



# New Zealand Gazette

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# GOVERNMENT NOTICES

## General Section

### Schedule 1 - RDIs and ESADDIs - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Vitamin</i>	<i>RDI or ESADDI</i>		<i>For children aged 1-3 years</i>	<i>For infants</i>
Vitamin A	RDI	750 µg retinol equivalents <sup>1</sup>	300 µg retinol equivalents <sup>1</sup>	300 µg retinol equivalents <sup>1</sup>
Thiamin (Vitamin B <sub>1</sub> )	RDI	1.1 mg thiamin	0.5 mg thiamin	0.35 mg thiamin
Riboflavin (Vitamin B <sub>2</sub> )	RDI	1.7 mg riboflavin	0.8 mg riboflavin	0.6 mg riboflavin
Niacin	RDI	10 mg niacin <sup>2</sup>	5 mg niacin <sup>2</sup>	3 mg niacin <sup>2</sup>
Folate	RDI	200 µg	100 µg	75 µg
Vitamin B <sub>6</sub>	RDI	1.6 mg pyridoxine	0.7 mg pyridoxine	0.45 mg pyridoxine

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Vitamin</i>	<i>RDI or ESADDI</i>		<i>For children aged 1-3 years</i>	<i>For infants</i>
Vitamin B <sub>12</sub>	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 <sup>3</sup> total of L-ascorbic and dehydro-ascorbic acid	30 mg <sup>3</sup> total of L-ascorbic and dehydro-ascorbic acid	30 mg <sup>3</sup> 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 <sup>4</sup>	5 mg alpha-tocopherol equivalents <sup>4</sup>	4 mg alpha-tocopherol equivalents <sup>4</sup>
Vitamin K	ESADDI	80 µg phyloquinone	15 µg phyloquinone	10 µg phyloquinone

**Note 1** See paragraph 1.1.2—14(a).

**Note 2** See paragraph 1.1.2—14(b).

**Note 3** See paragraph 1.1.2—14(c).

**Note 4** See paragraph 1.1.2—14(d).

#### **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**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Mineral</i>	<i>RDI or ESADDI</i>		<i>For children aged 1-3 years</i>	<i>For infants</i>
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(a), the conversion factors are:

#### **Conversion factors—vitamin A**

<i>Provitamin A form</i>	<i>Conversion factor (µg/1 µg retinol equivalents)</i>
--------------------------	--

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(d), 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

<i>Vitamin E form</i>	<i>Conversion factor (µg/1 µg alpha-tocopherol equivalents)</i>
dl-alpha-tocopherol	1.36
d-alpha-tocopherol concentrate	(see paragraph (1)(b))
Tocopherols concentrate, mixed	(see paragraph (1)(b))
d-alpha-tocopherol acetate	1.10
dl-alpha-tocopherol acetate	1.49
d-alpha-tocopherol acetate concentrate	(see paragraph (1)(b))
d-alpha-tocopherol acid succinate	1.23

**Note** Natural forms of vitamin E may have conversion factors that are not provided in this table.

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## Schedule 2 - Units of Measurement - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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:

<b>Units of measurement</b>	
<i><b>Symbol / unit</b></i>	<i><b>Meaning</b></i>
%	per cent
Bq	becquerel
°C	degrees Celsius
cfu/g	colony forming units per gram
Cal or kcal	kilocalorie
cm <sup>2</sup>	square centimetre
cm	centimetre
dm <sup>2</sup>	square decimetre
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
m/m	mass per mass
mm	millimetre
mmol	millimole
mOsm	milliosmoles
nm	nanometre
Osm	osmoles
Pa	pascal
ppm	parts per million
µg or mcg	microgram
µg/kg	microgram per kilogram
µL or µl	microlitre

<i>Symbol / unit</i>	<i>Meaning</i>
µm	micrometre

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### Schedule 3 - Identity and Purity - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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 requires 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); or

(c) United States Pharmacopeial Convention (2014) Food chemicals codex. 9<sup>th</sup> 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

<i>Substance</i>	<i>Provision</i>
advantame	section S3—5
agarose ion exchange resin	section S3—6

<b>Substance</b>	<b>Provision</b>
bentonite	section S3—7
bromo-chloro-dimethylhydantoin	section S3—8
carboxymethyl cellulose ion exchange resin	section S3—9
dibromo-dimethylhydantoin	section S3—10
diethyl aminoethyl cellulose ion exchange resin	section S3—11
dimethyl ether	section S3—12
dried marine micro-algae ( <i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)	section S3—13
ice structuring protein type III HPLC 12 preparation	section S3—14
isomaltulose	section S3—15
<i>Listeria</i> phage P100	section S3—16
nucleotides	sections S3—17 and S3—18
oil derived from the algae <i>Cryptocodinium cohnii</i> rich in docosahexaenoic acid (DHA)	section S3—19
oil derived from the fungus <i>Mortierella alpina</i> rich in arachidonic acid (ARA)	section S3—20
oil derived from marine micro-algae ( <i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)	section S3—21
oil derived from marine micro-algae ( <i>Ulkenia</i> sp.) rich in docosahexaenoic acid (DHA)	section S3—22
oxidised polyethylene	section S3—23
phytosterols, phytostanols and their esters	section S3—24
quaternary amine cellulose ion exchange resin	section S3—25
resistant maltodextrins	section S3—26
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 Pharmacopoeial Convention (2013) United States pharmacopoeia and the national formulary. 37<sup>th</sup> revision. 32<sup>nd</sup> ed, United States Pharmacopoeial Convention, Rockville, MD;
- (c) Royal Pharmaceutical Society of Great Britain. Lund W (1994) Pharmaceutical codex: principles and practice of pharmaceuticals, 12<sup>th</sup> ed, Pharmaceutical Press, London;
- (d) Sweetman SC (2011) Martindale: the complete drug reference. 37<sup>th</sup> 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, 15<sup>th</sup> Edition, (2013);

(h) the Code of Federal Regulations;

(i) the Specifications and Standards for Food Additives, 8<sup>th</sup> Edition (2007), Ministry of Health and Welfare (Japan); or

(j) the International Oenological Codex (2013), Organisation Internationale de 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  $-45^\circ$  and  $-38^\circ$ ; 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 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) The resins are limited to use in aqueous process streams for the removal of proteins and polyphenols from beer. The pH range for the resins shall be no less than 2 and no more than 5, and the temperatures of water and food passing through the resin bed shall not exceed 2°C. pH and temperature restrictions do not apply to cleaning processes.

(3) 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—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—163-164°C;
- (e) specific gravity—1.8-2;
- (f) solubility in water—0.2 g/100 g at 25°C;
- (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) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 40°C.

(3) 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%;
- (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) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 50°C.

(3) 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
  - (vi) *bacillus cereus*—<100/g.

### **S3—15 Specification for isomaltulose**

For isomaltulose, the specifications are the following:

- (a) chemical name—6-O- $\alpha$ -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— $C_9 H_{11} N_2 O_9 P Na_2$ ;
- (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— $C_{10} H_{14} N_5 O_7 P$ ;
- (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— $C_9 H_{14} N_3 O_8 P$ ;
- (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—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— $250 \pm 2$ nm; and
    - (B) for uridine-5'-monophosphate disodium salt— $260 \pm 2$ nm; and
    - (C) for adenosine-5'-monophosphate— $257 \pm 2$ nm; and
    - (D) for cytidine-5'-monophosphate (CMP)— $280 \pm 2$ nm; and

- (E) guanosine-5'-monophosphate disodium salt (gMP)— $256 \pm 2$ nm; 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<sub>2</sub>O for IMP: is colourless and shows only a trace of turbidity; and
  - (ii) 100 mg/10 mL H<sub>2</sub>O 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 @ 120°C); and
  - (iv) for cytidine-5'-monophosphate (CMP)—loss in drying of not more than 6.0% (4 hrs @ 120°C); and
  - (v) adenosine-5'-monophosphate—loss in drying of not more than 6.0% (4 hrs @ 120°C);
- (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 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 *Cryptocodinium cohnii* rich in docosahexaenoic acid (DHA)**

For oil derived from the algae *Cryptocodinium 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:

(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<sup>3</sup> (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) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 50°C.

(3) 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—26 Specification for resistant maltodextrins**

For resistant maltodextrins, the specifications are the following:

- (a) chemical structure—glucopyranose linked by  $\alpha(1-4)$ ,  $\alpha(1-6)$ ,  $\alpha/\beta(1-2)$ , and  $\alpha/\beta(1-3)$  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) standard plate count (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) campsteranol—no more than 14.0%; and
  - (iii) B-sitosterol—no less than 36.0% and no more than 79.0%; and
  - (iv) B-sitosteranol—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/kg; and
- (ii) combined moulds and yeasts—no more than 100 cfu/g; and
- (iii) coliforms—negative; and
- (iv) *E. 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/kg 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.



## **Schedule 4 - Nutrition, Health and Related claims - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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**

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

#### **sugars:**

(a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars\*')—means monosaccharides and disaccharides; and

(a) 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**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
*Carbohydrate		Reduced or light/lite	The food contains at least 25% less *carbohydrate than in the same amount of *reference food.
		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.
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.

**Conditions for nutrition content claims**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
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	The nutrition information panel indicates the lactose and galactose content.	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.



**Conditions for nutrition content claims**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
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  Increased	The food contains at least 10 g of protein/serving.  (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	The nutrition information panel indicates the potassium content.	Low  Reduced or Light/Lite  No added  Unsalted	The food contains no more sodium than:  (a) 120 mg/100 mL for liquid food; or  (b) 120 mg/100 g for solid food.  The food contains at least 25% less sodium than in the same amount of *reference food.  (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.  The food meets the conditions for a nutrition content claim about no added salt or sodium.

## Conditions for nutrition content claims

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
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'.
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.

**Conditions for nutrition content claims**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
		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 contains no added sugars*, honey, malt, or malt extracts; and (b) the food contains no added concentrated fruit juice or deionised fruit juice, unless the food is any of the following: (i) a brewed soft drink; (ii) an electrolyte drink; (iii) an electrolyte drink base; (iv) juice blend; (v) a formulated beverage; (vi) fruit juice; (vii) fruit drink; (viii) vegetable juice; (ix) mineral water or spring water; (x) a non-alcoholic beverage.
		Unsweetened	(a) The food meets the conditions for a nutrition content claim about no added sugar; and (b) the food contains no intense sweeteners, sorbitol, mannitol, glycerol, xylitol, isomalt, maltitol syrup or lactitol.
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.

