paradise; Juniper berry; Miracle fruit; Pepper, black, white*, pink, green; Pepper, long; Pimento, fruit; Star anise; Tonka bean; Vanilla, beans. * Although white pepper is in principle a processed food of plant origin it has been classified as Spices, fruit, berry
			Spices, bark	Cinnamon bark
			Spices, root or rhizome	Angelica, root, stem; Calamus root; Coriander root; Elecampane root; Galangal rhizomes; Ginger root; Licorice (Liquorice) root; Turmeric root
			Spices, buds	Caper buds; Cassia buds; Cloves; Nasturtium pods

Column 1	*Column 2*	*Column 3*	*Column 4*	*Column 5*
Item	**Class**	**Group**	**Subgroup**	**Commodities**
			Spices, Flower or stigma	Saffron
			Spices, aril	Mace
			Spices, Citrus peel	Mandarin peel
			Spices, Dried Chili Peppers	Peppers, chili, dried
			Spices, Ginger, Japanese	

(8) The table for this subsection is:

Portion of a plant commodity to which the MRL and ERL apply

Column 1	**Column 2**	**Column 3**
Class	**Group**	**Portion of the commodity to which the MRL and ERL apply**
Fruit	Citrus Fruit	The whole commodity
	Pome Fruit	The whole commodity after removal of stems
	Stone Fruit	The whole commodity after removal of stems and stones, but the residue calculated and expressed on the whole commodity without stem
	Berries and other small fruits	The whole commodity after removal of caps and stems. Currants: fruit with stem
	Assorted Tropical and sub-tropical fruit—edible peel	The whole commodity. Dates and olives and similar fruits with hard seeds: whole commodity after removal of stems and stones but residue calculated and expressed on the whole fruit
	Assorted tropical and sub-tropical fruits - inedible peel	The whole fruit. Avocado, mangos and similar fruit with hard seeds: whole commodity after removal of stone but calculated on whole fruit. Banana: whole commodity after removal of any central stem and peduncle. Longan, edible aril: edible portion of the fruit. Pineapple: after removal of crown
Vegetables	Bulb Vegetables	Bulb onions (Bulb/dry): Whole commodity after removal of roots and adhering soil and whatever parchment skin is easily detached. Green onions: Whole vegetable after removal of roots and adhering soil
	Brassica vegetables (except Brassica leafy vegetables)	Head cabbages and kohlrabi, whole commodity as marketed, after removal of obviously decomposed or withered leaves. Cauliflower and broccoli: flower heads (immature inflorescence only). Brussels sprouts: ‘buttons only’. Kohlrabi: “tuber-like enlargement of the stem” only
	Fruiting vegetables, Cucurbits	The whole commodity after removal of stems
	Fruiting vegetables, other than Cucurbits	The whole commodity after removal of stems
	Leafy vegetables	The whole commodity after removal of obviously decomposed or withered leaves
	Legume vegetables	The whole commodity (seed plus pod) unless otherwise specified
	Pulses	The whole commodity (dried seed only)
	Root and tuber vegetables	The whole commodity after removing tops.

Column 1	Column 2	Column 3
		Remove adhering soil (e.g. by rinsing in running water or by gentle brushing of the dry commodity
	Stalk and stem vegetables	The whole commodity after removal of obviously decomposed or withered leaves. Rhubarb: leaf stems only. Globe artichoke: flowerhead only. Celery and asparagus: remove adhering soil
	Edible Fungi	The whole commodity after removal of soil and growing medium
Grasses	Cereal grains	The whole commodity. Wheat, rye, triticale, maize, sorghum, pearl millet and other similar cereals with husks readily separable from kernels during threshing: kernels. Barley, oats, rice and other similar cereals with husks that remain attached to kernels even after threshing: kernels with husks. Sweet corn (corn-on-the-cob) and fresh corn: kernels plus cob without husk.
	Grasses for sugar or syrup production	The whole commodity
Nuts, seeds and saps	Tree nuts	The whole commodity after removal of shell. Chestnuts: whole in skin
	Oilseeds and oilfruits	Oilseeds and other Oilseeds: Unless otherwise specified, seed or kernels, after removal of shell or husk. Oilfruits: whole commodity
	Seeds for beverages and sweets	The whole commodity
Herbs and Spices	Herbs	The whole commodity
	Spices	The whole commodity

S22—6 Derived edible commodities of plant origin

Derived edible commodities of plant origin

‘Derived edible products’ are foods or edible substances isolated from primary food commodities or raw agricultural commodities using physical, biological or chemical processing. This includes groups such as vegetable oils (crude and refined), by-products of the fractionation of cereals and teas (fermented and dried).

Cereal grain milling fractions

This group includes milling fractions of cereal grains at the final stage of milling and preparation in the fractions, and includes processed brans.

Commodities: Cereal brans, processed; Maize flour; Maize meal; Rice bran, processed; Rye bran, processed; Rye flour; Rye wholemeal; Wheat bran, processed; Wheat germ; Wheat flour; Wheat wholemeal.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Tea

Teas are derived from the leaves of several plants, principally *Camellia sinensis*. They are used mainly in a fermented and dried form or only as dried leaves for the preparation of infusions.

Commodities: Tea, green, black.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Vegetable oils, crude

This group includes the crude vegetable oils derived from oil seed, tropical and sub-tropical oil-

containing fruits such as olives, and some pulses. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, crude; Cotton seed oil, crude; Coconut oil, crude; Maize oil, crude; Olive oil, crude; Palm oil, crude; Palm kernel oil, crude; Peanut oil, crude; Rape seed oil, crude; Safflower seed oil, crude; Sesame seed oil, crude; Soya bean oil, crude.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Vegetable oils, edible

Vegetable oils, edible are derived from the crude oils through a refining and/or clarifying process. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, edible; Cotton seed oil, edible; Coconut oil, refined; Maize oil, edible; Olive oil, refined; Palm oil, edible; Palm kernel oil, edible; Peanut oil, edible; Rape seed oil, edible; Safflower seed oil, edible; Sesame seed oil, edible; Soya bean oil, refined; Sunflower seed oil, edible.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Manufactured multi-ingredient cereal products

The commodities of this group are manufactured with several ingredients; products derived from cereal grains however form the major ingredient.

Commodities: Bread and other cooked cereal products; Maize bread; Rye bread; White bread; Wholemeal bread.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Miscellaneous

Commodities: Olives, processed; Peppermint oil; Citrus oil; Sugar cane molasses.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

S22—7 Secondary commodities of plant origin

Secondary commodities of plant origin

The term ‘Secondary food commodity’ refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying (except natural drying), husking, and comminution, which do not basically alter the composition or identity of the product. For the commodities referred to in dried fruits, dried vegetables and dried herbs refer to the commodity groupings for fruits, vegetables and herbs. Naturally field dried mature crops such as pulses or cereal grains are not considered as secondary food commodities.

Dried fruits

Dried fruits are generally artificially dried. Exposure to pesticides may arise from pre-harvest application, post-harvest treatment of the fruits before processing, or treatment of the dried fruit to avoid losses during transport and distribution.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stones, but the residue is calculated on the whole commodity.

Dried herbs

Dried herbs are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest applications and/or treatment of the dry commodities.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Dried vegetables

Dried vegetables are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest application and/or treatment of the dry commodities.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milled cereal products (early milling stages)

The group ‘milled cereal products (early milling stages)’ includes the early milling fractions of cereal grains, except buckwheat, such as husked rice, polished rice and the unprocessed cereal grain brans. Exposure to pesticides is through pre-harvest treatments of the growing cereal grain crop and especially through post-harvest treatment of cereal grains.

Commodities: Bran, unprocessed; Rice bran, unprocessed; Rice, husked; Rice, polished; Rye bran, unprocessed; Wheat bran, unprocessed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

S22—8 Secondary commodities of animal origin

Secondary commodities of animal origin

The term ‘secondary food commodity’ refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying, and comminution, which do not basically alter the composition or identity of the commodity.

Animal fats, processed

This group includes rendered or extracted (possibly refined and/or clarified) fats from mammals and poultry and fats and oils derived from fish.

Commodities: Tallow and lard from cattle, goats, pigs and sheep; Poultry fats, processed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Dried meat and fish products

For the commodities referred to in dried meat and dried fish products refer to the commodity groupings for meat and fish. Dried meat and fish products includes naturally or artificially dried meat products and dried fish, mainly marine fish.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milk fats

Milk fats are the fatty ingredients derived from the milk of various mammals.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Schedule 22 as in force on **22 July 2024** (up to Amendment No. 229). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 22 July 2024.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 22 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00433 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	201	F2021L00983 14 Jul 2021 FSC110 22 Jul 2021	22 July 2021	am	Cross-reference.
S22—2	211	F2022L01115 26 Aug 2022 FSC151 1 Sep 2022	1 September 2022	rs	Section S22—2 to Section S22—8 inclusive
Table to S22—5(7)	226	F2024L00185 20 Feb 2024 FSC166 23 Feb 2024	23 February 2024	am	Repeal and substitute items 1, 2 and 4 of Table to Subsection S22—5(7)
S22—4	229	F2024L00894 18 July 2024 FSC169 22 July 2024	22 July 2024	ad	Insert native bee honey

Schedule 23 Prohibited plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Prohibited plants and fungi are regulated by paragraphs 1.1.1—10(5)(a) and (6)(e) and Standard 1.4.4. This Standard lists plants and fungi for the definition of ***prohibited plant or fungus*** in section 1.1.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S23—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 23 – Prohibited plants and fungi.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S23—2 Prohibited plants and fungi

For paragraph (a) of the definition of ***prohibited plant or fungus*** in section 1.1.2—3, the plants and fungi are:

Prohibited plants and fungi

Species name	***Common name***
Abrus cantoniensis	
Abrus precatorius	Jequirity seeds
Acokanthera schimperi	Arrow poison tree
Aconitum spp.	Aconite
Acorus calamus	Calamus oil
Adonis vernalis	False hellebore, Spring adonis
Aesculus hippocastanum	Horse chestnut, Buckeye
Alocasia macrorrhiza	Cunjevoi, Elephant ear, Kape, ‘Ape, Ta’amu
Alstonia constricta	Alstonia
Amanita muscaria	Agaricus, Fly agaric
Amanita spp.	Amanita Mushroom
Ammi visnaga	Bisnaga, Khella
Anadenanthera peregrina	Cohoba yope, Niopo
Anchusa officinalis	Bugloss
Apocynum androsaemifolium	Bitter root, Spreading dogbane
Apocynum cannabinum	Canadian hemp, Dogbane, Indian hemp
Areca catechu nut	Betel nut
Argyreia nervosa	Woolly morning glory
Aristolochia spp.	Birthwort, Snakeroot
Arnica spp.	Arnica
Atropa belladonna	Deadly nightshade, Dwale
Banisteriopsis spp.	Banisteria, Caapi
Borago officinalis	Borage
Brachyglottis spp.	Rangiora

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Species name	***Common name***
Brunfelsia uniflora	Manaca, Mercury
Bryonia alba	European white bryony
Bryonia dioica	White bryony
Cacalia spp.	
Calotropis spp.	Calotropis
Cannabis spp.	Hemp, Marijuana
Catha edulis	Khat, Chat
Catharanthus spp.	Periwinkle
Cestrum nocturnum	Queen of the night, Night blooming jessamine
Chelidonium majus	Common celandine, Greater celandine
Chenopodium ambrosioides	Wormseed, Mexican goosefoot, Pigweed, America wormseed
Cicuta virosa	Cowbane, European water hemlock
Clitocybe spp.	Fungi
Colchicum autumnale	Autumn crocus, Meadow saffron
Conium maculatum	Hemlock
Conocybe spp.	
Convallaria majalis	Lily of the Valley
Copelandia spp.	Fungi
Coprinus atramentarius	Common ink cap
Coriaria spp.	Tutu, Tuupaakihi, Puuhou, Toot
Cornyocarpus laevigatus seed	Karaka kernel, New Zealand laurel
Coronilla spp.	Crown vetch
Cortinarius spp.	Fungi
Coryanthe yohimbe	Yohimbe
Crotolaria spp.	Crotolaria
Croton tiglium	Croton, Purging croton
Cycas media	Zamia palm
Cynoglossum officinale	Hound’s tongue, Beggar’s lice
Cytisus scoparius (see Sarothamnus scoparius)	
Daphne spp.	Daphne, Mezereum, Spurge laurel
Datura stramonium	Jimson weed, Datura, Thornapple
Delphinium spp.	Larkspur, Stavesacre
Digitalis purpurea	Foxglove
Dryopteris filix-mas	Male fern
Duboisia spp.	Corkwood, Pituri
Echium plantagineum	Patterson’s curse, Salvation Jane
Echium vulgare	Viper’s bugloss
Entoloma sinuatus	Fungus
Ephedra sinica	Ma-huang
Erysimum canescens	
Euonymus europaeus	Spindle tree, Skewer wood

