



Amendment No. 167

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No. 167.

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**Food Standards (Application A1117 – Extension of Use of L-cysteine as a Food Additive)
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.

Dated 6 February 2017



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 109 on 9 February 2017. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1117 – Extension of Use of L-cysteine as a Food Additive) 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] **Schedule 15** is varied by adding the following to subcategory 4.1.3 in the table to section S15—5, in numerical order

4.1.3.3	<i>Avocados and bananas</i>	
920	L-cysteine monohydrochloride	GMP

**Food Standards (Application A1119 – Addition of Water to facilitate Wine Fermentation)
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.

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1 Name

This instrument is the *Food Standards (Application A1119 – Addition of Water to facilitate Wine Fermentation) 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

[1] **Standard 4.5.1** is varied by omitting subclause 5(7), substituting

(7) Wine, sparkling wine and fortified wine may contain added water that is –

- (a) necessary to incorporate any substance specified in clause 3 or clause 4; or
- (b) necessary to facilitate fermentation; or
- (c) incidental to the winemaking process.

(7A) Wine, sparkling wine and fortified wine must not contain added water other than added water permitted by subclause 7.

(7B) Wine, sparkling wine or fortified wine must not contain more than 70 mL/L of the following –

- (a) water added to incorporate any substance specified in clause 3 or clause 4;
- (b) water incidental to the winemaking process; or
- (c) any combination of water listed in paragraphs (a) and (b)

(7C) Water may only be added to wine, sparkling wine and fortified wine to facilitate fermentation if the water is added to dilute the high sugar grape must prior to fermentation and does not dilute the must below 13.5 degrees Bé.

(7D) Subject to subclauses (7A) (7B) and (7C), wine, sparkling wine or fortified wine must not contain more added water than is consistent with *GMP.

[2] **Schedule 2** is varied by inserting into the table to section S2—2 in alphabetical order

Bé

Baumé scale

Food Standards (Application A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12) 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.

Dated 6 February 2017



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 109 on 9 February 2017. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12) 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] Schedule 26 is varied by inserting in the table to subsection S26—3(4) in alphabetical order under item 5

- (d) reduced acrylamide potential and reduced browning potato line E12