**Conditions for nutrition content claims**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
Vitamin or mineral (not including potassium or sodium)	<p>(a) The vitamin or mineral is mentioned in Column 1 of the table to section S1—2 or S1—3; and</p> <p>(b) a serving of the food contains at least 10% *RDI or *ESADDI for that vitamin or mineral; and</p> <p>(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</p> <p>(d) the food is not any of the following:</p> <ul style="list-style-type: none"> <li>(i) a formulated caffeinated beverage;</li> <li>(ii) food for infants;</li> <li>(iii) a formulated meal replacement;</li> <li>(iv) a formulated supplementary food;</li> <li>(v) a formulated supplementary sports food.</li> </ul> <p>For food for infants, the food satisfies the condition for making a claim under subsection 2.9.2—10(2).</p> <p>For a formulated meal replacement, the food meets the condition for making a claim under subsection 2.9.3—4(2).</p> <p>For a formulated supplementary food, the food meets the conditions for making a claim under subsection 2.9.3—6(2).</p> <p>For a formulated supplementary food for young children, the food meets the conditions for making a claim under 2.9.3—8(2).</p>	Good source	A serving of the food contains no less than 25% *RDI or *ESADDI for that vitamin or mineral.

**S4—4 Conditions for permitted high level health claims**

For subsection 1.2.7—18(2), the table is:



**Conditions for permitted high level health claims**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
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.

**Conditions for permitted high level health claims**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
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, phytosterols 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.
*Phytosterols, phytosterols and their esters	Reduces blood cholesterol		Diet low in saturated fatty acids  Diet containing 2 g of *phytosterols, phytosterols 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.

**Conditions for permitted high level health claims**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Calcium	<p>Necessary for normal teeth and bone structure</p> <p>Necessary for normal nerve and muscle function</p> <p>Necessary for normal blood coagulation</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to the normal function of digestive enzymes</p> <p>Contributes to normal cell division</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about calcium.
Chromium	Contributes to normal macronutrient metabolism			The food must meet the general claim conditions for making a nutrition content claim about chromium.

**Conditions for permitted general level health claims**  
**Part 1—Minerals**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Copper	<p>Contributes to normal connective tissue structure</p> <p>Contributes to normal iron transport and metabolism</p> <p>Contributes to cell protection from free radical damage</p> <p>Necessary for normal energy production</p> <p>Necessary for normal neurological function</p> <p>Necessary for normal immune system function</p> <p>Necessary for normal skin and hair colouration</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about copper.
Fluoride	Contributes to the maintenance of tooth mineralisation			The food must contain no less than 0.6 mg fluoride/L.
Iodine	<p>Necessary for normal production of thyroid hormones</p> <p>Necessary for normal neurological function</p> <p>Necessary for normal energy metabolism</p> <p>Contributes to normal cognitive function</p> <p>Contributes to the maintenance of normal skin</p>			The food must meet the general claim conditions for making a nutrition content claim about iodine.

**Conditions for permitted general level health claims  
Part 1—Minerals**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Iodine	Contributes to normal growth and development	Children		
Iron	<p>Necessary for normal oxygen transport</p> <p>Contributes to normal energy production</p> <p>Necessary for normal immune system function</p> <p>Contributes to normal blood formation</p> <p>Necessary for normal neurological development in the foetus</p> <p>Contributes to normal cognitive function</p> <p>Contributes to the reduction of tiredness and fatigue</p> <p>Necessary for normal cell division</p>	<p>Children</p>		The food must meet the general claim conditions for making a nutrition content claim about iron.
	Contributes to normal growth and development	Children		
	Contributes to normal cognitive development	Children		
Manganese	<p>Contributes to normal bone formation</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to cell protection from free radical damage</p>			The food must meet the general claim conditions for making a nutrition content claim about manganese.

**Conditions for permitted general level health claims**  
**Part 1—Minerals**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to normal connective tissue structure			
	Contributes to normal growth and development	Children		
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			

**Conditions for permitted general level health claims  
Part 1—Minerals**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Necessary for normal energy metabolism			
	Contributes to normal growth and development	Children		
Selenium	Necessary for normal immune system function  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			The food must meet the general claim conditions for making a nutrition content claim about selenium.
Selenium	Contributes to the maintenance of normal hair and nails			
	Contributes to normal growth and development	Children		
Zinc	Necessary for normal immune system function  Necessary for normal cell division  Contributes to normal skin structure and wound healing			The food must meet the general conditions for making a nutrition content claim about zinc.
	Contributes to normal growth and development	Children		
	Contributes to normal acid-base metabolism  Contributes to normal carbohydrate metabolism			

**Conditions for permitted general level health claims**  
**Part 1—Minerals**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to normal cognitive function			
	Contributes to normal fertility and reproduction			
	Contributes to normal macronutrient metabolism			
	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			



*Conditions for permitted general level health claims  
Part 2—Vitamins*

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Biotin	<p>Contributes to normal fat metabolism and energy production</p> <p>Contributes to normal functioning of the nervous system</p> <p>Contributes to normal macronutrient metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to maintenance of normal hair</p> <p>Contributes to maintenance of normal skin and mucous membranes</p>			The food must meet the general conditions for making a nutrition content claim about biotin.
Choline	<p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal fat metabolism</p> <p>Contributes to the maintenance of normal liver function</p>			The food must contain no less than 50 mg choline/serve.
Folate	<p>Necessary for normal blood formation</p> <p>Necessary for normal cell division</p>			The food must meet the general conditions for making a nutrition content claim about folate.
	<p>Contributes to normal growth and development</p>	Children		
	<p>Contributes to maternal tissue growth during pregnancy</p>			

**Conditions for permitted general level health claims**  
**Part 2—Vitamins**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to normal amino acid synthesis</p> <p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to normal immune system function</p> <p>Contributes to the reduction of tiredness and fatigue</p>			
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	<p>(a) The food must contain no less than 40 µg folic acid per serving; and</p> <p>(b) the food is not:</p> <ul style="list-style-type: none"> <li>(i) soft cheese; or</li> <li>(ii) pâté; or</li> <li>(iii) liver or liver product; or</li> <li>(iv) food containing added *phytosterols, phytostanols and their esters; or</li> <li>(v) a formulated caffeinated beverage; or</li> <li>(vi) a formulated supplementary sports food; or</li> <li>(vii) a formulated meal replacement.</li> </ul>
Niacin	<p>Necessary for normal neurological function</p> <p>Necessary for normal energy release from food</p>			The food must meet the general claim conditions for making a nutrition content claim about niacin.

**Conditions for permitted general level health claims**  
**Part 2—Vitamins**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Necessary for normal structure and function of skin and mucous membranes			
	Contributes to normal growth and development	Children		
	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			

**Conditions for permitted general level health claims**  
**Part 2—Vitamins**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	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			
	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			

***Conditions for permitted general level health claims  
Part 2—Vitamins***

<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Vitamin A	<p>Necessary for normal vision</p> <p>Necessary for normal skin and mucous membrane structure and function</p> <p>Necessary for normal cell differentiation</p> <hr/> <p>Contributes to normal growth and development</p> <hr/> <p>Contributes to normal iron metabolism</p> <p>Contributes to normal immune system function</p>	<p>Children</p>		<p>The food must meet the general claim conditions for making a nutrition content claim about vitamin A.</p>
Vitamin B <sub>6</sub>	<p>Necessary for normal protein metabolism</p> <p>Necessary for normal iron transport and metabolism</p> <hr/> <p>Contributes to normal growth and development</p> <hr/> <p>Contributes to normal cysteine synthesis</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to normal functioning of the nervous system</p> <p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal glycogen metabolism</p>	<p>Children</p>		<p>The food must meet the general claim conditions for making a nutrition content claim about vitamin B<sub>6</sub>.</p>

*Conditions for permitted general level health claims  
Part 2—Vitamins*

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to normal psychological function</p> <p>Contributes to normal red blood cell formation</p> <p>Contributes to normal immune system function</p> <p>Contributes to the reduction of tiredness and fatigue</p> <p>Contributes to the regulation of hormonal activity</p>			
Vitamin B <sub>12</sub>	<p>Necessary for normal cell division</p> <p>Contributes to normal blood formation</p> <p>Necessary for normal neurological structure and function</p>	Children		The food must meet the general conditions for making a nutrition content claim about vitamin B <sub>12</sub> .
	<p>Contributes to normal growth and development</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to normal immune system function</p>			

**Conditions for permitted general level health claims**  
**Part 2—Vitamins**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to the reduction of tiredness and fatigue			
Vitamin C	<p>Contributes to iron absorption from food</p> <p>Necessary for normal connective tissue structure and function</p> <p>Necessary for normal blood vessel structure and function</p> <p>Contributes to cell protection from free radical damage</p> <p>Necessary for normal neurological function</p>			The food must meet the general claim conditions for making a nutrition content claim about vitamin C.
	Contributes to normal growth and development	Children		
	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			

**Conditions for permitted general level health claims**  
**Part 2—Vitamins**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to normal psychological function</p> <p>Contributes to the normal immune system function</p> <p>Contributes to the reduction of tiredness and fatigue</p>			
Vitamin D	<p>Necessary for normal absorption and utilisation of calcium and phosphorus</p> <p>Contributes to normal cell division</p> <p>Necessary for normal bone structure</p>			The food must meet the general claim conditions for making a nutrition content claim about vitamin D.
	<p>Contributes to normal growth and development</p>	Children		
	<p>Contributes to normal blood calcium levels</p> <p>Contributes to the maintenance of normal muscle function</p> <p>Contributes to the maintenance of normal teeth</p> <p>Contributes to the normal function of the immune system</p>			
Vitamin E	<p>Contributes to cell protection from free radical damage</p>			The food must meet the general claim conditions for making a nutrition content claim about vitamin E.
	<p>Contributes to normal growth and development</p>	Children		



**Conditions for permitted general level health claims  
Part 2—Vitamins**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Vitamin K	Necessary for normal blood coagulation  Contributes to normal bone structure  Contributes to normal growth and development	Children		The food must meet the general claim conditions for making a nutrition content claim about vitamin K.

**Conditions for permitted general level health claims  
Part 3—Other**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
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  Contributes energy for normal metabolism	Young children aged 1-3 years		(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.  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.

**Conditions for permitted general level health claims**  
**Part 3—Other**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
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
Energy	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 108 cfu/g ( <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> ).
*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

**Conditions for permitted general level health claims**  
**Part 3—Other**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	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).

**Conditions for permitted general level health claims**  
**Part 3—Other**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
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, dextrans, 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.

