

Schedule 15 Substances that may be used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard:

- identifies substances for subparagraph 1.1.2—11(2)(a)(i); and
- contains permissions to use substances as food additives for paragraph 1.3.1—3(1)(a); and
- contains associated restrictions for paragraph 1.3.1—3(1)(b); and
- sets out maximum permitted levels for section 1.3.1—4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S15—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 15 – Substances that may be used as food additives*).

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S15—2 Permissions to use substances as food additives

Unless the table to section S15—5 expressly provides otherwise, for each class of food identified by a numbered heading in the table to section S15—5, the substances that may be *used as a food additive in any food within that class are the following:

- (a) any of the substances listed directly under the heading;
- (b) any of the substances listed directly under a higher-level heading.

Example For the heading numbered 4.3.4, higher-level headings are those numbered 4.3 and 4. However, headings such as those numbered 4.3.4.1, 4.3.3, 4.2 and 3 are not higher-level headings.

Note In many cases, there is more than 1 substance listed directly under a heading.

S15—3 Preparations of food additives

If a substance may be *used as a food additive under the table to section S15—5:

- (a) the substance may be added in the form of a preparation of the substance; and
- (b) other substances may be used as food additives in the preparation in accordance with the permissions under category 0 of the table (preparations of food additives).

S15—4 Definitions

- (1) In the table to section S15—5:
 - (a) **MPL** means the maximum permitted level, measured (unless otherwise indicated) in mg/kg; and
 - (b) a reference to 'GMP' is a reference to the maximum level necessary to achieve 1 or more technological purposes under conditions of GMP.
- (2) If a food without a garnish would be included in items 1 to 14 of the table to section S15—5, it will also be included if a garnish is added.

S15—5 Table of permissions for food additives

The table to this section is:

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
0	Preparations of food additives		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
216	Propyl p-hydroxybenzoate (propylparaben)	2 500	
218	Methyl p-hydroxybenzoate (methylparaben)	2 500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
243	Ethyl lauroyl arginate	200	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
385	Calcium disodium EDTA	500	
0.1	Baking compounds		
541	Sodium aluminium phosphate	GMP	
0.2	Colourings		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Ethanol	GMP	
0.3	Flavourings		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Benzyl alcohol	500	In the final food
	Ethanol	GMP	
	Ethyl acetate	GMP	
	Glycerol diacetate	GMP	
	Glyceryl monoacetate	GMP	
	Isopropyl alcohol	1 000	In the final food
320	Butylated hydroxyanisole	1 000	
1505	Triethyl citrate	GMP	
0.4	Rennetting enzymes		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9 000	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
1	Dairy products (excluding butter and fats)		
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		
	Additives permitted at GMP		Only UHT goats milk
1.1.1.1	Liquid milk to which phytosterols, phytosterols or their esters have been added		
401	Sodium alginate	2 000	
407	Carrageenan	2 000	
412	Guar gum	2 000	
471	Mono- and diglycerides of fatty acids	2 000	
460	Microcrystalline cellulose	5 000	
1.1.2	Liquid milk products and flavoured liquid milk		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	115	
962	Aspartame-acesulphame salt	1 100	
1.2	Fermented and renneted milk products		
1.2.1	Fermented milk and renneted milk		
	(No additives permitted)		
1.2.2	Fermented milk products and renneted milk products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	60	
950	Acesulphame potassium	500	
956	Alitame	60	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
1.3	Condensed milk and evaporated milk		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
1.4	Cream and cream products		
1.4.1	Cream, reduced cream and light cream		
	Additives permitted at GMP		Only UHT creams and creams receiving equivalent or greater heat treatments
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc)		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened light cream

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
1.5	<i>Dried milk, milk powder, cream powder</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
304	Ascorbyl palmitate	5 000	
320	Butylated hydroxyanisole	100	
343	Magnesium phosphates	10 000	
431	Polyoxyethylene (40) stearate	GMP	
530	Magnesium oxide	10 000	
542	Bone phosphate	1 000	
555	Potassium aluminium silicate	GMP	
1.6	<i>Cheese and cheese products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	50	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15	On cheese surfaces, based on individual cheese weight
251 252	Nitrates (potassium and sodium salts)	50	Calculated as nitrate ion
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10 000	
560	Potassium silicate	10 000	
1.6.1	<i>Soft cheese, cream cheese and processed cheese</i>		
243	Ethyl lauroyl arginate	400	
1.6.1.1	<i>Mozzarella cheese</i>		
243	Ethyl lauroyl arginate	200	
1.6.2	<i>Hard cheese and semi-hard cheese</i>		
243	Ethyl lauroyl arginate	1 mg / cm ²	Applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm.

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
2	<i>Edible oils and oil emulsions</i>		
160b	Annatto extracts	20	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	100	
2.1	<i>Edible oils essentially free of water</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for olive oil
	Colourings permitted to a maximum level		Not for olive oil
392	Rosemary extract	50	Only fish oils and algal oils
475	Polyglycerol esters of fatty acids	20 000	Only shortening
476	Polyglycerol esters of interesterified ricinoleic acids	20 000	Only shortening
900a	Polydimethylsiloxane	10	Only frying oils
2.2	<i>Oil emulsions (water in oil)</i>		
2.2.1	<i>Oil emulsions (>80% oil)</i>		
2.2.1.1	<i>Butter</i>		Only substances listed below may be used as a food additive for butter
160a	Carotenes	GMP	
160b	Annatto extracts	20	
160e	Carotenal, b-apo-8'-	GMP	
160f	Carotenal, b-apo-8'-, methyl or ethyl esters	GMP	
508	Potassium chloride	GMP	
2.2.1.2	<i>Butter products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
2.2.1.3	<i>Margarine and similar products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
392	Rosemary extract	75	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
2.2.2	<i>Oil emulsions (<80% oil)</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5 000	

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
3	Ice cream and edible ices		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	290	
160b	Annatto extracts	25	
950	Acesulphame potassium	1 000	
956	Alitame	100	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	2 200	
3.1	Ice confection sold in liquid form		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
4	Fruits and vegetables (including fungi, nuts, seeds, herbs and spices)		
4.1	Unprocessed fruits and vegetables		
4.1.1	Untreated fruits and vegetables		
4.1.2	Surface treated fruits and vegetables		
342	Ammonium phosphates	GMP	
471	Mono- and diglycerides of fatty acids	GMP	
473	Sucrose esters of fatty acids	100	
901	Beeswax, white and yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
4.1.2.1	Citrus fruit		
914	Oxidised polyethylene	250	
1520	Propylene glycol	30 000	
4.1.2.2	Walnut and pecan nut kernels		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	
321	Butylated hydroxytoluene	70	
4.1.3	Fruits and vegetables that are peeled, cut, or both peeled and cut		
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
243	Ethyl lauroyl arginate	200	
4.1.3.1	Products for manufacturing purposes		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes
4.1.3.2	Root and tuber vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	
920	L-cysteine monohydrochloride	GMP	
4.1.3.3	Avocados and bananas		
920	L-cysteine monohydrochloride	GMP	
4.2	Frozen unprocessed fruits and vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado
4.3	Processed fruits and vegetables		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
4.3.0.1	Ginger		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20	
4.3.0.2	Mushrooms in brine or water and not commercially sterile		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500	
4.3.0.3	Preserved cherries known as maraschino cherries, cocktail cherries or glacé cherries		
127	Erythrosine	200	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
4.3.0.4	Tomato products pH < 4.5		
234	Nisin	GMP	
4.3.0.5	Coconut milk coconut cream and coconut syrup		
	No Colourings permitted		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
4.3.1	Dried fruits and vegetables		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 50 (b) 3 000	Desiccated coconut Other dried fruit and vegetables
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
950	Acesulphame potassium	3 000	
956	Alitame	40	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	6 800	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	Only products made from bleached vegetables
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers		
512	Stannous chloride	100	Only asparagus not in direct contact with tin
950	Acesulphame potassium	500	
952	Cyclamates	1 350	
954	Saccharin	110	
962	Aspartame-acesulphame salt	1 100	
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products		
123	Amaranth	290	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
392	Rosemary extract	50	Only nut butters and nut spreads
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
4.3.4.1	Low joule chutneys, low joule jams and low joule spreads		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285	
960	Steviol glycosides	450	
4.3.5	Candied fruits and vegetables		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2 000	
4.3.6	Fruit and vegetable preparations including pulp		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	(a) 3 000 (b) 1 000	Chilli paste Other foods
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1 000 (b) 350	Fruit and vegetable preparations for manufacturing purposes Other foods
234	Nisin	GMP	
960	Steviol glycosides	210	
4.3.7	Fermented fruit and vegetable products		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
4.3.8	Other fruit and vegetable based products		
4.3.8.1	Dried instant mashed potato		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100	
4.3.8.2	Imitation fruit		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3 000	
4.3.8.3	Rehydrated legumes		
243	Ethyl lauroyl arginate	200	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
5	Confectionery		
–	Monk fruit extract (luo han guo extract)	GMP	
123	Amaranth	300	
160b	Annatto extracts	25	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2 000	Not for bubble gum and chewing gum.
951	Aspartame	10 000	See Note, below
955	Sucralose	2 500	See Note, below
956	Alitame	300	See Note, below
961	Neotame	300	See Note, below
962	Aspartame-acesulphame salt	4 500	See Note, below
Note For additives 951, 955, 956, 961 and 962, section 1.3.1—5 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum			
5.0.1	Fruit filling for confectionery containing not less than 200 g/kg of fruit		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
5.1	Chocolate and cocoa products		
	Additives permitted at GMP		
	Colourings permitted at GMP		Permitted on the surface of chocolate only
	Colourings permitted in processed foods to a maximum level		Permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
477	Propylene glycol esters of fatty acids	4 000	
960	Steviol glycosides	550	
5.2	Sugar confectionery		
	Additives permitted at GMP		

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
960	Steviol glycosides	1 100	
5.2.1	Bubble gum and chewing gum		
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	200	
950	Acesulphame potassium	5 000	See Note, below Note Section 1.3.1—5 does not apply
5.2.2	Low joule chewing gum		
952	Cyclamates	20 000	
954	Saccharin	1 500	
5.3	Not assigned		
5.4	Icings and frostings		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
127	Erythrosine	2	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
392	Rosemary extract	20	

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
6	Cereals and cereal products		
6.1	Cereals (whole and broken grains)		
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice
6.2	Flours, meals and starches		
	(No additives permitted)		
6.3	Processed cereal and meal products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	100	Only extruded and/or puffed cereal products
392	Rosemary extract	50	Only grain bars, breakfast bars and breakfast cereals
960	Steviol glycosides	250	
6.3.1	Cooked rice		
243	Ethyl lauroyl arginate	200	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
6.4	Flour products (including noodles and pasta)		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	25	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	250	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks
243	Ethyl lauroyl arginate	200	Only cooked pasta and noodles
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2 000	
392	Rosemary extract	10	Only for flour based snacks e.g. pretzels, fritters, and crackers; Not for noodles and pasta
950	Acesulphame potassium	200	
956	Alitame	200	
962	Aspartame-acesulphame salt	450	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
7	Breads and bakery products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 200	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4 000	
7.1	Breads and related products		
7.1.1	Fancy breads		
960	Steviol glycosides	160	
7.2	Biscuits, cakes and pastries		
160b	Annatto extracts	25	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
392	Rosemary extract	40	
475	Polyglycerol esters of fatty acids	15 000	Only cake
950	Acesulphame potassium	200	
956	Alitame	200	
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	450	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
8	Meat and meat products (including poultry and game)		
8.1	Raw meat, poultry and game		
8.1.1	Poultry		
262	Sodium acetates	5 000	
8.2	Processed meat, poultry and game products in whole cuts or pieces		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
234	Nisin	12.5	
243	Ethyl lauroyl arginate	200	
280 281 282	Propionic acid and sodium and potassium and calcium propionates	GMP	
283			
392	Rosemary extract	(a) 15	For meat with <10% fat; Not for dried sausages
		(b) 37.5	For meat with >10% fat; Not for dried sausages
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.2.1	Commercially sterile canned cured meat		
249 250	Nitrites (potassium and sodium salts)	50	
8.2.2	Cured meat		
249 250	Nitrites (potassium and sodium salts)	125	
8.2.3	Dried meat		
200 201 202	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
203			
249 250	Nitrites (potassium and sodium salts)	125	
392	Rosemary extract	150	
8.2.4	Slow dried cured meat		
249 250	Nitrites (potassium and sodium salts)	125	
251 252	Nitrates (potassium and sodium salts)	500	
8.3	Processed comminuted meat, poultry and game products, other than products listed in item 8.3.2		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for sausage or sausage meat containing raw, unprocessed meat
	Colourings permitted in processed foods to a maximum level		Not for sausage or sausage meat containing raw, unprocessed meat
160b	Annatto extracts	100	
220 221 222	Sulphur dioxide and sodium and potassium sulphites	500	
223 224 225			
228			
234	Nisin	12.5	
243	Ethyl lauroyl arginate	315	
249 250	Nitrites (potassium and sodium salts)	125	
280 281 282	Propionic acid and sodium and potassium and calcium propionates	GMP	
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Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.3.1	Fermented, uncooked processed comminuted meat products		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
235	Pimaricin (natamycin)	1.2 mg/dm ²	When determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500	
8.3.2	Sausage and sausage meat containing raw, unprocessed meat		
	Additives permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
392	Rosemary extract	100	Only dried sausages
8.4	Edible casings		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
8.5	Animal protein products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
9	Fish and fish products		
9.1	<i>Unprocessed fish and fish fillets (including frozen and thawed)</i>		
9.1.1	Frozen fish		
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	
315 316	Erythorbic acid and sodium erythorbate	400	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450	Pyrophosphates	GMP	
451	Triphosphates	GMP	
452	Polyphosphates	GMP	
9.1.2	Uncooked crustacea		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
9.2	<i>Processed fish and fish products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
432	Polyoxyethylene (20) sorbitan monolaurate	500	
9.2.1	Cooked crustacea		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
9.2.2	Roe		
123	Amaranth	300	
9.3	<i>Semi preserved fish and fish products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2 500	
243	Ethyl lauroyl arginate	400	
9.3.1	Roe		
123	Amaranth	300	
9.4	<i>Fully preserved fish including canned fish products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
385	Calcium disodium EDTA	250	

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
9.4.1	Canned abalone (paua)		
	Sodium hydrosulphite	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1 000	
9.4.2	Roe		
123	Amaranth	300	

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
10	Eggs and egg products		
10.1	Eggs		
	(No additives allowed)		
10.2	Liquid egg products		
	Additives permitted at GMP		
234	Nisin	GMP	
1505	Triethyl citrate	1 250	Only liquid white
10.3	Frozen egg products		
	Additives permitted at GMP		
10.4	Dried or heat coagulated egg products		
	Additives permitted at GMP		

Permissions for food additives			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
11	Sugars, honey and related products		
11.1	Sugar		
460	Cellulose, microcrystalline and powdered	GMP	
11.1.1	Rainbow sugar		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
11.2	Sugars and sugar syrups		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	
11.3	Honey and related products		
	(No additives allowed)		
11.3.1	Dried honey		
	Additives permitted at GMP		
11.4	Tabletop sweeteners		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
636	Maltol	GMP	
637	Ethyl maltol	GMP	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
952	Cyclamates	GMP	
956	Alitame	GMP	
962	Aspartame-acesulphame salt	GMP	
960	Steviol glycosides	GMP	
1201	Polyvinylpyrrolidone	GMP	
11.4.1	Tabletop sweeteners—liquid preparation		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	
954	Saccharin	GMP	
11.4.2	Tabletop sweeteners—tablets or powder or granules packed in portion sized packages		
954	Saccharin	GMP	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
12	Salts and condiments		
392	Rosemary extract	40	Not for condiment sauces e.g. ketchup, Mayonnaise, mustard, and relishes.
12.1	Salt and salt substitutes		
12.1.1	Salt		
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50	total of sodium and potassium ferrocyanide
536	Potassium ferrocyanide	50	
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	
12.1.2	Reduced sodium salt mixture		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
12.1.3	Salt substitute		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
12.2	not assigned		
12.3	Vinegars and related products		
	Colourings permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	
315 316	Erythorbic acid and sodium erythorbate	100	
	*Permitted flavouring substances, excluding quinine and caffeine		
12.4	not assigned		
12.5	Yeast and yeast products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
12.5.1	Dried yeast		
12.6	Vegetable protein products		
	Additives permitted at GMP		
	Colourings permitted at GMP		

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
13	Special purpose foods		
13.1	Infant formula products		
270	Lactic acid	GMP	
304	Ascorbyl palmitate	10 mg/L	
307b	Tocopherols concentrate, mixed	10 mg/L	
322	Lecithin	5 000 mg/L	
330	Citric acid	GMP	
331	Sodium citrate	GMP	
332	Potassium citrate	GMP	
410	Locust bean (carob bean) gum	1 000 mg/L	
412	Guar gum	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	4 000 mg/L	
526	Calcium hydroxide	GMP	
13.1.1	Soy-based infant formula		
1412	Distarch phosphate	5 000 mg/L	
1413	Phosphated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
13.1.2	Liquid infant formula products		
407	Carrageenan	300	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
13.1.3	Infant formula products for specific dietary use based on a protein substitute		
407	Carrageenan	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	5 000 mg/L	
472c	Citric and fatty acid esters of glycerol	9 000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25 000 mg/L	
1413	Phosphated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
13.2	Foods for infants		
-	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5 000	
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2 000	
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500	
304	Ascorbyl palmitate	100	
307b	Tocopherols concentrate, mixed	300	Of fat
322	Lecithin	15 000	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	10 000	
410	Locust bean (carob bean) gum	10 000	
412	Guar gum	10 000	
414	Gum arabic (Acacia)	10	
415	Xanthan gum	10 000	
440	Pectin	10 000	
471	Mono- and diglycerides of fatty acids	5 000	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
509	Calcium chloride	750	
1412	Distarch phosphate	50 000	In total
1413	Phosphated distarch phosphate	50 000	In total
1414	Acetylated distarch phosphate	50 000	In total
1422	Acetylated distarch adipate	50 000	In total
1440	Hydroxypropyl starch	50 000	In total
13.3	Formulated meal replacements and formulated supplementary foods		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
950	Acesulphame potassium	500	
956	Alitame	85	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4	Formulated supplementary sports foods		
	Additives permitted at GMP		

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	300	
160b	Annatto extracts	100	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4.1	Solid formulated supplementary sports foods		
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
280	Propionic acid	400	
281	Sodium propionate	400	
282	Calcium propionate	400	
13.4.2	Liquid formulated supplementary sports foods		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
13.5	Food for special medical purposes		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 500	
338	Phosphoric acid	GMP	See Note, below
524	Sodium hydroxide	GMP	See Note, below
525	Potassium hydroxide	GMP	See Note, below
			Note Permitted for use as an acidity regulator
950	Acesulphame potassium	450	
954	Saccharin	200	
962	Aspartame-acesulphame salt	450	
13.5.1	Liquid food for special medical purposes		
123	Amaranth	30	
160b	Annatto extracts	10	
13.5.2	Food (other than liquid food) for special medical purposes		
123	Amaranth	300	
160b	Annatto extracts	25	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
14	Non-alcoholic and alcoholic beverages		

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
14.1	<i>Non-alcoholic beverages and brewed soft drinks</i>		
14.1.1	<i>Waters</i>		
14.1.1.1	<i>Mineral water</i>		
290	Carbon dioxide	GMP	
14.1.1.2	<i>Carbonated, mineralised and soda waters</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.2	<i>Fruit and vegetable juices and fruit and vegetable juice products</i>		
	Sweet osmanthus ear glycolipids	100	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	See Note, below
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	See Note, below
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	See Note, below
243	Ethyl lauroyl arginate	50	See Note, below
281	Sodium propionate	GMP	See Note, below
282	Calcium propionate	GMP	See Note, below
			Note For each item under 14.1.2, the *GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment
14.1.2.1	<i>Fruit and vegetable juices</i>		
	Additives permitted at GMP		For juice separated by other than mechanical means only
	Colourings permitted at GMP		For juice separated by other than mechanical means only
	Colourings permitted to a maximum level		For juice separated by other than mechanical means only
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
330	Citric acid	GMP	
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
960	Steviol glycosides	50	
14.1.2.1.1	<i>Tomato juices pH < 4.5</i>		
234	Nisin	GMP	
14.1.2.2	<i>Fruit and vegetable juice products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
123	Amaranth	30	
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
<i>14.1.2.2.1</i>	<i>Fruit drink</i>		
385	Calcium disodium EDTA	33	Only carbonated products
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
960	Steviol glycosides	200	
<i>14.1.2.2.2</i>	<i>Low joule fruit and vegetable juice products</i>		
950	Acesulphame potassium	3 000	
952	Cyclamates	400	
954	Saccharin	80	
960	Steviol glycosides	125	
962	Aspartame-acesulphame salt	6 800	
<i>14.1.2.2.3</i>	<i>Soy bean beverage (plain or flavoured)</i>		
960	Steviol glycosides	100	Only plain soy bean beverage
960	Steviol glycosides	200	Only flavoured soy bean beverage
14.1.3	Water based flavoured drinks		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	100	Only tonic drinks, bitter drinks and quinedrinks
	Sweet osmanthus ear glycolipids	50	
123	Amaranth	30	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
243	Ethyl lauroyl arginate	50	
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	
952	Cyclamates	350	
954	Saccharin	150	
956	Alitame	40	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	6 800	

Permissions for food additives

INS (if any)	Description	MPL	Conditions
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.3.0.1	Electrolyte drink and electrolyte drink base		
950	Acesulphame potassium	150	
951	Aspartame	150	
962	Aspartame-acesulphame salt	230	
14.1.3.0.2	Cola type drinks		
	Caffeine	145	
338	Phosphoric acid	570	
14.1.3.3	Brewed soft drink		
950	Acesulphame potassium	1 000	See Note, below
951	Aspartame	1 000	See Note, below
952	Cyclamates	400	See Note, below
954	Saccharin	50	See Note, below
955	Sucralose	250	See Note, below
956	Alitame	40	See Note, below
957	Thaumatococcus	GMP	See Note, below
962	Aspartame-acesulphame salt	1 500	See Note, below
			Note Section 1.3.1—5 does not apply
14.1.4	Formulated Beverages		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Monk fruit extract (luo han guo extract)	GMP	Section 1.3.1—5 does not apply
	Sweet osmanthus ear glycolipids	20	
123	Amaranth	30	
160b	Annatto extracts	10	Only products containing fruit or vegetable juice
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
281	Sodium propionate	GMP	Only products containing fruit or vegetable juice
282	Calcium propionate	GMP	Only products containing fruit or vegetable juice
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosin	100	
480	Diethyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	See Note, below
951	Aspartame	GMP	See Note, below
954	Saccharin	150	See Note, below
955	Sucralose	GMP	See Note, below
956	Alitame	40	See Note, below
957	Thaumatococcus	GMP	See Note, below

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
			Note Section 1.3.1—5 does not apply
960	Steviol glycosides	200	
961	Neotame	GMP	See Note, below
962	Aspartame-acesulphame salt	6 800	See Note, below
			Note Section 1.3.1—5 does not apply
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions and similar products		
	Additives permitted at GMP		
	Sweet osmanthus ear glycolipids	10	
950	Acesulphame potassium	500	
960	Steviol glycosides	100	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	30	
14.2	Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)		
14.2.1	Beer and related products		
	Sweet osmanthus ear glycolipids	100	Only beer where the alcohol has been removed
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	
234	Nisin	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330	Citric acid	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.2.2	Wine, sparkling wine and fortified wine		
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
163ii	Grape skin extract	GMP	
170	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200	
270	Lactic acid	GMP	

Permissions for food additives

INS (if any)	Description	MPL	Conditions
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
301	Sodium ascorbate	GMP	
302	Calcium ascorbate	GMP	
315	Erythorbic acid	GMP	
316	Sodium erythorbate	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
414	Gum arabic	GMP	
431	Polyoxyethylene (40) stearate	GMP	
455	Yeast mannoproteins	400	
456	Potassium polyaspartate	100	
466	Sodium carboxymethylcellulose	GMP	Only wine and sparkling wine
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
636	Maltol	250	Only wine made with other than <i>Vitis vinifera</i> grapes
637	Ethyl maltol	100	Only wine made with other than <i>Vitis vinifera</i> grapes
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400	For product containing greater than 35 g/L residual sugars
		(b) 250	For product containing less than 35 g/L residual sugars
14.2.3	Wine based drinks and reduced alcohol wines		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
123	Amaranth	30	
160b	Annatto extracts	10	
175	Gold	100	
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)		
150a	Caramel I – plain	1 000	
150b	Caramel II – caustic sulphite process	1 000	
150c	Caramel III – ammonia process	1 000	
150d	Caramel IV – ammonia sulphite process	1 000	
170i	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	

Permissions for food additives

INS (if any)	Description	MPL	Conditions
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
14.2.4.0.1	<i>Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
14.2.4.0.2	<i>Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	
14.2.4.1	<i>Fruit wine products and vegetable wine products</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
14.2.5	<i>Spirits and liqueurs</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	
14.3	<i>Alcoholic beverages not included in item 14.2</i>		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	300	
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250	
342	Ammonium phosphates	GMP	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
20	Foods not included in items 0 to 14 Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
20.1	Beverages		
160b	Annatto extracts	10	
20.2	Food other than beverages		
160b	Annatto extracts	25	
392	Rosemary extract	50	Only processed nuts
20.2.0.1	Custard mix, custard powder and blancmange powder		
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	80	
962	Aspartame-acesulphame salt	1 100	
20.2.0.2	Jelly		
123	Amaranth	300	
950	Acesulphame potassium	500	
956	Alitame	100	
952	Cyclamates	1 600	
954	Saccharin	160	
960	Steviol glycosides	260	
962	Aspartame-acesulphame salt	1 100	
20.2.0.3	Dairy and fat based desserts, dips and snacks		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	400	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	150	Only dairy and fat based dessert products
962	Aspartame-acesulphame salt	1 100	
20.2.0.4	Sauces and toppings (including mayonnaises and salad dressings)		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	

Permissions for food additives

<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	200	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75	
392	Rosemary extract	50	
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
475	Polyglycerol esters of fatty acids	20 000	
480	Diethyl sodium sulphosuccinate	50	
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
960	Steviol glycosides	320	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
20.2.0.5	<i>Soup bases (the maximum permitted levels apply to soup made up as directed)</i>		
950	Acesulphame potassium	3 000	
954	Saccharin	1 500	
956	Alitame	40	
962	Aspartame-acesulphame salt	6 800	
20.2.06	<i>Starch based snacks (from root and tuber vegetables, legumes and pulses)</i>		
392	Rosemary extract	20	

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 13 of Schedule 15 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
rep = repealed

Schedule 15 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00439 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	157	F2015L01385 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entries for lactic and citric acids under item 14.2.1.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of error in heading for item 13.3.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Heading for item 5.3. Entry for sodium hydrosulphite under item 9.4.1 previously included in the Code as part of A1088.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Notes to item 5.1 as consequential amendments from inclusion of acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	ad	Entry for acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of transcription errors in items 1.4.2 and 2.2.2.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	166	F2017L00024 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	Entry for propionic acid and sodium and potassium and calcium propionate under items 8.2 and 8.3.
table to S15—5	167	F2017L00104 8 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	Entry for L-cysteine monohydrochloride under item 4.1.3.
table to S15—5	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading to item 8.3 to clarify application of permissions under the item.
table to S15—2	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Heading to Permissions to use substances as food additives change wording
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	Ad	Entry for item 4.3.0.5 Coconut milk coconut cream and coconut syrup
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Entry for <i>Tomato juices pH < 4.5</i> items 14.1.2.1.1 and 14.1.2.1.2
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Propionic acid and sodium and potassium and calcium propionates, Colourings permitted to a maximum level
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	ad	Polyoxyethylene (20) sorbitan monolaurate
table to S15—5	182	F2018L01594 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Correct typographical error 9.3.1 and 9.3.2
table to S15—5	183	F2019L00037 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for monk fruit extract (luo han guo extract) under item 5 and 14.1.4

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	183	F2019L00040 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for rosemary extract (392)
table to S15—5	183	F2019L00040 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for rosemary extract (392), 20.2.06
table to S15—5	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate
table to S15—5	185	F2019L00710 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Steviol glycosides
table to S15—5	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
Table to S15—5	198	F2021L00327 25 March 2021 FSC139 26 March 2021	26 March 2021	ad	Entry for Sweet osmanthus ear glycolipids
Table to S15—5	199	F2021L00467 20 April 2021 FSC140 22 April 2021	22 April 2021	ad	Entry for Mono- and diglycerides of fatty acids
Table to S15—5	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for Oil emulsions
Table to S15—5	200	F2021L00684 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for icings and frostings

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S15—5	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for Food for infants

Schedule 16 Types of substances that may be used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard lists substances for the definitions, in subsection 1.1.2—11(3), of **additive permitted at GMP**, **colouring permitted at GMP** and **colouring permitted to a maximum level**.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S16—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 16 – Types of substances that may be used as food additives*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S16—2 Additives permitted at GMP

For subsection 1.1.2—11(3), the additives permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Additives permitted at GMP—alphabetical listing

Acetic acid, glacial	260	Aspartame (technological use consistent with section 1.3.1—5 only)	951
Acetic and fatty acid esters of glycerol	472a	Beeswax, white & yellow	901
Acetylated distarch adipate	1422	Bentonite	558
Acetylated distarch phosphate	1414	Bleached starch	1403
Acetylated oxidised starch	1451	Butane (for pressurised food containers only)	943a
Acid treated starch	1401		
Adipic acid	355	Calcium acetate	263
Advantame	969	Calcium alginate	404
Agar	406	Calcium aluminium silicate	556
Alginic acid	400	Calcium ascorbate	302
Alkaline treated starch	1402	Calcium carbonates	170
Aluminium silicate	559	Calcium chloride	509
Ammonium acetate	264	Calcium citrate	333
Ammonium alginate	403	Calcium fumarate	367
Ammonium carbonates	503	Calcium gluconate	578
Ammonium chloride	510	Calcium glutamate, Di-L-	623
Ammonium citrates	380	Calcium hydroxide	526
Ammonium fumarate	368	Calcium lactate	327
Ammonium lactate	328	Calcium lactylates	482
Ammonium malate	349	Calcium lignosulphonate (40-65)	1522
Ammonium phosphates	342	Calcium malates	352
Ammonium salts of phosphatidic acid	442	Calcium oxide	529
Arabinogalactan (larch gum)	409		
Ascorbic acid	300		

Calcium phosphates	341	Hydroxypropyl starch	1440
Calcium silicate	552		
Calcium sulphate	516	Isobutane (for pressurised food containers only)	943b
Calcium tartrate	354	Isomalt	953
Carbon dioxide	290		
Carnauba wax	903		
Carrageenan	407	Karaya gum	416
Cellulose, microcrystalline and powdered	460		
Citric acid	330	L-glutamic acid	620
Citric and fatty acid esters of glycerol	472c	Lactic acid	270
Cupric sulphate	519	Lactic and fatty acid esters of glycerol	472b
		Lactitol	966
		Lecithin	322
Dextrin roasted starch	1400	Locust bean (carob bean) gum	410
Diacetyltartaric and fatty acid esters of glycerol	472e	Lysozyme	1105
Disodium guanylate, 5'-	627		
Disodium inosinate, 5'-	631	Magnesium carbonates	504
Disodium ribonucleotides, 5'-	635	Magnesium chloride	511
Distarch phosphate	1412	Magnesium glutamate, Di-L-	625
		Magnesium lactate	329
		Magnesium phosphates	343
Enzyme treated starches	1405	Magnesium silicates	553
Erythorbic acid	315	Magnesium sulphate	518
Erythritol	968	Malic acid	296
		Maltitol & maltitol syrup	965
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470	Mannitol	421
Ferric ammonium citrate	381	Metatartaric acid	353
Ferrous gluconate	579	Methyl cellulose	461
*Permitted flavouring substances, excluding quinine and caffeine	-	Methyl ethylcellulose	465
Fumaric acid	297	Monk fruit extract (luo han guo extract)	-
		Mono- and diglycerides of fatty acids	471
		Monoammonium glutamate, L-	624
Gellan gum	418	Monopotassium glutamate, L-	622
Glucono delta-lactone	575	Monosodium glutamate, L-	621
Glycerin (glycerol)	422	Monostarch phosphate	1410
Guar gum	412		
Gum arabic (Acacia)	414	Nitrogen	941
		Neotame (technological use consistent with section 1.3.1—5 only)	961
Hydrochloric acid	507	Nitrous oxide	942
Hydroxypropyl cellulose	463		
Hydroxypropyl distarch phosphate	1442	Octafluorocyclobutane (for pressurised food containers only)	946
Hydroxypropyl methylcellulose	464		

Oxidised starch	1404	Sodium acetates	262
		Sodium alginate	401
Pectins	440	Sodium aluminosilicate	554
Petrolatum (petroleum jelly)	905b	Sodium ascorbate	301
Phosphated distarch phosphate	1413	Sodium carbonates	500
Polydextroses	1200	Sodium carboxymethylcellulose	466
Polydimethylsiloxane	900a	Sodium citrates	331
Polyethylene glycol 8000	1521	Sodium erythorbate	316
Polyoxyethylene (20) sorbitan monooleate	433	Sodium fumarate	365
Polyoxyethylene (20) sorbitan monostearate	435	Sodium gluconate	576
Polyoxyethylene (20) sorbitan tristearate	436	Sodium lactate	325
		Sodium lactylates	481
Polyphosphates	452	Sodium malates	350
Potassium acetate or potassium diacetate	261	Sodium phosphates	339
Potassium adipate (Salt reduced and low sodium foods only)	357	Sodium sulphates	514
Potassium alginate	402	Sodium tartrate	335
Potassium ascorbate	303	Sorbitan monostearate	491
Potassium carbonates	501	Sorbitan tristearate	492
Potassium chloride	508	Sorbitol	420
Potassium citrates	332	Starch acetate	1420
Potassium fumarate	366	Starch sodium octenylsuccinate	1450
Potassium gluconate	577	Stearic acid	570
Potassium lactate	326	Sucralose (technological use consistent with section 1.3.1—5 only)	955
Potassium malates	351	Sucrose esters of fatty acids	473
Potassium phosphates	340	Tara gum	417
Potassium sodium tartrate	337	Tartaric acid	334
Potassium sulphate	515	Tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Potassium tartrates	336	Thaumatococcus	957
Processed eucheuma seaweed	407a	Tragacanth gum	413
Propane (for pressurised food containers only)	944	Triacetin	1518
Propylene glycol	1520	Triphosphates	451
Propylene glycol alginate	405	Xanthan gum	415
Propylene glycol esters of fatty acids	477	Xylitol	967
Pyrophosphates	450		
		Yeast mannoproteins	455
Shellac	904		
Silicon dioxide (amorphous)	551		

Additives permitted at GMP—numerical listing

–	Monk fruit extract (luo han guo extract)	349	Ammonium malate
–	*Permitted flavouring substances, excluding quinine and caffeine	350	Sodium malates
		351	Potassium malates
		352	Calcium malates
170	Calcium carbonates	353	Metatartaric acid
		354	Calcium tartrate
260	Acetic acid, glacial	355	Adipic acid
261	Potassium acetate or potassium diacetate	357	Potassium adipate (Salt reduced and low sodium foods only)
262	Sodium acetates	365	Sodium fumarate
263	Calcium acetate	366	Potassium fumarate
264	Ammonium acetate	367	Calcium fumarate
270	Lactic acid	368	Ammonium fumarate
290	Carbon dioxide	380	Ammonium citrates
296	Malic acid	381	Ferric ammonium citrate
297	Fumaric acid		
		400	Alginic acid
300	Ascorbic acid	401	Sodium alginate
301	Sodium ascorbate	402	Potassium alginate
302	Calcium ascorbate	403	Ammonium alginate
303	Potassium ascorbate	404	Calcium alginate
315	Erythorbic acid	405	Propylene glycol alginate
316	Sodium erythorbate	406	Agar
322	Lecithin	407	Carrageenan
325	Sodium lactate	407a	Processed eucheuma seaweed
326	Potassium lactate	409	Arabinogalactan (larch gum)
327	Calcium lactate	410	Locust bean (carob bean) gum
328	Ammonium lactate	412	Guar gum
329	Magnesium lactate	413	Tragacanth gum
330	Citric acid	414	Gum arabic (Acacia)
331	Sodium citrates	415	Xanthan gum
332	Potassium citrates	416	Karaya gum
333	Calcium citrate	417	Tara gum
334	Tartaric acid	418	Gellan gum
335	Sodium tartrate	420	Sorbitol
336	Potassium tartrates	421	Mannitol
337	Potassium sodium tartrate	422	Glycerin (glycerol)
339	Sodium phosphates	433	Polyoxyethylene (20) sorbitan monooleate
340	Potassium phosphates		
341	Calcium phosphates	435	Polyoxyethylene (20) sorbitan monostearate
342	Ammonium phosphates		
343	Magnesium phosphates	436	Polyoxyethylene (20) sorbitan tristearate

440	Pectins	519	Cupric sulphate
442	Ammonium salts of phosphatidic acid	526	Calcium hydroxide
450	Pyrophosphates	529	Calcium oxide
451	Triphosphates	551	Silicon dioxide (amorphous)
452	Polyphosphates	552	Calcium silicate
455	Yeast mannoproteins	553	Magnesium silicates
460	Cellulose, microcrystalline and powdered	554	Sodium aluminosilicate
461	Methyl cellulose	556	Calcium aluminium silicate
463	Hydroxypropyl cellulose	558	Bentonite
464	Hydroxypropyl methylcellulose	559	Aluminium silicate
465	Methyl ethylcellulose	570	Stearic acid
466	Sodium carboxymethylcellulose	575	Glucono delta-lactone
470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	576	Sodium gluconate
471	Mono- and diglycerides of fatty acids	577	Potassium gluconate
472a	Acetic and fatty acid esters of glycerol	578	Calcium gluconate
472b	Lactic and fatty acid esters of glycerol	579	Ferrous gluconate
472c	Citric and fatty acid esters of glycerol	620	L-glutamic acid
472e	Diacyltartaric and fatty acid esters of glycerol	621	Monosodium glutamate, L-
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)	622	Monopotassium glutamate, L-
473	Sucrose esters of fatty acids	623	Calcium glutamate, Di-L-
477	Propylene glycol esters of fatty acids	624	Monoammonium glutamate, L-
481	Sodium lactylates	625	Magnesium glutamate, Di-L-
482	Calcium lactylates	627	Disodium guanylate, 5'-
491	Sorbitan monostearate	631	Disodium inosinate, 5'-
492	Sorbitan tristearate	635	Disodium ribonucleotides, 5'-
500	Sodium carbonates	900a	Polydimethylsiloxane
501	Potassium carbonates	901	Beeswax, white & yellow
503	Ammonium carbonates	903	Carnauba wax
504	Magnesium carbonates	904	Shellac
507	Hydrochloric acid	905b	Petrolatum (petroleum jelly)
508	Potassium chloride	941	Nitrogen
509	Calcium chloride	942	Nitrous oxide
510	Ammonium chloride	943a	Butane (for pressurised food containers only)
511	Magnesium chloride	943b	Isobutane (for pressurised food containers only)
514	Sodium sulphates	944	Propane (for pressurised food containers only)
515	Potassium sulphate	946	Octafluorocyclobutane (for pressurised food containers only)
516	Calcium sulphate	951	Aspartame (technological use consistent with section 1.3.1—5 only)
518	Magnesium sulphate		

953	Isomalt	1403	Bleached starch
955	Sucralose (technological use consistent with section 1.3.1—5 only)	1404	Oxidised starch
957	Thaumatococcus	1405	Enzyme treated starches
961	Neotame (technological use consistent with section 1.3.1—5 only)	1410	Monostarch phosphate
965	Maltitol & maltitol syrup	1412	Distarch phosphate
966	Lactitol	1413	Phosphated distarch phosphate
967	Xylitol	1414	Acetylated distarch phosphate
968	Erythritol	1420	Starch acetate
969	Advantame	1422	Acetylated distarch adipate
		1440	Hydroxypropyl starch
		1442	Hydroxypropyl distarch phosphate
1105	Lysozyme	1450	Starch sodium octenylsuccinate
		1451	Acetylated oxidised starch
1200	Polydextroses	1518	Triacetin
		1520	Propylene glycol
1400	Dextrin roasted starch	1521	Polyethylene glycol 8000
1401	Acid treated starch	1522	Calcium lignosulphonate (40-65)
1402	Alkaline treated starch		

S16—3 Colourings permitted at GMP

- (1) For section subsection 1.1.2—11(3), the *colourings permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order):

Colouring permitted at GMP—alphabetical listing

Alkanet (& Alkannin)	103	Curcumins	100
Anthocyanins	163	Flavoxanthin	161a
Beet Red	162	Iron oxides	172
Caramel I – plain	150a	Kryptoxanthin	161c
Caramel II – caustic sulphite process	150b	Lutein	161b
Caramel III – ammonia process	150c	Lycopene	160d
Caramel IV – ammonia sulphite process	150d	Paprika oleoresins	160c
Carotenal, b-apo-8'-	160e	Rhodoxanthin	161f
Carotenes	160a	Riboflavins	101
Carotenoic acid, b-apo-8'-, methyl or ethyl esters	160f	Rubixanthan	161d
Chlorophylls	140	Saffron, crocetin and crocin	164
Chlorophylls, copper complexes	141	Titanium dioxide	171
Cochineal and carmines	120	Vegetable carbon	153
		Violoxanthin	161e

Colouring permitted at GMP—numerical listing

100	Curcumins	160e	Carotenal, b-apo-8'-
101	Riboflavins	160f	Carotenoic acid, b-apo-8'-, methyl or ethyl esters
103	Alkanet (& Alkannin)	161a	Flavoxanthin
120	Cochineal and carmines	161b	Lutein
140	Chlorophylls	161c	Kryptoxanthin
141	Chlorophylls, copper complexes	161d	Rubixanthan
150a	Caramel I – plain	161e	Violoanthin
150b	Caramel II – caustic sulphite process	161f	Rhodoxanthin
150c	Caramel III – ammonia process	162	Beet Red
150d	Caramel IV – ammonia sulphite process	163	Anthocyanins
153	Vegetable carbon	164	Saffron, crocetin and crocin
160a	Carotenes	171	Titanium dioxide
160c	Paprika oleoresins	172	Iron oxides
160d	Lycopene		

S16—4 Colourings permitted to a maximum level

For subsection 1.1.2—11(3), the colourings permitted to a maximum level are the substances listed in the following table (first in alphabetical order, then in numerical order):

Note See subsection 1.3.1—4(3), which establishes a maximum level for all colourings used in a food

Colourings permitted to maximum level—alphabetical listing

Allura red AC	129	Green S	142
Azorubine / Carmoisine	122	Indigotine	132
Brilliant black BN	151	Ponceau 4R	124
Brilliant blue FCF	133	Quinoline yellow	104
Brown HT	155	Sunset yellow FCF	110
Fast green FCF	143	Tartrazine	102

Colourings permitted to maximum level—numerical listing

102	Tartrazine	132	Indigotine
104	Quinoline yellow	133	Brilliant blue FCF
110	Sunset yellow FCF	142	Green S
122	Azorubine / Carmoisine	143	Fast green FCF
124	Ponceau 4R	151	Brilliant black BN
129	Allura red AC	155	Brown HT

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 16 as in force on **23 January 2019** (up to Amendment No. 183). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **23 January 2019**.

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
rep = repealed

Schedule 16 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00442 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S16—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading (colouring) to correct inconsistency with defined term.
S16—2	183	F2019L00037 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Entry for Monk fruit extract (luo han guo extract) 'alphabetical listing'

Schedule 17 Vitamins and minerals

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Use of vitamins and minerals is regulated by several standards, including Standard 1.1.1 and Standard 1.3.2. This Standard:

- lists foods and amounts for the definition of **reference quantity** in section 1.1.2—2; and
- contains permissions to use vitamins and minerals as nutritive substances for section 1.3.2—3; and
- lists permitted forms of vitamins and minerals for subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c) and sub-subparagraph 2.9.4—3(1)(a)(ii)(A), as well as permitted forms of calcium for paragraph 2.10.3—3(b); and
- lists vitamins and minerals for which claims may be made under subsections 2.9.3—6(3) and 2.9.3—8(3).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S17—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 17 – Vitamins and minerals*.

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S17—2 Permitted forms of vitamins

For paragraph 1.3.2—3(a), subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c) and sub-subparagraph 2.9.4—3(1)(a)(ii)(A) the permitted forms of minerals are:

Permitted forms of vitamins

Vitamin	Permitted form
Vitamin A	
<i>Retinol forms</i>	Vitamin A (retinol) Vitamin A acetate (retinyl acetate) Vitamin A palmitate (retinyl palmitate) Vitamin A propionate (retinyl propionate)
<i>Provitamin A forms</i>	beta-apo-8'-carotenal beta-carotene-synthetic carotenes-natural beta-apo-8'-carotenoic acid ethyl ester
Thiamin (Vitamin B ₁)	Thiamin hydrochloride Thiamin mononitrate Thiamin monophosphate
Riboflavin (Vitamin B ₂)	Riboflavin Riboflavin-5'-phosphate sodium
Niacin	Niacinamide (nicotinamide) Nicotinic acid
Folate	Folic acid L-methyltetrahydrofolate, calcium

<i>Vitamin</i>	<i>Permitted form</i>
Vitamin B ₆	Pyridoxine hydrochloride
Vitamin B ₁₂	Cyanocobalamin Hydroxocobalamin
Pantothenic acid	Calcium pantothenate Dexpanthenol
Vitamin C	L-ascorbic acid Ascorbyl palmitate Calcium ascorbate Potassium ascorbate Sodium ascorbate
Vitamin D	Vitamin D ₂ (ergocalciferol) Vitamin D ₃ (cholecalciferol)
Vitamin E	dl-alpha-tocopherol d-alpha-tocopherol concentrate Tocopherols concentrate, mixed d-alpha-tocopheryl acetate dl-alpha-tocopheryl acetate d-alpha-tocopheryl acetate concentrate d-alpha-tocopheryl acid succinate

S17—3

Permitted forms of minerals

For section 1.3.2—3(a), subparagraph 2.9.3—3(2)(c)(i), paragraph 2.9.3—5(2)(c), paragraph 2.9.3—7(2)(c), sub-subparagraph 2.9.4—3(1)(a)(ii)(A), and paragraph 2.10.3—3(b), the permitted forms of minerals are:

Permitted forms of minerals

<i>Mineral</i>	<i>Permitted form</i>
Calcium	Calcium carbonate Calcium chloride Calcium chloride, anhydrous Calcium chloride solution Calcium citrate Calcium gluconate Calcium glycerophosphate Calcium lactate Calcium oxide Calcium phosphate, dibasic Calcium phosphate, monobasic Calcium phosphate, tribasic Calcium sodium lactate Calcium sulphate
Iron	Ferric ammonium citrate, brown or green

Mineral	Permitted form
Iron	Ferric ammonium phosphate
	Ferric citrate
	Ferric hydroxide
	Ferric phosphate
	Ferric pyrophosphate
	Ferric sodium edetate (other than for breakfast cereals as purchased or formulated supplementary food for young children)
	Ferric sulphate (iron III sulphate)
	Ferrous carbonate
	Ferrous citrate
	Ferrous fumarate
	Ferrous gluconate
	Ferrous lactate
	Ferrous succinate
	Ferrous sulphate (iron II sulphate)
	Ferrous sulphate, dried
Iron, reduced (ferrum reductum)	
Soy leghemoglobin in a soy leghemoglobin preparation that is listed in Schedule 26 and complies with any corresponding conditions listed in that Schedule.	
Iodine	Potassium iodate
	Potassium iodide
	Sodium iodate
	Sodium iodide
Magnesium	Magnesium carbonate
	Magnesium chloride
	Magnesium gluconate
	Magnesium oxide
	Magnesium phosphate, dibasic
	Magnesium phosphate, tribasic
	Magnesium sulphate
Phosphorus	Calcium phosphate, dibasic
	Calcium phosphate, monobasic
	Calcium phosphate, tribasic
	Bone phosphate
	Magnesium phosphate, dibasic
	Magnesium phosphate, tribasic
	Calcium glycerophosphate
	Potassium glycerophosphate
	Phosphoric acid
	Potassium phosphate, dibasic

Mineral	Permitted form
Selenium	Potassium phosphate, monobasic
	Sodium phosphate, dibasic
	Seleno methionine
	Sodium selenate
Zinc	Sodium selenite
	Zinc acetate
	Zinc chloride
	Zinc gluconate
	Zinc lactate
	Zinc oxide
	Zinc sulphate

S17—4 Permitted uses of vitamins and minerals

For sections 1.3.2—3 and 1.3.2—4, the foods are listed in the table:

Permitted uses of vitamins and minerals		
Vitamin or mineral	Maximum claim per reference quantity (maximum percentage RDI claim)	Maximum permitted amount per reference quantity
Cereals and cereal products		
<i>Biscuits containing not more than 200 g/kg fat and not more than 50 g/kg sugars</i>		
<i>Reference quantity—35 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B ₆	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<i>Bread</i>		
<i>Reference quantity—50 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B ₆	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Folate	(a) bread that contains no wheat flour— 100 µg (50%); (b) other foods—0	
<i>Breakfast cereals, as purchased</i>		
<i>Reference quantity—a normal serving</i>		
Provitamin A forms of Vitamin A	200 µg (25%)	
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B ₆	0.4 mg (25%)	
Vitamin C	10 mg (25%)	
Vitamin D	2.5 µg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
Iron – except ferric sodium edetate	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<i>Cereal flours</i>		
<i>Reference quantity—35 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B ₆	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<i>Pasta</i>		
<i>Reference quantity—the amount that is equivalent to 35 g of uncooked dried pasta</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B ₆	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Dairy products		
<i>Dried milks</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.4 mg (25%)	
Vitamin D	2.5 µg (25%)	3.0 µg
Calcium	400 mg (50%)	
<i>Modified milks and skim milk</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	400 mg (50%)	
<i>Cheese and cheese products</i>		
<i>Reference quantity—25 g</i>		
Vitamin A	110 µg (15%)	125 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
<i>Yoghurts (with or without other foods)</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
<i>Dairy desserts containing no less than 3.1% m/m milk protein</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
<i>Ice cream and ice confections containing no less than 3.1% m/m milk protein</i>		
<i>Reference quantity—75 g</i>		
Calcium	200 mg (25%)	
<i>Cream and cream products containing no more than 40% m/m milkfat</i>		
<i>Reference quantity—30 mL</i>		
Vitamin A	110 µg (15%)	125 µg
<i>Butter</i>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg

Vitamin or mineral	Maximum claim per reference quantity (maximum percentage RDI claim)	Maximum permitted amount per reference quantity
Edible oils and spreads		
<i>Edible oil spreads and margarine</i>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Vitamin E	(a) edible oil spreads and margarine containing no more than 28% total *saturated fatty acids and trans fatty acids—3.5 mg (35%); (b) other foods—0	
<i>Edible oils</i>		
<i>Reference quantity—10 g</i>		
Vitamin E	(a) sunflower oil and safflower oil—7.0 mg (70%); (b) other edible oils containing no more than 28% total *saturated fatty acids and trans fatty acids—3.0 mg (30%)	
Extracts		
<i>Extracts of meat, vegetables or yeast (including modified yeast) and foods containing no less than 800 g/kg of extracts of meat, vegetables or yeast (including modified yeast)</i>		
<i>Reference quantity—5 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B ₆	0.4 mg (25%)	
Vitamin B ₁₂	0.5 µg (25%)	
Folate	100 µg (50%)	
Iron	1.8 mg (15%)	
Fruit juice, vegetable juice, fruit drink and fruit cordial		
<i>All fruit juice and concentrated fruit juice (including tomato juice)</i>		
<i>Reference quantity—200 mL</i>		
Calcium	200 mg (25%)	
Folate	100 µg (50%)	
Vitamin C	(a) blackcurrant juice—500 mg (12.5 times) (b) guava juice—400 mg (10 times) (c) other juice—120 mg (3 times)	
Provitamin A forms of Vitamin A	(a) mango juice—800 µg (1.1 times) (b) pawpaw juice—300 µg (40%) (c) other juice—200 µg (25%)	
<i>Vegetable juice (including tomato juice)</i>		
<i>Reference quantity—200 mL</i>		
Vitamin C	60 mg (1.5 times)	
Provitamin A forms of Vitamin A	200 µg (25%)	
Folate	100 µg (50%)	

Vitamin or mineral	Maximum claim per reference quantity (maximum percentage RDI claim)	Maximum permitted amount per reference quantity
Calcium	200 mg (25%)	
<i>Fruit drinks, vegetable drinks and fruit and vegetable drinks containing at least 250 mL/L of the juice, purée or comminution of the fruit or vegetable or both; fruit drink, vegetable drink or fruit and vegetable drink concentrate which contains in a reference quantity at least 250 mL/L of the juice, purée or comminution of the fruit or vegetable, or both</i>		
<i>Reference quantity—200 mL</i>		
Folate	refer to section 1.3.2—5	
Vitamin C	refer to section 1.3.2—5	
Provitamin A forms of vitamin A	refer to section 1.3.2—5	
Calcium	200 mg (25%)	
<i>Fruit cordial, fruit cordial base</i>		
<i>Reference quantity—200 mL</i>		
Vitamin C	refer to section 1.3.2—5	
Analogues derived from legumes		
<i>Beverages containing no less than 3% m/m protein derived from legumes</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B ₆	no claim permitted	0.12 mg
Vitamin B ₁₂	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	
<i>Analogues of meat, where no less than 12% of the energy value of the food is derived from protein, and the food contains no less than 5 g protein per serve of the food</i>		
<i>Reference quantity—100 g</i>		
Thiamin	0.16 mg (15%)	
Riboflavin	0.26 mg (15%)	
Niacin	5.0 mg (50%)	
Vitamin B ₆	0.5 mg (30%)	
Vitamin B ₁₂	2.0 µg (100%)	
Folate	no claim permitted	10 µg
Iron	3.5 mg (30%)	
Magnesium	no claim permitted	26 mg
Zinc	4.4 mg (35%)	

Vitamin or mineral	Maximum claim per reference quantity (maximum percentage RDI claim)	Maximum permitted amount per reference quantity
<i>Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.08 mg
Riboflavin	0.43 mg (25%)	
Vitamin B ₆	no claim permitted	0.11 mg
Vitamin B ₁₂	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	20 µg (10%)	
Calcium	320 mg (40%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.7 mg
Iodine	15 µg (10%)	
<i>Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes</i>		
<i>Reference quantity—75 g</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.26 mg (15%)	
Vitamin B ₁₂	0.2 µg (10%)	
Calcium	200 mg (25%)	
Phosphorus	no claim permitted	80 mg
<i>Analogues of cheese containing no less than 15% m/m protein derived from legumes</i>		
<i>Reference quantity—25 g</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.17 mg (10%)	
Vitamin B ₁₂	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Zinc	no claim permitted	1.0 mg
Iodine	no claim permitted	10 µg
Composite products		
<i>Soups, prepared for consumption in accordance with directions</i>		
<i>Reference quantity—200 mL</i>		
Calcium	200 mg (25%)	
Analogues derived from cereals, nuts, seeds, or a combination of those ingredients		
<i>Beverages containing no less than 0.3% m/m protein derived from cereals, nuts, seeds, or a combination of those ingredients</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (maximum percentage RDI claim)</i>	<i>Maximum permitted amount per reference quantity</i>
Riboflavin	0.43 mg (25%)	
Vitamin B ₆	no claim permitted	0.12 mg
Vitamin B ₁₂	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	

Formulated beverages

Formulated beverages

Reference quantity—600 mL

Folate	50 µg (25%)
Vitamin C	40 mg (100%)
Provitamin A forms of Vitamin A	200 µg (25%)
Niacin	2.5 mg (25%)
Thiamin	0.28 mg (25%)
Riboflavin	0.43 mg (25%)
Calcium	200 mg (25%)
Iron	3.0 mg (25%)
Magnesium	80 mg (25%)
Vitamin B ₆	0.4 mg (25%)
Vitamin B ₁₂	0.5 µg (25%)
Vitamin D	2.5 µg (25%)
Vitamin E	2.5 mg (25%)
Iodine	38 µg (25%)
Pantothenic acid	1.3 mg (25%)
Selenium	17.5 µg (25%)

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S17—4	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	am	Updating table of analogues of meat.

Schedule 18 Processing aids

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as processing aids are regulated by Standard 1.1.1 and Standard 1.3.3. This standard lists substances that may be used as processing aids for paragraph 1.1.2—13(3)(a) and contains permissions to use substances as processing aids for Standard 1.3.3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S18—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 18 – Processing aids*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S18—2 Generally permitted processing aids—substances for section 1.3.3—4

(1) For paragraph 1.3.3—4(2)(b), the substances are:

Generally permitted processing aids

activated carbon	oxygen
ammonia	perlite
ammonium hydroxide	phospholipids
argon	phosphoric acid
bone phosphate	polyethylene glycols
carbon monoxide	polyglycerol esters of fatty acids
diatomaceous earth	polyglycerol esters of interesterified ricinoleic acid
ethoxylated fatty alcohols	polyoxyethylene 40 stearate
ethyl alcohol	potassium hydroxide
fatty acid polyalkylene glycol ester	propylene glycol alginate
furcellaran	silica or silicates
hydrogenated glucose syrups	sodium hydroxide
isopropyl alcohol	sodium lauryl sulphate
magnesium hydroxide	sulphuric acid
oleic acid	tannic acid
oleyl oleate	

(2) In this section:

silica or **silicates** includes:

- (a) sodium calcium polyphosphate silicate; and
- (b) sodium hexafluorosilicate; and
- (c) sodium metasilicate; and
- (d) sodium silicate; and
- (e) silica; and
- (f) modified silica;

that complies with a specification in section S3—2 or S3—3.

Note Silicates that are additives permitted at GMP (see section S16—2) may also be used as processing aids, in accordance with paragraph 1.3.3—4(2)(a).

