

## A user's guide to Schedule 1 of Standard 1.3.1

### Introduction

These guidelines do not form part of the legally binding Code; they are intended as a guide to assist in the use of Standard 1.3.1, and in particular Schedule 1 of the Standard.

The structure used for Schedule 1 is hierarchical. Therefore, permissions can be carried over from categories into subcategories, unless otherwise stated within Schedule 1 (see example on following page).

Listed below is a guide that intends to assist in the use of categories and subcategories utilised in Schedule 1 of Standard 1.3.1. The correct categorisation will ultimately depend on the individual product formulation, and hence this only indicates where products **may be** categorised.

## A user's guide to Schedule 1 of Standard 1.3.1

*For example:*

### **2 EDIBLE OILS AND OIL EMULSIONS**

The additives listed under this category are permitted in all subcategories listed below, unless otherwise stated (see 2.2.1.1 butter)

#### **2.1 Edible oils essentially free of water**

This subcategory may contain all additives listed in category 2, plus the additional additives expressly permitted in this category.

##### **olive oil**

This section of subcategory 2.1 has specific additive restrictions. The additives listed under category 2 are still permitted (provided that none are listed in Schedules 3 or 4), and the additives listed under 2.1 are still permitted (provided that none are listed in Schedules 3 or 4).

#### **2.2 Oil emulsions (water in oil)**

##### **2.2.1 Oil emulsions (>80% oil) butter, margarine and similar products**

###### **2.2.1.1 Butter**

This subcategory has specific additive restrictions. the only additives permitted are those listed in this subcategory.

###### **2.2.1.2 Butter products**

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, as are all of Schedules 2, 3, and 4.

###### **2.2.1.3 Margarine and similar products**

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, all of Schedules 2, 3, and 4 are permitted, and also those additives specifically listed in this subcategory are permitted.

##### **2.2.2 Oil emulsions (<80 % oil)**

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, all of Schedules 2, 3, and 4 are permitted, and also those additives specifically listed in this subcategory are permitted.

# **A user's guide to Schedule 1 of Standard 1.3.1**

## **0 GENERAL PROVISIONS**

### **0.1 Preparations of food additives**

Includes baking compounds, colours in aqueous solutions, culinary essences, extracts, flavourings, essential oils etc.

## **1 DAIRY PRODUCTS (excluding butter and dairy-fats)**

### **1.1 Liquid milk and liquid milk based drinks**

#### **1.1.1 Liquid milk (including buttermilk)**

Milk, Goat milk, other mammalian milks, pasteurised, UHT, skim milk, buttermilk

#### **1.1.2 Liquid milk products and flavoured liquid milk**

Modified milks; Liquid milk products in which the organoleptic characteristic have been altered by the specific addition of foods (eg gelatine) or food additives (eg flavourings, thickeners).

[Milk based products to which other foods have been added are mixed foods within category 20].

### **1.2 Fermented and renneted milk products**

#### **1.2.1 Fermented milk and renneted milk**

Products prepared from pasteurised milk, skim milk or modified milk respectively, to which bacterial cultures and/or renneting agents have been intentionally added. Includes natural yoghurt and cultured buttermilk.

#### **1.2.2 Fermented milk products and renneted milk products**

Fermented or renneted milk products in which the organoleptic characteristic have been altered by the use of foods (eg gelatine) or food additives (eg flavourings, thickeners).

[Yoghurt Products to which other foods have been added (eg fruit yoghurt, nut yoghurt) are mixed foods within category 20.]

### **1.3 Condensed milk and evaporated milk**

### **1.4 Cream and cream products**

## **A user's guide to Schedule 1 of Standard 1.3.1**

### **1.4.1 Cream, reduced cream and light cream**

Includes pasteurised cream, UHT cream, scalded cream

### **1.4.2 Cream products (flavoured, whipped, thickened, sour cream etc.)**

Cream products in which the organoleptic characteristics have been altered by the use of foods (eg gelatin) or food additives (eg flavourings, thickeners).