**Conditions for permitted general level health claims**  
**Part 3—Other**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Chewing gum	<p>Contributes to the maintenance of tooth mineralisation</p> <p>Contributes to the neutralisation of plaque acids</p>		<p>Chew the gum for at least 20 minutes after eating or drinking</p>	<p>The food is chewing gum and either:</p> <p>(a) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or</p> <p>(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.</p>
	<p>Contributes to the reduction of oral dryness</p>		<p>Chew the gum when the mouth feels dry</p>	

**S4—6 Nutrient profiling scoring criterion**

For this Code, the \*NPSC (nutrient profiling scoring criterion) is:

**NPSC**

<i>Category score</i>	<b>Column 1</b> <i>NPSC category</i>	<b>Column 2</b> <i>The *nutrient profiling score must be less than ...</i>
1	Beverages	1
2	Any food other than those included in category 1 or 3	4
3	<p>(a) Cheese or processed cheese with calcium content greater than 320 mg/100 g; or</p> <p>(b) edible oil: or</p> <p>(c) edible oil spread; or</p> <p>(d) margarine; or</p> <p>(e) butter.</p>	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.

2015-gs1929

**Schedule 5 - Nutrient Profiling Scoring Method - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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 content of energy and each nutrient in a \*unit quantity of the food (based on the units used in the nutrition information panel) using the following equation:

$$T = AEC + ASFA + ATS + AS$$

where:

*T* is the total baseline points.

*AEC* is the number of points for average energy content:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

*ASFA* is the number of points for average saturated fatty acids:

(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 average total sugars

(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 average sodium:

(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**

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average total sugars (g) per unit quantity</i>	<i>Average sodium (mg) per unit quantity</i>
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**

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average total sugars (g) per unit quantity</i>	<i>Average sodium (mg) per unit quantity</i>
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
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

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average total sugars (g) per unit quantity</i>	<i>Average sodium (mg) per unit quantity</i>
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.

**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.

(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 sources (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**

<i>Points</i>	<i>Column 1 % concentrated fruit or vegetables</i>	<i>Column 2 % fvnl</i>
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 sources, 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 amount of protein in the food. A maximum of five points can be awarded.

(2) Foods that score  $\geq 13$  baseline points are not permitted to score points for protein unless they score five or more V points.

**Table 4—P Points**

<b>Points</b>	<b>Protein (g) per 100 g or 100 mL</b>
0	$\leq 1.6$
1	$> 1.6$
2	$\geq 3.2$
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 amount of \*dietary fibre in 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**

<b>Points</b>	<b>Dietary fibre (g) per 100 g or 100 mL</b>
0	$\leq 0.9$
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.

## Schedule 6 - Required Elements of a Systematic Review - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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
  - (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.

2015-gs1931

## **Schedule 7 - Food Additive Class Names (For Statement of Ingredients) - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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

<i>Prescribed class names</i>	<i>Optional class names</i>
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) - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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 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 Code - 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
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
$\alpha$ -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
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
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
Diethyl 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 $\delta$ -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
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
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
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
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
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 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 polyphosphate	452
Potassium propionate	283
Potassium pyrophosphate	450
Potassium silicate	560
Potassium sodium tartrate	337
Potassium sorbate	202
Potassium sulphate	515
Potassium sulphite	225
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-hydroxybenzoate	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
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
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 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
Sulphur dioxide	220
Sunset yellow FCF	110
Tannic acid or tannins	181
Tara gum	417
Tartaric acid	334
Tartrazine	102
<i>tert</i> -Butylhydroquinone	319
Thaumatococin	957
Titanium dioxide	171
$\alpha$ -Tocopherol	307
$\delta$ -Tocopherol	309
$\gamma$ -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**

-	Sodium hydrosulphite
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
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	Viloxanthin
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
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-hydroxybenzoate
218	Methylparaben or Methyl-p-hydroxybenzoate
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
300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
304	Ascorbyl palmitate
307b	Tocopherols concentrate, mixed
307	$\alpha$ -Tocopherol
308	$\delta$ -Tocopherol
309	$\gamma$ -Tocopherol
310	Propyl gallate
311	Octyl gallate
312	Dodecyl gallate
315	Erythorbic acid
316	Sodium erythorbate
319	<i>tert</i> -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
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
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 euclidean seaweed
409	Arabinogalactan or larch gum
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
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
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
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	Diethyl sodium sulphosuccinate
481	Sodium lactylate
481	Sodium oleyl lactylate
481	Sodium stearyl lactylate
482	Calcium lactylate
482	Calcium oleyl lactylate
482	Calcium stearyl 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
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 $\delta$ -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



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	Thaumatococcus
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	$\alpha$ -Amylase
1101	Proteases (papain, bromelain, ficin)
1102	Glucose oxidase
1104	Lipases
1105	Lysozyme
1200	Polydextrose
1201	Polyvinylpyrrolidone
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)

2015-gs1933

## Schedule 9 - Mandatory Advisory Statements - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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).

**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.

**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

<i>Item</i>	<i>Column 1</i>	<i>Column 2</i>
	<i>Food</i>	<i>Advisory statement indicating that ...</i>
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 cereal-based beverage that contains less than 3% m/m protein. (b) An evaporated or dried product made from cereals 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.

<i>Item</i>	<i>Column 1</i>	<i>Column 2</i>
	<i>Food</i>	<i>Advisory statement indicating that ...</i>
3	<p>(a) A cereal-based beverage that contains:</p> <p>(i) no less than 3% m/m protein; and</p> <p>(ii) no more than 2.5% m/m fat.</p> <p>(b) An evaporated or dried product made from cereals that, when reconstituted as a beverage according to directions for direct consumption, contains:</p> <p>(i) no less than 3% m/m protein; and</p> <p>(ii) no more than 2.5% m/m fat.</p> <p>(c) Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat.</p> <p>(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.</p>	the product is not suitable as a complete milk food for children under 2 years.
4	A food that contains aspartame or aspartame-acesulphame salt.	the food contains phenylalanine.
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.	<p>(a) when consuming this product, it should be consumed as part of a healthy diet; and</p> <p>(b) the product may not be suitable for children under 5 years and pregnant or lactating women; and</p> <p>(c) plant sterols do not provide additional benefits when consumed in excess of 3 grams per day.</p>
8	<p>(a) A cola beverage that contains added caffeine.</p> <p>(b) A food that contains a cola beverage that also contains added caffeine as an ingredient.</p>	the product contains caffeine.
9	<p>(a) Propolis.</p> <p>(b) A food that contains propolis as an ingredient.</p>	the product contains propolis which can cause severe allergic reactions.
10	Unpasteurised egg products.	the product is unpasteurised.
11	<p>(a) Unpasteurised milk.</p> <p>(b) Unpasteurised liquid milk products.</p>	the product has not been pasteurised.

2015-gs1934

## **Schedule 10 - Generic Names of Ingredients and Conditions For Their Use - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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)(i).

**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)**

<b>Generic name</b>	<b>Condition for use (if any)</b>
cereals	If the cereal is wheat, rye, barley, oats or spelt or a hybridised strain of one of those cereals, the specific name of the cereal must be declared.
cheese	
cocoa butter	
crystallised fruit	
fats or oils	(a) The statement of ingredients must declare: <ul style="list-style-type: none"> <li>(i) whether the source is animal or vegetable; and</li> <li>(ii) if the source of oil is peanut, soy bean or sesame—the specific source name; and</li> <li>(iii) if the food is a dairy product, including ice cream—the specific source of animal fats or oils.</li> </ul> (b) This generic name must not be used for diacylglycerol oil.
fish	If crustacea, the specific name of the crustacea must be declared.
fruit	
gum base	
herbs	
meat	
milk protein	

<i>Generic name</i>	<i>Condition for use (if any)</i>
milk solids	May be used to describe: <ul style="list-style-type: none"> <li>(a) milk powder, skim milk powder or dried milk products; or</li> <li>(b) any 2 or more of the following ingredients:               <ul style="list-style-type: none"> <li>(i) whey;</li> <li>(ii) whey powder;</li> <li>(iii) whey proteins;</li> <li>(iv) lactose;</li> <li>(v) caseinates;</li> <li>(vi) milk proteins;</li> <li>(vii) milk fat.</li> </ul> </li> </ul>
nuts	The specific name of the nut must be declared.
poultry meat	
spices	
starch	(a) If the source of the starch is wheat, rye, barley, oats or spelt, or hybridised strains of those cereals—the specific name of the cereal must be declared.  (b) 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: <ul style="list-style-type: none"> <li>(i) white sugar; or</li> <li>(ii) white refined sugar; or</li> <li>(iii) caster sugar or castor sugar; or</li> <li>(iv) loaf sugar or cube sugar; or</li> <li>(v) icing sugar; or</li> <li>(vi) coffee sugar; or</li> <li>(vii) coffee crystals; or</li> <li>(viii) raw sugar.</li> </ul> (b) The name ‘sugars’ must not be used in a statement of ingredients.
vegetables	

2015-gs1935

## **Schedule 11 - Calculation of Values for Nutrition Information Panel - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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<sub>i</sub>** is the average amount of a component of the food measured in g/100 g of the food.

**F<sub>i</sub>** is the energy factor, expressed in kJ/g:

- for a general component listed in the table to subsection (2)—indicated in the corresponding row of that table; and
- 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

<b>Component</b>	<b>Energy factor</b>
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:

#### Energy factors for specific components

<b>Component</b>	<b>Energy factor</b>
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 calories/100 g, the number of calories 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 calories/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).

### **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 total dietary fibre—sections 985.29 or 991.43;
- (b) for total 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.

(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*, eighteenth edition, 2005, published by AOAC International, Maryland USA.

2015-gs1936

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.

**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 Standard 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)

**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) and 1.2.8–6(5), 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.

#### 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. Your daily intakes may be higher or lower depending on your energy needs.			