S18—3 Permitted processing aids for certain purposes

For section 1.3.3—5, the substances, foods and maximum permitted levels are:

Permitted processing aids for certain purposes (section 1.3.3—5)

Substance	Maximum permitted level (mg/kg)
<i>Technological purpose—Antifoam agent</i>	
Butanol	10
Oxystearin	GMP
Polydimethylsiloxane	10
Polyethylene glycol dioleate	GMP
Polyethylene/ polypropylene glycol copolymers	GMP
Soap	GMP
Sorbitan monolaurate	1
Sorbitan monooleate	1
<i>Technological purpose—Catalyst</i>	
Chromium (excluding chromium VI)	0.1
Copper	0.1
Molybdenum	0.1
Nickel	1.0
Peracetic acid	0.7
Potassium ethoxide	1.0
Potassium (metal)	GMP
Sodium (metal)	GMP
Sodium ethoxide	1.0
Sodium methoxide	1.0
<i>Technological purpose—decolourants, clarifying, filtration and adsorbent agents</i>	
Acid clays of montmorillonite	GMP
Chloromethylated aminated styrene-divinylbenzene resin	GMP
Co-extruded polystyrene and polyvinyl pyrrolidone	GMP
Copper sulphate	GMP
Dimethylamine-epichlorohydrin copolymer	150
Dimethyldialkylammonium chloride	GMP
Divinylbenzene copolymer	GMP
High density polyethylene co-extruded with kaolin	GMP
Iron oxide	GMP
Fish collagen, including isinglass	GMP
Magnesium oxide	GMP
Modified polyacrylamide resins	GMP
Nylon	GMP

Substance	Maximum permitted level (mg/kg)
Phytates (including phytic acid, magnesium phytate & calcium phytate)	GMP
Polyester resins, cross-linked	GMP
Polyethylene	GMP
Polypropylene	GMP
Polyvinyl pyrrolidone	GMP
Potassium ferrocyanide	0.1
<i>Technological purpose—desiccating preparation</i>	
Aluminium sulphate	GMP
Ethyl esters of fatty acids	GMP
Short chain triglycerides	GMP
<i>Technological purpose—ion exchange resin</i>	
Completely hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	GMP
Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, dimethylamine, diethylenetriamine, or dimethylethanolamine	GMP
Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP
Epichlorohydrin cross-linked with ammonia and then quaternised with methyl chloride to contain not more than 18% strong base capacity by weight of total exchange capacity	GMP
Hydrolysed copolymer of methyl acrylate and divinylbenzene	GMP
Methacrylic acid-divinylbenzene copolymer	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 3.5% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% by weight divinylbenzene and not more than 0.6% by weight of diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 7% by weight divinylbenzene and not more than 2.3% by weight of diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine and quaternised with methyl chloride	GMP
Reaction resin of formaldehyde, acetone, and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% of the starting amount of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin is no more than 10% of the starting amount of cellulose	GMP

Substance	Maximum permitted level (mg/kg)
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 250% of the starting amount of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated, whereby the amount of epichlorohydrin plus propylene oxide employed is no more than 250% of the starting amount of cellulose	GMP
Styrene-divinylbenzene cross-linked copolymer, chloromethylated then aminated with dimethylamine and oxidised with hydrogen peroxide whereby the resin contains not more than 15% of vinyl N,N-dimethylbenzylamine-N-oxide and not more than 6.5% of nitrogen	GMP
Sulphite-modified cross-linked phenol-formaldehyde, with modification resulting in sulphonic acid groups on side chains	GMP
Sulphonated anthracite coal	GMP
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene, and acrylonitrile or methyl acrylate	GMP
Sulphonated tetrapolymer of styrene, divinylbenzene, acrylonitrile, and methyl acrylate derived from a mixture of monomers containing not more than a total of 2% by weight of acrylonitrile and methyl acrylate	GMP
<i>Technological purpose—lubricant, release and anti-stick agent</i>	
Acetylated mono- and diglycerides	100
Mineral oil based greases	GMP
Thermally oxidised soya-bean oil	320
White mineral oil	GMP
<i>Technological purpose—carrier, solvent, diluent</i>	
Benzyl alcohol	500
Croscarmellose sodium	GMP
Ethyl acetate	GMP
Glycerol diacetate	GMP
Glyceryl monoacetate	GMP
Glycine	GMP
Isopropyl alcohol	1000
L-Leucine	GMP
Triethyl citrate	GMP

S18—4 Permitted enzymes

- (1) For section 1.3.3—6, the enzymes and sources are set out in:
 - (a) subsection (3) (permitted enzymes of animal origin); and
 - (b) subsection (4) (permitted enzymes of plant origin); and

- (c) subsection (5) (permitted enzymes of microbial origin).
- (2) The sources listed in relation to enzymes of microbial origin may contain additional copies of genes from the same organism.
- Note 1** EC, followed by a number, means the number the Enzyme Commission uses to classify the principal enzyme activity, which is known as the Enzyme Commission number.
- Note 2** ATCC, followed by a number, means the number which the American Type Culture Collection uses to identify a prokaryote.
- Note 3** Some enzyme sources identified in this section are protein engineered. If such an enzyme is used as a processing aid, the resulting food may have as an ingredient a food produced using gene technology, and the requirements relating to foods produced using gene technology will apply—see Standard 1.2.1 and Standard 1.5.2. The relevant enzymes are the following:
- Glycerophospholipid cholesterol acyltransferase, protein engineered variant;
 - Lipase, triacylglycerol, protein engineered variant;
 - Maltotetrahydrolase, protein engineered variant;
- (3) The permitted enzymes of animal origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of animal origin

Enzyme	Source
Lipase, triacylglycerol (EC 3.1.1.3)	Bovine stomach; salivary glands or forestomach of calf, kid or lamb; porcine or bovine pancreas
Pepsin (EC 3.4.23.1)	Bovine or porcine stomach
Phospholipase A ₂ (EC 3.1.1.4)	Porcine pancreas
Thrombin (EC 3.4.21.5)	Bovine or porcine blood
Trypsin (EC 3.4.21.4)	Porcine or bovine pancreas

- (4) The permitted enzymes of plant origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of plant origin

Enzyme	Source
α-Amylase (EC 3.2.1.1)	Malted cereals
β-Amylase (EC 3.2.1.2)	Sweet potato (<i>Ipomoea batatas</i>) Malted cereals
Actinidin (EC 3.4.22.14)	Kiwifruit (<i>Actinidia deliciosa</i>)
Ficin (EC 3.4.22.3)	<i>Ficus</i> spp.
Fruit bromelain (EC 3.4.22.33)	Pineapple fruit (<i>Ananas comosus</i>)
Papain (EC 3.4.22.2)	<i>Carica papaya</i>
Stem bromelain (EC 3.4.22.32)	Pineapple stem (<i>Ananas comosus</i>)

- (5) The permitted enzymes of microbial origin are:

Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin

Enzyme	Source
α-Acetolactate decarboxylase (EC 4.1.1.5)	<i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α-Acetolactate decarboxylase isolated from <i>Bacillus brevis</i>
Aminopeptidase (EC 3.4.11.1)	<i>Aspergillus oryzae</i> <i>Lactococcus lactis</i>

Enzyme	Source
α -Amylase (EC 3.2.1.1)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus licheniformis</i> <i>Bacillus licheniformis</i> , containing the gene for α -Amylase isolated from <i>Geobacillus stearothermophilus</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α -Amylase isolated from <i>Geobacillus stearothermophilus</i> <i>Geobacillus stearothermophilus</i>
β -Amylase (EC 3.2.1.2)	<i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i>
Amylomaltase (EC 2.4.1.25)	<i>Bacillus amyloliquefaciens</i> , containing the gene for amylomaltase derived from <i>Thermus thermophilus</i>
α -Arabinofuranosidase (EC 3.2.1.55)	<i>Aspergillus niger</i>
Asparaginase (EC 3.5.1.1)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> , containing the gene for asparaginase isolated from <i>Pyrococcus furiosus</i>
Aspergillopepsin I (EC 3.4.23.18)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i>
Aspergillopepsin II (EC 3.4.23.19)	<i>Aspergillus niger</i>
Carboxylesterase (EC 3.1.1.1)	<i>Rhizomucor miehei</i>
Catalase (EC 1.11.1.6)	<i>Aspergillus niger</i> <i>Micrococcus luteus</i>
Cellulase (EC 3.2.1.4)	<i>Aspergillus niger</i> <i>Penicillium funiculosum</i> <i>Trichoderma reesei</i> <i>Trichoderma viride</i>
Chymosin (EC 3.4.23.4)	<i>Aspergillus niger</i> <i>Escherichia coli</i> K-12 strain GE81 <i>Kluyveromyces lactis</i>
Chymotrypsin (EC 3.4.21.1)	<i>Bacillus licheniformis</i> , containing the gene for chymotrypsin isolated from <i>Nocardioopsis prasina</i>
Cyclodextrin glucanotransferase (EC 2.4.1.19)	<i>Paenibacillus macerans</i>
Dextranase (EC 3.2.1.11)	<i>Chaetomium gracile</i> <i>Penicillium lilacinum</i>
Endo-1,4-beta-xylanase (EC 3.2.1.8)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Thermomyces lanuginosus</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>

Enzyme	Source
Endo-1,4-beta-xylanase, protein engineered variant (EC 3.2.1.8)	<i>Bacillus licheniformis</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Bacillus licheniformis</i>
Endo-arabinase (EC 3.2.1.99)	<i>Aspergillus niger</i>
Endo-protease (EC 3.4.21.26)	<i>Aspergillus niger</i>
β -Fructofuranosidase (EC 3.2.1.26)	<i>Aspergillus niger</i> <i>Saccharomyces cerevisiae</i>
α -Galactosidase (EC 3.2.1.22)	<i>Aspergillus niger</i>
β -Galactosidase (EC 3.2.1.23)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus circulans</i> ATCC 31382 <i>Bacillus licheniformis</i> , containing the gene for β -Galactosidase isolated from <i>Bifidobacterium bifidum</i> <i>Kluyveromyces marxianus</i> <i>Kluyveromyces lactis</i>
Glucan 1,3- β -glucosidase (EC 3.2.1.58)	<i>Trichoderma harzianum</i>
β -Glucanase (EC 3.2.1.6)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Disporotrichum dimorphosporum</i> <i>Humicola insolens</i> <i>Talaromyces emersonii</i> <i>Trichoderma reesei</i>
Glucoamylase (EC 3.2.1.3)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizopus delemar</i> <i>Rhizopus oryzae</i> <i>Rhizopus niveus</i>
Glucose oxidase (EC 1.1.3.4)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for glucose oxidase isolated from <i>Aspergillus niger</i>
α -Glucosidase (EC 3.2.1.20)	<i>Aspergillus oryzae</i> <i>Aspergillus niger</i>
β -Glucosidase (EC 3.2.1.21)	<i>Aspergillus niger</i>
Glutaminase (EC 3.5.1.2)	<i>Bacillus amyloliquefaciens</i>
Glycerophospholipid cholesterol acyltransferase, protein engineered variant (EC 2.3.1.43)	<i>Bacillus licheniformis</i> , containing the gene for glycerophospholipid cholesterol acyltransferase isolated from <i>Aeromonas salmonicida</i> subsp. <i>salmonicida</i>
Hemicellulase endo-1,3- β -xylanase (EC 3.2.1.32)	<i>Humicola insolens</i>
Hemicellulase multicomponent enzyme (EC 3.2.1.78)	<i>Aspergillus niger</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Trichoderma reesei</i>
Hexose oxidase (EC 1.1.3.5)	<i>Hansenula polymorpha</i> , containing the gene for Hexose oxidase isolated from <i>Chondrus crispus</i>

Enzyme	Source
Inulinase (EC 3.2.1.7)	<i>Aspergillus niger</i>
Lipase, monoacylglycerol (EC 3.1.1.23)	<i>Penicillium camembertii</i>
Lipase, triacylglycerol (EC 3.1.1.3)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Fusarium oxysporum</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Humicola lanuginosa</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Rhizomucor miehei</i> <i>Candida rugosa</i> <i>Hansenula polymorpha</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Fusarium heterosporum</i> <i>Mucor javanicus</i> <i>Penicillium roquefortii</i> <i>Rhizopus arrhizus</i> <i>Rhizomucor miehei</i> <i>Rhizopus niveus</i> <i>Rhizopus oryzae</i>
Lipase, triacylglycerol, protein engineered variant (EC 3.1.1.3)	<i>Aspergillus niger</i> , containing the gene for lipase, triacylglycerol isolated from <i>Fusarium culmorum</i>
Lysophospholipase (EC 3.1.1.5)	<i>Aspergillus niger</i>
Maltogenic α -amylase (EC 3.2.1.133)	<i>Bacillus subtilis</i> containing the gene for maltogenic α -amylase isolated from <i>Geobacillus stearothermophilus</i>
Maltotetrahydrolase, protein engineered variant (EC 3.2.1.60)	<i>Bacillus licheniformis</i> , containing the gene for maltotetrahydrolase isolated from <i>Pseudomonas stutzeri</i>
Metalloproteinase	<i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus coagulans</i> <i>Bacillus subtilis</i>
Mucorpepsin (EC 3.4.23.23)	<i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Aspartic proteinase isolated from <i>Rhizomucor meihei</i> <i>Rhizomucor meihei</i> <i>Cryphonectria parasitica</i>
Oryzin (EC 3.4.21.63)	<i>Aspergillus melleus</i>
Pectin lyase (EC 4.2.2.10)	<i>Aspergillus niger</i>
Pectinesterase (EC 3.1.1.11)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for pectinesterase isolated from <i>Aspergillus aculeatus</i>
Phospholipase A ₁ (EC 3.1.1.32)	<i>Aspergillus oryzae</i> , containing the gene for phospholipase A ₁ isolated from <i>Fusarium venenatum</i>
Phospholipase A ₂ (EC 3.1.1.4)	<i>Aspergillus niger</i> , containing the gene isolated from porcine pancreas <i>Streptomyces violaceoruber</i>
3-Phytase (EC 3.1.3.8)	<i>Aspergillus niger</i>
4-Phytase (EC 3.1.3.26)	<i>Aspergillus oryzae</i> , containing the gene for 4-phytase isolated from <i>Peniophora lycii</i>

Enzyme	Source
Polygalacturonase or Pectinase multicomponent enzyme (EC 3.2.1.15)	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Trichoderma reesei</i>
Pullulanase (EC 3.2.1.41)	<i>Bacillus acidopullulyticus</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for pullulanase isolated from <i>Bacillus acidopullulyticus</i> <i>Klebsiella pneumoniae</i>
Serine proteinase (EC 3.4.21.14)	<i>Aspergillus oryzae</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus halodurans</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i>
Transglucosidase (EC 2.4.1.24)	<i>Aspergillus niger</i>
Transglutaminase (EC 2.3.2.13)	<i>Streptomyces mobaraensis</i>
Trypsin (EC 3.4.21.4)	<i>Fusarium venenatum</i> , containing the gene for trypsin isolated from <i>Fusarium oxysporum</i>
Urease (EC 3.5.1.5)	<i>Lactobacillus fermentum</i>
Xylose isomerase (EC 5.3.1.5)	<i>Actinoplanes missouriensis</i> <i>Bacillus coagulans</i> <i>Microbacterium arborescens</i> <i>Streptomyces olivaceus</i> <i>Streptomyces olivochromogenes</i> <i>Streptomyces murinus</i> <i>Streptomyces rubiginosus</i>

S18—5 Permitted microbial nutrients and microbial nutrient adjuncts

For section 1.3.3—7, the substances are:

Permitted microbial nutrients and microbial nutrient adjuncts

adenine	cysteine monohydrochloride
adonitol	dextran
ammonium sulphate	ferrous sulphate
ammonium sulphite	glutamic acid
arginine	glycine
asparagine	guanine
aspartic acid	histidine
benzoic acid	hydroxyethyl starch
biotin	inosine
calcium pantothenate	inositol
calcium propionate	manganese chloride
copper sulphate	manganese sulphate
cystine	niacin

nitric acid	sodium molybdate
pantothenic acid	sodium tetraborate
peptone	thiamin
phytates	threonine
polyvinylpyrrolidone	uracil
pyridoxine hydrochloride	xanthine
riboflavin	zinc chloride
sodium formate	zinc sulphate

S18—6 Permitted processing aids for water

For section 1.3.3—8, the substances and maximum permitted levels are:

Permitted processing aids for water (section 1.3.3—8)

Substance	Maximum permitted level (mg/kg)
Aluminium sulphate	GMP
Ammonium sulphate	GMP
Calcium hypochlorite	5 (available chlorine)
Calcium sodium polyphosphate	GMP
Chlorine	5 (available chlorine)
Chlorine dioxide	1 (available chlorine)
Cobalt sulphate	2
Copper sulphate	2
Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	GMP
Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethylamine, diethylenetriamine or dimethylethanolamine	GMP
Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Ferric chloride	GMP
Ferric sulphate	GMP
Ferrous sulphate	GMP
Hydrofluorosilicic acid (fluorosilicic acid) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Hydrogen peroxide	5
1-Hydroxyethylidene-1,1-diphosphonic acid	GMP
Lignosulphonic acid	GMP
Magnetite	GMP
Maleic acid polymers	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% divinylbenzene aminolysed with dimethylaminopropylamine	GMP
Methacrylic acid-divinylbenzene copolymer	GMP

Substance	Maximum permitted level (mg/kg)
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% divinylbenzene and not more than 0.6% diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine	GMP
Modified polyacrylamide resins	GMP
Monobutyl ethers of polyethylene-polypropylene glycol	GMP
Ozone	GMP
Phosphorous acid	GMP
Polyacrylamide (polyelectrolytes) (as acrylamide monomer)	0.0002
Polyaluminium chloride	GMP
Polydimethyldiallyl ammonium chloride	GMP
Polyoxypropylene glycol	GMP
Potassium permanganate	GMP
Reaction resin of formaldehyde, acetone and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated whereby the amount of epichlorohydrin plus propylene oxide employed is no more than 250% of the starting amount of cellulose	GMP
Silver ions	0.01
Sodium aluminate	GMP
Sodium fluoride (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Sodium fluorosilicate (Sodium silicofluoride) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
Sodium glucoheptonate	0.08 (measured as cyanide)
Sodium gluconate	GMP
Sodium humate	GMP
Sodium hypochlorite	5 (available chlorine)
Sodium lignosulphonate	GMP
Sodium metabisulphite	GMP
Sodium nitrate	50 (as nitrate)
Sodium polymethacrylate	2.5
Sodium sulphite (neutral or alkaline)	GMP
Styrene-divinylbenzene cross-linked copolymer	0.02 (as styrene)
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	GMP
Sulphite modified cross-linked phenol-formaldehyde	GMP
Tannin powder extract	GMP
Tetrasodium ethylene diamine tetraacetate	GMP
Zinc sulphate	GMP

S18—7 Permitted bleaching, washing and peeling agents—various foods

For section 1.3.3—9, the substances, foods and maximum permitted levels are:

Permitted bleaching, washing and peeling agents (section 1.3.3—9)

<i>Substance</i>	<i>Food</i>	<i>Maximum permitted level (mg/kg)</i>
Benzoyl peroxide	All foods	40 (measured as benzoic acid)
Bromo-chloro-dimethylhydantoin	All foods	1.0 (available chlorine) 1.0 (inorganic bromide) 2.0 (dimethylhydantoin)
Calcium hypochlorite	All foods	1.0 (available chlorine)
Chlorine	All foods	1.0 (available chlorine)
Chlorine dioxide	All foods	1.0 (available chlorine)
Diammonium hydrogen orthophosphate	All foods	GMP
Dibromo-dimethylhydantoin	All foods	2.0 (inorganic bromide) 2.0 (dimethylhydantoin)
2-Ethylhexyl sodium sulphate	All foods	0.7
Hydrogen peroxide	All foods	5
Iodine	Fruits, vegetables and eggs	GMP
Oxides of nitrogen	All foods	GMP
Ozone	All foods	GMP
Peracetic acid	All foods	GMP
Sodium chlorite	All foods	1.0 (available chlorine)
Sodium dodecylbenzene sulphonate	All foods	0.7
Sodium hypochlorite	All foods	1.0 (available chlorine)
Sodium laurate	All foods	GMP
Sodium metabisulphite	Root and tuber vegetables	25
Sodium peroxide	All foods	5
Sodium persulphate	All foods	GMP
Triethanolamine	Dried vine fruit	GMP

S18—8 Permitted extraction solvents—various foods

For section 1.3.3—10, the substances, foods and maximum permitted levels are:

Permitted extraction solvents (section 1.3.3—10)

<i>Substance</i>	<i>Food</i>	<i>Maximum permitted level (mg/kg)</i>
Acetone	Flavouring substances	2
	Other foods	0.1
Benzyl alcohol	All foods	GMP
Butane	Flavouring substances	1
	Other foods	0.1
Butanol	All foods	10
Cyclohexane	All foods	1
Dibutyl ether	All foods	2

Substance	Food	Maximum permitted level (mg/kg)
Diethyl ether	All foods	2
Dimethyl ether	All foods	2
Ethyl acetate	All foods	10
Glyceryl triacetate	All foods	GMP
Hexanes	All foods	20
Isobutane	Flavouring substances	1
	Other foods	0.1
Methanol	All foods	5
Methylene chloride	Decaffeinated coffee	2
	Decaffeinated tea	2
	Flavouring substances	2
Methylethyl ketone	All foods	2
Propane	All foods	1
Toluene	All foods	1

S18—9 Permitted processing aids—various technological purposes

(1) For section 1.3.3—11, the substances, foods, technological purposes and maximum permitted levels are set out in the table to subsection (3).

(2) In this section:

amine agarose ion exchange resin means agarose cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting amount of agarose.

approved food for use of phage means food that:

- (a) is ordinarily consumed in the same state in which it is sold; and
- (b) is solid; and
- (c) is one of the following:
 - (i) meat or meat product;
 - (ii) fish or fish product;
 - (iii) fruit or fruit product;
 - (iv) vegetable or vegetable product;
 - (v) cheese; and
- (d) is not one of the following:
 - (i) whole nuts in the shell;
 - (ii) raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer.

sulphonate agarose ion exchange resin means agarose cross-linked with epichlorohydrin and reacted with allyl glycidyl ether or propylene oxide, then derivatised with sulphonate groups whereby the amount of epichlorohydrin plus allyl glycidyl ether or propylene oxide does not exceed 250% by weight of the starting quantity of agarose.

(3) The table is:

Permitted processing aids—various purposes (section 1.3.3—11)

<i>Substance</i>	<i>Technological purpose and food</i>	<i>Maximum permitted level (mg/kg)</i>
Amine agarose ion exchange resin	Removal of specific proteins and polyphenols from beer	GMP
Ammonium bisulphite	For use in the manufacture of wine, sparkling wine and fortified wine as a microbial nutrient and microbial nutrient adjunct.	GMP
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
α -Amylase (EC 3.2.1.1) sourced from <i>Aspergillus niger</i> containing the α -Amylase gene from <i>Rhizomucor pusillus</i>	For use in starch processing and the production of potable alcohol	GMP
α -Amylase (EC 3.2.1.1) sourced from <i>Trichoderma reesei</i> containing the α -Amylase gene from <i>Aspergillus kawachii</i>	For use in brewing and the production of potable alcohol.	GMP
β -Amylase (EC 3.2.1.2) sourced from soybean (<i>Glycine max</i>)	For use in starch processing to manufacture maltose syrup	GMP
Aqualysin 1 (EC 3.4.21.111) sourced from <i>Bacillus subtilis</i> containing the aqualysin 1 gene from <i>Thermus aquaticus</i>	For use in the manufacture of bakery products	GMP
Aspergillopepsin I (EC 3.4.23.18) sourced from <i>Trichoderma reesei</i> containing the gene for aspergillopepsin I isolated from <i>Trichoderma reesei</i>	For use in the manufacture of potable alcohol and of animal and vegetable protein products.	GMP
Butanol	Suspension agent for sugar crystals	10
Carbonic acid	Bleached tripe washing agent	GMP
Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
Chitin-glucan	For use in the manufacture of wine, sparkling wine and fortified wine as a decolourant, clarifying, filtration and absorbent agent.	GMP
Chitosan sourced from <i>Aspergillus niger</i>	Manufacture of wine, beer, cider, spirits and food grade ethanol	GMP
A colouring that is an additive permitted at GMP, a colouring permitted at GMP, or a colouring permitted to a maximum level	Applied to the outer surface of meat as a brand for the purposes of inspection or identification	GMP
Cupric citrate	Removal of sulphide compounds from wine	GMP
β -Cyclodextrin	Used to extract cholesterol from eggs	GMP
β -Galactosidase (EC 3.2.1.23) from <i>Papiliotrema terrestris</i> strain AE-BLC.	For use in the production of *galacto-oligosaccharides from lactose.	GMP
β -Galactosidase (EC 3.2.1.23) sourced from <i>Bacillus subtilis</i> containing the gene for β -galactosidase isolated from <i>Bifidobacterium bifidum</i> .	For use in the production of lactose reduced dairy foods and for the production of galacto-oligosaccharides.	GMP

<i>Substance</i>	<i>Technological purpose and food</i>	<i>Maximum permitted level (mg/kg)</i>
β -Galactosidase (EC 3.2.1.23) sourced from <i>Bacillus subtilis</i> containing the β -galactosidase gene from <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	For use in the production of lactose reduced dairy foods.	GMP
L-Cysteine (or HCl salt)	Dough conditioner	75
Endo-1,4-beta-xylanase (EC 3.2.1.8) from <i>Bacillus subtilis</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Pseudoalteromonas haloplanktis</i> .	For use in the manufacture of bakery and other cereal-based products.	GMP
Endo-1,4- β -xylanase, protein engineered variant, (EC 3.2.1.8) from <i>Trichoderma reesei</i> , containing the gene for endo-1,4- β -xylanase isolated from <i>Thermopolyspora flexuosa</i>	For depolymerisation of arabinoxylans during the manufacture and/or processing of the following types of food: (a) bakery products; (b) cereal products; (c) grain; (d) cereal based beverages (including beer); and (e) potable alcohol	GMP
Endo-1,4-beta-xylanase (EC 3.2.1.8) sourced from <i>Trichoderma reesei</i> containing the endo-1,4-beta-xylanase gene from <i>Aspergillus niger</i> .	For use in the manufacture of bakery and other cereal-based products, including cereal-based beverages	GMP
Ethyl acetate	Cell disruption of yeast	GMP
Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
Gibberellic acid	Barley germination	GMP
Glucoamylase (EC 3.2.1.3) sourced from <i>Aspergillus niger</i> containing the gene for glucoamylase isolated from <i>Talaromyces emersonii</i>	To hydrolyse starch in the manufacture of syrups, beverages, cereal-based products, fruit products and vegetable products	GMP
Glucoamylase (EC 3.2.1.3) sourced from <i>Aspergillus niger</i> containing the glucoamylase gene from <i>Trametes cingulata</i>	For use in starch processing and the production of potable alcohol	GMP
Glucoamylase (EC 3.2.1.3) sourced from <i>Trichoderma reesei</i> containing the glucoamylase gene from <i>Trichoderma reesei</i>	For use in: (a) brewing; (b) the manufacture of bakery products; (c) the production of potable alcohol; and (d) starch processing.	GMP
α -Glucosidase (EC 3.2.1.20) sourced from <i>Trichoderma reesei</i> containing the α -glucosidase gene from <i>Aspergillus niger</i>	For use in the manufacture and/or processing of the following types of food: (a) potable alcohol; (b) lysine; (c) organic acids; (d) monosodium glutamate and other biochemicals; and (e) isomalto-oligosaccharides and other sweeteners.	GMP
Glucose oxidase (EC 1.1.3.4) sourced from <i>Trichoderma reesei</i> containing the glucose oxidase	For use in: a. the manufacture of bakery and	GMP

<i>Substance</i>	<i>Technological purpose and food</i>	<i>Maximum permitted level (mg/kg)</i>
gene from <i>Penicillium amagasakiense</i>	other cereal-based products; and b. egg processing.	
Gluteral	Manufacture of edible collagen casings	GMP
Hydrogen peroxide	Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of: (a) fermented milk; (b) fermented milk products; (c) cheese made using lactic acid producing microorganisms; or (d) cheese products made using lactic acid producing microorganisms	5
	Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate	5
	Removal of glucose from egg	5
	Removal of sulphur dioxide	5
1-Hydroxyethylidene-1, 1-diphosphonic acid	Metal sequestrant for use with anti-microbial agents for meat, fruit and vegetables	GMP
Ice Structuring Protein type III HPLC 12	Manufacture of ice cream and edible ices	100
Indole acetic acid	Barley germination	GMP
Inulinase (EC 3.2.1.7) sourced from <i>Aspergillus oryzae</i> containing the inulinase gene from <i>Aspergillus ficuum</i>	Hydrolysing inulin to produce fructo-oligosaccharides	GMP
Lactoperoxidase from bovine milk EC 1.11.1.7	Reduce the bacterial population or inhibit bacterial growth on meat surfaces	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from <i>Candida cylindracea</i>	For use in the manufacture of bakery products and dairy products and in the processing of fats and oils.	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from <i>Trichoderma reesei</i> containing the gene for lipase, triacylglycerol isolated from <i>Aspergillus tubingensis</i>	For use in the production of bakery products, and cereal-based beverages and foods.	GMP
Lipase, triacylglycerol (EC 3.1.1.3) sourced from <i>Trichoderma reesei</i> containing the gene for lipase, triacylglycerol isolated from <i>Fusarium oxysporum</i>	For use in the manufacture of bakery and other cereal-based products	GMP
<i>Listeria</i> phage P100	Listericidal treatment for use on approved food for use of phage	GMP
Lysophospholipase (EC 3.1.1.5) sourced from <i>Trichoderma reesei</i> containing the gene for lysophospholipase isolated from <i>Aspergillus nishimurae</i>	For use in starch processing, including the production of syrups	GMP
Maltogenic α -amylase, protein engineered variant, (EC 3.2.1.133) sourced from <i>Saccharomyces</i>	For use in the manufacture of bakery products	GMP

<i>Substance</i>	<i>Technological purpose and food</i>	<i>Maximum permitted level (mg/kg)</i>
<i>cerevisiae</i> containing the gene for maltogenic α -amylase from <i>Geobacillus stearothermophilus</i>		
Maltogenic α -amylase (EC 3.2.1.133) sourced from <i>Bacillus licheniformis</i> containing the gene for maltogenic α -amylase from <i>Geobacillus stearothermophilus</i> .	For use in: (a) brewing; (b) the manufacture of bakery products; (c) the production of potable alcohol; and; (d) starch processing.	GMP
Morpholine	Solubilising agent for coating mixtures on fruits	GMP
Oak	For use in the manufacture of wine	GMP
Octanoic acid	Anti-microbial agent for meat, fruit and vegetables	GMP
Paraffin	Coatings for cheese and cheese products	GMP
Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP
Polyvinylimidazole-polyvinylpyrrolidone co-polymers	For use in the manufacture of wine, sparkling wine and fortified wine as a decolourant, clarifying, filtration and absorbent agent.	GMP
Potassium bromate	Germination control in malting	Limit of determination of bromate
Protein engineered enzyme that: (a) contains both of the following components - (i) UDP-glucosyltransferase; and (ii) sucrose synthase (EC 2.4.1.13); and (b) is sourced from <i>Pichia pastoris</i> strain UGT-A.	For the conversion of purified stevia leaf extract to produce rebaudioside E.	GMP
Protein engineered enzyme that: contains both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and is sourced from <i>Pichia pastoris</i> strain UGT-A.	For the conversion of purified stevia leaf extract to produce rebaudioside D.	GMP
Protein engineered enzymes that: contain both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and are sourced from both of the following; a <i>Pichia pastoris</i> strain expressing UGT-A, and a <i>Pichia pastoris</i> strain expressing both UGT-B1 and UGT-B2.	For the conversion of purified stevia leaf extract to produce rebaudioside M	GMP
Protein glutaminase (EC 3.5.1.44) sourced from <i>Chryseobacterium proteolyticum</i> strain AE-PG	To deamidate proteins during the manufacture and/or processing of the following types of food: (a) baked products; (b) pasta;	GMP

<i>Substance</i>	<i>Technological purpose and food</i>	<i>Maximum permitted level (mg/kg)</i>
	(c) noodles; (d) milk; (e) other dairy products; (f) meat; (g) fish; (h) grains; (i) yeast; and (j) egg based products.	
Pullulanase (EC 3.2.1.41) sourced from <i>Bacillus licheniformis</i> containing the pullulanase gene from <i>Bacillus deramificans</i> .	For use in brewing and in starch processing.	GMP
<i>Salmonella</i> phage preparation (S16 and FO1a)	Reduce population of <i>Salmonella</i> species on the surface of raw meat and raw poultry meat during processing.	GMP
Silver chloride	For use in the manufacture of wine, sparkling wine and fortified wine to remove fermentation and storage-related odours.	GMP
Sodium bromate	Germination control in malting	Limit of determination of bromate
Sodium chlorite	Anti-microbial agent for meat, fish, fruit and vegetables	Limit of determination of chlorite, chlorate, chlorous acid and chlorine dioxide
Sodium gluconate	Denuding, bleaching & neutralising tripe	GMP
Sodium glycerophosphate	Cryoprotectant for starter culture	GMP
Sodium metabisulphite	Dough conditioner	60
	Removal of excess chlorine	60
	Softening of corn kernels for starch manufacture	60 (in the starch)
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphide	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphite	Dough conditioner	60
Sodium thiocyanate	Reduce and/or inhibit bacterial population on meat surfaces	GMP
Stearyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	GMP
Subtilisin (EC 3.4.21.62) sourced from <i>Bacillus licheniformis</i> containing the gene for subtilisin from <i>Pyrococcus furiosus</i>	For use in the production of potable alcohol.	GMP
Sucrose synthase (EC 2.4.1.13) sourced from <i>Escherichia coli</i> K-12 containing the gene for sucrose synthase from <i>Arabidopsis thaliana</i>	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside D, rebaudioside M; and rebaudioside AM	GMP
Sulphonate agarose ion exchange resin	Production of lactoferrin from bovine milk and milk-related products	GMP

<i>Substance</i>	<i>Technological purpose and food</i>	<i>Maximum permitted level (mg/kg)</i>
Sulphur dioxide	Control of nitrosodimethylamine in malting	750
	Treatment of hides for use in gelatine and collagen manufacture	750
Sulphurous acid	Softening of corn kernels	GMP
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Thermolysin (EC 3.4.24.27) sourced from <i>Anoxybacillus caldiproteolyticus</i> strain TP-7	To catalyse the hydrolysis of peptide bonds during the manufacture and/or processing of the following types of food: (a) dairy; (b) egg; (c) meat; (d) fish; (e) protein; (f) yeast; and (g) flavouring	GMP
Triethanolamine	Solubilising agent for coating mixtures for fruits	GMP
Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present
	Microbial nutrient and microbial nutrient adjunct for the manufacture of all foods, except alcoholic beverages	GMP
Uridine diphosphate (UDP) glucosyltransferase sourced from <i>Escherichia coli</i> K-12 containing the UDP glucosyltransferase gene from <i>Solanum lycopersicum</i>	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside D, rebaudioside M; and rebaudioside AM	GMP
Uridine diphosphate (UDP) glucosyltransferase sourced from <i>Escherichia coli</i> K-12 containing the UDP glucosyltransferase gene from <i>Stevia rebaudiana</i>	For the conversion of purified stevia leaf extract to produce one or more of the following: rebaudioside D, rebaudioside M; and rebaudioside AM	GMP
Woodflour from untreated <i>Pinus radiata</i>	Gripping agent used in the treatment of hides	GMP

Note Some enzyme sources identified in this table are protein engineered. If such an enzyme is used as a processing aid, the resulting food may have as an ingredient a food produced using gene technology, and the requirements relating to foods produced using gene technology will apply—see Standard 1.2.1 and Standard 1.5.2. The relevant enzymes are the following:

- Endo-1,4-β-xylanase, protein engineered variant;
- Maltogenic α-amylase, protein engineered variant;
- Protein engineered enzymes used in the manufacture of various steviol glycosides.

S18—10 Permission to use dimethyl dicarbonate as microbial control agent

For section 1.3.3—12, the foods and maximum permitted addition levels are:

Permission to use dimethyl dicarbonate as microbial control agent (section 1.3.3—12)

<i>Food</i>	<i>Maximum permitted addition level</i>
Any of the following: (a) fruit juice;	250 mg/kg

Food	Maximum permitted addition level
(b) vegetable juice;	
(c) fruit juice product;	
(d) vegetable juice product.	
Water based flavoured drinks	250 mg/kg
Formulated beverages	250 mg/kg
Any of the following:	200 mg/kg
(a) wine	
(b) sparkling wine;	
(c) fortified wine;	
(d) fruit wine (including cider and perry);	
(e) vegetable wine;	
(f) mead	

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 28 of Schedule 18 as in force on **20 January 2022** (up to Amendment No. 205). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted	am = amended
exp = expired or ceased to have effect	rep = repealed
rs = repealed and substituted	

Schedule 18 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00452 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S18—3	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of spelling of tetraethylenepentamine.
table to S18—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Omission of an inadvertent duplication of the entry for ion exchange resin regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide and replacement with correct text.
table to S18—4(5)	156	F2015L01227 6 Aug 2015 FSC98 6 Aug 2015	1 March 2016	ad	Entry for chymotrypsin.
table to S18—4(5)	156	F2015L01228 6 Aug 2015 FSC98 6 Aug 2015	1 March 2016	ad	Entry for trypsin.
table to S18—4(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Entry for aspergillopepsin I previously included in the Code as part of A1091.
table to S18—4(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entries for endo-1,4-beta-xylanase (EC 3.2.1.8) and endo-1,4-beta-xylanase, protein engineered variant (EC 3.2.1.8) previously included in the Code as part of A1096.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S18—4(5)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Entry for hemicellulase endo-1,4- β -xylanase previously included in the Code as part of A1096.
table to S18—4(5)	159	F2015L01919 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	rs	Entry for asparaginase.
table to S18—4(5)	164	F2016L01199 20 July 2016 FSC106 21 July 2016	21 July 2016	ad	Entry for glutaminase.
table to S18—4(5)	170	F2017L00583 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Entry for oryzin.
table to S18—4(5)	172	F2017L01136 5 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Entry for β -Galactosidase (EC 3.2.1.23).
S18—9(2)	164	F2016L01204 20 July 2016 FSC106 21 July 2016	21 July 2016	rs	Replace definition of 'agarose ion exchange resin' with definitions of 'amine agarose ion exchange resin' and 'sulphonate agarose ion exchange resin'.
table to S18—9(3)	163	F2016L00787 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Entry for <i>Salmonella</i> phage preparation (S16 and FO1a).
table to S18—9(3)	164	F2016L01204 20 July 2016 FSC106 21 July 2016	21 July 2016	rs	Reference to agarose ion exchange resin replaced with amine agarose ion exchange resin.
table to S18—9(3)	164	F2016L01204 20 July 2016 FSC106 21 July 2016	21 July 2016	ad	Entry for sulphonate agarose ion exchange resin.
table to S18—9(3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of formatting errors for potassium bromate and sodium bromate.
table to S18—9(3)	172	F2017L01138 6 Sept 2017 FSC114 7 Sept 2017	7 September 2017	ad	Entry for Endo-1,4-beta-xylanase (EC 3.2.1.8) from <i>Bacillus subtilis</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Pseudoalteromonas haloplanktis</i>
table to S18—9(3)	174	F2017L01389 24 Oct 2017 FSC115 26 Oct 2017	26 October 2017	ad	Entry for ammonium bisulphite, chitin-glucan, polyvinylimidazole-polyvinylpyrrolidone co-polymers and silver chloride
table to S18—9(3)	176	F2018L00033 10 Jan 2018 FSC117 11 Jan 2018	11 January 2018	ad	Entry for Lipase, triacylglycerol (EC 3.1.1.3) sourced from <i>Candida cylindracea</i>
table to S18—9(3)	176	F2018L00035 10 Jan 2018 FSC117 11 Jan 2018	11 January 2018	ad	Entry for Aqualysin 1 (EC 3.4.21.111) sourced from <i>Bacillus subtilis</i> containing the aqualysin 1 gene from <i>Thermus aquaticus</i>
table to S18—9(3)	178	F2018L00578 3 May 2018 FSC119 3 May 2018	3 May 2018	ad	Entry for Protein glutaminase (EC 3.5.1.44) sourced from <i>Chryseobacterium proteolyticum</i> strain AE-PG

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S18—9(3)	180	F2018L01148 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	ad	Entry for β -Galactosidase (EC 3.2.1.23) from <i>Papiliotrema terrestris</i> strain AE-BLC.
table to S18—9(3)	180	F2018L01147 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	ad	Entry for Endo-1,4- β -xylanase, protein engineered variant, (EC 3.2.1.8) from <i>Trichoderma reesei</i> , containing the gene for endo-1,4- β -xylanase isolated from <i>Thermopolyspora flexuosa</i>
table to S18—9(3)	181	F2018L01445 18 Oct 2018 FSC 122 23 Oct 2018	23 October 2018	ad	Entry for Thermolysin (EC 3.4.24.27) sourced from <i>Anoxybacillus caldiproteolyticus</i> strain TP-7
table to S18—9(3)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Corrections typographical errors, Dimethyldialkylammonium chloride, Technological purpose and Maximum permitted and food level (mg/kg) headings
table to S18—9(3)	183	F2019L00039 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Entry for Protein engineered enzymes that contain both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and are sourced from both of the following; a <i>Pichia pastoris</i> strain expressing UGT-A, and a <i>Pichia pastoris</i> strain expressing both UGT-B1 and UGT-B2.
table to S18—9(3)	185	F2019L00704 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Lipase, triacylglycerol (EC 3.1.1.3) sourced from <i>Trichoderma reesei</i> containing the gene for lipase, triacylglycerol isolated from <i>Fusarium oxysporum</i>
table to S18—9(3)	185	F2019L00709 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Lysophospholipase (EC 3.1.1.5) sourced from <i>Trichoderma reesei</i> containing the gene for lysophospholipase isolated from <i>Aspergillus nishimurae</i>
table to S18—9(3)	185	F2019L00712 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for β -Galactosidase (EC 3.2.1.23) sourced from <i>Bacillus subtilis</i> containing the gene for β -galactosidase isolated from <i>Bifidobacterium bifidum</i> .
table to S18—9(3)	186	F2019L00995 17 July 2019 FSC127 25 July 2019	25 July 2019	ad	Entry for Glucoamylase (EC 3.2.1.3) sourced from <i>Aspergillus niger</i> containing the gene for glucoamylase isolated from <i>Talaromyces emersonii</i>
table to S18—9(3)	187	F2019L01137 12 May 2020 FSC133 14 May 2020 F2019L01137 28 Aug 2019 FSC128 5 Sep 2019 Note: This variation as not correctly published in Gazette FSC128	14 May 2020	ad	Entry for Lipase, triacylglycerol (EC 3.1.1.3) sourced from <i>Trichoderma reesei</i> containing the lipase 3 gene from <i>Aspergillus tubingensis</i>

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S18—9(3)	187	F2019L01137 28 Aug 2019 FSC128 5 Sep 2019	5 September 2019	ad	Entry for Aspergillopepsin I (EC 3.4.23.18) sourced from <i>Trichoderma reesei</i> containing the gene for aspergillopepsin I isolated from <i>Trichoderma reesei</i>
table to S18—9(3)	187	F2019L01137 28 Aug 2019 FSC128 5 Sep 2019	5 September 2019	ad	Entry for Protein engineered enzyme that: contains both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and is sourced from <i>Pichia pastoris</i> strain UGT-A.
table to S18—9(3)	188	F2019L01569 4 Dec 2019 FSC129 5 Dec 2019	5 December 2019	ad	Entry for Pullulanase (EC 3.2.1.41) sourced from <i>Bacillus licheniformis</i> containing the pullulanase gene from <i>Bacillus deramificans</i> .
table to S18—9(3)	190	F2020L00025 15 Jan 2020 FSC131 17 Jan 2020	17 January 2020	ad	Entry for α -Glucosidase (EC 3.2.1.20) sourced from <i>Trichoderma reesei</i> containing the α -glucosidase gene from <i>Aspergillus niger</i> .
table to S18—9(3)	191	F2020L00153 20 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Entry for Sucrose synthase (EC 2.4.1.13) sourced from <i>Escherichia coli</i> K-12 containing the gene for sucrose synthase from <i>Arabidopsis thaliana</i> .
table to S18—9(3)	191	F2020L00153 20 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Uridine diphosphate (UDP) glucosyltransferase sourced from <i>Escherichia coli</i> K-12 containing the UDP glucosyltransferase gene from <i>Solanum lycopersicum</i>
table to S18—9(3)	191	F2020L00153 20 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Uridine diphosphate (UDP) glucosyltransferase sourced from <i>Escherichia coli</i> K-12 containing the UDP glucosyltransferase gene from <i>Stevia rebaudiana</i>
table to S18—9(3)	191	F2020L00151 Feb 2020 FSC 132 26 Feb 2020	26 February 2020	ad	Inulinase (EC 3.2.1.7) sourced from <i>Aspergillus oryzae</i> containing the inulinase gene from <i>Aspergillus ficuum</i>
table to S18—9(3)	192	F2020L00568 12 May 2020 FSC133 14 May 2020	14 May 2020	ad	Entry for Endo-1,4-beta-xylanase (EC 3.2.1.8) sourced from <i>Trichoderma reesei</i> containing the endo-1,4-beta-xylanase gene from <i>Aspergillus niger</i>
table to S18—9(3)	192	F2020L00570 12 May 2020 FSC133 14 May 2020	14 May 2020	ad	Entry for Glucose oxidase (EC 1.1.3.4) sourced from <i>Trichoderma reesei</i> containing the glucose oxidase gene from <i>Penicillium amagasakiense</i>
table to S18—9(3)	193	F2020L00937 23 July 2020 FSC134 28 July 2020	28 July 2020	ad	Entry for Protein engineered enzyme that: contains both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and is sourced from <i>Pichia pastoris</i> strain UGT-A.
table to S18—9(3)	195	F2020L01111 31 August 2020 FSC136 3 September 2020	3 September 2020	ad	Entry for Glucoamylase (EC 3.2.1.3) sourced from <i>Aspergillus niger</i> containing the glucoamylase gene from <i>Trametes cingulata</i>

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S18—9(3)	195	F2020L01113 31 August 2020 FSC136 3 September 2020	3 September 2020	ad	α -Amylase (EC 3.2.1.1) sourced from <i>Aspergillus niger</i> containing the α -Amylase gene from <i>Rhizomucor pusillus</i>
table to S18—9(3)	196	F2020L01516 1 December 2020 FSC137 3 December 2020	3 December 2020	ad	Glucosylase (EC 3.2.1.3) sourced from <i>Trichoderma reesei</i> containing the glucosylase gene from <i>Trichoderma reesei</i>
table to S18—9(3)	196	F2020L01522 1 December 2020 FSC137 3 December 2020	3 December 2020	ad	α -Amylase (EC 3.2.1.1) sourced from <i>Trichoderma reesei</i> containing the α -Amylase gene from <i>Aspergillus kawachii</i>
table to S18—9(3)	200	F2021L00671 1 June 2021 FSC141 3 June 2021	3 June 2021	ad	β -Amylase (EC 3.2.1.2) sourced from soybean (<i>Glycine max</i>)
S18—9(3)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	rep	Omit (EC 2.4.1.17) whenever occurring
table to S18—9(3)	201	F2021L00984 14 July 2021 FSC142 22 July 2021	22 July 2021	ad	Subtilisin (EC 3.4.21.62) sourced from <i>Bacillus licheniformis</i> containing the gene for subtilisin from <i>Pyrococcus furiosus</i>
Table to S18—9(3)	202	F2021L01181 24 August 2021 FSC143 26 August 2021	26 August 2021	ad	Maltogenic α -amylase, protein engineered variant, (EC 3.2.1.133) sourced from <i>Saccharomyces cerevisiae</i> containing the gene from <i>Geobacillus stearothermophilus</i> .
Note to Table to S18—9(3)	202	F2021L01181 24 August 2021 FSC143 26 August 2021	26 August 2021	ad	Note included on enzyme sources and related standards.
Table to S18—9(3)	203	F2021L01436 14 October 2021 FSC 144 21 October 2021	21 October 2021	ad	β -Galactosidase (EC 3.2.1.23) sourced from <i>Bacillus subtilis</i> containing the β -galactosidase gene from <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>
Table to S18—9(3)	205	F2022L00039 18 January 2022 FSC 146 20 January 2022	20 January 2022	ad	Maltogenic α -amylase (EC 3.2.1.133) sourced from <i>Bacillus licheniformis</i> containing the gene for maltogenic α -amylase from <i>Geobacillus stearothermophilus</i> .

Schedule 19 Maximum levels of contaminants and natural toxicants

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Maximum levels of contaminants and natural toxicants are regulated by subsection 1.1.1—10(6) and Standard 1.4.1. This Standard lists contaminants and natural toxicants for food for subsection 1.4.1—3(1), and sets out the requirements for and method of calculating the level of mercury in fish for subsection 1.4.1—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S19—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 19 – Maximum levels of contaminants and natural toxicants*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S19—2 Definitions

In this Schedule:

arsenic is taken to be a metal.

ergot means the sclerotium or dormant winter form of the fungus *Claviceps purpurea*.

honey includes comb honey.

hydrocyanic acid, total means all hydrocyanic acid including hydrocyanic acid evolved from cyanogenic glycosides and cyanohydrins during or following enzyme hydrolysis or acid hydrolysis.

MU means the unit of measurement for neurotoxic shellfish poisons described in *Recommended procedures for examination of seawater and shellfish*, Irwin N. (ed) fourth edition, American Public Health Association Inc.

ready-to-eat cassava chips means the product made from sweet cassava that is represented as ready for immediate consumption with no further preparation required, and includes crisps, crackers and 'vege' crackers.

Note In this Code (see section 1.1.2—3):

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

S19—3 Calculating levels of contaminants and toxicants

(1) In this Schedule:

- (a) a reference to a metal is taken to include a reference to each chemical species of that metal; and
- (b) for a food for which only a portion is ordinarily consumed—a reference to the food is taken to be a reference to that portion; and
- (c) in the case of seaweed—calculations are to be based on seaweed at 85% hydration; and
- (d) subject to subsection S19—7(3), if food other than seaweed is dried, dehydrated or concentrated—calculations are to be based on the food or its ingredients prior to drying, dehydration or concentration.

(2) For paragraph (1)(d), calculations must be based on 1 or more of:

- (a) the manufacturer's analysis of the food; or
- (b) the actual amount or *average quantity of water in the ingredients of the food; or
- (c) generally accepted data.

S19—4 Maximum levels of metal contaminants

Note For mean levels of mercury in fish, crustacea and molluscs, see section S19—7.

For each metal contaminant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of metal contaminants		
<i>Contaminant</i>	<i>Food</i>	<i>Maximum level</i>
Arsenic (total)	Cereal grains and milled cereal products (as specified in Schedule 22)	1
	Salt	0.5
Arsenic (inorganic)	Crustacea	2
	Fish	2
	Molluscs	1
	Seaweed	1
Cadmium	Chocolate and cocoa products	0.5
	Kidney of cattle, sheep and pig	2.5
	Leafy vegetables (as specified in Schedule 22)	0.1
	Liver of cattle, sheep and pig	1.25
	Meat of cattle, sheep and pig (excluding offal)	0.05
	Molluscs (excluding dredge/bluff oysters and queen scallops)	2
	Peanuts	0.5
	Rice	0.1
	Root and tuber vegetables (as specified in Schedule 22)	0.1
	Salt	0.5
Wheat	0.1	
Lead	Brassicas	0.3
	Cereals, pulses and legumes	0.2
	Edible offal of cattle, sheep, pig and poultry	0.5
	Fish	0.5
	Fruit	0.1
	Infant formula products	0.02
	Meat of cattle, sheep, pig and poultry (excluding offal)	0.1
	Molluscs	2
	Salt	2
	Vegetables (except brassicas)	0.1

Contaminant	Food	Maximum level
Mercury	Fish, crustacea and molluscs	See S19—7
	Salt	0.1
Tin	All canned foods	250

S19—5 Maximum levels of non-metal contaminants

For each non-metal contaminant listed below, the maximum level (in mg/kg unless specified otherwise) for a particular food is listed in relation to that food:

Maximum levels of non-metal contaminants

Contaminant	Food	Maximum level
Acrylonitrile	All food	0.02
Aflatoxin	Peanuts	0.015
	Tree nuts (as specified in Schedule 22)	0.015
Amnesic shellfish poisons (Domoic acid equivalent)	Bivalve molluscs	20
3-chloro-1,2-propanediol	Soy sauce and oyster sauce	0.2 calculated on a 40% dry matter content
Diarrhetic shellfish poisons (Okadaic acid equivalent)	Bivalve molluscs	0.2
1,3-dichloro-2-propanol	Soy sauce and oyster sauce	0.005 calculated on a 40% dry matter content
Ergot	Cereal grains	500
Methanol	Red wine, white wine and fortified wine	3 g methanol / L of ethanol
	Whisky, rum, gin and vodka	0.4 g methanol / L of ethanol
	Other spirits, fruit wine, vegetable wine and mead	8 g methanol / L of ethanol
Neurotoxic shellfish poisons	Bivalve molluscs	200 MU/kg
Paralytic shellfish poisons (Saxitoxin equivalent)	Bivalve molluscs	0.8
Phomopsins	Lupin seeds and the products of lupin seeds	0.005
Polychlorinated biphenyls, total	Mammalian fat	0.2
	Poultry fat	0.2
	Milk and milk products	0.2
	Eggs	0.2
	Fish	0.5
Vinyl chloride	All food except packaged water	0.01

S19—6 Maximum levels of natural toxicants

- (1) For each natural toxicant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of natural toxicants

Natural toxicant	Food	Maximum level
Agaric acid	Food containing mushrooms	100
	Alcoholic beverages	100
Aloin	Alcoholic beverages	50
Berberine	Alcoholic beverages	10
Coumarin	Alcoholic beverages	10
Hypericine	Alcoholic beverages	2
Lupin alkaloids	Lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls	200
Pulegone	Confectionery	350
	Beverages	250
Quassine	Alcoholic beverages	50
Quinine	Mixed alcoholic drinks not elsewhere classified	300
	Tonic drinks, bitter drinks and quinine drinks	100
	Wine based drinks and reduced alcohol wines	300
Safrole	Food containing mace and nutmeg	15
	Meat products	10
	Alcoholic beverages	5
Santonin	Alcoholic beverages	1
Sparteine	Alcoholic beverages	5
Thujones (alpha and beta)	Sage stuffing	250
	Bitters	35
	Sage flavoured foods	25
	Alcoholic beverages	10

- (2) For each natural toxicant listed below, the maximum level (in mg/kg) for a particular food is listed in relation to that food:

Maximum levels of natural toxicants

Natural toxicant	Food	Maximum level
Erucic acid	Edible oils	20 000
Histamine	Fish and fish products	200
Hydrocyanic acid, total	Confectionery	25
	Stone fruit juices	5
	Marzipan	50
	Ready-to-eat cassava chips	10
	Alcoholic beverages	1 mg per 1% alcohol content
Tutin	Honey	0.7

Note The New Zealand *Food (Tutin in Honey) Standard 2010* also regulates beekeepers, packers and exporters of honey in New Zealand. It provides options for demonstrating compliance with the maximum level for tutin in honey set by section 1.4.1—3.

S19—7

Mean and maximum levels of mercury in fish, crustacea and molluscs

(1) For subsection 1.4.1—3(2), the following table applies:

For:	if:	the mean level of mercury in sample units must be no greater than:	the maximum level of mercury in any sample unit must be no greater than:
gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark;	(a) both of the following are satisfied:	1.0 mg/kg	1.5 mg/kg
	(i) 10 or more sample units are available;		
	(ii) the concentration of mercury in any sample unit is greater than 1.0 mg/kg:		
	(b) 5 sample units are available:	1.0 mg/kg	(no level set)
(c) there are insufficient samples to analyse in accordance with subsection S19—7(2):		1.0 mg/kg	
other fish, fish products, crustacea and molluscs;	(a) both of the following are satisfied:	0.5 mg/kg	1.5 mg/kg
	(i) 10 or more sample units are available;		
	(ii) the concentration of mercury in any sample unit is greater than 1.0 mg/kg:		
	(b) 5 sample units are available:	0.5 mg/kg	(no level set)
(c) there are insufficient samples to analyse in accordance with subsection S19—7(2):		1.0 mg/kg	

(2) For the table in subsection (1), calculations must be done on the basis of the following number of sample units:

- (a) for fish other than crustacea or molluscs:
 - (i) for a *lot of not more than 5 tonnes—10;
 - (ii) for a lot of more than 5 but not more than 10 tonnes—15;
 - (iii) for a lot of more than 10 but not more than 30 tonnes—20;
 - (iv) for a lot of more than 30 but not more than 100 tonnes—25;
 - (v) for a lot of more than 100 but not more than 200 tonnes—30;
 - (vi) for a lot of more than 200 tonnes—40;
- (b) for crustacea and molluscs:
 - (i) for a lot of not more than 1 tonne—10;
 - (ii) for a lot of more than 1 but not more than 5 tonnes—15;
 - (iii) for a lot of more than 5 but not more than 30 tonnes—20;
 - (iv) for a lot of more than 30 but not more than 100 tonnes—25;
 - (v) for a lot of more than 100 tonnes—30;
- (c) if the number of sampling units specified in paragraph (a) or (b) is not available—5.

(3) In this section, the mercury content of dried or partially dried fish must be calculated on an 80% moisture basis.

Definition of *sample unit*

(4) In this section:

sample unit means a sample:

- (a) that has been randomly selected from the *lot being analysed; and
 - (b) that has been taken from the edible portion of a fish, mollusc or crustacean, whether packaged or otherwise; and
 - (c) that is sufficient for the purposes of analysis.
- (5) Each sample unit must be taken from a separate fish, mollusc, crustacean or package of fish product.
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Schedule 20 Maximum residue limits

Note This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Maximum residue limits are regulated by subsection 1.1.1—10(6) and Standard 1.4.2. This Standard identifies agvet chemicals, and their permitted residues, for the purpose of section 1.4.2—4.

S20—1

Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 20 – Maximum residue limits*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

Note 2 This Standard applies in Australia only. In New Zealand, maximum residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard.

S20—2

Interpretation

In this Schedule:

- (a) an asterisk (*) indicates that the maximum residue limit is set at the limit of determination; and
- (b) the symbol 'T' indicates that the maximum residue limit is a temporary maximum residue limit; and
- (c) **animal food commodities** means an animal food commodity listed in Schedule 22, including a secondary commodity of animal origin listed in that Schedule.

