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**FOOD STANDARDS**

**Food Standards  
Australia New Zealand**

**Amendment No. 74  
to the  
*Australia New Zealand  
Food Standards Code***

**FOOD STANDARDS AUSTRALIA NEW ZEALAND**

**VARIATIONS TO THE *AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE***

**(AMENDMENT NO. 74)**

**1. Preamble**

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

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

**2. Citation**

These variations may be collectively known as *Amendment No. 74* to the Code.

**3. Commencement**

These variations commence on the date of gazettal.

## SCHEDULE

[1] **Standard 1.2.4** is varied by inserting in the Table to clause 4, for the Generic name *fats or oils*, under the Conditions for Use –

4. Must not be used for Diacylglycerol oil.
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[2] **Standard 1.2.8** is varied by –

[2.1] *omitting subclause 16(2), substituting –*

(2) A claim to the effect that a food is gluten free must not be made in relation to a food unless the food contains –

- (a) no detectable gluten; and
- (b) no –

- (i) oats or their products; or
- (ii) cereals containing gluten that have been malted, or their products.

[2.2] *omitting subclause 16(3), substituting –*

(3) A claim to the effect that a food has a low gluten content must not be made in relation to a food unless the food contains no more than 20 mg gluten per 100 g of the food.

[2.3] *inserting in the Table to subclause 18(1) –*

Total dietary fibre (including resistant maltodextrins)	Section 2001.03 of the AOAC, 17th Edition, 1 <sup>st</sup> Revision (2002)
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[2.4] *inserting in the Editorial note after subclause 18(2) –*

Total dietary fibre as determined by Section 985.29, or Section 991.43 of the AOAC, 17 <sup>th</sup> Edition (2000) may include resistant maltodextrins. However, these methods cannot fully determine resistant maltodextrins as total dietary fibre, and should not be used for this purpose. Section 2001.03 of the AOAC, 17th Edition, 1 <sup>st</sup> Revision (2002) is an accurate method for determining resistant maltodextrins as dietary fibre, and should be used to ascertain total dietary fibre content where full analysis of resistant maltodextrins is required.
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Added resistant maltodextrins must comply with Standard 1.3.4 – Identity and Purity
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[3] **Standard 1.3.4** is varied by inserting in the Schedule –

### Specification for resistant maltodextrins

Chemical structure	Glucopyranose linked by $\alpha(1-4)$ , $\alpha(1-6)$ , $\alpha/\beta(1-2)$ , and $\alpha/\beta(1-3)$ glucosidic bonds; and contains levoglucosan.
Dextrose equivalent	8-12
Appearance	Free-flowing fine powder
Colour	White
Taste/odour	Slightly sweet/odourless

Solution		Clear
pH (in 10% solution)		4-6
Moisture (%)		max. 5
Ash (%)		max. 0.2
Arsenic (ppm)		max. 1
		max. 5
Heavy metals (ppm)		
Microbiological	Standard plate count (cfu/g)	max. 300
	Yeast and mould (cfu/g)	max. 100
	Salmonella	Negative to test
	Coliforms	Negative to test

[4] **Standard 1.4.2 is varied by –**

[4.1] *omitting from Schedule 1 all entries for the following chemicals -*

Fenchlorphos  
Fenoprop  
Methacrifos  
Promacyl

[4.2] *inserting in Schedule 1 the foods and associated MRLs for the following chemicals –*

<b>BIFENAZATE</b>	
SUM OF BIFENAZATE AND BIFENAZATE DIAZENE (DIAZENECARBOLXYLIC ACID, 2-(4-METHOXY-[1,1'-BIPHENYL-3-YL] 1-METHYLETHYL ESTER), EXPRESSED AS BIFENAZATE	
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN) (IN THE FAT)	*0.01
MILKS	*0.01
POME FRUITS	2
<b>BIORESMETHRIN</b>	
BIORESMETHRIN	
MANGO	T0.5
<b>FLORFENICOL</b>	
SUM OF FLORFENICOL AND ITS METABOLITES FLORFENICOL ALCOHOL, FLORFENICOL OXAMIC ACID, MONOCHLOROFORFENICOL AND FLORFENICOL AMINE EXPRESSED AS FLORFENICOL AMINE	
CATTLE KIDNEY	0.5
CATTLE LIVER	3
CATTLE MEAT	0.3
PIG FAT/SKIN	1
PIG KIDNEY	1
PIG LIVER	3
PIG MEAT	0.5