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Species name	***Common name***
Eupatorium rugosum	White snakeroot
Euphorbia spp.	Euphorbia, Milkweed, Spurge, Pennyroyal oil
Farfugium japonicum	
Galanthus nivalis	Snowdrop
Galerina spp.	Fungi
Gelsemium sempervirens	Yellow Jessamine, Gelsemium
Gymnopilus spp.	Fungi
Gyromitra esculenta	False morel
Haemadictyon amazonica	Yage
Heliotropium spp.	Heliotrope
Helleborous niger	Black hellebore, Christmas rose
Hemerocallis fulva	Pale day lily
Hippomane mancinella	Manzanillo
Homeria breyniana (see *Homeria collina*)	
Homeria collina	One-leaved cape tulip
Homeria miniata	Two-leaved cape tulip
Hydrastis canadensis	Goldenseal root or its extract
Hydnocarpus anthelmentica	Chalmoogra seed
Hyoscyamus niger	Black henbane, Stinking nightshade
Hypholoma fasciculare	Sulphur tuft
Ilex aquifolium	Holly, English holly
Inocybe spp.	Fungi
Ipomoea burmanni	Morning glory
Ipomoea hederacea	Morning glory
Ipomoea tricolor (see *Ipomoea violacea*)	
Ipomoea violacea	Morning glory
Juniperus sabina oil	Savin oil
Kalmia latifolia	Calico bush, Mountain Laurel, Ivy Bush
Laburnum anagyroides	Laburnum, Golden chain, Golden rain, Bean tree
Lantana camara	Lantana
Laurelia nova-zelandiae	Pukatea
Lepiota morgani	Fungus
Lithospermum spp.	
Lobelia inflata	Indian tobacco, Lobelia
Lophophora spp.	Peyote
Lycium ferocissimum	Boxthorn, African boxthorn
Mahonia aquifolium	Oregon grape or Mountain grape root or its extract
Mandragora officinarum	European mandrake
Manihot esculenta Crantz (other than Sweet Cassava)	Cassava
Melia azedarach	White cedar, Indian bead tree, Chinaberry
Menispermum canadense	Yellow parilla, Moonseed

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Species name	***Common name***
Myoporum laetum	Ngaio, Kaio
Narcissus jonquille	Narcissus, Daffodil, Jonquil
Narcissus poeticus	Narcissus, Daffodil, Jonquil
Narcissus pseudonarcissus	Narcissus, Daffodil, Jonquil
Nerium oleander	Oleander
Nicotiana spp.	Tobacco
Oenanthe aquatica (see *Oenanthe phellandrium*)	
Oenanthe phellandrium	Water fennel, Water dropwort
Omphalotus spp.	Fungi
Opuntia cylindrica	San Pedro cactus, Cane cactus
Panaeolus spp.	Fungi
Papaver bracteatum	Oriental poppy
Papaver somniferum (other than seeds)	Opium poppy
Pausinystalia yohimbe (see *Coryanthe yohimbe*)	
Peganum harmala	Wild rue
Petasites spp.	Butterbur
Peumus boldus	Boldo
Phoradendron flavascens (see *Viscum flavescens*)	
Phoradendron serotinum (see *Viscum flavescens*)	
Phoradendron tomentosum (see *Viscum flavescens*)	
Physostigma venenosum	Calabar bean, Ordeal bean
Phytolacca decandra	Red pokeweed, Poke root
Phytolacca americana (see *Phytolacca decandra*)	
Phytolacca octandra	Inkweed, Red ink plant, Dyeberry
Pilocarpus spp.	
Piptadenia macrocarpa	Cebil colorado, Cura pag
Piptadenia peregrina	Cohoba, Coxoba, Yoke
Pithomyces chartarum	Fungus
Pluteus spp.	Fungi
Podophyllum peltatum	American mandrake, Mayapple, Podophyllum
Prestonia amazonica (see *Haemodictyon amazonica*)	
Prunus laurocerasus	Cherry laurel
Psoralea corylifolia	Malay tea
Psylocybe spp.	Fungi
Pteridium aquilinum	Bracken Fern
Pulmonaria spp.	Lungwort
Punica granatum stem and root bark	Pomegranate
Rauwolfia spp.	Devil pepper, Rauwolfia
Ricinus communis	Castor bean, Castor oil plant
Robinia pseudoacacia	Black locust, False acacia
Sanguinaria canadensis	Bloodroot, Bloodwort

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Species name	***Common name***
Sarothamnus scoparius	Common broom
Scopolia carniolica	Scopolia
Senecio spp.	Ragwort
Solanum aviculare	Poroporo, Pooporo, Kohoho, Bullibulli
Solanum diflorum	False Jerusalem cherry
Solanum dulcamara	Bittersweet twigs, Blue bindweed, Woody nightshade, Nightshade
Solanum laciniatum (see *Solanum aviculare*)	
Solanum linnaenum (see *Solanum sodomeum*)	
Solanum nigrum	Black nightshade
Solanum pseudocapsicum	Jerusalem cherries
Solanum sodomeum	Apple of Sodom
Sophora microphylla	Kowhai
Sophora secundiflora	Mescal bean
Spartium junceum	Spanish broom
Spigela marilandica	Pinkroot, Worm grass
Strophanthus gratus	Strophanthus
Strophanthus kombe	Strophanthus
Stropharia cubensis	Fungus
Strychnos gautheriana	Hoang nan
Strychnos ignatii	Ignatious bean
Strychnos malaccensis (see *Strychnos gautheriana*)	
Strychnos nux-vomica	Poison nut, Nux vomica
Symphytum asperum	Prickly comfrey
Symphytum officinale	Common comfrey
Symphytum x uplandicum	Russian comfrey
Tamus communis	Blackeye root, Black bryony
Taxus baccata	Yew, European yew, Common yew
Thevetia neriifolia (see *Thevetia peruviana*)	
Thevetia peruviana	Snake nut
Trichodesma africana	
Tricholoma muscarium	Fungus
Tussilago farfara	Coltsfoot
Veratrum spp.	Hellebore
Vinca spp.	Periwinkle
Virola sebifera	Cuajo negro, Camaticaro
Viscum album	European mistletoe berries
Viscum flavescens	American mistletoe
Xysmalobium undulatum	Uzara, Thornbush
Zamia integrifolia	Coonties, Florida arrowroot

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Schedule 23 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 23 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00435 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.

Authorised Version F2017C00319 registered 13/04/2017

Schedule 24 Restricted plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Restricted plants and fungi are regulated by paragraphs 1.1.1—10(5)(a) and (6)(e) and Standard 1.4.4.This Standard lists plants and fungi for the definition of ***restricted plant or fungus*** in section 1.1.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S24—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 24 – Restricted plants and fungi.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S24—2 Restricted plants and fungi

For paragraph (a) of the definition of ***restricted plant or fungus*** in section 1.1.2—3, the plants and fungi are:

Restricted plants and fungi

Species name	***Common name***	***Natural toxicant***
Artemisia absinthium	Common wormwood	Thujone, santonin
Artemisia cina Berg	Levant wormseed	Thujone, santonin
Artemisia maritima	Levant wormseed	Thujone, santonin
Artemisia vulgaris	Mugwort	Thujone, santonin
Chrysanthemum balsamita	Costmary	Thujone
Chrysanthemum parthenium (see *Tanacetum parthenium*)		
Cinchona spp.	Cinchona	Quinine
Cinnamomum camphora	Camphor tree oil	Safrole, coumarin
Cinnamomum micranthum	Micranthum oil	Safrole, coumarin
Hedeoma pulegioides oil	American pennyroyal	Pulegone
	White snakeroot oil	
Hypericum perforatum	St John's wort	Hypericine
Mentha pulegium oil	European pennyroyal oil	Pulegone
Sassafras albidum	American sassafras oil	Safrole
Sassafras officinale (see *Sassafras albidum*)		
Tanacetum balsamita (see *Chrysanthemum balsamita*)		
Tanacetum parthenium	Feverfew	Santonin
Tanacetum vulgare	Tansy oil	Thujone
Thuja occidentalis	Thuja, White cedar	Thujone

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Schedule 24 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 24 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00438 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.

Authorised Version F2017C00320 registered 13/04/2017

Schedule 25 Permitted novel foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Novel foods are regulated by paragraphs 1.1.1—10(5)(b) and (6)(f) and Standard 1.5.1. This Standard lists permitted novel foods, and specifies conditions for their use, for section 1.5.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S25—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 25 – Permitted novel foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S25—2 Sale of novel foods

For section 1.5.1—3, the permitted *novel foods and their conditions for use are:

Authorised Version F2024C01130 registered 18/11/2024

Sale of novel foods

Permitted novel food	*Conditions of use*
D-allulose	1. May only be a food for retail sale if that food is a tabletop sweetener. 2. May only be added to a food listed in condition 4. 3. A food listed in condition 4 must not contain added D-allulose in an amount or at a level greater than the limit, if any, specified in that condition for that food. 4. The listed foods are: (a) bakery products (limit: 10% w/w); (b) bubble gum (limit: 50% w/w); (c) breakfast cereals (limit: 5% w/w); (d) cereal bars (limit: 5% w/w); (e) chewing gum (limit: 50% w/w); (f) confectionery (but not chocolate) (limit: 50% w/w); (g) desserts (with or without gelatine) (limit: 10% w/w); (h) edible ices (including sorbet) (limit: 5% w/w); (i) frostings (limit: 5% (w/w)); (j) fruit spreads (but not chutney) (limit: 10% w/w); (k) ice cream (limit: 5% w/w); (l) icings (limit: 5% w/w); (m) imitation cream (limit: 5% w/w); (n) non-alcoholic water based flavoured drinks (limit: 3.5% w/w); **Note** See the definition of 'a non-alcoholic water based flavoured drink' in condition 5 below. (o) salad dressings (limit: 5% w/w); (p) sweet sauces (limit: 10% w/w); (q) syrups (limit: 10% w/w); (r) tabletop sweeteners (limit: 100% w/w); (s) yoghurt (limit: 5% w/w); **Note** An advisory statement to the effect that excess consumption may have a laxative effect is required for certain foods for sale containing D-allulose. See subsection 1.2.3—2(2) 5. For the purposes of this permission, a **non-alcoholic water based flavoured drink:** (a) includes: a brewed soft drink; a non-brewed soft drink; a cola type drink; a formulated caffeinated beverage; a fruit drink; a tea beverage; a coffee beverage; a powdered drink concentrate; and a liquid drink concentrate; and (b) does not include: a food standardised in Part 2.9 of the Code; a dairy analogue; a fruit juice; a vegetable juice; a formulated beverage; an electrolyte drink; and an electrolyte drink base. 6. During the exclusive use period, only D-allulose sold under the brand Nexweet may be a food for retail sale in accordance with condition 1 or added to food in accordance with conditions 2 to 5 above. 7. For the purposes of condition 6 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1247 – D-allulose as a novel food) Variation* and ending 15 months after that date.
α-cyclodextrin	1. The name 'alpha cyclodextrin' or 'α- cyclodextrin' must be used when declaring the ingredient in the statement of ingredients.
γ-cyclodextrin	1. The name 'gamma cyclodextrin' or 'γ- cyclodextrin' must be used when declaring the ingredient in the statement of ingredients.
Diacylglycerol oil (DAG-Oil)	1. The name 'Diacylglycerol oil' must be used when declaring the ingredient in the statement of ingredients.
Dried marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	1. May be added to infant formula products in accordance with Standard 2.9.1.

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Permitted novel food	*Conditions of use*
Oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695)	1. Only permitted for use in infant formula products in accordance with Standard 2.9.1
Oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)	1. May be added to infant formula products in accordance with Standard 2.9.1.
Oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)	1. May be added to infant formula products in accordance with Standard 2.9.1.
Isomalto-oligosaccharide	1. Must not be added to: (a) food for infants; and (b) formulated supplementary food for young children.
Isomaltulose	
*Phytosterols, phytostanols and their esters	1. The food must comply with requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2. 2. May only be added to edible oil spreads: (a) according to Standard 2.4.2; and (b) where the total *saturated and *trans fatty acids present in the food are no more than 28% of the total fatty acid content of the food; and 3. May only be added to breakfast cereals, not including breakfast cereal bars, if: (a) the total fibre content of the breakfast cereal is no less than 3 g/50 g; and (b) the breakfast cereal contains no more than 30 g/100 g of total sugars; and (c) the *total plant sterol equivalents content is no less than 0.5 g per serving and no more than 2.2 g per serving. 4. Foods to which phytosterols, phytostanols or their esters have been added must not be used as ingredients in other foods. 5. May only be added to milk in accordance with Standard 2.5.1. 6. May only be added to yoghurt in accordance with Standard 2.5.3 7. May only be added to a beverage derived from legumes, cereals, nuts, seeds, or a combination of those ingredients if, after that addition, each of the following compositional limits are met: (a) the calcium content of the beverage is no less than 100 mg per 100 mL; and (b) the beverage contains no more than 0.75 g saturated fatty acids per 100 mL; and (c) the total plant sterol equivalents content of the beverage is no less than 0.8 g and no more than 2.2 g per 250 mL of the beverage. 8. During the exclusive use period, a beverage to which phytosterols, phytostanols and/or their esters have been added in accordance with condition 7 above may only be sold under the brand SANITARIUM HEALTH FOOD COMPANY. 9. For the purposes of condition 8 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Addition of phytosterols, phytostanols or their esters as novel food to plant-based milk alternatives) Variation* and ending 15 months after that date

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Permitted novel food	***Conditions of use***
Rapeseed protein isolate	1. Must be derived from rapeseed press cake retained after oil pressing from the seeds of one or more of: (a) *Brassica napus*; (b) *Brassica rapa*; or (c) *Brassica juncea.* 2. Must not be added to food for infants. 3. Must comply with the specifications for rapeseed protein isolate listed in section S3—39(A).
D-Tagatose	
Tall oil phytosterol esters	1. Tall oil phytosterol esters must comply with the specification for tall oil phytosterol esters in Schedule 3. 2. The food must comply with the requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2. 3. The name ‘tall oil phytosterol esters’ or ‘plant sterol esters’ must be used. 4. May only be added to cheese and processed cheese, in accordance with Standard 2.5.4. 6. Foods to which tall oil phytosterol esters have been added must not be used as ingredients in other foods.
Trehalose	1. May be added to infant formula products only as a cryo-preservative for L(+) lactic acid producing microorganisms.