S20—3

Maximum residue limits

For section 1.4.2—4, the *agvet chemicals, permitted residues, and amounts are as follows, expressed in mg per kg:

Maximum residue limits			
Agvet chemical: Abamectin		Common bean (dry) (navy bean)	*0.002
<i>Permitted residue: Avermectin B1a</i>		Cotton seed	*0.01
Adzuki bean (dry)	*0.002	Cranberry	0.05
All other foods except animal food commodities	0.01	Cucumber	0.05
Almonds	*0.01	Currant, black	0.02
Avocado	0.05	Custard apple	*0.01
Beetroot leaves	0.5	Dried grapes (currants, raisins and sultanas)	0.1
Blueberries	T0.1	Fig	T0.05
Bulb vegetables	0.05	Fruiting vegetables, cucurbits [except cucumber; squash, summer]	0.02
Cabbages, head	T0.05	Fruiting vegetables, other than cucurbits [except mushrooms, sweet corn (corn-on-the-cob)]	0.1
Cane berries (= Blackberries; Dewberries (including Boysenberry; Loganberry and Youngberry); Raspberries, red, black)	0.2	Goat fat	0.1
Cattle, edible offal of	0.1	Goat kidney	0.01
Cattle fat	0.1	Goat liver	0.05
Cattle meat	0.005	Goat milk	0.005
Cattle milk	0.02	Goat muscle	0.01
Celery	T0.05	Grapes	0.03
Chive, dry	0.08	Grape juice	0.05
Citrus fruits	0.02	Hops, dry	0.2
		Leafy vegetables [except lettuce, leaf]	T0.5

Agvet chemical: Acetochlor

Permitted residue: Sum of compounds hydrolysable with base to 2-ethyl-6-methylaniline (EMA) and 2-(1-hydroxyethyl)-6-methylaniline (HEMA), expressed in terms of Acetochlor

Peanut	0.2
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Agvet chemical: Acibenzolar-S-methyl

Permitted residue: Acibenzolar-S-methyl and all metabolites containing the benzo[1,2,3]thiadiazole-7-carboxyl moiety hydrolysed to benzo[1,2,3]thiadiazole-7-carboxylic acid, expressed as acibenzolar-S-methyl

Cotton seed	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.005
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Tomato	1

Agvet chemical: Acifluorfen

Permitted residue: Acifluorfen

All other foods except animal food commodities	0.01
Chia	T*0.01
Edible offal (mammalian)	0.1
Eggs	*0.01
Legume vegetables	0.1
Meat (mammalian)	*0.01
Milks	*0.01
Peanut	0.1
Poultry, edible offal of	0.1
Poultry meat	*0.01
Pulses	0.1

Agvet chemical: Aclonifen

Permitted residue: Aclonifen

Barley	0.01
Edible offal (mammalian)	0.01
Eggs	0.01
Meat (mammalian) [in the fat]	*0.01
Milks [in the fat]	*0.01
Poultry meat [in the fat]	*0.01
Poultry, edible offal of	*0.01
Triticale	T*0.01
Wheat	*0.01

Agvet chemical: Afidopyropen

Permitted residue: commodities of plant origin: Afidopyropen

Permitted residue: commodities of animal origin: Afidopyropen and the carnitine conjugate of cyclopropanecarboxylic acid (M4401060), expressed as afidopyropen

All other foods except animal food commodities	0.02
Artichoke, globe	0.1
Barley	*0.01
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5
Cane berries (= Blackberries; Dewberries (including Boysenberry; Loganberry and Youngberry); Raspberries, red, black)	T0.3
Carrot	*0.01
Celery	3
Citrus fruits	0.15
Cotton seed	0.1
Edible offal (mammalian)	*0.1
Eggs	*0.1
Fruiting vegetables, cucurbits	0.7
Fruiting vegetables, other than cucurbits	0.2
Ginger, root	*0.01
Leafy vegetables	5
Meat (mammalian)	*0.1
Milks	*0.01
Parsley	5
Potato	*0.01
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Rape seed [canola]	*0.01
Rhubarb	0.1
Strawberry	0.2
Stone fruits	0.03
Sweet corn (corn-on-the-cob)	*0.01
Sweet Potato	*0.01
Wheat	*0.01

Agvet chemical: Albendazole

Permitted residue: Sum of albendazole, its sulfoxide, sulfone and sulfone amine, expressed as albendazole

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Goat, edible offal of	*0.1
Goat meat	*0.1
Sheep, edible offal of	3
Sheep meat	0.2

Agvet chemical: Albendazole sulphoxide

see Albendazole

Agvet chemical: Aldicarb	
<i>Permitted residue: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb</i>	
Peanut	0.05

Agvet chemical: Aliphatic alcohol ethoxylates	
<i>Permitted residue: Aliphatic alcohol ethoxylates</i>	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	1

Agvet chemical: Alpha-cypermethrin	
see Cypermethrin	

Agvet chemical: Altrenogest	
<i>Permitted residue: Altrenogest</i>	
Pig meat	*0.005
Pig, edible offal of	0.005

Agvet chemical: Aluminium phosphide	
see Phosphine	

Agvet chemical: Ametoctradin	
<i>Permitted residue—commodities of plant origin: Ametoctradin</i>	
<i>Permitted residue—commodities of animal origin: Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-a]pyrimidin-6-yl) hexanoic acid</i>	
All other foods except animal food commodities	0.2
Basil	T20
Beetroot	0.3
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	9
Bulb onions [except garlic; onion, bulb; Shallot]	0.7
Celery	20
Cucumber	2
Dried grapes (currants, raisins and sultanas)	20
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, cucurbits [except cucumber]	3
Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob); tomato]	1.5
Garlic	1.5
Grapes [except dried grapes]	6
Green onions [except leek; spring onion]	3
Hops, dry	100
Leafy vegetables	50
Leek	5

Meat (mammalian)	*0.02
Milks	*0.02
Onion, bulb	1.5
Peppers, chili (dry)	15
Poppy seed	0.7
Potato	0.05
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Shallot	1.5
Spring onion	20
Tomato	2

Agvet chemical: Ametryn	
<i>Permitted residue: Ametryn</i>	
Cotton seed	0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Pineapple	*0.05
Pome fruits	0.1
Sugar cane	0.05

Agvet chemical: Amicarbazone	
<i>Permitted residue— Sum of amicarbazone, N-(1,1-dimethylethyl)-4,5-dihydro-3-(1-methylethyl)-5-oxo-1H-1,2,4-triazole-1-carboxamide and N-(1,1-dimethylethyl)-4,5-dihydro-3-(1-hydroxy-1-methylethyl)-5-oxo-1H-1,2,4-triazole-1-carboxamide, expressed as amicarbazone</i>	
Edible offal (Mammalian)	0.7
Meat [mammalian]	0.01
Milks	*0.01
Sugarcane	0.1

Agvet chemical: Aminocyclopyrachlor	
<i>Permitted residue: Aminocyclopyrachlor</i>	
Edible offal (mammalian)	0.3
Mammalian fats [except milk fats]	0.05
Milks	0.01

Agvet chemical: Aminoethoxyvinylglycine	
<i>Permitted residue: Aminoethoxyvinylglycine</i>	
Almonds	*0.05
Apple	0.1
Cherries	*0.05
Stone fruits [except cherries]	0.2
Walnuts	*0.05

Agvet chemical: Aminopyralid	
<i>Permitted residue—commodities of plant origin:</i>	
<i>Sum of aminopyralid and conjugates, expressed as aminopyralid</i>	
<i>Permitted residue—commodities of animal origin:</i>	
<i>Aminopyralid</i>	
All other foods except animal food commodities	0.02
Cereal grains	0.1
Edible offal (mammalian) [except kidney]	0.02
Eggs	*0.01
Kidney (mammalian)	0.3
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.01
Wheat bran, unprocessed	0.3

Agvet chemical: Amisulbrom	
<i>Permitted residue: Amisulbrom</i>	
All other foods except animal commodities	0.02
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	0.5
Meat (mammalian)	*0.01
Milks	*0.01
Potato	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Amitraz	
<i>Permitted residue: Sum of amitraz and N-(2,4-dimethylphenyl)-n'-methylformamidine, expressed as N-(2,4-dimethylphenyl)-N'-methylformamidine</i>	
Cotton seed	*0.1
Cotton seed oil, crude	1
Edible offal (mammalian)	0.5
Meat (mammalian)	0.1
Milks	0.1

Agvet chemical: Amitrole	
<i>Permitted residue: Amitrole</i>	
Avocado	*0.01
Banana	*0.01
Cereal grains	*0.01
Citrus fruits	*0.01
Edible offal (mammalian)	*0.01
Grapes	*0.01

Hops, dry	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.01
Papaya (pawpaw)	*0.01
Passionfruit	*0.01
Pecan	*0.01
Pineapple	*0.01
Pome fruits	*0.01
Potato	*0.05
Pulses	*0.01
Stone fruits	*0.02
Sugar cane	*0.01

Agvet chemical: Amoxicillin	
<i>Permitted residue: Inhibitory substance, identified as amoxicillin</i>	
Cattle milk	*0.01
Edible offal (mammalian)	*0.01
Eggs	0.05
Meat (mammalian)	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sheep milk	*0.01

Agvet chemical: Ampicillin	
<i>Permitted residue: Inhibitory substance, identified as ampicillin</i>	
Cattle milk	*0.01
Horse, edible offal of	*0.01
Horse meat	*0.01

Agvet chemical: Amprolium	
<i>Permitted residue: Amprolium</i>	
Eggs	4
Poultry, edible offal of	1
Poultry meat	0.5

Agvet chemical: Apramycin	
<i>Permitted residue: Apramycin</i>	
Edible offal (mammalian)	2
Meat (mammalian)	*0.05
Poultry, edible offal of	1
Poultry meat	*0.05

Agvet chemical: Asulam	
<i>Permitted residue: Asulam</i>	
Apple	*0.1
Edible offal (mammalian)	*0.1
Hops, dry	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	*0.1

Potato	0.4	Poultry meat	*0.02
Sugar cane	*0.1	Rice	*0.02
Agvet chemical: Atrazine		Agvet chemical: Azinphos-methyl	
<i>Permitted residue: Atrazine</i>		<i>Permitted residue: Azinphos-methyl</i>	
Edible offal (mammalian)	T*0.1	Blueberries	5
Lupin (dry)	*0.02	Edible offal (mammalian)	*0.05
Maize	*0.1	Grapes	2
Meat (mammalian)	T*0.01	Litchi	2
Milks	T*0.01	Macadamia nuts	*0.01
Potato	*0.01	Meat (mammalian)	*0.05
Rape seed (canola)	*0.02	Milks	*0.05
Sorghum	*0.1	Pome fruits	1
Sugar cane	*0.1	Stone fruits	2
Sweet corn (corn-on-the-cob)	*0.1	Strawberry	1
Agvet chemical: Avermectin B1		Agvet chemical: Azoxystrobin	
see <i>Abamectin</i>		<i>Permitted residue: Azoxystrobin</i>	
Agvet chemical: Avilamycin		All other foods except animal food commodities	0.1
<i>Permitted residue: Inhibitory substance, identified as avilamycin</i>		Almonds	*0.01
Pig fat/skin	0.2	Anise myrtle leaves (dried)	T3
Pig kidney	0.2	Avocado	3
Pig liver	0.3	Banana	T0.5
Pig meat	0.2	Barley	0.2
Poultry, edible offal of	*0.05	Bayberries	T5
Poultry meat	*0.05	Bayberry, red	T5
Agvet chemical: Azamethiphos		Beetroot	T*0.005
<i>Permitted residue: Azamethiphos</i>		Blackberries	5
Cereal grains	0.1	Blueberries	5
Edible offal (mammalian)	*0.05	Boysenberry	5
Eggs	*0.05	Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	1
Meat (mammalian)	*0.05	Bulb vegetables [except onion, bulb]	5
Milks	*0.05	Carrot	0.2
Poultry, edible offal of	*0.05	Celery	0.3
Poultry meat	*0.05	Citrus fruits	10
Wheat bran, unprocessed	0.5	Cloudberry	T5
Agvet chemical: Azaperone		Cotton seed	T0.05
<i>Permitted residue: Azaperone</i>		Cranberry	0.5
Pig, edible offal of	0.2	Dewberries (including boysenberry and loganberry)	T5
Pig meat	0.2	Dried grapes	5
Agvet chemical: Azimsulfuron		Edible offal (mammalian)	0.03
<i>Permitted residue: Azimsulfuron</i>		Egg plant	T2
Edible offal (mammalian)	*0.02	Eggs	*0.01
Eggs	*0.02	Fruiting vegetables, cucurbits	2
Meat (mammalian)	*0.02	Galangal, Greater	T0.1
Milks	*0.02	Grapes	2
Poultry, edible offal of	*0.02	Herbs	70
		Horseradish	0.5
		Leafy vegetables	15
		Legume vegetables	3
		Lemon myrtle leaves (dried)	T3
		Macadamia nuts	*0.01

Maize	*0.01	Spring onion	T0.1
Mango	0.5		
Meat (mammalian) (in the fat)	0.02		
Milks	0.005		
Oats	0.1		
Okra	T2		
Olives	T2		
Onion, bulb	0.2		
Passionfruit	0.5		
Peanut	0.2		
Peanut oil, crude	0.1		
Peppers	3		
Peppers, chilli (dry)	30		
Poppy seed	*0.02		
Potato	7		
Poultry, edible offal of	*0.01		
Poultry meat	*0.01		
Pulses	0.3		
Radish	0.5		
Rape seed (canola)	0.01		
Raspberries, red, black	5		
Rhubarb	0.6		
Riberry	T1		
Rice	T7		
Rye	0.1		
Spices	*0.1		
Stone fruits	1.5		
Strawberry	10		
Sweet corn (corn-on-the-cob)	*0.01		
Sweet corn (kernels)	T0.05		
Tomato	T1		
Tree nuts [except almonds and macadamia nuts]	2		
Triticale	0.1		
Turmeric, root	T0.1		
Wheat	0.1		
Agvet chemical: Bacitracin			
<i>Permitted residue: Inhibitory substance, identified as bacitracin</i>			
Chicken, edible offal of	*0.5		
Chicken fat	*0.5		
Chicken meat	*0.5		
Eggs	*0.5		
Milks	*0.5		
Agvet chemical: Benalaxyl			
<i>Permitted residue: Benalaxyl</i>			
Fruiting vegetables, cucurbits	0.2		
Garlic	0.1		
Grapes	0.5		
Lettuce, head	*0.01		
Lettuce, leaf	*0.01		
Onion, bulb	0.1		
Shallot	T0.5		
Agvet chemical: Bendiocarb			
<i>Permitted residue—commodities of plant origin: Unconjugated bendiocarb</i>			
<i>Permitted residue—commodities of animal origin: Sum of conjugated and unconjugated Bendiocarb, 2,2-dimethyl-1,3-benzodioxol-4-ol and N-hydroxymethylbendiocarb, expressed as Bendiocarb</i>			
Banana	*0.02		
Cattle, edible offal of	0.2		
Cattle meat	0.1		
Eggs	0.05		
Milks	0.1		
Poultry, edible offal of	0.1		
Poultry meat	0.05		
Agvet chemical: Benfluralin			
<i>Permitted residue: Benfluralin</i>			
Lettuce, head	T*0.05		
Lettuce, leaf	T*0.05		
Agvet chemical: Benomyl			
<i>see Carbendazim</i>			
Agvet chemical: Bensulfuron-methyl			
<i>Permitted residue: Bensulfuron-methyl</i>			
Rice	*0.02		
Rice bran, processed	*0.05		
Agvet chemical: Bensulide			
<i>Permitted residue: Bensulide</i>			
Fruiting vegetables, cucurbits	*0.1		
Agvet chemical: Bentazone			
<i>Permitted residue: Bentazone</i>			
All other foods except animal food commodities	0.1		
Beans, dry	0.5		
Beans [except soya bean]	0.5		
Edible offal (mammalian)	*0.05		
Eggs	*0.05		
Fats (mammalian)	*0.01		
Meat (mammalian)	*0.05		
Milks	*0.05		
Onion, bulb	T0.1		
Peanut	*0.1		
Peas	3		
Peas, dry	0.5		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses[except beans, dry; pea,dry]	*0.01		

Rice	*0.03
Sweet corn (corn-on-the-cob)	*0.1

Agvet chemical: Benzocaine

Permitted residue: Benzocaine

Abalone	*0.05
Finfish	*0.05

Agvet chemical: Benzofenap

Permitted residue: Sum of benzofenap, benzofenap-OH and Benzofenap-red, expressed as benzofenap

Rice	*0.01
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Agvet chemical: Benzovindiflupyr

Permitted residue: Benzovindiflupyr

All other foods except animal food commodities	0.02
Barley	0.2
Beans, dry [except soya bean (dry)]	0.15
Bulb onions	0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	1
Green onions	0.4
Meat (mammalian) [in the fat]	*0.01
Milks	*0.01
Peanut	0.01
Peas, dry	0.2
Pome fruits	0.2
Potato	0.02
Poultry, edible offal of	*0.01
Poultry meat [in the fat]	*0.01
Sugar cane	0.3
Wheat	*0.01

Agvet chemical: Benzyladenine

Permitted residue: Benzyladenine

All other foods except animal food commodities	0.01
Apple	0.2
Pear	*0.005
Walnut	T*0.005

Agvet chemical: Benzyl G penicillin

Permitted residue: Inhibitory substance, identified as benzyl G penicillin

Edible offal (mammalian)	*0.06
Meat (mammalian)	*0.06
Milks	*0.0015

Agvet chemical: Betacyfluthrin

see Cyfluthrin

Agvet chemical: Bicyclopyrone

Permitted residue: Bicyclopyrone and its structurally related metabolites determined as the common moieties SYN503780 and CSCD686480 and expressed as bicyclopyrone

Barley	0.02
Edible offal (mammalian)	2
Eggs	*0.02
Meat (mammalian)	*0.02
Milk	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Wheat	0.02
Wheat bran, unprocessed	0.05

Agvet chemical: Bifenazate

Permitted residue: Sum of bifenazate and bifenazate diazene (diazene-carboxylic acid, 2-(4-methoxy-[1,1'-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate

All other foods except animal food commodities	0.2
Almonds	0.1
Apricot	0.5
Avocado	T2
Blackberries	T7
Cherries	2.5
Cloudberry	T7
Cos lettuce	T20
Cranberry	1.5
Dewberries (including boysenberry and loganberry)	T7
Dried grapes	T2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob)]	1
Grapes [except wine grapes]	T1
Hops, dry	15
Lettuce, head	T20
Lettuce, leaf	T20
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Nectarine	0.5
Papaya (pawpaw)	2
Peach	2
Podded pea (young pods) (snow and sugar snap)	T1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Plums (including prunes)	0.5

Pome fruits	2	Olives	T0.5
Raspberries, red, black	T7	Pear	0.5
Strawberry	2	Peanut	0.05
Yard-long bean (pods)	T1	Peas (pods and succulent, immature seeds)	*0.01
<hr/>			
Agvet chemical: Bifenthrin			
<i>Permitted residue: Bifenthrin</i>			
<hr/>			
All other foods except animal food commodities	0.03	Peppers chilli (dry)	5
Almonds	T0.1	Pineapple	*0.01
Apple	*0.05	Poppy seed	*0.02
Avocado	T0.1	Poultry, edible offal of	*0.05
Banana	0.1	Poultry meat (in the fat)	*0.05
Blackberries	T3	Pulses [except field pea (dry); lupin (dry)]	*0.02
Blueberries	T3	Rape seed (canola)	*0.02
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except cabbages, head]	0.5	Raspberries, red, black	T3
Bulb vegetables [except onion, bulb]	T5	Rucola (rocket)	T0.5
Cabbages, head	T0.5	Stone fruits [except cherries]	1
Celery	T*0.01	Strawberry	1
Cereal grains	*0.02	Sugar cane	T0.7
Cherries	T3	Sweet potato	*0.05
Chervil	T0.5	Taro	T*0.05
Chia	T0.2	Tea, green, black	5
Citrus fruits	*0.05	Truffle	T*0.01
Cloudberry	T3	Turmeric, root	T10
Common bean (pods and/or immature seeds)	0.7	<hr/>	
Cotton seed	0.1	Agvet chemical: Bioresmethrin	
Cucumber	0.5	<i>Permitted residue: Bioresmethrin</i>	
Currants, black, red, white	T3	<hr/>	
Dewberries (including boysenberry and loganberry)	T3	Mango	T0.5
Edible offal (mammalian)	0.5	<hr/>	
Eggs	*0.05	Agvet chemical: Bitertanol	
Field pea (dry)	T*0.01	<i>Permitted residue: Bitertanol</i>	
Fruiting vegetables, cucurbits [except cucumber]	0.1	<hr/>	
Fruiting vegetables, other than cucurbits	0.5	Beans [except broad bean; soya bean]	0.5
Galangal, rhizomes	T10	Edible offal (mammalian)	3
Ginger, root	T*0.01	Eggs	*0.01
Gooseberry	T3	Meat (mammalian) (in the fat)	0.3
Grapes	0.2	Milks	0.2
Herbs [except hops, dry]	T0.5	Poultry, edible offal of	*0.01
Hops, dry	10	Poultry meat	*0.01
Kaffir lime leaves	T10	<hr/>	
Leafy vegetables [except chervil; mizuna; rucola (rocket)]	*0.01	Agvet chemical: Bixafen	
Lemon balm	T10	<i>Permitted residue—commodities of plant origin:</i>	
Lemon grass	T10	<i>Bixafen</i>	
Lemon verbena	T10	<i>Permitted residue—commodities of animal origin:</i>	
Lupin (dry)	T*0.02	<i>Sum of bixafen and N-(3',4'-dichloro-5-fluorobiphenyl-2-yl)-3-(difluoromethyl)-1H-pyrazole-4-carboxamide (bixafen-desmethyl), expressed as bixafen</i>	
Meat (mammalian) (in the fat)	2	All other foods	0.03
Milks	0.5	Cereal grains	*0.01
Mizuna	T0.5	Cotton seed	T0.3
		Cotton seed oil, crude	T0.5
		Oilseed [except cotton seed]	*0.01
		Eggs	*0.02
		Edible offal (mammalian)	0.7
		Lupin (dry)	T0.1
		Meat (mammalian) (in the fat)	0.2
		Milk fats	0.5

Milks	0.05
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Pulses [except lupin (dry)]	*0.01

Agvet chemical: Bixlozone

Permitted residue: Bixlozone

All other foods except animal food commodities	0.01
Barley	*0.01
Broad bean (dry)	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Field pea (dry)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.01
Wheat	*0.01

Agvet chemical: Boscalid

Permitted residue—commodities of plant origin: Boscalid

Permitted residue—commodities of animal origin: Sum of boscalid, 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents

Adzuki bean	T3
All other foods	0.5
Blackberries	T10
Blueberries	T15
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2
Bulb vegetables	5
Celery	T15
Cherries	4
Citrus fruits	2
Chick-pea (dry)	T3
Cloudberry	T10
Currants, black, red, white	15
Dewberries (including boysenberry and loganberry and youngberry)	T10
Dried grapes	15
Fruiting vegetables, cucurbits	3
Fruiting vegetables, other than cucurbits [except fungi; mushrooms; sweet corn (corn-on-the-cob)]	3
Edible offal (mammalian)	0.3
Fungi	1
Grapes	5
Hops, dry	60
Kiwifruit	5
Leafy vegetables	40
Legume vegetables	3

Lentil (dry)	T3
Lupin (dry)	T0.1
Mango	1.5
Meat (mammalian) (in the fat)	0.3
Milk fats	0.7
Milks	0.1
Mushrooms	1
Oilseed	3.5
Onion, bulb	0.5
Papaya	1.5
Peanut	T0.1
Peanut oil, edible	T0.7
Peppers chili (dry)	10
Pistachio nut	T2
Pome fruits	2
Pulses [except soya bean (dry)]	2.5
Raspberries, red, black	T10
Root and tuber vegetables	1
Silvanberries	T10
Stone fruits [except cherries]	3.5
Strawberry	10
Sweet corn (corn-on-the cob)	1

Agvet chemical: Bromacil

Permitted residue: Bromacil

Asparagus	*0.04
Citrus fruits	*0.04
Edible offal (mammalian)	*0.04
Meat (mammalian)	*0.04
Milks	*0.04
Pineapple	*0.04

Agvet chemical: Bromoxynil

Permitted residue: Bromoxynil

All other foods except animal food commodities	0.1
Cereal grains	*0.2
Edible offal (mammalian)	T3
Eggs	*0.02
Garlic	T*0.05
Grapes	*0.01
Hempseed	T*0.02
Linseed	*0.02
Meat (mammalian) (in the fat)	T1
Milks	T0.1
Onion, bulb	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Sugar cane	*0.02
Walnuts	T*0.01

Agvet chemical: Bupirimate	
<i>Permitted residue: Bupirimate</i>	
All other foods except animal food commodities	0.02
Apple	1
Currants, black, red, white	5
Egg plant	1
Fruiting vegetables, cucurbits	1
Peppers	0.7
Strawberry	1
Tomato	T1

Agvet chemical: Buprofezin	
<i>Permitted residue: Buprofezin</i>	
All other foods except animal food commodities	0.1
Almonds	0.05
Apple	3
Apricot	9
Celery	T5
Cereal grains	*0.01
Citrus fruits	2
Cotton seed	0.3
Custard apple	0.1
Dried grapes (currants, raisins and sultanas)	1
Edible offal (mammalian)	*0.05
Fruiting vegetables, cucurbits	T2
Fruiting vegetables, other than cucurbits [except tomato]	T2
Grapes	2.5
Lettuce, leaf	T10
Litchi	T0.5
Mango	0.2
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Nectarine	9
Oilseed (except cotton seed)	*0.01
Olives	T0.5
Olive oil, crude	T2
Passionfruit	2
Peach	9
Pear	0.2
Persimmon, Japanese	1
Pulses	*0.01
Stone fruits [except apricot; nectarine; peach]	1.9
Tomato	1
Tree tomato	T1
Walnut	T0.05

Agvet chemical: Butafenacil	
<i>Permitted residue: Butafenacil</i>	
Cereal grains [except rice]	*0.02
Edible offal (mammalian)	*0.02

Eggs	*0.01
Grapes	T*0.02
Meat (mammalian)	*0.01
Milks	*0.01
Pome fruits	T*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.01
Pulses	*0.01
Rape seed (canola)	*0.01
Stone fruits	T*0.02

Agvet chemical: Butroxydim	
<i>Permitted residue: Butroxydim</i>	
Edible offal (mammalian)	*0.01
Eggs	*0.01
Legume vegetables	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.01

Agvet chemical: Cadusafos	
<i>Permitted residue: Cadusafos</i>	
Banana	*0.01
Citrus fruits	*0.01
Ginger, root	0.1
Sugar cane	*0.01
Tomato	*0.01

Agvet chemical: Captan	
<i>Permitted residue: Captan</i>	
All other foods except animal food commodities	0.1
Almonds	0.3
Berries and other small fruits [except blueberries; grapes; strawberry]	T30
Blueberries	20
Chick-pea (dry)	T0.1
Cucumber	T5
Dried grapes	15
Edible offal (mammalian)	*0.05
Eggs	*0.02
Grapes	10
Lentil (dry)	T0.1
Lettuce, leaf	T15
Mandarins	T3
Meat (mammalian)	*0.05
Milks	*0.01
Peppers, chili	T7
Peppers, sweet	T7
Pitaya (dragon fruit)	T20
Pome fruits	10

Poultry, edible offal of	*0.02
Poultry meat	*0.02
Stone fruits	15
Strawberry	10
Tree nuts [except almonds]	3

Agvet chemical: Carbaryl

Permitted residue: Carbaryl

All other foods except animal food commodities	0.02
Avocado	2
Barley	15
Beetroot	0.5
Cereal grains [except barley; rice; sorghum]	5
Coconut	*0.01
Cacao beans	0.02
Cotton seed	3
Cranberry	3
Edible offal (mammalian)	3
Eggs	*0.02
Feijoa	*0.01
Fruiting vegetables, cucurbits	*0.01
Grapes	*0.01
Guava	*0.01
Hazelnuts	0.01
Jaboticaba	*0.01
Jackfruit	*0.01
Lemon	3
Litchi	*0.01
Longan	*0.01
Macadamia nuts	2
Mango	2
Meat (mammalian)	0.07
Milks	0.1
Oilseed [except cotton seed]	0.1
Oranges, sweet, sour	3
Pecan	2
Pome fruits	0.2
Potato	0.1
Poultry, edible offal of	0.2
Poultry meat	*0.02
Pulses	0.1
Rambutan	*0.01
Raspberries, red, black	15
Rice	7
Sorghum	10
Strawberry	*0.01
Stone fruits [except cherries]	0.5
Swede	2
Sweet potato	0.1
Turnip, garden	2
Wheat bran, unprocessed	10

Agvet chemical: Carbendazim

Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim

Apple	0.2
Apricot	2
Cherries	20
Chives	*0.1
Citron	0.7
Currants, black, red, white	0.1
Edible offal (mammalian)	0.2
Eggs	*0.1
Garlic	T*0.01
Grapefruit	0.2
Grapes	0.3
Lemon	0.7
Lime	0.7
Macadamia nuts	0.1
Mandarins	0.7
Mango	2
Meat (mammalian)	0.2
Milks	*0.1
Mineola	0.7
Mushrooms	T1
Nectarine	0.2
Oranges	0.2
Peach	0.2
Pear	0.2
Peppers, chili	2
Peppers, chili (dry)	20
Peppers [except peppers, chili]	*0.1
Podded pea (young pods) (snow and sugar snap)	0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	0.5
Raspberries, red, black	0.1
Rhubarb	0.1
Rice, husked	2
Shaddock (pomelo)	0.2
Spices	*0.1
Strawberry	1
Tangelo [except mineola]	0.2
Tangors	0.7
Tomato	0.5

Agvet chemical: Carbetamide

Permitted residue: Carbetamide

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.01

Agvet chemical: Carbofuran		Hops, dry	0.1
<i>Permitted residue: Sum of carbofuran and 3-hydroxycarbofuran, expressed as carbofuran</i>		Meat (mammalian)	*0.05
Barley	0.2	Milks	*0.025
Cotton seed	0.1	Peanut	0.1
Edible offal (mammalian)	*0.05	Pome fruits	*0.05
Eggs	*0.05	Potato	*0.05
Meat (mammalian)	*0.05	Poultry, edible offal of	*0.05
Milks	*0.05	Poultry meat	*0.05
Poultry, edible offal of	*0.05	Stone fruits	*0.05
Poultry meat	*0.05	Tree nuts	*0.05
Rice	0.2		
Sugar cane	*0.1	Agvet chemical: Ceftiofur	
Sunflower seed	0.1	<i>Permitted residue: Desfuroylceftiofur</i>	
Wheat	0.2	Cattle, edible offal of	2
		Cattle fat	0.5
		Cattle meat	0.1
		Cattle milk	0.1
Agvet chemical: Carbon disulphide			
<i>Permitted residue: Carbon disulfide</i>		Agvet chemical: Cefuroxime	
Cereal grains	10	<i>Permitted residue: Inhibitory substance, identified as cefuroxime</i>	
Pulses	T10	Cattle, edible offal of	*0.1
		Cattle meat	*0.1
		Cattle milk	*0.1
Agvet chemical: Carbonyl sulphide			
<i>Permitted residue: Carbonyl sulphide</i>		Agvet chemical: Cephalonium	
Cereal grains	T0.2	<i>Permitted residue: Inhibitory substance, identified as cephalonium</i>	
Pulses	T0.2	Cattle, edible offal of	*0.1
Rape seed (canola)	T0.2	Cattle meat	*0.1
		Cattle milk	*0.02
Agvet chemical: Carbosulfan			
see Carbofuran		Agvet chemical: Cephapirin	
		<i>Permitted residue: Cephapirin and des-acetylcephapirin, expressed as cephapirin</i>	
Agvet chemical: Carboxin		Cattle, edible offal of	*0.02
<i>Permitted residue: Carboxin</i>		Cattle meat	*0.02
Cereal grains	0.1	Cattle milk	*0.01
Peanut	0.2		
		Agvet chemical: Chlorantraniliprole	
Agvet chemical: Carfentrazone-ethyl		<i>Permitted residue—plant commodities and animal commodities other than milk: Chlorantraniliprole</i>	
<i>Permitted residue: Carfentrazone-ethyl</i>		<i>Permitted residue—milk: Sum of chlorantraniliprole, 3-bromo-N-[4-chloro-2-(hydroxymethyl)-6-[(methylamino)carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide, and 3-bromo-N-[4-chloro-2-(hydroxymethyl)-6-[[[(hydroxymethyl)amino]carbonyl]phenyl]-1-(3-chloro-2-pyridinyl)-1H-pyrazole-5-carboxamide, expressed as chlorantraniliprole</i>	
All other foods except animal food commodities	0.05	All other foods	T0.1
Assorted tropical and sub-tropical fruits – edible peel	*0.05	Asparagus	13
Assorted tropical and sub-tropical fruits – inedible peel	*0.05	Avocado	4
Berries and other small fruits [except blueberries; grapes]	*0.05		
Blueberries	0.1		
Cereal grains	*0.05		
Citrus fruits	*0.05		
Cotton seed	T*0.05		
Edible offal (mammalian)	*0.05		
Eggs	*0.05		
Grapes	*0.05		

Berries and other small fruits [except blueberries]	2.5		
Blueberries	T3		
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5		
Celery	5		
Cherries	2.5		
Citrus fruits	1.4		
Coffee beans	0.4		
Cotton seed	0.3		
Coriander (leaves, roots, stems)	T20		
Dried fruits	2		
Edible offal (mammalian)	0.02		
Eggs	0.03		
Fruiting vegetables, cucurbits	0.5		
Fruiting vegetables, other than cucurbits [except peppers, chili; peppers, chili (dry); sweet corn (corn-on-the-cob)]	0.6		
Ginger, root	T0.1		
Hempseed	T1		
Herbs	T20		
Hops, dry	90		
Leafy vegetables [except lettuce, head; rucola]	15		
Legume vegetables	2		
Lettuce, head	3		
Linseed	T0.5		
Maize cereals	T*0.01		
Meat (mammalian) (in the fat)	0.02		
Mexican tarragon	T20		
Milk fats	0.1		
Milks	0.02		
Mung bean (dry)	0.7		
Peanuts	0.06		
Peppers, chili	1		
Peppers, chili (dry)	5		
Plums	1		
Pome fruits	1.2		
Potato	*0.01		
Poultry, edible offal of	*0.01		
Poultry meat (in the fat)	*0.01		
Pulses [except mung bean (dry)]	0.07		
Rape seed (canola)	2		
Rhubarb	5		
Rice	T0.3		
Root and tuber vegetables [except potato]	T0.5		
Rucola (rocket)	T20		
Safflower seed	T0.1		
Sesame seed	T0.5		
Sorghum grain and millet	T1		
Stone fruits [except cherries and plums]	4		
Sugar cane	T0.5		
Sunflower seed	2		
Sweet corn (corn-on-the-cob)	*0.01		
Tree nuts	0.1		
		Agvet chemical: Chlorfenapyr	
		<i>Permitted residue: Chlorfenapyr</i>	
All other foods except animal food commodities		0.02	
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas		0.5	
Brassica leafy vegetables [except Chinese cabbage]		T3	
Chinese cabbage		3	
Citron		0.8	
Cotton seed		0.5	
Edible offal (mammalian)		*0.05	
Eggs		*0.01	
Fats (mammalian)		0.6	
Garlic		*0.01	
Lemon		0.8	
Lime		0.8	
Meat (mammalian)		0.6	
Meat (mammalian) (in the fat)		0.05	
Melons [except watermelon]		0.4	
Milks		0.03	
Mizuna		T3	
Onion, bulb		*0.01	
Onion, Welsh		T1	
Oranges, sweet, sour		1.5	
Papaya		0.3	
Peach		1	
Peppers		0.3	
Peppers, chili		0.01	
Peppers, chili (dry)		3	
Persimmon, Japanese		1	
Pome fruits		0.5	
Potato		*0.01	
Poultry, edible offal of		0.01	
Poultry fats		0.02	
Poultry meat		0.02	
Poultry meat (in the fat)		*0.01	
Rucola (rocket)		T5	
Shallot		T1	
Soya bean (dry)		0.08	
Soya bean oil, crude		0.4	
Spices		0.05	
Spring onion		T1	
Tea, green, black		60	
Tomato		0.4	
		Agvet chemical: Chlorfenvinphos	
		<i>Permitted residue: Chlorfenvinphos, sum of E and Z isomers</i>	
Cattle, edible offal of		T*0.1	
Cattle meat (in the fat)		T0.2	
Cattle milk (in the fat)		T0.2	
Deer meat (in the fat)		0.2	
Goat, edible offal of		T*0.1	

Goat meat (in the fat)	T0.2
Sheep, edible offal of	T*0.1
Sheep meat (in the fat)	T0.2

Agvet chemical: Chlorhexidine

Permitted residue: Chlorhexidine

Milks	0.05
Sheep, edible offal of	*0.5
Sheep fat	*0.5
Sheep meat	*0.5

Agvet chemical: Chloridazon

Permitted residue: Chloridazon

Beetroot	*0.05
Beetroot leaves	1
Chard (silver beet)	1
Spinach	1

Agvet chemical: Chlormequat

Permitted residue: Chlormequat cation

Barley	T2
Dried grapes	0.75
Edible offal (mammalian)	0.5
Eggs	0.1
Grapes	0.75
Meat (mammalian)	0.2
Milks	0.5
Poultry, edible offal of	0.1
Poultry meat	*0.05
Wheat	5

Agvet chemical: Chloropicrin

Permitted residue: Chloropicrin

Cereal grains	*0.1
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Agvet chemical: Chlorothalonil

Permitted residue—commodities of plant origin: Chlorothalonil

Permitted residue—commodities of animal origin: 4-hydroxy-2,5,6-trichloroisophthalonitrile metabolite, expressed as chlorothalonil

Almonds	T0.1
Apricot	7
Asparagus	T*0.1
Banana	3
Berries and other small fruits [except blackcurrant; grapes]	T10
Brussels sprouts	7
Carrot	7
Celery	10
Cherries	10
Coriander (leaves, roots, stems)	T20
Currant, black	10

Edible offal (mammalian)	7
Egg plant	T10
Fennel, bulb	5
Fennel, leaf	5
Fennel, seed	5
Fruiting vegetables, cucurbits	5
Galangal, Greater	T7
Galangal, Lesser	T7
Garlic	10
Grapes	10
Leafy vegetables [except lettuce]	T100
Leek	T10
Lettuce, head	T10
Lettuce, leaf	T10
Mango	T1
Meat (mammalian) (in the fat)	2
Milks	0.05
Nectarine	7
Onion, bulb	10
Onion, Welsh	T10
Papaya (pawpaw)	10
Parsley	T20
Peach	30
Peanut	0.3
Peas (pods and succulent, immature seeds)	10
Persimmon, American	T5
Persimmon, Japanese	T5
Pistachio nut	T0.1
Plums (including prunes)	10
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	3
Rice	T*0.1
Shallot	T10
Spring onion	T10
Sunflower seed	T*0.01
Tomato	10
Tree tomato	T10
Turmeric, root	T7
Vegetables [except asparagus; Brussels sprouts; carrot; celery; egg plant; fennel bulb; fruiting vegetables, cucurbits; garlic; leafy vegetables; leek; onion, bulb; peas (pods and succulent, immature seeds); potato; pulses; spring onion; tomato]	T7
Wasabi	T7

Agvet chemical: Chlorpropham

Permitted residue: Chlorpropham

Potato	30
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Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Lettuce, head	2
Lettuce, leaf	2
Milks	*0.05
Parsley	T2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Vegetables [except as otherwise listed under this chemical]	5

Agvet chemical: Cinmethylin

Permitted residue: Cinmethylin

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.01

Agvet chemical: Clavulanic acid

Permitted residue: Clavulanic acid

Cattle, edible offal of	*0.01
Cattle meat	*0.01
Cattle milk	*0.01

Agvet chemical: Clethodim

see *Sethoxydim*

Residues arising from the use of clethodim are covered by MRLs for sethoxydim

Agvet chemical: Clodinafop acid

Permitted residue: (R)-2-[4-(5-chloro-3-fluoro-2-pyridinyloxy) phenoxy] propanoic acid

Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Wheat	*0.1

Agvet chemical: Clodinafop-propargyl

Permitted residue: Clodinafop-propargyl

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Wheat	*0.05

Agvet chemical: Clofentezine

Permitted residue: Clofentezine

All other foods except animal food commodities	0.02
Almonds	0.5
Banana	*0.01
Edible offal (mammalian)	T*0.05
Grapes	1
Hops, dry	*0.2
Meat (mammalian)	T*0.05
Milks	T*0.05
Plums (including prunes)	0.1
Pome fruits	0.1
Stone fruits [except plums (including prunes)]	1
Strawberry	2
Tea, green, black	*0.05
Tomato	0.5

Agvet chemical: Clomazone

Permitted residue: Clomazone

Beans [except broad bean; soya bean]	*0.05
Common bean (pod and/or immature seeds)	T*0.05
Edible offal (mammalian)	*0.03
Eggs	*0.03
Fruiting vegetables, cucurbits	*0.05
Meat (mammalian)	*0.03
Milks	0.03
Potato	*0.05
Poultry, edible offal of	0.03
Poultry meat	0.03
Rape seed (canola)	0.01
Rice	*0.01

Agvet chemical: Clopyralid

Permitted residue: Clopyralid

All other foods except animal food commodities	0.1
Blueberries	0.5
Cauliflower	T0.2
Cereal grains	2
Cherries	0.5
Cranberry	4
Currants, black, red, white	0.5
Edible offal (mammalian) [except kidney]	0.5
Hops, dry	5
Kidney of cattle, goats, pigs and sheep	5
Meat (mammalian)	0.1
Milks	0.05
Poppy seed	T1
Rape seed (canola)	0.5
Raspberries, red, black	0.5
Strawberry	4

Agvet chemical: Cloquintocet acid		Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob)]	T0.7
see <i>Cloquintocet mexyl</i>		Grapes [except wine grapes]	3
<i>Residues arising from the use of cloquintocet acid are covered by the MRLs for cloquintocet mexyl</i>		Llama	T0.1
Agvet chemical: Cloquintocet-mexyl		Leafy vegetables	0.7
<i>Permitted residue: Sum of cloquintocet mexyl and 5-chloro-8-quinolinoxyacetic acid, expressed as cloquintocet mexyl</i>		Maize	*0.01
Cereal grains	*0.1	Mango	T2
Edible offal (mammalian)	*0.1	Meat (mammalian)	*0.02
Eggs	*0.1	Milks	*0.01
Meat (mammalian)	*0.1	Mung bean (dry)	T0.1
Milks	*0.1	Olives	T0.3
Poppy seed	T*0.02	Persimmon, American	2
Poultry, edible offal of	*0.1	Persimmon, Japanese	2
Poultry meat	*0.1	Pome fruits	2
Agvet chemical: Clorsulon		Popcorn	*0.01
<i>Permitted residue: Clorsulon</i>		Poultry, edible offal of	*0.02
Cattle, edible offal of	*0.1	Poultry meat	*0.02
Cattle meat	*0.1	Rape seed (canola)	*0.01
Cattle milk	1.5	Sorghum	*0.01
Agvet chemical: Closantel		Soursop	T0.1
<i>Permitted residue: Closantel</i>		Soya bean (dry)	T0.02
Sheep, edible offal of	5	Spices	0.05
Sheep meat	2	Stone fruits	3
Agvet chemical: Clothianidin		Sugar apple	T0.1
<i>Permitted residue: Clothianidin</i>		Sugar cane	0.1
see also <i>Thiamethoxam</i>		Sunflower seed	*0.01
All other foods except animal food commodities	T0.1	Sweet corn (corn-on-the-cob)	0.02
Almonds	0.05	Tea, green, black	T0.7
Banana	*0.02	Wine grapes	0.07
Blueberries	T*0.01	Agvet chemical: Cloxacillin	
Brassica (cole or cabbage) vegetables, Head cabbage, Flowerhead brassicas	0.5	<i>Permitted residue: Inhibitory substance, identified as Cloxacillin</i>	
Cereal grains [except maize, popcorn and sorghum]	*0.02	Cattle milk	*0.01
Cherimoya	T0.1	Agvet chemical: Coumaphos	
Citrus fruits	0.5	<i>Permitted residue: Sum of coumaphos and its oxygen analogue, expressed as coumaphos</i>	
Common bean (dry) (navy bean)	T0.1	Cattle fat	*0.02
Cotton seed	*0.02	Cattle kidney	*0.02
Cranberry	0.07	Cattle liver	*0.02
Custard apple	T0.1	Cattle milk	*0.01
Dried grapes	10	Cattle milk fat	0.1
Edible offal (mammalian)	*0.02	Cattle muscle	*0.02
Eggs	*0.02	Agvet chemical: Coumatetralyl	
Fruiting vegetables, cucurbits	T0.5	<i>Permitted residue: Coumatetralyl</i>	
		Pig, edible offal of [except liver]	T0.003
		Pig fat	T*0.001
		Pig liver	T0.004
		Pig meat	T*0.001

Poultry meat	*0.01
Stone fruits	1
Tree nuts	0.03

Agvet chemical: Cycloxydim

Permitted residue: Cycloxydim, metabolites and degradation products which can be oxidized to 3-(3-thianyl) glutaric acid S-dioxide and 3-hydroxy-3-(3-thianyl) glutaric acid S-dioxide, expressed as cycloxydim

Beans (dry)	30
Beans (green pods and immature seeds) [except broad bean; soya bean]	15
Carrot	5
Grapes	0.3
Leek	4
Linseed	7
Maize	0.2
Onion, bulb	3
Peas (dry)	30
Peas, shelled (succulent seeds)	15
Potato	15
Rape seed (canola)	3
Rice	0.09
Soya bean (dry)	80
Stone fruits	0.09
Strawberry	3
Sugar beet	0.2
Sunflower seed	6
Tomato	1.5

Agvet chemical: Cyflufenamid

Permitted residue: Cyflufenamid

Dried grapes (currants, raisins and sultanas)	0.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.1
Grapes	0.15
Hops, dry	5
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Strawberry	0.3

Agvet chemical: Cyflumetofen

Permitted residue—commodities of plant origin: Cyflumetofen

Permitted residue—commodities of animal origin: Sum of cyflumetofen and 2-trifluoromethylbenzoic acid, expressed as cyflumetofen

Citrus fruits	0.3
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Dried grapes (currants, raisins and sultanas)	3
Edible offal (mammalian)	*0.03
Fruiting vegetables, other than cucurbits	2
Grapes (except dried)	0.7
Meat (mammalian)	*0.03
Milks	*0.003
Pome fruits	0.5
Strawberry	0.8
Tree nuts	0.01

Agvet chemical: Cyfluthrin

Permitted residue: Cyfluthrin, sum of isomers

All other foods except animal food commodities	0.05
Avocado	0.1
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5
Carambola	T0.1
Cereal grains	2
Chia	T*0.05
Citrus fruits	0.2
Cotton seed	0.01
Cotton seed oil, crude	0.02
Custard apple	T0.1
Edible offal (mammalian)	*0.01
Egg plant	T0.2
Eggs	*0.01
Grapes	1
Hops, dry	20
Legume vegetables	0.5
Lemon aspen	T1
Litchi	T0.3
Macadamia nuts	0.05
Mango	T0.1
Mammalian fats [except milk fats]	0.5
Meat (mammalian)	0.02
Milks	0.1
Okra	T0.2
Papaya (pawpaw)	T0.2
Pecan	T0.05
Peppers, sweet	T0.2
Persimmon, American	T0.1
Persimmon, Japanese	T0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.5
Rape seed (canola)	*0.05
Stone fruits	0.3
Tomato	0.2
Wheat bran, unprocessed	5

Agvet chemical: Cyhalofop-butyl

Permitted residue: Sum of cyhalofop-butyl, cyhalofop and metabolites expressed as cyhalofop-butyl

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	*0.01

Agvet chemical: Cyhalothrin

Permitted residue: Cyhalothrin, sum of isomers

Almonds	0.05
Asparagus	0.02
Barley	0.2
Basil	0.7
Beetroot	*0.01
Berries and other small fruits [except Strawberry]	0.2
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.1
Cereal grains [except barley; sorghum; wheat]	*0.01
Chard	T0.5
Citrus fruits	*0.01
Coffee beans	0.05
Coriander (leaves, roots, stems)	T1
Cotton seed	*0.02
Cucumber	T0.05
Cumin seed	0.5
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, other than cucurbits [except mushrooms]	0.3
Garlic	*0.05
Hazelnuts	T*0.01
Hops, dry	10
Legume vegetables	0.1
Meat (mammalian) (in the fat)	0.5
Milks (in the fat)	0.5
Onion, bulb	*0.05
Onion, Welsh	T0.05
Parsley	T1
Peanut	0.05
Pecan	0.05
Peppers, chilli (dry)	3
Podded pea (young pods) (snow and sugar snap)	0.2
Potato	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses [except soya bean (dry)]	0.2
Radish	*0.01
Rape seed (canola)	0.02

Shallot	T0.05
Sorghum	0.5
Soya bean (dry)	*0.02
Spring onion	T0.05
Stone fruits	0.5
Strawberry	0.5
Sunflower seed	*0.01
Tea, green, black	1
Tomato	0.02
Wheat	*0.05

Agvet chemical: Cypermethrin

Permitted residue: Cypermethrin, sum of isomers

Adzuki bean (dry)	T0.05
All other foods	*0.01
Asparagus	0.5
Avocado	T0.2
Beetroot	T0.1
Berries and other small fruits [except blueberries; grapes]	0.5
Blueberries	0.8
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	1
Broad bean (dry) (fava bean)	0.05
Cattle, edible offal of	0.05
Cattle meat (in the fat)	0.5
Celery	T1
Cereal grains [except wheat]	1
Cherries	2
Chick-pea (dry)	0.2
Citrus fruits [except kumquats]	0.3
Common bean (dry) (navy bean)	0.05
Corriander (leaves, roots, stems)	T5
Cotton seed	0.2
Cotton seed oil, crude	*0.02
Cumin seed	0.5
Deer meat (in the fat)	T0.5
Durian	1
Eggs	0.05
Field pea (dry)	0.05
Fruiting vegetables, cucurbits	T0.3
Fruiting vegetables, other than cucurbits [except sweet corn (corn on the cob); tomato]	T1
Goat, edible offal of	0.05
Goat meat (in the fat)	0.5
Grapes	2
Hempseed	T0.1
Herbs	T5
Horse, edible offal of	*0.05
Horse meat (in the fat)	*0.05
Leafy vegetables [except lettuce, head]	T5
Leek	T0.5
Lentil (dry)	T0.05
Lettuce, head	2
Linola oil, edible	0.1

Tomato	T1
Agvet chemical: Cyromazine	
<i>Permitted residue: Cyromazine</i>	
All other foods except animal food commodities	0.05
Broccoli	T1
Cattle, edible offal of	0.05
Cattle meat	0.05
Fruiting vegetables, cucurbits	T0.7
Fruiting vegetables, other than cucurbits [except mushrooms, sweet corn (corn-on-the-cob)]	T1
Eggs	0.2
Goat, edible offal of	0.2
Goat meat	0.2
Milks	*0.01
Mushrooms	10
Legume vegetables	T1
Lettuce, head	T8
Pig, edible offal of	0.05
Pig meat	0.05
Podded pea (young pods) (snow and sugar snap)	0.5
Poultry, edible offal of	0.1
Poultry meat	0.05
Root and tuber vegetables	T1
Sheep, edible offal of	0.2
Sheep meat	0.2
Stalk and stem vegetables	T7
Agvet chemical: 2,4-D	
<i>Permitted residue: 2,4-D</i>	
All other foods except animal food commodities	0.05
Blueberries	0.2
Cereal grains	0.2
Cherries	0.05
Citrus fruits	5
Cranberry	0.5
Edible offal (mammalian)	7
Eggs	*0.05
Grapes	T*0.05
Hops, dry	0.2
Legume vegetables	*0.05
Meat (mammalian) (in the fat)	0.7
Milks	0.1
Oilseed	*0.05
Pear	*0.05
Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.05
Sugar cane	5
Walnuts	*0.05

Agvet chemical: 2,4-DB	
<i>Permitted residue: 2,4-DB</i>	
All other foods except animal food commodities	0.05
Cereal grains	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.05
Meat (mammalian)	0.2
Milks	*0.05
Peanut	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Agvet chemical: Decoquate	
<i>Permitted residue: Decoquate</i>	
Chicken kidney	0.8
Chicken liver	1
Chicken meat	0.5
Chicken fat/skin	1
Agvet chemical: Deltamethrin	
<i>Permitted residue: Deltamethrin</i>	
All other foods except animal food commodities	0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	*0.05
Cattle, edible offal of	0.1
Cattle meat (in the fat)	0.5
Cereal grains	2
Cherries	0.1
Currants, black, red, white	0.6
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.1
Goat, edible offal of	0.1
Goat meat (in the fat)	0.2
Legume vegetables	0.1
Milks	0.05
Oilseed	0.1
Pig, edible offal of	*0.01
Pig meat (in the fat)	0.1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.1
Raspberries, red, black	0.5
Sheep, edible offal of	0.1
Sheep meat (in the fat)	0.2
Strawberry	0.2
Sweet corn (kernels)	0.1
Tea, green, black	5
Wheat bran, unprocessed	5
Wheat germ	3

Agvet chemical: Derquantel		Parsley	*0.05
<i>Permitted residue: Derquantel</i>		Peach	0.7
Sheep fat	0.0002	Poultry, edible offal of	*0.05
Sheep kidney	0.0002	Poultry meat	*0.05
Sheep liver	0.0002	Shallot	T0.5
Sheep muscle	0.0002	Spring onion	T0.5
Agvet chemical: Dexamethasone and Dexamethasone trimethylacetate		Sugar cane	0.5
<i>Permitted residue: Dexamethasone</i>		Sweet corn (corn-on-the-cob)	0.7
Cattle, edible offal of	0.1	Tree nuts	0.1
Cattle meat	0.1	Vegetable oils, crude [except olive oil, virgin]	0.1
Cattle milk	*0.05	Vegetables	0.7
Horse, edible offal of	0.1	Agvet chemical: Dicamba	
Horse meat	0.1	<i>Permitted residue: Dicamba</i>	
Pig, edible offal of	0.1	All other foods except animal food commodities	0.05
Pig meat	0.1	Cereal grains [except maize]	*0.05
Agvet chemical: Diafenthiuron		Edible offal (mammalian)	0.05
<i>Permitted residue: Sum of diafenthiuron; N-[2,6-bis(1-methylethyl)-4-phenoxyphenyl]-N'-(1,1-dimethylethyl)urea; and N-[2,6-bis(1-methylethyl)-4-phenoxyphenyl]-N'-(1,1-dimethylethyl)carbodiimide, expressed as diafenthiuron</i>		Eggs	*0.05
All other foods except animal commodities	0.01	Maize	0.1
Cotton seed	0.2	Meat (mammalian)	0.05
Edible offal (mammalian)	*0.02	Milks	0.1
Eggs	*0.02	Poultry, edible offal of	*0.05
Fruiting vegetables, cucurbits	0.5	Poultry meat	*0.05
Fruiting vegetables, other than cucurbits	0.5	Sugar cane	0.1
Meat (mammalian) (in the fat)	*0.02	Sugar cane molasses	2
Milks	*0.02	Agvet chemical: Dicamba	
Peanut	T0.3	<i>Permitted residue: Sum of dicamba, 3,6-dichloro-5-hydroxy-2-methoxybenzoic acid and 3,6-dichloro-2-hydroxybenzoic acid, expressed as dicamba</i>	
Poultry, edible offal of	*0.02	Cotton seed	3
Poultry meat (in the fat)	*0.02	Soya bean	10
Rape seed (canola)	*0.01	Agvet chemical: Dichlobenil	
Soya bean (dry)	T0.3	<i>Permitted residue: Dichlobenil</i>	
Agvet chemical: Diazinon		Blueberries	T1
<i>Permitted residue: Diazinon</i>		Cereal grains [except maize]	*0.05
Cereal grains	0.1	Citrus fruits	0.1
Citrus fruits	0.7	Cranberry	0.1
Coriander (leaves, roots, stems)	*0.05	Currants, black, red, white	T1
Coriander, seed	*0.05	Gooseberry	T1
Edible offal (mammalian)	0.7	Grapes	0.1
Eggs	*0.05	Maize	0.1
Fruit [except as otherwise listed under this chemical]	0.5	Pome fruits	0.1
Kiwifruit	0.5	Raspberries, red, black	T1
Meat (mammalian) (in the fat)	0.7	Stone fruits	0.1
Milks (in the fat)	0.5	Tomato	0.1
Olive oil, crude	2	Agvet chemical: Dichlofluanid	
Agvet chemical: Dicamba		<i>Permitted residue: Dichlofluanid</i>	
<i>Permitted residue: Dicamba</i>		Berries and other small fruits [except grapes; strawberry]	T50

Grapes	0.5
Peanut	*0.02
Strawberry	10
Tomato	1

Agvet chemical: 1,3-dichloropropene

Permitted residue: 1,3-dichloropropene

Grapes	0.018
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Agvet chemical: Dichlorprop-P

Permitted residue: Sum of dichlorprop acid, its esters and conjugates, hydrolysed to dichlorprop acid, and expressed as dichlorprop acid

Citrus fruits	0.2
Edible offal (mammalian)	*0.05
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.02

Agvet chemical: Dichlorvos

Permitted residue: Dichlorvos

Cereal grains	*0.01
Coffee beans	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed [except peanut]	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.01

Agvet chemical: Diclofop-methyl

Permitted residue: Diclofop-methyl

Cereal grains	0.1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed	0.1
Peas	0.1
Poppy seed	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Dicofol

Permitted residue: Sum of dicofol and 2,2,2-trichloro-1-(4-chlorophenyl)-1-(2-chlorophenyl)ethanol, expressed as dicofol

Almonds	5
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Cotton seed	0.1
Cucumber	2
Fruit [except strawberry]	5
Gherkin	2
Hops, dry	5
Strawberry	1
Tea, green, black	5
Tomato	1
Vegetables [except as otherwise listed under this chemical]	5

Agvet chemical: Dicyclanil

Permitted residue: Sum of dicyclanil and its triaminopyridyl metabolite expressed as dicyclanil

Sheep fat	0.3
Sheep kidney	0.3
Sheep liver	0.3
Sheep meat	0.3

Agvet chemical: Didecyldimethylammonium chloride

Permitted residue: Didecyldimethylammonium chloride

Assorted tropical and sub-tropical fruits – inedible peel	20
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Agvet chemical: Dieldrin

see Aldrin and Dieldrin

Agvet chemical: Difenoconazole

Permitted residue: Difenoconazole

All other foods except animal food commodities	0.02
Almonds	0.03
Anise myrtle (dried)	T10
Asparagus	*0.05
Avocado	0.5
Banana	*0.02
Beetroot	0.5
Brassica leafy vegetables	2
Carrot	0.2
Cereal grains	*0.01
Celeriac	T1
Celery	3
Chard (silver beet)	T5
Chicory leaves (green and red cultivars)	T5
Chives	2
Coffee beans	T*0.01
Coriander (leaves, roots, stems)	T20
Cotton seed	T0.05
Cranberry	0.6
Currants, black, red, white	0.2
Dried grapes	6
Edible offal (mammalian)	*0.05

Eggs	*0.05	Peas	0.05
Endive	T5	Poultry, edible offal of	*0.02
Grapefruit	0.6	Poultry meat	*0.02
Grapes	4	Pulses	0.05
Lemon	0.6	Rye	0.05
Lemon myrtle leaves (dried)	T10	Tea, green, black	*0.05
Macadamia nuts	*0.01	Triticale	0.05
Meat (mammalian)	*0.05	Wheat	0.02
Milks	*0.01	Walnuts	T*0.01
Orange	0.6		
Papaya (pawpaw)	1		
Parsley	T20		
Pecan	0.03		
Peppers, chili	0.9		
Peppers, chili (dry)	5		
Pome fruits	0.3		
Poppy seed	T*0.01		
Potato	4		
Poultry meat	*0.05		
Poultry, edible offal of	*0.05		
Riberry	T1		
Spinach	T5		
Stone fruits	2.5		
Strawberry	2		
Tea, green, black	*0.05		
Tomato	0.5		
<hr/>			
Agvet chemical: Diflubenzuron			
<i>Permitted residue: Diflubenzuron</i>			
<hr/>			
Almonds	0.2		
Cattle, edible offal of	*0.02		
Cattle milk	0.05		
Citrus fruits	3		
Fish muscle	T*0.002		
Mushrooms	0.1		
Peanut	0.1		
Sheep kidney	0.05		
Sheep liver	0.05		
Sheep meat (in the fat)	0.05		
Sheep milk	0.05		
Stone fruits [except cherries]	0.07		
Tea, green, black	0.1		
<hr/>			
Agvet chemical: Diflufenican			
<i>Permitted residue: Diflufenican</i>			
<hr/>			
All other foods except animal food commodities	0.01		
Barley	0.05		
Edible offal (mammalian)	0.1		
Eggs	*0.02		
Grapes	*0.002		
Meat (mammalian) (in the fat)	0.05		
Milks	0.01		
Oats	0.05		
<hr/>			
Agvet chemical: Dimethenamid-P			
<i>Permitted residue: Sum of dimethenamid-P and its (R)-isomer</i>			
<hr/>			
Common bean (pods and/or immature seeds)	*0.02		
Edible offal (mammalian)	*0.01		
Eggs	*0.01		
Hops, dry	0.05		
Maize	*0.02		
Meat (mammalian)	*0.01		
Milks	*0.01		
Onion, bulb	T*0.01		
Peanut	0.01		
Peas	*0.02		
Poppy seed	*0.01		
Poultry, edible offal of	*0.01		
Poultry meat	*0.01		
Pulses	*0.02		
Pumpkins	*0.02		
Rape seed (canola)	T*0.01		
Sweet corn (corn-on-the-cob)	*0.02		
<hr/>			
Agvet chemical: Dimethoate			
<i>Permitted residue: Sum of dimethoate and omethoate, expressed as dimethoate</i>			
<i>see also Omethoate</i>			
<hr/>			
Abiu	5		
Artichoke, globe	T1		
Asparagus	0.02		
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; mango]	5		
Avocado	3		
Banana passionfruit	5		
Bearberry	T5		
Beetroot	T*0.1		
Bilberry	T5		
Bilberry, bog	T5		
Bilberry, red	T5		
Blackberries	T5		
Blueberries	T5		
Boysenberry	0.02		
Broccoli	T0.3		
Cabbages, head	T0.2		
Cactus fruit	5		

Carrot	T0.3	Fruiting vegetables, cucurbits	0.5
Cauliflower	T0.3	Fruiting vegetables, other than cucurbits	1.5
Celery	T0.5	Garlic	0.6
Cereal grains	T0.05	Grapes	3
Cherries	T0.2	Green onions [except spring onion]	2
Citrus fruits	5	Herbs [except parsley]	10
Cranberry	T5	Hops, dry	80
Edible offal (mammalian)	0.1	Leafy vegetables	30
Egg plant	T0.2	Lima bean (young pods and/or immature seeds)	0.6
Eggs	*0.05	Meat (mammalian)	*0.01
Elderberries	0.02	Milks	*0.01
Grapes	T*0.1	Mizuna	T10
Legume vegetables	T2	Onion, bulb	0.6
Mango	1	Parsley	T20
Meat (mammalian)	*0.05	Peas	1
Melons, except watermelon	T5	Poppy seed	*0.02
Milks	*0.05	Potato	0.05
Oilseed [except peanut]	0.2	Radish	T0.3
Olive oil, refined	T0.3	Shallot	0.6
Olives for oil production	T3	Spices	0.05
Onion, bulb	0.7	Spring onion	15
Parsnip	T0.3	Strawberry	0.7
Peanut	T*0.05		
Peppers, chili	T5		
Peppers, sweet	0.7		
Potato	0.1		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses	T0.5		
Radish	T3		
Raspberries, red, black	T5		
Rhubarb	0.7		
Rollinia	5		
Santols	5		
Squash, summer (including zucchini)	0.7		
Stone fruits [except cherries]	T*0.02		
Strawberry	0.02		
Sweet corn (corn-on-the-cob)	T0.3		
Sweet potato	0.1		
Tomato	0.02		
Turnip, garden	*0.2		
Watermelon	T5		
Wheat bran, processed	T1		
<hr/>			
Agvet chemical: Dimethomorph			
<i>Permitted residue: Sum of E and Z isomers of dimethomorph</i>			
All other foods except animal food commodities	0.2		
Beetroot	0.3		
Brassica (cole or cabbage) vegetables, Head cabbage, flowerhead brassicas	6		
Bulb onions [except garlic; onion, bulb; shallot]	0.5		
Corn salad (lamb's lettuce)	10		
Edible offal (mammalian)	*0.01		
<hr/>			
Agvet chemical: Dinitolmide			
<i>Permitted residue: Sum of dinitolmide and its metabolite 3-amino-5-nitro-o-toluamide, expressed as dinitolmide equivalents</i>			
Poultry, edible offal of		6	
Poultry fats		2	
Poultry meat		3	
<hr/>			
Agvet chemical: Dinitro-o-toluamide			
<i>see Dinitolmide</i>			
<hr/>			
Agvet chemical: Dinotefuran			
<i>Permitted residue—commodities of plant origin: Dinotefuran</i>			
<i>Permitted residue—commodities of animal origin: Sum of Dinotefuran and 1-methyl-3-(tetrahydro-3-furylmethyl) urea (UF) expressed as dinotefuran</i>			
All other foods except animal commodities		0.02	
Cotton seed		0.1	
Cranberry		0.2	
Edible offal (mammalian)		*0.02	
Eggs		*0.02	
Grapes		0.9	
Meat (mammalian)		*0.02	
Milks		*0.02	
Mung bean (dry)		0.3	
Poultry, edible offal of		*0.02	
Poultry meat		*0.02	

Agvet chemical: Diphenylamine	
<i>Permitted residue: Diphenylamine</i>	
Apple	10
Edible offal (mammalian) [except liver]	*0.01
Eggs	0.05
Liver of cattle, goats, pigs and sheep	0.05
Meat (mammalian) (in the fat)	*0.01
Milks (in the fat)	*0.01
Pear	7
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Diquat	
<i>Permitted residue: Diquat cation</i>	
Anise myrtle leaves	T0.5
Barley	5
Beans [except broad bean; soya bean]	1
Broad bean (green pods and/or immature seeds)	1
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fruit	*0.05
Hops, dry	T0.2
Lemon myrtle leaves	T0.5
Linseed	*0.01
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.01
Native pepper (<i>Tasmannia lanceolata</i>) leaves	T0.5
Oats	5
Oilseed [except linseed; poppy seed]	5
Onion, bulb	0.1
Peas	0.1
Poppy seed	*0.01
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	1
Quinoa	T5
Rice	5
Rice, polished	1
Rye	2
Sorghum	2
Sugar beet	0.1
Sugar cane	*0.05
Tea, green, black	T0.5
Tree nuts	*0.05
Triticale	2
Vegetable oils, crude	1
Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05
Wheat	2

Agvet chemical: Dithianon	
<i>Permitted residue: Dithianon</i>	
All other foods except animal food commodities	0.02
Blueberries	T7
Fruits [except blueberries]	2
Hops, dry	100

Agvet chemical: Dithiocarbamates	
<i>Permitted residue: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Almonds	3
Asparagus	T1
Avocado	7
Banana	T15
Basil	T5
Beans [except broad bean; soya bean]	2
Beetroot	1
Berries and other small fruits [except strawberry]	T15
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2
Broad bean (green pods and immature seeds)	2
Bulb vegetables [except garlic; onion, bulb]	T10
Carrot	1
Celery	5
Cereal grains	0.5
Citrus fruits	T7
Common bean (pods and/or immature seeds)	2
Cotton seed	10
Custard apple	5
Edible offal (mammalian)	2
Eggs	*0.5
Fig	3
Fruiting vegetables, cucurbits	2
Fruiting vegetables, other than cucurbits [except roselle; tomato]	3
Garlic	4
Ginger, root	T3
Leafy vegetables	5
Litchi	5
Mango	7
Meat (mammalian)	*0.5
Milks	*0.2
Olives for oil production	T30
Onion, bulb	4
Papaya (pawpaw)	5
Parsley	5
Parsnip	T1
Passionfruit (including granadilla)	3
Peanut	0.2

Peach	0.5	Poppy seed	*0.02
Pineapple	2	Spinach	T1
Poultry, edible offal of	*0.2	Sugar beet	0.1
Poultry meat	*0.1		
Sugar cane	0.5		
Sugar cane molasses	7		
Tomato	2		
Walnuts	T5		
Wheat	T1		
<hr/>			
Agvet chemical: Ethion			
<i>Permitted residue: Ethion</i>			
Cattle, edible offal of	2.5	Banana	*0.05
Cattle meat (in the fat)	2.5	Cereal grains	*0.005
Citrus fruits	1	Custard apple	*0.02
Cotton seed	0.1	Hops, dry	0.02
Cotton seed oil, crude	0.05	Litchi	*0.02
Grapes	2	Potato	*0.02
Milks (in the fat)	0.5	Sugar cane	*0.1
Pome fruits	1	Sweet potato	*0.02
Stone fruits	1	Tomato	*0.01
Tea, green, black	5		
<hr/>			
Agvet chemical: Ethiprole			
<i>Permitted residue—commodities of plant origin: Ethiprole</i>			
<i>Permitted residue—commodities of animal origin:</i>			
<i>Sum of ethiprole and 5-amino-1-(2,6-dichloro-4-trifluoromethylphenyl)-4-ethylsulfonylpyrazole-3-carbonitrile (ethiprole-sulfone), expressed as parent equivalents.</i>			
Coffee beans	0.07	Crustaceans	1
Coffee beans, roasted	0.2	Diadromous fish	1
Edible offal (mammalian)	0.1	Edible offal (mammalian)	1
Eggs	0.05	Eggs	0.1
Fats (mammalian)	0.15	Freshwater fish	1
Meat (mammalian)	0.15	Marine fish	1
Milk fats	0.5	Meat (mammalian)	0.5
Milks	0.01	Poultry, edible offal of	0.1
Poultry, Edible offal of	0.05	Poultry meat (in the fat)	0.5
Poultry fats	0.05		
Poultry meat	0.05		
Rice, husked	1.5		
Rice, polished	0.4		
<hr/>			
Agvet chemical: Ethofumesate			
<i>Permitted residue: Ethofumesate</i>			
Beetroot	0.1		
Bulb vegetables	*0.1		
Chard (silver beet)	1		
Edible offal (mammalian)	0.5		
Meat (mammalian) (in the fat)	0.5		
Milks (in the fat)	0.2		
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Agvet chemical: Ethoprophos			
<i>Permitted residue: Ethoprophos</i>			
Poultry, edible offal of	15		
Poultry meat	5		
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Agvet chemical: Ethoxyquin			
<i>Permitted residue: Ethoxyquin</i>			
Crustaceans	1		
Diadromous fish	1		
Edible offal (mammalian)	1		
Eggs	0.1		
Freshwater fish	1		
Marine fish	1		
Meat (mammalian)	0.5		
Poultry, edible offal of	0.1		
Poultry meat (in the fat)	0.5		
<hr/>			
Agvet chemical: Ethoxysulfuron			
<i>Permitted residue—commodities of plant origin: Ethoxysulfuron</i>			
<i>Permitted residue—commodities of animal origin: 2-amino-4, 6-dimethoxypyrimidine, expressed as ethoxysulfuron</i>			
Edible offal (mammalian)	*0.05		
Meat (mammalian)	*0.05		
Milks	*0.01		
Sugar cane	*0.01		
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Agvet chemical: Ethyl formate			
<i>Permitted residue: Ethyl formate</i>			
Dried fruits	1		
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Agvet chemical: Ethylene dichloride (EDC)			
<i>Permitted residue: 1,2-dichloroethane</i>			
Cereal grains	*0.1		