#### 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 <sub>6</sub>	mg	mg
Vitamin B <sub>12</sub>	µg	µg
Pantothenic acid	mg	mg
Taurine	mg	mg
Glucuronolactone	mg	mg
Inositol	mg	mg

**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		
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Servings per package: 10 Serving size: 3 g		
	Average quantity per serve	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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### Schedule 13 - Nutrition Information Required for Food in Small Packages - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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**

<i>Column 1</i>	<i>Column 2</i>
<i>Claim is about</i>	<i>Label must include</i>
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

<i>Column 1</i>	<i>Column 2</i>
<i>Claim is about</i>	<i>Label must include</i>
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.
Cholesterol, saturated fatty acids, trans fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids, omega-6 or omega-9 fatty acids	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 quantity of energy, carbohydrate, sugars and *dietary fibre (calculated in accordance with section S11—4) present per serving of the food
Energy	Average quantity of energy present per serving of the food
Fat-free	Average quantity of energy present per serving of the food
Omega-3 fatty acids	(a) *Saturated fatty acids, *trans fatty acids, *polyunsaturated fatty acids and *monounsaturated fatty acids content per serving of the food; and (b) Type and amount of omega-3 fatty acids per serving of the food, namely alpha-linolenic acid, or docosahexaenoic acid, or eicosapentaenoic acid, or a combination of the above.
Lactose	Galactose content per serving of the food
Potassium	Sodium and potassium content per serving of the food
Sodium or salt	Sodium and potassium content per serving of the food

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## **Schedule 14 - Technological Purposes Performed by Substances Used as Food Additives - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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

<b>Purpose</b>	<b>Sub-classes</b>	<b>Definition</b>
<b>Acidity regulator</b>	acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
<b>Anti-caking agent</b>	anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
<b>Antioxidant</b>	antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
<b>Bulking agent</b>	bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
<b>Colouring</b>		adds or restores colour to foods
<b>Colour fixative</b>	colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
<b>Emulsifier</b>	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
<b>Firming agent</b>		contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
<b>Flavour enhancer</b>	flavour enhancer, flavour modifier, tenderiser	enhances the existing taste or odour of a food
<b>Flavouring</b> (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
<b>Foaming agent</b>	whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
<b>Gelling agent</b>		modifies food texture through gel formation
<b>Glazing agent</b>	coating, sealing agent, polish	imparts a coating to the external surface of a food
<b>Humectant</b>	moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
<b>Intense sweetener</b>		replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
<b>Preservative</b>	anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
<b>Propellant</b>		gas, other than air, which expels a food from a container

<i>Purpose</i>	<i>Sub-classes</i>	<i>Definition</i>
<b>Raising agent</b>		liberates gas and thereby increase the volume of a food
<b>Sequestrant</b>		forms chemical complexes with metallic ions
<b>Stabiliser</b>	binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
<b>Thickener</b>	thickening agent, texturiser, bodying agent	increases the viscosity of a food

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## **Schedule 15 - Substances That May Be Used as Food Additives - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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**

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:

- any of the substances listed directly under the heading;
- 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:

- the substance may be added in the form of a preparation of the substance; and
- 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:

<b>Permissions for food additives</b>		
<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>0</b>	<b>Preparations of food additives</b>	
	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
<b>0.1</b>	<b>Baking compounds</b>	
541	Sodium aluminium phosphate	GMP
<b>0.2</b>	<b>Colourings</b>	
	Colourings permitted at GMP	
	Colourings permitted to a maximum level	
	Ethanol	GMP
<b>0.3</b>	<b>Flavourings</b>	
	Colourings permitted at GMP	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
	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
<b>0.4</b>	<b><i>Rennetting enzymes</i></b>	
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**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>1</b>	<b>Dairy products (excluding butter and fats)</b>	
<b>1.1</b>	<b><i>Liquid milk and liquid milk based drinks</i></b>	
<b>1.1.1</b>	<b>Liquid milk (including buttermilk)</b>	
	Additives permitted at GMP	Only UHT goats milk
<b>1.1.1.1</b>	<b><i>Liquid milk to which phytosterols, phytosteranols or their esters have been added</i></b>	
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
<b>1.1.2</b>	<b>Liquid milk products and flavoured liquid milk</b>	
	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
<b>1.2</b>	<b><i>Fermented and renneted milk products</i></b>	
<b>1.2.1</b>	<b>Fermented milk and renneted milk</b>	



## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
	(No additives permitted)		
<b>1.2.2</b>	<b>Fermented milk products and renneted milk products</b>		
	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	
<b>1.3</b>	<b>Condensed milk and evaporated milk</b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
<b>1.4</b>	<b>Cream and cream products</b>		
<b>1.4.1</b>	<b>Cream, reduced cream and light cream</b>		
	Additives permitted at GMP		Only UHT creams and creams receiving equivalent or greater heat treatments
<b>1.4.2</b>	<b>Cream products (flavoured, whipped, thickened, sour cream etc)</b>		
	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
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened light cream
<b>1.5</b>	<b>Dried milk, milk powder, cream powder</b>		
	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	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
542	Bone phosphate	1 000	
555	Potassium aluminium silicate	GMP	
<b>1.6</b>	<b><i>Cheese and cheese products</i></b>		
	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	
<b>1.6.1</b>	<b><i>Soft cheese, cream cheese and processed cheese</i></b>		
243	Ethyl lauroyl arginate	400	
<b>1.6.1.1</b>	<b><i>Mozzarella cheese</i></b>		
243	Ethyl lauroyl arginate	200	
<b>1.6.2</b>	<b><i>Hard cheese and semi-hard cheese</i></b>		
243	Ethyl lauroyl arginate	1 mg / cm <sup>2</sup>	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

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>2</b>	<b><i>Edible oils and oil emulsions</i></b>		
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	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	100	
<b>2.1</b>	<b><i>Edible oils essentially free of water</i></b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for olive oil
	Colourings permitted to a maximum level		Not for olive oil
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
<b>2.2</b>	<b><i>Oil emulsions (water in oil)</i></b>		
<b>2.2.1</b>	<b><i>Oil emulsions (&gt;80% oil)</i></b>		
<b>2.2.1.1</b>	<b><i>Butter</i></b>		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	
<b>2.2.1.2</b>	<b><i>Butter products</i></b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
<b>2.2.1.3</b>	<b><i>Margarine and similar products</i></b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
<b>2.2.2</b>	<b><i>Oil emulsions (&lt;80% oil)</i></b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
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**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>3</b>	<b>Ice cream and edible ices</b>	
	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
<b>3.1</b>	<b>Ice confection sold in liquid form</b>	
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

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>4</b>	<b>Fruits and vegetables (including fungi, nuts, seeds, herbs and spices)</b>	
<b>4.1</b>	<b>Unprocessed fruits and vegetables</b>	
<b>4.1.1</b>	<b>Untreated fruits and vegetables</b>	
<b>4.1.2</b>	<b>Surface treated fruits and vegetables</b>	
342	Ammonium phosphates	GMP
473	Sucrose esters of fatty acids	100
901	Beeswax, white and yellow	GMP
903	Carnauba wax	GMP
904	Shellac	GMP

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>4.1.2.1</b>	<b><i>Citrus fruit</i></b>		
914	Oxidised polyethylene	250	
1520	Propylene glycol	30 000	
<b>4.1.2.2</b>	<b><i>Walnut and pecan nut kernels</i></b>		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	
321	Butylated hydroxytoluene	70	
<b>4.1.3</b>	<b><i>Fruits and vegetables that are peeled, cut, or both peeled and cut</i></b>		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	
243	Ethyl lauroyl arginate	200	
<b>4.1.3.1</b>	<b><i>Products for manufacturing purposes</i></b>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes
<b>4.1.3.2</b>	<b><i>Root and tuber vegetables</i></b>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	
920	L-cysteine monohydrochloride	GMP	
<b>4.2</b>	<b><i>Frozen unprocessed fruits and vegetables</i></b>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado
<b>4.3</b>	<b><i>Processed fruits and vegetables</i></b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
<b>4.3.0.1</b>	<b><i>Ginger</i></b>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20	
<b>4.3.0.2</b>	<b><i>Mushrooms in brine or water and not commercially sterile</i></b>		
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	
<b>4.3.0.3</b>	<b><i>Preserved cherries known as maraschino cherries, cocktail cherries or glacé cherries</i></b>		
127	Erythrosine	200	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>4.3.0.4</b>	<b>Tomato products pH &lt; 4.5</b>		
234	Nisin	GMP	
<b>4.3.1</b>	<b>Dried fruits and vegetables</b>		
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
<b>4.3.2</b>	<b>Fruits and vegetables in vinegar, oil, brine or alcohol</b>		
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	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	Only products made from bleached vegetables
<b>4.3.3</b>	<b>Commercially sterile fruits and vegetables in hermetically sealed containers</b>		
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	
<b>4.3.4</b>	<b>Fruit and vegetable spreads including jams, chutneys and related products</b>		
123	Amaranth	290	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
<b>4.3.4.1</b>	<b>Low joule chutneys, low joule jams and low joule spreads</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
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	
<b>4.3.5</b>	<b>Candied fruits and vegetables</b>		
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	
<b>4.3.6</b>	<b>Fruit and vegetable preparations including pulp</b>		
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	Chilli paste
		(b) 1 000	Other foods
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1 000	Fruit and vegetable preparations for manufacturing purposes
		(b) 350	Other foods
234	Nisin	GMP	
960	Steviol glycosides	210	
<b>4.3.7</b>	<b>Fermented fruit and vegetable products</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables
<b>4.3.8</b>	<b>Other fruit and vegetable based products</b>		
<b>4.3.8.1</b>	<b><i>Dried instant mashed potato</i></b>		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100	
<b>4.3.8.2</b>	<b><i>Imitation fruit</i></b>		
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	
<b>4.3.8.3</b>	<b><i>Rehydrated legumes</i></b>		
243	Ethyl lauroyl arginate	200	

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## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>5</b>	<b>Confectionery</b>		
123	Amaranth	300	
160b	Annatto extracts	25	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2 000	See Note, below
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
<b>Note</b> For additives 950, 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			
<b>5.0.1</b>	<b>Fruit filling for confectionery containing not less than 200 g/kg of fruit</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
<b>5.1</b>	<b>Chocolate and cocoa products</b>		
	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	
<b>5.2</b>	<b>Sugar confectionery</b>		
	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	
<b>5.2.1</b>	<b>Bubble gum and chewing gum</b>		
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	200	
<b>5.2.2</b>	<b>Low joule chewing gum</b>		



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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
952	Cyclamates	20 000	
954	Saccharin	1 500	
<b>5.4</b>	<b><i>Icings and frostings</i></b>		
	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	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>6</b>	<b><i>Cereals and cereal products</i></b>		
<b>6.1</b>	<b><i>Cereals (whole and broken grains)</i></b>		
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice
<b>6.2</b>	<b><i>Flours, meals and starches</i></b>		
	(No additives permitted)		
<b>6.3</b>	<b><i>Processed cereal and meal products</i></b>		
	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
960	Steviol glycosides	250	
<b>6.3.1</b>	<b><i>Cooked rice</i></b>		
243	Ethyl lauroyl arginate	200	
<b>6.4</b>	<b><i>Flour products (including noodles and pasta)</i></b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	25	
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	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
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	
950	Acesulphame potassium	200	
956	Alitame	200	
962	Aspartame-acesulphame salt	450	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>7</b>	<b>Breads and bakery products</b>		
	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	
<b>7.1</b>	<b>Breads and related products</b>		
<b>7.1.1</b>	<b>Fancy breads</b>		
960	Steviol glycosides	160	
<b>7.2</b>	<b>Biscuits, cakes and pastries</b>		
160b	Annatto extracts	25	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
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**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>8</b>	<b>Meat and meat products (including poultry and game)</b>		
<b>8.1</b>	<b>Raw meat, poultry and game</b>		
<b>8.1.1</b>	<b>Poultry</b>		

