

## VETERINARY CHEMICAL PRODUCTS (EXCLUDED STOCKFOOD NON ACTIVE CONSTITUENTS) ORDER

\*1\* Notified in the Commonwealth of Australia Gazette on 31 March 1995.

### Citation

1. This Order may be cited as the Veterinary Chemical Products (Excluded Stockfood Non-active Constituents) Order.

### Commencement

2. This Order commences on the same day as the Agricultural and Veterinary Chemicals Code Act 1994.

### Interpretation

3. (1) In this Order, unless the contrary intention appears:  
"Food Standards Code" has the meaning given in subsection 3 (1) of the National Food Authority Act 1991;  
"Regulations" means the Agricultural and Veterinary Chemicals Code Regulations.

(2) A reference in this Order to a salt, without reference to the level of hydration of that salt, includes all hydrated forms of that salt.

Stockfood non-active constituents that are not declared to be veterinary chemical products

4. For the purposes of paragraph 8 (1) (d) of the Regulations, there is excluded from the class of stockfood non-active constituents declared to be veterinary chemical products each stockfood non-active constituent specified in the Schedule.

### SCHEDULE Clause 4 EXCLUDED STOCKFOOD NON-ACTIVE CONSTITUENTS

Name

#### PART 1-ANTIOXIDANTS

5, 6-Diacetyl-L-ascorbic acid  
6-Palmityl-L-ascorbic acid (ascorbyl palmitate)  
Butylated hydroxyanisole (BHA)  
Butylated hydroxytoluene (BHT)  
Calcium L-ascorbate  
Dodecyl gallate  
Ethoxyquin  
L-ascorbic acid  
Octyl gallate  
Phospholipids (including lecithin) from natural sources  
Propyl gallate  
Sodium L-ascorbate

Synthetic alpha-tocopherol  
 Synthetic delta tocopherol  
 Synthetic gamma-tocopherol  
 Tocopherol-rich extracts of natural origin

#### PART 2-COLOURANTS/PIGMENTERS AND MICROTRACERS

Acid Brilliant Green BS, (Lissamine Green)  
 All colouring agents permitted for colouring foodstuffs, being Colouring agents not otherwise specified in this Part, as described in the Food Standards Code  
 Astaxanthin  
 Beta-apo-8'-carotenal  
 Canthaxanthin  
 Capsanthin  
 Citranaxanthin  
 Cryptoxanthin  
 Ethyl ester of beta-apo-8'-carotenoic acid  
 Iron and stainless steel grit  
 Lutein  
 Patent Blue V  
 Zeaxanthin

#### PART 3-PRESERVATIVES AND MOULD INHIBITORS

3-p-cymenol  
 Acetic acid  
 Ammonium formate  
 Ammonium propionate  
 Benzalkonium chloride and related alkylaryl quaternary ammonium salts  
 Benzoic acid  
 Calcium acetate  
 Calcium citrate  
 Calcium formate  
 Calcium lactate  
 Calcium propionate  
 Calcium sorbate  
 Citric acid  
 Ethyl-4-hydroxybenzoate  
 Formalin  
 Formic acid  
 Fumaric acid  
 Hydrochloric acid  
 L-Tartaric acid  
 Lactic acid  
 Malic acid  
 Methyl-4-hydroxybenzoate  
 Methylpropionic acid  
 Orthophosphoric potassium acetate acid (phosphoric acid)  
 Potassium acetate  
 Potassium citrate  
 Potassium L-tartrate  
 Potassium lactate  
 Potassium propionate  
 Potassium sodium L-tartrate  
 Potassium sorbate  
 Propionic acid  
 Propyl-4-hydroxybenzoate

Propyl acetate  
 Propyl benzoate  
 Propylene glycol  
 Pyrolignous acid  
 Sodium bisulphite  
 Sodium citrate  
 Sodium diacetate  
 Sodium ethyl-4-hydroxybenzoate  
 Sodium formate  
 Sodium L-tartrate  
 Sodium lactate  
 Sodium meta-bisulphite  
 Sodium methyl-4-hydroxybenzoate  
 Sodium nitrite  
 Sodium propionate  
 Sodium propyl-4-hydroxybenzoate  
 Sodium sorbate  
 Sorbic acid  
 Sulphuric acid

PART 4-BINDERS, ANTI-CAKING AGENTS, COAGULANTS, FEED  
 HANDLING IMPROVERS

Aluminium silicates, synthetic  
 Bentonite/montmorillonite  
 Calcium aluminates, synthetic  
 Calcium silicate, synthetic  
 Calcium sulphate and Calcium sulphate dihydrate  
 Carboxymethyl cellulose (sodium salt of carboxymethyl ether of cellulose)  
 Citric acid  
 Collagen  
 Diatomaceous earth  
 Kaolinitic clays, free of asbestos  
 Lignosulphonates  
 Molasses  
 Natural mixtures of steatite and chlorite  
 Perlite  
 Sepiolite  
 Silica (silicon dioxide)  
 Silica gel  
 Sodium aluminosilicate, synthetic  
 Sodium, potassium and calcium stearates  
 Urea formaldehyde resin  
 Vermiculite