Agvet chemical: Etofenprox	
<i>Permitted residue: Etofenprox</i>	
Edible offal (mammalian)	*0.01
Eggs	*0.01
Hops, dry	5
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Stone fruits [except cherries]	5
Agvet chemical: Etoxazole	
<i>Permitted residue: Etoxazole</i>	
All other foods except animal food commodities	0.05
Almonds	*0.01
Avocado	T0.1
Banana	0.2
Cane berries	T0.5
Cherries	1
Chervil	T1
Citrus fruits	0.5
Coriander (leaves, roots, stems)	T1
Cotton seed	0.2
Custard apple	T0.1
Dried grapes	1.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.05
Fruiting vegetables, cucurbits	T0.1
Grapes	0.5
Herbs	T1
Hops, dry	7
Ivy gourd	T0.1
Maize	T*0.01
Mango	T0.1
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Mizuna	T1
Papaya	T0.1
Passionfruit	T0.1
Podded pea (young pods) (snow and sugar snap)	T*0.02
Pointed gourd	T0.1
Pome fruits	0.2
Popcorn	T*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.02
Rucola (Rocket)	T1
Strawberry	0.2
Stone fruits [except cherries]	0.3
Sweet corn (kernels)	T*0.01
Tea, green, black	15

Agvet chemical: Famoxadone	
<i>Permitted residue: Famoxadone</i>	
Dried grapes (currants, raisins and sultanas)	5
Hops, dry	80
Raspberries, red, black	10

Agvet chemical: Fenamiphos	
<i>Permitted residue: Sum of fenamiphos, its sulfoxide and sulfone, expressed as fenamiphos</i>	
Aloe vera	*0.05
Banana	*0.05
Strawberry	*0.05

Agvet chemical: Fenarimol	
<i>Permitted residue: Fenarimol</i>	
Cherries	1
Hops, dry	5

Agvet chemical: Fenazaquin	
<i>Permitted residue: Fenazaquin</i>	
Citrus fruits	0.4
Dried grapes (currants, raisins and sultanas)	0.8
Grapes (except dried)	0.7
Hops, dry	30
Podded pea (young pods) (snow and sugar snap)	0.4
Raspberries, red, black	0.7
Stone fruits	2

Agvet chemical: Fenbendazole	
<i>Permitted residue: Fenbendazole</i>	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Goat, edible offal of	0.5
Goat meat	0.5
Milks	0.1
Sheep, edible offal of	0.5
Sheep meat	0.5

Agvet chemical: Fenbuconazole	
<i>Permitted residue: Fenbuconazole</i>	
All other foods except animal food commodities	0.02
Almonds	0.05
Banana	0.5
Blueberries	0.3
Cranberry	0.5
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01

Nectarine	0.5
Peanut	0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Tea, green, black	*0.05
Wheat	*0.01

Agvet chemical: Fenbutatin oxide

Permitted residue: Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide

Assorted tropical and sub-tropical fruits – inedible peel	5
Berries and other small fruits [except table grapes]	1
Cherries	6
Citrus fruits	5
Citrus peel	30
Dried grapes	T10
Grapes [except wine grapes]	5
Hops, dry	20
Nectarine	3
Peach	3
Pome fruits	3
Tomato	T2

Agvet chemical: Fenhexamid

Permitted residue: Fenhexamid

All other foods except animal food commodities	0.1
Blackberries	T20
Blueberries	5
Cloudberry	T20
Cucumber	T10
Dewberries (including boysenberry, loganberry and youngberry)	T20
Dried grapes	20
Edible offal (mammalian)	2
Grapes	10
Kiwifruit	15
Lettuce, head	T50
Lettuce, leaf	T50
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Peas (pods and succulent, immature seeds)	T5
Peppers	T30
Plums (including prunes)	1.5
Raspberries, red, black	T20
Stone fruits [except plums]	10
Strawberry	10
Tomato	T2

Agvet chemical: Fenitrothion

Permitted residue: Fenitrothion

Apple	1
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Cabbages, head	0.5
Cacao beans	0.1
Cereal grains	10
Cherries	1
Edible offal (mammalian)	*0.05
Eggs	*0.05
Grapes	1
Lettuce, head	0.5
Lettuce, leaf	0.5
Meat (mammalian)	T*0.05
Milks (in the fat)	T*0.05
Oilseed	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses [except soya bean (dry)]	0.1
Rice, polished	0.1
Soya bean (dry)	0.3
Sugar cane	0.02
Tea, green, black	0.5
Tomato	0.5
Tree nuts	0.1
Wheat bran, unprocessed	20
Wheat germ	20

Agvet chemical: Fenoxaprop-ethyl

Permitted residue: Sum of fenoxaprop-ethyl (all isomers) and 2-(4-(6-chloro-2-benzoxazolylloxy)phenoxy)-propanoate and 6-chloro-2,3-dihydrobenzoxazol-2-one, expressed as fenoxaprop-ethyl

Barley	*0.01
Chick-pea (dry)	*0.01
Edible offal (mammalian)	0.2
Eggs	*0.02
Meat (mammalian)	0.05
Milks	0.02
Peanut	0.05
Poultry, edible offal of	*0.1
Poultry meat	*0.01
Rice	T*0.02
Rye	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Fenoxycarb

Permitted residue: Fenoxycarb

All other foods except animal food commodities	0.1
Olive oil, virgin	7
Olives for oil production	2
Pome fruits	2
Table Olives	2

Agvet chemical: Fenpicoxamid	
<i>Permitted residue—commodities of plant origin: Fenpicoxamid</i>	

Banana	0.15
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Agvet chemical: Fenpropathrin	
<i>Permitted residue: Fenpropathrin</i>	

Blueberries	3
Cherries	5
Citrus fruits	2
Grapes	5
Peanut	0.01
Stone fruits [except cherries]	1.4
Tea, green, black	2

Agvet chemical: Fenpropimorph	
<i>Permitted residue: Fenpropimorph</i>	

Banana	2
Barley	0.5
Oats	0.5
Wheat	0.5

Agvet chemical: Fenpyrazamine	
<i>Permitted residue: Fenpyrazamine</i>	

All other foods except animal food commodities	0.02
Blueberries	5
Dried grapes (currants, raisins and sultanas)	10
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.005
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Raspberries, red, black	5
Table grapes	3
Wine grapes	0.05

Agvet chemical: Fenpyroximate	
<i>Permitted residue: Fenpyroximate</i>	

All other foods except animal food commodities	0.1
Almonds	0.1
Apple	0.3
Cherries	2
Citrus fruits	0.6
Cranberry	1
Currants, black, red, white	1
Edible offal (mammalian)	0.5
Fats (mammalian)	0.1
Grapes	1

Hops, dry	10
Meat (mammalian)	0.1
Milks	*0.01
Pear	0.3
Raspberries, red, black	1.5
Stone fruits [except cherries]	0.4
Strawberry	1
Tea, green, black	0.1
Tomatoes (includes goji berry)	0.3

Agvet chemical: Fenvalerate	
<i>Permitted residue: Fenvalerate, sum of isomers</i>	

All other foods except animal food commodities	0.05
Almonds	0.2
Berries and other small fruits	1
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	1
Brassica leafy vegetables	1
Cereal grains	2
Celery	2
Dried grapes	0.5
Edible offal (mammalian)	0.05
Eggs	0.02
Grapes	0.1
Legume vegetables	0.5
Meat (mammalian) (in the fat)	1
Milks	0.2
Oilseed [except peanut]	0.5
Olives for oil production	T1
Olive oil, crude	T5
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	0.05
Pulses	0.5
Sweet corn (corn-on-the-cob)	0.05
Table olives	T1
Tea, green, black	0.05
Tomato	0.2
Wheat bran, unprocessed	5

Agvet chemical: Fipronil	
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Permitted residue: 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
Assorted tropical and sub-tropical fruit – inedible peel [except banana; custard apple]	T*0.01
Banana	0.01

Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	T0.05	Eggs	*0.02
Carrot	T*0.01	Agvet chemical: Flazasulfuron	
Celery	T0.3	<i>Permitted residue: Flazasulfuron</i>	
Citrus fruits	T*0.01	Almonds	0.01
Cotton seed oil, crude	*0.01		
Custard apple	T0.05	Agvet chemical: Flonicamid	
Edible offal (mammalian)	0.02	<i>Permitted residue: Flonicamid [N -(cyanomethyl)-4-(trifluoromethyl)-3-pyridinecarboxamide] and its metabolites TFNA [4-trifluoromethylnicotinic acid], TFNA-AM [4-trifluoromethylnicotinamide] TFNG [N -(4-trifluoromethylnicotinoyl)glycine]</i>	
Eggs	0.02	All other foods except animal food commodities	0.2
Ginger, root	*0.01	Blackberries	T2
Grapes [except wine grapes]	T*0.01	Bulb vegetables	T0.2
Honey	0.01	Cotton seed	1
Lettuce, head	T0.1	Cranberry	1.5
Lettuce, leaf	T0.1	Edible offal (mammalian)	*0.02
Meat (mammalian) (in the fat)	0.1	Eggs	*0.02
Milks	0.01	Fruiting vegetables, cucurbits	0.7
Mushrooms	0.02	Fruiting vegetables, other than cucurbits	T0.5
Oilseed	*0.01	Hops, dry	20
Peppers, chili	*0.005	Meat (mammalian)	*0.02
Potato	*0.01	Milks	*0.02
Poultry, edible offal of	*0.01	Pome fruits	0.7
Poultry meat (in the fat)	0.02	Potato	0.2
Rice	*0.005	Poultry, edible offal of	*0.02
Sorghum	0.01	Poultry meat	*0.02
Soya bean (dry)	T*0.01	Rape seed (canola)	0.5
Stone fruits	0.01	Raspberries, red, black	T2
Sugar cane	*0.01	Stone fruits	0.6
Swede	0.1	Strawberry	T2
Sweet potato	*0.01		
Turnip, garden	0.1	Agvet chemical: Florasulam	
Wine grapes	*0.01	<i>Permitted residue: Florasulam</i>	
		Cereal grains	*0.01
Agvet chemical: Flamprop-methyl		Edible offal (mammalian)	*0.01
<i>Permitted residue: Flamprop-methyl</i>		Eggs	*0.01
Chick-pea (dry)	*0.01	Meat (mammalian)	*0.01
Edible offal (mammalian)	*0.01	Milks	*0.01
Eggs	*0.01	Poultry, edible offal of	*0.01
Meat (mammalian)	*0.01	Poultry meat	*0.01
Milks	*0.01	Triticale	0.05
Poultry, edible offal of	*0.01	Wheat	0.05
Poultry meat	*0.01		
Triticale	0.05	Agvet chemical: Flamprop-M-methyl	
Wheat	0.05	<i>see Flamprop-methyl</i>	
Agvet chemical: Flavophospholipol		Agvet chemical: Florfenicol	
<i>Permitted residue: Flavophospholipol</i>		<i>Permitted residue: Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine</i>	
Cattle fat	*0.01	Cattle kidney	0.5
Cattle kidney	*0.01	Cattle liver	3
Cattle liver	*0.01	Cattle meat	0.3
Cattle meat	*0.01	Pig fat/skin	1
Cattle milk	T*0.01	Pig kidney	1

Pig liver	3
Pig meat	0.5

Agvet chemical: Florylpicoxamid

Permitted residue: commodities of plant origin: Sum of florylpicoxamid and (2S)-1,1-bis(4-fluorophenyl)propan-2-yl N-[[3-(hydroxy)-4-methoxypyridin-2-yl]carbonyl]-L-alaninate (X12485649), expressed as florylpicoxamid

Permitted residue: commodities of animal origin: (2S)-1,1-bis(4-fluorophenyl)propan-2-yl N-[[3-(hydroxy)-4-methoxypyridin-2-yl]carbonyl]-L-alaninate (X12485649), expressed as florylpicoxamid

Edible offal (mammalian)	0.02
Eggs	*0.01
Meat (mammalian) (in the fat)	0.02
Milks	*0.01
Poultry meat (in the fat)	*0.01
Poultry, edible offal of	*0.01
Wheat	0.02
Wheat bran, unprocessed	0.07

Agvet chemical: Florpyrauxifen-benzyl

Permitted residue: Sum of florpyrauxifen-benzyl and the XDE-848 acid metabolite [4-amino-3-chloro-6-(4-chloro-2-fluoro-3-methoxyphenyl)-5-fluoropyridine-2-carboxylic acid] expressed as florpyrauxifen-benzyl

Edible offal (mammalian)	T*0.02
Eggs	T*0.02
Meat (mammalian) [in the fat]	T*0.02
Milks	T*0.02
Poultry, edible offal of	T*0.02
Poultry meat (in the fat)	T*0.02
Rice	T*0.02
Sorghum	T*0.02

Agvet chemical: Fluazaindolizine

Permitted residue: Fluazaindolizine

All other foods except animal food commodities	0.1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Galangal, rhizomes	0.3
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Fluazaindolizine

Root and tuber vegetables	0.3
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Agvet chemical: Fluazifop-p-butyl

Permitted residue: Sum of fluazifop-butyl, fluazifop and their conjugates, expressed as fluazifop

All other foods except animal food commodities	0.02
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; banana]	0.05
Avocado	*0.02
Banana	*0.02
Berries and other small fruits	0.2
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	1
Celery	*0.02
Chia	T2
Citrus fruits	*0.02
Coriander (leaves, roots, stems)	T2
Date	T0.2
Edible offal (mammalian)	*0.05
Egg plant	T0.7
Eggs	*0.05
Fruiting vegetables, cucurbits	0.1
Galangal, rhizomes	0.05
Garlic	0.05
Ginger, root	0.05
Hops, dry	0.05
Leafy vegetables [except lettuce, head]	T2
Leek	T1
Legume vegetables	0.1
Lettuce, head	0.05
Lotus root	T3
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	0.1
Oilseed [except peanut]	0.5
Olives	T0.05
Onion, bulb	0.05
Onion, Chinese	0.05
Onion, Welsh	0.05
Parsley	T2
Peanut	1.5
Pecan	0.05
Peppers, sweet	*0.02
Pome fruits	*0.01
Potato	0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.5
Root and tuber vegetables [except potato; sweet potato; taro; yam bean; yams]	T1
Shallot	0.05
Spring Onion	0.05

Stone fruits	0.05
Sugar cane	T*0.1
Sweet potato	T0.3
Taro	T3
Tea, green, black	T50
Tomato	0.1
Turmeric, root	0.05
Water chestnut	T3
Yam bean	T3
Yams	T0.3

Agvet chemical: Fluazinam

Permitted residue: Fluazinam

All other foods except animal food commodities	0.01
Blueberries	7
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	*0.01
Peanut	0.02
Pome fruits	*0.01
Potato	*0.01
Strawberry	T*0.05
Wine grapes	*0.05

Agvet chemical: Fluazuron

Permitted residue: Fluazuron

Cattle, edible offal of	0.5
Cattle meat (in the fat)	7

Agvet chemical: Flubendazole

Permitted residue—commodities other than eggs:

Sum of flubendazole and 2-amino-1 H-benzimidazole-5-yl)(4-fluorophenyl methanone, expressed as flubendazole

Permitted residue—eggs: Flubendazole

Chicken fat/skin	0.03
Chicken liver	0.2
Chicken kidney	0.1
Chicken muscle	*0.02
Eggs	0.6
Pig fat/skin	*0.02
Pig liver	0.4
Pig kidney	0.3
Pig muscle	*0.02

Agvet chemical: Flubendiamide

Permitted residue—commodities of plant origin: Flubendiamide

Permitted residue—commodities of animal origin: Sum of flubendiamide and 3-iodo-N-(2-methyl-4-[1,2,2,2-tetrafluoro-1-(trifluoromethyl)ethyl]phenyl)phthalimide, expressed as flubendiamide

All other foods except animal food commodities	0.05
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Almonds	0.06
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	5
Chia	1
Common bean (pods and/or immature seeds)	T2
Cotton seed	0.5
Edible offal (mammalian)	0.03
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	2
Grapes	1.4
Herbs	20
Leafy vegetables [except lettuce, head]	10
Lettuce, head	5
Meat (mammalian) (in the fat)	0.05
Milk fats	0.05
Milks	*0.01
Peppers, chili (dry)	7
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Root and tuber vegetables [except potato]	0.2
Spices	0.02
Stalk and stem vegetables	5
Stone fruits	1.6
Strawberry	0.3
Sweet corn (corn-on-the-cob)	T*0.05
Tea, green, black	0.02

Agvet chemical: Fludioxonil

Permitted residue—commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil

Permitted residue—commodities of plant origin: Fludioxonil

All other foods except animal food commodities	0.02
Apricot	10
Avocado	2
Bayberry, red	T2
Beetroot	T0.2
Berries and other small fruits [except grapes]	5
Brassica leafy vegetables [except radish leaves]	15
Broccoli	T*0.01
Bulb onions (= garlic; onion, bulb; shallots)	0.5
Bulb vegetables [except fennel, bulb; onion, bulb]	3
Cabbages, head	0.7
Carrot	1
Celery	15

Chestnuts	1
Chick-pea (dry)	0.3
Citrus fruits	10
Common bean (pods and/or immature seeds)	0.7
Cotton seed	*0.05
Cucumber	0.5
Dried grapes (currants, raisins and sultanas)	5
Dried herbs	T70
Edible offal (mammalian)	0.1
Egg plant	T0.2
Eggs	0.02
Fats (mammalian)	0.02
Grapes	2
Guava	0.5
Herbs	T20
Kiwifruit	15
Leafy vegetables	15
Lentils (dry)	0.3
Litchi	T2
Maize	*0.02
Mango	3
Meat (mammalian)	0.05
Melons, except watermelon	T0.2
Milks	0.05
Papaya	T5
Peach	10
Peanut	T*0.01
Peas (pods and succulent, immature seeds)	0.5
Peppers, chili (except dried)	T2
Peppers, sweet	2
Pineapple	5
Pistachio nut	T0.2
Pome fruits	5
Pomegranate	5
Potato	5
Poultry fats	*0.01
Poultry meat	*0.01
Poultry, edible offal of	0.1
Pulses [except chick-pea (dry); lentil (dry), soya bean (dry)]	T0.1
Rape seed (canola)	T0.2
Sorghum	*0.01
Soya bean (dry)	0.2
Stone fruits [except apricot; peach]	5
Strawberry	5
Sunflower seed	T*0.02
Sweet corn (corn-on-the-cob)	*0.02
Tomato	T1

Agvet chemical: Fluensulfone

Permitted residue—commodities of plant origin: Sum of fluensulfone and 3,4,4-trifluorobut-3-ene-1-sulfonic acid (M-3627), expressed as fluensulfone

Permitted residue—commodities of animal origin: Fluensulfone

All other foods	1
Cereal grains	0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Meat (mammalian)	*0.01
Milks	*0.01
Oilseeds	0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.05
Root and tuber vegetables	2
Sugar cane	*0.03

Agvet chemical: Flumethrin

Permitted residue: Flumethrin, sum of isomers

Cattle, edible offal of	0.05
Cattle meat (in the fat)	0.2
Honey	T*0.005
Horse, edible offal of	0.1
Horse meat	0.1
Milks	0.05

Agvet chemical: Flumetsulam

Permitted residue: Flumetsulam

Barley	*0.05
Edible offal (mammalian)	0.3
Eggs	*0.1
Garden pea	*0.1
Maize	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Oats	*0.05
Peanut	*0.05
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.05
Rye	*0.05
Triticale	*0.05
Wheat	*0.05

Agvet chemical: Flumiclorac pentyl

Permitted residue: Flumiclorac pentyl

Cotton seed	0.1
Edible offal (mammalian)	*0.01
Eggs	*0.01

Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Flumioxazin

Permitted residue: Flumioxazin

All other foods except animal food commodities	0.02
Avocado	*0.02
Banana	T*0.02
Blueberries	0.02
Carrot	T*0.05
Cereal grains	*0.05
Citrus fruits	*0.05
Cranberry	0.07
Edible offal (mammalian)	*0.01
Eggs	*0.01
Garlic	T*0.02
Grapes	*0.01
Hops, dry	T*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Mints	T*0.02
Oilseed	*0.1
Olives	*0.02
Pome fruits	*0.02
Pomegranate	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.1
Stone fruits	*0.02
Sugar cane	*0.01
Tree nuts	*0.02

Agvet chemical: Flunixin

Permitted residue: Flunixin

Cattle kidney	0.02
Cattle liver	0.02
Cattle meat (in the fat)	0.02

Agvet chemical: Fluometuron

Permitted residue: Sum of fluometuron and 3-trifluoromethylaniline, expressed as fluometuron

Cereal grains	*0.1
Citrus fruits	0.5
Cotton seed	*0.1
Pineapple	*0.1

Agvet chemical: Fluopicolide

Permitted residue: Fluopicolide

All other foods	0.01
Basil	T30

Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	5
Bulb vegetables [except onion, bulb]	3
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Grapes	2
Hops, dry	15
Leafy vegetables	30
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Onion, bulb	0.1
Poppy seed	0.5
Potato	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: Fluopyram

Permitted residue—commodities of plant origin: Fluopyram

Permitted residue—commodities of animal origin: Sum of fluopyram and 2-(trifluoromethyl)-benzamide, expressed as fluopyram

All other foods except animal food commodities	0.2
Almonds	0.05
Assorted tropical and sub-tropical fruits – inedible peel [except banana; pineapple]	2
Banana	0.1
Beans [except broad bean; snap bean (immature seeds); soya bean]	1
Blueberries	7
Brussels sprouts	0.3
Cane berries [except raspberries, red, black]	3
Cereal grains	0.03
Cherries	3
Chicory witloof	0.3
Citrus fruits	1
Cranberry	2
Currants, black, red, white	7
Dried grapes (= currants, raisins and sultanas)	3
Edible offal (mammalian)	0.7
Eggs	*0.02
Garden pea, shelled	0.2
Grapes	2
Hops, dry	100
Lentil (dry)	0.4
Lettuce, head	15
Lettuce, leaf	15
Meat (mammalian)	0.1
Milks	0.1
Oilseed	0.03
Peanut	0.2
Peas (dry)	0.7

Podded pea (young pods) (snow and sugar snap)	1
Pome fruits	1
Potato	0.1
Poultry, Edible offal of	*0.02
Poultry meat	*0.02
Pulses [except lentil (dry); peas (dry); soya bean (dry)]	0.09
Raspberries, red, black	5
Rice, husked	1.5
Rice, polished	0.5
Snap bean (immature seeds)	0.2
Soya bean (dry)	0.04
Stone fruits [except cherries]	2
Strawberry	2
Sugar beet	0.04
Tomato	0.9
Tree nuts	0.05

Agvet chemical: Fluoxastrobin

Permitted residue: Sum of fluoxastrobin and its Z isomer

Cranberry	1.9
Peanut	0.02

Agvet chemical: Flupropanate

Permitted residue: Flupropanate

Edible offal (mammalian)	*0.1
Meat (mammalian) (in the fat)	*0.1
Milks	0.1

Agvet chemical: Flupyradifurone

Permitted residue: Flupyradifurone

All other foods except animal food commodities	0.2
Apple	0.7
Avocado	0.7
Blueberry	4
Citrus fruits	3
Common bean (pods and/or immature seeds)	2
Dried grapes (currants, raisins and sultanas)	5
Edible offal (mammalian)	0.5
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits [except mushroom; sweet corn (corn-on-the-cob)]	1.5
Grapes	3
Hops, dry	10
Mango	0.7
Meat (mammalian)	0.1
Milks	0.07
Papaya (pawpaw)	0.5

Poultry meat	*0.01
Poultry, edible offal of	*0.01
Peanut	0.04
Potato	0.07
Soya bean (dry)	1.5
Stone fruits	1.5
Strawberry	1.5
Sweet potato	0.07
Tree nuts	0.02

Agvet chemical: Fluquinconazole

Permitted residue: Fluquinconazole

Barley	*0.02
Edible offal (mammalian)	0.2
Eggs	*0.02
Meat (mammalian) (in the fat)	0.5
Milks	*0.02
Pome fruits	0.3
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Rape seed (canola)	*0.01
Wheat	*0.02

Agvet chemical: Fluralaner

Permitted residue: Fluralaner

Cattle fat	T0.7
Cattle kidney	T0.25
Cattle liver	T0.6
Cattle muscle	T0.07
Chicken eggs	1.3
Chicken fat/skin	0.6
Chicken kidney	0.4
Chicken liver	0.6
Chicken muscle	0.06
Sheep muscle	T*0.005
Sheep liver	T*0.05
Sheep kidney	T*0.025
Sheep fat	T*0.06

Agvet chemical: Fluroxypyr

Permitted residue: Fluroxypyr

All other foods except animal food commodities	0.02
Cereal grains	0.2
Edible offal (mammalian) [except kidney]	0.1
Eggs	*0.01
Kidney (mammalian)	1
Meat (mammalian) (in the fat)	0.1
Milks	0.1
Onion, bulb	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane (in the juice)	0.2

Sweet corn (corn-on-the-cob)	0.2
Agvet chemical: Flusilazole	
<i>Permitted residue: Flusilazole</i>	
Apple	0.3

Agvet chemical: Flutolanil

Permitted residue—commodities of plant origin: Flutolanil

Permitted residue—commodities of animal origin: Flutolanil and metabolites hydrolysed to 2-trifluoromethyl-benzoic acid and expressed as flutolanil

Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian) (in the fat)	*0.05
Milks	*0.05
Peanut	0.5
Potato	0.05
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05

Agvet chemical: Flutriafol

Permitted residue: Flutriafol

All other foods except animal food commodities	0.5
Barley	0.2
Cereal grains [except barley]	0.1
Edible offal (mammalian)	0.5
Eggs	*0.05
Garden pea (young pods)	*0.01
Hops, dry	20
Grapes	1.5
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed [except peanut; rape seed (canola)]	0.05
Peanut	0.09
Pome fruits	0.4
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.05
Rape seed (canola)	0.07
Stone fruits	1.5
Sugar cane	*0.01

Agvet chemical: Fluvalinate

Permitted residue: Fluvalinate, sum of isomers

All other foods except animal food commodities	0.02
Apple	0.1
Asparagus	0.2
Carrot	T*0.01

Cauliflower	0.5
Cotton seed	0.1
Honey	T*0.01
Stone fruits	0.05
Table grapes	0.05
Tomato	0.5

Agvet chemical: Fluxapyroxad

Permitted residue: Fluxapyroxad

All other foods	0.1
Banana	3
Barley	3
Barley bran, unprocessed	0.5
Beans, shelled	0.5
Berries and other small fruit (except grapes)	7
Brassica leafy vegetables	4
Broccoli	4
Brussels Sprouts; Head Cabbages	4
Bulb vegetables	1.5
Cauliflower	4
Chick-pea (dry)	T*0.01
Chicory	30
Citrus fruits	0.2
Coffee beans	0.2
Cotton seed	0.5
Dried grapes (currants, raisins and sultanas)	5.7
Edible offal (mammalian)	0.03
Eggs	0.005
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob)]	0.6
Grapes [except dried grapes]	3
Legume vegetables [except beans, shelled; peas, shelled (succulent seeds)]	2
Lentil (dry)	T*0.01
Lettuce, head	30
Lettuce, leaf	30
Mango	0.6
Meat (mammalian) (in the fat)	0.05
Milk fats	0.1
Milks	0.005
Millet	3
Oats	T0.2
Oilseed [except cotton; peanut]	0.9
Papaya (pawpaw)	1
Peas, shelled (succulent seeds)	0.5
Pecan	0.06
Peppers, chili (dry)	6
Pome fruits	0.8
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Prunes	5

Pulses [except soya bean (dry)]	0.4	Durian	T5
Rice [except rice bran, unprocessed; rice hulls]	5	Fruiting vegetables, other than cucurbits	T0.02
Rice bran, unprocessed	8.5	Leafy vegetables [except rucola (rocket); spinach]	T0.2
Rice hulls	15	Peach	1
Root and tuber vegetables [except sugar beet]	0.9	Pineapple	5
Rye	3	Rucola (rocket)	T0.7
Sorghum	3	Spinach	T0.7
Soya bean (dry)	0.3	Stone fruits [except cherries; peach]	T1
Soya bean (immature seeds)	0.15		
Stone fruits [except prunes]	3	Agvet chemical: Fosetyl-aluminium	
Sugar beet	0.15	<i>Permitted residue: Fosetyl-aluminium</i>	
Sugar cane	3		
Sweet corn (corn-on-the-cob)	0.15	Blueberries	40
Tree nuts	0.07	Citrus fruits	5
Tumeric root	0.3	Cranberry	0.5
Valerian root	2	Hops, dry	45
Wheat	0.3	Raspberries, red, black	100
		Strawberry	75
Agvet chemical: Folpet		Agvet chemical: Furathiocarb	
<i>Permitted residue: Folpet</i>		see <i>Carbofuran</i>	
Currants, black, red, white	0.03	<i>Residues arising from the use of furathiocarb are covered by MRLs for carbofuran</i>	
Hops, dry	120		
Peppers, sweet, chili	*0.03		
Strawberry	T5		
Agvet chemical: Fomesafen		Agvet chemical: Glufosinate and Glufosinate-ammonium	
<i>Permitted residue: Fomesafen</i>		<i>Permitted residue: Sum of glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinoyl] propionic acid, expressed as glufosinate (free acid)</i>	
Edible offal (mammalian)	*0.02	All other foods except animal food commodities	0.1
Eggs	*0.02	Assorted tropical and sub-tropical fruits – inedible peel	0.2
Meat (mammalian)	*0.02	Berries and other small fruits	0.1
Milks	*0.02	Cereal grains	*0.1
Poultry, Edible offal of	*0.02	Citrus fruits	0.1
Poultry meat	*0.02	Coffee beans	T*0.05
Pulses	*0.01	Common bean (pods and immature seeds)	T*0.05
		Cotton seed	3
		Date	*0.05
Agvet chemical: Forchlorfenuron		Edible offal (mammalian)	5
<i>Permitted residue: Forchlorfenuron</i>		Eggs	*0.05
Apple	*0.01	Hops, dry	T1
Blueberries	T*0.01	Maize	0.2
Cherries	*0.01	Meat (mammalian)	0.1
Grapes	0.03	Milks	*0.05
Kiwifruit	T*0.01	Native foods	*0.05
Mango	T*0.01	Oilseed [except cotton seed; rape seed (canola)]	*0.1
Plums (including prunes)	T*0.01	Olives	*0.1
Prunes	T*0.01	Peppers, sweet	*0.05
		Podded pea (young pods) (snow and sugar snap)	T*0.05
Agvet chemical: Fosetyl			
<i>Permitted residue: Fosetyl</i>			
Apple	1		
Avocado	5		
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	T0.1		

Pome fruits	*0.1	Milks	*0.1
Poultry, edible offal of	*0.1	Monstero	*0.05
Poultry meat	*0.05	Mung bean (dry)	10
Pulses [except soya bean (dry)]	*0.1	Native foods	T2
Rape seed (canola)	0.5	Oilseed [except cotton seed; linseed; peanut; poppy seed; rape seed (canola); sesame seed; sunflower seed]	T*0.1
Saffron	T*0.05	Olives	*0.1
Soya bean (dry)	2	Papaya (pawpaw)	*0.05
Stone fruits	*0.05	Passionfruit	3
Sugar cane	*0.2	Peanut	*0.1
Tomato	*0.05	Persimmon, American	*0.05
Tea, green, black	*0.05	Persimmon, Japanese	*0.05
Tree nuts	0.1	Pome fruits	*0.05
Truffle	T*0.2	Popcorn	T2
<hr/>			
Agvet chemical: Glyphosate			
<i>Permitted residue: Sum of glyphosate, N-acetyl-glyphosate and aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate</i>			
<hr/>			
All other foods except animal food commodities	0.2	Poppy seed	T20
Adzuki bean (dry)	10	Poultry, edible offal of	1
Avocado	*0.05	Poultry meat	*0.1
Babaco	*0.05	Pulses [except adzuki bean (dry); cowpea (dry); guar bean (dry); mung bean (dry); soya bean (dry)]	5
Banana	0.2	Rape seed (canola)	20
Barley	20	Rollinia	*0.05
Berries and other small fruits [except cranberry]	*0.05	Root and tuber vegetables	*0.1
Bulb vegetables	*0.1	Saffron	T*0.05
Cereal grains [except barley; maize; popcorn, sorghum; wheat]	T*0.1	Sesame seed	T20
Citrus fruits	0.5	Sorghum	15
Coffee beans	T0.2	Soya bean (dry)	20
Cotton seed	15	Stalk and stem vegetables	*0.01
Cotton seed oil, crude	*0.1	Stone fruits	0.2
Cowpea (dry)	10	Sugar cane	T0.3
Cranberry	0.2	Sugar cane molasses	T5
Custard apple	*0.05	Sunflower seed	T20
Date	T2	Tea, green, black	T20
Edible offal (mammalian)	2	Tree nuts	0.2
Eggs	*0.05	Truffle	T*0.05
Fig	*0.05	Wheat	5
Fruiting vegetables, cucurbits	*0.1	Wheat bran, unprocessed	20
Fruiting vegetables, other than cucurbits	*0.1	<hr/>	
Guar bean (dry)	10	Agvet chemical: Guazatine	
Guava	*0.05	<i>Permitted residue: Guazatine</i>	
Honey	0.2	<hr/>	
Hops, dry	7	Citrus fruits	5
Kiwifruit	*0.05	Melons, except watermelon	10
Leafy vegetables	*0.1	Tomato	5
Legume vegetables	*0.1	<hr/>	
Linseed	T10	Agvet chemical: Halauxifen-methyl	
Litchi	0.2	<i>Permitted residue—commodities of plant origin: Halauxifen-methyl</i>	
Maize	5	<i>Permitted residue—commodities of animal origin: 4-Amino-3-chloro-6-(4-chloro-2-fluoro-3-hydroxyphenyl)-pyridine-2-carboxylic acid, expressed as halauxifen-methyl</i>	
Mango	*0.05	All other foods except animal food commodities	0.01
Meat (mammalian)	*0.1	Cereal grains	*0.01
		Edible offal (mammalian)	0.01

Eggs	*0.01	Pome fruits	*0.05
Meat (mammalian)	*0.01	Poppy seed	T0.1
Milks	*0.01	Poultry, edible offal of	0.05
Poultry, edible offal of	*0.01	Poultry meat (in the fat)	*0.01
Poultry meat	*0.01	Pulses	0.1
Rape seed	*0.01	Rape seed (canola)	0.1
<hr/>			
Agvet chemical: Halofuginone			
<i>Permitted residue: Halofuginone</i>			
Cattle fat	0.025	Sesame seed	T0.1
Cattle kidney	0.03	Stone fruits	*0.05
Cattle liver	0.03	Sunflower seed	*0.05
Cattle muscle	0.01	Tree nuts	*0.05
<hr/>			
Agvet chemical: Halosulfuron-methyl			
<i>Permitted residue: Halosulfuron-methyl</i>			
Almonds	0.05	<hr/>	
Blueberries	0.05	Agvet chemical: Hexaconazole	
Cotton seed	*0.05	<i>Permitted residue: Hexaconazole</i>	
Edible offal (mammalian)	0.2	Apple	0.1
Eggs	*0.01	Grapes	0.05
Maize	*0.05	Pear	0.1
Meat (mammalian)	*0.01	<hr/>	
Milks	*0.01	Agvet chemical: Hexazinone	
Poultry, edible offal of	*0.01	<i>Permitted residue: Hexazinone</i>	
Poultry meat	*0.01	Blueberries	0.6
Raspberries, red, black	0.05	Edible offal (mammalian)	*0.1
Rice	T*0.05	Eggs	*0.05
Sorghum	*0.05	Meat (mammalian)	*0.1
Soya bean (dry)	T*0.01	Milks	*0.05
Sugar cane	*0.05	Pineapple	1
<hr/>			
Agvet chemical: Haloxyfop			
<i>Permitted residue: Sum of haloxyfop, its esters and conjugates, expressed as haloxyfop</i>			
Assorted tropical and sub-tropical fruits – inedible peel	*0.05	Poultry, edible offal of	*0.05
Berries and other small fruits	*0.05	Poultry meat	*0.05
Chia	T3	Raspberries, red, black	0.05
Citrus fruits	*0.05	Rice	T*0.05
Cotton seed	0.1	Sorghum	*0.05
Cotton seed oil, crude	0.2	Soya bean (dry)	T*0.01
Edible offal (mammalian)	0.5	Sugar cane	*0.05
Eggs	*0.01	<hr/>	
Hempseed	T0.1	Agvet chemical: Hexythiazox	
Leafy vegetables [except mizuna]	T0.5	<i>Permitted residue: Hexythiazox</i>	
Linola seed	0.1	All other foods except animal food commodities	0.05
Linseed	0.1	Almonds	0.3
Meat (mammalian) (in the fat)	0.02	Berries and other small fruits	1
Milks	0.02	Date	2
Mizuna	T0.5	Edible offal (mammalian)	*0.01
Onion, bulb	T0.2	Fruiting vegetables, cucurbits	T0.05
Peanut	0.05	Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob)]	T1
Persimmon, Japanese	*0.05	Hops, dry	20
<hr/>			
Agvet chemical: Hydrogen phosphide			
<i>see Phosphine</i>			

Agvet chemical: Imazalil	
<i>Permitted residue: Imazalil</i>	
All other foods except animal food commodities	0.05
Banana	3
Chicken, edible offal of	*0.01
Chicken meat	*0.01
Citron	15
Citrus fruits [except citron; lemon; lime]	10
Edible offal (mammalian)	0.3
Eggs	*0.01
Fats (mammalian)	0.02
Lemon	15
Lime	15
Meat (mammalian)	*0.02
Melons, except watermelon	10
Milks	*0.02
Mushrooms	T1
Onion, bulb	0.05
Pome fruits	5
Potato	5
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Tomato	0.5

Agvet chemical: Imazamox	
<i>Permitted residue: Imazamox</i>	
All other foods except animal food commodities'	0.05
Barley	*0.05
Beans (dry) [except soya bean (dry)]	0.05
Beans, shelled	0.05
Edible offal (mammalian)	*0.05
Eggs	*0.01
Lentil (dry)	0.25
Meat (mammalian)	*0.05
Milks	*0.05
Mung bean (dry)	T*0.05
Peanut	*0.05
Peas (dry)	0.05
Peas, shelled	0.05
Poppy seed	T*0.05
Poultry meat	*0.01
Poultry, edible offal of	*0.01
Rape seed (canola)	*0.05
Rice	2.5
Sorghum	*0.02
Soya bean (dry)	0.3
Sunflower seed	0.3
Wheat	0.3

Agvet chemical: Imazapic	
<i>Permitted residue: Sum of imazapic and its hydroxymethyl derivative</i>	
Barley	0.02
Edible offal (mammalian)	*0.05
Eggs	*0.01
Maize	0.1
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Oats	*0.02
Peanut	*0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rape seed (canola)	*0.05
Rice	0.05
Soya bean (dry)	0.3
Sugar cane	0.1
Wheat	*0.05

Agvet chemical: Imazapyr	
<i>Permitted residue: Imazapyr</i>	
All other foods except animal food commodities	0.05
Barley	0.7
Broad bean (dry)	0.07
Edible offal (mammalian)	*0.05
Eggs	*0.01
Lentil (dry)	0.2
Meat (mammalian) (in the fat)	*0.05
Maize	0.1
Milks	*0.01
Oats	*0.01
Poppy seed	T*0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	*0.05
Rice	0.05
Sorghum	0.02
Soya bean (dry)	3
Sugar cane	0.05
Sunflower seed	0.05
Wheat	*0.05

Agvet chemical: Imazethapyr	
<i>Permitted residue: Imazethapyr</i>	
Edible offal (mammalian)	*0.1
Eggs	*0.1
Legume vegetables	*0.1
Maize	*0.05
Meat (mammalian)	*0.1
Milks	*0.1
Peanut	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1

Pulses	*0.1	Meat (mammalian)	0.05
Rice	0.3	Milks	0.05
<hr/>		Papaya (pawpaw)	0.2
Agvet chemical: Imidacloprid		Peanut	0.45
<i>Permitted residue: Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid</i>		Peppers	1
<hr/>		Peppers, chilli (dry)	10
All other foods except animal food commodities	0.05	Persimmon, Japanese	T1
Apple	0.3	Podded Pea (young pods) (snow and sugar snap)	T0.2
Avocado	0.2	Popcorn	0.05
Banana	0.5	Potato	0.3
Beetroot	T0.05	Poultry, edible offal of	*0.02
Beetroot leaves	T1	Poultry meat	*0.02
Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]	5	Radish, Japanese	T0.05
Blueberries	3.5	Rape seed (canola)	*0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5	Rhubarb	T0.2
Broad bean (dry)	*0.05	Sorghum	*0.02
Burdock, greater	T0.05	Spices [except ginger root]	0.05
Carrot	T0.5	Stone fruits [except cherries]	0.5
Celery	0.3	Strawberry	0.5
Cereal grains [except maize; popcorn; sorghum]	*0.05	Sugar cane	*0.05
Cherries	3	Sunflower seed	*0.02
Citrus fruits	2	Sweet corn (corn-on-the-cob)	*0.05
Common bean (dry) (navy bean)	T1	Sweet potato	0.3
Common bean (pods and/or immature seeds)	2	Taro	T0.05
Cotton seed	*0.02	Tea, green, black	50
Cranberry	0.05	Tree tomato	T2
Edible offal (mammalian)	0.2	Yam bean	T0.05
Eggs	*0.02	Yams	T0.05
Field pea (dry)	*0.05	<hr/>	
Fruiting vegetables, cucurbits	0.2	Agvet chemical: Imidocarb (dipropionate salt)	
Fruiting vegetables, other than cucurbits [except peppers, chili (dry); peppers; sweet corn (corn-on-the-cob)]	0.5	<i>Permitted residue: Imidocarb</i>	
Galangal, Greater	T0.05	Cattle, edible offal of	5
Galangal, Lesser	T0.05	Cattle meat	1
Garlic	T0.5	Cattle milk	0.2
Ginger, Japanese	T0.05	<hr/>	
Ginger, root	T0.3	Agvet chemical: Indoxacarb	
Grapes	1	<i>Permitted residue: Sum of indoxacarb and its R-isomer</i>	
Hazelnuts	T0.05	All other foods except animal food commodities	0.05
Hops, dry	T10	Asparagus	*0.01
Kaffir lime leaves	T5	Bayberry, red	T1
Leafy vegetables [except lettuce, head]	20	Beans [except broad bean; soya bean]	0.9
Lemon verbena (fresh weight)	T5	Berries and other small fruits	2
Lentil (dry)	0.2	Brassica (cole or cabbage) vegetables, head cabbages and flowerhead brassicas	2
Lettuce, head	5	Celery	3
Lupin (dry)	0.2	Cherries	1
Maize	0.05	Chia	T0.5
Mango	0.2	Cotton seed	1
		Cucumber	0.5
		Dried grapes (currants, raisins, and sultanas)	5

Edible offal (mammalian) [except kidney]	0.02
Egg plant	0.5
Eggs	*0.01
Fennel, leaf	5
Fruiting vegetables, cucurbits	0.2
Hempseed	T*0.05
Kidney (mammalian)	0.5
Leafy vegetables [except lettuce, head]	5
Lettuce, head	3
Linseed	T0.5
Macadamia nuts	T*0.01
Maize cereals	T*0.01
Meat (mammalian) (in the fat)	3
Milk fats	2
Milks	0.1
Olives	T0.2
Peanut	T0.02
Peppers	0.5
Pome fruits	2
Poultry (edible offal of)	*0.01
Poultry meat (in the fat)	*0.01
Pulses	0.2
Pumpkin	0.5
Rape seed (canola)	T*0.05
Safflower seed	T0.5
Stone fruits [except cherries]	2
Sunflower seed	T1
Sweet corn (corn-on-the-cob)	0.02
Tea, green, black	5
Tomato	0.2
Walnuts	T0.02

Agvet chemical: Inorganic bromide

Permitted residue: Bromide ion

All other foods except animal food commodities	15
Almonds	200
Avocado	75
Cereal grains	50
Citrus fruits	30
Dates, dried	100
Dried fruits [except as otherwise listed under this chemical]	30
Dried grapes	100
Dried herbs	400
Dried peach	50
Figs, dried	250
Fruit [except as otherwise listed under this chemical]	20
Peppers, sweet	50
Prunes	20
Spices	400
Strawberry	30
Vegetables [except as otherwise listed under this chemical]	20

Agvet chemical: Iodosulfuron methyl

Permitted residue: Iodosulfuron methyl

Barley	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Wheat	*0.01

Agvet chemical: Ioxynil

Permitted residue: Ioxynil

Garlic	*0.02
Leek	T2
Onion, bulb	*0.02
Onion, Welsh	T10
Shallot	T10
Spring onion	T10
Sugar cane	*0.02

Agvet chemical: Ipconazole

Permitted residue: Ipconazole

Cereal grains	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Peanut	0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Iprodione

Permitted residue: Iprodione

All other foods except animal food commodities	0.1
Almonds	0.3
Beans [except broad bean; soya bean]	T2
Beetroot	T0.1
Beetroot leaves	T20
Berries and other small fruits [except grapes]	12
Brassica leafy vegetables	15
Broad bean (green pods and immature seeds)	0.2
Broccoli	T*0.05
Brussels sprouts	0.5
Carrot	T0.5
Celeriac	T0.7
Celery	2
Chard (silver beet)	T15
Chestnuts	T10
Chicory leaves	T20

Cucumber	T0.5	Milks	*0.02
Edible offal (mammalian)	*0.1	Milk fats	*0.02
Egg plant	T1	Nectarine	3
Endive	T20	Peach	3
Garlic	T0.3	Plums (including fresh prunes)	0.8
Grapes	60	Podded peas (young pods) (snow and sugar snap)	0.6
Kiwifruit	10	Pome fruits	0.6
Lettuce, head	5	Poultry eggs	*0.02
Lettuce, leaf	5	Poultry, edible offal of	*0.02
Lupin (dry)	*0.1	Poultry meat (in the fat)	*0.02
Macadamia nuts	*0.01	Prunes, dried	3
Mandarins	T5		
Meat (mammalian)	*0.1		
Milks	*0.1		
Onion, bulb	T0.7		
Parsley	T20		
Passionfruit	10		
Peanut	0.5		
Peanut oil, crude	0.05		
Peppers	T3		
Pistachio nut	T0.2		
Podded pea (young pods) (snow and sugar snap)	T2		
Pome fruits	3		
Potato	*0.05		
Rape seed (canola)	0.5		
Soya bean (dry)	0.05		
Spinach	T5		
Stone fruits	10		
Tangelo, large-sized cultivars	T5		
Tomato	2		
<hr/>			
Agvet chemical: Isoeugenol			
<i>Permitted residue: Isoeugenol, sum of cis- and trans- isomers</i>			
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Diadromous fish (whole commodity)	100		
Freshwater fish (whole commodity)	100		
Marine fish (whole commodity)	100		
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Agvet chemical: Isofetamid			
<i>Permitted residue: commodities of plant origin: Isofetamid</i>			
<i>Permitted residue: commodities of animal origin: Sum of isofetamid and 2-[3-methyl-4-[2-methyl-2-(3-methylthiophene-2- carboxamido)propanoyl]phenoxy]propanoic acid (PPA), expressed as isofetamid</i>			
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Almonds	0.01		
Apricot	3		
Beans with pods	0.6		
Berries and other small fruits [except grapes]	5		
Cherries	4		
Edible offal (mammalian)	*0.02		
Grapes	3		
Meat (mammalian) (in the fat)	*0.02		
<hr/>			
Agvet chemical: Isopyrazam			
<i>Permitted residue: Isopyrazam</i>			
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All other foods except animal food commodities	0.01		
Almonds	*0.01		
Edible offal (mammalian)	*0.005		
Eggs	*0.005		
Meat (mammalian) (in the fat)	*0.005		
Milks	*0.005		
Pome fruit	0.7		
Poultry, edible offal of	*0.005		
Poultry meat (in the fat)	*0.005		
<hr/>			
Agvet chemical: Isoxaben			
<i>Permitted residue: Isoxaben</i>			
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Assorted tropical and sub-tropical fruits – edible peel	*0.01		
Assorted tropical and sub-tropical fruits – inedible peel	*0.01		
Barley	*0.01		
Citrus fruits	*0.01		
Edible offal (mammalian)	*0.01		
Eggs	*0.01		
Grapes	*0.01		
Hops, dry	*0.1		
Meat (mammalian)	*0.01		
Milks	*0.01		
Pome fruits	*0.01		
Poultry, edible offal of	*0.01		
Poultry meat	*0.01		
Stone fruits	*0.01		
Tree nuts	*0.01		
Triticale	*0.01		
Wheat	*0.01		
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Agvet chemical: Isoxaflutole			
<i>Permitted residue: Sum of isoxaflutole and 2-cyclopropylcarbonyl-3-(2-methylsulfonyl-4-trifluoromethylphenyl)-3-oxopropanenitrile, expressed as isoxaflutole</i>			
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All other foods except animal food commodities	0.02		

Cereal grains	*0.02	Barley, similar grains, and pseudocereals with husks (=barley; buckwheat; oats)	0.15
Chick-pea (dry)	*0.02	Beetroot	0.05
Edible offal (mammalian)	0.1	Berries and other small fruits	1.5
Eggs	*0.05	Chard (beet leaves)	0.05
Meat (mammalian)	*0.05	Coffee beans	0.05
Milks	*0.05	Cotton seed	0.05
Pineapple	*0.02	Dried grapes (= currants, raisins and sultanas)	3
Poppy seed	*0.02	Edible offal (mammalian)	0.05
Poultry, edible offal of	*0.05	Eggs	*0.02
Poultry meat	*0.05	Egg plant	0.6
Soya bean (dry)	0.05	Fruiting vegetables, cucurbits	0.5
<hr/>			
Agvet chemical: Ivermectin			
<i>Permitted residue: H₂B_{1a}</i>			
Cattle kidney	0.06	Garlic	0.3
Cattle liver	0.5	Ginseng (dried)	1
Cattle meat (in the fat)	0.2	Grape leaves	15
Cattle milk	0.05	Grapefruit	0.5
Deer kidney	*0.01	Leek	10
Deer liver	*0.01	Mammalian fats [except milk fats]	0.05
Deer meat (in the fat)	*0.01	Mango	0.1
Horse, edible offal of	*0.01	Meat (mammalian)	0.05
Horse meat	*0.01	Milks	0.05
Pig kidney	*0.01	Oats	0.1
Pig liver	*0.01	Olive oil, virgin	1
Pig meat (in the fat)	0.02	Olives	0.2
Sheep kidney	*0.01	Onion, bulb	0.3
Sheep liver	0.015	Oranges, sweet, sour	0.5
Sheep meat (in the fat)	0.02	Peach	1.5
<hr/>			
Agvet chemical: Ketoprofen			
<i>Permitted residue: Ketoprofen</i>			
Cattle, edible offal of	*0.05	Pear	5
Cattle meat	*0.05	Pecan	0.15
Cattle milk	*0.05	Peppers, sweet	1
<hr/>			
Agvet chemical: Kitasamycin			
<i>Permitted residue: Inhibitory substance, identified as kitasamycin</i>			
Eggs	*0.2	Persimmon, Japanese	5
Pig, edible offal of	*0.2	Pome fruits [except pear]	0.2
Pig meat	*0.2	Potato	0.1
<hr/>			
Agvet chemical: Kresoxim-methyl			
<i>Permitted residue—commodities of plant origin: Kresoxim-methyl</i>			
<i>Permitted residue—commodities of animal origin: Sum of a-(p-hydroxy-o-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl</i>			
All other foods except animal food commodities	0.02	Poultry, edible offal of	*0.02
Asparagus	0.05	Poultry fats	*0.02
<hr/>			
Agvet chemical: Lambda-cyhalothrin			
<i>see Cyhalothrin</i>			
<hr/>			
Agvet chemical: Lasalocid			
<i>Permitted residue: Lasalocid</i>			
Cattle milk	*0.01	Poultry meat	0.05
<hr/>			
		Rice	0.02
		Rye	0.1
		Shallot	0.3
		Soya bean (dry)	0.05
		Sugar beet	0.05
		Sunflower seed	0.1
		Tea, green, black	15
		Tomato	0.6
		Turnip, garden	0.05
		Wheat	0.1

Cucumber	3
Currant, black	T2
Dried fruits	8
Edible offal (mammalian)	1
Eggs	1
Fruiting vegetables, cucurbits [except cucumber]	2
Fruiting vegetables, other the cucurbits [except peppers, sweet]	3
Fruits [except berries and other small fruits; citrus fruits; dried fruits; stone fruits]	2
Garden pea	0.5
Grapes	8
Hops, dry	1
Kale	3
Kohlrabi	0.5
Leek	2
Legume vegetable [except garden pea]	2
Lettuce, head	2
Lettuce, leaf	2
Lentil (dry)	8
Linseed	10
Meat (mammalian) (in the fat)	1
Milks (in the fat)	1
Onion, bulb	2
Onion, Welsh	T0.1
Peanut	8
Peppers, sweet	T5
Poultry, edible offal of	1
Poultry meat (in the fat)	1
Pulses [except beans (dry); lentils (dry)]	2
Rape seed	10
Safflower seed	10
Shallot	T0.1
Spring onion	T0.1
Stone fruits	5
Strawberry	1
Sunflower seed	10
Tree nuts	8
Wheat bran, unprocessed	20

Agvet chemical: Maleic hydrazide

Permitted residue: Sum of free and conjugated maleic hydrazide, expressed as maleic hydrazide

Carrot	T40
Garlic	15
Onion, bulb	15
Potato	50

Agvet chemical: Mancozeb

see *Dithiocarbamates*

Agvet chemical: Mandestrobin

Permitted residue: Mandestrobin

All other foods except animal food commodities	0.05
Beans, except broad bean and soya bean	0.7
Dried grapes (raisins)	7
Edible offal (Mammalian)	0.02
Grapes	5
Lettuce, Head	0.7
Lettuce, Leaf	7
Meat (mammalian) (in the fat)	0.02
Milk	*0.02
Rape seed (canola)	0.5
Stone fruits	3
Strawberry	3

Agvet chemical: Mandipropamid

Permitted residue: Mandipropamid

All other foods except animal food commodities	0.5
Basil	T30
Beans with pods	1
Dried grapes (currants, raisins and sultanas)	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	2
Hops, dry	50
Leafy vegetables	30
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Mizuna	30
Poppy seed	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Agvet chemical: MCPA

Permitted residue: MCPA

Cereal grains	*0.02
Cherry	0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Field pea (dry)	*0.05
Herbs	*0.05
Hops, dry	*0.1
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rhubarb	*0.02

Agvet chemical: MCPB		Legume vegetables [except lentils; soya bean]	0.15
<i>Permitted residue: MCPB</i>		Lemon	1
Cereal grains	*0.02	Lentils, dry	2
Edible offal (mammalian)	*0.05	Lime	1
Eggs	*0.05	Maize	0.01
Herbs	*0.05	Meat (mammalian) (in the fat)	T0.2
Legume vegetables	*0.02	Milks	*0.01
Meat (mammalian)	*0.05	Oats	T0.2
Milks	*0.05	Peanut	0.01
Poultry, edible offal of	*0.05	Plums	2
Poultry meat	*0.05	Pome fruits	1.5
Pulses	*0.02	Popcorn	0.01
Agvet chemical: Mebendazole		Potato	0.04
<i>Permitted residue: Mebendazole</i>		Poultry, edible offal of	0.02
Edible offal (mammalian)	*0.02	Poultry meat (in the fat)	*0.01
Meat (mammalian)	*0.02	Prunes	4
Milks	0.02	Rape seed	1
Agvet chemical: Mefenpyr-diethyl		Soya bean (dry)	0.4
<i>Permitted residue—commodities of plant origin:</i>		Stone fruits [except apricot cherries; plums]	1.5
<i>Sum of mefenpyr-diethyl and metabolites hydrolysed to 1-(2,4-dichlorophenyl)-5-methyl-2-pyrazoline-3,5-dicarboxylic acid, and 1-(2,4-dichlorophenyl)-5-methyl-pyrazole-3-carboxylic acid, expressed as mefenpyr-diethyl</i>		Sugar beet	0.6
<i>Permitted residue—commodities of animal origin:</i>		Sweet corn (corn-on-the-cob; kernels)	0.03
<i>Sum of mefenpyr-diethyl and 1-(2,4-dichlorophenyl)-5-ethoxycarbonyl-5-methyl-2-pyrazoline-3-carboxylic acid, expressed as mefenpyr-diethyl</i>		Tree nuts	0.2
Cereal grains	*0.01	Wheat	0.3
Edible offal (mammalian)	*0.05	Agvet chemical: Meloxicam	
Eggs	*0.01	<i>Permitted residue: Meloxicam</i>	
Meat (mammalian)	*0.05	Cattle kidney	0.2
Milks	*0.01	Cattle liver	0.1
Poultry, edible offal of	*0.05	Cattle meat	*0.01
Poultry meat	*0.05	Cattle milk	0.005
Agvet chemical: Mefenpiperazine		Pig fat/skin	0.1
<i>Permitted residue: Mefenpiperazine</i>		Pig kidney	*0.01
All other foods except animal food commodities	0.02	Pig liver	*0.01
Barley	T0.2	Pig meat	0.02
Cereal grains [except wheat; corn]	4	Sheep fat	0.01
Cherries	4	Sheep kidney	0.01
Citrus fruit [except kumquat; lemon; lime]	0.6	Sheep liver	0.01
Citrus oil	15	Sheep meat	0.01
Dried grapes (currants, raisins and sultanas)	3	Agvet chemical: Mepanipyrim	
Dried grapes (raisin)	4	<i>Permitted residue: Mepanipyrim</i>	
Edible offal (mammalian)	T0.3	Strawberry	2
Eggs	*0.01	Raspberries, red, black	4
Grapes	1.5	Agvet chemical: Mepiquat	
Kumquat	1	<i>Permitted residue: Mepiquat</i>	
Agvet chemical: Mepaniprim		Cotton seed	1
<i>Permitted residue: Mepaniprim</i>		Cotton seed oil, crude	0.2
Strawberry	2	Edible offal (mammalian)	0.1
Raspberries, red, black	4	Eggs	0.05
Agvet chemical: Mepiquat		Meat (mammalian)	0.1
<i>Permitted residue: Mepiquat</i>		Milks	0.05
Cotton seed	1		
Cotton seed oil, crude	0.2		
Edible offal (mammalian)	0.1		
Eggs	0.05		
Meat (mammalian)	0.1		
Milks	0.05		

Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Mesosulfuron-methyl

Permitted residue: Mesosulfuron-methyl

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.02

Agvet chemical: Mesotrione

Permitted residue: Mesotrione

All other foods except animal food commodities	0.01
Almonds	0.01
Asparagus	0.01
Barley	*0.01
Blueberries	0.01
Cherries	0.01
Cranberry	0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapefruit	0.01
Lemon	0.01
Linseed	T*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oranges, sweet, sour	0.01
Peach	0.01
Pecan	0.01
Plums (including prunes)	0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Soya bean (dry)	0.03
Sweet corn (corn-on-the-cob)	T*0.01
Wheat	*0.01

Agvet chemical: Metaflumizone

Permitted residue: Sum of metaflumizone, its E and Z isomers and its metabolite 4-{2-oxo-2-[3-(trifluoromethyl) phenyl]ethyl}-benzotrile expressed as metaflumizone

Cherries	0.04
Citrus fruits	2
Coffee beans	0.1
Grapes	0.04
Maize	0.02
Potato	0.02
Soybean	0.2
Sugar cane	0.02
Tomato	0.6
Tree nuts	0.04

Agvet chemical: Metalaxyl

Permitted residue: Metalaxyl

All other foods except animal commodities	0.05
Almonds	0.5
Asparagus	0.05
Avocado	0.5
Basil	T5
Basil, dry	T30
Beetroot	T*0.01
Beetroot leaves	T0.1
Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]	T0.5
Blueberries	2
Bulb vegetables	0.1
Cacao beans	0.2
Cereal grains	*0.01
Chestnuts	T0.05
Cranberry	4
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruiting vegetables, cucurbits	0.2
Ginger, root	0.5
Grapefruit	1
Grapes	1
Hazelnuts	T*0.05
Herbs [except basil; basil, dry; hops, dry]	3
Hops, dry	20
Leafy vegetables	0.3
Lemon	1
Macadamia nuts	1
Meat (mammalian)	*0.05
Milks	*0.01
Oranges, sweet, sour	1
Papaya (pawpaw)	*0.01
Parsley	T0.3
Peanut	0.2
Peppers	T0.1
Pineapple	0.1
Podded pea (young pods) (snow and sugar snap)	T0.1
Pome fruits	0.2
Poppy seed	*0.02
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Spices	*0.1
Stone fruits	0.2
Strawberry	0.6
Tomato	T0.5

Vegetables [except asparagus; beetroot; bulb vegetables [alliums]; fruiting vegetables, cucurbits; leafy vegetables; peppers; podded pea (young pods) (snow and sugar snap peas); tomatoes]	T0.1
Walnuts	T*0.01

Agvet chemical: Metalaxyl-M

see *Metalaxyl*

Agvet chemical: Metaldehyde

Permitted residue: Metaldehyde

Cereal grains	1
Fruit	1
Herbs	1
Oilseed	1
Pulses	1
Spices	1
Teas (tea and herb teas)	1
Vegetables	1

Agvet chemical: Metamitron

Permitted residue: Metamitron

Edible offal (Mammalian)	*0.05
Meat [mammalian]	*0.05
Milks	*0.05
Pome fruits	0.01

Agvet chemical: Metazachlor

Permitted residue—commodities of plant origin: Sum of metabolites 479M04 (N-(2,6-dimethylphenyl)-N-(1H-pyrazol-1-ylmethyl)oxalamide), 479M08 (N-(2,6-dimethylphenyl)-N-(1H-pyrazol-1-ylmethyl)aminocarbonylmethylsulfonic acid) and 479M16 (3-[N-(2,6-dimethylphenyl)-N-(1H-pyrazol-1-ylmethyl)aminocarbonylmethylsulfinyl]-2-hydroxypropanoic acid), expressed as metazachlor

Permitted residue—commodities of animal origin: Sum of metazachlor and its metabolites containing the 2,6-dimethylaniline moiety, expressed as metazachlor

All other foods	1
Cereal grains	*0.03
Eggs	*0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Oilseeds	*0.03
Poultry, edible offal	*0.05
Poultry meat	*0.05
Pulses	*0.03

Agvet chemical: Metcamifen

Permitted residue—commodities of plant origin: metcamifen

Permitted residue—commodities of animal origin: Sum of metcamifen and 4-(3-methyl-ureido)-benzensulfonamide, expressed as metcamifen

