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FOOD STANDARDS

Food Standards Australia New Zealand

Australia New Zealand Food Standards Code – Amendment No. 90 – 2006

Australia New Zealand Food Standards Code – Amendment No. 90 – 2006

Food Standards Australia New Zealand Act 1991

Preamble

The variations set forth in the Schedule below are variations to Standards in the *Australia New Zealand Food Standards Code* published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, which have been varied from time to time.

These variations are published pursuant to section 23A of the *Food Standards Australia New Zealand Act 1991*.

Citation

These variations may be collectively known as the *Australia New Zealand Food Standards Code – Amendment No. 90 – 2006*.

Commencement

These variations commence on Gazettal.

SCHEDULE

[1] *Standard 1.2.11 is varied by –*

[1.1] *omitting* subclause 2(3), *substituting –*

(3) Where the food listed in Column 1 to the Table to subclause 2(2) is displayed for retail sale other than in a package, and the requirements of Column 2 are being met by a label in connection with the display of the food, in addition to the requirements of Standard 1.2.9 –

- (a) the size of type on the label must be at least 9 mm; or
- (b) where the food is in an assisted service refrigerated display cabinet, the size of type on the label must be at least 5 mm.

(4) For the purposes of paragraph 2(3)(b), an assisted service refrigerated display cabinet means a refrigerated enclosed or semi-enclosed display cabinet which requires a person to serve the food as requested by the purchaser.

[1.2] *omitting the* Editorial note *following* subclause 2(3), *substituting –*

Editorial note:

Subclause 2(2) governs the country of origin requirements for fresh and processed unpackaged produce, or fresh produce that is packaged in such a way that the nature or quality of the food is not obscured, such as in a plastic or mesh bag, that is currently available on the market.

Generally, retailers will have two options. They may label the individual commodities, such as with a sticker, as is a common practice with apples, oranges and lemons etc. Alternatively, they may place a label on a sign in association with the food in at least 9 mm type stating the country or countries of origin of the produce or make a 'qualified claim' that the foods are a mix of local and/or imported foods as the case may be. This would commonly be the case with soup mixes of whole vegetables that are displayed for retail sale in a plastic bag.

However, where the food is displayed in refrigerated glass display cabinets, such as in delicatessens, butchers or fish shops, the label placed in association with the food must be at least 5 mm type.

If the mix comprises Australian produce and produce from other countries, the retailer can either declare each country of origin, or that the food is a mix of local and imported produce.

If the mix comprises produce from other countries, the retailer may either declare the individual countries of origin, or declare that the food is made up of imported produce.

This subclause also applies to unpackaged fish, fruit and vegetables that have undergone some form of processing. In the case of fruit and vegetables, the subclause applies to food products such as olives that have been soaked in salt water or vinegar, sun-dried tomatoes in olive oil or tofu. Where those products have been mixed with other foods not regulated by the subclause, such as pasta, the country of origin provisions do not apply.

Standard 1.2.9 provides that each word, statement, expression or design prescribed to be contained, written or set out in a label must, wherever occurring, be so contained, written or set out legibly and prominently such as to afford a distinct contrast to the background, and in the English language.

Fruit and vegetables are defined in Standard 2.3.1, and that definition includes nuts.

[2] **Standard 1.3.3** is varied by –

[2.1] *inserting in the Table to clause 17, for the enzyme Lipase, triacylglycerol EC [3.1.1.3], the source –*

Hansenula polymorpha, containing the gene for Lipase, triacylglycerol isolated from *Fusarium heterosporum*

[2.2] *inserting in the Editorial note following the Table to clause 17 –*

Hansenula polymorpha is also known as *Pichia angusta*.

[3] **Standard 1.4.2** is varied by –

[3.1] *omitting from Schedule 1, the commodity name for the chemicals appearing in Column 1 of the Table to this sub-item, substituting the commodity name in Column 2 –*

COLUMN 1	COLUMN 2
CARBOFURAN	SWEET CORN (KERNELS)
INDOXACARB	EGG PLANT
	POME FRUITS
KRESOXIM-METHYL	POME FRUITS
NOVALURON	POME FRUITS
PARATHION-METHYL	FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT SWEET CORN (CORN-ON-THE-COB)]
	SWEET CORN (CORN-ON-THE-COB)

[3.2] *omitting from Schedule 1 all entries for the following chemical –*

Propamocarb

[3.3] *omitting from Schedule 1 the chemical residue definitions for the chemicals appearing in Column 1 of the Table to this sub-item, substituting the chemical residue definition appearing in Column 2 –*