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
262	Sodium acetates	5 000	
<b>8.2</b>	<b><i>Processed meat, poultry and game products in whole cuts or pieces</i></b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
234	Nisin	12.5	
243	Ethyl lauroyl arginate	200	
<b>8.2.1</b>	<b>Commercially sterile canned cured meat</b>		
249 250	Nitrites (potassium and sodium salts)	50	
<b>8.2.2</b>	<b>Cured meat</b>		
249 250	Nitrites (potassium and sodium salts)	125	
<b>8.2.3</b>	<b>Dried meat</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
249 250	Nitrites (potassium and sodium salts)	125	
<b>8.2.4</b>	<b>Slow dried cured meat</b>		
249 250	Nitrites (potassium and sodium salts)	125	
251 252	Nitrates (potassium and sodium salts)	500	
<b>8.3</b>	<b><i>Processed comminuted meat, poultry and game products</i></b>		
	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	
<b>8.3.1</b>	<b>Fermented, uncooked processed comminuted meat products</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
235	Pimaricin (natamycin)	1.2 mg/dm <sup>2</sup>	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	
<b>8.3.2</b>	<b>Sausage and sausage meat containing raw, unprocessed meat</b>		
	Additives permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
<b>8.4</b>	<b>Edible casings</b>		
	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	
<b>8.5</b>	<b>Animal protein products</b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>9</b>	<b>Fish and fish products</b>		
<b>9.1</b>	<b>Unprocessed fish and fish fillets (including frozen and thawed)</b>		
<b>9.1.1</b>	<b>Frozen fish</b>		
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	
<b>9.1.2</b>	<b>Uncooked crustacea</b>		

<b>Permissions for food additives</b>		
<b><i>INS (if any)</i></b>	<b><i>Description</i></b>	<b><i>MPL Conditions</i></b>
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
<b>9.2</b>	<b><i>Processed fish and fish products</i></b>	
	Additives permitted at GMP	
	Colourings permitted at GMP	
	Colourings permitted to a maximum level	
<b>9.2.1</b>	<b><i>Cooked crustacea</i></b>	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30
<b>9.2.2</b>	<b><i>Roe</i></b>	
123	Amaranth	300
<b>9.3</b>	<b><i>Semi preserved fish and fish products</i></b>	
	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
<b>9.3.2</b>	<b><i>Roe</i></b>	
123	Amaranth	300
<b>9.4</b>	<b><i>Fully preserved fish including canned fish products</i></b>	
	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

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**Permissions for food additives**

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
385	Calcium disodium EDTA	250
<b>9.4.1</b>	<b>Canned abalone (paua)</b>	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1 000
<b>9.4.2</b>	<b>Roe</b>	
123	Amaranth	300

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**Permissions for food additives**

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>10</b>	<b>Eggs and egg products</b>	
<b>10.1</b>	<b>Eggs</b> (No additives allowed)	
<b>10.2</b>	<b>Liquid egg products</b> Additives permitted at GMP	
234	Nisin	GMP
1505	Triethyl citrate	1 250 Only liquid white
<b>10.3</b>	<b>Frozen egg products</b> Additives permitted at GMP	
<b>10.4</b>	<b>Dried or heat coagulated egg products</b> Additives permitted at GMP	

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**Permissions for food additives**

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>11</b>	<b>Sugars, honey and related products</b>	
<b>11.1</b>	<b>Sugar</b>	
460	Cellulose, microcrystalline and powdered	GMP
<b>11.1.1</b>	<b>Rainbow sugar</b> Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level	
<b>11.2</b>	<b>Sugars and sugar syrups</b>	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450
<b>11.3</b>	<b>Honey and related products</b> (No additives allowed)	
<b>11.3.1</b>	<b>Dried honey</b> Additives permitted at GMP	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>11.4</b>	<b>Tabletop sweeteners</b>	
	Additives permitted at GMP	
	Colourings permitted at GMP	
	Colourings permitted to a maximum level	
636	Maltol	GMP
637	Ethyl maltol	GMP
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
<b>11.4.1</b>	<b>Tabletop sweeteners—liquid preparation</b>	
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
<b>11.4.2</b>	<b>Tabletop sweeteners—tablets or powder or granules packed in portion sized packages</b>	
954	Saccharin	GMP

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>12</b>	<b>Salts and condiments</b>	
<b>12.1</b>	<b>Salt and salt substitutes</b>	
<b>12.1.1</b>	<b>Salt</b>	
341	Calcium phosphates	GMP
381	Ferric ammonium citrate	GMP
504	Magnesium carbonates	GMP
535	Sodium ferrocyanide	50 50 total of sodium and potassium ferrocyanide
536	Potassium ferrocyanide	
551	Silicon dioxide (amorphous)	GMP
552	Calcium silicate	GMP
554	Sodium aluminosilicate	GMP
556	Calcium aluminium silicate	GMP

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>12.1.2</b>	<b>Reduced sodium salt mixture</b> Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level	
<b>12.1.3</b>	<b>Salt substitute</b> 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
<b>12.2</b>	<b><i>not assigned</i></b>	
<b>12.3</b>	<b><i>Vinegars and related products</i></b> 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	
<b>12.4</b>	<b><i>not assigned</i></b>	
<b>12.5</b>	<b><i>Yeast and yeast products</i></b> Additives permitted at GMP Colourings permitted at GMP	
<b>12.5.1</b>	<b>Dried yeast</b>	
<b>12.6</b>	<b><i>Vegetable protein products</i></b> Additives permitted at GMP Colourings permitted at GMP	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>13</b>	<b>Special purpose foods</b>	
<b>13.1</b>	<b><i>Infant formula products</i></b>	
270	Lactic acid	GMP
304	Ascorbyl palmitate	10 mg/L
307b	Tocopherols concentrate, mixed	10 mg/L



## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
322	Lecithin	5 000 mg/L	
330	Citric acid	GMP	
331	Sodium citrate	GMP	
332	Potassium citrate	GMP	
410	Locust bean (carob bean) gum	1 000 mg/L	
412	Guar gum	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	4 000 mg/L	
526	Calcium hydroxide	GMP	
<b>13.1.1</b>	<b>Soy-based infant formula</b>		
1412	Distarch phosphate	5 000 mg/L	
1413	Phosphated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
<b>13.1.2</b>	<b>Liquid infant formula products</b>		
407	Carrageenan	300	
<b>13.1.3</b>	<b>Infant formula products for specific dietary use based on a protein substitute</b>		
407	Carrageenan	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	5 000 mg/L	
472c	Citric and fatty acid esters of glycerol	9 000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25 000 mg/L	
1413	Phosphated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
<b>13.2</b>	<b>Foods for infants</b>		
-	*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	
307	Tocopherols, d-alpha-, concentrate	300	Of fat
307b	Tocopherols concentrate, mixed	300	Of fat
322	Lecithin	15 000	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP
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
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
<b>13.3</b>	<b><i>Formulated meal replacements, formulated supplementary foods and special purpose foods for the purposes of Standard 2.9.6</i></b>	
	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
<b>13.4</b>	<b><i>Formulated supplementary sports foods</i></b>	
	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

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
<b>13.4.1</b>	<b>Solid formulated supplementary sports foods</b>		
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	
<b>13.4.2</b>	<b>Liquid formulated supplementary sports foods</b>		
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	
<b>13.5</b>	<b>Food for special medical purposes</b>		
	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
			<b>Note</b> Permitted for use as an acidity regulator
950	Acesulphame potassium	450	
954	Saccharin	200	
962	Aspartame-acesulphame salt	450	
<b>13.5.1</b>	<b>Liquid food for special medical purposes</b>		
123	Amaranth	30	
160b	Annatto extracts	10	
<b>13.5.2</b>	<b>Food (other than liquid food) for special medical purposes</b>		
123	Amaranth	300	
160b	Annatto extracts	25	

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## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>14</b>	<b>Non-alcoholic and alcoholic beverages</b>		
<b>14.1</b>	<b>Non-alcoholic beverages and brewed soft drinks</b>		
<b>14.1.1</b>	<b>Waters</b>		
<b>14.1.1.1</b>	<b>Mineral water</b>		
290	Carbon dioxide	GMP	
<b>14.1.1.2</b>	<b>Carbonated, mineralised and soda waters</b>		
	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	
<b>14.1.2</b>	<b>Fruit and vegetable juices and fruit and vegetable juice products</b>		
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
			<b>Note</b> 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
<b>14.1.2.1</b>	<b>Fruit and vegetable juices</b>		
	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	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
960	Steviol glycosides	50	
<i>14.1.2.1.1</i>	<i>Coconut milk coconut cream and coconut syrup</i>		
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	
<i>14.1.2.1.2</i>	<i>Tomato juices pH &lt; 4.5</i>		
234	Nisin	GMP	
<b>14.1.2.2</b>	<b><i>Fruit and vegetable juice products</i></b>		
	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	
<i>14.1.2.2.1</i>	<i>Fruit drink</i>		
385	Calcium disodium EDTA	33	Only carbonated products
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Diocetyl sodium sulphosuccinate	10	
<i>14.1.2.2.2</i>	<i>Low joule fruit and vegetable juice products</i>		
950	Acesulphame potassium	3 000	
952	Cyclamates	400	
954	Saccharin	80	
960	Steviol glycosides	125	
962	Aspartame-acesulphame salt	6 800	
<i>14.1.2.2.3</i>	<i>Soy bean beverage (plain or flavoured)</i>		
960	Steviol glycosides	100	Only plain soy bean beverage
960	Steviol glycosides	200	Only flavoured soy bean beverage
<b>14.1.3</b>	<b><i>Water based flavoured drinks</i></b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
	Colourings permitted to a maximum level		
	Quinine	100	Only tonic drinks, bitter drinks and quinine drinks
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	Diocetyl 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	
<i>14.1.3.0.1</i>	<i>Electrolyte drink and electrolyte drink base</i>		
950	Acesulphame potassium	150	
951	Aspartame	150	
962	Aspartame-acesulphame salt	230	
<i>14.1.3.0.2</i>	<i>Cola type drinks</i>		
	Caffeine	145	
338	Phosphoric acid	570	
<b>14.1.3.3</b>	<b>Brewed soft drink</b>		
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