Edible offal (mammalian)	*0.03
Eggs	*0.03
Meat (mammalian)	*0.03
Milks	*0.03
Poultry, edible offal of	*0.03
Poultry meat	*0.03
Sorghum	*0.01

Agvet chemical: Metconazole

Permitted residue: Metconazole

Almonds	0.04
Blueberries	0.4
Peanut	0.04
Potato	0.04
Stone fruits	0.2
Sweet potato	0.04

Agvet chemical: Methabenzthiazuron

Permitted residue: Methabenzthiazuron

Garlic	T*0.01
Leek	T*0.05
Onion, bulb	*0.05
Onion, Welsh	T0.5
Shallot	T0.5
Spring onion	T0.5

Agvet chemical: Metham

see *Dithiocarbamates*

Agvet chemical: Metham-sodium

see *Metham*

Agvet chemical: Methamidophos

Permitted residue: Methamidophos

see also *Acephate*

Banana	0.2
Bean, seed (dry)	1
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	1
Edible offal (mammalian)	*0.01
Lime	0.01
Mango	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Peppers, sweet	2
Potato	0.25

Raspberry, black, red	*0.01	Avocado	*0.1
Tomato	2	Blueberries	2
<hr/>		Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2
Agvet chemical: Methidathion		Brassica leafy vegetables	T0.7
<i>Permitted residue: Methidathion</i>		Celery	3
All other foods except animal food commodities	0.02	Cereal grains	*0.1
Apple	0.2	Chard	2
Avocado	0.5	Cherries	2
Cereal grains	*0.01	Chia	T1
Citrus fruits [except mandarins]	2	Citrus fruits	1
Coffee beans	*0.01	Coriander (leaves, roots, stems)	T10
Custard apple	0.2	Cotton seed	*0.1
Eggplant	0.1	Cumin seed	0.07
Eggs	*0.05	Dried grapes	*0.05
Garlic	*0.01	Edible offal (mammalian)	0.05
Grapes	7	Eggs	*0.02
Legume vegetables	0.1	Fennel, bulb	T0.2
Litchi	T0.1	Fennel, leaf	T3
Macadamia nuts	*0.01	Fruiting vegetables, cucurbits	0.1
Mandarins	5	Fruiting vegetables, other than cucurbits [except peppers; sweet corn (corn-on-the-cob)]	1
Mango	2	Ginger, Japanese	T2
Meat (mammalian) (in the fat)	0.5	Ginger, root	*0.1
Milks (in the fat)	0.5	Grapes	2
Oilseed	1	Hops, dry	0.5
Onion, bulb	*0.01	Leek	T0.5
Passionfruit	0.2	Legume vegetables	1
Pear	0.2	Lettuce, head	2
Peppers	T0.1	Lettuce, leaf	2
Persimmon, American	0.5	Linseed	*0.1
Persimmon, Japanese	0.5	Macadamia nuts	T1
Potato	*0.01	Mango	T*0.01
Poultry, edible offal of	*0.05	Meat (mammalian)	0.05
Poultry meat	*0.05	Milks	0.05
Stone fruits	*0.01	Mints	0.5
Tea, green, black	0.1	Onion, bulb	T0.1
Tomato	0.9	Onion, Chinese	T1
Vegetable oils, edible	0.1	Onion, Welsh	T2
<hr/>		Parsley	T10
Agvet chemical: Methiocarb		Peanut	0.1
<i>Permitted residue: Sum of methiocarb, its sulfoxide and sulfone, expressed as methiocarb</i>		Pear	3
Citrus fruits	0.1	Peppers	T2
Fruit [except as otherwise listed under this chemical]	T0.1	Persimmon, Japanese	T0.05
Grapes	0.5	Pitaya (dragon fruit)	T0.2
Truffle	T0.05	Poppy seed	*0.05
Vegetables	0.1	Poultry, edible offal of	*0.02
Wine	0.1	Poultry meat	*0.02
<hr/>		Pulses	1
Agvet chemical: Methomyl		Rape seed (canola)	0.5
<i>Permitted residue: Methomyl</i>		Root and tuber vegetables	1
All other foods except animal food commodities	0.05	Sesame seed	*0.1
Apple	1	Shallot	T2
		Spinach	T0.7
		Spring onion	T2
		Stone fruits [except cherries]	1

Strawberry	3
Sunflower seed	*0.1
Sweet corn (corn-on-the-cob)	0.1

Agvet chemical: Methoprene

Permitted residue: Methoprene, sum of cis- and trans-isomers

Cattle milk	0.1
Cereal grains	2
Edible offal (mammalian)	*0.01
Meat (mammalian) (in the fat)	0.3
Wheat bran, unprocessed	5
Wheat germ	10

Agvet chemical: Methoxyfenozide

Permitted residue: Methoxyfenozide

All other foods except animal food commodities	0.03
Almonds	0.2
Avocado	0.5
Blueberries	2
Citrus fruits	3
Coffee beans	0.2
Cotton seed	3
Cranberry	0.5
Cucumber	T2
Custard apple	0.3
Dried grapes	6
Edible offal (mammalian)	*0.01
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	3
Grapes	2
Kiwifruit	2
Lettuce, head	T30
Lettuce, leaf	T30
Litchi	2
Longan	2
Macadamia nuts	0.05
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Persimmon, American	1
Persimmon, Japanese	1
Plums (including prunes)	0.3
Podded pea (young pods) (snow and sugar snap)	T3
Pome fruits	0.5
Stone fruits [except plums (including prunes)]	3
Sweet corn (corn-on-the-cob)	T0.05

Agvet chemical: Methyl benzoate

Permitted residue: Methyl benzoate

Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Methyl bromide

Permitted residue: Methyl bromide

Cereal grains	50
Cucumber	*0.05
Dried fruits	*0.05
Fruit [except jackfruit; litchi; mango; papaya]	T*0.05
Herbs	*0.05
Jackfruit	*0.05
Litchi	*0.05
Mango	*0.05
Papaya (pawpaw)	*0.05
Peppers, sweet	*0.05
Spices	*0.05
Vegetables [except cucumber; peppers, sweet]	T*0.05

Agvet chemical: Methyl isothiocyanate

Permitted residue: Methyl isothiocyanate

Barley	T0.1
Rape seed (canola)	T0.1
Wheat	T0.1

Agvet chemical: Metiram

see Dithiocarbamates

Agvet chemical: Metolachlor

Permitted residue: Metolachlor

Adzuki bean (dry)	T*0.05
All other foods except animal food commodities	0.02
Beetroot	T0.7
Beetroot leaves	T15
Bergamot	T*0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	*0.02
Brassica leafy vegetables	*0.01
Burnet, salad	T*0.05
Celeriac	T*0.2
Celery	T0.05
Cereal grains [except maize; sorghum]	*0.02
Chard (silver beet)	T*0.01
Chervil	T*0.05
Coriander (leaves, stems)	T*0.05
Coriander, roots	T0.5
Coriander, seed	T*0.05
Cotton seed	*0.01
Dill, seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.01
Fennel, seed	T*0.05
Fruiting vegetables, cucurbits	*0.05
Galangal, Greater	T0.5

Herbs	T*0.05	Dried grapes (currants, raisins and sultanas)	17
Kaffir lime leaves	T*0.05	Edible offal (mammalian)	*0.05
Lemon grass	T*0.05	Eggs	*0.05
Lemon verbena (dry leaves)	T*0.05	Fruiting vegetables, cucurbits	0.2
Maize	0.1	Grapes	7
Meat (mammalian)	*0.05	Hops, dry	70
Milks	*0.05	Meat (mammalian) (in the fat)	*0.05
Mizuna	T*0.05	Milks	*0.01
Mung bean (dry)	T*0.05	Mushrooms	T0.5
Onion, Welsh	*0.01	Nectarine	0.7
Peanut	0.2	Oats	0.6
Potato	*0.01	Peach	0.7
Poultry, edible offal of	*0.01	Peppers, chili	2
Poultry meat	*0.01	Peppers, chili (dry)	20
Pulses [except soya beans (dry); adzuki beans (dry)]	*0.01	Peppers, sweet (including pimento and pimienta)	2
Rape seed (canola)	*0.02	Poultry, edible offal of	*0.05
Rhubarb	*0.05	Poultry meat (in the fat)	*0.05
Rose and dianthus (edible flowers)	T*0.05	Strawberry	0.6
Rucola (rocket)	T*0.05	Tomato	0.9
Safflower seed	*0.05	Wheat	0.06
Sesame seed	T*0.02		
Shallot	*0.01		
Sorghum	*0.05		
Soya bean (dry)	*0.05		
Spinach	T*0.01		
Spring onion	*0.01		
Sugar cane	*0.05		
Sunflower seed	*0.05		
Sweet corn (kernels)	0.1		
Sweet potato	*0.2		
Tomato	T*0.01		
Turmeric, root	T0.5		
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Agvet chemical: Metosulam			
<i>Permitted residue: Metosulam</i>			
Cereal grains	*0.02		
Edible offal (mammalian)	*0.01		
Eggs	*0.01		
Lupin (dry)	*0.02		
Meat (mammalian)	*0.01		
Milks	*0.01		
Poppy seed	*0.01		
Poultry, edible offal of	*0.01		
Poultry meat	*0.01		
<hr/>			
Agvet chemical: Metrafenone			
<i>Permitted residue: Metrafenone</i>			
All other foods except animal food commodities	0.05		
Apple	1.5		
Apricot	0.7		
Barley	0.5		
Cherries	2		
<hr/>			
Agvet chemical: Metribuzin			
<i>Permitted residue: Metribuzin</i>			
All other foods except animal food commodities	0.05		
Asparagus	0.2		
Carrot	T0.3		
Cereal grains	*0.05		
Edible offal (mammalian)	*0.05		
Eggs	*0.05		
Ginger root	T*0.01		
Meat (mammalian)	*0.05		
Milks	*0.05		
Peas [except peas, shelled]	T*0.05		
Peas, shelled	*0.05		
Pineapple	*0.01		
Potato	*0.05		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses [except soya bean (dry)]	*0.01		
Rape seed (canola)	*0.02		
Soya bean (dry)	*0.05		
Sugar cane	*0.02		
Sugar cane molasses	0.1		
Tomato	0.1		
<hr/>			
Agvet chemical: Metsulfuron-methyl			
<i>Permitted residue: Metsulfuron-methyl</i>			
Cereal grains	*0.02		
Chick-pea (dry)	T*0.05		
Edible offal (mammalian)	*0.1		
Linseed	*0.02		
Meat (mammalian)	*0.1		

Milks	*0.1
Mung bean (dry)	0.2
Poppy seed	*0.01
Safflower seed	*0.02

Agvet chemical: Mevinphos

Permitted residue: Mevinphos

Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.05
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.05

Agvet chemical: Milbemectin

Permitted residue: Sum of milbemycin MA₃ and milbemycin MA₄ and their photoisomers, milbemycin (Z) 8,9-MA₃ and (Z) 8,9Z-MA₄

Edible offal (mammalian)	*0.002
Fruiting vegetables, other than cucurbits	0.02
Hops, dry	*0.2
Meat (mammalian) (in the fat)	*0.002
Milk fats	*0.0005
Milks	*0.0005
Pome fruits	0.03
Stone fruits	0.1
Strawberry	0.2

Agvet chemical: Molinate

Permitted residue: Molinate

Rice	*0.05
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Agvet chemical: Monensin

Permitted residue: Monensin

Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.01
Goat, edible offal of	*0.05
Goat meat	*0.05
Poultry, edible offal of	*0.5
Poultry meat (in the fat)	*0.5
Sheep fat	0.07
Sheep kidney	0.015
Sheep liver	0.2
Sheep muscle	0.005

Agvet chemical: Monepantel

Permitted residue: Monepantel

Cattle fat	7
Cattle kidney	1
Cattle liver	2
Cattle meat	0.3
Milks	*0.05

Sheep fat	7
Sheep kidney	2
Sheep muscle	0.7
Sheep liver	5

Agvet chemical: Morantel

Permitted residue: Morantel

Cattle, edible offal of	2
Goat, edible offal of	2
Meat (mammalian)	0.3
Milks	*0.1
Pig, edible offal of	5
Sheep, edible offal of	2

Agvet chemical: Moxidectin

Permitted residue: Moxidectin

Cattle, edible offal of	0.5
Cattle meat (in the fat)	1
Cattle milk (in the fat)	2
Deer meat (in the fat)	1
Deer, edible offal of	0.2
Goat meat (in the fat)	T0.5
Goat, edible offal of	T0.05
Sheep, edible offal of	0.05
Sheep meat (in the fat)	0.5

Agvet chemical: MSMA

Permitted residue: Total arsenic, expressed as MSMA

Sugar cane	0.3
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Agvet chemical: Myclobutanil

Permitted residue: Myclobutanil

All other foods except animal food commodities	0.05
Asparagus	T0.02
Blackberries	2
Boysenberry	2
Cherries	5
Edible offal (mammalian)	*0.01
Grapes	1
Hops, dry	10
Meat (mammalian)	*0.01
Milks	*0.01
Peppers	3
Peppers, chilli (dry)	20
Pome fruits	0.5
Raspberries, red, black	2
Stone fruits [except cherries]	2
Strawberry	2

Agvet chemical: Naled		Poultry kidney	T10
<i>Permitted residue: Sum of naled and dichlorvos, expressed as naled</i>		Poultry liver	T0.5
		Poultry meat	T0.5
Hops, dry	0.5		
Agvet chemical: Naphthalene acetic acid		Agvet chemical: Netobimin	
<i>Permitted residue: 1-Naphthelene acetic acid</i>		see <i>Albendazole</i>	
Agvet chemical: Nicarbazin		<i>Permitted residue: 4,4'-dinitrocarbanilide (DNC)</i>	
Apple	1	Chicken fat/skin	10
Pear	1	Chicken kidney	20
Pineapple	1	Chicken liver	35
Rambutan	T*0.05	Chicken muscle	5
		Eggs	0.3
Agvet chemical: Naphthalophos			
<i>Permitted residue: Naphthalophos</i>		Agvet chemical: Niclosamide	
Sheep, edible offal of	*0.01	<i>Permitted residue: Niclosamide</i>	
Sheep meat	*0.01	Edible offal (mammalian)	T*0.01
		Eggs	T*0.01
Agvet chemical: Napropamide		eat (mammalian)	T*0.01
<i>Permitted residue: Napropamide</i>		Milks	T*0.01
All other foods except animal food commodities	0.02	Poultry, edible offal of	T*0.01
Almonds	*0.1	Poultry meat	T*0.01
Basil	T*0.1	Rice	T*0.01
Berries and other small fruits	*0.1		
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	T*0.1	Agvet chemical: Nitrothal-isopropyl	
Edible offal (mammalian)	*0.08	<i>Permitted residue: Nitrothal-isopropyl</i>	
Eggs	*0.08	Apple	1
Meat (mammalian)	*0.08		
Milks	*0.08	Agvet chemical: Nitroxynil	
Poultry, edible offal of	*0.08	<i>Permitted residue: Nitroxynil</i>	
Poultry meat	*0.08	Cattle, edible offal of	1
Rape seed (canola)	*0.01	Cattle meat	1
Stone fruits	*0.1	Cattle milk	T0.5
Tomato	*0.1	Goat, edible offal of	1
		Goat meat	1
Agvet chemical: Narasin		Sheep, edible offal of	1
<i>Permitted residue: Narasin</i>		Sheep meat	1
Cattle, edible offal of	0.05		
Cattle meat	0.05	Agvet chemical: Norflurazon	
Poultry, edible offal of	0.1	<i>Permitted residue: Norflurazon</i>	
Poultry meat	0.1	All other foods except animal food commodities	0.05
		Asparagus	0.05
Agvet chemical: Neomycin		Citrus fruits	0.2
<i>Permitted residue: Inhibitory substance, identified as neomycin</i>		Cotton seed	0.1
Eggs	T0.5	Cranberry	0.1
Fats (mammalian) [except milk fats]	T0.5	Edible offal (mammalian)	0.3
Kidney of cattle, goats, pigs and sheep	T10	Eggs	*0.02
Liver of cattle, goats, pigs and sheep	T0.5	Fats (mammalian)	*0.02
Meat (mammalian)	T0.5	Meat (mammalian)	*0.02
Milks	T1.5	Milks	*0.02

Grapes	0.1
Hops, dry	3
Pome fruits	*0.2
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Stone fruits	*0.2
Tree nuts	*0.2

Agvet chemical: Norgestomet

Permitted residue: Norgestomet

Edible offal (mammalian)	*0.0001
Meat (mammalian)	*0.0001

Agvet chemical: Novaluron

Permitted residue: Novaluron

All other foods except animal food commodities	0.1
Apple	0.3
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.3
Cherries	8
Cotton seed	T1
Cotton seed oil, crude	T2
Cranberry	0.45
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, other than cucurbits	0.2
Leafy vegetables	5
Meat (mammalian) (in the fat)	0.1
Milk fats	0.2
Milks	*0.01
Pear	0.3
Peppers, chilli, sweet	0.7
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Stone fruits [except cherries]	0.5

Agvet chemical: Novobiocin

Permitted residue: Novobiocin

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	*0.1

Agvet chemical: ODB

Permitted residue: 1,2-dichlorobenzene

Sheep, edible offal of	*0.01
Sheep meat (in the fat)	*0.01

Agvet chemical: Olaquinox

Permitted residue: Sum of olaquinox and all metabolites which reduce to 2-(N-2-hydroxyethylcarbamoyl)-3-methyl quinoxaline, expressed as olaquinox

Pig, edible offal of	0.3
Pig meat	0.3

Agvet chemical: Oleandomycin

Permitted residue: Oleandomycin

Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1

Agvet chemical: Omethoate

Permitted residue: Omethoate

see also *Dimethoate*

Cereal grains	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fruit	2
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	*0.05
Oilseed	0.05
Olives for oil production	T2
Olive oil, refined	T0.2
Peppers, sweet	1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Tomato	1
Vegetables [except as otherwise listed under this chemical]	2

Agvet chemical: OPP

see *2-phenylphenol*

Agvet chemical: Oryzalin

Permitted residue: Oryzalin

Cereal grains	*0.01
Coffee beans	T0.1
Fruit	0.1
Garlic	T*0.05
Ginger, root	T*0.05
Rape seed (canola)	*0.05
Tree nuts	0.1

Agvet chemical: Oxabtrinil

Permitted residue: Oxabtrinil

Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.05

Poultry, edible offal of	*0.1	Fruiting vegetables, other than cucurbits	0.5
Poultry meat	*0.1	Grapes	0.9
<hr/>		Leafy vegetables (including brassica leafy vegetables) [except lettuce, head]	15
Agvet chemical: Oxadixyl		Lettuce, head	2
<i>Permitted residue: Oxadixyl</i>		Meat (mammalian) (in the fat)	*0.01
All other foods except animal food commodities	0.1	Milks	*0.01
Fruiting vegetables, cucurbits	0.5	Onion, bulb	0.04
Grapes	2	Peas (pods and succulent, immature seeds)	1
Leafy vegetables	T5	Peas, shelled (succulent seeds)	0.05
Onion, bulb	0.5	Poppy seed	*0.01
<hr/>		Potato	0.04
Agvet chemical: Oxamyl		Poultry, edible offal of	*0.01
<i>Permitted residue: Sum of oxamyl and 2-hydroxyimino-N,N-dimethyl-2-(methylthio)-acetamide, expressed as oxamyl</i>		Poultry fats	*0.01
All other foods except animal food commodities	0.05	Poultry meat	*0.01
Banana	0.2	Poultry meat (in the fat)	*0.01
Cereal grains	*0.02	Root and tuber vegetables [except beetroot; carrot; celeriac; chicory, roots; horseradish; parsnip; radish, japanese; salsify; scorzonera; sugar beet; swede; turnip, garden	0.04
Edible offal (mammalian)	*0.02	Young shoots	2
Eggs	*0.02	<hr/>	
Meat (mammalian)	*0.02	Agvet chemical: Oxfendazole	
Milks	*0.02	<i>Permitted residue: Oxfendazole</i>	
Onion, Welsh	T0.5	Edible offal (mammalian)	3
Peanut	0.05	Meat (mammalian)	*0.1
Peppers, sweet	1	Milks	0.1
Peppers, chilli	*0.01	<hr/>	
Poultry, edible offal of	*0.02	Agvet chemical: Oxycarboxin	
Poultry fats	*0.02	<i>Permitted residue: Oxycarboxin</i>	
Poultry meat	*0.02	Beans [except broad bean; soya bean]	5
Shallot	T0.5	Blueberries	T10
Spring onion	T0.5	Broad bean (green pods and immature seeds)	5
Sweet potato	0.2	<hr/>	
Tomato	*0.05	Agvet chemical: Oxyclozanide	
<hr/>		<i>Permitted residue: Oxyclozanide</i>	
Agvet chemical: Oxathiapiprolin		Cattle, edible offal of	2
<i>Permitted residue: Oxathiapiprolin</i>		Cattle meat	0.5
All other foods except animal food commodities	0.02	Goat, edible offal of	2
Basil	10	Goat meat	0.5
Basil, dry	T90	Milks	0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2	Sheep, edible offal of	2
Bulb vegetables [except onion, bulb]	2	Sheep meat	0.5
Cane berries (= Blackberries; Dewberries (including Boysenberry; Loganberry and Youngberry); Raspberries, red, black)	0.5	<hr/>	
Cardoon	15	Agvet chemical: Oxyfluorfen	
Citrus fruits	0.06	<i>Permitted residue: Oxyfluorfen</i>	
Citrus oil, edible	3	Assorted tropical and sub-tropical fruits – inedible peel	*0.01
Edible offal (mammalian)	*0.01	Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	*0.05
Eggs	*0.01	Bulb vegetables	*0.05
Fruiting vegetables, cucurbits	0.2	Cereal grains	*0.05

Coffee beans	T0.05
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Eggs	0.05
Grapes	0.05
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Olives	1
Pome fruits	0.05
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.2
Stone fruits	0.05
Tree nuts	0.05

Agvet chemical: Oxytetracycline

Permitted residue: Inhibitory substance, identified as oxytetracycline

Fish	T0.2
Honey	0.3
Kidney of cattle, goats, pigs and sheep	0.6
Liver of cattle, goats, pigs and sheep	0.3
Meat (mammalian)	0.1
Milks	0.1
Poultry, edible offal of	0.6
Poultry meat	0.1

Agvet chemical: Paclobutrazol

Permitted residue: Paclobutrazol

All other foods except animal food commodities	0.01
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; mango]	*0.01
Avocado	0.1
Barley	T0.1
Broccoli	T*0.01
Fruiting vegetables, cucurbits	T*0.01
Fruiting vegetables, other than cucurbits [except fungi; mushrooms; sweet corn (corn-on-the-cob)]	T*0.01
Mango	T1
Pome fruits	1
Potato	T*0.01
Stone fruits	*0.01
Wheat	T0.1

Agvet chemical: Paracetamol

Permitted residue: Paracetamol

Pig fat/skin	*0.1
Pig kidney	*0.1
Pig liver	*0.1
Pig muscle	*0.1

Agvet chemical: Paraquat

Permitted residue: Paraquat cation

Anise myrtle leaves	T0.5
Cassava	T*0.05
Cereal grains [except as otherwise listed under this chemical]	*0.05
Cotton seed	0.2
Cotton seed oil, edible	0.05
Edible offal (mammalian)	0.5
Eggs	*0.01
Fruit [except olives]	*0.05
Hops, dry	0.5
Lemon myrtle leaves	T0.5
Maize	0.1
Meat (mammalian)	*0.05
Milks	*0.01
Native pepper (<i>Tasmania lanceolata</i>) leaves	T0.5
Oilseed [except cotton seed]	*0.05
Olives	1
Potato	0.2
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	1
Rice	10
Rice, polished	0.5
Sugar cane	*0.05
Tea, green, black	T0.5
Tree nuts	*0.05
Vegetables [except as otherwise listed under this chemical]	*0.05

Agvet chemical: Pebulate

Permitted residue: Pebulate

Tomato	*0.1
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Agvet chemical: Penconazole

Permitted residue: Penconazole

All other foods except animal food commodities	0.02
Brussels sprouts	0.05
Grapes	0.1
Herbs	0.05
Pome fruits	0.1
Raspberries, red, black	0.1
Spices	0.1
Strawberries	0.5
Tea, green, black	0.1

Agvet chemical: Pencycuron

Permitted residue: Pencycuron

Potato	0.05
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Agvet chemical: Pendimethalin	
<i>Permitted residue: Pendimethalin</i>	
All other foods except animal food commodities	0.02
Artichoke, globe	0.05
Asparagus	0.15
Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Barley	*0.05
Berries and other small fruits	*0.05
Brassica leafy vegetables	0.2
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	*0.05
Bulb vegetables	*0.05
Carrot	T0.3
Citrus fruits	*0.05
Coffee beans	T*0.01
Date	T*0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Hops, dry	*0.1
Leafy vegetables [except brassica leafy vegetables; lettuce, leaf]	*0.05
Legume vegetables	T0.2
Lettuce, leaf	4
Maize	*0.05
Meat (mammalian)	*0.01
Melons, including watermelon	0.1
Milk	*0.01
Oats	T*0.05
Oilseed	*0.05
Olives	*0.05
Parsley	T*0.05
Peanut	0.1
Peppers, sweet	*0.05
Pome fruits	*0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.05
Rice	*0.05
Root and tuber vegetables [except carrot]	*0.05
Sorghum	0.1
Stone fruits	*0.05
Sugar cane	*0.05
Sweet corn (corn-on-the-cob)	*0.05
Tomato	*0.05
Tree nuts	*0.05
Wheat	*0.05

Agvet chemical: Penflufen

Permitted residue: Penflufen

Cereal grains	*0.01
Chick-pea (dry)	T*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.01

Eggs	*0.01
Lentil (dry)	T*0.01
Lupin (dry)	T*0.01
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Milk fats	*0.01
Potato	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Rape seed (canola)	*0.01
Soya bean (dry)	T*0.01

Agvet chemical: Penthioopyrad

Permitted residue—commodities of plant origin: Penthioopyrad

Permitted residue—commodities of animal origin: Sum of penthiopyrad and 1-methyl-3-(trifluoromethyl)-1H-pyrazol-4-ylcarboxamide, expressed as penthiopyrad

All other foods except animal food commodities	0.05
Bayberries	T5
Bayberry, red	T5
Blueberries	3
Brassica leafy vegetables	70
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	7
Cranberry	3
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits	5
Leafy vegetables [except brassica leafy vegetables; lettuce, head]	50
Lettuce, head	10
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	1
Onion, Welsh	5
Pome fruits	0.5
Potato	0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Root and tuber vegetables [except potato]	2
Shallot	5
Spring onion	5
Stone fruits	5
Strawberry	5
Tree nuts	0.1

Agvet chemical: Permethrin

Permitted residue: Permethrin, sum of isomers

All other foods except animal food commodities	0.05
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Almonds	0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except Brussels sprouts]	1
Brussels sprouts	2
Celery	5
Cereal grains	2
Cherries	4
Common bean (dry) (navy bean)	0.1
Common bean (pods and/or immature seeds)	0.5
Edible offal (mammalian)	0.5
Eggs	0.1
Lettuce, head	5
Lettuce, leaf	5
Linseed	0.1
Meat (mammalian) (in the fat)	1
Milks	0.05
Mushrooms	2
Nectarine	2
Peach	1
Peas	1
Peppers, chili (dry)	10
Poppy seed	T0.2
Potato	0.05
Poultry meat (in the fat)	0.1
Rape seed (canola)	0.2
Rhubarb	1
Sugar cane	*0.1
Sweet corn (corn-on-the-cob)	*0.05
Tea, green, black	0.1
Tomato	0.4
Wheat bran, unprocessed	5
Wheat germ	2

Agvet chemical: Phenmedipham

Permitted residue—commodities of plant origin: Phenmedipham

Permitted residue—commodities of animal origin: 3-methyl-N-(3-hydroxyphenyl)carbamate

All other foods except animal food commodities	0.02
Beetroot	0.5
Chard (silver beet)	2
Edible offal (mammalian)	*0.1
Leafy vegetables [except chard (silver beet)]	T1
Meat (mammalian)	*0.1
Milks	*0.1
Radicchio	T1
Strawberry	0.3

Agvet chemical: 2-Phenylphenol

Permitted residue: Sum of 2-phenylphenol and 2-phenylphenate, expressed as 2-phenylphenol

All other foods except animal food commodities	0.1
Citrus fruits	10

Agvet chemical: Phorate

Permitted residue: Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate

Brassica (cole or cabbage) vegetables, flowerhead brassicas [except Brussels sprouts; broccoli; cauliflower; head cabbages]	T*0.01
Broccoli	0.5
Cabbages, head	0.5
Carrot	0.5
Cauliflower	0.5
Celery	T*0.01
Coriander (leaves, roots, stems)	T*0.01
Cotton seed	0.5
Edible offal (mammalian)	*0.05
Eggplant	0.5
Eggs	*0.05
Leafy vegetables	T*0.01
Meat (mammalian)	*0.05
Milks	*0.05
Onion, bulb	0.5
Onion, Welsh	0.5
Parsley	T*0.01
Peanut	0.1
Peppers	0.5
Potato	0.5
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Shallot	0.5
Spring onion	0.5
Sweet potato	0.5
Tomato	0.5

Agvet chemical: Phosmet

Permitted residue: Sum of phosmet and its oxygen analogue, expressed as phosmet

All other foods except animal food commodities	0.05
Blueberries	10
Cattle, edible offal of	1
Cattle meat (in the fat)	1
Cereal grains	*0.05
Cranberry	10
Currants, black, red, white	2
Goat, edible offal of	*0.05
Goat meat	*0.05
Grapes	10

Lemon	5	Meat (mammalian)	1
Mandarins	5	Parsley	T300
Milks (in the fat)	0.2	Passionfruit	T500
Oranges	3	Peach	100
Pig, edible offal of	0.1	Peas, shelled	T100
Pig meat	0.1	Poppy seed	1
Sheep, edible offal of	*0.05	Potato	T700
Sheep meat	*0.05	Rhubarb	T100
Stone fruits [except cherries]	5	Riberry	T1000
<hr/>		Root and tuber vegetables (except potato)	T100
Agvet chemical: Phosphine		Stone fruits [except cherries; peach]	T100
<i>Permitted residue: All phosphides, expressed as hydrogen phosphide (phosphine)</i>		Strawberry	T500
<hr/>		Tree nuts	3000
All other foods except animal food commodities	*0.01	Turmeric, root	T100
Cereal grains	*0.1	<hr/>	
Citrus fruits	*0.01	Agvet chemical: Picloram	
Dried foods [except as otherwise listed under this chemical]	*0.01	<i>Permitted residue: Picloram</i>	
Dried fruits	*0.01	Cereal grains	0.2
Dried vegetables	*0.01	Edible offal (mammalian)	5
Garlic	T*0.01	Meat (mammalian)	*0.05
Honey	*0.01	Milks	*0.05
Oilseed [except peanut]	*0.01	Sugar cane	*0.01
Peanut	0.1	<hr/>	
Pulses	*0.01	Agvet chemical: Picolinafen	
Seed for beverages	T*0.01	<i>Permitted residue—commodities of plant origin: Picolinafen</i>	
Spices	*0.01	<i>Permitted residue—commodities of animal origin: Sum of picolinafen and 6-[3-trifluoromethyl phenoxy]-2-pyridine carboxylic acid</i>	
Sugar cane	*0.01	Cereal grains	*0.02
Tree nuts	*0.01	Edible offal (mammalian)	0.05
<hr/>		Eggs	*0.01
Agvet chemical: Phosphorous acid		Field pea (dry)	*0.02
<i>Permitted residue: Phosphorous acid</i>		Lupin (dry)	*0.02
Anise myrtle leaves	T1000	Meat (mammalian) (in the fat)	*0.02
Assorted tropical and sub-tropical fruits – inedible peel [except avocado; passionfruit]	T100	Milks	*0.01
Avocado	500	Poultry, edible offal of	*0.02
Basil	T300	Poultry meat (in the fat)	*0.02
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except flowerhead brassicas]	T1	<hr/>	
Bulb vegetables	T10	Agvet chemical: Picoxystrobin	
Citrus fruits	100	<i>Permitted residue: Picoxystrobin</i>	
Coriander (leaves, roots, stems)	T300	Peanut	0.05
Edible offal (mammalian)	5	Rice	0.05
Fennel, leaf	T300	Soya bean (dry)	0.06
Flowerhead brassicas	50	Wheat	0.04
Fruiting vegetables, cucurbits	T100	<hr/>	
Fruiting vegetables, other than cucurbits	T100	Agvet chemical: Pinoxaden	
Galangal, rhizomes	T100	<i>Permitted residue: 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</i>	
Ginger, root	T100	Barley	0.1
Grapes	200	<hr/>	
Leafy vegetables	T150		
Lemon myrtle leaves	T1000		

Edible offal (mammalian)	*0.02	Poultry meat	*0.1
Eggs	*0.02	Pulses	*0.02
Meat (mammalian)	*0.02	Rape seed (canola)	0.2
Milks	*0.01	Raspberries, red, black	4
Poultry, edible offal of	*0.02	Sesame seed	T0.05
Poultry meat	*0.02	Shallot	T7
Wheat	0.1	Spices	*0.05
Wheat bran, unprocessed	0.5	Spring onion	T7
<hr/>		Strawberry	3
Agvet chemical: Piperonyl butoxide		Sweet corn (corn-on-the-cob)	0.1
<i>Permitted residue: Piperonyl butoxide</i>		Tree nuts [except almonds]	T*0.05
All other foods except animal food commodities	0.5	Vegetables [except celeriac; celery; leafy vegetables; onion, Welsh; shallot; spring onion; sweet corn (corn-on-the-cob)]	1
Cattle milk	0.05	<hr/>	
Cereal bran, unprocessed	40	Agvet chemical: Pirimiphos-methyl	
Cereal grains	20	<i>Permitted residue: Pirimiphos-methyl</i>	
Dried fruits	8	All other foods except animal food commodities	0.02
Dried vegetables	8	Barley	7
Edible offal (mammalian)	0.1	Cacao beans	*0.05
Eggs	*0.1	Cereal bran, unprocessed	20
Fruit	8	Edible offal (mammalian)	*0.05
Herbs	8	Eggs	*0.05
Meat (mammalian)	0.1	Maize	7
Oilseed	8	Meat (mammalian)	*0.05
Poultry, edible offal of	*0.5	Milks	*0.05
Poultry meat (in the fat)	*0.5	Millet	10
Tree nuts	8	Oats	7
Vegetables	8	Peanut	5
Wheat germ	50	Peanut oil, edible	15
<hr/>		Poultry, edible offal of	*0.05
Agvet chemical: Pirimicarb		Poultry meat	*0.05
<i>Permitted residue: Sum of pirimicarb, demethyl-pirimicarb and the N-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb</i>		Rice	10
All other foods except animal food commodities	0.05	Rice, husked	2
Almonds	0.05	Rice, polished	1
Blackberries	T2	Rye	10
Celeriac	0.1	Sorghum	10
Celery	15	Triticale	10
Cereal grains	*0.02	Wheat	10
Cherries	5	Wheat germ	30
Cotton seed	0.05	<hr/>	
Cotton seed oil, crude	T0.1	Agvet chemical: Praziquantel	
Currants, black, red, white	1	<i>Permitted residue: Praziquantel</i>	
Edible offal (mammalian)	*0.1	Fish muscle	T*0.02
Eggs	*0.1	Sheep, edible offal of	*0.05
Fruit [except blackberries; strawberry]	0.5	Sheep meat	*0.05
Leafy vegetables	7	<hr/>	
Meat (mammalian)	*0.1	Agvet chemical: Procaine penicillin	
Milks	*0.1	<i>Permitted residue: Inhibitory substance, identified as procaine penicillin</i>	
Onion, Welsh	T7	Edible offal (mammalian)	*0.1
Peppers, chilli, other cultivars	1	Meat (mammalian)	*0.1
Poultry, edible offal of	*0.1	Milks	*0.0025

Agvet chemical: Prochloraz	
<i>Permitted residue: Sum of prochloraz and its metabolites containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz</i>	
All other foods except animal food commodities	0.1
Avocado	5
Banana	5
Cherimoya	T1
Cherries	*0.05
Custard apple	T1
Lettuce, head	2
Lettuce, leaf	T3
Litchi	T1
llama	T1
Mandarins	T10
Mango	5
Mushrooms	3
Papaya (pawpaw)	5
Pineapple	2
Pistachio nut	T0.5
Soursop	T1
Sugar apple	T1
Sugar cane	*0.05
Agvet chemical: Procymidone	
<i>Permitted residue: Procymidone</i>	
Adzuki bean (dry)	T0.2
Bergamot	T3
Broad bean (dry)	T10
Broad bean (green pods and immature seeds)	T10
Burnet, salad	T3
Chervil	T2
Chick-pea (dry)	T0.5
Common bean (dry) (navy bean)	T10
Common bean (pods and/or immature seeds)	T3
Coriander (leaves, roots, stems)	T3
Coriander, seed	T3
Dill, seed	T3
Edible offal (mammalian)	T0.05
Eggs	T*0.01
Fennel, bulb	T1
Fennel, seed	T3
Galangal, Greater	T0.5
Garlic	T5
Herbs	T3
Kaffir lime leaves	T3
Lemon grass	T3
Lemon verbena (fresh weight)	T3
Lentil (dry)	0.5
Lupin (dry)	T*0.01
Meat (mammalian) (in the fat)	T0.2
Milks	T0.02

Mizuna	T2
Onion, bulb	T0.2
Peppers	T2
Pome fruits	T1
Potato	T0.1
Poultry, edible offal of	T*0.01
Poultry meat (in the fat)	T0.1
Rape seed (canola)	T1
Rape seed oil, crude	T2
Root and tuber vegetables [except potato]	T1
Rose and dianthus (edible flowers)	T3
Rucola (rocket)	T2
Snow pea	T5
Spinach	T2
Strawberry	*0.02
Stone fruits	T10
Turmeric, root (fresh)	T0.5
Wine grapes	T2

Agvet chemical: Profenofos	
<i>Permitted residue: Profenofos</i>	
All other foods except animal food commodities	0.02
Cattle milk	*0.01
Coffee beans	0.04
Cotton seed	1
Cotton seed oil, edible	0.3
Edible offal (mammalian)	*0.05
Eggs	*0.02
Mangosteen	5
Meat (mammalian)	*0.05
Peppers, chili	3
Peppers, chili (dry)	20
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Tea, green, black	*0.05

Agvet chemical: Profoxydim	
<i>Permitted residue: Sum of profoxydim and all metabolites converted to dimethyl-3-(3-thianyl)glutarate-S-dioxide after oxidation and treatment with acidic methanol, expressed as profoxydim</i>	
Edible offal (mammalian)	0.5
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	0.05

Agvet chemical: Prohexadione-calcium	
<i>Permitted residue: Sum of the free and conjugated forms of prohexadione expressed as prohexadione</i>	
Apple	*0.02
Cherries	0.4
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Peanut	1

Agvet chemical: Prometryn	
<i>Permitted residue: Prometryn</i>	
Adzuki bean (dry)	T*0.1
Cattle milk	*0.05
Cereal grains	*0.1
Coriander (leaves, roots, stems)	T1
Coriander, seed	T1
Cotton seed	*0.1
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Peanut	*0.1
Sunflower seed	*0.1
Turmeric, root	T*0.01
Vegetables	*0.1

Agvet chemical: Propachlor	
<i>Permitted residue: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>	
All other foods except animal food commodities	0.05
Beetroot	*0.05
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.6
Cereal grains [except sorghum]	0.05
Edible offal (mammalian)	0.1
Eggs	*0.02
Garlic	2.5
Leafy vegetables [except lettuce, head; lettuce, leaf]	T1
Leek	*0.02
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Onion, bulb	0.7
Onion, Welsh	T1
Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.02
Radish	*0.02
Shallot	T1
Sorghum	0.2
Spring onion	T1
Swede	*0.02
Sweet corn (corn-on-the-cob)	0.05
Turnip, garden	*0.02

Agvet chemical: Propamocarb	
<i>Permitted residue: Propamocarb (base)</i>	
All other foods except animal food commodities	0.1
Basil	T150
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	30
Bulb vegetables [except onion, bulb]	30
Edible offal (mammalian)	1.5
Eggs	*0.01
Fats (mammalian)	0.03
Fruiting vegetables, cucurbits	5
Fruiting vegetables, other than cucurbits	T0.3
Herbs [except basil]	30
Leafy vegetables	70
Meat (mammalian)	0.03
Milks	*0.01
Onion, bulb	0.5
Poppy seed	5
Potato	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Propanil	
<i>Permitted residue: Propanil</i>	
Cattle, edible offal of	*0.1
Cattle meat	*0.1
Eggs	*0.1
Milks	*0.01
Poultry, edible offal of	3
Poultry meat	*0.1
Rice	2
Sheep, edible offal of	*0.1
Sheep meat	*0.1

Agvet chemical: Propaquizafop	
<i>Permitted residue: Propaquizafop and acid and oxophenoxy metabolites, measured as 6-chloro-2-methoxyquinoxaline, expressed as propaquizafop</i>	
Currants, black, red, white	*0.05
Edible offal (mammalian)	*0.02
Meat (mammalian)	*0.02
Milks	*0.01
Oilseed	*0.05
Onion, bulb	*0.05
Peas	*0.05
Pulses	*0.05
Raspberries, red, black	*0.05
Strawberry	*0.05

Agvet chemical: Propargite	
<i>Permitted residue: Propargite</i>	
Apple	3

Banana	3	Persimmon, American	T0.2
Cotton seed	0.2	Pineapple	2
Edible offal (mammalian)	*0.1	Poppy seed	*0.01
Eggs	*0.1	Poultry, edible offal of	0.1
Hops, dry	3	Poultry meat	0.1
Meat (mammalian) (in the fat)	*0.1	Pulses	T0.3
Milks	*0.1	Radicchio	T1
Passionfruit	3	Radish	T0.2
Pear	3	Raspberries, red, black	1
Poultry, edible offal of	*0.1	Riberry	T5
Poultry meat (in the fat)	*0.1	Spices	*0.1
Stone fruits	3	Spinach	T0.7
Strawberry	7	Stone fruits [except plum (including prunes)]	4
Vegetables	3	Sugar cane	*0.02
<hr/>		Sunflower seed	T0.5
Agvet chemical: Propazine		Sweet corn (corn-on-the-cob)	*0.02
<i>Permitted residue: Propazine</i>		Tree nuts [except almonds]	T0.2
<hr/>		<hr/>	
Vegetables	*0.1	Agvet chemical: Propineb	
<hr/>		<i>see Dithiocarbamates</i>	
<hr/>		<hr/>	
Agvet chemical: Propetamphos		Agvet chemical: Propoxur	
<i>Permitted residue: Propetamphos</i>		<i>Permitted residue: Propoxur</i>	
<hr/>		<hr/>	
Sheep, edible offal of	*0.01	Potato	10
Sheep meat (in the fat)	*0.01	<hr/>	
<hr/>		Agvet chemical: Propylene oxide	
Agvet chemical: Propiconazole		<i>Permitted residue: Propylene oxide</i>	
<i>Permitted residue: Propiconazole</i>		<hr/>	
All other foods except animal food commodities	0.05	Almonds	100
Almonds	0.2	<hr/>	
Asparagus	T*0.1	Agvet chemical: Propyzamide	
Avocado	*0.02	<i>Permitted residue: Propyzamide</i>	
Banana	0.2	<hr/>	
Beetroot	*0.02	All other foods except animal food commodities	0.02
Blackberries	1	Artichoke, globe	T*0.02
Boysenberry	1	Cherries	0.1
Blueberries	2	Chicory leaves	*0.2
Celery	T5	Currants, black, red, white	0.01
Cereal grains	*0.05	Edible offal (mammalian)	*0.2
Chard (silver beet)	T0.5	Eggs	*0.05
Chicory leaves	T1	Endive	*0.2
Citrus fruits	10	Lettuce, head	1
Cranberry	0.3	Lettuce, leaf	1
Edible offal (mammalian)	1	Meat (mammalian)	*0.05
Eggs	*0.05	Milks	*0.01
Endive	T1	Poppy seed	0.02
Gai lum	T1	Poultry, edible offal of	*0.05
Grapes	1	Poultry meat	*0.05
Meat (mammalian)	0.1	Pulses	*0.01
Milks	*0.01	Quinoa	T02
Mint oil	*0.02	Rape seed (canola)	0.02
Mushrooms	*0.05	Safflower Seed	T0.02
Orange oil, edible	1850	<hr/>	
Parsley	T30		
Peanut	*0.05		

Agvet chemical: Proquinazid	
<i>Permitted residue—commodities of plant origin:</i> <i>Proquinazid</i>	
<i>Permitted residue—commodities of animal origin:</i> <i>Sum of proquinazid and 3-(6-iodo-4-oxo-3-propyl-3H-quinazolin-2-yloxy)propionic acid, expressed as proquinazid</i>	
All other foods except animal food commodities	0.1
Dried grapes (currants, raisins and sultanas)	2
Edible offal (mammalian)	0.05
Eggs	*0.01
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except peppers, sweet]	0.3
Grapes	0.5
Meat (mammalian)	*0.01
Milks	*0.01
Peppers, sweet	0.2
Pome Fruits	0.3
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Prosulfocarb	
<i>Permitted residue: Prosulfocarb</i>	
Barley	*0.01
Carrot	T*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Potato	*0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	*0.01
Safflower seed	T*0.1
Wheat	*0.01

Agvet chemical: Prothioconazole	
<i>Permitted residue—commodities of plant origin:</i> <i>Sum of prothioconazole and prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole</i>	
<i>Permitted residue—commodities of animal origin:</i> <i>Sum of prothioconazole, prothioconazole desthio (2-(1-chlorocyclopropyl)-1-(2-chlorophenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), prothioconazole-3-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-3-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol) and prothioconazole-4-hydroxy-desthio (2-(1-chlorocyclopropyl)-1-(2-chloro-4-hydroxyphenyl)-3-(1H-1,2,4-triazol-1-yl)-propan-2-ol), expressed as prothioconazole</i>	
All other foods except animal food commodities	0.02

Blueberries	2
Cereal bran, unprocessed	0.5
Cereal grains	0.3
Cotton seed	T0.2
Cranberry	0.2
Edible offal (mammalian)	0.2
Eggs	*0.01
Meat (mammalian) (in the fat)	0.02
Milks	*0.004
Peanut	*0.02
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Pulses	T0.7
Rape seed (canola)	*0.02
Soya bean (dry)	0.2
Watermelon	T0.2
Wheat germ	0.5

Agvet chemical: Prothiofos	
<i>Permitted residue: Prothiofos</i>	
Banana	*0.01
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.2
Pear	0.05
Table grapes	2

Agvet chemical: Pydiflumetofen	
<i>Permitted residue: Pydiflumetofen</i>	
All other foods except animal food commodities	0.05
Berries and other small fruits [except grapes; strawberry]	3
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5
Brassica leafy vegetables	15
Celery	T15
Cereal grains [except maize and popcorn]	T3
Dried grapes (currants, raisins and sultanas)	5
Edible offal (mammalian)	0.02
Eggs	*0.01
Fruiting vegetables, cucurbits	T0.5
Fruiting vegetables, other than cucurbits [except mushrooms; sweet corn (corn-on-the-cob)]	T0.7
Grapes	2
Leafy vegetables (except brassica leafy vegetables)	T30
Legume vegetables	T0.5
Maize	T0.02
Meat (mammalian) (in the fat)	0.02
Milks	*0.01
Peanut	T0.03
Pome fruits	T0.2
Popcorn	T0.02

Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.4
Rape seed (canola)	T0.07
Root and tuber vegetables	T0.05
Strawberry	2
Sweet corn (corn-on-the-cob)	T*0.01

Agvet chemical: Pymetrozine

Permitted residue: Pymetrozine

All other foods except animal food commodities	0.02
Almonds	*0.01
Beetroot	*0.02
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5
Broad bean (dry)	T0.02
Celery	0.2
Cotton seed	*0.02
Cotton seed oil, edible	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits [except mushroom; sweet corn]	0.5
Leafy herbs	T10
Leafy vegetables	5
Lupin (dry)	T0.02
Meat (mammalian)	*0.01
Milks	*0.01
Mizuna	5
Pistachio nut	*0.01
Podded pea (young pods) (snow and sugar snap)	0.3
Potato	*0.02
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Stone fruits	*0.05
Strawberry	T0.3
Sweet corn (corn-on-the-cob)	*0.01

Agvet chemical: Pyraclofos

Permitted residue: Pyraclofos

Sheep fat	0.5
Sheep kidney	*0.01
Sheep liver	*0.01
Sheep muscle	*0.01

Agvet chemical: Pyraclostrobin

Permitted residue—commodities of plant origin: Pyraclostrobin

Permitted residue—commodities of animal origin: Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1H-pyrazol-3-ol, expressed as pyraclostrobin

All other foods except animal food commodities	0.05
Artichoke, globe	2
Avocado	0.2
Banana	*0.02
Barley	1
Beans (dry)	0.3
Beans, podded [except common bean]	0.3
Berries and other small fruits [except blackberries; blueberries; boysenberry; grapes]	3
Blackberries	4
Blueberries	T5
Boysenberry	4
Brassica leafy vegetables	T3
Broccoli, Chinese	T1
Brussels sprouts	0.3
Cabbages, head	0.2
Cereal grains [except barley; oats; rice; rye; triticale; wheat]	*0.01
Celery	1.5
Cherries	3
Chick-pea (dry)	T0.5
Coffee beans	0.3
Common bean (pods and/or immature seeds)	0.6
Common beans (succulent seeds)	0.3
Corn salad (lamb's lettuce)	10
Cress, garden	10
Custard apple	T3
Endive	0.4
Dried grapes	5
Edible offal (mammalian)	0.1
Eggs	*0.05
Fats (mammalian)	0.5
Flowerhead brassicas (including broccoli; broccoli, Chinese; cauliflower)	0.1
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits [except peppers]	0.3
Garlic	0.3
Grapes	2
Herbs	2
Hops, dry	23
Leek	0.7
Lentil (dry)	0.5
Lettuce, head	2
Lettuce, leaf	2
Litchi	T2
Mango	0.6

Meat (mammalian) (in the fat)	0.5	Cherries	0.01
Milks	0.03	Cotton seed	*0.05
Mung bean (dry)	T0.2	Edible offal (mammalian)	*0.02
Oats	1	Eggs	*0.02
Oilseed [except peanut]	0.4	Hops, dry	*0.1
Olives for oil production	T0.3	Meat (mammalian)	*0.02
Olive oil, crude	T1	Milks	*0.02
Olive oil, virgin	0.07	Poultry, edible offal of	*0.02
Onion, bulb	1.5	Poultry meat	*0.02
Onion, Welsh	1.5	Pulses	*0.02
Oranges	2		
Papaya (pawpaw)	T0.5		
Passionfruit	T1	Agvet chemical: Pyrasulfotole	
Peanut	0.05	<i>Permitted residue: Sum of pyrasulfotole and (5-hydroxy-3-methyl-1H-pyrazol-4-yl)[2-mesy-4-(trifluoromethyl)phenyl]methanone, expressed as pyrasulfotole</i>	
Peas (dry)	0.3		
Peas with pods	0.3		
Peas without pods (succulent)	0.08	Cereal bran, unprocessed	0.03
Peppers	0.5	Cereal grains	*0.02
Pineapple	0.3	Edible offal (mammalian)	0.5
Pistachio nut	T1	Eggs	*0.01
Pome fruits	1	Meat (mammalian)	*0.01
Poppy seed	*0.05	Milks	*0.01
Poultry, edible offal of	*0.05	Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.05	Poultry meat	*0.01
Raspberries, red, black	4		
Rice	1.5	Agvet chemical: Pyrethrins	
Rice, husked	0.09	<i>Permitted residue: 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</i>	
Rice, polished	0.03		
Root and tuber vegetables	0.5	All other foods except animal food commodities	0.2
Rucola	10	Cereal grains	3
Rye	0.2	Cucumber	T2
Shallot	0.3	Dried fruits	1
Silvanberries	T3	Dried vegetables	1
Sorghum	0.5	Edible offal (Mammalian)	*0.05
Spices	0.1	Eggs	*0.05
Spinach	0.5	Fennel, leaf	1
Spring onion	1.5	Fruit	1
Stone fruits	2.5	Fruiting vegetables, cucurbits [except cucumber]	0.2
Sugar cane	0.08	Herbs	1
Sunflower seed	T0.3	Meat (mammalian) (in the fat)	*0.05
Table olives	T0.3	Milks	*0.05
Tea, green, black	6	Oilseed	1
Tree nuts [except pistachio nut and walnut]	0.07	Olive oil, crude	T3
Triticale	0.2	Poultry, Edible offal of	*0.05
Walnut	T0.01	Poultry, Meat (in the fat)	*0.05
Wheat	0.2	Tree nuts	1
Witloof chicory (sprouts)	0.09	Vegetables	1
Agvet chemical: Pyraflufen-ethyl		Agvet chemical: Pyridaben	
<i>Permitted residue: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)</i>		<i>Permitted residue: Pyridaben</i>	
Almonds	0.01	Banana	0.5
Cereal grains	*0.02		

Cranberry	0.5
Citrus fruits	0.5
Grapes	5
Hops, dry	10
Pome fruits	0.5
Stone fruits	0.5
Strawberry	1
Tree nuts	T*0.05

Agvet chemical: Pyridate

Permitted residue: sum of pyridate and metabolites containing 6 chloro-4-hydroxyl-3-phenyl pyridazine, expressed as pyridate

Chick-pea (dry)	*0.05
Edible offal (mammalian)	*0.2
Eggs	*0.2
Meat (mammalian)	*0.2
Milks	*0.2
Poppy seed	T0.05
Poultry, edible offal of	*0.2
Poultry meat	*0.2

Agvet chemical: Pyrimethanil

Permitted residue: Pyrimethanil

All other foods except animal food commodities	0.1
Banana	2
Berries and other small fruits [except blueberries; grapes; strawberry]	15
Blueberries	8
Citrus fruits [except lemon]	10
Coriander (leaves)	3
Cucumber	5
Edible offal (mammalian)	*0.05
Grapes	5
Herbs	3
Leafy vegetables [except lettuce, head; lettuce, leaf]	T5
Lemon	11
Lettuce, head	20
Lettuce, leaf	20
Meat (mammalian)	*0.05
Milks	*0.01
Onion, bulb	0.2
Peppers, sweet	1
Podded pea (young pods) (snow and sugar snap)	T10
Pome fruits	15
Potato	0.05
Spices	0.1
Stone fruits	10
Strawberry	5
Sweet potato	0.05
Tomato	1

Agvet chemical: Pyriofenone

Permitted residue: Pyriofenone

All other foods	0.05
Berries and other small fruit [except Cane berries (= Blackberries; Dewberries (including Boysenberry; Loganberry and Youngberry); Raspberries, red, black); cloudberry; cranberry; strawberry]	1.5
Cane berries (= Blackberries; Dewberries (including Boysenberry; Loganberry and Youngberry); Raspberries, red, black)	0.9
Cloudberry	0.5
Cranberry	0.5
Dried grapes (currants, raisins and sultanas)	2.5
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.7
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Strawberry	0.5

Agvet chemical: Pyriproxyfen

Permitted residue: Pyriproxyfen

All other foods except animal food commodities	0.1
Almonds	0.02
Assorted tropical and sub-tropical fruits – inedible peel	0.3
Beans with pods	T0.3
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	T0.7
Chervil	T5
Citrus fruits	0.5
Coriander (leaves, roots, stems)	T5
Cotton seed	*0.01
Cotton seed oil, crude	*0.02
Cranberry	1
Edible offal (mammalian)	*0.02
Eggs	0.05
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except peppers, chili (dry)]	1
Galangal, Greater	T*0.05
Galangal, Lesser	T*0.05
Grapes	2.5
Herbs	T5
Lettuce, leaf	5
Macadamia nuts	*0.01
Meat (mammalian) (in the fat)	*0.02
Milks	*0.02
Mizuna	T5
Olives for oil production	1

Olive oil, crude	3
Peanut	0.2
Peppers, chili (dry)	6
Persimmon, Japanese	T0.2
Poultry, edible offal of	0.1
Poultry meat (in the fat)	0.1
Rose and dianthus (edible flowers)	T5
Rucola (rocket)	T5
Stone fruits	1
Strawberry	T0.5
Sweet potato	*0.05
Table olives	1
Turmeric, root	T*0.05

Agvet chemical: Pyriithiobac sodium

Permitted residue: Pyriithiobac sodium

Cotton seed	*0.02
Cotton seed oil, crude	*0.01
Cotton seed oil, edible	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry, edible offal of	*0.02
Poultry meat	*0.02

Agvet chemical: Pyroxasulfone

Permitted residue—commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone

Permitted residue—commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyroxasulfone

All other foods except animal food commodities	0.01
Cereal grains [except maize; popcorn]	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Maize	0.02
Meat (mammalian)	*0.02
Milks	*0.002
Peanut	0.3
Popcorn	0.015
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	*0.01
Safflower seed	T*0.01
Soya bean (dry)	0.06
Soya bean oil	0.06
Sunflower oil	0.3
Sunflower seed	0.3
Sweet corn (corn-on-the-cob and kernels)	0.015

Agvet chemical: Pyroxsulac

Permitted residue: Pyroxsulac

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poppy seed	T*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Rye	*0.01
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Quinclorac

Permitted residue: Quinclorac

Barley	2
Cranberry	1.5
Rape seed (canola)	1.5
Rice	5
Wheat	0.5

Agvet chemical: Quinoxifen

Permitted residue: Quinoxifen

All other foods except animal food commodities	0.02
Barley	*0.01
Chard (silver beet)	T3
Cherries	0.7
Dried grapes	2
Edible offal (mammalian)	*0.01
Eggs	*0.01
Grapes	2
Hops, dry	3
Meat (mammalian) (in the fat)	0.1
Milk fats	0.2
Milks	0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01
Stone fruits	0.7
Strawberry	0.3
Tea, green, black	*0.05

Agvet chemical: Quintozene

Permitted residue: Sum of quintozene, pentachloroaniline and methyl pentachlorophenyl sulfide, expressed as quintozene

Beans, except broad bean and soya bean	0.01
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.2
Broad bean (green pods and immature seeds)	0.01
Common bean (dry) (navy bean)	0.2
Cotton seed	0.03

Edible offal (mammalian)	*0.1
Eggs	*0.03
Lettuce, head	0.3
Lettuce, leaf	0.3
Meat (mammalian)(in the fat)	*0.2
Milks	*0.02
Peanut	0.3
Potato	0.2
Poultry, Edible offal of	*0.1
Poultry meat (in the fat)	*0.1
Tomato	0.1

Agvet chemical: Quizalofop-ethyl

Permitted residue: Sum of quizalofop-ethyl and quizalofop acid and other esters, expressed as quizalofop-ethyl

All other foods except animal food commodities	0.01
Beetroot	0.02
Cabbages, head	*0.01
Carrot	*0.02
Cauliflower	*0.05
Common bean (pods and immature seeds)	*0.02
Cucumber	*0.02
Currants, black, red, white	*0.05
Edible offal (mammalian)	0.2
Eggs	*0.02
Grapes	*0.02
Hempseed	T*0.02
Meat (mammalian)	*0.02
Melons, except watermelon	*0.02
Milks	0.1
Onion, bulb	*0.02
Peanut	*0.02
Pineapple	*0.05
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.2
Pumpkins	*0.02
Quinoa	T*0.02
Radish	*0.02
Rape seed (canola)	*0.02
Sunflower seed	*0.05
Tomato	*0.02

Agvet chemical: Quizalofop-p-tefuryl

Permitted residue: Sum of quizalofop-p-tefuryl and quizalofop acid, expressed as quizalofop-p-tefuryl

All other foods except animal food commodities	0.01
Beetroot	0.02
Cabbages, head	*0.01

Carrot	*0.02
Cauliflower	*0.05
Common bean (pods and/or immature seeds)	*0.02
Cucumber	*0.02
Currents, black, red, white	*0.05
Edible offal (mammalian)	0.2
Eggs	*0.02
Grapes	*0.02
Meat (mammalian)	*0.02
Melons, except watermelon	*0.02
Milks	0.1
Onion, bulb	*0.02
Peanut	*0.02
Pineapple	*0.05
Potato	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.2
Pumpkins	*0.02
Radish	*0.02
Rape seed (canola)	*0.02
Sunflower seed	*0.05
Tomato	*0.02

Agvet chemical: Ractopamine

Permitted residue: Ractopamine

Pig fat	0.05
Pig kidney	0.2
Pig liver	0.2
Pig meat	0.05
Turkey kidney	0.3
Turkey liver	0.3
Turkey meat	0.02
Turkey fat/skin	0.05

Agvet chemical: Rimsulfuron

Permitted residue: Rimsulfuron

Almonds	0.01
Blueberries	0.02
Cherries	0.01
Tomato	*0.05

Agvet chemical: Robenidine

Permitted residue: Robenidine

Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Saflufenacil

*Permitted residue—commodities of plant origin:
Sum of saflufenacil, N'-(2-chloro-4-fluoro-5-[1,2,3,6-tetrahydro-2,6-dioxo-4-(trifluoromethyl)pyrimidin-1-yl]benzoyl-N-isopropyl sulfamide and N-[4-chloro-2-fluoro-5-(((isopropylamino)sulfonyl)amino)carbonyl]phenyl]urea, expressed as saflufenacil equivalents*

*Permitted residue—commodities of animal origin:
Saflufenacil*

All other foods except animal food commodities	0.03
Barley (desiccant use)	1
Cereal grains [except rice]	0.2
Cereal bran, unprocessed	0.5
Citrus fruits	*0.03
Cotton seed	0.2
Edible offal (mammalian)	7
Eggs	*0.01
Grapes	*0.03
Legume vegetables	*0.03
Linseed	T0.5
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed [except cotton seed; linseed; rapeseed; sunflower seed]	*0.03
Pome fruits	*0.03
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	0.2
Rapeseed	0.6
Rice	*0.01
Stone fruits	*0.03
Sunflower seed	0.7
Sugar cane molasses	1
Tree nuts	*0.03
Wheat (desiccant use)	0.6

Agvet chemical: Salinomycin

Permitted residue: Salinomycin

Cattle, edible offal of	0.5
Cattle meat	*0.05
Eggs	*0.02
Pig, edible offal of	*0.1
Pig meat	*0.1
Poultry, edible offal of	0.5
Poultry meat	0.1

Agvet chemical: Sedaxane

Permitted residue: Sedaxane, sum of isomers

All other foods except animal food commodities	0.01
Cereal grains	*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.01

Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poppy seed	T*0.01
Potato	0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Semduramicin