### **1.5 Dried milk, milk powder, cream powder**

### **1.6 Cheese and cheese products**

Includes cottage cheese, processed cheese, cheese spread, processed cheese food, recombined cheese, club cheese,

## **2 EDIBLE OILS AND OIL EMULSIONS**

### **2.1 Edible oils essentially free of water**

### **2.2 Oil emulsions (water in oil)**

#### **2.2.1 Oil emulsions (>80% oil) butter, margarine and similar products**

##### **2.2.1.1 Butter**

##### **2.2.1.2 Butter products**

Includes lactic acid butter or flavoured butter

[Butter products to which other foods have been added (eg. garlic butter, herb butter) are mixed foods within category 20.]

##### **2.2.1.3 Margarine and similar products**

#### **2.2.2 Oil emulsions (<80 % oil)**

Dairy spreads and table spreads

## **3 ICE CREAM & EDIBLE ICES**

## **4 FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)**

## **A user's guide to Schedule 1 of Standard 1.3.1**

### **4.1 Unprocessed fruits and vegetables**

#### **4.1.1 Untreated fruits and vegetables**

Fruits and vegetables which have not been waxed, coated, peeled and or cut

#### **4.1.2 Surface treated fruits and vegetables**

eg. waxed fruit and vegetables

#### **4.1.3 Peeled &/or cut fruits and vegetables**

### **4.2 Frozen unprocessed fruits and vegetables**

### **4.3 Processed fruits and vegetables**

#### **4.3.1 Dried fruits and vegetables**

Dried and dehydrated fruits and vegetables

#### **4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol**

eg. vegetables pickled in vinegar; canned or bottled fruit and vegetables

#### **4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers**

#### **4.3.4 Fruit and vegetable spreads including jams, chutneys and related products**

eg. jams, chutneys, spreadable fruit

#### **4.3.5 Candied fruits and vegetables**

#### **4.3.6 Fruit and vegetable preparations incl. pulp**

Purees; pulps; fruit and vegetable sauces, toppings

#### **4.3.7 Fermented fruit and vegetable products**

eg. lactic acid fermented pickles

## **A user's guide to Schedule 1 of Standard 1.3.1**

### **4.3.8 Other fruit and vegetable based products**

Products comprised of fruits and vegetables (including fungi, nuts and seeds) but not containing other foods, except where their presence is for a technical purpose, or does not alter the characteristic nature of the product. This category would not include dips, desserts or sauces comprised of fruits and vegetables with fats/oils, sugar, vinegar etc.

## **5 CONFECTIONERY**

### **5.1 Chocolate and cocoa products**

### **5.2 Sugar confectionery**

Includes chewing and bubble gum

### **5.3 not assigned**

### **5.4 Icings and frostings**

## **6 CEREALS AND CEREAL PRODUCTS**

### **6.1 Cereals (whole and broken grains )**

### **6.2 Flours, meals and starches**

### **6.3 Processed cereal and meal products**

### **6.4 Flour products (including noodles and pasta)**

Noodles; pasta; crumpets; pikelets; flapjacks etc.

## **7 BREADS AND BAKERY PRODUCTS**

### **7.1 Breads and related products**

plain breads (eg. white bread, wholemeal bread, flat breads, unleavened breads, steamed breads etc.) and fancy breads (eg. herb bread, garlic bread, fruit loaf etc.)

### **7.2 Biscuits, cakes and pastries**

## **8 MEAT AND MEAT PRODUCTS (including Poultry & Game)**

## **A user's guide to Schedule 1 of Standard 1.3.1**

- 8.1 Raw meat, poultry & game**
- 8.2 Processed meat, poultry and game products in whole pieces or cuts**
- 8.3 Processed comminuted meat, poultry and game products**
- 8.4 Edible casings**
- 8.5 Animal protein products**  
gelatine, jelly etc.

