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**FOOD STANDARDS**

**Food Standards  
Australia New Zealand**

*Australia New Zealand  
Food Standards Code –  
Amendment No. 92 – 2007*

## ***Australia New Zealand Food Standards Code – Amendment No. 92 – 2007***

### ***Food Standards Australia New Zealand Act 1991***

#### **Preamble**

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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. 92 – 2007*.

#### **Commencement**

These variations commence on Gazettal.

## SCHEDULE

[1] *Standard 1.3.4 is varied by inserting in the Schedule –*

### Specification for isomaltulose

Chemical name	6-O- $\alpha$ -D-glucopyranosyl-D-fructofuranose
Description	White or colourless, crystalline, sweet substance, faint isomaltulose specific odour
Isomaltulose (%)	Not less than 98% on a dry weight basis
Water	Max. 6%
Other saccharides	Max. 2% on a dry weight basis
Ash	Max. 0.01% on a dry weight basis
Lead	Max. 0.1 ppm on a dry weight basis

[2] *Standard 1.4.2 is varied by –*

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

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

COLUMN 1	COLUMN 2
PINOXADEN	SUM OF FREE AND CONJUGATED M4 METABOLITE, 8-(2,6-DIETHYL-4-HYDROXYMETHYLPHENYL)-TETRAHYDRO-PYRAZOLO [1,2-D][1,4,5] OXADIAZEPINE-7,9-DIONE, EXPRESSED AS PINOXADEN

[2.3] *inserting in Schedule 1–*

FLORASULAM FLORASULAM	
CEREAL GRAINS	T*0.01
TETRACONAZOLE TETRACONAZOLE	
EDIBLE OFFAL (MAMMALIAN)	0.2
GRAPES	0.5
MEAT (MAMMALIAN) (IN THE FAT)	*0.01
MILKS	*0.01

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

<b>CHLOROTHALONIL</b> <i>COMMODITIES OF PLANT ORIGIN:</i> CHLOROTHALONIL <i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6- TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
HERBS	T7
<b>FENBUTATIN OXIDE</b> BIS[TRIS(2-METHYL-2-PHENYLPROPYL)TIN]- OXIDE	
BERRIES AND OTHER SMALL FRUITS	1
<b>IMIDACLOPRID</b> SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6- CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
LEAFY VEGETABLES	T5

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

<b>AMITROLE</b> AMITROLE	
BLUEBERRIES	T*0.01
<b>BIFENAZATE</b> SUM OF BIFENAZATE AND BIFENAZATE DIAZENE (DIAZENECARBOXYLIC ACID, 2-(4- METHOXY-[1,1'-BIPHENYL-3-YL] 1- METHYLETHYL ESTER), EXPRESSED AS BIFENAZATE	
DRIED GRAPES	T2
GRAPES [EXCEPT WINE GRAPES]	T1
<b>BOSCALID</b> <i>COMMODITIES OF PLANT ORIGIN:</i> BOSCALID <i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5- HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'- CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS	
BULB VEGETABLES [EXCEPT ONION, BULB]	T3
CARROT	T1
<b>CHLOROTHALONIL</b> <i>COMMODITIES OF PLANT ORIGIN:</i> CHLOROTHALONIL <i>COMMODITIES OF ANIMAL ORIGIN:</i> SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6- TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
FENNEL, LEAF	5

FENNEL, SEED	5
HERBS [EXCEPT FENNEL, LEAF]	T7
<b>CLOPYRALID</b> CLOPYRALID	
CAULIFLOWER	T0.2
<b>DIFENOCONAZOLE</b> DIFENOCONAZOLE	
PARSLEY	T15
<b>FENBUTATIN OXIDE</b> BIS[TRIS(2-METHYL-2-PHENYLPROPYL)TIN]- OXIDE	
BERRIES AND OTHER SMALL FRUITS [EXCEPT TABLE GRAPES]	1
DRIED GRAPES	T10
GRAPES [EXCEPT WINE GRAPES]	T3
<b>FENOXYCARB</b> FENOXYCARB	
OLIVE OIL, VIRGIN	T3
OLIVES	T1
<b>IMIDACLOPRID</b> SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6- CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
LEAFY VEGETABLES [EXCEPT LETTUCE, LEAF]	T5
LETTUCE, LEAF	T20

<b>METALAXYL</b> METALAXYL	
PARSLEY	0.3

<b>PINOXADEN</b> SUM OF FREE AND CONJUGATED M4 METABOLITE, 8-(2,6-DIETHYL-4- HYDROXYMETHYLPHENYL)-TETRAHYDRO- PYRAZOLO [1,2-D][1,4,5] OXADIAZEPINE-7,9- DIONE, EXPRESSED AS PINOXADEN	
WHEAT BRAN, UNPROCESSED	0.5
<b>PROPICONAZOLE</b> PROPICONAZOLE	
BEETROOT	*0.02

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

<b>CHLOROTHALONIL</b> COMMODITIES OF PLANT ORIGIN: CHLOROTHALONIL COMMODITIES OF ANIMAL ORIGIN: SUM OF CHLOROTHALONIL AND 4-HYDROXY-2, 5, 6- TRICHLOROISOPHTHALONITRILE METABOLITE, EXPRESSED AS CHLOROTHALONIL	
FENNEL, BULB	5
<b>CLOQUINTOCET-MEXYL</b> SUM OF CLOQUINTOCET MEXYL AND 5- CHLORO-8-QUINOLINOXYACETIC ACID, EXPRESSED AS CLOQUINTOCET MEXYL	
BARLEY	*0.1
<b>OXYTETRACYCLINE</b> INHIBITORY SUBSTANCE, IDENTIFIED AS OXYTETRACYCLINE	
HONEY	0.3
<b>PINOXADEN</b> SUM OF FREE AND CONJUGATED M4 METABOLITE, 8-(2,6-DIETHYL-4- HYDROXYMETHYLPHENYL)-TETRAHYDRO- PYRAZOLO [1,2-D][1,4,5] OXADIAZEPINE-7,9- DIONE, EXPRESSED AS PINOXADEN	
BARLEY	0.1
EDIBLE OFFAL (MAMMALIAN)	*0.02
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
WHEAT	0.1

[3] *Standard 1.5.1 is varied by inserting in the Table to clause 2 –*

Isomaltulose	
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[4] *Standard 1.5.2 is varied by inserting into the Table to clause 2 –*

Food derived from high lysine corn line LY038	Unless the protein content has been removed as part of a refining process, the label on or attached to a package of a food derived from high lysine corn line LY038 must include a statement to the effect that the food has been genetically modified to contain increased levels of lysine.
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[5] **Standard 4.5.1** is varied by omitting subclause 5(7) and substituting –

(7) Wine, sparkling wine and fortified wine may contain added water in proportion not exceeding 70 mL/L where that water is necessary for the incorporation of any substance specified in clause 3 or clause 4, or where that water is incidental to the winemaking process and where the presence of water in wine is in conformance with good manufacturing practice.

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