Permitted residue: Semduramicin

Chicken fat/skin	0.5
Chicken kidney	0.2
Chicken liver	0.5
Chicken meat	*0.05

Agvet chemical: Sethoxydim

Permitted residue: 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

All other foods except animal food commodities	0.1
Almonds	0.2
Asparagus	1
Barley	*0.1
Beans (dry)	25
Beans [except broad bean; soya bean]	T0.5
Blueberries	4
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5
Broad bean (green pods and immature seeds)	*0.1
Celery	0.1
Chia	T0.7
Citrus fruits	0.5
Coriander (leaves, roots, stems)	*0.1
Coriander, seed	*0.1
Cotton seed	0.2
Cranberry	2.5
Edible offal (mammalian)	*0.05
Egg plant	T0.1
Eggs	*0.05
Fruiting vegetables, cucurbits	*0.1
Garlic	0.3
Hempseed	T0.5
Hops, dry	0.5
Leafy vegetables [except lettuce, head; lettuce, leaf]	T0.5
Leek	0.7
Lettuce, head	0.2
Lettuce, leaf	0.2
Linseed	0.5
Lupin (dry)	0.2
Meat (mammalian)	*0.05

Milks	*0.05	Eggs	2
Onion, bulb	0.3	Meat (mammalian) [except sheep meat]	*1
Onion, Welsh	0.7	Poultry, edible offal of	*1
Peanut	25	Poultry meat	*1
Peas (pods and succulent, immature seeds)	T0.7		
Peppers	T2		
Poppy seed	0.2		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses [except beans (dry); lupin (dry)]	*0.1		
Quinoa	T0.5		
Radicchio	T0.5		
Rape seed (canola)	0.5		
Rhubarb	0.1		
Root and tuber vegetables	1		
Safflower seed	T0.5		
Sesame seed	T0.5		
Shallot	0.7		
Spring onion	0.7		
Stone fruits [except plum]	0.2		
Strawberry	10		
Sunflower seed	*0.1		
Tomato	0.1		
Turmeric, root	1		
Wheat	*0.1		
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Agvet chemical: Simazine			
<i>Permitted residue: Simazine</i>			
Asparagus	*0.1	All other foods except animal food commodities	0.01
Broad bean (dry)	*0.01	Almonds	0.1
Broad bean (green pods and immature seeds)	*0.01	Assorted tropical and sub-tropical fruits – inedible peel	0.3
Chick-pea (dry)	*0.05	Bayberry, red	T0.5
Chick-pea (green pods)	*0.05	Berries and other small fruits	0.5
Citrus fruits	0.25	Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.2
Cranberry	0.25	Bulb vegetables (alliums)	0.1
Edible offal (mammalian)	*0.05	Cacao beans	*0.01
Eggs	*0.01	Carob	0.1
Fruit [except citrus fruits]	*0.1	Chia	T0.05
Ginger, root	T*0.05	Citrus fruits	3
Leek	*0.01	Coffee beans	*0.01
Lupin (dry)	*0.05	Coriander (leaves, roots, stems)	5
Meat (mammalian)	*0.05	Coriander, seed	5
Milks	*0.02	Cotton seed	*0.01
Poultry, edible offal of	*0.01	Dill, seed	5
Poultry meat	*0.01	Dried grapes (currants, raisins and sultanas)	1
Rape seed (canola)	*0.02	Edible offal (mammalian)	0.2
Tree nuts	*0.1	Eggs	*0.01
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Agvet chemical: Spectinomycin			
<i>Permitted residue: Inhibitory substance, identified as spectinomycin</i>			
Edible offal (mammalian) [except sheep, edible offal of]	*1	Fennel, seed	5
		Fig	T0.1
		Fruiting vegetables, cucurbits	0.05
		Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	0.1
		Ginger, root	T0.02
		Ginger, Japanese	T1
		Herbs	1
		Hops, dry	22
		Kaffir lime leaves	5
		Leafy vegetables	0.7
		Legume vegetables	0.2
		Lemon grass	5
		Lemon verbena (dry leaves)	5
		Maize cereals	T*0.01
		Meat (mammalian) (in the fat)	2
		Milk fats	0.2
		Milks	0.01
		Mizuna	0.7
		Olives for oil production	T0.07
		Peanut	0.04
		Poultry, edible offal of	*0.01
		Poultry meat (in the fat)	*0.01
		Pome fruits	0.1
		Pulses	0.01

Rape seed (canola)	*0.01	Root and tuber vegetables	0.02
Root and tuber vegetables	0.02	Rucola (rocket)	5
Sorghum grains and millet	T*0.01	Shallot	0.3
Stalk and stem vegetables	2	Spring onion	0.3
Stone fruits	0.2	Stone fruits	1
Sweet corn (corn-on-the-cob)	*0.01	Sweet corn (corn-on-the-cob)	0.02
Table olives	T0.07	Tree nuts	T*0.01
Tree nuts [except almonds]	0.02	Turmeric, root	0.02
Turmeric, root	0.02	Wheat bran, unprocessed	2

Agvet chemical: Spinosad

Permitted residue: Sum of spinosyn A and spinosyn D

All other foods except animal food commodities	0.01
Assorted tropical and sub-tropical fruits – inedible peel	0.3
Beans [except broad bean; soya bean]	0.5
Berries and other small fruits [except grapes]	0.7
Bergamot	5
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	0.5
Celery	2
Cereal grains	1
Chervil	5
Citrus fruits	0.3
Coffee beans	*0.01
Coriander, seed	5
Cotton seed	*0.01
Dill, seed	5
Edible offal (mammalian)	0.5
Eggs	0.05
Fennel, seed	5
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	0.2
Galangal, Greater	0.02
Grapes	0.5
Herbs	5
Hops, dry	22
Japanese greens	5
Leafy vegetables	5
Lemon verbena (dry leaves)	5
Meat (mammalian) (in the fat)	2
Milk fats	0.7
Milks	0.1
Onion, Welsh	0.3
Peanut	0.02
Peas (pods and succulent, immature seeds)	0.5
Pome fruits	0.5
Poultry, edible offal of	0.05
Poultry meat (in the fat)	0.5
Pulses	0.01
Rhubarb	2

Agvet chemical: Spirodiclofen

Permitted residue: Spirodiclofen

Almonds	0.1
Citrus fruits	0.5
Currants, black, red, white	1
Grapes	2
Hops, dry	30
Stone fruits	1

Agvet chemical: Spiromesifen

Permitted residue: Sum of spiromesifen and 4-hydroxy-3-(2,4,6-trimethylphenyl)-1-oxaspiro[4.4]non-3-en-2-one, expressed as spiromesifen

Cranberry	2
Strawberry	1
Tea, green, black	50

Agvet chemical: Spirotetramat

Permitted residue: Sum of spirotetramat, and cis-3-(2,5-dimethylphenyl)-4-hydroxy-8-methoxy-1-azaspiro[4.5]dec-3-en-2-one, expressed as spirotetramat

All other foods except animal food commodities	0.1
Almonds	0.25
Banana	0.3
Blueberries	3
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except Brussels sprouts]	7
Brassica leafy vegetables	10
Brussels sprouts	1
Bulb vegetables	0.5
Celery	5
Chia	T1
Citrus fruits	1
Cotton seed	0.7
Cranberry	0.3
Dried grapes	4
Edible offal (mammalian)	0.5
Eggs	*0.02
Fig	T1
Fruiting vegetables, cucurbits [except melons]	2

Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	7
Grapes	2
Herbs	15
Hops, dry	10
Kiwifruit	T0.1
Leafy vegetables [except brassica leafy vegetables; lettuce, head; lettuce, leaf]	5
Legume vegetables	2
Lettuce, head	7
Lettuce, leaf	15
Maize	T*0.02
Mango	0.3
Meat (mammalian)	0.02
Melons, except watermelon	0.5
Milks	*0.005
Passionfruit	0.5
Peanut	*0.02
Pineapple	0.3
Pome fruits	0.5
Potato	5
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rhubarb	5
Sorghum	T*0.02
Soya bean (dry)	T5
Stone fruits	4.5
Sweet corn (corn-on-the-cob)	1
Sweet potato	5
Tree nuts [except almonds]	0.5
Watermelon	0.5

Agvet chemical: Spiroxamine

Permitted residue—commodities of plant origin: Spiroxamine

Permitted residue—commodities of animal origin: Spiroxamine carboxylic acid, expressed as spiroxamine

All other foods except animal food commodities	0.05
Banana	T5
Barley	0.03
Dried grapes	3
Edible offal (mammalian)	0.5
Eggs	*0.02
Grapes	2
Hops, dry	50
Mammalian fats [except milk fats]	0.05
Meat (mammalian)	0.05
Milks	0.05
Podded pea (young pods) (snow and sugar snap)	T0.6
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Streptomycin and Dihydrostreptomycin

Permitted residue: Inhibitory substance, identified as streptomycin or dihydrostreptomycin

Edible offal (mammalian)	*0.3
Meat (mammalian)	*0.3
Milks	*0.2

Agvet chemical: Sulfosulfuron

Permitted residue: Sum of sulfosulfuron and its metabolites which can be hydrolysed to 2-(ethylsulfonyl)imidazo[1,2-a]pyridine, expressed as sulfosulfuron

Edible offal (mammalian)	*0.005
Eggs	*0.005
Meat (mammalian)	*0.005
Milks	*0.005
Poultry, edible offal of	*0.005
Poultry meat	*0.005
Triticale	*0.01
Wheat	*0.01

Agvet chemical: Sulfoxaflor

Permitted residue: Sulfoxaflor

All other foods except animal food commodities	0.01
Avocado	0.3
Beans (dry)	0.7
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas [except cauliflower]	3
Cane berries (=Blackberries; Dewberries (including Boysenberry; Loganberry and Youngberry); Raspberries, red, black)	T1
Cauliflower	0.1
Cereal grains [except rice; rice husked; rice, polished, sorghum]	*0.01
Cherimoya	T0.5
Cherries	3
Citrus fruits	0.7
Cotton seed	0.3
Cranberry	0.7
Custard apple	T0.5
Edible offal (mammalian)	1
Eggs	*0.01
Fats (mammalian)	0.2
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	1
Grapes	*0.01
Llama	T0.5
Litchi	T3
Leafy vegetables [except lettuce, head]	5
Lettuce, head	1

Longans	T3
Mango	T0.7
Meat (mammalian)	0.4
Milks	0.3
Papaya	T0.7
Passionfruit	T1
Persimmon, Japanese	T1
Pineapple	T0.1
Pome fruits	0.5
Potato	0.01
Poultry, edible offal of	*0.01
Poultry meat	0.7
Rape seed (canola)	*0.01
Rice	7
Rice, husked	1.5
Rice, polished	1
Root and tuber vegetables [except potato]	0.05
Sorghum	0.2
Soursop	T0.5
Soya bean (dry)	0.3
Stone fruits [except cherries]	1
Sugar apple	T0.5
Strawberry	0.5
Sweet corn (corn-on-the-cob)	*0.01
Tree nuts	0.03

Agvet chemical: Sulfuryl fluoride

Permitted residue: Sulfuryl fluoride

All other foods except animal food commodities	0.02
Cereal grains	0.05
Dried fruits	0.07
Peanut	15
Tree nuts	7

Agvet chemical: Sulphadiazine

Permitted residue: Sulphadiazine

Cattle milk	0.1
Edible offal (mammalian)	0.1
Eggs	T*0.02
Meat (mammalian)	0.1
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Sulphadimidine

Permitted residue: Sulphadimidine

Meat (mammalian)	0.1
Edible offal (mammalian)	0.1
Eggs	*0.005
Poultry, edible offal of [except turkey]	0.1
Poultry meat	0.1
Turkey, edible offal of	0.2

Agvet chemical: Sulphadoxine

Permitted residue: Sulphadoxine

Cattle milk	*0.1
Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1

Agvet chemical: Sulphaquinoxaline

Permitted residue: Sulphaquinoxaline

Eggs	T*0.01
Poultry, edible offal of	0.1
Poultry meat	0.1

Agvet chemical: Sulphatroxazole

Permitted residue: Sulphatroxazole

Cattle milk	0.1
Edible offal (mammalian)	0.1
Meat (mammalian)	0.1

Agvet chemical: Sulphur dioxide

Permitted residue: Sulphur dioxide

Blueberries	10
Longan, edible aril	10
Strawberry	T30
Table grapes	10

Agvet chemical: Tebuconazole

Permitted residue: Tebuconazole

All other foods except animal food commodities	0.05
Almonds	*0.01
Anise myrtle leaves (dried)	T5
Asparagus	T*0.02
Avocado	0.2
Banana	0.2
Barley	1
Beetroot	T0.3
Beetroot leaves	T2
Blackberries	1
Bulb vegetables [except garlic]	*0.01
Carrot	T0.5
Cereal grains [except barley and oats]	0.2
Chard (silver beet)	T2
Cherries	5
Chicory leaves	T2
Citrus fruits	T0.05
Coffee bean	T0.1
Cotton seed	2
Cucumber	0.4
Dried grapes (currants, raisins and sultanas)	7
Edible offal (mammalian)	0.5
Eggs	0.1
Endive	T2

Garlic	T0.2
Grapes	6
Hops, dry	40
Legume vegetables	0.5
Lemon myrtle leaves (dried)	T5
Lettuce, head	0.1
Lettuce, leaf	0.1
Meat (mammalian)	0.1
Melons, except watermelon	0.4
Milks	0.05
Oats	1
Papaya (pawpaw)	0.2
Peanut	0.1
Pear	1
Peppers, chili (dry)	10
Peppers, sweet	1
Pome fruits [except pear]	*0.01
Pomegranate	T*0.01
Poultry, edible offal of	0.5
Poultry meat	0.1
Pulses [except soya bean (dry)]	1
Radish	T0.3
Radish leaves	T2
Rape seed (canola)	0.3
Soya bean (dry)	0.1
Spices	1
Spinach	T2
Stone fruits [except cherries]	1
Sugar cane	0.1
Sunflower seed oil, edible	0.2
Sweet corn (corn-on-the-cob)	T0.7
Tree nuts [except almonds]	0.05
Walnuts	T*0.05

Agvet chemical: Tebufenozide

Permitted residue: Tebufenozide

All other foods except animal food commodities	0.05
Avocado	0.5
Blueberries	3
Citrus fruits	1
Cranberry	0.5
Custard apple	0.3
Dried grapes	4
Edible offal (mammalian)	*0.02
Grapes	2
Kiwifruit	2
Litchi	2
Longan	2
Macadamia nuts	0.05
Meat (mammalian) (in the fat)	*0.02
Milks	*0.01
Persimmon, Japanese	0.1
Pistachio nut	T0.05
Pome fruits	1

Agvet chemical: Tebufenpyrad

Permitted residue: Tebufenpyrad

All other foods except animal food commodities	0.02
Cucumber	*0.02
Peach	1
Pome fruits	1
Strawberry	1
Tea, green, black	0.1

Agvet chemical: Tebuthiuron

Permitted residue: Sum of tebuthiuron, and hydroxydimethylethyl, N-dimethyl and hydroxy methylamine metabolites, expressed as tebuthiuron

Edible offal (mammalian)	2
Meat (mammalian)	0.5
Milks	0.2

Agvet chemical: Teflubenzuron

Permitted residue: Teflubenzuron

Citrus fruits	0.5
Coffee beans	0.3
Maize	0.1
Soya bean (dry)	0.05
Sugar cane	0.01

Agvet chemical: Temephos

Permitted residue: Sum of temephos and temephos sulfoxide, expressed as temephos

Cattle, edible offal of	T2
Cattle meat (in the fat)	T5
Sheep, edible offal of	0.5
Sheep meat (in the fat)	3

Agvet chemical: Tepraloxymid

Permitted residue: Sum of tepraloxymid and metabolites converted to 3-(tetrahydro-pyran-4-yl) glutaric and 3-hydroxy-3-(tetrahydro-pyran-4-yl)-glutaric acid, expressed as tepraloxymid

Edible offal (mammalian)	*0.1
Eggs	*0.1
Meat (mammalian)	*0.1
Milks	*0.02
Poultry, edible offal of	*0.1
Poultry meat	*0.1
Pulses	*0.1
Rape seed (canola)	*0.1

Agvet chemical: Terbacil

Permitted residue: Terbacil

Almonds	0.5
Blueberries	0.2
Peppermint oil	*0.1

Pome fruits	*0.04
Stone fruits	*0.04

Agvet chemical: Terbufos

Permitted residue: Sum of terbufos, its oxygen analogue and their sulfoxides and sulfones, expressed as terbufos

Banana	0.05
Cattle, edible offal of	*0.05
Cattle meat	*0.05
Cattle milk	*0.01
Cereal grains	*0.01
Eggs	*0.01
Peanut	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sunflower seed	*0.05
Sweet corn (corn-on-the-cob)	*0.05

Agvet chemical: Terbutylazine

Permitted residue: Terbutylazine

Cereal grains	*0.01
Cotton seed	0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.02
Rape seed (canola)	*0.02
Sugar cane	*0.01
Sweet corn (corn-on-the-cob)	*0.01

Agvet chemical: Terbutryn

Permitted residue: Terbutryn

Cereal grains	*0.1
Edible offal (mammalian)	3
Eggs	*0.05
Meat (mammalian)	0.1
Milks	0.1
Peas	*0.1
Poultry, edible offal of	*0.05
Poultry meat	0.1
Sugar cane	*0.05

Agvet chemical: Tetraconazole

Permitted residue: Tetraconazole

All other foods except animal food commodities	0.02
Berries and other small fruits [except grapes]	0.2
Edible offal (mammalian)	0.2
Grapes	0.5

Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Peanut	0.03

Agvet chemical: Tetracycline

Permitted residue: Inhibitory substance, identified as tetracycline

Milks	*0.1
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Agvet chemical: Tetraniliprole

Permitted residue: Tetraniliprole

All other foods except animal commodities	0.02
Almonds	0.05
Apricots, dried	3
Banana	*0.01
Cherries	1
Edible offal (mammalian)	0.02
Eggs	*0.01
Macadamia nuts	*0.01
Mango	T0.2
Meat (mammalian)	*0.01
Milks	*0.01
Pome fruits	0.5
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Prunes	3
Stone fruits [except cherries]	0.7

Agvet chemical: Thiabendazole

Permitted residue—commodities of plant origin: Thiabendazole

Permitted residue—commodities of animal origin: Sum of thiabendazole and 5-hydroxythiabendazole, expressed as thiabendazole

All other foods except animal food commodities	0.03
Apple	10
Banana	3
Citrus fruits	10
Edible offal (mammalian)	0.2
Meat (mammalian)	0.2
Milks	0.05
Mushrooms	0.5
Onion, bulb	0.05
Peanut	T*0.01
Pear	10
Potato	5
Sweet potato	0.05
Taro	T5

Agvet chemical: Thiacloprid	
<i>Permitted residue: Thiacloprid</i>	
All other foods except animal food commodities	0.1
Coriander (leaves)	5
Cotton seed	0.1
Currants, black, red, white	1
Edible offal (mammalian)	*0.02
Eggs	*0.02
Herbs	5
Meat (mammalian)	*0.02
Milks	*0.01
Peppers, chili	1
Peppers, sweet	1
Pome fruits	1
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Raspberries, red, black	6
Spices	0.1
Stone fruits	2
Strawberry	1
Tea, green, black	10

Agvet chemical: Thiamethoxam

See also *Clothianidin*

Permitted residue—commodities of plant origin: Thiamethoxam

Commodities of animal origin: Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as Thiamethoxam

(Note: the metabolite clothianidin has separate MRLs)

All other foods except animal food commodities	T0.5
Beans [except broad bean; soya bean]	T0.2
Berries and other small fruits [except grapes]	0.5
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	3
Cereal grains [except maize; sorghum]	*0.01
Citrus fruits	1
Cotton seed	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Fruiting vegetables, cucurbits	T1
Fruiting vegetables, other than cucurbits	0.7
Grapes	0.2
Hops, dry	0.1
Leafy vegetables	2
Maize	*0.02
Mango	0.07

Meat (mammalian)	*0.02
Milks	*0.005
Peppers, chili (dry)	7
Podded pea (young pods) (snow and sugar snap)	0.01
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rape seed (canola)	*0.01
Root and tuber vegetables	T0.7
Sorghum	*0.02
Stone fruits	0.5
Sunflower seed	*0.02
Sweet corn (corn-on-the-cob)	*0.02
Tea, green, black	20

Agvet chemical: Thidiazuron

Permitted residue: Thidiazuron

Cotton seed	*0.5
Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

Agvet chemical: Thifensulfuron-methyl

Permitted residue: Thifensulfuron-methyl

Cereal grains [except maize; rice]	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Agvet chemical: Thiobencarb

Permitted residue: Thiobencarb

Rice	*0.05
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Agvet chemical: Thiodicarb

Permitted residue: Sum of thiodicarb and methomyl, expressed as thiodicarb

All other foods except animal food commodities	0.1
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	2
Chia	T1
Cotton seed	*0.1
Cotton seed oil, crude	*0.1
Edible offal (mammalian)	*0.05
Maize	*0.1
Meat (mammalian)	*0.05
Milks	*0.05
Potato	0.1
Pulses	*0.1
Sweet corn (corn-on-the-cob)	*0.1
Tomato	2

Agvet chemical: Thiophanate
see Carbendazim

Agvet chemical: Thiophanate-methyl
Permitted residue: Sum of thiophanate-methyl and 2-aminobenzimidazole, expressed as thiophanate-methyl

All other foods except animal food commodities	0.1
Almonds	0.1
Apricot	15
Cherries	20
Currants, black, red, white	*0.1
Grapes	5
Mango	2
Nectarine	3
Peach	3
Peanut	0.1
Plums	0.5
Raspberries, red, black	*0.1
Rhubarb	*0.1
Strawberry	*0.1

Agvet chemical: Thiram
see Dithiocarbamates

Agvet chemical: Tiafenacil
Permitted residue—commodities of plant origin: Tiafenacil
Permitted residue—Sum of tiafenacil and 3-(2-(2-chloro-4-fluoro-5-(3-methyl-2,6-dioxo-4-(trifluoromethyl)-2,3-dihydropyrimidin-1(6H)-yl)phenylthio)propanamido)propanoic acid (M-01), expressed as tiafenacil

Cereal grains	*0.01
Cotton seed	*0.01
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Poultry meat	*0.02
Poultry, edible offal of	*0.02
Pulses	*0.01
Rape seed (canola)	*0.01

Agvet chemical: Tiamulin
Permitted residue: Tiamulin

Pig, edible offal of	*0.1
Pig meat	*0.1
Poultry, edible offal of	*0.1
Poultry meat	*0.1

Agvet chemical: Tilmicosin
Permitted residue: Tilmicosin

Cattle, edible offal of	1
Cattle meat	*0.05
Pig, edible offal of	1
Pig meat	0.05

Agvet chemical: Tioxazafen
Permitted residue: Sum of tioxazafen and benzamidine (benzenecarboximidamide), expressed as tioxazafen

Cotton seed	*0.01
Edible offal (mammalian)	0.03
Eggs	*0.02
Fats (mammalian)	0.03
Maize	*0.01
Meat (mammalian)	0.02
Milks	0.02
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Soya bean (dry)	0.04

Agvet chemical: Tolclofos-methyl
Permitted residue: Tolclofos-methyl

Beetroot	*0.01
Cotton seed	*0.01
Lettuce, head	*0.01
Lettuce, leaf	*0.01
Potato	0.1

Agvet chemical: Tolfenamic acid
Permitted residue: Tolfenamic acid

Cattle kidney	*0.01
Cattle liver	*0.01
Cattle meat	0.05
Cattle milk	0.05
Pig kidney	*0.01
Pig liver	0.1
Pig meat	*0.01

Agvet chemical: Toltrazuril
Permitted residue: Sum of toltrazuril, its sulfoxide and sulfone, expressed as toltrazuril

Cattle fat	1
Cattle kidney	1
Cattle liver	2
Cattle muscle	0.25
Chicken, edible offal of	5
Chicken meat	2

Eggs	*0.03
Pig, edible offal of	2
Pig meat (in the fat)	1

Agvet chemical: Topramezone

Permitted residue: Topramezone

Barley	*0.01
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.001
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Wheat	*0.01

Agvet chemical: Tralkoxydim

Permitted residue: Tralkoxydim

Cereal grains	*0.02
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Agvet chemical: Trenbolone acetate

Permitted residue: Sum of trenbolone acetate and 17 Alpha- and 17 Beta-trenbolone, both free and conjugated, expressed as trenbolone

Cattle, edible offal of	0.01
Cattle meat	0.002

Agvet chemical: Triadimefon

Permitted residue: Sum of triadimefon and triadimenol, expressed as triadimefon

see also *Triadimenol*

All other foods except animal food commodities	0.05
Apple	1
Cereal grains	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.1
Field pea (dry)	0.1
Fruiting vegetables, cucurbits	0.2
Fruiting vegetables, other than cucurbits	0.2
Garden pea, shelled (succulent seeds)	0.1
Garden pea (young pods, succulent seeds)	0.1
Grapes	1
Fats (mammalian)	*0.25
Meat (mammalian)	*0.05
Milks	*0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Strawberry	0.5
Sugar cane	*0.05
Tea, green, black	0.2

Agvet chemical: Triadimenol

Permitted residue: Triadimenol

see also *Triadimefon*

All other foods except animal food commodities	0.05
Anise myrtle leaves (dried)	0.05
Berries and other small fruits [except grapes; riberry; strawberry]	T0.5
Brassica (cole or cabbage) vegetables, head cabbages, flowerhead brassicas	1
Cereal grains [except sorghum]	*0.01
Cherries	0.1
Chives	T3
Cotton seed	T0.01
Cotton seed oil, crude	T0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Grapes	0.5
Leek	T3
Lemon grass	T*0.05
Lemon myrtle leaves (dried)	0.05
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	0.05
Onion, Chinese	T3
Onion, Welsh	T3
Papaya (pawpaw)	0.2
Parsnip	0.2
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Radish	0.2
Riberry	0.3
Shallot	T3
Sorghum	0.5
Spring onion	T3
Strawberry	0.5
Sugar cane	*0.05
Swede	0.2
Tea, green, black	0.2
Turnip, garden	0.2

Agvet chemical: Triallate

Permitted residue: Sum of triallate and 2,3,3-trichloroprop-2-ene sulfonic acid (TCPSA), expressed as triallate

Cereal grains	*0.05
Edible offal (mammalian) [except kidney]	*0.1
Eggs	*0.01
Fats (mammalian)	0.2
Kidney of cattle, goats, pigs and sheep	0.2
Legume vegetables	*0.05
Meat (mammalian)	*0.1

Milks	*0.1	Eggs	*0.05
Oilseed	0.1	Fish muscle	T*0.01
Poultry, edible offal of	0.2	Fruit [except achachairu; assorted tropical and sub-tropical fruits – edible peel; assorted tropical and sub-tropical fruits – inedible peel; babaco; berries and other small fruits; dried fruits; loquat; medlar; miracle fruit; quince; rollinia; shaddock (pomelo); stone fruits]	T0.1
Poultry fats	0.2	Goat, edible offal of	0.1
Poultry meat	*0.1	Goat meat	0.1
Pulses	0.1	Kale	0.2
<hr/>		Loquat	T3
Agvet chemical: Triasulfuron		Macadamia nuts	0.1
<i>Permitted residue: Triasulfuron</i>		Medlar	T3
Cereal grains	*0.02	Milks	*0.05
Edible offal (mammalian)	*0.05	Miracle fruit	T3
Eggs	*0.05	Oilseed [except peanut]	0.1
Meat (mammalian)	*0.05	Peanut	0.1
Milks	*0.01	Pepino	T5
<hr/>		Peppers	0.2
Agvet chemical: Tribenuron-methyl		Pig, edible offal of	0.1
<i>Permitted residue: Tribenuron-methyl</i>		Pig fat	0.1
Barley	*0.01	Pig meat	0.1
Chick-pea (dry)	*0.01	Poultry, edible offal of	*0.05
Cotton seed	*0.05	Poultry meat	*0.05
Edible offal (mammalian)	*0.01	Pulses [except soya bean (dry)]	0.2
Maize	*0.05	Quince	T3
Meat (mammalian)	*0.01	Rollinia	T3
Milks	*0.01	Shaddock (pomelo)	T3
Mung bean (dry)	*0.01	Soya bean (dry)	0.1
Oats	*0.01	Stone fruits	T3
Rape seed (canola)	*0.01	Sugar beet	0.05
Sorghum	*0.01	Sugar cane	*0.05
Soya bean (dry)	*0.01	Sweet corn (corn-on-the-cob)	0.2
Sunflower seed	*0.01	Thai egg plant	T0.5
Wheat	*0.01	Vegetables [except beetroot; Brussels sprouts; cape gooseberry (ground cherry); cauliflower; celery; egg plant; kale; pepino; peppers; pulses (dry); sugar beet; sweet corn (corn-on-the-cob); Thai egg plant]	0.1
<hr/>		<hr/>	
Agvet chemical: Trichlorfon		Agvet chemical: Triclabendazole	
<i>Permitted residue: Trichlorfon</i>		<i>Permitted residue: Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents</i>	
Achachairu	T3	Fats (mammalian)	1
All other foods except animal food commodities	0.05	Kidney (mammalian)	1
Assorted tropical and sub-tropical fruits – edible peel	T3	Liver (mammalian)	2
Assorted tropical and sub-tropical fruits – inedible peel	T3	Meat (mammalian)	0.5
Babaco	T3	Milks	0.01
Beetroot	0.2	<hr/>	
Berries and other small fruits	T2	Agvet chemical: Triclopyr	
Brussels sprouts	0.2	<i>Permitted residue: Triclopyr</i>	
Cape gooseberry (ground cherry)	T0.5	Cattle, edible offal of	5
Cattle, edible offal of	0.1	Cattle meat (in the fat)	0.2
Cattle fat	0.1		
Cattle meat	0.1		
Cauliflower	0.2		
Celery	0.2		
Cereal grains	0.1		
Dried fruits	2		
Egg plant	T0.5		

Citrus fruits	0.2	Maize	0.05
Goat, edible offal of	5	Meat (mammalian)	*0.05
Goat meat (in the fat)	0.2	Melons, except watermelon	0.5
Litchi	0.1	Milks	*0.02
Milks (in the fat)	0.1	Oranges	0.6
Poppy seed	*0.01	Peanut	0.05
Sheep, edible offal of	5	Peanut oil, crude	0.05
Sheep meat (in the fat)	0.2	Peppers, sweet, chili	0.5
<hr/>			
Agvet chemical: Tridemorph			
<i>Permitted residue: Tridemorph</i>			
Tea, green, black	0.05	Pistachio nut	0.04
<hr/>			
Agvet chemical: Trifloxystrobin			
<i>Permitted residue: Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminoxy]methyl] phenyl] acetic acid), expressed as trifloxystrobin equivalents</i>			
All other foods except animal food commodities	0.05	Podded pea (young pods) (snow and sugar snap)	0.06
Almonds	0.05	Pome fruits	0.7
Assorted tropical and sub-tropical fruits – inedible peel [except banana; pineapple]	2	Popcorn	0.05
Banana	0.5	Rape seed (canola)	*0.02
Barley	0.5	Spinach	T10
Beans [except broad bean; common bean (pods and/or immature seeds); soya bean]	0.06	Stone fruits	5
Beetroot	T0.5	Strawberry	2
Beetroot leaves	T10	Sugar beet	0.1
Broccoli	2	Sweet corn (corn-on-the-cob)	0.04
Cane berries	3	Tomato	0.7
Carrot	0.1	Walnuts	0.04
Cauliflower	2	Wheat	0.2
Celery	T5	<hr/>	
Chard (silver beet)	T10	Agvet chemical: Trifloxysulfuron sodium	
Chick-pea (dry)	T*0.02	<i>Permitted residue: Trifloxysulfuron</i>	
Chicory leaves	T10	Cotton seed	*0.01
Common bean (pods and/or immature seeds)	0.4	Cotton seed oil, crude	*0.01
Cotton seed	*0.04	Cotton seed oil, edible	*0.01
Cucumber	0.5	Edible offal (mammalian)	*0.01
Currants, black, red, white	3	Eggs	*0.01
Dried grapes	2	Meat (mammalian)	*0.01
Edible offal (mammalian)	*0.05	Milks	*0.01
Endive	T10	Poultry, edible offal of	*0.01
Grapefruit	0.6	Poultry meat	*0.01
Grapes	3	Sugar cane	*0.01
Hops, dry	11	<hr/>	
Lemon	0.6	Agvet chemical: Trifludimoxazin	
Lentil (dry)	T*0.02	<i>Permitted residue: Trifludimoxazin</i>	
Lettuce, head	15	Barley	*0.01
Lettuce, leaf	15	Edible offal (mammalian)	*0.01
Macadamia nuts	T*0.05	Eggs	*0.01
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Agvet chemical: Triflumezopyrim			
<i>Permitted residue—commodities of plant origin: Triflumezopyrim</i>			
<i>Permitted residue—commodities of animal origin: Triflumezopyrim</i>			
<hr/>			
Rice			0.2

Agvet chemical: Triflumizole

Permitted residue: Sum of triflumizole and (E)-4-chloro-a,a,a-trifluoro- N-(1-amino-2-propoxyethylidene)-o-toluidine, expressed as triflumizole

Cherries	1.5
Grapes	2.5
Hops, dry	50

Agvet chemical: Triflumuron

Permitted residue: Triflumuron

Cereal grains	*0.05
Edible offal (mammalian) [except sheep, edible offal of]	*0.05
Eggs	0.01
Hops, dry	50
Meat (mammalian) [except sheep meat (in the fat)]	*0.05
Milks	*0.05
Mushrooms	0.1
Poultry, edible offal of	0.01
Poultry meat (in the fat)	0.1
Sheep, edible offal of	0.1
Sheep meat (in the fat)	2

Agvet chemical: Trifluralin

Permitted residue: Trifluralin

Adzuki bean (dry)	*0.05
All other foods except animal food commodities	0.01
Almonds	0.05
Bergamot	T*0.05
Broad bean (dry)	*0.05
Burnet, salad	T*0.05
Carrot	0.5
Cereal grains	*0.05
Chia	T*0.01
Chick-pea (dry)	*0.05
Coriander (leaves, roots, stems)	T*0.05
Coriander, seed	T*0.05
Cowpea (dry)	*0.05
Dill, seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fennel, bulb	T0.5
Fennel, seed	T*0.05
Fruit	*0.05
Galangal, Greater	T0.5
Herbs	T*0.05
Hyacinth bean (dry)	*0.05
Kaffir lime leaves	T*0.05
Lemon grass	T*0.05
Lemon verbena (fresh weight)	T*0.05
Lupin (dry)	*0.05

Meat (mammalian)	*0.05
Milks	*0.05
Mizuna	T*0.05
Mung bean (dry)	*0.05
Oilseed	*0.05
Parsnip	T0.5
Poultry meat	*0.05
Poultry, edible offal of	*0.05
Rose and dianthus (edible flowers)	T*0.05
Sugar cane	*0.05
Tea, green, black	*0.05
Turmeric, root (fresh)	T0.5
Vegetables [except as otherwise listed under this chemical]	0.05

Agvet chemical: Triforine

Permitted residue: Triforine

Pome fruits	1
Stone fruits	10

Agvet chemical: Trimethoprim

Permitted residue: Trimethoprim

Cattle milk	0.05
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	0.05
Poultry, edible offal of	0.05
Poultry meat	0.05

Agvet chemical: Trinexapac-ethyl

Permitted residue: Trinexapac acid

Bran, unprocessed of cereal grains	0.5
Cereal grains	0.2
Edible offal (mammalian)	0.05
Eggs	*0.01
Meat (mammalian)	*0.02
Milks	*0.005
Poppy seed	20
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Sugar cane	0.1

Agvet chemical: Triticonazole

Permitted residue: Triticonazole

Cereal grains	*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Agvet chemical: Tulathromycin

Permitted residue: Sum of tulathromycin and its metabolites that are converted by acid hydrolysis to (2R,3S,4R,5R,8R,10R,11R,12S,13S,14R)-2-ethyl-3,4,10,13-tetrahydroxy-3,5,8,10,12,14-hexamethyl-11-[[3,4,6-trideoxy-3-(dimethylamino)-β-D-xylohexopyranosyl]oxy]-1-oxa-6-azacyclopentadecan-15-one, expressed as tulathromycin equivalents

Cattle fat	0.1
Cattle kidney	1
Cattle liver	3
Cattle muscle	0.1
Pig fat/skin	0.3
Pig kidney	3
Pig liver	2
Pig muscle	0.5

Agvet chemical: Tylosin

Permitted residue: Tylosin A

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Eggs	*0.2
Milks	*0.05
Pig, edible offal of	*0.2
Pig fat	*0.1
Pig meat	*0.2
Poultry, edible offal of	*0.2
Poultry fats	*0.1
Poultry meat	*0.2

Agvet chemical: Uniconazole-p

Permitted residue: Sum of uniconazole-p and its Z-isomer expressed as uniconazole-p

Avocado	0.5
Carrot	T*0.01
Custard apple	T*0.01
Poppy seed	*0.01
Walnuts	T*0.01

Agvet chemical: Virginiamycin

Permitted residue: Inhibitory substance, identified as virginiamycin

Cattle, edible offal of	0.2
Cattle fat	0.2
Cattle milk	0.1

Cattle meat	*0.1
Poultry, edible offal of	0.2
Poultry fats	0.2
Poultry meat	0.1
Sheep, edible offal of	0.2
Sheep meat	0.1

Agvet chemical: Warfarin

Permitted residue: Warfarin

Pig, edible offal [except liver]	T0.007
Pig fat	T0.007
Pig liver	T0.04
Pig meat	T0.007

Agvet chemical: Zeranol

Permitted residue: Zeranol

Cattle, edible offal of	0.02
Cattle meat	0.005

Agvet chemical: Zeta-cypermethrin

see Cypermethrin

Agvet chemical: Zetacypermethrin

see Cypermethrin

Agvet chemical: Zinc phosphide

See Phosphine

Agvet chemical: Zineb

See Dithiocarbamates

Agvet chemical: Ziram

See Dithiocarbamates

Agvet chemical: Zoxamide

Permitted residue: Zoxamide

Grapes	5
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Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 65 of Schedule 20 as in force on **22 February 2022** (up to Amendment No. 202 /APVMA 4, 2022). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **22 February 2022**.

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted

exp = expired or ceased to have effect

rep = repealed

am = amended

(md not Incorp) = misdescribed amendment cannot be given effect.

rs = repealed and substituted

Schedule 20 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00468 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00118 17 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Remove number from Note.
2(b), (c)	166	F2017L00026 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	am, ad	Insert new paragraph (c) with consequential formatting amendment to paragraph (b).
table to S20—3	161	F2016L00118 17 Feb 2016 FSC103 22 Feb 2016	1 March 2016	rs	Table.
table to S20—3	APVMA 1, 2016	F2016L00141 24 Feb 2016 APVMA Special 1 March 2016	1 March 2016	am	Abamectin, Azoxystrobin, Chlorothalonil, Clothianidin, Cyazofamid, Dithiocarbamates, Flumioxazin, Imidacloprid, Methabenzthiazuron, Propachlor, Pymetrozine, Spinetoram, Tebuconazole and Trichlorfon.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S20—3	APVMA 2, 2016	F2016L00247 8 March 2016 APVMA 5 8 March 2016	8 March 2016	ad	Oxathiapiprolin.
table to S20—3	APVMA 2, 2016	F2016L00247 8 March 2016 APVMA 5 8 March 2016	8 March 2016	am	Aminoethoxyvinyl-glycine, Chlorantraniliprole, Difenconazole, Etoxazole, Flumioxazin, Glyphosate, Prochloraz, Propiconazole, Sethoxydim, Spirotetramat and Triclabendazole.
table to S20—3	APVMA 3, 2016	F2016L00489 5 April 2016 APVMA 7 5 April 2016	5 April 2016	am	Permitted residue for Abamectin.
table to S20—3	APVMA 3, 2016	F2016L00489 5 April 2016 APVMA 7 5 April 2016	5 April 2016	am	Abamectin and Sethoxydim.
table to S20—3	APVMA 4, 2016	F2016L00616 2 May 2016 APVMA 9 3 May 2016	3 May 2016	ad	Decoquinate.
table to S20—3	APVMA 4, 2016	F2016L00616 2 May 2016 APVMA 9 3 May 2016	3 May 2016	am	Azoxystrobin, Bifenthrin, Cyproconazole, Difenconazole, Ethephon, Etoxazole, Maldison and Spinetoram.
table to S20—3	163	F2016L00788 12 May 2016 FSC105 19 May 2016	19 May 2016	am	Permitted residue for Clethodim.
table to S20—3	163	F2016L00788 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Cycloxydim, Famoxadone, Flupyradifurone, Folpet, Fosetyl-aluminium and Mesotrione.
table to S20—3	163	F2016L00788 12 May 2016 FSC105 19 May 2016	19 May 2016	am	Acetamiprid, Boscalid, Buprofezin, Carbaryl, Carbendazim, Clopyralid, Clothianidin, Cyantraniliprole, Cyprodinil, Dichlobenil, Difenconazole, Dimethenamid-P, Dodine, Fenhexamid, Fenpropathrin, Fenpyrazamine, Fludioxonil, Fluopyram, Flutriafol, Fluxapyroxad, Fosetyl, Glyphosate, Imazamox, Imazapic, Imazapyr, Imazethapyr, Indoxacarb, Maldison, Metaflumizone, Metalaxyl, Metrafenone, Norflurazon, Penconazole, Pyraclostrobin, Spinetoram, Spinosad, Tebuconazole, Thiamethoxam, Thiophanate-methyl and Triadimefon.
table to S20—3	APVMA 5, 2016	F2016L00863 31 May 2016 APVMA 11 31 May 2016	31 May 2016	am	Residue definition for Glyphosate.
table to S20—3	APVMA 5, 2016	F2016L00863 31 May 2016 APVMA 11 31 May 2016	31 May 2016	am	Acetamiprid, Acibenzolar-S-methyl, Boscalid, Clothianidin, Flonicamid, Metalaxyl, Metsulfuron-methyl, Pymetrozine and Sulfoxaflor.
table to S20—3	APVMA 6, 2016	F2016L01088 28 June 2016 APVMA 13 28 June 2016	28 June 2016	am	Bixafen, Difenconazole, Fenvalerate, Imazapic, Imazapyr, Milbemectin and Quinoxifen.
table to S20—3	APVMA 7, 2016	F2016L01238 26 July 2016 APVMA 15 26 July 2016	26 July 2016	am	Azoxystrobin, Chloridazon, Flamprop-methyl, Fluensulfone, Mandipropamid, Meloxicam.
table to S20—3	APVMA 8, 2016	F2016L01316 23 Aug 2016 APVMA 17 23 Aug 2016	23 Aug 2016	am	Azoxystrobin, Buprofezin, Cyproconazole, Prothioconazole and Spirotetramat.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S20—3	APVMA 9, 2016	F2016L01579 4 Oct 2016 APVMA 20 4 Oct 2016	4 Oct 2016	am	Bromoxynil, Carbendazim, Clothianidin, Ethephon, Iprodione, Linuron, Methabenzthiazuron and Pirimicarb.
table to S20—3	APVMA 10, 2016	F2016L01749 14 Nov 2016 APVMA 23 15 Nov 2016	15 Nov 2016	ad	Amisulbrom and Mandestrobin.
table to S20—3	APVMA 10, 2016	F2016L01749 14 Nov 2016 APVMA 23 15 Nov 2016	15 Nov 2016	am	Abamectin, Acibenzolar-S-methyl, Boscalid, Buprofezin, Chlorantraniliprole, Chlorothalonil, Difenconazole, Dithiocarbamates, Etoazole, Flubendiamide, Iprodione and Saflufenacil.
table to S20—3	APVMA 11, 2016	F2016L01817 28 Nov 2016 APVMA 24 29 Nov 2016	29 Nov 2016	ad	Pyriofenone.
table to S20—3	APVMA 11, 2016	F2016L01817 28 Nov 2016 APVMA 24 29 Nov 2016	29 Nov 2016	am	Azoxystrobin, Boscalid and Propachlor.
table to S20—3	APVMA 1, 2017	F2017L00033 6 Jan 2017 APVMA1 10 Jan 2017	10 Jan 2017	ad	Nicosamide.
table to S20—3	APVMA 1, 2017	F2017L00033 6 Jan 2017 APVMA 1 10 Jan 2017	10 Jan 2017	am	Azoxystrobin, Captan, Cyproconazole, Cypermethrin, Dimethomorph, Emamectin, Metribuzin, Prothioconazole and Tebuconazole.
table to S20—3	166	F2017L00026 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	am	Ametoctradin, Azoxystrobin, Bifenthrin, Captan, Cyfluthrin, Deltamethrin, Fenhexamid, Fludioxonil, Glyphosate, Iprodione, Methomyl, Penthopyrad, 2-Phenylphenol, Pyrimethanil, Spinosad, Thiabendazole, Thiodicarb, Triadimefon and Triadimenol.
table to S20—3	APVMA 2, 2017	F2017L00096 6 Feb 2017 APVMA 3 7 Feb 2017	7 Feb 2017	am	Azoxystrobin, Clothianidin, Fluopicolide, Propamocarb, Propiconazole, Sulfoxaflor and Tebuconazole.
table to S20—3	APVMA 3, 2017	F2017L00264 20 March 2017 APVMA 6 21 March 2017	21 March 2017	am	Abamectin, Acetamidiprid, Boscalid, Chlorantraniliprole, Cypermethrin, Cyprodinil, Dithianon, Dithiocarbamates, Fludioxonil, Novaluron, Spirotetramat, Sulfoxaflor and Trifloxystrobin.
table to S20—3	APVMA 4, 2017	F2017L00449 18 April 2017 APVMA 8 18 April 2017	18 April 2017	ad	Metazachlor.
table to S20—3	APVMA 4, 2017	F2017L00449 18 April 2017 APVMA 8 18 April 2017	18 April 2017	am	Boscalid, Flonicamid, Fluopyram, Imazamox, Propiconazole and Pyrimethanil.
table to S20—3	APVMA 5, 2017	F2017L00522 12 May 2017 APVMA 10 16 May 2017	16 May 2017	am	Flonicamid, Imazamox, Monepantel, Pirimicarb, Propiconazole, Pyriproxyfen and Spirotetramat.
table to S20—3	170	F2017L00591 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Avilamycin.
table to S20—3	APVMA 6, 2017	F2017L00649 8 June 2017 APVMA 12 13 June 2017	13 June 2017	ad	Cloquintocet acid.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S20—3	APVMA 6, 2017	F2017L00649 8 June 2017 APVMA 12 8 June 2017	13 June 2017	am	Fluopicolide, Metolachlor, Propamocarb and Propyzamide.
table to S20—3	APVMA 7 2017	F2017L00897 7 July 2017 APVMA 14 11 July 2017	11 July 2017	ad	Bicyclopyrone.
table to S20—3	APVMA 7 2017	F2017L00897 7 July 2017 APVMA 14 11 July 2017	11 July 2017	am	Iprodione, Metalaxyl and Propyzamide.
Table to S20—3	APVMA 8 2017	F2017L00995 8 August 2017 APVMA 16 8 August 2017	8 August 2017	am	Bixafen, Buprofezin, Clopyralid, Clothianidin, Flumioxazin, Imazamox and Imazapyr.
Table to S20—3	APVMA 9 2017	F2017L01129 5 Sept 2017 APVMA 18 5 Sept 2017	5 September 2017	am	Fluazinam, Pyraflufen-ethyl and Spirotetramat
Table to S20—3	APVMA 10 2017	F2017L01317 3 October 2017 APVMA 20 3 October 2017	3 October 2017	am	Abamectin, Azoxystrobin, Cyproconazole, Fludioxonil, Fluxapyroxad, Penflufen, Sulfoxaflor, Trifloxystrobin,
Table to S20—3	APVMA 11 2017	F2017L01404 31 Oct 2017 APVMA 22 31 October 2017	31 October 2017	am	Cloquintocet-mexyl, Diquat, Fludioxonil, Tebuconazole
Table to S20—3	APVMA 12 2017	F2017L01522 28 Nov 2017 APVMA 24 28 November 2017	28 Nov 2017	ad	Clothianidin, Cyclaniliprole, Chlorantraniliprole, Clomazone, Cyanamide, Cyantraniliprole, Cyprodinil, Dimethomorph, Fludioxonil, Haloxypop Mandipropamid, Methomyl, Methoxyfenozide, Napropamide, Phosphorous acid

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	175	F2017L01594 7 December 2017 FSC116 7 December 2017	7 December 2017	ad	Acequinocyl, Acephate, Acetamidrid, Aminocyclopyrachlor, Azoxystrobin, Benzovindiflupyr, Bifenthrin, Brodifacoum, Buprofezin, Carbaryl, Carbendazim, Chlorantraniliprole, Chlorfenvinphos, Clopyralid, Chlorpyrifos-methyl, Cyflumetofen, Cyfluthrin, Cyhalothrin, Cypermethrin, Cyprodinil, Cyromazine, Deltamethrin, Dichlorvos, Dicloran, Difenoconazole, Disulfoton, Endothal, Ethoprophos, Etofenprox, Fenamiphos, Fenarimol, Fenpropathrin, Fenpropimorph, Fenthion, Fenpyroximate, Fenvalerate, Flonicamid, Flubendiamide, Fludioxonil, Flumioxazin, Fluopyram, Flusilazole, Flutriafol, Fosetyl-aluminium, Glyphosate, Hexythiazox, Imazamox, Inorganic bromide, Iprodione, Imidacloprid, Metalaxyl, Methamidophos, Myclobutanil, Maldison, Mesotrione, Metaflumizone, Metalaxyl, Metconazole, Methomyl, Myclobutanil, Naled, Nicarbazin, Norflurazon, Novaluron, Oxathiapiprolin, Paraquat, Phenothrin, 2-Phenylphenol, Phosphine, Propyzamide, Prothioconazole, Pyraflufen-ethyl, Pyridaben, Pyrimethanil, Phosphine, Quintozene, Rimsulfuron, Saflufenacil, Sedaxane, Sethoxydim, Spinetoram, Spirotetramat, Tebuconazole, Tetradifon, Thiachloprid, Thiamethoxam, Thifensulfuron, Thifensulfuron-methyl, Triadimenol, Trifloxystrobin, Virginiamycin
Table to S20—3	APVMA 1, 2018	F2018L00038 9 Jan 2018 APVMA 1, 16 January 2018	16 Jan 2018	am	Azoxystrobin, Butafenacil, Chlorantraniliprole, Dicamba, Etoazole, Fludioxonil, Paraquat, Penflufen, Pyraclostrobin, Saflufenacil, Sulfoxaflor, Tebuconazole, Trifloxystrobin
Table to S20—3	APVMA 2, 2018	F2018L00240 7 March 2018 APVMA 2, 13 March 2018	13 March 2018	ad	Florpyrauxifen-benzyl,
Table to S20—3	APVMA 2, 2018	F2018L00240 7 March 2018 APVMA 2, 13 March 2018	13 March 2018	am	Flutriafol, Pirimicarb, Sedaxane
Table to S20—3	APVMA 3, 2018	F2018L00512 18 April 2018 APVMA 8, 24 April 2018	24 April 2018	ad	Afidopyropen, Isopyrazam, Pydiflumetofen
Table to S20—3	APVMA 3, 2018	F2018L00512 18 April 2018 APVMA 8, 24 April 2018	24 April 2018	am	Abamectin, Azoxystrobin, Bifenthrin, Buprofezin, Cyantraniliprole, Cyazofamid, Cyhalothrin, Dithiocarbamates, Endothal, Florpyrauxifen-benzyl, Fludioxonil, Fluopicolide, Fluroxypyr, Imazalil, Metribuzin, Myclobutanil, Oxathiapiprolin, Propamocarb, Prosofocarb

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 4, 2018	F2018L00990 28 June 2018 APVMA 13, 3 July 2018	3 July 2018	ad	Acetamiprid, Emamectin, Metalaxyl, Novaluron, Pendimethalin, Penflufen, Prochloraz
Table to S20—3	APVMA 4, 2018	F2018L00990 28 June 2018 APVMA 13, 3 July 2018	3 July 2018	am	Pendimethalin, Prochloraz,
Table to S20—3	APVMA 5, 2018	F2018L01103 9 August APVMA 16 14 August 2018	14 August 2018	ad	Amicarbazone
Table to S20—3	APVMA 5, 2018	F2018L01103 9 August APVMA 16 14 August 2018	14 August 2018	am	Abamectin, Bixafen, Clothianidin, Cypermethrin, Cyromazine, Endothal, Halosulfuron-methyl, Sulfoxaflor
Table to S20—3	180	F2018L01151 22 August 2018 FSC121 23 August 2018	23 August 2018	ad	Acetochlor, Isofetamid, Teflubenzuron

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	180	F2018L01151 22 August 2018 FSC121 23 August 2018	23 August 2018	am	2,4-DB, Acetamiprid, Aldicarb, Ametoctradin, Amitraz, Amitrole, Azoxystrobin, Benzovindiflupyr, Bitertanol, Buprofezin, Carbendazim, Carbofuran, Chlorpyrifos, Clofentezine, Chlorfluazuron, Clothianidin, Cyhalothrin, Cyprodinil, Dicamba, Difenconazole, Diflubenzuron, Diflufenican, Dithiocarbamates, Dimethenamid-P, Dithiocarbamates, Dodine, Emamectin, Etoxazole, Endothal, Fenarimol, Fenbuconazole, Fenbuconazole oxide, Fenitrothion, Fenpropathrin, Fenpyrazamine, Fenpyroximate, Fipronil, Florfenicol, Fluazinam, Flumioxazin, Fluopyram, Fluxapyroxad, Fosetyl-aluminium, Imazamox, Ipconazole, Iprodione, Ivermectin, Levamisole, Maldison, MCPA, Mesotrione, Metalaxyl, Metconazole, Methidathion, Methomyl, Metrafenone, Mevinphos, Naled, Oxadixyl, Oxathiapiprolin, Pebulate, Penconazole, Permethrin, Phorate, Phosmet, Phosphorous acid, Piperonyl butoxide, Pyriofenone, Profenofos, Propachlor, Propamocarb, Prothioconazole, Prothiofos, Prothiofos, Pyraflufen-ethyl, Pyriproxyfen, Pyroxasulfone, Quinoxifen, Spinetoram, Spinosad, Spiromesifen, Spirotetramat, Tetraconazole, Thiodicarb, Thiophanate-methyl, Trichlorfon, Tridemorph, Trifloxystrobin, Trifluralin, Tylosin
Table to S20—3	APVMA 6, 2018	F2018L01205 22 August 2018 APVMZ 17 28 August 2018	28 August 2018	am	Aminoethoxyvinylglycine, Pendimethalin, Pyridate
Table to S20—3	APVMA 7, 2018	F2018L01346 20 September 2018 APVMA 19 25 September 2018	25 September 2018	ad	Metamitron
Table to S20—3	APVMA 7, 2018	F2018L01346 20 September 2018 APVMA 19 25 September 2018	25 September 2018	am	Acetamiprid, Emamectin, Etoxazole, Flumioxazin, Propiconazole (md not incorp), Sedaxane (md not incorp)
Table to S20—3	APVMA 8 2018	F2018L01446 16 October 2018 APVMA 22 6 November 2018	6 November 2018	ad	Cypermethrin, Flamprop-methyl, Maldison, Methomyl (md not incorp), Pymetrozine, Quintozene
Table to S20—3	APVMA 8 2018	F2018L01446 16 October 2018 APVMA 22 6 November 2018	6 November 2018	am	Chlorantraniliprole, Maldison, Propiconazole, Sedaxane
Table to S20—3	APVMA 9 2018	F2018L01641 28 Nov 2018 APVMA 24 4 Dec 2018	4 Dec 2018	am	Fluopicolide, Fluvalinate, Methomyl, Propamocarb, Terbutylazine,

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 1 2019	F2019L00083 23 Jan 2019 APVMA 2 29 Jan 2019	29 January 2019	ad	Abamectin, 2,4-D, Fipronil, Fluensulfone, Fluvalinate, Hexythiazox, Indoxacarb, Linuron, Paclobutrazol, Pyraclostrobin, Spiroxamine, Sulfoxaflor, Tebuconazole
Table to S20—3	APVMA 1 2019	F2019L00083 23 Jan 2019 APVMA 2 29 Jan 2019	29 January 2019	am	Linuron, Fluensulfone, Paclobutrazol, Spiroxamine
Table to S20—3	APVMA 2 2019	F2019L00191 21 Feb 2019 APVMA 4 26 Feb 2019	26 February 2019	ad	Amisulbrom, Azoxystrobin, Bixafen, Cyprodinil, Diafenthiuron, Dinotefuran, Ethephon, Fludioxonil, Indoxacarb, Phosphine, Phosphorous acid, Praziquantel, Spinetoram, Tebuconazole
Table to S20—3	APVMA 2 2019	F2019L00191 21 Feb 2019 APVMA 4 26 Feb 2019	26 February 2019	am	Azoxystrobin, Bifenthrin, Bixafen, Clothianidin, Fluensulfone, Fluopyram, Imidacloprid, Phosphorous acid, Sulfoxaflor, Tebuconazole
Table to S20—3	APVMA 3 2019	F2019L00670 1 May 2019 APVMA 9 7 May 2019	7 May 2019	ad	Azoxystrobin, Cyproconazole, Fenoxycarb, Fenvalerate, Fipronil, Florpyrauxifenbenzyl, Thiabendazole,
Table to S20—3	APVMA 3 2019	F2019L00670 1 May 2019 APVMA 9 7 May 2019	7 May 2019	am	Azoxystrobin, Bifenthrin, Fenoxycarb, Phosphorous acid
Table to S20—3	APVMA 4 2019	F2019L00974 8 July 2019 APVMA 14 16 July 2019	16 July 2019	ad	Bromoxynil, Chlorantraniliprole, Diflubenzuron, Fluopyram, Glyphosate (md not Incorp) Haloxyfop, Indoxacarb, Mandestrobin (md not Incorp) Praziquantel, Pyrethrins, Sethoxydim, Trichlorfon
Table to S20—3	APVMA 4 2019	F2019L00974 8 July 2019 APVMA 14 16 July 2019	16 July 2019	am	Glyphosate (md not Incorp), Praziquantel, Fluopyram
Table to S20—3	186	F2019L00994 17 July 2019 FSC127 25 July 2019	25 July 2019	am	Aldoxycarb, Azaconazole, Boscalid, Carbaryl, Chinomethionat, Chlorpropham, Chlorantraniliprole, Clodinafop acid, Clodinafop-propargyl, Clofentezine, Clothianidin, Cyhalothrin, Cypermethrin, Deltamethrin, Diafenthiuron, Diuron,, Dimethipin, Dimethirimol, Fenvalerate, Flamprop-methyl, Flucythrinate, Flusilazole, Fluxapyroxad, Metaflumizone, Olaquinox, Oxydemeton-methyl, Oxythioquinox, Permethrin, Phosmet, Pyrimethanil, Sethoxydim, Sulfoxaflor, Sulprofos, Tebufenozide, Tetrachlorvinphos, Tetradifon, Thiamethoxam, Thiometon, Tolyfluanid, Trichloroethylene, Triflumizole,

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	186	F2019L00994 17 July 2019 FSC127 25 July 2019	25 July 2019	ad	2,4D, Abamectin, Acetamiprid, Benzovindiflupyr, Boscalid, Bupirimate, Fenazaquin, Carbaryl, Chlorpyrifos-methyl, Clofentezine, Clothianidin, Cyflufenamid, Cyhalothrin, Cyprodinil, Cypermethrin, Difenoconazole, Diflubenzuron, Diflufenican, Diuron, Emamectin, Famoxadone, Fenbuconazole, Fenpyrazamine, Fluazifop-p-butyl, Fluazinam, Fluopyram, Flupyradifurone, Fluxapyroxad, Folpet, Halosulfuron-methyl, Mandestrobin, Mesotrione, Metaflumizone, Metalaxyl, Methamidophos, Methidathion, Penthiopyrad, Phenmedipham, Phosmet, Phosphine, Pirimicarb, Prochloraz, Profenofos, Propaquizafop, Pyraclostrobin, Quinoxifen, Quizalofop-ethyl, Quizalofop-p-tefuryl, Rimsulfuron, Saflufenacil, Sethoxydim, Sulfoxaflor, Tebufenozide, Tebufenpyrad, Teflubenzuron, Terbacil, Thiophanate-methyl, Trifluralin
Table to S20—3	APVMA 5 2019	F2019I01059 7 August 2019 APVMA 16 13 August 2019	13 August 2019	ad	Acetamiprid, Aminopyralid, Bromoxynil, Cyprodinil, Fludioxonil, Fluralaner, Fluxapyroxad, Glyphosate, Halauxifen-methyl, Haloxyfop, Imazapyr, Mandestrobin, Mefentrifluconazole, Metolachlor, Penthiopyrad, Phosphorous acid, Pirimicarb, Pyriproxyfen (md not Incorp, Topramezone
Table to S20—3	APVMA 5 2019	F2019I01059 7 August 2019 APVMA 16 13 August 2019	13 August 2019	am	Clofentezine, Cyfluthrin, Cyprodinil, Fludioxonil, Glyphosate, Haloxyfop, Phosphorous acid, Pyraclostrobin
Table to S20—3	APVMA 6 2019	F2019L01150 4 September 2019 APVMA 18 10 September 2019	10 September 2019	am	Chlorantraniliprole, Clothianidin, Thiamethoxam
Table to S20—3	APVMA 7 2019	F2019L01515 28 November 2019 APVMA 24 3 December 2019	3 December 2019	ad	Afidopyropen, Aminopyralid, Azoxystrobin, Benzovindiflupyr, Cypermethrin, Flumioxazin, Halauxifen-methyl, Imazapyr, Metalaxyl, Napropamide, Pyraclostrobin, Pyrethrins, Pyriproxyfen, Quizalofop-ethyl, Sethoxydim, Sulfoxaflor, Terbutylazine,
Table to S20—3	APVMA 7 2019	F2019L01515 28 November 2019 APVMA 24 3 December 2019	3 December 2019	am	Abamectin , Azoxystrobin, Cyflufenamid, Difenoconazole, Fludioxonil , Imidacloprid , Pyraclostrobin,
Table to S20—3	APVMA 1 2020	F2020L00022 9 January 2020 APVMA 1 14 January 2020	14 January 2020	ad	Afidopyropen, Bixafen, Cinmethylin, Dithiocarbamates, Etofenprox, Etoxazole, Indoxacarb, Iprodione, Prothioconazole