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Items [24], [25], [26] and [27] of Schedule 2	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [24], [25], [26] and [27] of Schedule 2 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 9 of Schedule 25 as in force on **29 October 2024** (up to Amendment No. 233). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 October 2024**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

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The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 25 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00440 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
table to S25—2	170	F2017L00586 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Entry for oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695)
table to S25—2	170	F2017L00584 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Entry for *Phytosterols, phytostanols and their esters.
table to S25—2	171	F2017L00915 11 July 2017 FSC113 13 July2017	13 July 2017	ad	Entry for isomalto-oligosaccharide.
table to S25—2	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for *Phytosterols, phytostanols and their esters.
table to S25—2	139	F2021L00324 24 March 2021 FSC 139 26 March 2021	30 June 2021	ad	Entry for Rapeseed protein isolate
table to S25—2	215	F2023L00032 12 January 2023 FSC155 16 January 2023	16 January 2023	ad	Entry for *Phytosterols, phytostanols and their esters
table to S25—2	220	F2023L01004 11 July 2023 FSC160 19 July 2023	19 July 2023	rs	Entry for rapeseed protein isolate
table to S25—2	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	rs	Repeal table entries for Dried marine micro-algae, Oil derived from marine micro-algae *Schizochytrium* sp., Oil derived from marine micro-algae and Oil derived from marine micro-algae and substitute.
table to S25—2	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	rs	Repeal table item Isomalto-oligosaccharide and substitute.
table to S25—2	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	rs	Repeal the condition entry for Rapeseed protein isolate and substitute.
table to S25—2	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 September 2024	rs	Repeal table item for Trehalose and substitute.
Table 2 S25—2	233	F2024L01377 28 October 2024 FSC173 29 October 2024	29 October 2024	ad	Insert D-allulose and associated Conditions of use into S25—2 table.

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Schedule 25A – Permitted cell-cultured foods

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date of gazettal.

Dated 10 June 2025

Matthew O'Mullane, General Manager, Food Safety
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 179 on 18 June 2025. This means that this date is the gazettal date for the purposes of the above notice.

Schedule 25A Permitted cell-cultured foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

Note 3 Division 3 of this Standard applies in Australia only.

Division 1 Preliminary

S25A—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 25A – Permitted cell-cultured foods*.

Note Commencement:
This Standard commences on the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S25A—2 Definitions

In this Schedule,

cell-cultured quail means quail cells obtained from culturing embryonic fibroblast cells sourced from *Coturnix japonica*.

S25A—3 Permitted cell-cultured foods

For section 1.5.4—3, the permitted *cell-cultured foods are:

Permitted cell-cultured foods

Permitted cell-cultured foods	*Conditions*
1. Cell-cultured quail that is (a) derived from the cell line 221523-Fib-Quail; and (b) detailed in application A1269	See Division 2 of this Standard.

Division 2 Cell-cultured quail

S25A—4 Conditions on sale

(1) Cell-cultured quail must not be a food for retail sale.

(2) A food for retail sale may have cell-cultured quail as an ingredient.

S25A—5 Labelling conditions

(1) This section applies to a food for retail sale that has cell-cultured quail as an ingredient.

(2) The label on the package of the food must not contain the phrase ‘poultry meat‘.

(3) The labelling of the food must not contain the word ‘meat‘ other than in conjunction with the following:

(a) the statement required by section 1.5.4—5;

(b) a statement required by section 1.5.4—6.

(4) Subparagraph 1.2.4—4(b)(iii) does not apply to the food.

Note Subparagraph 1.2.4—4(b)(iii) permits the use of generic names specified in Schedule 10 to

identify certain ingredients in a statement of ingredients, including the generic names ‘meat’ and ‘poultry meat’.

Division 3 Assessed cell lines

S25A—6 Assessed cell line

For the definition of ***assessed cell line*** in section 3.4.1—2, the following cell lines are listed:

Assessed cell lines

Cell line
1. The cell line **221523-Fib-Quail.**

Schedule 26 Genetically modified food

Note 1 This instrument is a standard under the Food Standards Australia New Zealand Act 1991 (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3.

Genetically modified food is regulated by paragraphs 1.1.1—10(5)(c) and (6)(g) and Standard 1.5.2. This standard lists genetically modified food, and corresponding conditions, for section 1.5.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S26—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 26 – Genetically modified food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S26—2 Interpretation

(1) In this Schedule, headings in bold type are for information only, and do not list food for the purpose of section 1.5.2—3.

(2) In this Schedule:

line means:

(a) an animal or plant that has genetic material which includes a transformation event or events; or

(b) an animal or plant that:

(i) is descended from an animal or plant described in paragraph (a); and

(ii) is the result of conventional breeding of that animal or plant with:

(A) any animal or plant that does not contain a transformation event or events; or

(B) any other animal or plant that contains a transformation event or events, whether expressed as a line or event, that is listed in the table to section S26—3; and

(iii) is not an animal or plant derived solely as a result of conventional breeding.

soy leghemoglobin preparation means a cell lysate preparation that:

(a) is derived from *Pichia pastoris* containing the gene for leghemoglobin c2 from *Glycine max*; and

(b) contains soy leghemoglobin.

transformation event means a unique genetic modification arising from the insertion of novel DNA.

S26—3 Permitted genetically modified food and conditions

(1) The table to subsection (4) and the table to subsection (7) list permitted genetically modified food.

(2) Items 1(g), 1(i), 2(m), 7(e), 7(g), 7(h), 9(a) and 12(a) of the table to subsection (4) are subject to the condition that their labelling must comply with section 1.5.2—4.

Note That section requires the statement ‘genetically modified’.

(2A) Products containing beta-carotene from item 6(b) of the table to subsection (4) are subject to the condition that their labelling must comply with section 1.5.2—4.

(3) Item 2(m) of the table to subsection (4) is also subject to the condition that, for the labelling provisions, unless the protein content has been removed as part of a

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refining process, the information relating to *foods produced using gene technology includes a statement to the effect that the high lysine corn line LY038 has been genetically modified to contain increased levels of lysine.

(4) The table for this subsection is:

Genetically modified food of plant origin

Commodity		*Food derived from:*	
1	**Canola**	(a)	herbicide-tolerant canola line GT73
		(b)	herbicide-tolerant canola lines Topas 19/2 and T45 and herbicide-tolerant and pollination-controlled lines Ms1, Ms8, Rf1, Rf2, Rf3
		(c)	herbicide-tolerant canola line Westar-Oxy-235
		(d)	herbicide-tolerant canola line MON88302
		(e)	herbicide-tolerant canola line DP-073496-4
		(f)	herbicide-tolerant canola line MS11
		(g)	DHA canola line NS-B50027-4, subject to the condition that oil derived from DHA canola line NS-B50027-4 must not be used as an ingredient in infant formula products (see subsection (2))
		(h)	herbicide-tolerant canola line MON94100
		(i)	EPA and DHA producing and herbicide-tolerant canola line LBFLFK, subject to the condition that oil derived from EPA and DHA producing and herbicide-tolerant canola line LBFLFK must not be used as an ingredient in infant formula products (see subsection (2))
2	**Corn**	(a)	herbicide-tolerant corn line GA21
		(b)	insect-protected corn line MON810
		(c)	herbicide-tolerant and insect-protected corn line Bt11
		(d)	insect-protected corn line Bt176
		(e)	herbicide-tolerant corn line T25
		(f)	herbicide-tolerant corn line NK603
		(g)	herbicide-tolerant and insect-protected corn line DBT418
		(h)	herbicide-tolerant and insect-protected corn line 1507
		(i)	insect-protected corn line MON863
		(j)	herbicide-tolerant and insect-protected corn line DAS-59122-7
		(k)	herbicide-tolerant and insect-protected corn line MON88017
		(l)	insect-protected corn line MIR604
		(m)	high lysine corn line LY038 (see subsections (2) and (3))
		(n)	amylase modified corn line 3272
		(o)	insect-protected corn line MON89034
		(p)	insect-protected corn line MIR162
		(q)	herbicide-tolerant corn line DP-098140-6
		(r)	drought-tolerant corn line MON87460
		(s)	herbicide-tolerant corn line DAS-40278-9
		(t)	insect-protected corn line 5307
		(u)	herbicide-tolerant corn line MON87427
		(v)	herbicide-tolerant and insect-protected corn line MON87411
		(w)	herbicide-tolerant and insect-protected corn line 4114
		(x)	herbicide-tolerant corn line MZHG0JG

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Commodity		*Food derived from:*
		(y) high yield corn line MON87403
		(z) herbicide-tolerant and insect-protected corn line MZIR098
		(za) herbicide-tolerant corn line MON87419
		(zb) herbicide-tolerant corn line MON87429
		(zc) enhanced yield and herbicide-tolerant corn line DP202216
		(zd) herbicide-tolerant and insect-protected corn line DP23211
		(ze) insect-protected corn line MON95379
		(zf) Insect-protected corn line MON95275
		(zg) herbicide-tolerant and insect-protected corn line DP51291
		(zh) herbicide-tolerant and insect-protected corn line DP915635
		(zi) herbicide-tolerant and insect-protected corn line DAS1131
		(zj) herbicide-tolerant and insect-protected corn line DP910521
		(zk) short-stature corn line MON94804
		(zl) insect-protected corn line MZIR260
3	**Cotton**	(a) insect-protected cotton lines 531, 757 and 1076
		(b) herbicide-tolerant cotton line 1445
		(c) herbicide-tolerant cotton lines 10211 and 10222
		(d) insect-protected cotton line 15985
		(e) insect-protected cotton line COT102
		(f) herbicide-tolerant and insect-protected cotton line MXB-13
		(g) herbicide-tolerant cotton line LL25
		(h) herbicide-tolerant cotton line MON88913
		(i) herbicide-tolerant cotton line GHB614
		(j) insect-protected cotton line COT67B
		(k) herbicide-tolerant and insect-protected cotton line T304-40
		(l) herbicide-tolerant and insect-protected cotton line GHB119
		(m) herbicide-tolerant cotton line MON88701
		(n) herbicide-tolerant cotton line DAS-81910-7
		(o) herbicide-tolerant cotton line GHB811
		(p) insect-protected cotton line MON88702
4	**Lucerne**	(a) herbicide-tolerant lucerne lines J101 and J163
		(b) reduced lignin lucerne line KK179
5	**Potato**	(a) insect-protected potato lines BT-06, ATBT04-06, ATBT04-31, ATBT04-36, and SPBT02-05
		(b) insect- and virus-protected potato lines RBMT21-129, RBMT21-350 and RBMT22-82
		(c) insect- and virus-protected potato lines RBMT15-101, SEMT15-02 and SEMT15-15
		(d) reduced acrylamide potential and reduced browning potato line E12
		(e) reduced acrylamide potential and reduced browning potato lines F10 and J3
		(f) disease-resistant, reduced acrylamide potential and reduced browning potato lines W8, X17 and Y9
		(g) reduced acrylamide potential and reduced browning potato line V11

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Commodity		*Food derived from:*	
		(h)	disease-resistant, reduced acrylamide potential and reduced browning potato line Z6
		(i)	disease-resistant, low-reducing sugars and reduced browning potato line BG25
6	**Rice**	(a)	herbicide-tolerant rice line LLRICE62
		(b)	provitamin A rice line GR2E (see subsection 2A))
7	**Soybean**	(a)	herbicide-tolerant soybean line 40-3-2
		(b)	herbicide-tolerant soybean lines A2704-12 and A5547-127
		(c)	herbicide-tolerant soybean line MON89788
		(d)	herbicide-tolerant soybean line DP-356043-5
		(e)	high oleic acid soybean line DP-305423-1 (see subsection (2))
		(f)	insect-protected soybean line MON87701
		(g)	herbicide-tolerant high oleic acid soybean line MON87705 (see subsection (2))
		(h)	soybean line MON87769 producing stearidonic acid (see subsection (2))
		(i)	herbicide-tolerant soybean line DAS-68416-4
		(j)	herbicide-tolerant soybean line FG72
		(k)	herbicide-tolerant soybean line MON87708
		(l)	herbicide-tolerant soybean line CV127
		(m)	herbicide-tolerant soybean line DAS-44406-6
		(n)	herbicide-tolerant soybean line SYHT0H2
		(o)	insect-protected soybean line DAS-81419-2
		(p)	insect-protected soybean line MON87751
		(q)	nematode-protected and herbicide-tolerant soybean line GMB151
		(r)	drought-tolerant and herbicide tolerant soybean line IND-00410-5
		(s)	herbicide-tolerant soybean line MON94313
		(t)	insect-protected soybean line MON94637
		(u)	insect-protected soybean line COR23134
8	**Sugar beet**	(a)	herbicide-tolerant sugar beet line 77
		(b)	herbicide-tolerant sugar beet line H7-1
		(c)	herbicide-tolerant sugar beet line KWS20-1
9	**Safflower**	(a)	super high oleic safflower lines 26 and 40 (see subsection (2))
10	**Wheat**	(a)	drought-tolerant and herbicide-tolerant wheat line IND-00412-7
11	**Banana**	(a)	disease-resistant banana line QCAV-4
12	**Tomato**	(a)	purple tomato lines containing event Del/Ros1-N (see subsection (2))

(5) A food listed in the table to subsection (7) must comply with any corresponding conditions listed in that table.