PART 5-ACIDITY REGULATORS

Ammonium carbonate  
 Ammonium chloride  
 Ammonium dihydrogen orthophosphate  
 Ammonium hydrogen carbonate  
 Calcium carbonate  
 Calcium hydrogen orthophosphate  
 Calcium oxide  
 Calcium tetra-hydrogen diorthophosphate  
 Citric acid  
 di Ammonium hydrogen orthophosphate  
 di Calcium diphosphate

di Potassium dihydrogen orthophosphate  
 di Sodium dihydrogen diphosphate  
 di Sodium hydrogen orthophosphate  
 Hydrochloric acid  
 Malic acid  
 penta Sodium triphosphate  
 Potassium dihydrogen orthophosphate  
 Potassium bicarbonate  
 Sodium bicarbonate  
 Sodium carbonate  
 Sodium dihydrogen orthophosphate  
 Sodium hydroxide  
 Sodium malate  
 Sodium sesquicarbonate  
 Sulphuric acid  
 tetra Potassium diphosphate  
 tetra Sodium diphosphate  
 tri Potassium dihydrogen orthophosphate  
 tri Sodium hydrogen orthophosphate

#### PART 6-EMULSIFIERS, STABILISERS, THICKENERS AND GELLING AGENTS

Acacia (Gum arabic)  
 Agar  
 Alginic acid  
 Ammonium alginate  
 Ammonium phosphate  
 Calcium alginate  
 Calcium stearyl-2-lactylate  
 Carboxymethyl cellulose (sodium salt of carboxymethyl ether of cellulose)  
 Carrageenan  
 Collagen  
 Dextrans  
 Disodium ethylenediamine tetracetate (EDTA)  
 Disodium phosphate  
 Ether of poly glycerol and of alcohols obtained by the reduction of oleic and palmitic acids  
 Ethylcellulose  
 Ethylmethylcellulose  
 Furcelleran  
 Gelatin  
 Glycerol  
 Glyceryl polyethylene-glycol ricinoleate  
 Guar gum  
 Hydroxypropyl-methyl cellulose  
 Hydroxypropylcellulose  
 Lecithin  
 Locust bean gum (Carob gum)  
 Mannitol  
 Methylcellulose  
 Micro-crystalline cellulose  
 Mono- and diglycerides of edible fatty acids  
 esterified with the following acids:  
 (a) acetic  
 (b) lactic  
 (c) citric  
 (d) tartaric

(e) mono- and diacetyl-tartaric  
 Mono- and diglycerides of fatty acids  
 Mono-esters of propylene glycol  
 and edible fatty acids, alone or in mixtures with diesters  
 Monosodium phosphate  
 Partial polyglycerol esters of polycondensed fatty acids of castor oil  
 Pectins  
 Pentasodium triphosphate  
 Polyethylene glycol 6000  
 Polyethylene glycol ester of fatty acids from soya oil  
 Polyglycerol esters of non-polymerized edible fatty acids  
 Polyoxyethylated glyceride of tallow fatty acids  
 Polyoxyethylene (20)-sorbitan monooleate  
 Polyoxyethylene (20)-sorbitan monolaurate  
 Polyoxyethylene (20)-sorbitan monopalmitate  
 Polyoxyethylene (20)-sorbitan monostearate  
 Polyoxyethylene (20)-sorbitan tristearate  
 Polyoxypropylene-polyoxyethylene polymers (Molecular Weight 6800-9000)  
 Potassium alginate  
 Propane-1,2-diol alginate  
 Sodium, potassium and calcium salts of edible fatty acids, alone or in mixtures, derived either from  
 edible fats or from distilled edible fatty acids  
 Propylene glycol  
 Sodium alginate  
 Sodium stearoyl-2-lactylate  
 Sorbitan monolaurate  
 Sorbitan monooleate  
 Sorbitan monopalmitate  
 Sorbitan monostearate  
 Sorbitan tristearate  
 Sorbitol  
 Stearoyl-2-lactylic acid  
 Stearyl tartrate  
 Sucroglycerides (mixture of esters of saccharose and mono- and diglycerides of edible fatty acids)  
 Sucrose esters of fatty acids (esters of saccharose and edible fatty acids)  
 Tamarind seed flour  
 Tragacanth  
 Trisodium phosphate  
 Xanthan gum

#### PART 7-DUST SUPPRESSANTS

Castor oil  
 Cod liver oil  
 Mineral oil  
 Paraffin oil  
 Vegetable oils

#### PART 8-DILUENTS AND CARRIERS

Alcohol ethoxylate  
 Calcium carbonate  
 Edible grains and their processing by-products  
 Glyceryl diacetate  
 Isopropyl alcohol  
 Isopropylene  
 Mineral oil

Oils, fats, carbohydrates, protein extracts and fibre products of edible plant origin, not otherwise specified in this Part

Propylene glycol

Sodium chloride

Vermiculite

Whey powder and other milk by-products

PART 9-DEODORISERS

Extract of *Yucca schidigera*

PART 10-FLAVOURS, FLAVOUR ENHANCERS, SWEETENERS AROMATIC SUBSTANCES  
AND APPETIZING SUBSTANCES

All natural flavour concentrates, natural flavouring substances, nature-identical flavouring substances, natural aromatic raw materials and artificial flavourings as defined and permitted in Standard A6 of the Food Standards Code

Ammonium chloride

Butyric acid

Calcium saccharin

Dextrose

Disodium guanylate

Disodium inosinate

Ethyl butyrate

Fructose

Glucose

Lactose

Neohesperidine dihydrochalcone

Potassium chloride

Saccharin

Sodium chloride

Sodium saccharin

Sucrose

Thaumatococin