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
957	Thaumatococcus	GMP	See Note, below
962	Aspartame-acesulphame salt	1 500	See Note, below <b>Note</b> Section 1.3.1—5 does not apply
<b>14.1.4</b>	<b>Formulated Beverages</b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
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	Diethyl 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	Thaumatococcus	GMP	See Note, below <b>Note</b> 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 <b>Note</b> Section 1.3.1—5 does not apply

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40
<b>14.1.5</b>	<b>Coffee, coffee substitutes, tea, herbal infusions and similar products</b> additives permitted at GMP	
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
<b>14.2</b>	<b>Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)</b>	
<b>14.2.1</b>	<b>Beer and related products</b>	
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
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
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
<b>14.2.2</b>	<b>Wine, sparkling wine and fortified wine</b>	
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



Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
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	
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 <i>Vitis vinifera</i> grapes
637	Ethyl maltol	100	Only wine made with other than <i>Vitis vinifera</i> grapes
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
<b>14.2.3</b>	<b>Wine based drinks and reduced alcohol wines</b>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
123	Amaranth	30	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
160b	Annatto extracts	10
175	Gold	100
<b>14.2.4</b>	<b>Fruit wine, vegetable wine and mead (including cider and perry)</b>	
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
<i>14.2.4.0.1</i>	<i>Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars</i>	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300
<i>14.2.4.0.2</i>	<i>Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars</i>	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200
<b>14.2.4.1</b>	<b>Fruit wine products and vegetable wine products</b>	

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
	Additives permitted at GMP	
	Colourings permitted at GMP	
	Colourings permitted to a maximum level	
<b>14.2.5</b>	<b>Spirits and liqueurs</b>	
	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
<b>14.3</b>	<b>Alcoholic beverages not included in item 14.2</b>	
	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

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**Permissions for food additives**


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<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
<b>20</b>	<b>Foods not included in items 0 to 14</b>	
	Additives permitted at GMP	
	Colourings permitted at GMP	
	Colourings permitted to a maximum level	
<b>20.1</b>	<b>Beverages</b>	
160b	Annatto extracts	10
<b>20.2</b>	<b>Food other than beverages</b>	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
160b	Annatto extracts	25	
<b>20.2.0.1</b>	<b><i>Custard mix, custard powder and blancmange powder</i></b>		
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	80	
962	Aspartame-acesulphame salt	1 100	
<b>20.2.0.2</b>	<b><i>Jelly</i></b>		
123	Amaranth	300	
950	Acesulphame potassium	500	
956	Alitame	100	
952	Cyclamates	1 600	
954	Saccharin	160	
960	Steviol glycosides	260	
962	Aspartame-acesulphame salt	1 100	
<b>20.2.0.3</b>	<b><i>Dairy and fat based desserts, dips and snacks</i></b>		
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	
<b>20.2.0.4</b>	<b><i>Sauces and toppings (including mayonnaises and salad dressings)</i></b>		
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	

## Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL Conditions</i>
385	Calcium disodium EDTA	75
444	Sucrose acetate isobutyrate	200
445	Glycerol esters of wood rosins	100
475	Polyglycerol esters of fatty acids	20 000
480	Diocetyl 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
<b>20.2.0.5</b>	<b><i>Soup bases (the maximum permitted levels apply to soup made up as directed)</i></b>	
950	Acesulphame potassium	3 000
954	Saccharin	1 500
956	Alitame	40
962	Aspartame-acesulphame salt	6 800

2015-gs1940

## Schedule 16 - Types of Substances That May be Used as Food Additives - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154

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.

**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**

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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
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
Mono- and diglycerides of fatty acids	471
Monoammonium glutamate, L-	624
Monopotassium glutamate, L-	622
Monosodium glutamate, L-	621
Monostarch phosphate	1410
Nitrogen	941
Neotame (technological use consistent with section 1.3.1—5 only)	961
Nitrous oxide	942
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
Thaumatococcus	957
Tragacanth gum	413
Triacetin	1518
Triphosphates	451
Xanthan gum	415
Xylitol	967
Yeast mannoproteins	455

**Additives permitted at GMP—numerical listing**

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-	*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
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)
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	Thaumatococcus
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 Colouring 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**


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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

**Colouring permitted at GMP—numerical listing**


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100	Curcumins
101	Riboflavins
103	Alkanet (& Alkannin)
120	Cochineal and carmines
140	Chlorophylls
141	Chlorophylls, copper complexes
150a	Caramel I - plain
150b	Caramel II - caustic sulphite process
150c	Caramel III - ammonia process

150d	Caramel IV - ammonia sulphite process
153	Vegetable carbon
160a	Carotenes
160c	Paprika oleoresins
160d	Lycopene
160e	Carotenal, b-apo-8'-
160f	Carotenoic acid, b-apo-8'-, methyl or ethyl esters
161a	Flavoxanthin
161b	Lutein
161c	Kryptoxanthin
161d	Rubixanthin
161e	Violoxanthin
161f	Rhodoxanthin
162	Beet Red
163	Anthocyanins
164	Saffron, crocetin and crocin
171	Titanium dioxide
172	Iron oxides

**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**


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Allura red AC	129
Azoubine / Carmoisine	122
Brilliant black BN	151
Brilliant blue FCF	133
Brown HT	155
Fast green FCF	143
Green S	142
Indigotine	132
Ponceau 4R	124
Quinoline yellow	104
Sunset yellow FCF	110
Tartrazine	102

**Colourings permitted to maximum level—numerical listing**


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102	Tartrazine
104	Quinoline yellow
110	Sunset yellow FCF
122	Azorubine / Carmoisine
124	Ponceau 4R
129	Allura red AC
132	Indigotine
133	Brilliant blue FCF
142	Green S
143	Fast green FCF
151	Brilliant black BN
155	Brown HT

2015-gs1941

**Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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 the definition of **claimable vitamin or mineral** in subsection 2.9.3–6(6) and subsection 2.9.3–8(7).

**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****Permitted forms of vitamins**

<b>Vitamin</b>	<b>Permitted form</b>
Vitamin A	
<i>Retinol forms</i>	Vitamin A (retinol) Vitamin A acetate (retinyl acetate) Vitamin A palmitate (retinyl palmitate) Vitamin A propionate (retinyl propionate)
<i>Provitamin A forms</i>	beta-apo-8'-carotenal beta-carotene-synthetic carotenes-natural beta-apo-8'-carotenoic acid ethyl ester
Thiamin (Vitamin B <sub>1</sub> )	Thiamin hydrochloride Thiamin mononitrate Thiamin monophosphate
Riboflavin (Vitamin B <sub>2</sub> )	Riboflavin Riboflavin-5'-phosphate sodium

<i>Vitamin</i>	<i>Permitted form</i>
Niacin	Niacinamide (nicotinamide) Nicotinic acid
Folate	Folic acid L-methyltetrahydrofolate, calcium
Vitamin B <sub>6</sub>	Pyridoxine hydrochloride
Vitamin B <sub>12</sub>	Cyanocobalamin Hydroxocobalamin
Pantothenic acid	Calcium pantothenate Dexpanthenol
Vitamin C	L-ascorbic acid Ascorbyl palmitate Calcium ascorbate Potassium ascorbate Sodium ascorbate
Vitamin D	Vitamin D <sub>2</sub> (ergocalciferol) Vitamin D <sub>3</sub> (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**

<i>Mineral</i>	<i>Permitted form</i>
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<i>Mineral</i>	<i>Permitted form</i>
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 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)
Iodine	Potassium iodate Potassium iodide Sodium iodate Sodium iodide

<i>Mineral</i>	<i>Permitted form</i>
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
	Potassium phosphate, monobasic
Selenium	Sodium phosphate, dibasic
	Seleno methionine
	Sodium selenate
Zinc	Sodium selenite
	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**

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
<b>Cereals and cereal products</b>		
<i>Biscuits containing not more than 200 g/kg fat and not more than 50 g/kg sugars</i>		
<i>Reference quantity—35 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
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%)	
<i>Bread</i>		
<i>Reference quantity—50 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Folate	(a) bread that contains no wheat flour— 100 µg (50%); (b) other foods—0	
<i>Breakfast cereals, as purchased</i>		
<i>Reference quantity—a normal serving</i>		
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 <sub>6</sub>	0.4 mg (25%)	
Vitamin C	10 mg (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%)	
<i>Cereal flours</i>		
<i>Reference quantity—35 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Vitamin B <sub>6</sub>	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%)	
<i>Pasta</i>		
<i>Reference quantity—the amount that is equivalent to 35 g of uncooked dried pasta</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	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%)	
<b>Dairy products</b>		
<i>Dried milks</i>		
<i>Reference quantity—200 mL</i>		
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%)	
<i>Modified milks and skim milk</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	400 mg (50%)	
<i>Cheese and cheese products</i>		
<i>Reference quantity—25 g</i>		
Vitamin A	110 µg (15%)	125 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
<i>Yoghurts (with or without other foods)</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
<i>Dairy desserts containing no less than 3.1% m/m milk protein</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
<i>Ice cream and ice confections containing no less than 3.1% m/m milk protein</i>		
<i>Reference quantity—75 g</i>		
Calcium	200 mg (25%)	
<i>Cream and cream products containing no more than 40% m/m milkfat</i>		
<i>Reference quantity—30 mL</i>		
Vitamin A	110 µg (15%)	125 µg
<i>Butter</i>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
<b>Edible oils and spreads</b>		
<i>Edible oil spreads and margarine</i>		
<i>Reference quantity—10 g</i>		
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	
<i>Edible oils</i>		
<i>Reference quantity—10 g</i>		
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%)	
<b>Extracts</b>		
<i>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)</i>		
<i>Reference quantity—5 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Vitamin B <sub>12</sub>	0.5 µg (25%)	
Folate	100 µg (50%)	
Iron	1.8 mg (15%)	
<b>Fruit juice, vegetable juice, fruit drink and fruit cordial</b>		
<i>All fruit juice and concentrated fruit juice (including tomato juice)</i>		
<i>Reference quantity—200 mL</i>		
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%)	
<i>Vegetable juice (including tomato juice)</i>		
<i>Reference quantity—200 mL</i>		
Vitamin C	60 mg (1.5 times)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
<i>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</i>		
<i>Reference quantity—200 mL</i>		
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%)	
<i>Fruit cordial, fruit cordial base</i>		
<i>Reference quantity—200 mL</i>		
Vitamin C	refer to section 1.3.2—5	
<b>Analogues derived from legumes</b>		
<i>Beverages containing no less than 3% m/m protein derived from legumes</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.12 mg
Vitamin B <sub>12</sub>	0.8 µg (40%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
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 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 <sub>6</sub>	0.5 mg (30%)	
Vitamin B <sub>12</sub>	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%)	