(6) A source listed in the table to subsection (7) may contain additional copies of genes from the same strain.

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(7) The table for this subsection is:

Genetically modified food of microbial origin

Substance	*Source*	*Conditions of use*
1 2′-fucosyllactose	(a) *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter pylori*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GlyCare. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1155 – 2′-FL and LNnT in infant formula and other products) Variation* and ending 15 months after that date.
	(b) *Escherichia coli* BL21 containing the gene for alpha-1,2-fucosyltransferase from *Escherichia coli* O126	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand CHR. HANSEN™ 2′-FL. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1190 – 2′-FL in infant formula and other products) Variation* and ending 15 months after that date.
	(c) *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from *Bacteroides vulgatus*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand Aequival® 2’FL. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1233 – 2’-FL from new GM source for infant formula) Variation* and ending 15 months after that date.
	(d) *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter enhydrae*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand 2’FL-Inbiose. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the Food Standards *(Application A1277 -2′-FL from GM* Escherichia coli *K-12 (gene donor:* Helicobacter enhydrae*) in infant formula products) Variation* and ending 15 months after that date.

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Substance	Source	Conditions of use
	(e) *Corynebacterium glutamicum* containing the gene for alpha-1,2-fucosyltransferase from *Pseudopedobacter saltans*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand Momstamin 2′-FL. 3. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1283 - 2'-FL from GM* Corynebacterium glutamicum *in infant formula products)* Variation and ending 15 months after that date.
	(f) *Escherichia coli* W containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter mustelae*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand 2′-FL Kyowa. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1308 - 2'-FL from GM* Escherichia coli *W in infant formula products) Variation* and ending 15 months after that date.
2 Lacto-N-neotetraose	(a) *Escherichia coli* K-12 containing the gene for beta-1,3-N-acetylglucosaminyltransferase from *Neisseria meningitides* and the gene for beta-1,4-galactosyltransferase from *Helicobacter pylori*	1. May only be added to infant formula products in combination with 2′-fucosyllactose. 2. During the exclusive use period, may only be sold under the brand GlyCare. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1155 – 2'-FL and LNnT in infant formula and other products) Variation* and ending 15 months after that date.
3 Soy leghemoglobin preparation	*Pichia Pastoris* containing the gene for leghemoglobin c2 from *Glycine max*	1. May only be added to a meat analogue product to enable the use in that product of soy leghemoglobin as a nutritive substance in accordance with Standard 1.3.2. 2. Must comply with the specifications set out in section S3—42.
4 A combination of 2′-fucosyllactose and difucosyllactose	*Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter pylori*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GlyCare 2′-FL/DFL 8001. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1265 – 2'-FL/DFL, LNT, 6'-SL sodium salt and 3'-SL sodium salt as nutritive substances in infant formula products) Variation* and ending 15 months after that date.

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Substance	Source	Conditions of use
5 lacto-N-tetraose	*Escherichia coli* K-12 containing the gene for beta-1,3- N-acetylglucosaminyltransferase from *Neisseria meningitides* and the gene for beta-1,3- galactosyltransferase from *Helicobacter pylori*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GlyCare LNT8001. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1265 – 2'-FL/DFL, LNT, 6'-SL sodium salt and 3'-SL sodium salt as nutritive substances in infant formula products) Variation* and ending 15 months after that date.
6 6′-sialyllactose sodium salt	*Escherichia coli* K-12 containing the gene for alpha-2,6-sialyltransferase from *Photobacterium damsela* and CMP-Neu5Ac synthetase, Neu5Ac synthase, N-acetylglucosamine-6-phosphatase epimerase from *Campylobacter jejuni*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GlyCare 6SL 9001. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1265 – 2'-FL/DFL, LNT, 6'-SL sodium salt and 3'-SL sodium salt as nutritive substances in infant formula products) Variation* and ending 15 months after that date.
7 3′-sialyllactose sodium salt	*Escherichia coli* K-12 containing the gene for alpha-2,3-sialyltransferase from *Neisseria meningitides* and CMP-Neu5Ac synthetase, Neu5Ac synthase, N-acetylglucosamine-6-phosphatase epimerase from *Campylobacter jejuni*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GlyCare 3SL 9001. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1265 – 2'-FL/DFL, LNT, 6'-SL sodium salt and 3'-SL sodium salt as nutritive substances in infant formula products) Variation* and ending 15 months after that date.
8 3-fucosyllactose	*Escherichia coli* K-12 containing the gene for alpha-1,3-fucosyl-transferase from *Helicobacter pylori*	1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GLYCARE®. 3. For the purposes of condition 2 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1324 – 3-fucosyllactose as a nutritive substance in infant formula products) Variation* and ending 15 months after that date.

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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 36 of Schedule 26 as in force on **20 January 2026** (up to Amendment No. 247). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2026.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 26 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00450 –- 1 April 2015) and has since been amended as follows:

Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correct cross references to 1.1.1.
table to S26—3(4)	156	F2015L01225 6 Aug 2015 FSC98 6 Aug 2015	1 March 2016	ad	One GM commodity (corn)
table to S26—3(4)	159	F2015L01922 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	One GM commodity (corn)
table to S26—3(4)	160	F2016L00037 11 Jan 2016 FSC102 14 Jan 2016	1 March 2016	ad	One GM commodity (soybean)
table to S26—3(4)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correct minor naming errors in (a) and (b) for lucerne commodities
table to S26—3(4)	162	F2016L00519 15 April 2016 FSC104 21 April 2016	21 April 2016	ad	One GM commodity (corn)
table to S26—3(4)	162	F2016L00520 15 April 2016 FSC104 21 April 2016	21 April 2016	ad	One GM commodity (corn)

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Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S26—3(4)	164	F2016L01200 21 July 2016 FSC106 21 July 2016	21 July 2016	ad	One GM commodity (corn)
table to S26—3(4)	165	F2016L01363 30 Aug 2016 FSC107 1 Sept 2016	1 Sept 2016	ad	One GM commodity (corn)
table to S26—3(4)	167	F2017L00103 7 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	One GM commodity (potato)
table to S26—3(4)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical errors in item 5(c) (potato)
table to S26—3(4)	175	F2017L01595 7 Dec 2017 FSC116 7 Dec 2017	7 December 2017	ad	One GM commodity (potato)
table to S26—3(4)	175	F2017L01596 7 Dec 2017 FSC116 7 Dec 2017	7 December 2017	ad	One GM commodity (canola)
S26—3(2)	177	F2018L00131 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting new subclause (2A) after the Note to subsection S26—3(2)
table to S26—3(4)	177	F2018L00131 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting item 6(b) provitamin A rice line GR2E
S26—3(2)	177	F2018L00132 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting item 1(g) immediately before item 2(m)
table to S26—3(4)	177	F2018L00132 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting item 1(g) DHA canola line NS-B50027-4
table to S26—3(4)	179	F2018L00652 24 May 2018 FSC120 24 May 2018	24 May 2018	ad	Inserting item 3(o) herbicide-tolerant cotton line GHB811
table to S26—3(4)	180	F2018L01150 22 August 2018 FSC 121 23 August 2018	23 August 2018	ad	Inserting under item 3 (p) insect-protected cotton line MON88702
table to S26—3(4)	182	F2018L01595 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Corrections to typographical errors 1(g) and 6(b)
table to S26—3(2)	183	F2019L00038 11 Jan 2019 FSC123 23 Jan 2019	23 January 2019	ad	Inserting , and 9(a) after '7(h)'
table to S26—3(4)	183	F2019L00038 11 Jan 2019 FSC123 23 Jan 2019	23 January 2019	ad	Inserting item 9 Safflower
table to S26—3(4)	196	F2020L01524 3 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Inserting under item 2 (zb) herbicide-tolerant corn line MON87429
table to S26—3(4)	196	F2020L01526 3 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Inserting under item 7 (q) nematode-protected and herbicide-tolerant soybean line GMB151

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Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S26—3(4)	196	F2020L01527 3 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Inserting under item 5 (g) reduced acrylamide potential and reduced browning potato line V11 and (h) disease-resistant, reduced acrylamide potential and reduced browning potato line Z6
table to S26—3(4)	197	F2021L00144 23 Feb 2021 FSC138 25 Feb 2021	25 February 2020	ad	Inserting under item 2 (zc) enhanced yield and herbicide-tolerant corn line DP202216
table to S26—3(1)	198	F2021L00332 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Inserting 2′-O-fucosyllactose and lacto-N-neotetraose
table to S26—2(2)	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Inserting soy leghemoglobin preparation
table to S26—3(4)	199	F2021L00468 20 April 2021 FSC 140 22 April 2021	22 April 2021	ad	Inserting under item 2 (zd) herbicide-tolerant and insect-protected corn line DP23211
table to S26—3(4)	201	F2021L00986 14 July 2021 FSC 142 22 July 2021	22 July 2021	ad	Inserting herbicide-tolerant canola line MON94100
table to S26—3(7)	205	F2022L00038 18 Jan 2022 FSC 146 20 January 2022	20 January 2022	am	Omitting 2′- O-fucosyllactose and substituting 2′-fucosyllactose from an additional source
table to S26—3(7)	205	F2022L00038 18 Jan 2022 FSC 146 20 January 2022	20 January 2022	am	Omitting 2′- O-fucosyllactose and substituting 2′-fucosyllactose
table to S26—3(4)	207	F2022L00607 14 April 2022 FSC 147 27 April 2022	27 April 2022	am	Inserting insect-protected corn line MON95379
S26—3(4)	209	F2022L00965 11 July 2022 FSC 149 15 July 2022	15 July 2022	ad	Inserting drought-tolerant and herbicide-tolerant wheat line IND-00412-7
S26—3(7)	209	F2022L00964 11 July 2022 FSC 149 15 July 2022	15 July 2022	am	Repeal the item, substitute:2' fucosyllactose
S26—3(2)	214	F2022L01591 8 Dec 2022 FSC 154 8 Dec 2022	8 December 2022	am	Repealing the subsection (not including the note), substituting to include 1(i) EPA and DHA producing and herbicide-tolerant canola line LBFLFK
S26—3(4)	214	F2022L01591 8 Dec 2022 FSC 154 8 Dec 2022	8 December 2022	ad	Inserting to table item 1, column headed "Food derived from:" EPA and DHA producing and herbicide-tolerant canola line LBFLFK
S26—3(4)	222	F2023L01408 26 October 2023 FSC 162 30 October 2023	30 October 2023	ad	Insert to table item 2 insect-protected corn line MON95275
S26—3(4)	223	F2023L01562 27 Nov 2023 FSC 163 30 Nov 2023	30 November 2023	ad	Insert to table item 7 drought-tolerant and herbicide-tolerant corn line IND-00410-5

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Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S26—3(7)	223	F2023L01561 27 Nov 2023 FSC 163 30 Nov 2023	30 Nov 2023	ad	Insert in the Subsection S26—3(7) (table) 4 new entries for the following substances, source and conditions for use, 2′-fucosyllactose and difucosyllactose sourced from Escherichia coli K-12, lacto-N-tetraose sourced from Escherichia coli K-12, 6′-sialyllactose sodium salt sourced from Escherichia coli K-12, 3′-sialyllactose sodium salt sourced from Escherichia coli K-12
S26-3(4)	226	F2024L00181 20 Feb 2024 FSC166 23 Feb 2024	23 February 2024	ad	Insert in the Subsection S26-3(4), table item 2 herbicide-tolerant and insect-protected corn line DP51291
S26-3(4)	227	F2024L00466 18 April 2024 FSC167 29 April 2024	29 April 2024	ad	Insert in the Subsection S26-3(4), table item 2 herbicide-tolerant and insect-protected corn line DP915635
S26-3(4)	227	F2024L00467 18 April 2024 FSC167 29 April 2024	29 April 2024	ad	Insert in the Subsection S26—3(4) new table entry for Banana, disease-resistant banana line QCAV-4
S26-3(4)	228	F2024L00586 24 May 2024 FSC168 31 May 2024	31 May 2024	ad	Insert in the table, item 7, 'Food derived from' a new entry for herbicide-tolerant soybean line MON94313'
S26-3(7)	228	F2024L00587 24 May 2024 FSC168 31 May 2024	31 May 2024	ad	Insert in the table, item 1 a new entry for *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter enhydrae*, and conditions for use.
S26-3(4)	229	F2024L00895 16 July 2024 FSC 169 22 July 2024	22 July 2024	ad	Insert in the table, item 2 a new entry for herbicide-tolerant and insect-protected corn line DAS1131
S26-3(7)	230	F2024L00989 12 August 2024 FSC 170 15 August 2024	15 August 2024	ad	Insert in the table item 1 a new entry for *Corynebacterium glutamicum* containing the gene for alpha-1,2-fucosyltransferase from *Pseudopedobacter saltans*
S26-3(4)	230	F2024L00987 13 August 2024 FSC 170 15 August 2024	15 August 2024	ad	Insert in the table item 2 a new entry (zj) herbicide-tolerant and insect-protected corn line DP910521
S26—3(4)	232	F2024L01312 16 October 2024 FSC 172 17 October 2024	17 October 2024	ad	Insert in the table item 2, a new entry (zk) short-stature corn line MON94804
S26—3(4)	234	F2025L00013 8 January 2025 FSC 174 13 January 2025	13 January 2025	ad	Insert into table item 5, a new entry (i) disease-resistant, low-reducing sugars and reduced browning potato line BG25
S26—3(4)	236	F2025L00523 28 April 2025 FSC 176 29 April 2025	29 April 2025	ad	Insert into table item 8(c) herbicide-tolerant sugar beet line KWS20-1
S26—3(4)	238	F2025L00612 30 May 2025 FSC 178 3 June 2025	3 June 2025	ad	Insert in the table item 2, a new entry (zl) insect-protected corn line MZIR260
S26—3(7)	240	F2025L00858 22 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert into table item 1, a new entry (f) *Escherichia coli* W containing the gene for alpha-1,2-fucosyltransferase from *Helicobacter mustelae*
S26—3(4)	240	F2025L00859 22 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert into table item 7, a new entry (t) insect-protected soybean line MON94637