COLUMN 1	COLUMN 2
CHLOROTHALONIL	COMMODITIES OF PLANT ORIGIN: CHLOROTHALONIL COMMODITIES OF ANIMAL ORIGIN: SUM OF CHLOROTHALONIL AND 4-HYDROXY- 2, 5, 6-TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL

GLUFOSINATE AND GLUFOSINATE-AMMONIUM	SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)
SETHOXYDIM	SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-(2-ETHYLTHIOPROPYL)-5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM

[3.4] inserting in Schedule 1–

BUPIVACAINE BUPIVACAINE	
SHEEP, EDIBLE OFFAL OF	T*0.02
SHEEP MEAT (IN THE FAT)	T*0.02
CETRIMIDE CETRIMIDE	
SHEEP, EDIBLE OFFAL OF	T*1.0
SHEEP MEAT (IN THE FAT)	T*1.0
ISOXABEN ISOXABEN	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – EDIBLE PEEL	*0.01
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL	*0.01
CITRUS FRUITS	*0.01
GRAPES	*0.01
POME FRUITS	*0.01
STONE FRUITS	*0.01
TREE NUTS	*0.01
LIGNOCAINE LIGNOCAINE	
SHEEP, EDIBLE OFFAL OF	T*0.02
SHEEP MEAT (IN THE FAT)	T*0.02

[3.5] omitting from Schedule 1 the foods and associated MRLs for each of the following chemicals –

CHLORTHAL-DIMETHYL CHLORTHAL-DIMETHYL	
VEGETABLES	5
DIFLUFENICAN DIFLUFENICAN	
LUPIN	0.05

ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BERRIES AND OTHER SMALL FRUITS	T2

FIPRONIL	
SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHENYL]-1H-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1H-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3-CARBONITRILE)	
BERRIES AND OTHER SMALL FRUITS [EXCEPT WINE GRAPES]	T*0.01
IMIDACLOPRID	
SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
BRASSICA LEAFY VEGETABLES	5
CHERVIL	T5
JAPANESE GREENS	5
LETTUCE, HEAD	T5
LETTUCE, LEAF	T5
RUCOLA (ROCKET)	T5
METALDEHYDE	
METALDEHYDE	
TURMERIC ROOT	T1

METHOMYL	
SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL <i>SEE ALSO</i> THIODICARB	
CABBAGES, HEAD	1
PACLOBUTRAZOL	
PACLOBUTRAZOL	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL	*0.01
SPINOSAD	
SUM OF SPINOSYN A AND SPINOSYN D	
ASSORTED TROPICAL AND SUB TROPICAL FRUITS – INEDIBLE PEEL [EXCEPT BANANA AND KIWIFRUIT]	T0.5
BANANA	0.2
EGG PLANT	0.2
KIWIFRUIT	0.3
MELONS [EXCEPT WATERMELON]	T0.2
PEPPERS, SWEET	0.2
TOMATO	0.2
THIODICARB	
SUM OF THIODICARB, METHOMYL AND METHOMYLOXIME, EXPRESSED AS THIODICARB <i>SEE ALSO</i> METHOMYL	
BRASSICA LEAFY VEGETABLES	1

[3.6] inserting in alphabetical order in Schedule 1, the foods and associated MRLs for each of the following chemicals –

ABAMECTIN	
SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
LETTUCE, HEAD	T0.05
BUPROFEZIN	
BUPROFEZIN	
DRIED GRAPES (CURRANTS, RAISINS AND SULTANAS)	1
CHLORFENAPYR	
CHLORFENAPYR	
SHALLOT	T1
SPRING ONION	T1

CHLOROTHALONIL	
<i>COMMODITIES OF PLANT ORIGIN:</i> CHLOROTHALONIL	
<i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6-TRICHLOROISOPHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
EDIBLE OFFAL (MAMMALIAN)	T3
MEAT (MAMMALIAN) (IN THE FAT)	T2
MILKS	T0.05
CHLORPYRIFOS	
CHLORPYRIFOS	
BLUEBERRIES	T1.0
CHLORTHAL-DIMETHYL	
CHLORTHAL-DIMETHYL	
LETTUCE, HEAD	T1
LETTUCE, LEAF	T1

VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	5
CYPRODINIL CYPRODINIL	
PEAS	T2
ENDOSULFAN SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BERRIES AND OTHER SMALL FRUITS [EXCEPT STRAWBERRY]	T2
STRAWBERRY	T0.5
FLUAZIFOP-BUTYL FLUAZIFOP-BUTYL	
EGG PLANT	T0.1
FLUDIOXONIL <i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL <i>COMMODITIES OF PLANT ORIGIN:</i> FLUDIOXONIL	
PEAS	T2
GLUFOSINATE AND GLUFOSINATE-AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)-PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
SAFFRON	T*0.05
GLYPHOSATE SUM OF GLYPHOSATE AND AMINOMETHYLPHOSPHONIC ACID (AMPA) METABOLITE, EXPRESSED AS GLYPHOSATE	
SAFFRON	T*0.05
IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
BANANA	T0.1
LEAFY VEGETABLES	T5
IPIRODIONE IPIRODIONE	
ADZUKI BEAN (DRY)	T0.1
METALDEHYDE METALDEHYDE	
CEREAL GRAINS	1
OILSEED	1
PULSES	1

SPICES	1
TEAS (TEA AND HERB TEAS)	1
METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL <i>SEE ALSO</i> THIODICARB	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	2
METOLACHLOR METOLACHLOR	
RHUBARB	*0.05
PACLOBUTRAZOL PACLOBUTRAZOL	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL [EXCEPT AVOCADO]	*0.01
AVOCADO	T0.1
PROPACHLOR PROPACHLOR	
LETTUCE, HEAD	*0.02
LETTUCE, LEAF	*0.02
PROPICONAZOLE PROPICONAZOLE	
SWEET CORN (CORN-ON-THE-COB)	*0.02
SETHOXYDIM SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-(2-ETHYLTHIOPROPYL)-5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM	
CHARD (SILVER BEET)	T*0.1
EGG PLANT	T*0.1
PEPPERS	T0.7
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS – INEDIBLE PEEL	0.3
COFFEE BEANS	*0.01
FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT SWEET CORN (CORN-ON-THE-COB)]	0.2

THIODICARB SUM OF THIODICARB, METHOMYL AND METHOMYLOXIME, EXPRESSED AS THIODICARB <i>SEE ALSO METHOMYL</i>	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	2

[3.7] omitting from Schedule 1, under the entries for the following chemicals, the maximum residue limit for the food, substituting –

ABAMECTIN SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
STRAWBERRY	0.1
TOMATO	0.05
AZOXYSTROBIN AZOXYSTROBIN	
POTATO	0.05
BUPROFEZIN BUPROFEZIN	
GRAPES	0.3
FIPRONIL SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4- (TRIFLUOROMETHYL)PHENYL]-4- [(TRIFLUOROMETHYL)SULPHENYL]-1H- PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6- DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4- [(TRIFLUOROMETHYL)SULPHONYL]-1H- PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL- 1-[2,6-DICHLORO-4- (TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3- CARBONITRILE)	
WINE GRAPES	*0.01
FORCHLORFENURON FORCHLORFENURON	
GRAPES	*0.01

GLUFOSINATE AND GLUFOSINATE- AMMONIUM SUM OF GLUFOSINATE-AMMONIUM, N-ACETYL GLUFOSINATE AND 3-[HYDROXY(METHYL)- PHOSPHINOYL] PROPIONIC ACID, EXPRESSED AS GLUFOSINATE (FREE ACID)	
OLIVES	*0.1
METALDEHYDE METALDEHYDE	
HERBS	1
METHOMYL SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL <i>SEE ALSO THIODICARB</i>	
FRUITING VEGETABLES, CUCURBITS	0.1
PROCYMIDONE PROCYMIDONE	
LENTIL (DRY)	0.5
SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	
CELERY	2.0
CITRUS FRUITS	0.3
FRUITING VEGETABLES, CUCURBITS	0.2

[4] *Standard 4.5.1 is varied by-*

[4.1] *omitting subclause 3(2), substituting –*

(2) In this clause –

mistelle means grape must or grape juice prepared from fresh grapes to which grape spirit has been added to prevent fermentation and which has an ethanol content between 120 mL/L and 150 mL/L at 20°C.

[4.2] *omitting clause 4 other than the Table to clause 4, substituting –*

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

cultures of micro-organisms means yeasts or bacteria (including yeast ghosts) used in wine manufacture with or without the addition of any one or more of thiamine hydrochloride, niacin, pyridoxine, pantothenic acid, biotin and inositol.

[4.3] *omitting paragraph 5(5)(i), substituting –*

(i) 200 mg/L of added dimethyl dicarbonate.

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