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 1 2020	F2020L0022 9 January 2020 APVMA 1 14 January 2020	14 January 2020	am	Amoxicillin, Bixafen, Dithiocarbamates, Emamectin, Imidacloprid, Indoxacarb
Table to S20—3	191	F2020L00152 20 February 2020 FSC 131 26 February 2020	26 February 2020	am	Imazapyr
Table to S20—3	APVMA 2 2020	F2020L00219 2 March 2020 APVMA 5 10 March 2020	10 March 2020	ad	2,4-D, Bifenthrin, Glufosinate and Glufosinate ammonium, Glyphosate, Mesotrione, Methiocarb
Table to S20—3	APVMA 3 2020	F2020L00380 31 March 2020 APVMA 7 7 April 2020	7 April 2020	ad	Bixlozone, Carbetamide, , Diafenthiuron, Difenconazole, Etoxazole, Flubendazole, Fluopyram, Fluralaner, Halosulfuron-methyl, Imazamox, Napropamide, Prosulfocarb, Tebuconazole, Trifloxystrobin
Table to S20—3	APVMA 3 2020	F2020L00380 31 March 2020 APVMA 7 7 April 2020	7 April 2020	am	Bifenthrin, Glufosinate and Glufosinate-ammonium, Lasalocid, Oxamyl, Trinexapac-ethyl
Table to S20—3	APVMA 4 2020	F2020L00619 27 May 2020 APVMA 11 2 June 2020	2 June 2020	ad	Bupirimate, Cyanamide, Cyazofamid, Diafenthiuron, Fludioxonil, Fluopicolide, Indoxacarb, Metolachlor, Paracetamol Propamocarb
Table to S20—3	APVMA 4 2020	F2020L00619 27 May 2020 APVMA 11 2 June 2020	2 June 2020	am	Cyanamide, Fluopicolide, Linuron, Metolachlor, Propamocarb
Table to S20—3	APVMA 5 2020	F2020L00903 10 July 2020 APVMA 14 14 July 2020	14 July 2020	ad	Chlorantraniliprole, Tetrilaniliprole, Trifludimoxazin, Methomyl, Spinetoram
Table to S20—3	APVMA 5 2020	F2020L00903 10 July 2020 APVMA 14 14 July 2020	14 July 2020	am	Chlorantraniliprole, Fluopyram, Trifloxystrobin

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	193	F2020L00939 23 July 2020 FSC 134 28 July 2020	28 July 2020	ad	Acephate, Benzovindiflupyr, Boscalid, Carbendazim, Clofentezine, Cypermethrin, Deltamethrin, Dimethomorph, Dithiocarbamates, Endosulfan, Fenazaquin, Flazasulfuron, Fluazifop-p-butyl, Fluopicolide, Fluopyram, Folpet, Halosulfuron-methyl, Imidacloprid, Metalaxyl, Oxathiapiprolin, Pendimethalin Phosmet, Phosphorous acid, Propiconazole, Sethoxydim, Tetraconazole, Triadimenol
Table to S20—3	193	F2020L00939 23 July 2020 FSC 134 28 July 2020	28 July 2020	am	Abamectin, Acequinocyl, Boscalid, Buprofezin, Chlorothalonil, Clofentezine, Clothianidin, Cypermethrin, Cyproconazole, Difenconazole, Dithiocarbamates, Emamectin, Etridiazole, Fentin, Fenazaquin, Fenhexamid, Fenoxycarb, Flonicamid, Fluazifop-p-butyl, Fluopyram, Hexythiazox, Imidacloprid, Indoxacarb, Metalaxyl, Iprodione, Metalaxyl, Methoxyfenozide, Myclobutanil, Pendimethalin, Phosphorous acid, Propiconazole, Quinoxifen, Tebuconazole, Tebuthiuron, Tetraconazole, Thiamethoxam, Trifloxystrobin
Table to S20—3	APVMA 6	F2020L00989 5 August 2020 APVMA 16 11 August 2020	11 August 2020	ad	Azoxystrobin, Chlorantraniliprole, Cyproconazole, Emamectin, Etoxazole Flonicamid, Fludioxonil, Glufosinate and Glufosinate-ammonium, Glyphosate, Indoxacarb (md not Incorp), Linuron, Napropamide, Novaluron, Permethrin, Prothioconazole, Pyridate.
Table to S20—3	APVMA 6	F2020L00989 5 August 2020 APVMA 16 11 August 2020	11 August 2020	am	Aclonifen, Metcamifen
Table to S20--3	AMPVA 7	F2020L01316 16 October 2020 AMPVA 17 20 October 2020	20 October 2020	ad	Ametoctradin, Buprofezin, Cyazofamid, Glyphosate, Propyzamide, Proquinazid, Spinosad, Uniconazole-p
Table to S20--3	APVMA 7	F2020L01316 16 October 2020 AMPVA 17 20 October 2020	20 October 2020	am	Amisulbrom, Azoxystrobin, Buprofezin, Chlorantraniliprole, Cyazofamid, Glyphosate, Indoxacarb, Methomyl, Spinosad
Table to S20—3	APVMA 8	F2020L01424 12 November 2020 APVMA 23 17 November 2020	17 November 2020	ad	Bifenazate, Bifenthrin, Isofetamid, Metalaxyl
Table to S20—3	APVMA 8	F2020L01424 12 November 2020 APVMA 23 17 November 2020	17 November 2020	am	Abamectin, Bifenthrin, Bupirimate, Carfentrazone-ethyl, Clofentezine, Cyprodinil, Fludioxonil, Isofetamid Metsulfuron-methyl, Phosphorous acid Tolclofos-methyl, Triadimenol

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 9	F2020L01503 27 November 2020 APVMA 24 1 December 2020	1 December 2020	ad	Imidacloprid, Pyraflufen-ethyl, Saflufenacil
Table to S20—3	APVMA 9	F2020L01503 27 November 2020 APVMA 24 1 December 2020	1 December 2020	am	Metribuzin, Pyraflufen-ethyl (md not incorp), Saflufenacil, Clothianidin, Fluralaner, Metribuzin
Table to S20—3	APVMA 1	F2021L00067 22 January 2021 APVMA 2 27 January 2021	27 January 2021	ad	2,4-D, Acetamiprid, Carbaryl, Uniconazole-p
Table to S20—3	APVMA 1	F2021L00067 22 January 2021 APVMA 2 27 January 2021	27 January 2021	am	2,4-D, Pyraclostrobin
Table to S20—3	APVMA 2	F2021L00125 18 February 2021 APVMA 4 23 February 2021	23 February 2021	ad	Acequinocyl, Acetamiprid, Cyproconazole, Fludioxonil, Pyriproxyfen, Acequinocyl, Acetamiprid, Afidopypropen, Azoxystrobin, Cyproconazole, Fludioxonil, Flumioxazin, Forchlorfenuron, Propachlor, Pydiflumetofen, Pyriproxyfen, Ractopamine, Tiafenacil, Tetrailiprole
Table to S20—3	APVMA 2	F2021L00125 18 February 2021 APVMA 4 23 February 2021	23 February 2021	am	Afidopypropen, Azoxystrobin, Captan, Cyproconazole, Fludioxonil, Pydiflumetofen
Table to S20—3	APVMA 3	F2021L00491 27 April 2021 APVMA 9 4 May 2021	4 May 2021	ad	Fomesafen, Azoxystrobin, Bromoxynil, Diflufenican, Fluopyram, Trifloxystrobin
Table to S20—3	APVMA 3	F2021L00491 27 April 2021 APVMA 9 4 May 2021	4 May 2021	am	Fluopyram, Pyraflufen-ethyl, Spinetoram, Metalaxyl, Methomyl
Table to S20—3	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Aminocyclopyrachlor, <i>Clodinafop-propargyl</i> , <i>Clodinafop acid</i> , Difenoconazole, Flumioxazin, Kresoxim-methyl, Phosphine, Pirimicarb

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 4	F2021L00976 9 July 2021 APVMA 13 13 July 2021	13 July 2021	am	Afidopyropen, Ametoctradin, Chlorantraniliprole, Cyantraniliprole, Cypermethrin, Cyprodinil, Dimethoate (md not incorp), Dimethomorph, Fipronil, Fludioxonil, Flumioxazin, Fluopyram, Propiconazole, Sulfoxaflor, Haloxypop, Metalaxyl, Metrafenone, Omethoate (md not incorp), Propiconazole.
Table to S20—3	202	F2021L01174 23 August 2021 FSC143 26 August 2021	26 August 2021	am	Ethiprole, Fencicoxamid, Flusilazole, Picoxystrobin, Tioxazafen, Triflumezopyrim, Zinc phosphide, Zineb, Ziram, Zoxamide, Abamectin, Acetamiprid Acibenzolar-S-methyl, Ametoctradin, Azoxystrobin, Bentazone, Carbendazim, Carfentrazone-ethyl, Chlorantraniliprole, Chlorpyrifos, Cyclaniliprole, Cypermethrin, Fluazifop-p-butyl, Fludioxonil, Flutriafol, Imazalil, Imidacloprid, Kresoxim-methyl, Mefentrifluconazole, Metalaxyl, Oxathiapiprolin, Paraquat, Permethrin, Phosphine, Pyraclostrobin, Pyriofenone, Pyriproxyfen, Sethoxydim, Sulfoxaflor, Tebuconazole, 2,4-D, Acephate, Acifluorfen, Afidopyropen, Benzovindiflupyr, Bifenthrin, Boscalid, Carboxin, Chlorfenapyr, Chlorpyrifos-methyl, Cyantraniliprole, Cyazofamid, Cyclaniliprole, Cyhalothrin, Deltamethrin, Difenoconazole, Dithianon, Diuron, Fenbuconazole, Fenoxaprop-ethyl, Fenpyroximate, Flubendiamide, Fluopyram, Fluoxastrobin, Flupyradifurone, Flutolanil, Fluxapyroxad, Folpet, Glyphosate, Halosulfuron-methyl, Hexythiazox, Isofetamid, Lufenuron, Maldison, Mandipropamid, MCPA, MCPB, Metconazole, Methamidophos, Milbemectin, Myclobutanil, Norflurazon, Oxamyl, Pendimethalin, Phorate, Pirimiphos-methyl, Profenofos, Prohexadione-calcium, Propamocarb, Propiconazole, Pyraflufen-ethyl, Pyrethrins, Pyroxasulfone, Sethoxydim, Simazine, Spinosad, Sulfuryl fluoride, Tebufenozide, Thiocloprid, Thiamethoxam, Thiophanate-methyl, Iprodione, Methomyl, Metolachlor,
Table to S20—3	APVMA 5	F2021L01235 3 Sept 2021 APVMA 18 7 Sept 2021	7 September 2021	am	Flonicamid, Fluxapyroxad, Isopyrazam, Isoxaflutole, Mefentrifluconazole (md not incorp), Mesotrione Pyriproxyfen, Saflufenacil, Cyantraniliprole, Dimethoate, Methomyl, Metribuzin, Omethoate, Azoxystrobin, Bromoxynil, Carbendazim, Dimethoate, Imazapyr, Spiroxamine
Table to S20—3	APVMA 6	F2021L01426 13 Oct 2021 APVMA 21 19 Oct 2021	19 October 2021	am	Fluazaindolizine, Benzyladenine, Metamitron, Pydiflumetofen, Pyroxasulfone.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S20—3	APVMA 1	F2022L00142 17 Feb 2022 APVMA 4 22 Feb 2022	22 Feb 2022	am	Abamectin, Aclonifen, Afidopyropen, Bifenazate, Bixlozone, Chlorantraniliprole, Cyantraniliprole, Cyflumetofen, Cyprodinil, Dicamba, Dithiocarbamates, Etoxazole, Florylpicoxamid, Fludioxonil, Fluopyram, Flupyradifurone, Glyphosate, Imazapic, Imazapyr, Imidacloprid, Mefentrifluconazole, Moxidectin, Pendimethalin, Propiconazole, Proquinazid, Spirotetramat, Trifloxystrobin,

Schedule 21 Extraneous residue limits

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Extraneous residue limits are regulated by subsection 1.1.1—10(6) and Standard 1.4.2. This Standard identifies *active constituents of agvet chemicals, and their permitted residues, for the purpose of section 1.4.2—5.

Note 2 This Standard applies in Australia only. In New Zealand, extraneous residue limits for agricultural compounds are set out in a Maximum Residue Limits Standard.

S21—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 21 – Extraneous residue limits*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S21—2 Interpretation

In this Schedule:

- (a) an asterisk (*) indicates that the *ERL is set at the limit of determination; and
- (b) the symbol 'T' indicates that the ERL is a temporary ERL; and
- (c) the symbol 'E' indicates an ERL.

S21—3 Extraneous residue limits

For section 1.4.2—5, the *agvet chemicals, permitted residues, and amounts are as follows, expressed in mg per kg:

Extraneous residue limits

Agvet chemical: Aldrin and Dieldrin			
Permitted residue: Sum of HHDN and HEOD			
Asparagus	E0.1	Poultry, edible offal of	E0.2
Banana	E0.05	Poultry meat (in the fat)	E0.2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	E0.1	Radish leaves (including radish tops)	E0.1
Cereal grains	E0.02	Root and tuber vegetables	E0.1
Citrus fruits	E0.05	Sugar cane	E*0.01
Crustaceans	E0.1		
Diadromous fish	E0.1	Agvet chemical: BHC (other than the gamma isomer, Lindane)	
Edible offal (mammalian)	E0.2	Permitted residue: Sum of isomers of 1,2,3,4,5,6-hexachlorocyclohexane, other than lindane	
Egg plant	E0.1	Cereal grains	E0.1
Eggs	E0.1	Crustaceans	E0.01
Freshwater fish	E0.1	Edible offal (mammalian)	E0.3
Fruit	E0.05	Eggs	E0.1
Fruiting vegetables, cucurbits	E0.1	Fish	E0.01
Lettuce, head	E0.1	Meat (mammalian) (in the fat)	E0.3
Lettuce, leaf	E0.1	Milks (in the fat)	E0.1
Marine fish	E0.1	Molluscs (including cephalopods)	E0.01
Meat (mammalian) (in the fat)	E0.2	Peanut	E0.1
Milks (in the fat)	E0.15	Poultry, edible offal of	E0.3
Molluscs (including cephalopods)	E0.1	Poultry meat (in the fat)	E0.3
Onion, bulb	E0.1	Sugar cane	E0.005
Peanut	E0.05		
Peppers, sweet	E0.1		
Pimento, fruit	E0.1		

Agvet chemical: Chlordane	
<i>Permitted residue: Sum of cis- and trans-chlordane and in the case of animal products also includes 'oxychlordane'</i>	
Cereal grains	E0.02
Citrus fruits	E0.02
Cotton seed oil, crude	E0.05
Cotton seed oil, edible	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.02
Eggs	E0.02
Fish	E0.05
Fruiting vegetables, cucurbits	E0.05
Linseed oil, crude	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.05
Molluscs (including cephalopods)	E0.05
Pineapple	E0.02
Pome fruits	E0.02
Soya bean oil, crude	E0.05
Soya bean oil, refined	E0.02
Stone fruits	E0.02
Sugar beet	E0.1
Vegetables [except as otherwise listed under this chemical]	E0.02

Agvet chemical: DDT	
<i>Permitted residue: Sum of p,p '-DDT; o,p '-DDT; p,p '-DDE and p,p '-TDE (DDD)</i>	
Cereal grains	E0.1
Crustaceans	E1
Edible offal (mammalian)	E5
Eggs	E0.5
Fish	E1
Fruit	E1
Meat (mammalian) (in the fat)	E5
Milks (in the fat)	E1.25
Molluscs (including cephalopods)	E1
Peanut	E0.02
Poultry, edible offal of	E5
Poultry meat (in the fat)	E5
Vegetable oils, edible	E1
Vegetables	E1

Agvet chemical: HCB	
<i>Permitted residue: Hexachlorobenzene</i>	
Cereal grains	E0.05
Crustaceans	E0.1
Diadromous fish	E0.1
Edible offal (mammalian)	E1
Eggs	E1
Freshwater fish	E0.1
Marine fish	E0.1
Meat (mammalian) (in the fat)	E1
Milks (in the fat)	E0.5

Molluscs (including cephalopods)	E0.1
Peanut	E0.01
Poultry, edible offal of	E1
Poultry meat (in the fat)	E1

Agvet chemical: Heptachlor	
<i>Permitted residue: Sum of heptachlor and heptachlor epoxide</i>	
Carrot	E0.2
Cereal grains	E0.02
Citrus fruits	E0.01
Cotton seed	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.2
Eggs	E0.05
Fish	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.15
Molluscs (including cephalopods)	E0.05
Peanut	E0.01
Pineapple	E0.01
Poultry, edible offal of	E0.2
Poultry meat	E0.2
Soya bean	E0.02
Soya bean oil, crude	E0.5
Soya bean oil, refined	E0.02
Sugar cane	E0.02
Tomato	E0.02
Vegetables [except as otherwise listed under this chemical]	E0.05

Agvet chemical: Lindane	
<i>Permitted residue: Lindane</i>	
Apple	E2
Cereal grains	E0.5
Cherries	E0.5
Cranberry	E3
Crustaceans	E1
Edible offal (mammalian)	E2
Eggs	E0.1
Fish	E1
Fruits [except as otherwise listed in Schedules 1 and 2]	E0.5
Grapes	E0.5
Meat (mammalian) (in the fat)	E2
Milks (in the fat)	E0.2
Molluscs (including cephalopods)	E1
Oilseed [except peanut]	E0.05
Peach	E2
Peanut	E0.05
Plums (including prunes)	E0.5
Poultry, edible offal of	E0.7

Poultry meat (in the fat)	E0.7	<u>Vegetables</u>	<u>E2</u>
Strawberry	E3		
Sugar cane	E*0.002		

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Schedule 21 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 21 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00471 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.

Schedule 22 Foods and classes of foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard describes foods and classes of foods for subsection 1.4.1—2(2), subsection 1.4.2—3(4), subsection 1.5.3—3(2), subsection 1.5.3—4(3), paragraph S5—4(2)(b), section S19—4 and section S19—5, and portions of food for subsection 1.4.2—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S22—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 22 – Foods and classes of foods*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S22—2 Foods and classes of foods

Animal food commodities

Mammalian products

Meat (mammalian)

Meats are the muscular tissues, including adhering fatty tissues such as intramuscular, intermuscular and subcutaneous fat from animal carcasses or cuts of these as prepared for wholesale or retail distribution. Meat (mammalian) includes farmed and game meat. The cuts offered may include bones, connective tissues and tendons as well as nerves and lymph nodes. It does not include edible offal. The entire commodity except bones may be consumed.

Commodities: Buffalo meat; Camel meat; Cattle meat; Deer meat; Donkey meat; Goat meat; Hare meat; Horse meat; Kangaroo meat; Pig meat; Possum meat; Rabbit meat; Sheep meat; Wallaby meat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the MRLs apply to the fat.

Edible offal (mammalian)

Edible offal is the edible tissues and organs other than muscles and animal fat from slaughtered animals as prepared for wholesale or retail distribution. Edible offal includes brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe. The entire commodity may be consumed.

Commodities: Buffalo, edible offal of; Cattle, edible offal of; Camel, edible offal of; Deer, edible offal of; Donkey, edible offal of; Goat, edible offal of; Hare, edible offal of; Horse, edible offal of; Kangaroo, edible offal of; Pig, edible offal of; Possum, edible offal of; Rabbit, edible offal of; Sheep, edible offal of; Wallaby, edible offal of.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Fats (mammalian)

Mammalian fats, excluding milk fats are derived from the fatty tissues of animals (not processed). The entire commodity may be consumed.

Commodities: Buffalo fat; Camel fat; Cattle fat; Goat fat; Horse fat; Pig fat; Rabbit fat; Sheep fat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milks

Milks are the mammary secretions of various species of lactating herbivorous ruminant animals.

Commodities: Buffalo milk; Camel milk; Cattle milk; Goat milk; Sheep milk. The entire commodity may be consumed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity. When an *MRL for cattle milk or milks is qualified by '(in the fat)' the compound is regarded as fat-soluble, and the MRL and *ERL apply to the fat portion of the milk. In the case of a derived or a manufactured milk product with a fat content of 2% or more, the MRL also applies to the fat portion. For a milk product with fat content less than 2%, the MRL applied should be 1/50 that specified for 'milk (in the fat)', and should apply to the whole product.

Poultry

Poultry meat

Poultry meats are the muscular tissues, including adhering fat and skin, from poultry carcasses as prepared for wholesale or retail distribution. The entire product may be consumed. Poultry meat includes farmed and game poultry.

Commodities: Chicken meat; Duck meat; Emu meat; Goose meat; Guinea-fowl meat; Ostrich meat; Partridge meat; Pheasant meat; Pigeon meat; Quail meat; Turkey meat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the *MRLs apply to the fat.

Poultry, edible offal

Poultry edible offal is the edible tissues and organs, other than poultry meat and poultry fat, as prepared for wholesale or retail distribution and include liver, gizzard, heart, skin. The entire product may be consumed.

Commodities: Chicken, edible offal of; Duck, edible offal of; Emu, edible offal of; Goose, edible offal of; Ostrich, edible offal of; Turkey, edible offal of.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Note that poultry meat includes any attached skin, but poultry skin on its own (not attached) is considered as 'poultry edible offal'.

Poultry fats

Poultry fats are derived from the fatty tissues of poultry (not processed). The entire product may be consumed.

Commodities: Chicken fat; Duck fat; Goose fat; Turkey fat.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Eggs

Eggs are the reproductive bodies laid by female birds, especially domestic fowl. The edible portion includes egg yolk and egg white after removal of the shell.

Commodities: Chicken eggs; Duck eggs; Goose eggs; Quail eggs.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole egg whites and yolks combined after removal of shell.

Fish, crustaceans and molluscs

Fish includes freshwater fish, diadromous fish and marine fish.

Diadromous fish

Diadromous fish include species which migrate from the sea to brackish and/or fresh water and in the opposite direction. Some species are domesticated and do not migrate. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: Barramundi; Salmon species; Trout species; Eel species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Freshwater fish

Freshwater fish include a variety of species which remain lifelong, including the spawning period, in fresh water. Several species of freshwater fish are domesticated and bred in fish farms. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Marine fish

Marine fish generally live in open seas and are almost exclusively wild species. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Molluscs – and other marine invertebrates

Molluscs includes Cephalopods and Coelenterates. Cephalopods and Coelenterates are various species of aquatic animals, wild or cultivated, which have an inedible outer or inner shell (invertebrates). A few species of cultivated edible land snails are included in this group. The edible aquatic molluscs live mainly in brackish water or in the sea.

Commodities: Clams; Cockles; Cuttlefish; Mussels; Octopus; Oysters; Scallops; Sea-cucumbers; Sea urchins; Snails, edible; Squids.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of shell.

Crustaceans

Crustaceans include various species of aquatic animals, wild and cultivated, which have an inedible chitinous outer shell. A small number of species live in fresh water, but most species live in brackish water and/or in the sea.

Crustaceans are largely prepared for wholesale and retail distribution after catching by cooking or parboiling and deep freezing.

Commodities: Crabs; Crayfish; Lobsters; Prawns; Shrimps.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity or the meat without the outer shell, as prepared for wholesale and retail distribution.

Honey and other miscellaneous primary food commodities of animal origin

Honey

Commodity: Honey.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Crop commodities

Fruit

Tropical and sub-tropical fruit—edible peel

Tropical and sub-tropical fruits - edible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. The fruits are fully exposed to pesticides applied during the growing season. The whole fruit may be consumed in a succulent or processed form.

Commodities: Ambarella; Arbutus berry; Babaco; Barbados cherry; Bilimbi; Brazilian cherry (Grumichama); Carambola; Caranda; Carob; Cashew apple; Chinese olive; Coco plum; Cumquats; Date; Fig; Hog plum; Jaboticaba; Jujube; Natal plum; Olives; Otaheite gooseberry; Persimmon, Japanese; Pomerac; Rose apple; Sea grape; Surinam cherry; Tree tomato (Tamarillo).

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity. Dates and olives: Whole commodity after removal of stems and stones but residue calculated and expressed on the whole fruit.

Tropical and sub-tropical fruit—inedible peel

Tropical and sub-tropical fruits - inedible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. Fruits are fully exposed to pesticides applied during the growing season but the edible portion is protected by skin, peel or husk. The edible part of the fruits may be consumed in a fresh or processed form.

Commodities: Akee apple; Avocado; Banana (includes banana dwarf); Bread fruit; Canistel; Cherimoya; Custard apple; Doum; Durian; Elephant fruit; Feijoa; Guava; Ilama; Jackfruit; Jambolan; Java apple; Kiwifruit; Longan; Litchi; Mammy apple; Mango; Mangosteen; Marmalade box; Mombin, yellow; Naranjilla; Passionfruit; Papaya (Pawpaw); Persimmon, American; Pineapple; Plantain; Pomegranate; Prickly pear; Pulasan; Rambutan; Rollinia; Sapodilla; Sapote, black; Sapote, green; Sapote, mammey; Sapote, white; Sentul; Soursop; Spanish lime; Star apple; Sugar apple; Tamarind; Tonka bean.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole fruit. Avocado, mangos and similar fruit with hard seeds: whole commodity after removal of stone but calculated on whole fruit. Banana: whole commodity after removal of any central stem and peduncle. Longan, edible aril: edible portion of the fruit. Pineapple: after removal of crown.

Berries and other small fruits

Berries and other small fruits are derived from a variety of perennial plants and shrubs having fruit characterised by a high surface to weight ratio. The fruits are fully exposed to pesticides applied during the growing season. The entire fruit, often including seed, may be consumed in a succulent or processed form.

Commodities: Bilberry; Blackberries; Blueberries; Cranberry; Currants, black, red, white; Dewberries (including Boysenberry, Loganberry and Youngberry); Elderberries; Gooseberry; Grapes; Juneberries; Mulberries; Raspberries, Red, Black; Rose hips; Strawberry; Vaccinium berries.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of caps and stems. Currants: fruit with stem.

Citrus fruits

Citrus fruits are produced on trees and shrubs of the family Rutaceae. These fruits are characterised by aromatic oily peel, globular form and interior segments of juice-filled vesicles. The fruit is fully exposed to pesticides applied during the growing season. Post-harvest treatments with pesticides and liquid waxes are often carried out to avoid deterioration due to fungal diseases, insect pests or loss of moisture. The fruit pulp may be consumed in succulent form and as a juice. The entire fruit may be used for preserves.

Commodities: Citron; Grapefruit; Lemon; Lime; Mandarins; Oranges, sweet, sour; Shaddock (Pomelo); Tangelo; Tangors.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Pome fruits

Pome fruits are produced on trees and shrubs belonging to certain genera of the rose family (Rosaceae), especially the genera *Malus* and *Pyrus*. They are characterised by fleshy tissue surrounding a core consisting of parchment-like carpels enclosing the seeds.

Pome fruits are fully exposed to pesticides applied during the growing season. Post-harvest treatments directly after harvest may also occur. The entire fruit, except the core, may be consumed in the succulent form or after processing.

Commodities: Apple; Crab-apple; Loquat; Medlar; Pear; Quince.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems.

Stone fruits

Stone fruits are produced on trees belonging to the genus *Prunus* of the family Rosaceae. They are characterised by fleshy tissue surrounding a single hard shelled seed. The entire fruit, except the seed, may be consumed in a succulent or processed form. The fruit is fully exposed to pesticides applied during the growing season. Dipping of fruit immediately after harvest, especially with fungicides, may also occur.

Commodities: Apricot; Cherries; Nectarine; Peach; Plums*.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems and stones, but the residue calculated and expressed on the whole commodity without stem.

*where plums is specified as '(including Prunes)' it includes all relevant prunes.

Vegetables

Brassica (cole or cabbage) vegetables

Cole vegetables (cabbage and flowerhead brassicas) are foods derived from the leafy heads and stems of plants belonging to the genus *Brassica* of the family Cruciferae. The edible part of the crop is partly protected from pesticides applied during the growing season by outer leaves, or skin. The entire vegetable after discarding obviously decomposed or withered leaves may be consumed.

Commodities: Broccoli; Broccoli, Chinese; Brussels sprouts; Cabbages, head; Cauliflower; Kohlrabi.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): Head cabbages and kohlrabi, whole commodity as marketed, after removal of obviously decomposed or withered leaves. Cauliflower and broccoli: flower heads (immature inflorescence only). Brussels sprouts: 'buttons only'.

Bulb vegetables

Bulb vegetables are pungent, highly flavoured bulbous vegetables derived from fleshy scale bulbs of the genus *Allium* of the lily family (Liliaceae). Bulb fennel has been included in this group as the bulb-like growth of this commodity gives rise to similar residues. The subterranean parts of the bulbs and shoots are protected from direct exposure to pesticides during the growing season. Although chives are alliums they have been classified with herbs. The entire bulb may be consumed after removal of the parchment-like skin. The leaves and stems of some species or cultivars may also be consumed.

Commodities: Fennel, bulb; Garlic; Leek; Onion, bulb; Onion, Chinese; Onion, Welsh; Shallot; Spring onion; Tree onion.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): Bulb/dry. Onions and garlic: Whole commodity after removal of roots and adhering soil and whatever parchment skin is easily detached. Leeks and spring onions: Whole vegetable after removal of roots and adhering soil.

Fruiting vegetables, cucurbits

Fruiting vegetables, Cucurbits are derived from the immature and mature fruits of various plants, belonging to the botanical family Cucurbitaceae. These vegetables are fully exposed to pesticides during the period of fruit development.

The edible portion of those fruits of which the inedible peel is discarded before consumption is protected from most pesticides by the skin or peel, except from pesticides with a systemic action.

The entire fruiting vegetable or the edible portion after discarding the inedible peel may be consumed in the fresh form or after processing.

Commodities: Balsam apple; Balsam pear; Bottle gourd; Chayote; Cucumber; Gherkin; Loofah; Melons, except Watermelon; Pumpkins; Snake gourd; Squash, summer (including Zucchini); Squash, winter; Watermelon.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems.

Fruiting vegetables, other than cucurbits

Fruiting vegetables, other than Cucurbits are derived from the immature and mature fruits of various plants, usually annual vines or bushes. The group includes edible fungi and mushrooms, being comparable organs of lower plants. The entire fruiting vegetable or the edible portion after discarding husks or peels may be consumed in a fresh form or after processing. The vegetables of this group are fully exposed to pesticides applied during the period of fruit development, except those of which the edible portion is covered by husks, such as sweet corn.

Commodities: Cape gooseberry (ground cherries); Egg plant; Fungi, edible; Mushrooms; Okra; Pepino; Peppers, sweet, Chili; Roselle; Sweet corn*; Tomato.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stems. Mushrooms: Whole commodity. Sweet corn and fresh corn: kernels plus cob without husk.

*sweet corn is specified as either '(corn-on-the-cob)' to indicate that the *MRL is set on the cob plus kernels, or as '(kernels)' to indicate that the MRL is set on the kernels only.

Leafy vegetables (including brassica leafy vegetables)

Leafy vegetables are foods derived from the leaves of a wide variety of edible plants. They are characterised by a high surface to weight ratio. The leaves are fully exposed to pesticides applied during the growing season. The entire leaf may be consumed either fresh or after processing.

Commodities: Amaranth; Box thorn; Chard (silver beet); Chervil; Chicory leaves; Chinese cabbage (Pe-tsai); Choisum; Cress, garden; Dandelion; Dock; Endive; Grape leaves; Indian mustard; Japanese greens; Kale; Kangkung; Komatsuma; Lettuce, Head; Lettuce, Leaf; Marsh marigold; Mizuna; Mustard greens; New Zealand spinach; Pak-choi; Pokeweed; Purslane; Radish leaves (including radish tops); Rape greens; Rucola; Sowthistle; Spinach; Turnip greens; Watercress.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of obviously decomposed or withered leaves.

Legume vegetables

Legume vegetables are derived from the succulent seed and immature pods of leguminous plants commonly known as beans and peas. Pods are fully exposed to pesticides during the growing season, whereas the succulent seed is protected within the pod from most pesticides, except pesticides with systemic action.

Commodities: Beans, except broad bean and soya bean; Broad bean (green pods and immature seeds); Chick-pea (green pods); Cluster bean (young pods); Common bean (pods and/or immature seeds); Cowpea (immature pods); Garden pea (young pods); Garden pea, shelled; Goa bean (immature pods); Haricot bean (green pods and/or immature seeds); Hyacinth bean (young pods, immature seeds); Lentil (young pods); Lima bean (young pods and/or immature beans); Lupin;

Mung bean (green pods); Pigeon pea (green pods and/or young green seeds); Podded pea (young pods); Snap bean (immature seeds); Soya bean (immature seeds); Vetch.

Common bean (pods and/or immature seeds) includes Dwarf bean (immature pods and/or seeds); Field bean (green pods); Flageolet (fresh beans); French bean (immature pods and seeds); Green bean (green pods and immature seeds); Kidney bean (pods and/or immature seeds); Navy bean (young pods and/or immature seeds) and Runner bean (green pods and seeds).

Podded pea (young pods) includes sugar snap pea (young pods) and snow pea.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (seed plus pod) unless otherwise specified.

Pulses

Pulses are derived from the mature seeds, naturally or artificially dried, of leguminous plants known as beans (dry) and peas (dry). The seeds in the pods are protected from most pesticides applied during the growing season except pesticides which show a systemic action. There may be registered post harvest treatments for dried peas and beans.

Commodities: Beans (dry); Peas (dry); Adzuki bean (dry); Broad bean (dry); Chick-pea (dry); Common bean (dry); Cowpea (dry); Field pea (dry); Hyacinth bean (dry); Lentil (dry); Lima bean (dry); Lupin (dry); Mung bean (dry); Pigeon pea (dry); Soya bean (dry).

Common bean (dry) includes Dwarf bean (dry); Field bean (dry); Flageolet (dry); Kidney bean (dry); Navy bean (dry).

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity (dried seed only).

Root and tuber vegetables

Root and tuber vegetables are the starchy enlarged solid roots, tubers, corms or rhizomes, mostly subterranean, of various species of plants. The underground location protects the edible portion from most pesticides applied to the aerial parts of the crop during the growing season, however the commodities in this group are exposed to pesticide residues from soil treatments. The entire vegetable may be consumed in the form of fresh or processed foods.

Commodities: Arrowroot; Beetroot; Canna, edible; Carrot; Cassava; Celeriac; Chicory, roots; Horseradish; Jerusalem artichoke; Parsnip; Potato; Radish; Radish, Japanese; Salsify; Scorzonera; Sugar beet; Swede; Sweet potato; Taro; Turnip, garden; Yams.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removing tops. Remove adhering soil (e.g. by rinsing in running water or by gentle brushing of the dry commodity).

Stalk and stem vegetables

Stalk and stem vegetables are the edible stalks, leaf stems or immature shoots from a variety of annual or perennial plants. Globe artichokes have been included in this group. Depending upon the part of the crop used for consumption and the growing practices, stalk and stem vegetables are exposed, in varying degrees, to pesticides applied during the growing season. Stalk and stem vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

Commodities: Artichoke, globe; Asparagus; Bamboo shoots; Celery; Celtnuce; Palm hearts; Rhubarb; Witloof chicory.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of obviously decomposed or withered leaves. Rhubarb: leaf stems only. Globe artichoke: flowerhead only. Celery and asparagus: remove adhering soil.

Grasses

Cereal grains

Cereal grains are derived from the (heads) of starchy seeds produced by a variety of plants, primarily of the grass family (Gramineae). The edible seeds are protected to varying degrees from pesticides applied during the growing season by husks. Husks are removed before processing and/or consumption. There may be registered post harvest treatments for cereal grains.

Commodities: Barley; Buckwheat; Maize; Millet; Oats; Popcorn; Rice*; Rye; Sorghum; Triticale; Wheat; Wild rice.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity

* 'Rice' means 'Rice in Husk.'

Grasses for sugar or syrup production

Grasses for sugar or syrup production, includes species of grasses with a high sugar content especially in the stem. The stems are mainly used for sugar or syrup production.

Commodities: Sugar cane.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Nuts and seeds

Tree nuts

Tree nuts are the seeds of a variety of trees and shrubs which are characterised by a hard inedible shell enclosing an oily seed. The seed is protected from pesticides applied during the growing season by the shell and other parts of the fruit. The edible portion of the nut is consumed in succulent, dried or processed forms.

Commodities: Almonds; Beech nuts; Brazil nut; Cashew nut; Chestnuts; Coconut; Hazelnuts; Hickory nuts; Japanese horse-chestnut; Macadamia nuts; Pecan; Pine nuts; Pili nuts; Pistachio nuts; Sapucaia nut; Walnuts.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of shell. Chestnuts: whole in skin.

Oilseed

Oilseed consists of seeds from a variety of plants used in the production of edible vegetable oils. Some oilseeds are used directly, or after slight processing, as food or for food flavouring. Oilseeds are protected from pesticides applied during the growing season by the shell or husk.

Commodities: Acacia seed; Cotton seed; Linseed; Mustard seed; Palm nut; Peanut; Plantago ovata seed; Poppy seed; Rape seed; Safflower seed; Sesame seed; Sunflower seed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): seed or kernels, after removal of shell or husk.

Seed for beverages and sweets

Seeds for beverages and sweets are derived from tropical and sub-tropical trees and shrubs. These seeds are protected from pesticides applied during the growing season by the shell or other parts of the fruit.

Commodities: Cacao beans; Coffee beans; Cola nuts.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Herbs and spices

Herbs

Herbs consist of leaves, flowers, stems and roots from a variety of herbaceous plants, used in relatively small amounts as condiments to flavour foods or beverages. They are used either in fresh or naturally dried form. Herbs are fully exposed to pesticides applied during the growing season. There may be registered post-harvest treatments for dried herbs.

Commodities: Angelica; Balm leaves (*Melissa officinalis*); Basil; Bay leaves; Burnet, great (*Banguisorba officinalis*); Burnet, salad; Burning bush (*Dictamnus albus*); Catmint; Celery leaves; Chives; Curry leaves; Dill (*Anethum graveolens*); Fennel; Hops; Horehound; Hyssop; Kaffir lime leaves; Lavender; Lemon balm; Lemon grass; Lemon verbena; Lovage; Marigold flowers (*Calendula officinalis*); Marjoram; Mints; Nasturtium leaves (*Tropaeolum majus* L.); Parsley; Rosemary; Rue (*Ruta graveolens*); Sage; Sassafras leaves; Savoury, summer, winter; Sorrel; Sweet cicely; Tansy; Tarragon; Thyme; Winter cress; Wintergreen leaves (*Gaultheria procumbens* L.); Woodruff (*Asperula odorata*); Wormwoods (*Artemisia* spp.).

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Spices

Spices consist of the aromatic seeds, roots, berries or other fruits from a variety of plants, which are used in relatively small quantities to flavour foods. Spices are exposed in varying degrees to pesticides applied during the growing season. There may be registered post-harvest treatments for dried spices.

Commodities: Angelica seed; Anise seed; Calamus root; Caper buds; Caraway seed; Cardamom seed; Cassia buds; Celery seed; Cinnamon bark; Cloves; Coriander, seed; Cumin seed; Dill seed; Elecampane root; Fennel seed; Fenugreek seed; Galangal, rhizomes; Ginger, root; Grains of paradise; Juniper berry; Licorice root; Lovage seed; Mace; Nasturtium pods; Nutmeg; Pepper, black, white; Pepper, long; Pimento, fruit; Tonka bean; Turmeric, root; Vanilla, beans.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Processed foods of plant and animal origin

Derived edible commodities of plant origin

'Derived edible products' are foods or edible substances isolated from primary food commodities or raw agricultural commodities using physical, biological or chemical processing. This includes groups such as vegetable oils (crude and refined), by-products of the fractionation of cereals and teas (fermented and dried).

Cereal grain milling fractions

This group includes milling fractions of cereal grains at the final stage of milling and preparation in the fractions, and includes processed brans.

Commodities: Cereal brans, processed; Maize flour; Maize meal; Rice bran, processed; Rye bran, processed; Rye flour; Rye wholemeal; Wheat bran, processed; Wheat germ; Wheat flour; Wheat wholemeal.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Tea

Teas are derived from the leaves of several plants, principally *Camellia sinensis*. They are used mainly in a fermented and dried form or only as dried leaves for the preparation of infusions.

Commodities: Tea, green, black.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Vegetable oils, crude

This group includes the crude vegetable oils derived from oil seed, tropical and sub-tropical oil-containing fruits such as olives, and some pulses. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, crude; Cotton seed oil, crude; Coconut oil, crude; Maize oil, crude; Olive oil, crude; Palm oil, crude; Palm kernel oil, crude; Peanut oil, crude; Rape seed oil, crude; Safflower seed oil, crude; Sesame seed oil, crude; Soya bean oil, crude.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Vegetable oils, edible

Vegetable oils, edible are derived from the crude oils through a refining and/or clarifying process. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, edible; Cotton seed oil, edible; Coconut oil, refined; Maize oil, edible; Olive oil, refined; Palm oil, edible; Palm kernel oil, edible; Peanut oil, edible; Rape seed oil, edible; Safflower seed oil, edible; Sesame seed oil, edible; Soya bean oil, refined; Sunflower seed oil, edible.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Manufactured multi-ingredient cereal products

The commodities of this group are manufactured with several ingredients; products derived from cereal grains however form the major ingredient.

Commodities: Bread and other cooked cereal products; Maize bread; Rye bread; White bread; Wholemeal bread.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Miscellaneous

Commodities: Olives, processed; peppermint oil; Sugar cane molasses.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Secondary commodities of plant origin

The term 'Secondary food commodity' refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying (except natural drying), husking, and comminution, which do not basically alter the composition or identity of the product. For the commodities referred to in dried fruits, dried vegetables and dried herbs refer to the commodity groupings for fruits, vegetables and herbs. Naturally field dried mature crops such as pulses or cereal grains are not considered as secondary food commodities.

Dried fruits

Dried fruits are generally artificially dried. Exposure to pesticides may arise from pre-harvest application, post-harvest treatment of the fruits before processing, or treatment of the dried fruit to avoid losses during transport and distribution.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity after removal of stones, but the residue is calculated on the whole commodity.

Dried herbs

Dried herbs are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest applications and/or treatment of the dry commodities.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Dried vegetables

Dried vegetables are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest application and/or treatment of the dry commodities.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milled cereal products (early milling stages)

The group 'milled cereal products (early milling stages)' includes the early milling fractions of cereal grains, except buckwheat, such as husked rice, polished rice and the unprocessed cereal grain brans. Exposure to pesticides is through pre-harvest treatments of the growing cereal grain crop and especially through post-harvest treatment of cereal grains.

Commodities: Bran, unprocessed; Rice bran, unprocessed; Rice, husked; Rice, polished; Rye bran, unprocessed; Wheat bran, unprocessed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Secondary commodities of animal origin

The term 'secondary food commodity' refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying, and comminution, which do not basically alter the composition or identity of the commodity.

Animal fats, processed

This group includes rendered or extracted (possibly refined and/or clarified) fats from mammals and poultry and fats and oils derived from fish.

Commodities: Tallow and lard from cattle, goats, pigs and sheep; Poultry fats, processed.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Dried meat and fish products

For the commodities referred to in dried meat and dried fish products refer to the commodity groupings for meat and fish. Dried meat and fish products includes naturally or artificially dried meat products and dried fish, mainly marine fish.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Milk fats

Milk fats are the fatty ingredients derived from the milk of various mammals.

Portion of the commodity to which the MRL and ERL apply (and which is analysed): whole commodity.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Schedule 22 as in force on **22 July 2021** (up to Amendment No. 201). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **22 July 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 22 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00435 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	201	F2021L00983 14 Jul 2021 FSC110 22 Jul 2021	22 July 2021	am	Cross-reference.

Schedule 23 Prohibited plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Prohibited plants and fungi are regulated by paragraphs 1.1.1—10(5)(a) and (6)(e) and Standard 1.4.4. This Standard lists plants and fungi for the definition of **prohibited plant or fungus** in section 1.1.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S23—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 23 – Prohibited plants and fungi*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S23—2 Prohibited plants and fungi

For paragraph (a) of the definition of **prohibited plant or fungus** in section 1.1.2—3, the plants and fungi are:

Prohibited plants and fungi

<i>Species name</i>	<i>Common name</i>
<i>Abrus cantoniensis</i>	
<i>Abrus precatorius</i>	Jequirity seeds
<i>Acokanthera schimperi</i>	Arrow poison tree
<i>Aconitum</i> spp.	Aconite
<i>Acorus calamus</i>	Calamus oil
<i>Adonis vernalis</i>	False hellebore, Spring adonis
<i>Aesculus hippocastanum</i>	Horse chestnut, Buckeye
<i>Alocasia macrorrhiza</i>	Cunjevoi, Elephant ear, Kape, 'Ape, Ta'amau
<i>Alstonia constricta</i>	Alstonia
<i>Amanita muscaria</i>	Agaricus, Fly agaric
<i>Amanita</i> spp.	Amanita Mushroom
<i>Ammi visnaga</i>	Bisnaga, Khella
<i>Anadenanthera peregrina</i>	Cohoba yope, Niopo
<i>Anchusa officinalis</i>	Bugloss
<i>Apocynum androsaemifolium</i>	Bitter root, Spreading dogbane
<i>Apocynum cannabinum</i>	Canadian hemp, Dogbane, Indian hemp
<i>Areca catechu</i> nut	Betel nut
<i>Argyreia nervosa</i>	Woolly morning glory
<i>Aristolochia</i> spp.	Birthwort, Snakeroot
<i>Arnica</i> spp.	Arnica
<i>Atropa belladonna</i>	Deadly nightshade, Dwale
<i>Banisteriopsis</i> spp.	Banisteria, Caapi
<i>Borago officinalis</i>	Borage
<i>Brachyglottis</i> spp.	Rangiora

Species name	Common name
<i>Brunfelsia uniflora</i>	Manaca, Mercury
<i>Bryonia alba</i>	European white bryony
<i>Bryonia dioica</i>	White bryony
<i>Cacalia</i> spp.	
<i>Calotropis</i> spp.	Calotropis
<i>Cannabis</i> spp.	Hemp, Marijuana
<i>Catha edulis</i>	Khat, Chat
<i>Catharanthus</i> spp.	Periwinkle
<i>Cestrum nocturnum</i>	Queen of the night, Night blooming jessamine
<i>Chelidonium majus</i>	Common celandine, Greater celandine
<i>Chenopodium ambrosioides</i>	Wormseed, Mexican goosefoot, Pigweed, America wormseed
<i>Cicuta virosa</i>	Cowbane, European water hemlock
<i>Clitocybe</i> spp.	Fungi
<i>Colchicum autumnale</i>	Autumn crocus, Meadow saffron
<i>Conium maculatum</i>	Hemlock
<i>Conocybe</i> spp.	
<i>Convallaria majalis</i>	Lily of the Valley
<i>Copelandia</i> spp.	Fungi
<i>Coprinus atramentarius</i>	Common ink cap
<i>Coriaria</i> spp.	Tutu, Tuupaakihi, Puuhou, Toot
<i>Cornyocarpus laevigatus</i> seed	Karaka kernel, New Zealand laurel
<i>Coronilla</i> spp.	Crown vetch
<i>Cortinarius</i> spp.	Fungi
<i>Coryanthe yohimbe</i>	Yohimbe
<i>Crotolaria</i> spp.	Crotolaria
<i>Croton tiglium</i>	Croton, Purging croton
<i>Cycas media</i>	Zamia palm
<i>Cynoglossum officinale</i>	Hound's tongue, Beggar's lice
<i>Cytisus scoparius</i> (see <i>Sarothamnus scoparius</i>)	
<i>Daphne</i> spp.	Daphne, Mezereum, Spurge laurel
<i>Datura stramonium</i>	Jimson weed, Datura, Thornapple
<i>Delphinium</i> spp.	Larkspur, Stavesacre
<i>Digitalis purpurea</i>	Foxglove
<i>Dryopteris filix-mas</i>	Male fern
<i>Duboisia</i> spp.	Corkwood, Pituri
<i>Echium plantagineum</i>	Patterson's curse, Salvation Jane
<i>Echium vulgare</i>	Viper's bugloss
<i>Entoloma sinuatus</i>	Fungus
<i>Ephedra sinica</i>	Ma-huang
<i>Erysimum canescens</i>	
<i>Euonymus europaeus</i>	Spindle tree, Skewer wood

Species name	Common name
<i>Eupatorium rugosum</i>	White snakeroot
<i>Euphorbia</i> spp.	Euphorbia, Milkweed, Spurge, Pennyroyal oil
<i>Farfugium japonicum</i>	
<i>Galanthus nivalis</i>	Snowdrop
<i>Galerina</i> spp.	Fungi
<i>Gelsemium sempervirens</i>	Yellow Jessamine, Gelsemium
<i>Gymnopilus</i> spp.	Fungi
<i>Gyromitra esculenta</i>	False morel
<i>Haemadictyon amazonica</i>	Yage
<i>Heliotropium</i> spp.	Heliotrope
<i>Helleborous niger</i>	Black hellebore, Christmas rose
<i>Hemerocallis fulva</i>	Pale day lily
<i>Hippomane mancinella</i>	Manzanillo
<i>Homeria breyniana</i> (see <i>Homeria collina</i>)	
<i>Homeria collina</i>	One-leaved cape tulip
<i>Homeria miniata</i>	Two-leaved cape tulip
<i>Hydrastis canadensis</i>	Goldenseal root or its extract
<i>Hydnocarpus anthelmentica</i>	Chalmoogra seed
<i>Hyoscyamus niger</i>	Black henbane, Stinking nightshade
<i>Hypholoma fasciculare</i>	Sulphur tuft
<i>Ilex aquifolium</i>	Holly, English holly
<i>Inocybe</i> spp.	Fungi
<i>Ipomoea burmanni</i>	Morning glory
<i>Ipomoea hederacea</i>	Morning glory
<i>Ipomoea tricolor</i> (see <i>Ipomoea violacea</i>)	
<i>Ipomoea violacea</i>	Morning glory
<i>Juniperus sabina</i> oil	Savin oil
<i>Kalmia latifolia</i>	Calico bush, Mountain Laurel, Ivy Bush
<i>Laburnum anagyroides</i>	Laburnum, Golden chain, Golden rain, Bean tree
<i>Lantana camara</i>	Lantana
<i>Laurelia nova-zelandiae</i>	Pukatea
<i>Lepiota morgani</i>	Fungus
<i>Lithospermum</i> spp.	
<i>Lobelia inflata</i>	Indian tobacco, Lobelia
<i>Lophophora</i> spp.	Peyote
<i>Lycium ferocissimum</i>	Boxthorn, African boxthorn
<i>Mahonia aquifolium</i>	Oregon grape or Mountain grape root or its extract
<i>Mandragora officinarum</i>	European mandrake
<i>Manihot esculenta</i> Crantz (other than Sweet Cassava)	Cassava
<i>Melia azedarach</i>	White cedar, Indian bead tree, Chinaberry
<i>Menispermum canadense</i>	Yellow parilla, Moonseed

Species name	Common name
<i>Myoporum laetum</i>	Ngaio, Kaio
<i>Narcissus jonquilla</i>	Narcissus, Daffodil, Jonquil
<i>Narcissus poeticus</i>	Narcissus, Daffodil, Jonquil
<i>Narcissus pseudonarcissus</i>	Narcissus, Daffodil, Jonquil
<i>Nerium oleander</i>	Oleander
<i>Nicotiana</i> spp.	Tobacco
<i>Oenanthe aquatica</i> (see <i>Oenanthe phellandrium</i>)	
<i>Oenanthe phellandrium</i>	Water fennel, Water dropwort
<i>Omphalotus</i> spp.	Fungi
<i>Opuntia cylindrica</i>	San Pedro cactus, Cane cactus
<i>Panaeolus</i> spp.	Fungi
<i>Papaver bracteatum</i>	Oriental poppy
<i>Papaver somniferum</i> (other than seeds)	Opium poppy
<i>Pausinystalia yohimbe</i> (see <i>Coryanthe yohimbe</i>)	
<i>Peganum harmala</i>	Wild rue
<i>Petasites</i> spp.	Butterbur
<i>Peumus boldus</i>	Boldo
<i>Phoradendron flavascens</i> (see <i>Viscum flavescens</i>)	
<i>Phoradendron serotinum</i> (see <i>Viscum flavescens</i>)	
<i>Phoradendron tomentosum</i> (see <i>Viscum flavescens</i>)	
<i>Physostigma venenosum</i>	Calabar bean, Ordeal bean
<i>Phytolacca decandra</i>	Red pokeweed, Poke root
<i>Phytolacca americana</i> (see <i>Phytolacca decandra</i>)	
<i>Phytolacca octandra</i>	Inkweed, Red ink plant, Dyeberry
<i>Pilocarpus</i> spp.	
<i>Piptadenia macrocarpa</i>	Cebil colorado, Cura pag
<i>Piptadenia peregrina</i>	Cohoba, Coxoba, Yoke
<i>Pithomyces chartarum</i>	Fungus
<i>Pluteus</i> spp.	Fungi
<i>Podophyllum peltatum</i>	American mandrake, Mayapple, Podophyllum
<i>Prestonia amazonica</i> (see <i>Haemodictyon amazonica</i>)	
<i>Prunus laurocerasus</i>	Cherry laurel
<i>Psoralea corylifolia</i>	Malay tea
<i>Psylocybe</i> spp.	Fungi
<i>Pteridium aquilinum</i>	Bracken Fern
<i>Pulmonaria</i> spp.	Lungwort
<i>Punica granatum</i> stem and root bark	Pomegranate
<i>Rauwolfia</i> spp.	Devil pepper, Rauwolfia
<i>Ricinus communis</i>	Castor bean, Castor oil plant
<i>Robinia pseudoacacia</i>	Black locust, False acacia
<i>Sanguinaria canadensis</i>	Bloodroot, Bloodwort

Species name	Common name
<i>Sarothamnus scoparius</i>	Common broom
<i>Scopolia carniolica</i>	Scopolia
<i>Senecio</i> spp.	Ragwort
<i>Solanum aviculare</i>	Poroporo, Pooporo, Kohoho, Bullibulli
<i>Solanum difflorum</i>	False Jerusalem cherry
<i>Solanum dulcamara</i>	Bittersweet twigs, Blue bindweed, Woody nightshade, Nightshade
<i>Solanum laciniatum</i> (see <i>Solanum aviculare</i>)	
<i>Solanum linnaenum</i> (see <i>Solanum sodomaeum</i>)	
<i>Solanum nigrum</i>	Black nightshade
<i>Solanum pseudocapsicum</i>	Jerusalem cherries
<i>Solanum sodomaeum</i>	Apple of Sodom
<i>Sophora microphylla</i>	Kowhai
<i>Sophora secundiflora</i>	Mescal bean
<i>Spartium junceum</i>	Spanish broom
<i>Spigela marilandica</i>	Pinkroot, Worm grass
<i>Strophanthus gratus</i>	Strophanthus
<i>Strophanthus kombe</i>	Strophanthus
<i>Stropharia cubensis</i>	Fungus
<i>Strychnos gautheriana</i>	Hoang nan
<i>Strychnos ignatii</i>	Ignatious bean
<i>Strychnos malaccensis</i> (see <i>Strychnos gautheriana</i>)	
<i>Strychnos nux-vomica</i>	Poison nut, Nux vomica
<i>Symphytum asperum</i>	Prickly comfrey
<i>Symphytum officinale</i>	Common comfrey
<i>Symphytum x uplandicum</i>	Russian comfrey
<i>Tamus communis</i>	Blackeye root, Black bryony
<i>Taxus baccata</i>	Yew, European yew, Common yew
<i>Thevetia neriifolia</i> (see <i>Thevetia peruviana</i>)	
<i>Thevetia peruviana</i>	Snake nut
<i>Trichodesma africana</i>	
<i>Tricholoma muscarium</i>	Fungus
<i>Tussilago farfara</i>	Coltsfoot
<i>Veratrum</i> spp.	Hellebore
<i>Vinca</i> spp.	Periwinkle
<i>Virola sebifera</i>	Cuajo negro, Camaticaro
<i>Viscum album</i>	European mistletoe berries
<i>Viscum flavescens</i>	American mistletoe
<i>Xysmalobium undulatum</i>	Uzara, Thornbush
<i>Zamia integrifolia</i>	Coonties, Florida arrowroot

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Schedule 23 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 23 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00435 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.

Schedule 24 Restricted plants and fungi

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Restricted plants and fungi are regulated by paragraphs 1.1.1—10(5)(a) and (6)(e) and Standard 1.4.4. This Standard lists plants and fungi for the definition of **restricted plant or fungus** in section 1.1.2—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S24—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 24 – Restricted plants and fungi*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S24—2 Restricted plants and fungi

For paragraph (a) of the definition of **restricted plant or fungus** in section 1.1.2—3, the plants and fungi are:

Restricted plants and fungi		
Species name	Common name	Natural toxicant
<i>Artemisia absinthium</i>	Common wormwood	Thujone, santonin
<i>Artemisia cina</i> Berg	Levant wormseed	Thujone, santonin
<i>Artemisia maritima</i>	Levant wormseed	Thujone, santonin
<i>Artemisia vulgaris</i>	Mugwort	Thujone, santonin
<i>Chrysanthemum balsamita</i>	Costmary	Thujone
<i>Chrysanthemum parthenium</i> (see <i>Tanacetum parthenium</i>)		
<i>Cinchona</i> spp.	Cinchona	Quinine
<i>Cinnamomum camphora</i>	Camphor tree oil	Safrole, coumarin
<i>Cinnamomum micranthum</i>	Micranthum oil	Safrole, coumarin
<i>Hedeoma pulegioides</i> oil	American pennyroyal	Pulegone
	White snakeroot oil	
<i>Hypericum perforatum</i>	St John's wort	Hypericine
<i>Mentha pulegium</i> oil	European pennyroyal oil	Pulegone
<i>Sassafras albidum</i>	American sassafras oil	Safrole
<i>Sassafras officinale</i> (see <i>Sassafras albidum</i>)		
<i>Tanacetum balsamita</i> (see <i>Chrysanthemum balsamita</i>)		
<i>Tanacetum parthenium</i>	Feverfew	Santonin
<i>Tanacetum vulgare</i>	Tansy oil	Thujone
<i>Thuja occidentalis</i>	Thuja, White cedar	Thujone

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 1 of Schedule 24 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 24 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00438 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.

Schedule 25 Permitted novel foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Novel foods are regulated by paragraphs 1.1.1—10(5)(b) and (6)(f) and Standard 1.5.1. This Standard lists permitted novel foods, and specifies conditions for their use, for section 1.5.1—3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S25—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 25 – Permitted novel foods*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S25—2 Sale of novel foods

For section 1.5.1—3, the permitted *novel foods and their conditions for use are:

Sale of novel foods

<i>Permitted novel food</i>	<i>Conditions of use</i>
α-cyclodextrin	1. The name 'alpha cyclodextrin' or 'α- cyclodextrin' must be used when declaring the ingredient in the statement of ingredients.
γ-cyclodextrin	1. The name 'gamma cyclodextrin' or 'γ- cyclodextrin' must be used when declaring the ingredient in the statement of ingredients.
Diacylglycerol oil (DAG-Oil)	1. The name 'Diacylglycerol oil' must be used when declaring the ingredient in the statement of ingredients.
Dried marine micro-algae (<i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)	
Oil derived from marine micro-algae <i>Schizochytrium</i> sp. (American Type Culture Collection (ATCC) PTA-9695)	1. May only be added to infant formula products in accordance with Standard 2.9.1.
Oil derived from marine micro-algae (<i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)	
Oil derived from marine micro-algae (<i>Ulkenia</i> sp.) rich in docosahexaenoic acid (DHA)	
Isomalto-oligosaccharide	1. Must not be added to: <ol style="list-style-type: none"> infant formula products; and food for infants; and formulated supplementary food for young children.
Isomaltulose	
*Phytosterols, phytostanols and their esters	<ol style="list-style-type: none"> The food must comply with requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2. May only be added to edible oil spreads: <ol style="list-style-type: none"> according to Standard 2.4.2; and where the total *saturated and *trans fatty acids present in the food are no more than 28% of the total fatty acid content of the food; and

Permitted novel food	Conditions of use
	<ol style="list-style-type: none"> 3. May only be added to breakfast cereals, not including breakfast cereal bars, if: <ol style="list-style-type: none"> (a) the total fibre content of the breakfast cereal is no less than 3 g/50 g; and (b) the breakfast cereal contains no more than 30 g/100 g of total sugars; and (c) the *total plant sterol equivalents content is no less than 0.5 g per serving and no more than 2.2 g per serving. 4. Foods to which phytosterols, phytostanols or their esters have been added must not be used as ingredients in other foods. 5. May only be added to milk in accordance with Standard 2.5.1. 6. May only be added to yoghurt in accordance with Standard 2.5.3
Rapeseed protein isolate	<ol style="list-style-type: none"> 1. Must be derived from rapeseed press cake retained after oil pressing from the seeds of one or more of: <ol style="list-style-type: none"> (a) <i>Brassica napus</i>; (b) <i>Brassica rapa</i>; or (c) <i>Brassica juncea</i>. 2. Must not be added to: <ol style="list-style-type: none"> (a) infant formula products; and (b) food for infants. 3. Must comply with the specifications for rapeseed protein isolate listed in section S3—40.
D-Tagatose	
Tall oil phytosterol esters	<ol style="list-style-type: none"> 1. Tall oil phytosterol esters must comply with the specification for tall oil phytosterol esters in Schedule 3. 2. The food must comply with the requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2. 3. The name 'tall oil phytosterol esters' or 'plant sterol esters' must be used. 4. May only be added to cheese and processed cheese, in accordance with Standard 2.5.4. 6. Foods to which tall oil phytosterol esters have been added must not be used as ingredients in other foods.
Trehalose	

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Schedule 25 as in force on **30 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **30 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
 exp = expired or ceased to have effect
 rs = repealed and substituted
 am = amended
 rep = repealed

Schedule 25 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00440 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
table to S25—2	170	F2017L00586 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Entry for oil derived from marine microalgae <i>Schizochytrium</i> sp. (American Type Culture Collection (ATCC) PTA-9695)
table to S25—2	170	F2017L00584 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Entry for *Phytosterols, phytostanols and their esters.
table to S25—2	171	F2017L00915 11 July 2017 FSC113 13 July 2017	13 July 2017	ad	Entry for isomalto-oligosaccharide.
table to S25—2	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for *Phytosterols, phytostanols and their esters.
table to S25—2	139	F2021L00324 24 March 2021 FSC 139 26 March 2021	30 June 2021	ad	Entry for Rapeseed protein isolate

Schedule 27 Microbiological limits in food

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Microbiological limits in food are regulated by subsection 1.1.1—11 and Standard 1.6.1. This Standard lists information for sections 1.6.1—2 and 1.6.1—4, and subsection 1.6.1—3(2).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S27—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 27 – Microbiological limits in food*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S27—2 Definitions

Note In this Code (see section 1.1.2—2):

SPC means a standard plate count at 30°C with an incubation time of 72 hours.

In this Schedule:

processed, in relation to egg product, means pasteurised or subjected to an equivalent treatment.