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Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S26—3(4)	242	F2025L00938 15 August 2025 FSC 182 21 August 2025	21 August 2025	am	Insert into table item 7, a new entry (u) insect-protected soybean line COR23134
Std Title	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *Food produced using gene technology* with *Genetically modified food*
Std Title (Note 1)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace the text for Note 1
S26—1	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *Food produced using gene technology* with *Genetically modified food*
S26—2(2)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rep	Repeal the definition for *conventional breeding*
S26—2(2)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace the definition for *line*
S26—2(2)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace the definition for *transformation event*
S26—3 (title)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *food produced using gene technology* with *genetically modified food*
S26—3(1)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *food produced using gene technology* with *genetically modified food*
S26—3(4) (Table heading)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *Food produced using gene technology* with *Genetically modified food*
S26—3(7) (Table heading)	243	F2025L00988 26 August 2025 FSC183 2 Sept 2025	2 September 2025	rs	Replace *Food produced using gene technology* with *Genetically modified food*
S26—3(7)	247	F2026L00022 15 January 2026 FSC 187 20 January 2026	20 January 2026	am	Insert into table item 8 for 3-fucosyllactose
S26—3(2)	247	F2026L00023 16 January 2026 FSC 187 20 January 2026	20 January 2026	rs	Replace text to add new item entry 12(a)
S26—3(4)	247	F2026L00023 16 January 2026 FSC 187 20 January 2026	20 January 2026	am	Insert into table item 12, a new entry (a) purple tomato lines containing event Del/Ros1-N

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Schedule 27 Microbiological limits in food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Microbiological limits in food are regulated by subsection 1.1.1—11 and Standard 1.6.1. This Standard lists information for sections 1.6.1—2 and 1.6.1—4, and subsection 1.6.1—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S27—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 27 – Microbiological limits in food.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S27—2 Definitions

Note In this Code (see section 1.1.2—2):

SPC means a standard plate count at 30°C with an incubation time of 72 hours.

In this Schedule:

processed, in relation to egg product, means pasteurised or subjected to an equivalent treatment.

S27—4 Microbiological limits in food

Microbiological limits in food

Column 1	***Column 2*** ***(n)***	***Column 3*** ***(c)***	***Column 4*** ***(m)***	***Column 5*** ***(M)***
All cheese				
Escherichia coli	5	1	10/g	10^2/g
Raw milk cheese				
Salmonella	5	0	not detected in 25 g	
Staphylococcal enterotoxins	5	0	not detected in 25 g	
Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0				
Salmonella	5	0	not detected in 25 g	
Dried milk				
Salmonella	5	0	not detected in 25 g	
Unpasteurised milk for retail sale				
Campylobacter	5	0	not detected in 25 mL	
Coliforms	5	1	10^2/mL	10^3/mL
Escherichia coli	5	1	3/mL	9/mL
Salmonella	5	0	not detected in 25 mL	
SPC	5	1	2.5×10^4/mL	2.5×10^5/mL
Packaged cooked cured/salted meat				
Coagulase-positive staphylococci	5	1	10^2/g	10^3/g

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Column 1	*Column 2* (*n*)	*Column 3* (*c*)	*Column 4* (*m*)	*Column 5* (*M*)
Salmonella	5	0	not detected in 25 g	
Packaged heat treated meat paste and packaged heat treated pâté				
Salmonella	5	0	not detected in 25 g	
All comminuted fermented meat which has not been cooked during the production process				
Coagulase-positive staphylococci	5	1	10^3/g	10^4/g
Escherichia coli	5	1	3.6/g	9.2/g
Salmonella	5	0	not detected in 25 g	
Cooked crustacea				
Coagulase-positive staphylococci	5	2	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
SPC	5	2	10^5/g	10^6/g
Raw crustacea				
Coagulase-positive staphylococci	5	2	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
SPC	5	2	$5x10^5$/g	$5x10^6$/g
Bivalve molluscs, other than scallops				
Escherichia coli	5	1	2.3/g	7/g
Ready-to-eat food in which growth of *Listeria monocytogenes* can occur				
Listeria monocytogenes	5	0	not detected in 25 g	
Ready-to-eat food in which growth of *Listeria monocytogenes* will not occur				
Listeria monocytogenes	5	0	10^2cfu/g	
Cereal-based foods for infants				
Coliforms	5	2	less than 3/g	20/g
Salmonella	10	0	not detected in 25 g	
Powdered *infant formula, other than powdered *follow-on formula				
Cronobacter	30	0	not detected in 10g	
Salmonella	60	0	not detected in 25 g	
Powdered follow-on formula				
Salmonella	60	0	not detected in 25 g	
Pepper, paprika and cinnamon				
Salmonella	5	0	not detected in 25 g	
Dried, chipped, desiccated coconut				
Salmonella	10	0	not detected in 25 g	
Cocoa powder				
Salmonella	5	0	not detected in 25 g	
Cultured seeds and grains (bean sprouts, alfalfa etc)				
Salmonella	5	0	not detected in 25 g	

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Column 1	*Column 2* *(n)*	*Column 3* *(c)*	*Column 4* *(m)*	*Column 5* *(M)*
Processed egg product				
Salmonella	5	0	not detected in 25 g	
Mineral water				
Escherichia coli	5	0	not detected in 100 mL	
Packaged water				
Escherichia coli	5	0	not detected in 100 mL	
Packaged ice				
Escherichia coli	5	0	not detected in 100 mL	
Cell-cultured food (excluding cell lines)				
Salmonella spp	5	0	not detected in 25 g	
Listeria monocytogenes	5	0	not detected in 25 g	

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1039 – Microbiological Criteria for Infant Formula) Variation				
Instrument items affected	**A'ment No.**	**FRL registration** **Gazette**	**Instrument's transitional provision**	**Description of transitional arrangement**
Items [1] and [2] of the Schedule	163	F2016L00784 12 May 2016 FSC105 19 May 2016	Clause 4	Clause 4 provides that section 1.1.1—9 of the Code does not apply to the variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Schedule 27 as in force on 18 June 2025 (up to Amendment No. 239). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 18 June 2025.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 27 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00453 –- 1 April 2015) and has since been amended as follows:

Section affected	**A'ment No.**	**FRL registration** **Gazette**	**Commencement** **(Cessation)**	**How affected**	**Description of amendment**
Sched heading	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Title of Standard previously included in the Code as part of P1017 and related cross-reference in Note 1.
27—1	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Title of Standard previously included in the Code as part of P1017.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note to 27—2	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Note. *For application, saving and transitional provisions, see above table.*
27—3	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rep	Section. *For application, saving and transitional provisions, see above table.*
27—4, table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Headings to section and related table included in the Code as part of P1017.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Entries relating to cooked crustacea and ready-to-eat foods included in the Code as part of P1017.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Entries relating to butter, all raw milk cheese, raw milk unripened cheeses (moisture content > 50% with pH > 5.0) arising from P1022.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entry relating to raw milk cheese included in the Code as part of P1022.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Entries relating to unpasteurised milk for retail sale and powdered infant formula products included in the Code as part of P1017.
table to S27—4	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Entry relating to powdered infant formula products. *For application, saving and transitional provisions, see above table.*
table to S27—4	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Corrections to typographical errors in the headings for powdered infant formula products and powdered follow-on formula.
Note 1	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction for typographical error in note 1
table to S27—4	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	rep	Correction for typographical error
S27—4	239	F2025L00689 18 June 2025 FSC 179 18 June 2025	18 June 2025	ad	Insert Cell-cultured food (excluding cell lines)

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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 28 Formulated caffeinated beverages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Formulated caffeinated beverages are regulated by subsection 1.1.1—10(5) and Standard 2.6.4. This Standard lists substances and their corresponding permitted amounts for Standard 2.6.4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S28—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 28 – Formulated caffeinated beverages.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S28—2 Formulated caffeinated beverages

For section 2.6.4—2 and section 2.6.4—5, the table is:

Formulated caffeinated beverages

Column 1	***Column 2***
Substance	*Permitted amount*
Thiamin	40 mg
Riboflavin	20 mg
Niacin	40 mg
Vitamin B_6	10 mg
Vitamin B_{12}	10 µg
Pantothenic acid	10 mg
Taurine	2 000 mg
Glucuronolactone	1 200 mg
Inositol	100 mg

Federal Register of Legislative Instruments F2015L00455

Schedule 29 Special purpose foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Special purpose foods are regulated by Part 9 of Chapter 2, which contains Standard 2.9.1, Standard 2.9.2, Standard 2.9.3, Standard 2.9.4, Standard 2.9.5 and Standard 2.9.6. This Standard prescribes information for these standards.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S29—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 29 – Special purpose foods.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S29—2 Infant formula products—calculation of energy content

(1) For paragraph 2.9.1—4(2)(a), the energy content of infant formula product must be calculated using:

(a) the energy contributions of the following *components only:

(i) fat; and

(ii) protein; and

(iii) carbohydrate; and

(b) the relevant energy factors set out in section S11—2.

(2) The energy content of an infant formula product must be expressed in kilojoules.

S29—2A Infant formula products—calculation of protein content

For paragraph 2.9.1—4(2)(b), the protein content of infant formula product must be calculated by multiplying the nitrogen content of the product by a nitrogen-to-protein conversion factor of 6.25.

S29—2B Infant formula products—calculation of vitamin A content

For paragraph 2.9.1—4(2)(c), the vitamin A content of infant formula products must be calculated using only the retinol forms of vitamin A prescribed in Column 1 of Table S29—23.

S29—3 Infant formula products—L-amino acids that must be present

For subsection 2.9.1—6(5) and section 2.9.1—33, the table is:

L-amino acids that must be present in infant formula products

L-amino acid	*Minimum amount per 100 kJ*
Cysteine	9 mg
Histidine	10 mg
Isoleucine	22 mg
Leucine	40 mg
Lysine	27 mg
Methionine	6 mg
Phenylalanine	19 mg
Threonine	18 mg

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L-amino acid	*Minimum amount per 100 kJ*
Tryptophan	8 mg
Tyrosine	18 mg
Valine	22 mg

S29—4 Infant formula products—limits on fatty acids

For paragraphs 2.9.1—7(1)(g) and 2.9.1—34(1)(g), the table is:

Limits on fatty acids that may be present in infant formula products

Column 1	*Column 2*
Substance	*Maximum amount per 100 kJ*
Docosahexaenoic acid	12 mg
Total *trans* fatty acids	Not more than 4% of the total fatty acids
Erucic acid (22:1)	Not more than 1% of the total fatty acids

S29—5 Vitamins, minerals, electrolytes and other substances required in infant formula and special medical purpose product for infants

For sections 2.9.1—7(2)(b)(i), 2.9.1—8(1), 2.9.1—34(2)(b) and 2.9.1—36(1), the table is:

Vitamins, minerals, electrolytes and other nutritive substances required in infant formula and special medical purpose product for infants

Column 1	*Column 2*	*Column 3*	*Column 4*
Substance	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*	*Guidance upper level per 100 kJ (see Note)*
Vitamins			
Vitamin A	14 µg RE	43 µg RE	
Vitamin D	0.24 µg	0.63 µg	
Vitamin C	1.7 mg		17 mg
Thiamin	10 µg		72 µg
Riboflavin	14.3 µg		120 µg
Niacin	72 µg		359 µg
Vitamin B_6	8 µg		42 µg
Folic acid	2.4 µg		12 µg
Pantothenic acid	96 µg		478 µg
Vitamin B_{12}	0.02 µg		0.36 µg
Biotin	0.24 µg		2.4 µg
Vitamin E	0.14 mg α-TE		1.2 mg α-TE
Vitamin K	0.24 µg		6 µg
Minerals			
Calcium	12 mg		35 mg
Phosphorus	6 mg		24 mg

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Column 1	*Column 2*	*Column 3*	*Column 4*
Substance	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*	*Guidance upper level per 100 kJ (see Note)*
Magnesium	1.2 mg		3.6 mg
Iron	0.14 mg	0.48 mg	
Iodine	2.4 µg		14 µg
Copper	8 µg		29 µg
Zinc	0.12 mg		0.36 mg
Manganese	0.24 µg		24 µg
Selenium	0.48 µg		2.2 µg
Electrolytes			
Chloride	12 mg	38 mg	
Sodium	4.8 mg	14 mg	
Potassium	14 mg	43 mg	
Other essential substances			
Choline	1.7 mg		12 mg
L-carnitine	0.3 mg		0.8 mg
Inositol	1 mg		10 mg

Note It is recommended that infant formula and a special medical purpose product for infants contain a substance listed in Column 1 of the table in an amount that is not more than the amount (if any) specified for that substance in Column 4 of the table. The amounts specified in Column 4 are Guidance Upper Levels and are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. These Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of infant formulas or special medical purpose product for infants; or due to technological reasons.