## **9 FISH AND FISH PRODUCTS**

- 9.1 Unprocessed fish and fish fillets** (including frozen and thawed)

Includes whole fish, fish fillets, crustacea

- 9.2 Processed fish and fish products**

eg. reformed fish, fish balls

- 9.3 Semi preserved fish and fish products**

Soused or pickled fish, smoked fish cooked crustacea

- 9.4 Fully preserved fish including canned fish products**

Dried fish, salted fish, canned fish

## **10 EGGS AND EGG PRODUCTS**

- 10.1 Eggs**
- 10.2 Liquid egg products**
- 10.3 Frozen egg products**
- 10.4 Dried &/or heat coagulated egg products**

## **11 SUGARS, HONEY & RELATED PRODUCTS**

- 11.1 Sugar**

## **A user's guide to Schedule 1 of Standard 1.3.1**

White sugar, caster sugar, icing sugar, loaf sugar, coffee sugar, raw sugar

### **11.2 Sugars and syrups**

Fructose, lactose, starch hydrolysates, glucose syrups, maltodextrins, molasses, invert sugar, fruit sugar syrup

### **11.3 Honey and related products**

Honey, royal jelly, bee pollen

#### **11.3.1 Dried honey**

### **11.4 Tabletop sweeteners**

Sweeteners for domestic use containing non-sugar sweeteners such as polyols & intense sweeteners

#### **11.4.1 Tabletop sweeteners - liquid preparations**

#### **11.4.2 Tabletop sweeteners - tablets or powder or granules packed in portion sized packages**

## **12 SALTS AND CONDIMENTS**

### **12.1 Salt and salt substitutes**

Salt, reduced sodium salt mixtures and salt substitutes

#### **12.1.1 Salt**

Salt, table salt and iodised salt

#### **12.1.2 Reduced sodium salt mixture**

A mixture of salt and potassium chloride

#### **12.1.3 Salt substitute**

12.2 not assigned



## **A user's guide to Schedule 1 of Standard 1.3.1**

### **12.3 Vinegars and related products**

Vinegar, imitation vinegar, flavoured vinegar etc.

12.4 not assigned

### **12.5 Yeast and yeast products**

Bakers yeast, dried yeasts, yeast extracts, stock bases

### **12.6 Vegetable protein products**

eg. tofu

## **13 FOODS INTENDED FOR PARTICULAR DIETARY USES**

### **13.1 Infant formulae & follow-on formulae**

### **13.2 Weaning foods**

### **13.3 Formula dietary foods**

### **13.4 Dietetic formulae for slimming & weight reduction**

### **13.5 Supplementary foods for dietetic uses**

## **14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES**

### **14.1 Non-alcoholic beverages**

#### **14.1.1 Waters**

##### **14.1.1.1 Mineral water**

##### **14.1.1.2 Carbonated, mineralised and soda**

waters

#### **14.1.2 Fruit and vegetable juices and fruit and vegetable juice products**

##### **14.1.2.1 Fruit and vegetable juices**

Includes juices and concentrated juices

##### **14.1.2.2 Fruit and vegetable juices products**

## **A user's guide to Schedule 1 of Standard 1.3.1**

Containing >50mL/L of fruit or 35mL/L of passion fruit juice, puree or comminution

### **14.1.3 Water based flavoured drinks**

Includes soft drink, brewed soft drink, electrolyte drink, cordial and post-mix syrup (when made up as directed)

#### **14.1.3.1 Brewed soft drink**

14.1.4 not assigned

### **14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar products**

## **14.2 Alcoholic beverages (including No & Low Alcohol)**

### **14.2.1 Beer & related products**

### **14.2.2 Wine, sparkling wine and fortified wine**

### **14.2.3 Wine based drinks and reduced alcohol wines**

### **14.2.4 Fruit wine, vegetable wine and mead (including cider and perry)**

### **14.2.5 Spirits and liqueurs**

## **14.3 Mixed alcoholic drinks not elsewhere classified**

## **20 MIXED FOODS**

Foods prepared from two or more foods (excluding food additives and/or water) and not elsewhere identified. Includes both liquid and solid foods.

### **20.1 Beverages**

### **20.2 Foods other than beverages**