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

<b>DITHIOCARBAMATES</b>	
TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
BULB VEGETABLES [EXCEPT SPRING ONION]	4
SPRING ONION	T10
<b>PYRETHRINS</b>	
SUM OF PYRETHRINS I AND II, CINERINS I AND II AND JASMOLINS I AND II, DETERMINED AFTER CALIBRATION BY MEANS OF THE INTERNATIONAL PYRETHRUM STANDARD	
PUMPKINS	T0.02
<b>TRIADIMEFON</b>	
SUM OF TRIADIMEFON AND TRIADIMENOL, EXPRESSED AS TRIADIMEFON <i>SEE ALSO</i> TRIADIMENOL	
MUNG BEAN (DRY)	T0.1

[4.4] inserting in alphabetical order in Schedule 1 the foods and associated MRLs for the following chemicals –

<b>AZOXYSTROBIN</b>	
AZOXYSTROBIN	
RADISH	T0.3
<b>BENALAXYL</b>	
BENALAXYL	
SPRING ONION	T0.1
<b>BUPROFEZIN</b>	
BUPROFEZIN	
PASSIONFRUIT	T2
<b>CYPROCONAZOLE</b>	
CYPROCONAZOLE, SUM OF ISOMERS	
BARLEY	T*0.02
WHEAT	T*0.02
<b>DIFENOCONAZOLE</b>	
DIFENOCONAZOLE	
CEREAL GRAINS	T*0.01
<b>DIMETHOMORPH</b>	
SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
CHARD (SILVER BEET)	T2
LEEK	0.5

<b>DITHIOCARBAMATES</b>	
TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
BULB VEGETABLES [EXCEPT GARLIC AND ONION, BULB]	T10
ONION, BULB	4
WALNUTS	T*0.2
<b>HALOXYFOP</b>	
SUM OF HALOXYFOP, ITS ESTERS AND CONJUGATES, EXPRESSED AS HALOXYFOP	
LINOLA SEED	0.1
LINSEED	0.1
<b>LASALOCID</b>	
LASALOCID	
POULTRY SKIN/FAT	T1.2
<b>METALAXYL</b>	
METALAXYL	
CEREAL GRAINS	T*0.05
MILKS	T*0.05
<b>PROPICONAZOLE</b>	
PROPICONAZOLE	
EGGS	*0.05

<b>PROPYZAMIDE</b> PROPYZAMIDE	
CHICORY LEAVES	*0.2

<b>TEBUFENOZIDE</b> TEBUFENOZIDE	
BLUEBERRIES	T2

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

<b>ACETAMIPRID</b> COMMODITIES OF PLANT ORIGIN: ACETAMIPRID COMMODITIES OF ANIMAL ORIGIN: SUM OF ACETAMIPRID AND N-DIMETHYL ACETAMIPRID ((E)-N <sup>1</sup> -[(6-CHLORO-3-PYRIDYL)METHYL]-N <sup>2</sup> -CYANOACETAMIDINE), EXPRESSED AS ACETAMIPRID	
COTTON SEED	*0.05
EDIBLE OFFAL (MAMMALIAN)	*0.05
EGGS	*0.01
MEAT (MAMMALIAN)	*0.01
MILKS	*0.01
POTATO	*0.05
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.01
<b>CYPROCONAZOLE</b> CYPROCONAZOLE, SUM OF ISOMERS	
EDIBLE OFFAL (MAMMALIAN)	T1
MEAT (MAMMALIAN)	T0.03
<b>DIFENOCONAZOLE</b> DIFENOCONAZOLE	
ASPARAGUS	*0.05
<b>DIMETHOMORPH</b> SUM OF E AND Z ISOMERS OF DIMETHOMORPH	
LETTUCE, LEAF	T2
<b>DITHIOCARBAMATES</b> TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
STONE FRUITS	3

<b>FIPRONIL</b> 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)	
ASPARAGUS	0.2
<b>FLUVALINATE</b> FLUVALINATE, SUM OF ISOMERS	
ASPARAGUS	0.2
<b>GLYPHOSATE</b> GLYPHOSATE	
PASSIONFRUIT	3
<b>LASALOCID</b> LASALOCID	
EGGS	T*0.05
POULTRY, EDIBLE OFFAL OF	T*0.7
POULTRY MEAT	T*0.05

[5] *Standard 1.4.4 is varied by inserting in Schedule 1 –*

*Nicotiana* spp.

Tobacco

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

Diacylglycerol oil (DAG-Oil)	‘Diacylglycerol oil’ is a prescribed name.  Notwithstanding clause 4 of Standard 1.2.4, diacylglycerol oil must be declared in the statement of ingredients using the prescribed name.
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[7] *Standard 2.4.1 is varied by omitting from clause 1, the definition of edible oils, substituting –*

**edible oils** mean the triglycerides and/or diglycerides of fatty acids of plant or animal origin.

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