S29—6 Vitamins, minerals and electrolytes required in follow-on formula

For subparagraph 2.9.1—7(2)(b)(ii) and subsection 2.9.1—8(2), the table is:

Vitamins, minerals and electrolytes required in follow-on formula

Column 1	*Column 2*	*Column 3*	*Column 4*
Vitamin, mineral or electrolyte	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*	*Guidance upper level per 100 kJ (see Note)*
Vitamins			
Vitamin A	14 µg RE	43 µg RE	
Vitamin D	0.24 µg	0.72 µg	
Vitamin C	1.7 mg		17 mg
Thiamin	10 µg		72 µg
Riboflavin	14.3 µg		120 µg
Niacin	72 µg		359 µg
Vitamin B_6	8 µg		42 µg
Folic acid	2.4 µg		12 µg
Pantothenic acid	96 µg		478 µg
Vitamin B_{12}	0.02 µg		0.36 µg
Biotin	0.24 µg		2.4 µg

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Column 1	*Column 2*	*Column 3*	*Column 4*
Vitamin, mineral or electrolyte	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*	*Guidance upper level per 100 kJ (see Note)*
Vitamin E	0.14 mg α-TE		1.2 mg α-TE
Vitamin K	0.24 µg		6 µg
Minerals			
Calcium	12 mg		43 mg
Phosphorus	6 mg		24 mg
Magnesium	1.2 mg		3.6 mg
Iron	0.24 mg	0.48 mg	
Iodine	2.4 µg		14 µg
Copper	8 µg		29 µg
Zinc	0.12 mg		0.36 mg
Manganese	0.24 µg		24 µg
Selenium	0.48 µg		2.2 µg
Electrolytes			
Chloride	12 mg	38 mg	
Sodium	4.8 mg	14 mg	
Potassium	14 mg	43 mg	

Note It is recommended that follow-on formula contain a substance listed in Column 1 of the table in an amount that is not more than the amount (if any) specified for that substance in column 4 of the table. The amounts specified are Guidance Upper Levels and are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. The Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of follow-on formula or due to technological reasons.

S29—7 Optional nutritive substances in infant formula and special medical purpose product for infants

For subsection 2.9.1—9(1) and section 2.9.1—37, the table is set out below.

Optional nutritive substances in infant formula and special medical purpose product for infants

Column 1	*Column 2*	*Column 3*
Substance	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*
2′-fucosyllactose permitted for use by Standard 1.5.2		96 mg
3-fucosyllactose permitted for use by Standard 1.5.2		80 mg
3′-sialyllactose sodium salt permitted for use by Standard 1.5.2		8 mg
6′-sialyllactose sodium salt permitted for use by Standard 1.5.2		16 mg
A combination of 2′-fucosyllactose and difucosyllactose, permitted for use by Standard 1.5.2		96 mg

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Column 1	Column 2	Column 3
Substance	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*
A combination of: 2′-fucosyllactose permitted for use by Standard 1.5.2; and lacto-N-neotetraose permitted for use by Standard 1.5.2		96 mg which contains not more than 24 mg of lacto-N-neotetraose
Adenosine-5′-monophosphate		0.36 mg
Cytidine-5′-monophosphate		0.6 mg
Guanosine-5′monophosphate		0.4 mg
Inosine-5′-monophosphate		0.24 mg
Lactoferrin		40 mg
lacto-N-tetraose permitted for use by Standard 1.5.2		32 mg
Lutein	1.5 µg	5 µg
Milk fat globule membrane-enriched whey protein concentrate	0.14 g	0.28 g
Taurine		2.9 mg
Uridine-5′-monophosphate		0.42 mg

S29—8 Optional nutritive substances in follow-on formula

For subsection 2.9.1—9(2), the table is set out below.

Optional nutritive substances in follow-on formula

Column 1	Column 2	Column 3	Column 4
Substance	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*	*Guidance upper level per 100 kJ (see Note)*
2′-fucosyllactose permitted for use by Standard 1.5.2		96 mg	
3-fucosyllactose permitted for use by Standard 1.5.2		80 mg	
3′-sialyllactose sodium salt permitted for use by Standard 1.5.2		8 mg	
6′-sialyllactose sodium salt permitted for use by Standard 1.5.2		16 mg	
A combination of 2′-fucosyllactose and difucosyllactose, permitted for use by Standard 1.5.2		96 mg	
A combination of: 2′-fucosyllactose permitted for use by Standard 1.5.2; and lacto-N-neotetraose permitted for use by Standard 1.5.2		96 mg which contains not more than 24 mg of lacto-N-neotetraose	
Adenosine-5′-monophosphate		0.36 mg	
L-carnitine	0.3 mg		
Choline			12 mg

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Column 1	*Column 2*	*Column 3*	*Column 4*
Substance	*Minimum amount per 100 kJ*	*Maximum amount per 100 kJ*	*Guidance upper level per 100 kJ (see Note)*
Cytidine-5′-monophosphate		0.6 mg	
Guanosine-5′-monophosphate		0.4 mg	
Inosine-5′-monophosphate		0.24 mg	
Lactoferrin		40 mg	
lacto-N-tetraose permitted for use by Standard 1.5.2		32 mg	
Lutein	1.5 µg	5 µg	
Milk fat globule membrane-enriched whey protein concentrate	0.14 g	0.28 g	
Inositol			10 mg
Taurine		2.9 mg	
Uridine-5′-monophosphate		0.42 mg	

Note It is recommended that follow-on formula contain a substance listed in Column 1 of the table in an amount that is not more than the amount (if any) specified for that substance in Column 4 of the table. The amounts specified in Column 4 are Guidance Upper Levels and are recommended upper levels for nutrients which pose no significant risks on the basis of current scientific knowledge. These levels are values derived on the basis of meeting nutritional requirements of infants and an established history of apparent safe use. The Guidance Upper Levels should not be exceeded unless higher nutrient levels cannot be avoided due to high or variable contents in constituents of follow-on formula or due to technological reasons.

S29—9 Permitted forms of nutritive substances in infant formula products

For paragraphs 2.9.1—10(b) and 2.9.1—38(b), the table is set out below.

Permitted forms for nutritive substances used in infant formula products

Substance	*Permitted forms*
2′-fucosyllactose permitted for use by Standard 1.5.2	2′-fucosyllactose
3-fucosyllactose permitted for use by Standard 1.5.2	3-fucosyllactose
3′-sialyllactose sodium salt permitted for use by Standard 1.5.2	3′-sialyllactose sodium salt
6'-sialyllactose sodium salt permitted for use by Standard 1.5.2	6'-sialyllactose sodium salt
A combination of 2′-fucosyllactose and difucosyllactose, permitted for use by Standard 1.5.2	2'-fucosyllactose and difucosyllactose
A combination of: 2′-fucosyllactose permitted for use by Standard 1.5.2; and lacto-N-neotetraose permitted for use by Standard 1.5.2	2′-fucosyllactose and lacto-N-neotetraose
Adenosine-5′-monophosphate	Adenosine-5′- monophosphate
L-carnitine	L-carnitine
	L-carnitine hydrochloride

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Substance	*Permitted forms*
	L-carnitine tartrate
Choline	Choline chloride
	Choline bitartrate
	Choline
	Choline citrate
	Choline hydrogen tartrate
Cytidine-5′-monophosphate	Cytidine-5′-monophosphate
Guanosine-5′-monophosphate	Guanosine-5′-monophosphate
	Guanosine-5′-monophosphate sodium salt
Inosine-5′-monophosphate	Inosine-5′-monophosphate
	Inosine-5′-monophosphate sodium salt
Lactoferrin	Bovine lactoferrin
lacto-N-tetraose permitted for use by Standard 1.5.2	lacto-N-tetraose
Lutein	Lutein from *Tagetes erecta L.*
Milk fat globule membrane-enriched whey protein concentrate	Bovine milk fat globule membrane-enriched whey protein concentrate
Inositol	Myo-inositol
Taurine	Taurine
Uridine-5′-monophosphate	Uridine-5′-monophosphate sodium salt

Note Section S29—23 lists the permitted forms of vitamins, minerals and electrolytes in infant formula products.

S29—9A Infant formula products—conditions on use of permitted nutritive substances

The table for this section is as follows:

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Conditions of use for permitted nutritive substances

Column 1	*Column 2*	*Column 3*
Substance	***Permitted Form***	***Conditions of use***
Lactoferrin	Bovine lactoferrin	1. During the exclusive use period, may only be sold under the brand Synlait for *use as a nutritive substance in an infant formula product. 2. For the purposes of condition 1 above, **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1253 – Bovine Lactoferrin in Infant Formula Products) Variation* and ending 15 months after that date.
Milk fat globule membrane-enriched whey protein concentrate	Bovine milk fat globule membrane-enriched whey protein concentrate	1. During the exclusive use period, may only be sold under the brand Lacprodan® MFGM-10 for *use as a nutritive substance in an infant formula product. 2. For the purposes of condition 1 above, exclusive use period means the period commencing on the date of gazettal of the Food Standards (Application A1307 – Milk fat globule membrane as a nutritive substance in infant formula products) Variation and ending 15 months after that date.

S29—10 Required format for a nutrition information statement

Article I. The table to this section is:

NUTRITION INFORMATION	
	Average quantity per 100 mL prepared formula
Energy	kJ
Protein	g
— Whey*	g
— Casein*	g
Fat	g
— Long chain polyunsaturated fatty acids*	
— Docosahexaenoic acid (DHA)*	mg
— Eicosapentaenoic acid (EPA)*	mg
— Arachidonic acid (ARA)*	mg
Carbohydrate	g
Vitamins	

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NUTRITION INFORMATION	
	Average quantity per 100 mL prepared formula
Vitamin A	µg
Vitamin B_6	µg
Vitamin B_{12}	µg
Vitamin C	mg
Vitamin D	µg
Vitamin E	mg
Vitamin K	µg
Biotin	µg
Niacin (B_3)	µg
Folate	µg
Pantothenic acid (B_5)	µg
Riboflavin (B_2)	µg
Thiamin (B_1)	µg
Minerals	
Calcium	mg
Copper	µg
Iodine	µg
Iron	mg
Magnesium	mg
Manganese	µg
Phosphorus	mg
Selenium	µg
Zinc	mg
Chloride	mg
Potassium	mg
Sodium	mg
Other nutrients*	
Choline*	mg
Inositol*	mg
L-carnitine*	mg
Additional	
(insert any other substance used as a nutritive substance; or inulin-type fructans and / or galacto-oligosaccharides, to be declared)	g, mg, µg

Note: *See the following.

Entries and amounts for the following need only be included when stated in accordance with subsection 2.9.1—24(4), 2.9.1—24(5) and paragraph 2.9.1—25(6)(d): whey; casein; docosahexaenoic acid; eicosapentaenoic acid; arachidonic acid.

The heading ‘Other nutrients’ need only be included when required by subparagraph 2.9.1—25(2)(d)(ii) and paragraph 2.9.1—25(4)(a).

The heading ‘Long chain polyunsaturated fatty acids’ need only be included when required by paragraph 2.9.1—25(6)(a).

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Entries and amounts for choline, inositol, L-carnitine are included under the heading 'Other nutrients' when required by paragraph 2.9.1—25(4)(a) and under the heading 'Additional' when required by paragraph 2.9.1—25(4)(b).

S29—10A Example of a nutrition information statement including quantities expressed as sold

Article II. For subsection 2.9.1—25(7), an example nutrition information statement including information expressed in accordance with subsection 2.9.1—24(7) is:

Article III.