*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 <sub>6</sub>	no claim permitted	0.11 mg
Vitamin B <sub>12</sub>	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 <sub>12</sub>	0.2 µg (10%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Calcium	200 mg (25%)	
Phosphorus	no claim permitted	80 mg
<i>Analogues of cheese containing no less than 15% m/m protein derived from legumes</i>		
<i>Reference quantity—25 g</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.17 mg (10%)	
Vitamin B <sub>12</sub>	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
<b>Composite products</b>		
<i>Soups, prepared for consumption in accordance with directions</i>		
<i>Reference quantity—200 mL</i>		
Calcium	200 mg (25%)	
<b>Analogues derived from cereals</b>		
<i>Beverages containing no less than 0.3% m/m protein derived from cereals</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.12 mg
Vitamin B <sub>12</sub>	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%)	
<b>Formulated beverages</b>		
<i>Formulated beverages</i>		
<i>Reference quantity—600 mL</i>		
Folate	50 µg (25%)	
Vitamin C	40 mg (100%)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Niacin	2.5 mg (25%)	



<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
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 <sub>6</sub>	0.4 mg (25%)	
Vitamin B <sub>12</sub>	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%)	

2015-gs1942

## **Schedule 18 - Processing Aids - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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  
ammonia  
ammonium hydroxide  
argon

bone phosphate  
 carbon monoxide  
 diatomaceous earth  
 ethoxylated fatty alcohols  
 ethyl alcohol  
 fatty acid polyalkylene glycol ester  
 furcellaran  
 hydrogenated glucose syrups  
 isopropyl alcohol  
 magnesium hydroxide  
 oleic acid  
 oleyl oleate  
 oxygen  
 perlite  
 phospholipids  
 phosphoric acid  
 polyethylene glycols  
 polyglycerol esters of fatty acids  
 polyglycerol esters of interesterified ricinoleic acid  
 polyoxyethylene 40 stearate  
 potassium hydroxide  
 propylene glycol alginate  
 silica or silicates  
 sodium hydroxide  
 sodium lauryl sulphate  
 sulphuric acid  
 tannic acid

(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.

**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)**

<b><i>Substance</i></b>	<b><i>Maximum permitted level (mg/kg)</i></b>
<i>Technological purpose—Antifoam agent</i>	
Butanol	10
Oxystearin	GMP
Polydimethylsiloxane	10
Polyethylene glycol dioleate	GMP
Polyethylene/ polypropylene glycol copolymers	GMP

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
Soap	GMP
Sorbitan monolaurate	1
Sorbitan monooleate	1
<i>Technological purpose—Catalyst</i>	
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
<i>Technological purpose—decolourants, clarifying, filtration and adsorbent agents</i>	
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
<i>Technological purpose—decolourants, clarifying, filtration and adsorbent agents</i>	
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
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
<i>Technological purpose—desiccating preparation</i>	
Aluminium sulphate	GMP
Ethyl esters of fatty acids	GMP

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
Short chain triglycerides	GMP
<i>Technological purpose—ion exchange resin</i>	
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 tetraethylenepentamin cross-linked with epichlorohydrin	GMP
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP
<i>Technological purpose—ion exchange resin</i>	
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 and propylene oxide, then derivatised with tertiary amine 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 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
<i>Technological purpose—ion exchange resin</i>	

<i>Substance</i>	<i>Maximum permitted level (mg/kg)</i>
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
<i>Technological purpose—lubricant, release and anti-stick agent</i>	
Acetylated mono- and diglycerides	100
Mineral oil based greases	GMP
Thermally oxidised soya-bean oil	320
White mineral oil	GMP
<i>Technological purpose—carrier, solvent, diluent</i>	
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.

**Note 2** ATCC, followed by a number, means the number which the American Type Culture Collection uses to identify a prokaryote.

**Note 3** Some enzyme sources identified in this section are protein engineered. If such an enzyme is used as a processing aid, the resulting food may have as an ingredient a food produced using gene technology, and the requirements relating to foods produced using gene technology will apply—see Standard 1.2.1 and Standard 1.5.2. The relevant enzymes are the following:

- Glycerophospholipid cholesterol acyltransferase, protein engineered variant;
- Lipase, triacylglycerol, protein engineered variant;
- Maltotetrahydrolase, protein engineered variant;

(3) The permitted enzymes of animal origin are:

**Permitted enzymes (section 1.3.3–6)—Enzymes of animal origin**

<b>Enzyme</b>	<b>Source</b>
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 <sub>2</sub> (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**

<b>Enzyme</b>	<b>Source</b>
α-Amylase (EC 3.2.1.1)	Malted cereals
β-Amylase (EC 3.2.1.2)	Sweet potato ( <i>Ipomoea batatas</i> ) Malted cereals
Actinidin (EC 3.4.22.14)	Kiwifruit ( <i>Actinidia deliciosa</i> )
Ficin (EC 3.4.22.3)	<i>Ficus</i> spp.
Fruit bromelain (EC 3.4.22.33)	Pineapple fruit ( <i>Ananas comosus</i> )
Papain (EC 3.4.22.2)	<i>Carica papaya</i>
Stem bromelain (EC 3.4.22.32)	Pineapple stem ( <i>Ananas comosus</i> )

(5) The permitted enzymes of microbial origin are:

**Permitted enzymes (section 1.3.3–6)—Enzymes of microbial origin**

<b>Enzyme</b>	<b>Source</b>
α-Acetolactate decarboxylase (EC 4.1.1.5)	<i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α-Acetolactate decarboxylase isolated from <i>Bacillus brevis</i>
Aminopeptidase (EC 3.4.11.1)	<i>Aspergillus oryzae</i> <i>Lactococcus lactis</i>

<b>Enzyme</b>	<b>Source</b>
$\alpha$ -Amylase (EC 3.2.1.1)	<i>Aspergillus niger</i>
	<i>Aspergillus oryzae</i>
	<i>Bacillus amyloliquefaciens</i>
	<i>Bacillus licheniformis</i>
	<i>Bacillus licheniformis</i> , containing the gene for $\alpha$ -Amylase isolated from <i>Geobacillus stearothermophilus</i>
	<i>Bacillus subtilis</i>
	<i>Bacillus subtilis</i> , containing the gene for $\alpha$ -Amylase isolated from <i>Geobacillus stearothermophilus</i>
$\beta$ -Amylase (EC 3.2.1.2)	<i>Geobacillus stearothermophilus</i>
	<i>Bacillus amyloliquefaciens</i>
Amylomaltase (EC 2.4.1.25)	<i>Bacillus subtilis</i>
	<i>Bacillus amyloliquefaciens</i> , containing the gene for amylomaltase derived from <i>Thermus thermophilus</i>
$\alpha$ -Arabinofuranosidase (EC 3.2.1.55)	<i>Bacillus amyloliquefaciens</i> , containing the gene for amylomaltase derived from <i>Thermus thermophilus</i>
Asparaginase (EC 3.5.1.1)	<i>Aspergillus niger</i>
	<i>Aspergillus oryzae</i>
Aspergillopepsin I (EC 3.4.23.6)	<i>Aspergillus niger</i>
	<i>Aspergillus oryzae</i>
Aspergillopepsin II (EC 3.4.23.19)	<i>Aspergillus niger</i>
Carboxylesterase (EC 3.1.1.1)	<i>Rhizomucor miehei</i>
Catalase (EC 1.11.1.6)	<i>Aspergillus niger</i>
	<i>Micrococcus luteus</i>
Cellulase (EC 3.2.1.4)	<i>Aspergillus niger</i>
	<i>Penicillium funiculosum</i>
	<i>Trichoderma reesei</i>
	<i>Trichoderma viride</i>
Chymosin (EC 3.4.23.4)	<i>Aspergillus niger</i>
	<i>Escherichia coli</i> K-12 strain GE81
	<i>Kluyveromyces lactis</i>
Cyclodextrin glucoamyltransferase (EC 2.4.1.19)	<i>Paenibacillus macerans</i>
Dextranase (EC 3.2.1.11)	<i>Chaetomium gracile</i>
	<i>Penicillium lilacinum</i>
Endo-arabinase (EC 3.2.1.99)	<i>Aspergillus niger</i>
Endo-protease (EC 3.4.21.26)	<i>Aspergillus niger</i>
$\beta$ -Fructofuranosidase (EC 3.2.1.26)	<i>Aspergillus niger</i>
	<i>Saccharomyces cerevisiae</i>
$\alpha$ -Galactosidase (EC 3.2.1.22)	<i>Aspergillus niger</i>

<b>Enzyme</b>	<b>Source</b>
$\beta$ -Galactosidase (EC 3.2.1.23)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus circulans</i> ATCC 31382 <i>Kluyveromyces marxianus</i> <i>Kluyveromyces lactis</i>
Glucan 1,3- $\beta$ -glucosidase (EC 3.2.1.58)	<i>Trichoderma harzianum</i>
$\beta$ -Glucanase (EC 3.2.1.6)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Disporotrichum dimorphosporum</i> <i>Humicola insolens</i> <i>Talaromyces emersonii</i> <i>Trichoderma reesei</i>
Glucoamylase (EC 3.2.1.3)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizopus delemar</i> <i>Rhizopus oryzae</i> <i>Rhizopus niveus</i>
Glucose oxidase (EC 1.1.3.4)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for glucose oxidase isolated from <i>Aspergillus niger</i>
$\alpha$ -Glucosidase (EC 3.2.1.20)	<i>Aspergillus oryzae</i> <i>Aspergillus niger</i>
$\beta$ -Glucosidase (EC 3.2.1.21)	<i>Aspergillus niger</i>
Glycerophospholipid cholesterol acyltransferase, protein engineered variant (EC 2.3.1.43)	<i>Bacillus licheniformis</i> , containing the gene for glycerophospholipid cholesterol acyltransferase isolated from <i>Aeromonas salmonicida</i> subsp. <i>salmonicida</i>
Hemicellulase endo-1,3- $\beta$ -xylanase (EC 3.2.1.32)	<i>Humicola insolens</i>
Hemicellulase endo-1,4- $\beta$ -xylanase (EC 3.2.1.8)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4- $\beta$ -xylanase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4- $\beta$ -xylanase isolated from <i>Thermomyces lanuginosus</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>



