## **Gazette**

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## **Food Standards**

### **Amendment No. 230**

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No. 230

### Table of contents

Food Standards (Application A1261 – Irradiation – Increase in maximum energy level) Variation

Food Standards (Application A1281 – Food derived from herbicide-tolerant and insectprotected corn line DP910521) Variation

Food Standards (Application A1282 – Subtilisin from GM *Bacillus subtilis* as a processing aid) Variation

Food Standards (Application A1283 – 2'-FL from GM *Corynebacterium glutamicum* in infant formula products) Variation

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### Food Standards (Application A1261 – Irradiation – Increase in maximum energy level) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

9 August 2024

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Matthew O'Mullane, General Manager Risk Management and Intelligence Delegate of the Board of Food Standards Australia New Zealand

#### Note:

This instrument is the Food Standards (Application A1261 – Irradiation – Increase in maximum energy level) Variation.

#### 2 Variation to a Standard in the Australia New Zealand Food Standards Code

The Schedule varies a Standard in the Australia New Zealand Food Standards Code.

#### 3 Commencement

The variation commences on the date of gazettal.

#### **Schedule**

### [1] Standard 1.5.3—Irradiation of food

#### Paragraph 1.5.3—7(b)

Repeal the paragraph, substitute:

- (b) X-rays generated by or from machine sources operated at:
  - (i) an energy level not exceeding 5 megaelectronvolts; or
  - (ii) if the machine source uses tantalum or gold as the target material—an energy level not exceeding 7.5 megaelectronvolts;



## Food Standards (Application A1281 – Food derived from herbicide-tolerant and insect-protected corn line DP910521) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of the variation.

9 August 2024

C. Leemhuis

Christel Leemhuis, General Manager Science and Risk Assessment Delegate of the Board of Food Standards Australia New Zealand

#### Note:

This instrument is the Food Standards (Application A1281 – Food derived from herbicide-tolerant and insect-protected corn line DP910521) Variation.

#### 2 Variation to a Standard in the Australia New Zealand Food Standards Code

The Schedule varies a Standard in the Australia New Zealand Food Standards Code.

#### 3 Commencement

The variation commences on the date of gazettal.

#### **Schedule**

### Schedule 26—Food produced using gene technology

[1] Subsection S26—3(4) (table item 2, column headed "Food derived from:")

Insert:

(zj) herbicide-tolerant and insect-protected corn line DP910521



## Food Standards (Application A1282 – Subtilisin from GM *Bacillus subtilis* as a processing aid) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

9 August 2024

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Matthew O'Mullane, General Manager Risk Management and Intelligence

Delegate of the Board of Food Standards Australia New Zealand

#### Note:

This instrument is the Food Standards (Application A1282 – Subtilisin from GM Bacillus subtilis as a processing aid) Variation.

#### 2 Variation to a Standard in the Australia New Zealand Food Standards Code

The Schedule varies a Standard in the Australia New Zealand Food Standards Code.

#### 3 Commencement

The variation commences on the date of gazettal.

#### **Schedule**

#### Schedule 18—Processing aids

#### [1] Subsection S18—9(3) (table)

Insert:

Subtilisin, protein engineered variant, (EC 3.4.21.62) sourced from *Bacillus subtilis* containing the gene for subtilisin from *Bacillus clausii* 

For use in hydrolysing proteins in foods GMP containing proteins.

## [2] Subsection S18—9(3) (note after the table, dot point list of protein engineered variants of enzymes)

Omit:

Protein engineered enzymes used in the manufacture of various steviol glycosides.

substitute:

Protein engineered enzymes used in the manufacture of various steviol glycosides; Subtilisin, protein engineered variant.



## Food Standards (Application A1283 – 2'-FL from GM *Corynebacterium glutamicum* in infant formula products) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

9 August 2024

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Matthew O'Mullane, General Manager Risk Management and Intelligence Delegate of the Board of Food Standards Australia New Zealand

#### Note:

This instrument is the *Food Standards* (*Application A1283 – 2'-FL from GM* Corynebacterium glutamicum *in infant formula products*) *Variation*.

#### 2 Variation to Standards in the Australia New Zealand Food Standards Code

The Schedule varies Standards in the Australia New Zealand Food Standards Code.

#### 3 Commencement

The variation commences on the date of gazettal.

#### **Schedule**

#### Schedule 3—Identity and purity

[1] Subsection S3—2(2) (table, before the table item dealing with 2'-fucosyllactose sourced from *Escherichia coli* BL21)

Insert:

2'-fucosyllactose sourced from Corynebacterium glutamicum section S3-51

#### [2] After section S3—50

Insert:

# S3—51 Specification 2'-fucosyllactose sourced from *Corynebacterium* glutamicum

For 2'-fucosyllactose (2'-FL) sourced from *Corynebacterium glutamicum*, the specifications are the following:

- (a) chemical name— $\alpha$ -L-fucopyranosyl- $(1\rightarrow 2)$ - $\beta$ -D-galactopyranosyl- $(1\rightarrow 4)$ -D-glucopyranose;
- (b) chemical formula—C<sub>18</sub>H<sub>32</sub>O<sub>15;</sub>
- (c) molecular weight—488.44 g/mol;
- (d) CAS number—41263-94-9;
- (e) description—white to off-white/ivory powder;
- (f) 2'-FL—not less than 94% (water free);
- (g) D-lactose—not more than 3.0% (water free);
- (h) L-fucose—not more than 3.0% (water free);
- (i) 3-fucosyllactose—not more than 3.0% (water free);
- (j) difucosyl-D-lactose—not more than 2.0% (water free);
- (k) glucose—not more than 3.0% (water free);
- (I) galactose—not more than 3.0% (water free);
- (m) water—not more than 9.0%;
- (n) ash, sulphated—not more than 0.5%;
- (o) ethanol—not more than 1,000 mg/kg (for crystallised product from solvent only);
- (p) residual proteins—not more than 0.005%;
- (q) lead—not more than 0.02 mg/kg;
- (r) arsenic—not more than 0.03 mg/kg;
- (s) cadmium—not more than 0.01 mg/kg;
- (t) mercury—not more than 0.05 mg/kg;
- (u) microbiological:
  - (i) total plate count—not more than 500 cfu/g;
  - (ii) coliforms—not more than 10 cfu/g;

- (iii) yeasts and moulds—not more than 100 cfu/g;
- (iv) aflatoxin M1—not more than 0.025 μg/kg;
- (v) residual endotoxins—not more than 10 EU/mg

### Schedule 26—Food produced using gene technology

[3] Subsection S26—3(7) (table, table item 1)

Insert:

- (e) Corynebacterium glutamicum containing the gene for alpha-1,2-fucosyltransferase from Pseudopedobacter saltans
- 1. May only be added to infant formula products.
- During the exclusive use period, may only be sold under the brand Momstamin 2'-FI
- 3. For the purposes of condition 2 above, exclusive use period means the period commencing on the date of gazettal of the Food Standards (Application A1283 2'-FL from GM Corynebacterium glutamicum in infant formula products) Variation and ending 15 months after that date.