NUTRITION INFORMATION		
	Average quantity per 100 mL prepared formula	Quantity per 100 g powder (or 100 mL liquid concentrate)
Energy	kJ	kJ
Protein	g	g
— Whey	g	g
— Casein	g	g
Fat	g	g
— Long chain polyunsaturated fatty acids		
— Docosahexaenoic acid (DHA)	mg	mg
— Eicosapentaenoic acid (EPA)	mg	mg
— Arachidonic acid (ARA)	mg	mg
Carbohydrate	g	g
Vitamins		
Vitamin A	µg	µg
Vitamin B_6	µg	µg
Vitamin B_{12}	µg	µg
Vitamin C	mg	mg
Vitamin D	µg	µg
Vitamin E	mg	mg
Vitamin K	µg	µg
Biotin	µg	µg
Niacin (B_3)	µg	µg
Folate	µg	µg
Pantothenic acid (B_5)	µg	µg
Riboflavin (B_2)	µg	µg
Thiamin (B_1)	µg	µg
Minerals		
Calcium	mg	mg
Copper	µg	µg
Iodine	µg	µg

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NUTRITION INFORMATION		
	Average quantity per 100 mL prepared formula	Quantity per 100 g powder (or 100 mL liquid concentrate)
Iron	mg	mg
Magnesium	mg	mg
Manganese	µg	µg
Phosphorus	mg	mg
Selenium	µg	µg
Zinc	mg	mg
Chloride	mg	mg
Potassium	mg	mg
Sodium	mg	mg
Other nutrients		
Choline	mg	mg
Inositol	mg	mg
L-carnitine	mg	mg
Additional		
(insert any other substance used as a nutritive substance; or inulin-type fructans and / or galacto-oligosaccharides, to be declared)	g, mg, µg	g, mg, µg

S29—11 Food for infants—claims that can be made about vitamins and minerals added to cereal-based food for infants

For section 2.9.2—10, the table is:

Claims that can be made about vitamins and minerals added to cereal-based food for infants

Vitamin or mineral	*Maximum claim per serve*
Thiamin (mg)	15% RDI
Niacin (mg)	15% RDI
Folate (µg)	10% RDI
Vitamin B_6 (mg)	10% RDI
Vitamin C (mg)	10% RDI
Magnesium (mg)	15% RDI

S29—12 Formulated meal replacements—vitamins and minerals that must be present in formulated meal replacements

(1) For sections 2.9.3—3, 2.9.3—4 and 2.9.6—4, the table is set out below.

(2) In the table, the amounts set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the RDI.

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Vitamins and minerals that must be present in formulated meal replacements

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Vitamin A	300 µg (40%)	300 µg (40%)
Thiamin	No amount set	0.55 mg (50%)
Riboflavin	No amount set	0.85 mg (50%)
Niacin	No amount set	5 mg (50%)
Folate	No amount set	100 µg (50%)
Vitamin B_6	No amount set	0.8 mg (50%)
Vitamin B_{12}	No amount set	1 µg (50%)
Vitamin C	No amount set	20 mg (50%)
Vitamin D	5.0 µg (50%)	5 µg (50%)
Vitamin E	No amount set	5 mg (50%)
Calcium	No amount set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No amount set	4.8 mg (40%)
Magnesium	No amount set	160 mg (50%)
Phosphorus	No amount set	500 mg (50%)
Zinc	No amount set	4.8 mg (40%)

S29—13 Vitamins and minerals that may be added to formulated meal replacements

(1) For sections 2.9.3—3, 2.9.3—4 and 2.9.6—4, the table is set out below.

(2) In the table, the amounts set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the *ESADDI unless stated otherwise.

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Vitamins and minerals that may be added to formulated meal replacements

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	***Maximum amount***	***Maximum claim***
Biotin	No amount set	5 µg (17%)
Pantothenic acid	No amount set	0.8 mg (17%)
Vitamin K	No amount set	40 µg (50%)
Chromium:		
inorganic	34 µg (17%)	34 µg (17%)
organic	16 µg (8%)	no claim permitted
Copper:		
inorganic	0.50 mg (17%)	0.50 mg (17%)
organic	0.24 mg (8%)	no claim permitted
Manganese:		
inorganic	0.85 mg (17%)	0.85 mg (17%)
organic	0.4 mg (8%)	no claim permitted
Molybdenum:		
inorganic	42.5 µg (17%)	42.5 µg (17%)
organic	20 µg (8%)	no claim permitted
Selenium:		
inorganic	17.5 µg (25% RDI)	17.5 µg (25% RDI)
organic	9 µg (13% RDI)	9 µg (13% RDI)

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S29—14 Vitamins and minerals that may be added to formulated supplementary foods

(1) For sections 2.9.3—5 and 2.9.3—6, the table is set out below.

(2) In the table, the amounts set out in Columns 2 and 3 are for a serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that may be added to formulated supplementary foods

Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Vitamins		
Vitamin A	340 µg (45%)	265 µg (35%)
Thiamin	No amount set	0.55 mg (50%)
Riboflavin	No amount set	0.85 mg (50%)
Niacin	No amount set	5 mg (50%)
Folate	No amount set	100 µg (50%)
Vitamin B_6	No amount set	0.8 mg (50%)
Vitamin B_{12}	No amount set	1 µg (50%)
Vitamin C	No amount set	20 mg (50%)
Vitamin D	5 µg (50%)	5 µg (50%)
Vitamin E	No amount set	5 mg (50%)
Minerals		
Calcium	No amount set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No amount set	6 mg (50%)
Magnesium	No amount set	130 mg (40%)
Phosphorus	No amount set	500 mg (50%)
Zinc	No amount set	3 mg (25%)

S29—15 Vitamins and minerals that may be added to formulated supplementary food for young children

(1) For sections 2.9.3—7 and 2.9.3—8, the table is set out below.

(2) In the table, the amounts set out in Columns 2 and 3 are for a serving, and are expressed as a proportion of the RDI.

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Vitamins and minerals that may be added to formulated supplementary food for young children

Column 1	*Column 2*	*Column 3*
Vitamin or mineral	*Maximum amount (as percentage of RDI)*	*Maximum claim (as percentage of RDI)*
Vitamins		
Vitamin A	135 µg (45%)	105 µg (35%)
Thiamin	No amount set	0.25 mg (50%)
Riboflavin	No amount set	0.4 mg (50%)
Niacin	No amount set	2.5 mg (50%)
Folate	No amount set	50 µg (50%)
Vitamin B_6	No amount set	0.35 mg (50%)
Vitamin B_{12}	No amount set	0.5 µg (50%)
Vitamin C	No amount set	15 mg (50%)
Vitamin D	2.5 µg (50%)	2.5 µg (50%)
Vitamin E	No amount set	2.5 mg (50%)
Minerals		
Calcium	No amount set	350 mg (50%)
Iodine	70 µg (100%)	35 µg (50%)
Iron	No amount set	3.0 mg (50%)
Magnesium	No amount set	32 mg (40%)
Phosphorus	No amount set	250 mg (50%)
Zinc	No amount set	1.1 mg (25%)

S29—16 Vitamins and minerals that may be added to formulated supplementary sports foods

(1) For section 2.9.4—3, the table is set out below.

(2) In the table, the amounts set out in Columns 2 and 3 are for a *one-day quantity.

Vitamins and minerals that may be added to formulated supplementary sports foods

Column 1	*Column 2*	*Column 3*
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Vitamins		
Vitamin A	375 µg	375 µg
Thiamin		2.2 mg
Riboflavin		3.4 mg
Niacin		20 mg
Folate		400 µg
Vitamin B_6		3.2 mg
Vitamin B_{12}		4 µg
Vitamin C		80 mg
Vitamin D	2.5 µg	2.5 µg
Vitamin E		20 mg
Biotin		50 µg

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Column 1	***Column 2***	***Column 3***
Vitamin or mineral	*Maximum amount*	*Maximum claim*
Pantothenic acid		3.5 mg
Minerals		
Calcium		1 600 mg
Chromium:		
inorganic forms	100 µg	100 µg
organic forms	50 µg	50 µg
Copper:		
inorganic forms	1.5 mg	1.5 mg
organic forms	750 µg	750 µg
Iodine	75 µg	75 µg
Iron		12 mg
Magnesium		640 mg
Manganese:		
inorganic forms		2.5 mg
organic forms		1.25 mg
Molybdenum:		
inorganic forms		125 µg
organic forms		62.5 µg
Phosphorus		1 000 mg
Selenium:		
inorganic forms	52 µg	52 µg
organic forms	26 µg	26 µg
Zinc		12 mg

S29—17 Additional permitted forms for vitamins and minerals in formulated supplementary sports foods and in formulated meal replacements

For sections 2.9.3—3 and 2.9.4—3, the table is:

Additional permitted forms

Column 1	***Column 2***
Vitamin or mineral	*Permitted forms*
Biotin	d-biotin
Pantothenic acid	d-sodium pantothenate
Calcium	Calcium hydroxide
Chromium:	
inorganic forms	Chromic chloride
organic forms	High chromium yeast
	Chromium picolinate
	Chromium nicotinate
	Chromium aspartate

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Column 1	***Column 2***
Vitamin or mineral	*Permitted forms*
Copper:	
inorganic forms	Cupric carbonate
	Cupric sulphate
organic forms	Copper gluconate
	Copper-lysine complex
	Cupric citrate
Magnesium	Magnesium citrate
	Magnesium hydroxide
Manganese:	
inorganic forms	Manganese carbonate
	Manganese chloride
	Manganese sulphate
organic forms	Manganese citrate
Molybdenum:	
inorganic forms	Sodium molybdate
organic forms	High molybdenum yeast
Phosphorus	Magnesium phosphate, monobasic
	Potassium phosphate, tribasic
	Sodium phosphate, monobasic
	Sodium phosphate, tribasic
	Phosphoric acid

S29—18 Amino acids that may be added to formulated supplementary sports food

For paragraph 2.9.4—3(1)(b), the table is.

Amino acids that may be added to formulated supplementary sports food

Column 1	***Column 2***
Amino acid	*Maximum amount that may be added to a one-day quantity*
L-Alanine	1 200 mg
L-Arginine	1 100 mg
L-Aspartic acid	600 mg
L-Cysteine	440 mg
L-Glutamine	1 900 mg
L-Glutamic acid	1 600 mg
Glycine	1 500 mg
L-Histidine	420 mg
L-Isoleucine	350 mg
L-Leucine	490 mg
L-Lysine	420 mg

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Column 1	*Column 2*
Amino acid	*Maximum amount that may be added to a one-day quantity*
L-Methionine	180 mg
L-Ornithine	360 mg
L-Phenylalanine	490 mg
L-Proline	1 100 mg
L-Serine	1 400 mg
L-Taurine	60 mg
L-Threonine	245 mg
L-Tyrosine	400 mg
L-Tryptophan	100 mg
L-Valine	350 mg

S29—19 Substances that may be used as nutritive substances in formulated supplementary sports food

For paragraph 2.9.4—3(1)(c), the table is:

Substances that may be used as nutritive substances in formulated supplementary sports food

Column 1	*Column 2*
Substance	*Maximum amount that may be added to a one-day quantity*
L-carnitine	2g
Choline	10 mg
Inosine	10 mg
Ubiquinones	15 mg
Creatine	3 g
Gamma-oryzinol	25 mg

S29—20 Substances that may be added to food for special medical purposes

For section 2.9.5—6, the table is.

Substances that may be added to food for special medical purposes

Column 1	*Column 2*
Substance	*Permitted forms*
Vitamins	
Niacin	Nicotinamide riboside chloride
	Nicotinic acid
Vitamin B_6	Pyridoxine dipalmitate
Folate	Calcium L-methylfolate
Vitamin E	D-alpha-tocopherol
	D-alpha-tocopheryl polyethylene glycol-1000 succinate (TPGS)
Vitamin K	Vitamin K_2 (as menaquinone-7)

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Column 1	***Column 2***
Substance	*Permitted forms*
Pantothenic acid	Sodium pantothenate
	D-panthenol
	DL-panthenol
Minerals and electrolytes	
Boron	Sodium borate
	Boric acid
Calcium	Calcium bisglycinate
	Calcium citrate malate
	Calcium malate
	Calcium L-pidolate
Chloride	Choline chloride
	Sodium chloride, iodised
	Hydrochloric acid
Chromium	Chromium chloride
	Chromium picolinate
	Chromium potassium sulphate
Copper	Copper-lysine complex
	Cupric carbonate
Fluoride	Potassium fluoride
	Sodium fluoride
Iodine	Sodium iodate
Iron	Carbonyl iron
	Electrolytic iron
	Ferric citrate
	Ferric gluconate
	Ferric orthophosphate
	Ferric pyrophosphate, sodium
	Ferric saccharate
	Ferric sodium diphosphate
	Ferrous bisglycinate
	Ferrous carbonate
	Ferrous carbonate, stabilised
	Ferrous L-pidolate
	Iron, reduced (ferrum reductum)
Magnesium	Magnesium acetate
	Magnesium L-aspartate
	Magnesium bisglycinate
	Magnesium citrate
	Magnesium glycerophosphate
	Magnesium hydroxide
	Magnesium hydroxide carbonate

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Column 1	***Column 2***
Substance	*Permitted forms*
	Magnesium lactate
	Magnesium phosphate, monobasic
	Magnesium L-pidolate
	Magnesium potassium citrate
Manganese	Manganese glycerophosphate
Molybdenum	Ammonium molybdate
Potassium	Potassium glycerophosphate
	Potassium lactate
	Potassium L-pidolate
Selenium	Selenium enriched yeast
	Sodium hydrogen selenite
	Sodium selenate
Zinc	Zinc bisglycinate
	Zinc carbonate
	Zinc citrate
	Zinc lactate
Other substances	
Amino acids	Sodium, potassium, calcium, magnesium salts of single amino acids listed in this section
	Hydrochlorides of single amino acids listed in this section
	L-alanine
	L-arginine
	L-arginine acetate
	L-asparagine
	L-aspartic acid
	L-citrulline
	L-cysteine
	L-cystine
	L-glutamic acid
	L-glutamine
	Glycine
	L-histidine
	L-isoleucine
	L-leucine
	L-lysine
	L-lysine acetate
	L-methionine
	L-ornithine
	L-phenylalanine
	L-proline