<b>Enzyme</b>	<b>Source</b>
Hemicellulase multicomponent enzyme (EC 3.2.1.78)	<i>Aspergillus niger</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Trichoderma reesei</i>
Hexose oxidase (EC 1.1.3.5)	<i>Hansenula polymorpha</i> , containing the gene for Hexose oxidase isolated from <i>Chondrus crispus</i>
Inulinase (EC 3.2.1.7)	<i>Aspergillus niger</i>
Lipase, monoacylglycerol (EC 3.1.1.23)	<i>Penicillium camembertii</i>
Lipase, triacylglycerol (EC 3.1.1.3)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Fusarium oxysporum</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Humicola lanuginosa</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Rhizomucor miehei</i> <i>Candida rugosa</i> <i>Hansenula polymorpha</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Fusarium heterosporum</i> <i>Mucor javanicus</i> <i>Penicillium roquefortii</i> <i>Rhizopus arrhizus</i> <i>Rhizomucor miehei</i> <i>Rhizopus niveus</i> <i>Rhizopus oryzae</i>
Lipase, triacylglycerol, protein engineered variant (EC 3.1.1.3)	<i>Aspergillus niger</i> , containing the gene for lipase, triacylglycerol isolated from <i>Fusarium culmorum</i>
Lysophospholipase (EC 3.1.1.5)	<i>Aspergillus niger</i>
Maltogenic $\alpha$ -amylase (EC 3.2.1.133)	<i>Bacillus subtilis</i> containing the gene for maltogenic $\alpha$ -amylase isolated from <i>Geobacillus stearothermophilus</i>
Maltotetrahydrolase, protein engineered variant (EC 3.2.1.60)	<i>Bacillus licheniformis</i> , containing the gene for maltotetrahydrolase isolated from <i>Pseudomonas stutzeri</i>
Metalloproteinase	<i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus coagulans</i> <i>Bacillus subtilis</i>
Mucorpepsin (EC 3.4.23.23)	<i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Aspartic proteinase isolated from <i>Rhizomucor meihei</i> <i>Rhizomucor meihei</i> <i>Cryphonectria parasitica</i>
Pectin lyase (EC 4.2.2.10)	<i>Aspergillus niger</i>

<i>Enzyme</i>	<i>Source</i>
Pectinesterase (EC 3.1.1.11)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for pectinesterase isolated from <i>Aspergillus aculeatus</i>
Phospholipase A <sub>1</sub> (EC 3.1.1.32)	<i>Aspergillus oryzae</i> , containing the gene for phospholipase A <sub>1</sub> isolated from <i>Fusarium venenatum</i>
Phospholipase A <sub>2</sub> (EC 3.1.1.4)	<i>Aspergillus niger</i> , containing the gene isolated from porcine pancreas <i>Streptomyces violaceoruber</i>
3-Phytase (EC 3.1.3.8)	<i>Aspergillus niger</i>
4-Phytase (EC 3.1.3.26)	<i>Aspergillus oryzae</i> , containing the gene for 4-phytase isolated from <i>Peniophora lycii</i>
Polygalacturonase or Pectinase multicomponent enzyme (EC 3.2.1.15)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Trichoderma reesei</i>
Pullulanase (EC 3.2.1.41)	<i>Bacillus acidopullulyticus</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for pullulanase isolated from <i>Bacillus acidopullulyticus</i> <i>Klebsiella pneumoniae</i>
Serine proteinase (EC 3.4.21.14)	<i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus halodurans</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i>
Transglucosidase (EC 2.4.1.24)	<i>Aspergillus niger</i>
Transglutaminase (EC 2.3.2.13)	<i>Streptomyces mobaraensis</i>
Urease (EC 3.5.1.5)	<i>Lactobacillus fermentum</i>
Xylose isomerase (EC 5.3.1.5)	<i>Actinoplanes missouriensis</i> <i>Bacillus coagulans</i> <i>Microbacterium arborescens</i> <i>Streptomyces olivaceus</i> <i>Streptomyces olivochromogenes</i> <i>Streptomyces murinus</i> <i>Streptomyces rubiginosus</i>

**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  
adonitol

ammonium sulphate  
 ammonium sulphite  
 arginine  
 asparagine  
 aspartic acid  
 benzoic acid  
 biotin  
 calcium pantothenate  
 calcium propionate  
 copper sulphate  
 cystine  
 cysteine monohydrochloride  
 dextran  
 ferrous sulphate  
 glutamic acid  
 glycine  
 guanine  
 histidine  
 hydroxyethyl starch  
 inosine  
 inositol  
 manganese chloride  
 manganese sulphate  
 niacin  
 nitric acid  
 pantothenic acid  
 peptone  
 phytates  
 polyvinylpyrrolidone  
 pyridoxine hydrochloride  
 riboflavin  
 sodium formate  
 sodium molybdate  
 sodium tetraborate  
 thiamin  
 threonine  
 uracil  
 xanthine  
 zinc chloride  
 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)**

<b><i>Substance</i></b>	<b><i>Maximum permitted level (mg/kg)</i></b>
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

<b><i>Substance</i></b>	<b><i>Maximum permitted level (mg/kg)</i></b>
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
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)

<i>Substance</i>	<i>Maximum permitted level (mg/kg)</i>
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:

#### Permitted bleaching, washing and peeling agents (section 1.3.3—9)

<i>Substance</i>	<i>Food</i>	<i>Maximum permitted level (mg/kg)</i>
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

<i>Substance</i>	<i>Food</i>	<i>Maximum permitted level (mg/kg)</i>
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)**

<i>Substance</i>	<i>Food</i>	<i>Maximum permitted level (mg/kg)</i>
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
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
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:

**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.

(3) The table is:

**Permitted processing aids—various purposes (section 1.3.3—11)**

<b>Substance</b>	<b>Technological purpose</b>	<b>Maximum permitted and food level (mg/kg)</b>
Agarose ion exchange resin	Removal of specific proteins and polyphenols from beer	GMP
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
Butanol	Suspension agent for sugar crystals	10
Carbonic acid	Bleached tripe washing agent	GMP
Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
Chitosan sourced from <i>Aspergillus niger</i>	Manufacture of wine, beer, cider, spirits and food grade ethanol	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
$\beta$ -Cyclodextrin	Used to extract cholesterol from eggs	GMP
L-Cysteine (or HCl salt)	Dough conditioner	75
Ethyl acetate	Cell disruption of yeast	GMP
Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
Gibberellic acid	Barley germination	GMP
Gluteral	Manufacture of edible collagen casings	GMP

<i>Substance</i>	<i>Technological purpose</i>	<i>Maximum permitted and food level (mg/kg)</i>
Hydrogen peroxide	Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of: (a) fermented milk; (b) fermented milk products; (c) cheese made using lactic acid producing microorganisms; or (d) cheese products made using lactic acid producing microorganisms	5
	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 anti-microbial 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
Lactoperoxidase from bovine milk EC 1.11.1.7	Reduce the bacterial population or inhibit bacterial growth on meat surfaces	GMP
<i>Listeria</i> phage P100	Listericidal treatment for use on approved food for use of phage	GMP
Morpholine	Solubilising agent for coating mixtures on fruits	GMP
Oak	For use in the manufacture of wine	GMP
Octanoic acid	Anti-microbial agent for meat, fruit and vegetables	GMP
Paraffin	Coatings for cheese and cheese products	GMP
Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP
Potassium bromate	Germination control in malting of bromate	Limit of determination
Sodium bromate	Germination control in malting of bromate	Limit of determination
Sodium chlorite	Anti-microbial 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)
	Treatment of hides for use in gelatine and collagen manufacture	GMP



<i>Substance</i>	<i>Technological purpose</i>	<i>Maximum permitted and food level (mg/kg)</i>
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
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
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
Woodflour from untreated <i>Pinus radiata</i>	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)**

<i>Food</i>	<i>Maximum permitted addition level</i>
Any of the following:	250 mg/kg
(a) fruit juice;	
(b) vegetable juice;	
(c) fruit juice product;	
(d) vegetable juice product.	
Water based flavoured drinks	250 mg/kg
Formulated beverages	250 mg/kg
Any of the following:	200 mg/kg
(a) wine	
(b) sparkling wine;	
(c) fortified wine;	
(d) fruit wine (including cider and perry);	
(e) vegetable wine;	
(f) mead	

**Schedule 19 - Maximum Levels of Contaminants and Natural Toxicants - Food Standards (Proposal P1025 - Code Revision) Variation—Australia New Zealand Food Standards Code - Amendment No. 154**

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.

**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(5) 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*.

**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.

**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:

- (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:

<b>Maximum levels of metal contaminants</b>		
<i><b>Contaminant</b></i>	<i><b>Food</b></i>	<i><b>Maximum level</b></i>
Arsenic (total)	Cereal grains and milled cereal products (as specified in Schedule 22)	1
	Salt	0.5
Arsenic (inorganic)	Crustacea	2
	Fish	2
	Molluscs	1
	Seaweed	1
Cadmium	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, pulses and legumes	0.2
	Edible offal of cattle, sheep, pig and poultry	0.5
	Fish	0.5
	Fruit	0.1
	Infant formula products	0.02
	Meat of cattle, sheep, pig and poultry (excluding offal)	0.1
	Molluscs	2
	Salt	2
	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**

<i>Contaminant</i>	<i>Food</i>	<i>Maximum level</i>
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	0.2
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 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
	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**

<i>Natural toxicant</i>	<i>Food</i>	<i>Maximum level</i>
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

<i>Natural toxicant</i>	<i>Food</i>	<i>Maximum level</i>
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**

<i>Natural toxicant</i>	<i>Food</i>	<i>Maximum level</i>
Erucic acid	Edible oils	20 000
Histamine	Fish and fish products	200
Hydrocyanic acid, total	Confectionery	25
	Stone fruit juices	5
	Marzipan	50
	Ready-to-eat cassava chips	10
	Alcoholic beverages	1 mg per 1% alcohol content

**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:

<i>For:</i>	<i>if:</i>	<i>the mean level of mercury in sample units must be no greater than:</i>	<i>the maximum level of mercury in any sample unit must be no greater than:</i>
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>For:</b>	<b>if:</b>	<b>the mean level of mercury in sample units must be no greater than:</b>	<b>the maximum level of mercury in any sample unit must be no greater than:</b>
	(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:	0.5 mg/kg	1.5 mg/kg
	(i) 10 or more sample units are available;		
	(ii) the concentration of mercury in any sample unit is greater than 1.0 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 this 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;
- (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) of (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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