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Food Standards

Amendment No. 228

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No. 228

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Food Standards (Application A1254 – Rosemary Extract as a Food Additive – extension of use) 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.

23 May 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 A1254 – Rosemary Extract as a Food Additive – extension of use) 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 15 — Substances that may be used as food additives

[1] Subsection S15—5 (table, numbered heading "2.1 Edible oils essentially free of water", table item dealing with Rosemary extract)

Repeal the item, substitute:

392 Rosemary extract

50

[2] Subsection S15—5 (table, numbered heading "6.4 Flour products (including noodles and pasta)", table item dealing with Rosemary extract)

Repeal the item, substitute:

392 Rosemary extract

- (a) 10 Only flour based snacks e.g. pretzels, fritters, and crackers; and cooked or instant noodles and pasta
- (b) 40 Only wheat or corn based tortilla
- [3] Subsection S15—5 (table, numbered heading "7.1.1 Fancy Breads", after the table item dealing with Steviol glycosides)

Insert:

7.1.2 Breadcrumbs

392 Rosemary extract

40

[4] Subsection S15—5 (table, numbered heading "8.3.1 Fermented, uncooked processed comminuted meat products", after the table item dealing with Nitrates (potassium and sodium salts))

Insert:

392 Rosemary extract

40

[5] Subsection S15—5 (table, numbered heading "8.3.2 Sausage and sausage meat containing raw, unprocessed meat", table item dealing with Rosemary extract)

Repeal the item, substitute:

392 Rosemary extract

(a) 40 Only sausage containing raw, unprocessed meat

(b) 100 Only dried sausages

[6] Subsection S15—5 (table, numbered heading "20.2.06 Starch based snacks (from root and tuber vegetables, legumes and pulses)")

Repeal the numbered heading, substitute:

20.2.0.6 Starch based snacks (from root and tuber vegetables, legumes and pulses)



Food Standards (Application A1273 – Steviol glycosides as a food additive in Food for special medical purposes) 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.

23 May 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 A1273 – Steviol glycosides as a food additive in Food for special medical purposes) Variation.

2 Variation to Standards 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 15—Substances that may be used as food additives

[1] Section S15—5 (table, numbered heading "13.5 Food for special medical purposes", after the table item dealing with 'Saccharin')

Insert:

960 Steviol glycosides

- 75 Not for a *very low energy food. Not for a product formulated for infants.
- 330 For a *very low energy food only.



Food Standards (Application A1275 – Transglutaminase from GM *Bacillus licheniformis* 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.

23 May 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 A1275 – Transglutaminase from GM* Bacillus licheniformis 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:

Transglutaminase (EC 2.3.2.13) sourced from *Bacillus licheniformis* containing the transglutaminase gene from *Streptomyces mobaraensis*

For use in

GMP

- (a) brewing; and
- (b) in the manufacture and/or processing of the following types of food:
 - bakery and other cereal-based products, including pasta and noodles;
 - (ii) cheese;
 - (iii) meat products;
 - (iv) fish products;
 - (v) fermented dairy products;
 - (vi) egg substitutes;
 - (vii) dairy analogues;
 - (viii) meat analogues; and
 - (ix) fish analogues.



Food Standards (Application A1276 – Food derived from herbicide-tolerant soybean line MON94313) 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 22 May 2024

C. Jeenhuis

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 A1276 – Food derived from herbicide-tolerant soybean line MON94313) 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 7, column headed "Food derived from:")
 Insert:
 - (s) herbicide-tolerant soybean line MON94313



Food Standards (Application A1277 – 2'-FL from GM *Escherichia coli* K-12 (gene donor: *Helicobacter enhydrae*) 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.

23 May 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 A1277 – 2'-FL from GM Escherichia coli K-12 (gene donor: Helicobacter enhydrae) 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 item dealing with 2'-fucosyllactose sourced from *Escherichia coli* K-12 containing the gene for alpha-1,2-fucosyltransferase from either *Helicobacter pylori* or *Bacteroides vulgatus*)

Omit "either Helicobacter pylori or", substitute "either Helicobacter enhydrae, Helicobacter pylori, or"

[2] Section S3—40

Omit "either Helicobacter pylori or", substitute "either Helicobacter enhydrae, Helicobacter pylori, or"

Schedule 26—Food produced using gene technology

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

Insert:

(d) Escherichia coli K-12 containing the gene for alpha-1,2-fucosyltransferase from Helicobacter enhydrae

- 1. May only be added to infant formula products.
- During the exclusive use period, may only be sold under the brand 2'-FL-Inbiose.
- 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 A1277 2'-FL from GM Escherichia coli K-12 (gene donor: Helicobacter enhydrae) in infant formula products) Variation and ending 15 months after that date.