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Column 1	*Column 2*
Substance	*Permitted forms*
	L-serine
	L-threonine
	L-tyrosine
	L-tryptophan
	L-valine
	L-arginine-L-aspartate
	L-lysine-L-aspartate
	L-lysine-L-glutamate
	N-acetyl-L-methionine
Carnitine	L-carnitine
	L-carnitine hydrochloride
	L-carnitine L-tartrate
Choline	Choline
	Choline bitartrate
	Choline chloride
	Choline citrate
	Choline hydrogen tartrate
Inositol	Inositol
Nucleotides	Adenosine-5′-monophosphate
	Adenosine-5′-monophosphate sodium salt
	Cytidine-5′-monophosphate
	Cytidine-5′-monophosphate sodium salt
	Guanosine-5′-monophosphate
	Guanosine-5′-monophosphate sodium salt
	Inosine-5′-monophosphate
	Inosine-5′-monophosphate sodium salt
	Uridine-5′-monophosphate
	Uridine-5′-monophosphate sodium salt
Taurine	Taurine

S29—21 Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

For section, 2.9.5—7, the table is:

Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

Column 1	*Column 2*	*Column 3*
Nutrient	*Minimum amount per MJ*	*Maximum amount per MJ*
Vitamins		
Vitamin A	84 µg retinol equivalents[1]	430 µg retinol equivalents[1]
Thiamin	0.15 mg	No maximum set
Riboflavin	0.2 mg	No maximum set

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Column 1	***Column 2***	***Column 3***
Nutrient	*Minimum amount per MJ*	*Maximum amount per MJ*
Niacin	2.2 mg niacin equivalents[2]	No maximum set
Vitamin B_6	0.2 mg	1.2 mg
Folate	25 µg	No maximum set
Vitamin B_{12}	0.17 µg	No maximum set
Vitamin C	5.4 mg	No maximum set
Vitamin D		
(a) for products intended for children aged 1–10 years—	1.2 µg	7.5 µg
(b) otherwise—	1.2 µg	6.5 µg
Vitamin E	1 mg alpha-tocopherol equivalents[3]	No maximum set
Biotin	1.8 µg	No maximum set
Pantothenic Acid	0.35 mg	No maximum set
Vitamin K	8.5 µg	No maximum set
Minerals		
Calcium		
(a) for products intended for children aged 1–10 years—	120 mg	600 mg
(b) otherwise—	84 mg	420 mg
Magnesium	18 mg	No maximum set
Iron	1.2 mg	No maximum set
Phosphorus	72 mg	No maximum set
Zinc	1.2 mg	3.6 mg
Manganese	0.12 mg	1.2 mg
Copper	0.15 mg	1.25 mg
Iodine	15.5 µg	84 µg
Chromium	3 µg	No maximum set
Molybdenum	7 µg	No maximum set
Selenium	6 µg	25 µg
Electrolytes		
Sodium	72 mg	No maximum set
Potassium	190 mg	No maximum set
Chloride	72 mg	No maximum set

Note 1 See paragraph 1.1.2—14(3)(a).

Note 2 For niacin, add niacin and any niacin provided from the conversion of the amino acid tryptophan, using the conversion factor 1:60.

Note 3 See paragraph 1.1.2—14(3)(c).

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S29—22 Nutritional content requirements for a very low energy diet

For paragraph 2.9.5—18(1)(f), the table is:

Amounts of nutrients in a very low energy diet

Column 1	*Column 2*
Nutrient	*Minimum amount per daily intake*
Vitamins	
Vitamin A	600 µg retinol equivalents[1]
Vitamin D	2.5 µg
Vitamin E	10 mg α-tocopherol equivalents[2]
Vitamin C	30 mg
Vitamin B_6	2 mg
Vitamin B_{12}	1 µg
Niacin	11 mg niacin equivalents[3]
Riboflavin	1.2 mg
Thiamin	0.8 mg
Folic Acid	200 µg
Minerals	
Calcium	500 mg
Phosphorus	500 mg
Iron	16 mg
Iodine	140 µg
Magnesium	350 mg
Copper	1.5 mg
Zinc	6 mg
Potassium	1.6 g
Sodium	1 g

Note 1 See paragraph 1.1.2—14(3)(a).

Note 2 See paragraph 1.1.2—14(3)(c).

Note 3 For niacin, add niacin and any niacin provided from the conversion of the amino acid tryptophan, using the conversion factor 1:60.

S29—23 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants, formulated meal replacements (vitamin K) and food for special medical purposes

For sections 2.9.1—10(a), 2.9.1—38(a), 2.9.2—4, 2.9.2—5, 2.9.2—6, 2.9.3—3(2)(c)(iii) and 2.9.5—6, the table is:

Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants, formulated meal replacements (vitamin K) and food for special medical purposes

Vitamin, mineral or electrolyte	*Permitted forms*
Vitamin A	
Retinol forms	vitamin A (retinol)
	vitamin A acetate (retinyl acetate)

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Vitamin, mineral or electrolyte	***Permitted forms***
	vitamin A palmitate (retinyl palmitate)
	retinyl propionate
Provitamin A forms	beta-carotene
Vitamin C	L-ascorbic acid
	L-ascorbyl palmitate
	calcium ascorbate
	potassium ascorbate
	sodium ascorbate
Vitamin D	vitamin D_2 (ergocalciferol)
	vitamin D_3 (cholecalciferol)
	vitamin D (cholecalciferol-cholesterol)
Thiamin	thiamin hydrochloride
	thiamin mononitrate
Riboflavin	riboflavin
	riboflavin-5′-phosphate, sodium
Niacin	niacinamide (nicotinamide)
Vitamin B_6	pyridoxine hydrochloride
	pyridoxine-5′-phosphate
Folate	Folic acid
Pantothenic acid	calcium pantothenate
	dexpanthenol
	D-panthenol
	calcium D-pantothenate
	sodium D-pantothenate
Vitamin B_{12}	cyanocobalamin
	hydroxocobalamin
Biotin	d-biotin
Vitamin E	dl-α-tocopherol
	d-α-tocopherol concentrate
	tocopherols concentrate, mixed
	d-α-tocopheryl acetate
	dl-α-tocopheryl acetate
	d-α-tocopheryl acid succinate
	dl-α-tocopheryl succinate
Vitamin K	Vitamin K_1 as phylloquinone (phytonadione)
Calcium	calcium carbonate
	calcium chloride
	calcium citrate
	calcium gluconate
	calcium glycerophosphate
	calcium hydroxide

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Vitamin, mineral or electrolyte	*Permitted forms*
	calcium lactate
	calcium oxide
	calcium phosphate, dibasic
	calcium phosphate, monobasic
	calcium phosphate, tribasic
	calcium sulphate
Chloride	calcium chloride
	magnesium chloride
	potassium chloride
	sodium chloride
Chromium	chromium sulphate
Copper	copper gluconate
	cupric sulphate
	cupric citrate
	cupric carbonate
Iodine	potassium iodate
	potassium iodide
	sodium iodide
Iron	ferric ammonium citrate
	ferric citrate
	ferric pyrophosphate
	ferrous bisglycinate
	ferrous citrate
	ferrous fumarate
	ferrous gluconate
	ferrous lactate
	ferrous succinate
	ferrous sulphate
Magnesium	magnesium carbonate
	magnesium chloride
	magnesium gluconate
	magnesium oxide
	magnesium phosphate, dibasic
	magnesium phosphate, tribasic
	magnesium sulphate
	magnesium hydroxide carbonate
	magnesium hydroxide
	magnesium salts of citric acid
Manganese	manganese carbonate
	manganese chloride
	manganese citrate

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Vitamin, mineral or electrolyte	*Permitted forms*
	manganese gluconate
	manganese sulphate
Molybdenum	sodium molybdate VI
Phosphorus	calcium glycerophosphate
	calcium phosphate, dibasic
	calcium phosphate, monobasic
	calcium phosphate, tribasic
	magnesium phosphate, dibasic
	potassium phosphate, dibasic
	potassium phosphate, monobasic
	potassium phosphate, tribasic
	sodium phosphate, dibasic
	sodium phosphate, monobasic
	sodium phosphate, tribasic
Potassium	potassium bicarbonate
	potassium carbonate
	potassium chloride
	potassium citrate
	potassium glycerophosphate
	potassium gluconate
	potassium hydroxide
	potassium phosphate, dibasic
	potassium phosphate, monobasic
	potassium phosphate, tribasic
	potassium L-lactate
Selenium	seleno methionine
	sodium selenate
	sodium selenite
Sodium	sodium bicarbonate
	sodium carbonate
	sodium chloride
	sodium chloride iodised
	sodium citrate
	sodium gluconate
	sodium hydroxide
	sodium iodide
	sodium lactate
	sodium phosphate, dibasic
	sodium phosphate, monobasic
	sodium phosphate, tribasic
	sodium sulphate

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Vitamin, mineral or electrolyte	*Permitted forms*
	sodium tartrate
Zinc	zinc acetate
	zinc chloride
	zinc citrate (zinc citrate dihydrate or zinc citrate trihydrate)
	zinc gluconate
	zinc lactate
	zinc oxide
	zinc sulphate

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Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Instrument items affected	A'ment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation				
Item [4.1] of the Schedule	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	Clause 4	Clause 4 of the *Food Standards (Application A1230 – Very Low Energy Diets (VLED)) Variation* provides a transitional arrangement for the variations to the Code made by Item [4.1] of the Schedule to that legislative instrument. Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations made by that instrument. Subclause 4(2) provides that, during the transition period, a food product may be sold if the product complies with one of the following: (a) the Code as in force without the variations made by the instrument; (b) the Code as amended by the variations made by the instrument. Subclause 4(3) provides that, for the purposes of the above, the transition period is the period commencing on the variation's date of commencement and ending 36 months after the date of commencement. This means that **the transition period is the period of time that commences on 1 June 2022 and ends on 1 June 2025.**
Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation				
Items [1] and [2] of Schedule 1	231	F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024	Clause 4	Clause 4 establishes a transitional arrangement for variations to the Code made by Items [1] and [2] of Schedule 1 and by *the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation.* **The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.** Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations. Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following: (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

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These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 17 of Schedule 29 as in force on **20 January 2026** (up to Amendment No. 247). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2026.**

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Schedule 29 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00463 –- 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S29—7	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Omit 'phytylmenoquinone' from table.
S29—10(3)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Subsection and related table.
S29—17	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in table heading.
S29—20	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Insertion of a sodium fluoride as a permitted form of fluoride which was inadvertently omitted in FSC96.
S29—20	173	F2017L01176 13 Sept 2017 FSANZ Notification Circular 24-17 (Urgent Proposal) 14 Sept 2017	14 Sept 2017	am	Omit L-arginine and substituting L-arginine and L-arginine acetate as a permitted form of Amino acids.
S29—21	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	rs	Notes 1, 2 and 3 to correct incorrect cross-reference and missing full stops.

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Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S29—21	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction to abbreviation of megajoule in the heading, Correction to formatting error for entry for vitamin E.
S29—14	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Corrections to typographical error (1)
S29—14	186	F2019L00996 17 July 2019 FSC127 25 July 2019	25 July 2019	am	Omit L-carnitine 100mg and substitute L-carnitine 2g
S29—5	198	F2021L00332 25 March 2021 FSC139 26 March 2021	26 March 2021	am	Inserting 2′-O-fucosyllactose and lacto-N-neotetraose
S29—7	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error in table heading.
S29—20	203	F2021L01431 14 October 2021 FSC144 21 October 2021	21 October 2021	am	Omit nicotinic acid and substitute Nicotinamide riboside chloride and nicotinic acid
2.9.1—5	205	F2022L00038 18 Jan 2022 FSC146 20 Jan 2022	20 January 2022	rs	Omit 2′-O-fucosyllactose and substitute 2′-fucosyllactose
S29—22	208	F2022L00733 1 June 2022 FSC 148 1 June 2022	1 June 2022	ad	Added section 22 *For application, saving and transitional provisions, see above table.*
S29—5	217	F2023L00452 19 April 2023 FSC157 21 April 2023	21 April 2023	ad	Insert entry for lactoferrin – bovine lactoferrin.
S29—5A	217	F2023L00452 19 April 2023 FSC157 21 April 2023	21 April 2023	ad	Insert section S29—5A
S29—5	223	F2023L01561 27 Nov 2023 FSC163 30 Nov 2023	30 Nov 2023	ad	Insert in table to S29—5 entries for the following substances: • 3'-sialyllactose sodium salt, • 6'-sialyllactose sodium salt, • a combination of 2′-fucosyllactose with difucosyllactose, and • lacto-N-tetraose
S29—2 through to S29—10	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 Sept 2024	rs	Repeal sections S29—2 to S29—10 and substitute with new S29—2 to S29—10A
S29—23	231	F2024L01151 13 Sept 2024 FSC171 13 Sept 2024	13 Sept 2024	ad	Insert after section s29—22 new section entry S29—23
S29—20	235	F2025L00163 20 Feb 2025 FSC 175 20 Feb 2025	20 February 2025	ad	Insert new entry for vitamin K
S29—7 through to S29-9A	240	F2025L00857 22 July 2025 FSC 180 22 July 2025	22 July 2025	ad	Insert to tables S29—7, S29—8, S29—9 and S29—9A new entry for milk fat globule membrane-enriched whey protein concentrate
S29—7, S29—8 & S29—9	247	F2026L00022 15 January 2026 FSC 187 20 January 2026	20 January 2026	am	Insert to tables new entry for 3-fucosyllactose permitted for use by Standard 1.5.2

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