S27—4 Microbiological limits in food

Microbiological limits in food

Column 1	Column 2 (n)	Column 3 (c)	Column 4 (m)	Column 5 (M)
All cheese				
<i>Escherichia coli</i>	5	1	10/g	10 ² /g
Raw milk cheese				
<i>Salmonella</i>	5	0	not detected in 25 g	
Staphylococcal enterotoxins	5	0	not detected in 25 g	
Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0				
<i>Salmonella</i>	5	0	not detected in 25 g	
Dried milk				
<i>Salmonella</i>	5	0	not detected in 25 g	
Unpasteurised milk for retail sale				
<i>Campylobacter</i>	5	0	not detected in 25 mL	
Coliforms	5	1	10 ² /mL	10 ³ /mL
<i>Escherichia coli</i>	5	1	3/mL	9/mL
<i>Salmonella</i>	5	0	not detected in 25 mL	
SPC	5	1	2.5x10 ⁴ /mL	2.5x10 ⁵ /mL
Packaged cooked cured/salted meat				
Coagulase-positive staphylococci	5	1	10 ² /g	10 ³ /g

Column 1	Column 2 (n)	Column 3 (c)	Column 4 (m)	Column 5 (M)
<i>Salmonella</i>	5	0	not detected in 25 g	
Packaged heat treated meat paste and packaged heat treated pâté				
<i>Salmonella</i>	5	0	not detected in 25 g	
All comminuted fermented meat which has not been cooked during the production process				
Coagulase-positive staphylococci	5	1	10 ³ /g	10 ⁴ /g
<i>Escherichia coli</i>	5	1	3.6/g	9.2/g
<i>Salmonella</i>	5	0	not detected in 25 g	
Cooked crustacea				
Coagulase-positive staphylococci	5	2	10 ² /g	10 ³ /g
<i>Salmonella</i>	5	0	not detected in 25 g	
SPC	5	2	10 ⁵ /g	10 ⁶ /g
Raw crustacea				
Coagulase-positive staphylococci	5	2	10 ² /g	10 ³ /g
<i>Salmonella</i>	5	0	not detected in 25 g	
SPC	5	2	5x10 ⁵ /g	5x10 ⁶ /g
Bivalve molluscs, other than scallops				
<i>Escherichia coli</i>	5	1	2.3/g	7/g
Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> can occur				
<i>Listeria monocytogenes</i>	5	0	not detected in 25 g	
Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> will not occur				
<i>Listeria monocytogenes</i>	5	0	10 ² cfu/g	
Cereal-based foods for infants				
Coliforms	5	2	less than 3/g	20/g
<i>Salmonella</i>	10	0	not detected in 25 g	
Powdered *infant formula, other than powdered *follow-on formula				
<i>Cronobacter</i>	30	0	not detected in 10g	
<i>Salmonella</i>	60	0	not detected in 25 g	
Powdered follow-on formula				
<i>Salmonella</i>	60	0	not detected in 25 g	
Pepper, paprika and cinnamon				
<i>Salmonella</i>	5	0	not detected in 25 g	
Dried, chipped, desiccated coconut				
<i>Salmonella</i>	10	0	not detected in 25 g	
Cocoa powder				
<i>Salmonella</i>	5	0	not detected in 25 g	
Cultured seeds and grains (bean sprouts, alfalfa etc)				
<i>Salmonella</i>	5	0	not detected in 25 g	

Column 1	Column 2 (n)	Column 3 (c)	Column 4 (m)	Column 5 (M)
Processed egg product				
<i>Salmonella</i>	5	0	not detected in 25 g	
Mineral water				
<i>Escherichia coli</i>	5	0	not detected in 100 mL	
Packaged water				
<i>Escherichia coli</i>	5	0	not detected in 100 mL	
Packaged ice				
<i>Escherichia coli</i>	5	0	not detected in 100 mL	

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1039 – Microbiological Criteria for Infant Formula) Variation				
Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Items [1] and [2] of the Schedule	163	F2016L00784 12 May 2016 FSC105 19 May 2016	Clause 4	Clause 4 provides that section 1.1.1—9 of the Code does not apply to the variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Schedule 27 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
 exp = expired or ceased to have effect
 rs = repealed and substituted
 am = amended
 rep = repealed

Schedule 27 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00453 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sched heading	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Title of Standard previously included in the Code as part of P1017 and related cross-reference in Note 1.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
27—1	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Title of Standard previously included in the Code as part of P1017.
Note to 27—2	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Note. <i>For application, saving and transitional provisions, see above table.</i>
27—3	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rep	Section. <i>For application, saving and transitional provisions, see above table.</i>
27—4, table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Headings to section and related table included in the Code as part of P1017.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Entries relating to cooked crustacea and ready-to-eat foods included in the Code as part of P1017.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Entries relating to butter, all raw milk cheese, raw milk unripened cheeses (moisture content > 50% with pH > 5.0) arising from P1022.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entry relating to raw milk cheese included in the Code as part of P1022.
table to S27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Entries relating to unpasteurised milk for retail sale and powdered infant formula products included in the Code as part of P1017.
table to S27—4	163	F2016L00784 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Entry relating to powdered infant formula products. <i>For application, saving and transitional provisions, see above table.</i>
table to S27—4	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Corrections to typographical errors in the headings for powdered infant formula products and powdered follow-on formula.
Note 1	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction for typographical error in note 1
table to S27—4	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	rep	Correction for typographical error

Schedule 26 Food produced using gene technology

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Food produced using gene technology is regulated by paragraphs 1.1.1—10(5)(c) and (6)(g) and Standard 1.5.2. This standard lists food produced using gene technology, and corresponding conditions, for paragraph 1.5.2—3(a).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S26—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 26 – Food produced using gene technology*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S26—2 Interpretation

(1) In this Schedule, headings in bold type are for information only, and do not list food for the purpose of section 1.5.2—3.

(2) In this Schedule:

conventional breeding means all methods used to produce plants, excluding techniques that use gene technology.

line means:

- (a) a plant, the genetic material of which includes a transformation event or events; or
- (b) any plant, descended from the plant referred to in paragraph (a), that is the result of conventional breeding of that plant with:
 - (i) any other plant that does not contain a transformation event or events; or
 - (ii) any other plant that contains a transformation event or events, whether expressed as a line or event, that is listed in the table to section S26—3;
 - (iii) but shall not be taken to mean any plant derived solely as a result of conventional breeding.

soy leghemoglobin preparation means a cell lysate preparation that:

- (a) is derived from *Pichia pastoris* containing the gene for leghemoglobin c2 from *Glycine max*; and
- (b) contains soy leghemoglobin.

transformation event means a unique genetic modification arising from the use of gene technology.

S26—3 Permitted food produced using gene technology and conditions

(1) The table to subsection (4) and the table to subsection (7) list permitted food produced using gene technology.

(2) Items 1(g), 2(m), 7(e), (g) and (h), and 9(a) of the table to subsection (4) are subject to the condition that their labelling must comply with section 1.5.2—4.

Note That section requires the statement 'genetically modified'.

(2A) Products containing beta-carotene from item 6(b) of the table to subsection (4) are subject to the condition that their labelling must comply with section 1.5.2—4.

(3) Item 2(m) of the table to subsection (4) is also subject to the condition that, for the labelling provisions, unless the protein content has been removed as part of a

refining process, the information relating to *foods produced using gene technology includes a statement to the effect that the high lysine corn line LY038 has been genetically modified to contain increased levels of lysine.

(4) The table for this subsection is:

Food produced using gene technology of plant origin.		
Commodity	Food derived from:	
1	Canola	<ul style="list-style-type: none"> (a) herbicide-tolerant canola line GT73 (b) herbicide-tolerant canola lines Topas 19/2 and T45 and herbicide-tolerant and pollination-controlled lines Ms1, Ms8, Rf1, Rf2, Rf3 (c) herbicide-tolerant canola line Westar-Oxy-235 (d) herbicide-tolerant canola line MON88302 (e) herbicide-tolerant canola line DP-073496-4 (f) herbicide-tolerant canola line MS11 (g) DHA canola line NS-B50027-4, subject to the condition that oil derived from DHA canola line NS-B50027-4 must not be used as an ingredient in infant formula products (see subsection (2)) (h) herbicide-tolerant canola line MON94100
2	Corn	<ul style="list-style-type: none"> (a) herbicide-tolerant corn line GA21 (b) insect-protected corn line MON810 (c) herbicide-tolerant and insect-protected corn line Bt11 (d) insect-protected corn line Bt176 (e) herbicide-tolerant corn line T25 (f) herbicide-tolerant corn line NK603 (g) herbicide-tolerant and insect-protected corn line DBT418 (h) herbicide-tolerant and insect-protected corn line 1507 (i) insect-protected corn line MON863 (j) herbicide-tolerant and insect-protected corn line DAS-59122-7 (k) herbicide-tolerant and insect-protected corn line MON88017 (l) insect-protected corn line MIR604 (m) high lysine corn line LY038 (see subsections (2) and (3)) (n) amylase modified corn line 3272 (o) insect-protected corn line MON89034 (p) insect-protected corn line MIR162 (q) herbicide-tolerant corn line DP-098140-6 (r) drought-tolerant corn line MON87460 (s) herbicide-tolerant corn line DAS-40278-9 (t) insect-protected corn line 5307 (u) herbicide-tolerant corn line MON87427 (v) herbicide-tolerant and insect-protected corn line MON87411 (w) herbicide-tolerant and insect-protected corn line 4114 (x) herbicide-tolerant corn line MZHG0JG (y) high yield corn line MON87403 (z) herbicide-tolerant and insect-protected corn line MZIR098 (za) herbicide-tolerant corn line MON87419

Commodity	Food derived from:
	(zb) herbicide-tolerant corn line MON87429 (zc) enhanced yield and herbicide-tolerant corn line DP202216 (zd) herbicide-tolerant and insect-protected corn line DP23211
3 Cotton	(a) insect-protected cotton lines 531, 757 and 1076 (b) herbicide-tolerant cotton line 1445 (c) herbicide-tolerant cotton lines 10211 and 10222 (d) insect-protected cotton line 15985 (e) insect-protected cotton line COT102 (f) herbicide-tolerant and insect-protected cotton line MXB-13 (g) herbicide-tolerant cotton line LL25 (h) herbicide-tolerant cotton line MON88913 (i) herbicide-tolerant cotton line GHB614 (j) insect-protected cotton line COT67B (k) herbicide-tolerant and insect-protected cotton line T304-40 (l) herbicide-tolerant and insect-protected cotton line GHB119 (m) herbicide-tolerant cotton line MON88701 (n) herbicide-tolerant cotton line DAS-81910-7 (o) herbicide-tolerant cotton line GHB811 (p) insect-protected cotton line MON88702
4 Lucerne	(a) herbicide-tolerant lucerne lines J101 and J163 (b) reduced lignin lucerne line KK179
5 Potato	(a) insect-protected potato lines BT-06, ATBT04-06, ATBT04-31, ATBT04-36, and SPBT02-05 (b) insect- and virus-protected potato lines RBMT21-129, RBMT21-350 and RBMT22-82 (c) insect- and virus-protected potato lines RBMT15-101, SEMT15-02 and SEMT15-15 (d) reduced acrylamide potential and reduced browning potato line E12 (e) reduced acrylamide potential and reduced browning potato lines F10 and J3 (f) disease-resistant, reduced acrylamide potential and reduced browning potato lines W8, X17 and Y9 (g) reduced acrylamide potential and reduced browning potato line V11 (h) disease-resistant, reduced acrylamide potential and reduced browning potato line Z6
6 Rice	(a) herbicide-tolerant rice line LLRICE62 (b) provitamin A rice line GR2E (see subsection 2A))
7 Soybean	(a) herbicide-tolerant soybean line 40-3-2 (b) herbicide-tolerant soybean lines A2704-12 and A5547-127 (c) herbicide-tolerant soybean line MON89788 (d) herbicide-tolerant soybean line DP-356043-5 (e) high oleic acid soybean line DP-305423-1 (see subsection (2)) (f) insect-protected soybean line MON87701

Commodity	Food derived from:
	(g) herbicide-tolerant high oleic acid soybean line MON87705 (see subsection (2))
	(h) soybean line MON87769 producing stearidonic acid (see subsection (2))
	(i) herbicide-tolerant soybean line DAS-68416-4
	(j) herbicide-tolerant soybean line FG72
	(k) herbicide-tolerant soybean line MON87708
	(l) herbicide-tolerant soybean line CV127
	(m) herbicide-tolerant soybean line DAS-44406-6
	(n) herbicide-tolerant soybean line SYHT0H2
	(o) insect-protected soybean line DAS-81419-2
	(p) insect-protected soybean line MON87751
	(q) nematode-protected and herbicide-tolerant soybean line GMB151
8	Sugarbeet
	(a) herbicide-tolerant sugarbeet line 77
	(b) herbicide-tolerant sugarbeet line H7-1
9	Safflower
	(a) super high oleic safflower lines 26 and 40 (see subsection (2))

- (5) A food listed in the table to subsection (7) must comply with any corresponding conditions listed in that table.
- (6) A source listed in the table to subsection (7) may contain additional copies of genes from the same strain.
- (7) The table for this subsection is:

Food produced using gene technology of microbial origin

Substance	Source	Conditions of use
1 2'-fucosyllactose	(a) <i>Escherichia coli</i> K-12 containing the gene for alpha-1,2-fucosyltransferase from <i>Helicobacter pylori</i>	<ol style="list-style-type: none"> 1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand GlyCare. 3. For the purposes of condition 2 above, exclusive use period means the period commencing on the date of gazettal of the <i>Food Standards (Application A1155 – 2'-FL and LNnT in infant formula and other products) Variation</i> and ending 15 months after that date.
	(b) <i>Escherichia coli</i> BL21 containing the gene for alpha-1,2-fucosyltransferase from <i>Escherichia coli</i> O126	<ol style="list-style-type: none"> 1. May only be added to infant formula products. 2. During the exclusive use period, may only be sold under the brand CHR. HANSEN™ 2'-FL. 3. For the purposes of condition 2 above, exclusive use period means the period commencing on the date of gazettal of the <i>Food Standards (Application A1190 – 2'-FL in infant formula and other products) Variation</i> and ending 15 months after that date.

Substance	Source	Conditions of use
2 Lacto-N-neotetraose	(a) <i>Escherichia coli</i> K-12 containing the gene for beta-1,3-N-acetylglucosaminyltransferase from <i>Neisseria meningitides</i> and the gene for beta-1,4-galactosyltransferase from <i>Helicobacter pylori</i>	<ol style="list-style-type: none"> 1. May only be added to infant formula products in combination with 2'-fucosyllactose. 2. During the exclusive use period, may only be sold under the brand GlyCare. 3. For the purposes of condition 2 above, exclusive use period means the period commencing on the date of gazettal of the <i>Food Standards (Application A1155 – 2'-FL and LNnT in infant formula and other products) Variation</i> and ending 15 months after that date.
3 Soy leghemoglobin preparation	<i>Pichia Pastoris</i> containing the gene for leghemoglobin c2 from <i>Glycine max</i>	<ol style="list-style-type: none"> 1. May only be added to a meat analogue product to enable the use in that product of soy leghemoglobin as a nutritive substance in accordance with Standard 1.3.2. 2. Must comply with the specifications set out in section S3—42.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 18 of Schedule 26 as in force on **20 January 2022** (up to Amendment No. 205). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
 exp = expired or ceased to have effect
 rs = repealed and substituted
 am = amended
 rep = repealed

Schedule 26 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00450 — 1 April 2015) and has since been amended as follows:

Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Std heading	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correct cross references to 1.1.1.
table to S26— 3(4)	156	F2015L01225 6 Aug 2015 FSC98 6 Aug 2015	1 March 2016	ad	One GM commodity (corn).
table to S26— 3(4)	159	F2015L01922 2 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	One GM commodity (corn).
table to S26— 3(4)	160	F2016L00037 11 Jan 2016 FSC102 14 Jan 2016	1 March 2016	ad	One GM commodity (soybean).
table to S26— 3(4)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correct minor naming errors in (a) and (b) for lucerne commodities.
table to S26— 3(4)	162	F2016L00519 15 April 2016 FSC104 21 April 2016	21 April 2016	ad	One GM commodity (corn).
table to S26— 3(4)	162	F2016L00520 15 April 2016 FSC104 21 April 2016	21 April 2016	ad	One GM commodity (corn).

Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S26—3(4)	164	F2016L01200 21 July 2016 FSC106 21 July 2016	21 July 2016	ad	One GM commodity (corn).
table to S26—3(4)	165	F2016L01363 30 Aug 2016 FSC107 1 Sept 2016	1 Sept 2016	ad	One GM commodity (corn).
table to S26—3(4)	167	F2017L00103 7 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	One GM commodity (potato).
table to S26—3(4)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical errors in item 5(c) (potato).
table to S26—3(4)	175	F2017L01595 7 December 2017 FSC116 7 December 2017	7 December 2017	ad	One GM commodity (potato)
table to S26—3(4)	175	F2017L01596 7 December 2017 FSC116 7 December 2017	7 December 2017	ad	One GM commodity (canola)
S26—3(2)	177	F2018L00131 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting new subclause (2A) after the Note to subsection S26—3(2)
table to S26—3(4)	177	F2018L00131 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting item 6(b) provitamin A rice line GR2E
S26—3(2)	177	F2018L00132 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting item 1(g) immediately before item 2(m)
table to S26—3(4)	177	F2018L00132 21 Feb 2018 FSC118 22 Feb 2018	22 February 2018	ad	Inserting item 1(g) DHA canola line NS-B50027-4
table to S26—3(4)	179	F2018L00652 24 May 2018 FSC120 24 May 2018	24 May 2018	ad	Inserting item 3(o) herbicide-tolerant cotton line GHB811
table to S26—3(4)	180	F2018L01150 22 August 2018 FSC 121 23 August 2018	23 August 2018	ad	Inserting under item 3 (p) insect-protected cotton line MON88702
table to S26—3(4)	182	F2018L01595 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Corrections to typographical errors 1(g) and 6(b)
table to S26—3(2)	183	F2019L00038 11 Jan 2019 FSC123 23 Jan 2019	23 January 2019	ad	Inserting , and 9(a) after '7(h)'

Clause affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S26—3(4)	183	F2019L00038 11 Jan 2019 FSC123 23 Jan 2019	23 January 2019	ad	Inserting item 9 Safflower
table to S26—3(4)	196	F2020L01524 3 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Inserting under item 2 (zb) herbicide-tolerant corn line MON87429
table to S26—3(4)	196	F2020L01526 3 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Inserting under item 7 (q) nematode-protected and herbicide-tolerant soybean line GMB151
table to S26—3(4)	196	F2020L01527 3 Dec 2020 FSC137 3 Dec 2020	3 December 2020	ad	Inserting under item 5 (g) reduced acrylamide potential and reduced browning potato line V11 and (h) disease-resistant, reduced acrylamide potential and reduced browning potato line Z6
table to S26—3(4)	197	F2021L00144 23 Feb 2021 FSC138 25 Feb 2021	25 February 2020	ad	Inserting under item 2 (zc) enhanced yield and herbicide-tolerant corn line DP202216
table to S26—3(1)	198	F2021L00332 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Inserting 2'-O-fucosyllactose and Lacto-N-neotetraose
table to S26—2(2)	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Inserting soy leghemoglobin preparation
table to S26—3(4)	199	F2021L00468 20 April 2021 FSC 140 22 April 2021	22 April 2021	ad	Inserting under item 2 (zd) herbicide-tolerant and insect-protected corn line DP23211
table to S26—3(4)	201	F2021L00986 14 July 2021 FSC 142 22 July 2021	22 July 2021	ad	Inserting herbicide-tolerant canola line MON94100
table to S26—3(7)	205	F2022L00038 18 Jan 2022 FSC 146 20 January 2022	20 January 2022	am	Omitting 2'- O-fucosyllactose and substituting 2'-fucosyllactose from an additional source
table to S26—3(7)	205	F2022L00038 18 Jan 2022 FSC 146 20 January 2022	20 January 2022	am	Omitting 2'- O-fucosyllactose and substituting 2'-fucosyllactose

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 28 Formulated caffeinated beverages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Formulated caffeinated beverages are regulated by subsection 1.1.1—10(5) and Standard 2.6.4. This Standard lists substances and their corresponding permitted amounts for Standard 2.6.4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S28—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 28 – Formulated caffeinated beverages*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S28—2 Formulated caffeinated beverages

For section 2.6.4—2 and section 2.6.4—5, the table is:

Formulated caffeinated beverages

Column 1	Column 2
<i>Substance</i>	<i>Permitted amount</i>
Thiamin	40 mg
Riboflavin	20 mg
Niacin	40 mg
Vitamin B ₆	10 mg
Vitamin B ₁₂	10 µg
Pantothenic acid	10 mg
Taurine	2 000 mg
Glucuronolactone	1 200 mg
Inositol	100 mg

Schedule 29 Special purpose foods

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Special purpose foods are regulated by Part 9 of Chapter 2, which contains Standard 2.9.1, Standard 2.9.2, Standard 2.9.3, Standard 2.9.4, Standard 2.9.5 and Standard 2.9.6. This Standard prescribes information for these standards.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S29—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 29 – Special purpose foods*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S29—2 Infant formula product—calculation of energy

- (1) For paragraph 2.9.1—4(2)(a), the energy content of infant formula product must be calculated using:
 - (a) the energy contributions of the following *components only:
 - (i) fat; and
 - (ii) protein; and
 - (iii) carbohydrate; and
 - (b) the relevant energy factors set out in section S11—2.
- (2) The energy content of infant formula product must be expressed in kilojoules.

S29—3 Infant formula product—calculation of protein content

For paragraph 2.9.1—4(2)(b), the protein content (**PC**) of infant formula product must be calculated in accordance with the following equation:

$$PC = NC \times F$$

where:

NC is the nitrogen content of the infant formula product.

F is:

- (a) for milk proteins and their partial protein hydrolysates—6.38; or
- (b) otherwise—6.25.

S29—4 Infant formula product—calculation of potential renal solute load

- (1) For paragraph 2.9.1—4(2)(c), the potential renal solute load (**PRSL**), in mOsm/100 kJ, must be calculated in accordance with the following equation:

$$PRSL = \frac{Na}{23} + \frac{Cl}{35} + \frac{K}{39} + \frac{P_{avail}}{31} + \frac{N}{28}$$

where:

Na is the amount of sodium in the infant formula product in mg/100 kJ.

Cl is the amount of chloride in the infant formula product in mg/100 kJ.

K is the amount of potassium in the infant formula product in mg/100 kJ.

P_{avail} is given by the formula set out in subsection (2).

N is the amount of nitrogen in the infant formula product in mg/100 kJ.

- (2) In subsection (1), P_{avail} is calculated in accordance with the following equation:

$$P_{avail} = P_{mbf} + \left(\frac{2}{3} \times P_{sbf} \right)$$

where:

P_{mbf} is the amount of phosphorus in the milk-based formula.

P_{sbf} is the amount of phosphorus in the soy-based formula.

S29—5 Infant formula products—substances permitted as nutritive substances

For section 2.9.1—5, the table is set out below.

Infant formula products—substances permitted for use as nutritive substances

Column 1	Column 2	Column 3	Column 4
Substance	Permitted forms	Minimum amount per 100 kJ	Maximum amount per 100 kJ
2'- fucosyllactose permitted for use by Standard 1.5.2	2'- fucosyllactose		96 mg
A combination of: 2'- fucosyllactose permitted for use by Standard 1.5.2; and lacto-N-neotetraose permitted for use by Standard 1.5.2	2'- fucosyllactose and lacto-N-neotetraose		96 mg which contains not more than 24 mg of lacto-N-neotetraose
Adenosine-5'-monophosphate	Adenosine-5'- monophosphate	0.14 mg	0.38 mg
L-carnitine	L-carnitine	0.21 mg	0.8 mg
Choline	Choline chloride Choline bitartrate	1.7 mg	7.1 mg
Cytidine-5'-monophosphate	Cytidine-5'-monophosphate	0.22 mg	0.6 mg
Guanosine-5'-monophosphate	Guanosine-5'-monophosphate Guanosine-5'-monophosphate sodium salt	0.04 mg	0.12 mg
Inosine-5'-monophosphate	Inosine-5'-monophosphate Inosine-5'-monophosphate sodium salt	0.08 mg	0.24 mg
Lutein	Lutein from <i>Tagetes erecta L.</i>	1.5 µg	5 µg
Inositol	Inositol	1.0 mg	9.5 mg
Taurine	Taurine	0.8 mg	3 mg
Uridine-5'-monophosphate	Uridine-5'-monophosphate sodium salt	0.13 mg	0.42 mg

S29—6 Infant formula products—L-amino acids that must be present in infant formula and follow-on formula

For section 2.9.1—10, the table is:

L-amino acids that must be present in infant formula and follow-on formula

<i>L-amino acid</i>	<i>Minimum amount per 100 kJ</i>
Histidine	10 mg
Isoleucine	21 mg
Leucine	42 mg
Lysine	30 mg
Cysteine & cysteine total	6 mg
Cysteine, cystine & methionine total	19 mg
Phenylalanine	17 mg
Phenylalanine & tyrosine total	32 mg
Threonine	19 mg
Tryptophan	7 mg
Valine	25 mg

S29—7

Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants, formulated meal replacements (vitamin K) and food for special medical purposes

For sections 2.9.1—12, 2.9.2—4, 2.9.2—5, 2.9.2—6, 2.9.3—3(2)(c)(iii) and 2.9.5—6, the table is:

Permitted forms of vitamins, minerals and electrolytes in infant formula products, etc

Vitamin, mineral or electrolyte	Permitted forms
Vitamin A	
<i>Retinol forms</i>	vitamin A (retinol) vitamin A acetate (retinyl acetate) vitamin A palmitate (retinyl palmitate) retinyl propionate
<i>Provitamin A forms</i>	beta-carotene
Vitamin C	L-ascorbic acid L-ascorbyl palmitate calcium ascorbate potassium ascorbate sodium ascorbate
Vitamin D	vitamin D ₂ (ergocalciferol) vitamin D ₃ (cholecalciferol) vitamin D (cholecalciferol-cholesterol)
Thiamin	thiamin hydrochloride thiamin mononitrate
Riboflavin	riboflavin riboflavin-5'-phosphate, sodium
Niacin	niacinamide (nicotinamide)
Vitamin B ₆	pyridoxine hydrochloride

Vitamin, mineral or electrolyte	Permitted forms
	pyridoxine-5'-phosphate
Folate	folic acid
Pantothenic acid	calcium pantothenate dexpantenol
Vitamin B ₁₂	cyanocobalamin hydroxocobalamin
Biotin	d-biotin
Vitamin E	dl- α -tocopherol d- α -tocopherol concentrate tocopherols concentrate, mixed d- α -tocopheryl acetate dl- α -tocopheryl acetate d- α -tocopheryl acid succinate dl- α -tocopheryl succinate
Vitamin K	Vitamin K ₁ as phylloquinone (phytonadione)
Calcium	calcium carbonate calcium chloride calcium citrate calcium gluconate calcium glycerophosphate calcium hydroxide calcium lactate calcium oxide calcium phosphate, dibasic calcium phosphate, monobasic calcium phosphate, tribasic calcium sulphate
Chloride	calcium chloride magnesium chloride potassium chloride sodium chloride
Chromium	chromium sulphate
Copper	copper gluconate cupric sulphate cupric citrate
Iodine	potassium iodate potassium iodide sodium iodide
Iron	ferric ammonium citrate ferric pyrophosphate ferrous citrate

Vitamin, mineral or electrolyte	Permitted forms
Magnesium	ferrous fumarate
	ferrous gluconate
	ferrous lactate
	ferrous succinate
	ferrous sulphate
	magnesium carbonate
	magnesium chloride
	magnesium gluconate
	magnesium oxide
	magnesium phosphate, dibasic
Manganese	magnesium phosphate, tribasic
	magnesium sulphate
	manganese chloride
	manganese gluconate
	manganese sulphate
Molybdenum	manganese carbonate
	manganese citrate
Phosphorus	sodium molybdate VI
	calcium glycerophosphate
	calcium phosphate, dibasic
	calcium phosphate, monobasic
	calcium phosphate, tribasic
	magnesium phosphate, dibasic
	potassium phosphate, dibasic
	potassium phosphate, monobasic
	potassium phosphate, tribasic
	sodium phosphate, dibasic
Potassium	sodium phosphate, monobasic
	sodium phosphate, tribasic
	potassium bicarbonate
	potassium carbonate
	potassium chloride
	potassium citrate
	potassium glycerophosphate
	potassium gluconate
	potassium hydroxide
	potassium phosphate, dibasic
potassium phosphate, monobasic	
Selenium	potassium phosphate, tribasic
	seleno methionine
	sodium selenate

Vitamin, mineral or electrolyte	Permitted forms
Sodium	sodium selenite
	sodium bicarbonate
	sodium carbonate
	sodium chloride
	sodium chloride iodised
	sodium citrate
	sodium gluconate
	sodium hydroxide
	sodium iodide
	sodium lactate
	sodium phosphate, dibasic
	sodium phosphate, monobasic
	sodium phosphate, tribasic
	sodium sulphate
	sodium tartrate
Zinc	zinc acetate
	zinc chloride
	zinc gluconate
	zinc oxide
	zinc sulphate

S29—8

Infant formula products—limits on fatty acids that may be present in infant formula and follow-on formula

For section 2.9.1—11, the table is:

Limits on fatty acids that may be present in infant formula and follow-on formula

<i>Fatty acid</i>	<i>Limits</i>
<i>Essential fatty acids</i>	
Linoleic acid (18:2)	no less than 9% of the total fatty acids no more than 26% of the total fatty acids
α-Linolenic acid (18:3)	no less than 1.1% of the total fatty acids no more than 4% of the total fatty acids
<i>Long chain polyunsaturated fatty acids</i>	
Long chain omega 6 series fatty acids (C> = 20)	no more than 2% of the total fatty acids
Arachidonic acid (20:4)	no more than 1% of the total fatty acids
Long chain omega 3 series fatty acids (C> = 20)	no more than 1% of the total fatty acids
Total <i>trans</i> fatty acids	no more than 4% of the total fatty acids
Erucic acid (22:1)	no more than 1% of the total fatty acids

Required vitamins, minerals and electrolytes in infant formula and follow-on formula

For section 2.9.1—12, the table is:

Required vitamins, minerals and electrolytes in infant formula and follow-on formula

Column 1	Column 2	Column 3
<i>Vitamin, mineral or electrolyte</i>	<i>Minimum amount per 100 kJ</i>	<i>Maximum amount per 100 kJ</i>
Vitamins		
Vitamin A	14 µg	43 µg
Vitamin D	0.25 µg	0.63 µg
Vitamin C	1.7 mg	
Thiamin	10 µg	
Riboflavin	14 µg	
Preformed Niacin	130 µg	
Vitamin B ₆	9 µg	36 µg
Folate	2 µg	
Pantothenic acid	70 µg	
Vitamin B ₁₂	0.025 µg	
Biotin	0.36 µg	
Vitamin E	0.11 mg	1.1 mg
Vitamin K	1 µg	
Minerals		
Calcium	12 mg	
Phosphorus	6 mg	25 mg
Magnesium	1.2 mg	4.0 mg
Iron	0.2 mg	0.5 mg
Iodine	1.2 µg	10 µg
Copper	14 µg	43 µg
Zinc	0.12 mg	0.43 mg
Manganese	0.24 µg	24.0 µg
Selenium	0.25 µg	1.19 µg
Electrolytes		
Chloride	12 mg	35 mg
Sodium	5 mg	15 mg
Potassium	20 mg	50 mg

Guidelines for infant formula products

Guideline for maximum amount of vitamins and minerals in infant formula products

- (1) It is recommended that the quantities specified in the table to this section be observed as the maximum levels of vitamins and minerals in infant formula product.

Guideline for maximum amount of vitamins and minerals in infant formula products

<i>Vitamin or mineral</i>	<i>Recommended maximum amount per 100 kJ</i>
Vitamins	
Vitamin C	5.4 mg
Thiamin	48 µg
Riboflavin	86 µg
Preformed Niacin	480 µg
Folate	8.0 µg
Pantothenic acid	360 µg
Vitamin B ₁₂	0.17 µg
Vitamin K	5.0 µg
Biotin	2.7 µg
Minerals	
Calcium	33 mg
Phosphorus	22 mg
Manganese	7.2 µg, for infant formula products specifically formulated to satisfy particular metabolic, immunological, renal, hepatic or malabsorptive conditions
Chromium	2.0 µg
Molybdenum	3 µg

Guideline on advice regarding additional vitamin and mineral supplementation

- (2) Manufacturers are recommended to provide an advice in the label on a package of infant formula product to the effect that consumption of vitamin or mineral preparations is not necessary.

Nutrition information table

- (3) It is recommended that the nutrition information table be set out in the format specified in the table to this section.

NUTRITION INFORMATION		
	Average amount per 100 mL made up formula (see Note 1)	Average amount per 100 g of powder (or per 100 mL for liquid concentrate) (see Note 2)
Energy	kJ	kJ
Protein	g	g
Fat	g	g
Carbohydrate	g	g
Vitamin A	µg	µg
Vitamin B ₆	µg	µg
Vitamin B ₁₂	µg	µg
Vitamin C	mg	mg
Vitamin D	µg	µg
Vitamin E	µg	µg
Vitamin K	µg	µg
Biotin	µg	µg
Niacin	mg	mg
Folate	µg	µg
Pantothenic acid	µg	µg
Riboflavin	µg	µg
Thiamin	µg	µg
Calcium	mg	mg
Copper	µg	µg
Iodine	µg	µg
Iron	mg	mg
Magnesium	mg	mg
Manganese	µg	µg
Phosphorus	mg	mg
Selenium	µg	µg
Zinc	mg	mg
Chloride	mg	mg
Potassium	mg	mg
Sodium	mg	mg
(insert any other substance used as a nutritive substance or inulin-type fructans and galacto-oligosaccharides to be declared)	g, mg, µg	g, mg, µg

Note 1 Delete the words 'made up formula' in the case of formulas sold in 'ready to drink' form.

Note 2 Delete this column in the case of formulas sold in 'ready to drink' form.

S29—11 Food for infants—claims that can be made about vitamins and minerals added to cereal-based food for infants

For section 2.9.2—10, the table is:

Claims that can be made about vitamins and minerals added to cereal-based food for infants

<i>Vitamin or mineral</i>	<i>Maximum claim per serve</i>
Thiamin (mg)	15% RDI
Niacin (mg)	15% RDI
Folate (µg)	10% RDI
Vitamin B ₆ (mg)	10% RDI
Vitamin C (mg)	10% RDI
Magnesium (mg)	15% RDI

S29—12 Formulated meal replacements—vitamins and minerals that must be present in formulated meal replacements

- (1) For sections 2.9.3—3, 2.9.3—4 and 2.9.6—4, the table is set out below.
- (2) In the table, the amounts set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that must be present in formulated meal replacements

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<i>Vitamin or mineral</i>	<i>Maximum amount</i>	<i>Maximum claim</i>
Vitamin A	300 µg (40%)	300 µg (40%)
Thiamin	No amount set	0.55 mg (50%)
Riboflavin	No amount set	0.85 mg (50%)
Niacin	No amount set	5 mg (50%)
Folate	No amount set	100 µg (50%)
Vitamin B ₆	No amount set	0.8 mg (50%)
Vitamin B ₁₂	No amount set	1 µg (50%)
Vitamin C	No amount set	20 mg (50%)
Vitamin D	5.0 µg (50%)	5 µg (50%)
Vitamin E	No amount set	5 mg (50%)
Calcium	No amount set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No amount set	4.8 mg (40%)
Magnesium	No amount set	160 mg (50%)
Phosphorus	No amount set	500 mg (50%)
Zinc	No amount set	4.8 mg (40%)

S29—13

Vitamins and minerals that may be added to formulated meal replacements

- (1) For sections 2.9.3—3, 2.9.3—4 and 2.9.6—4, the table is set out below.
- (2) In the table, the amounts set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the *ESADDI unless stated otherwise.

Vitamins and minerals that may be added to formulated meal replacements

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<i>Vitamin or mineral</i>	<i>Maximum amount</i>	<i>Maximum claim</i>
Biotin	No amount set	5 µg (17%)
Pantothenic acid	No amount set	0.8 mg (17%)
Vitamin K	No amount set	40 µg (50%)
Chromium:		
<i>inorganic</i>	34 µg (17%)	34 µg (17%)
<i>organic</i>	16 µg (8%)	no claim permitted
Copper:		
<i>inorganic</i>	0.50 mg (17%)	0.50 mg (17%)
<i>organic</i>	0.24 mg (8%)	no claim permitted
Manganese:		
<i>inorganic</i>	0.85 mg (17%)	0.85 mg (17%)
<i>organic</i>	0.4 mg (8%)	no claim permitted
Molybdenum:		
<i>inorganic</i>	42.5 µg (17%)	42.5 µg (17%)
<i>organic</i>	20 µg (8%)	no claim permitted
Selenium:		
<i>inorganic</i>	17.5 µg (25% RDI)	17.5 µg (25% RDI)
<i>organic</i>	9 µg (13% RDI)	9 µg (13% RDI)

S29—14**Vitamins and minerals that may be added to formulated supplementary foods**

- (1) For sections 2.9.3—5 and 2.9.3—6, the table is set out below.
- (2) In the table, the amounts set out in Columns 2 and 3 are for a serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that may be added to formulated supplementary foods

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<i>Vitamin or mineral</i>	<i>Maximum amount</i>	<i>Maximum claim</i>
Vitamins		
Vitamin A	340 µg (45%)	265 µg (35%)
Thiamin	No amount set	0.55 mg (50%)
Riboflavin	No amount set	0.85 mg (50%)
Niacin	No amount set	5 mg (50%)
Folate	No amount set	100 µg (50%)
Vitamin B ₆	No amount set	0.8 mg (50%)
Vitamin B ₁₂	No amount set	1 µg (50%)
Vitamin C	No amount set	20 mg (50%)
Vitamin D	5 µg (50%)	5 µg (50%)
Vitamin E	No amount set	5 mg (50%)
Minerals		
Calcium	No amount set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No amount set	6 mg (50%)
Magnesium	No amount set	130 mg (40%)
Phosphorus	No amount set	500 mg (50%)
Zinc	No amount set	3 mg (25%)

S29—15**Vitamins and minerals that may be added to formulated supplementary food for young children**

- (1) For sections 2.9.3—7 and 2.9.3—8, the table is set out below.
- (2) In the table, the amounts set out in Columns 2 and 3 are for a serving, and are expressed as a proportion of the RDI.

Vitamins and minerals that may be added to formulated supplementary food for young children

Column 1	Column 2	Column 3
<i>Vitamin or mineral</i>	<i>Maximum amount (as percentage of RDI)</i>	<i>Maximum claim (as percentage of RDI)</i>
Vitamins		
Vitamin A	135 µg (45%)	105 µg (35%)
Thiamin	No amount set	0.25 mg (50%)
Riboflavin	No amount set	0.4 mg (50%)
Niacin	No amount set	2.5 mg (50%)
Folate	No amount set	50 µg (50%)
Vitamin B ₆	No amount set	0.35 mg (50%)
Vitamin B ₁₂	No amount set	0.5 µg (50%)
Vitamin C	No amount set	15 mg (50%)
Vitamin D	2.5 µg (50%)	2.5 µg (50%)
Vitamin E	No amount set	2.5 mg (50%)
Minerals		
Calcium	No amount set	350 mg (50%)
Iodine	70 µg (100%)	35 µg (50%)
Iron	No amount set	3.0 mg (50%)
Magnesium	No amount set	32 mg (40%)
Phosphorus	No amount set	250 mg (50%)
Zinc	No amount set	1.1 mg (25%)

S29—16

Vitamins and minerals that may be added to formulated supplementary sports foods

- (1) For section 2.9.4—3, the table is set out below.
- (2) In the table, the amounts set out in Columns 2 and 3 are for a *one-day quantity.

Vitamins and minerals that may be added to formulated supplementary sports foods

Column 1	Column 2	Column 3
<i>Vitamin or mineral</i>	<i>Maximum amount</i>	<i>Maximum claim</i>
Vitamins		
Vitamin A	375 µg	375 µg
Thiamin		2.2 mg
Riboflavin		3.4 mg
Niacin		20 mg
Folate		400 µg
Vitamin B ₆		3.2 mg
Vitamin B ₁₂		4 µg
Vitamin C		80 mg
Vitamin D	2.5 µg	2.5 µg
Vitamin E		20 mg
Biotin		50 µg

Column 1	Column 2	Column 3
<i>Vitamin or mineral</i>	<i>Maximum amount</i>	<i>Maximum claim</i>
Pantothenic acid		3.5 mg
Minerals		
Calcium		1 600 mg
Chromium:		
<i>inorganic forms</i>	100 µg	100 µg
<i>organic forms</i>	50 µg	50 µg
Copper:		
<i>inorganic forms</i>	1.5 mg	1.5 mg
<i>organic forms</i>	750 µg	750 µg
Iodine	75 µg	75 µg
Iron		12 mg
Magnesium		640 mg
Manganese:		
<i>inorganic forms</i>		2.5 mg
<i>organic forms</i>		1.25 mg
Molybdenum:		
<i>inorganic forms</i>		125 µg
<i>organic forms</i>		62.5 µg
Phosphorus		1 000 mg
Selenium:		
<i>inorganic forms</i>	52 µg	52 µg
<i>organic forms</i>	26 µg	26 µg
Zinc		12 mg

S29—17

Additional permitted forms for vitamins and minerals in formulated supplementary sports foods and in formulated meal replacements

For sections 2.9.3—3 and 2.9.4—3, the table is:

Additional permitted forms

Column 1	Column 2
<i>Vitamin or mineral</i>	<i>Permitted forms</i>
Biotin	d-biotin
Pantothenic acid	d-sodium pantothenate
Calcium	Calcium hydroxide
Chromium:	
<i>inorganic forms</i>	Chromic chloride
<i>organic forms</i>	High chromium yeast
	Chromium picolinate
	Chromium nicotinate
	Chromium aspartate

Column 1	Column 2
<i>Vitamin or mineral</i>	<i>Permitted forms</i>
Copper:	
<i>inorganic forms</i>	Cupric carbonate Cupric sulphate
<i>organic forms</i>	Copper gluconate Copper-lysine complex Cupric citrate
Magnesium	Magnesium citrate Magnesium hydroxide
Manganese:	
<i>inorganic forms</i>	Manganese carbonate Manganese chloride Manganese sulphate
<i>organic forms</i>	Manganese citrate
Molybdenum:	
<i>inorganic forms</i>	Sodium molybdate
<i>organic forms</i>	High molybdenum yeast
Phosphorus	Magnesium phosphate, monobasic Potassium phosphate, tribasic Sodium phosphate, monobasic Sodium phosphate, tribasic Phosphoric acid

S29—18

Amino acids that may be added to formulated supplementary sports food

For paragraph 2.9.4—3(1)(b), the table is.

Amino acids that may be added to formulated supplementary sports food

Column 1	Column 2
<i>Amino acid</i>	<i>Maximum amount that may be added to a one-day quantity</i>
L-Alanine	1 200 mg
L-Arginine	1 100 mg
L-Aspartic acid	600 mg
L-Cysteine	440 mg
L-Glutamine	1 900 mg
L-Glutamic acid	1 600 mg
Glycine	1 500 mg
L-Histidine	420 mg
L-Isoleucine	350 mg
L-Leucine	490 mg
L-Lysine	420 mg

Column 1	Column 2
<i>Amino acid</i>	<i>Maximum amount that may be added to a one-day quantity</i>
L-Methionine	180 mg
L-Ornithine	360 mg
L-Phenylalanine	490 mg
L-Proline	1 100 mg
L-Serine	1 400 mg
L-Taurine	60 mg
L-Threonine	245 mg
L-Tyrosine	400 mg
L-Tryptophan	100 mg
L-Valine	350 mg

S29—19 Substances that may be used as nutritive substances in formulated supplementary sports food

For paragraph 2.9.4—3(1)(c), the table is:

Substances that may be used as nutritive substances in formulated supplementary sports food

Column 1	Column 2
<i>Substance</i>	<i>Maximum amount that may be added to a one-day quantity</i>
L-carnitine	2g
Choline	10 mg
Inosine	10 mg
Ubiquinones	15 mg
Creatine	3 g
Gamma-oryzinol	25 mg

S29—20 Substances that may be added to food for special medical purposes

For section 2.9.5—6, the table is.

Substances that may be added to food for special medical purposes

Column 1	Column 2
<i>Substance</i>	<i>Permitted forms</i>
Vitamins	
Niacin	Nicotinamide riboside chloride Nicotinic acid
Vitamin B ₆	Pyridoxine dipalmitate
Folate	Calcium L-methylfolate
Vitamin E	D-alpha-tocopherol D-alpha-tocopheryl polyethylene glycol-1000 succinate (TPGS)

Column 1	Column 2
<i>Substance</i>	<i>Permitted forms</i>
Pantothenic acid	Sodium pantothenate D-panthenol DL-panthenol
Minerals and electrolytes	
Boron	Sodium borate Boric acid
Calcium	Calcium bisglycinate Calcium citrate malate Calcium malate Calcium L-pidolate
Chloride	Choline chloride Sodium chloride, iodised Hydrochloric acid
Chromium	Chromium chloride Chromium picolinate Chromium potassium sulphate
Copper	Copper-lysine complex Cupric carbonate
Fluoride	Potassium fluoride Sodium fluoride
Iodine	Sodium iodate
Iron	Carbonyl iron Electrolytic iron Ferric citrate Ferric gluconate Ferric orthophosphate Ferric pyrophosphate, sodium Ferric saccharate Ferric sodium diphosphate Ferrous bisglycinate Ferrous carbonate Ferrous carbonate, stabilised Ferrous L-pidolate Iron, reduced (ferrum reductum)
Magnesium	Magnesium acetate Magnesium L-aspartate Magnesium bisglycinate Magnesium citrate Magnesium glycerophosphate Magnesium hydroxide Magnesium hydroxide carbonate

Column 1	Column 2
<i>Substance</i>	<i>Permitted forms</i>
	Magnesium lactate
	Magnesium phosphate, monobasic
	Magnesium L-pidolate
	Magnesium potassium citrate
Manganese	Manganese glycerophosphate
Molybdenum	Ammonium molybdate
Potassium	Potassium glycerophosphate
	Potassium lactate
	Potassium L-pidolate
Selenium	Selenium enriched yeast
	Sodium hydrogen selenite
	Sodium selenate
Zinc	Zinc bisglycinate
	Zinc carbonate
	Zinc citrate
	Zinc lactate

Other substances

Amino acids	Sodium, potassium, calcium, magnesium salts of single amino acids listed in this section
	Hydrochlorides of single amino acids listed in this section
	L-alanine
	L-arginine
	L-arginine acetate
	L-asparagine
	L-aspartic acid
	L-citrulline
	L-cysteine
	L-cystine
	L-glutamic acid
	L-glutamine
	Glycine
	L-histidine
	L-isooleucine
	L-leucine
	L-lysine
	L-lysine acetate
	L-methionine
	L-ornithine
	L-phenylalanine
	L-proline

Column 1	Column 2
<i>Substance</i>	<i>Permitted forms</i>
	L-serine
	L-threonine
	L-tyrosine
	L-tryptophan
	L-valine
	L-arginine-L-aspartate
	L-lysine-L-aspartate
	L-lysine-L-glutamate
	N-acetyl-L-methionine
Carnitine	L-carnitine
	L-carnitine hydrochloride
	L-carnitine L-tartrate
Choline	Choline
	Choline bitartrate
	Choline chloride
	Choline citrate
	Choline hydrogen tartrate
Inositol	Inositol
Nucleotides	Adenosine-5'-monophosphate
	Adenosine-5'-monophosphate sodium salt
	Cytidine-5'-monophosphate
	Cytidine-5'-monophosphate sodium salt
	Guanosine-5'-monophosphate
	Guanosine-5'-monophosphate sodium salt
	Inosine-5'-monophosphate
	Inosine-5'-monophosphate sodium salt
	Uridine-5'-monophosphate
	Uridine-5'-monophosphate sodium salt
Taurine	Taurine

S29—21 Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

For section, 2.9.5—7, the table is:

Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

Column 1	Column 2	Column 3
<i>Nutrient</i>	<i>Minimum amount per MJ</i>	<i>Maximum amount per MJ</i>
Vitamins		
Vitamin A	84 µg retinol equivalents ¹	430 µg retinol equivalents ¹
Thiamin	0.15 mg	No maximum set
Riboflavin	0.2 mg	No maximum set

Column 1	Column 2	Column 3
<i>Nutrient</i>	<i>Minimum amount per MJ</i>	<i>Maximum amount per MJ</i>
Niacin	2.2 mg niacin equivalents ²	No maximum set
Vitamin B ₆	0.2 mg	1.2 mg
Folate	25 µg	No maximum set
Vitamin B ₁₂	0.17 µg	No maximum set
Vitamin C	5.4 mg	No maximum set
Vitamin D		
(a) for products intended for children aged 1–10 years—	1.2 µg	7.5 µg
(b) otherwise—	1.2 µg	6.5 µg
Vitamin E	1 mg alpha-tocopherol equivalents ³	No maximum set
Biotin	1.8 µg	No maximum set
Pantothenic Acid	0.35 mg	No maximum set
Vitamin K	8.5 µg	No maximum set
Minerals		
Calcium		
(a) for products intended for children aged 1–10 years—	120 mg	600 mg
(b) otherwise—	84 mg	420 mg
Magnesium	18 mg	No maximum set
Iron	1.2 mg	No maximum set
Phosphorus	72 mg	No maximum set
Zinc	1.2 mg	3.6 mg
Manganese	0.12 mg	1.2 mg
Copper	0.15 mg	1.25 mg
Iodine	15.5 µg	84 µg
Chromium	3 µg	No maximum set
Molybdenum	7 µg	No maximum set
Selenium	6 µg	25 µg
Electrolytes		
Sodium	72 mg	No maximum set
Potassium	190 mg	No maximum set
Chloride	72 mg	No maximum set

Note 1 See paragraph 1.1.2—14(3)(a).

Note 2 For niacin, add niacin and any niacin provided from the conversion of the amino acid tryptophan, using the conversion factor 1:60.

Note 3 See paragraph 1.1.2—14(3)(c).

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 10 of Schedule 29 as in force on **20 January 2022** (up to Amendment No. 205). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2022**.

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 29 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00463 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S29—7	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Omit 'phytylmenoquinone' from table.
S29—10(3)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Subsection and related table.
table to S29—17	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of typographical error in table heading.
table to S29—20	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Insertion of a sodium fluoride as a permitted form of fluoride which was inadvertently omitted in FSC96.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S29—20	173	F2017L01176 13 Sept 2017 FSANZ Notification Circular 24-17 (Urgent Proposal) 14 Sept 2017	14 Sept 2017	am	Omit L-arginine and substituting L-arginine and L-arginine acetate as a permitted form of Amino acids.
S29—21	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	rs	Notes 1, 2 and 3 to correct incorrect cross-reference and missing full stops.
table to S29—21	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction to abbreviation of megajoule in the heading, Correction to formatting error for entry for vitamin E.
table to S29—14	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Corrections to typographical error (1)
table to S29—14	186	F2019L00996 17 July 2019 FSC127 25 July 2019	25 July 2019	am	Omit L-carnitine 100mg and substituting L-carnitine 2g
S29—5	198	F2021L00332 25 March 2021 FSC139 26 March 2021	26 March 2021	am	Inserting 2'-O-fucosyllactose and lacto-N-neotetraose
S29—7	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Correction of typographical error in table heading.
S29—20	203	F2021L01431 14 October 2021 FSC144 21 October 2021	21 October 2021	am	Omit nicotinic acid and substitute Nicotinamide riboside chloride and nicotinic acid
Table to section 2.9.1—5	205	F2022L00038 18 Jan 2022 FSC146 20 Jan 2022	20 January 2022	am	Omit 2'-O-fucosyllactose and substitute 2'-fucosyllactose

Schedule 1 RDIs and ESADDIs

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. This Standard specifies RDIs and ESADDIs for section 1.1.2—10.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S1—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 1 – RDIs and ESADDIs*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S1—2 RDIs and ESADDIs for vitamins

For section 1.1.2—10, the table of RDIs and ESADDIs for vitamins is:

RDIs and ESADDIs for vitamins				
Column 1	Column 2	Column 3	Column 4	Column 5
<i>Vitamin</i>	<i>RDI or ESADDI</i>		<i>For children aged 1–3 years</i>	<i>For infants</i>
Vitamin A	RDI	750 µg retinol equivalents ¹	300 µg retinol equivalents ¹	300 µg retinol equivalents ¹
Thiamin (Vitamin B ₁)	RDI	1.1 mg thiamin	0.5 mg thiamin	0.35 mg thiamin
Riboflavin (Vitamin B ₂)	RDI	1.7 mg riboflavin	0.8 mg riboflavin	0.6 mg riboflavin
Niacin	RDI	10 mg niacin ²	5 mg niacin ²	3 mg niacin ²
Folate	RDI	200 µg	100 µg	75 µg
Vitamin B ₆	RDI	1.6 mg pyridoxine	0.7 mg pyridoxine	0.45 mg pyridoxine
Vitamin B ₁₂	RDI	2.0 µg cyanocobalamin	1.0 µg cyanocobalamin	0.7 µg cyanocobalamin
Biotin	ESADDI	30 µg biotin	8 µg biotin	6 µg biotin
Pantothenic acid	ESADDI	5.0 mg pantothenic acid	2.0 mg pantothenic acid	1.8 mg pantothenic acid
Vitamin C	RDI	40 mg total of L-ascorbic and dehydro-ascorbic acid	30 mg total of L-ascorbic and dehydro-ascorbic acid	30 mg total of L-ascorbic and dehydro-ascorbic acid
Vitamin D	RDI	10 µg cholecalciferol	5 µg cholecalciferol	5 µg cholecalciferol
Vitamin E	RDI	10 mg alpha-tocopherol equivalents ³	5 mg alpha-tocopherol equivalents ³	4 mg alpha-tocopherol equivalents ³
Vitamin K	ESADDI	80 µg phyloquinone	15 µg phyloquinone	10 µg phyloquinone

Note 1 See paragraph 1.1.2—14(3)(a).

Note 2 See paragraph 1.1.2—14(3)(b).

Note 3 See paragraph 1.1.2—14(3)(c).

S1—3 RDI and ESADDI for minerals

For section 1.1.2—10, the table of ESADDI and RDI for minerals is:

RDI and ESADDI for minerals				
Column 1	Column 2	Column 3	Column 4	Column 5
Mineral	RDI or ESADDI		For children aged 1–3 years	For infants
Calcium	RDI	800 mg	700 mg	550 mg
Chromium	ESADDI	200 µg	60 µg	40 µg
Copper	ESADDI	3.0 mg	0.8 mg	0.65 mg
Iodine	RDI	150 µg	70 µg	60 µg
Iron	RDI	12 mg	6 mg	(a) 9 mg, for infants from 6 months (b) 3 mg, for infants under 6 months
Magnesium	RDI	320 mg	80 mg	60 mg
Manganese	ESADDI	5.0 mg	1.5 mg	0.8 mg
Molybdenum	ESADDI	250 µg	50 µg	30 µg
Phosphorus	RDI	1 000 mg	500 mg	300 mg
Selenium	RDI	70 µg	25 µg	15 µg
Zinc	RDI	12 mg	4.5 mg	4.5 mg

S1—4 Calculation of retinol equivalents for provitamin A forms of vitamin A

For paragraph 1.1.2—14(3)(a), the conversion factors are:

Conversion factors—vitamin A	
Provitamin A form	Conversion factor (µg/1 µg retinol equivalents)
beta-apo-8'-carotenal	12
beta-carotene-synthetic	6
Carotenes-natural	12
beta-apo-8'-carotenoic acid ethyl ester	12

Note Natural forms of provitamin A may have conversion factors that are not provided in this table.

S1—5 Calculation of alpha-tocopherol equivalents for vitamin E

- (1) For paragraph 1.1.2—14(3)(c), the conversion factors are:
 - (a) if, for a particular form of Vitamin E, the table to subsection (2) specifies a conversion factor—that conversion factor; or
 - (b) if, for a particular form of Vitamin E, the table to subsection (2) does not specify a conversion factor—a conversion factor determined by the composition of the form of Vitamin E.
- (2) The table to this subsection is:

Conversion factors—vitamin E	
Vitamin E form	Conversion factor (µg/1 µg alpha-tocopherol equivalents)
dl-alpha-tocopherol	1.36

Vitamin E form	Conversion factor ($\mu\text{g}/1 \mu\text{g}$ alpha-tocopherol equivalents)
d-alpha-tocopherol concentrate	(see paragraph (1)(b))
Tocopherols concentrate, mixed	(see paragraph (1)(b))
d-alpha-tocopheryl acetate	1.10
dl-alpha-tocopheryl acetate	1.49
d-alpha-tocopheryl acetate concentrate	(see paragraph (1)(b))
d-alpha-tocopheryl acid succinate	1.23

Note Natural forms of vitamin E may have conversion factors that are not provided in this table.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Schedule 1 as in force on **29 November 2018** (up to Amendment No. 182). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 November 2018**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
rep = repealed

Schedule 1 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00491 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S1—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am, rs	Amend entry for vitamin E. Replace Notes to table to correct cross-references.
table to S1—2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Entry for Vitamin C replaced to correct typographical errors.
S1—(5)2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subsection, table and related note to update tocopherol compounds.
S1—4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical errors
S1—(5)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Correction of typographical errors

Schedule 2 Units of measurement

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. This Standard assigns meanings to symbols of measurement for section 1.1.1—6, which are used throughout this Code.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S2—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 2 – Units of measurement*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S2—2 Units of measurement

For section 1.1.1—7, the units of measurement are as follows:

Units of measurement

<i>Symbol / unit</i>	<i>Meaning</i>
%	per cent
Bé	Baumé scale
Bq	becquerel
°C	degrees Celsius
cfu/g	colony forming units per gram
Cal or kcal	kilocalorie
cm ²	square centimetre
cm	centimetre
dm ²	square decimetre
EU/mg	Endotoxin units per milligram
g	gram
gN/kg	gram of nitrogen per kilogram
Gy	gray
J	joule
kg	kilogram
kGy	kilogray
kJ	kilojoule
kPa	kilopascal
L or l	litre
MJ	megajoule
M	molar concentration
mg	milligram
mg/kg	milligram per kilogram
milliequiv	milliequivalent
mL or ml	millilitre

<i>Symbol / unit</i>	<i>Meaning</i>
m/m	mass per mass
mm	millimetre
mmol	millimole
mOsm	milliosmoles
MPN	most probable number
MU	mouse unit
nm	nanometre
Osm	osmoles
Pa	pascal
ppm	parts per million
µg or mcg	microgram
µg/kg	microgram per kilogram
µL or µl	microlitre
µm	micrometre

Schedule 3 Identity and purity

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.1.1 relates to introductory matters and standards that apply to all foods. Section 1.1.1—15 and S26 require certain substances to comply with relevant specifications. This Standard sets out the relevant specifications.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S3—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 3 – Identity and purity*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S3—2 Substances with specifications in primary sources

- (1) For subsection 1.1.1—15(2), the specifications are:
- (a) any relevant provision listed in the table to subsection (2); or
 - (b) Combined Compendium of Food Additive Specifications, FAO JECFA Monographs 1 (2005), Food and Agriculture Organisation of the United Nations, Rome, as superseded by specifications published in any of the following:
 - (i) FAO JECFA Monographs 3 (2006);
 - (ii) FAO JECFA Monographs 4 (2007);
 - (iii) FAO JECFA Monographs 5 (2008);
 - (iv) FAO JECFA Monographs 7 (2009);
 - (v) FAO JECFA Monographs 10 (2010);
 - (vi) FAO JECFA Monographs 11 (2011);
 - (vii) FAO JECFA Monographs 13 (2012);
 - (viii) FAO JECFA Monographs 14 (2013);
 - (ix) FAO JECFA Monographs 16 (2014);
 - (x) FAO JECFA Monographs 17 (2015);
 - (xi) FAO JECFA Monographs 19 (2016);
 - (xii) FAO JECFA Monographs 20 (2017);
 - (xiii) FAO JECFA Monographs 22 (2018);
 - (xiv) FAO JECFA Monographs 23 (2019); or
 - (c) United States Pharmacopeial Convention (2020) Food chemicals codex. 12th ed, United States Pharmacopeial Convention, Rockville, MD; or
 - (d) Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives.
- (2) The table to this subsection is:

Relevant provisions

Substance	Provision
advantame	section S3—5
amine agarose ion exchange resin	section S3—6
bentonite	section S3—7
bromo-chloro-dimethylhydantoin	section S3—8

Substance	Provision
carboxymethyl cellulose ion exchange resin	section S3—9
dibromo-dimethylhydantoin	section S3—10
diethyl aminoethyl cellulose ion exchange resin	section S3—11
dimethyl ether	section S3—12
dried marine micro-algae (<i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)	section S3—13
2'-fucosyllactose sourced from <i>Escherichia coli</i> BL21	section S3—45
2'-fucosyllactose sourced from <i>Escherichia coli</i> K-12	section S3—40
ice structuring protein type III HPLC 12 preparation	section S3—14
isomalto-oligosaccharide	section S3—37
Isomaltulose	section S3—15
lacto-N-neotetraose	section S3—41
L-arginine acetate	section S3—38
<i>Listeria</i> phage P100	section S3—16
Nicotinamide riboside chloride	section S3—44
nucleotides	sections S3—17 and S3—18
oil derived from marine micro-algae <i>Schizochytrium</i> sp. (American Type Culture Collection (ATCC) PTA-9695)	section S3—36
oil derived from marine micro-algae (<i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)	section S3—21
oil derived from marine micro-algae (<i>Ulkenia</i> sp.) rich in docosahexaenoic acid (DHA)	section S3—22
oil derived from the algae <i>Cryptothecodinium cohnii</i> rich in docosahexaenoic acid (DHA)	section S3—19
oil derived from the fungus <i>Mortierella alpina</i> rich in arachidonic acid (ARA)	section S3—20
oxidised polyethylene	section S3—23
phytosterols, phytosterols and their esters	section S3—24
quaternary amine cellulose ion exchange resin	section S3—25
rapeseed protein isolate	section S3—39(A)
resistant maltodextrins	section S3—26
<i>Salmonella</i> phage preparation (S16 and FO1a)	section S3—33
steviol glycosides from fermentation	section S3—39
steviol glycosides produced by enzymatic conversion	section S3—35
soy leghemoglobin preparation	section S3—42
sulphonate agarose ion exchange resin	section S3—34
Sweet osmanthus ear glycolipids	section S3—43
tall oil phytosterol esters	section S3—27
yeast—enriched selenium	section S3—28
yeast—high chromium	section S3—29

Substance	Provision
yeast—high molybdenum	section S3—30

S3—3

Substances with specifications in secondary sources

If there is no relevant specification under section S3—2, the specification is a specification listed in one of the following:

- (a) British Pharmacopoeia Commission (2014) British Pharmacopoeia 2014. TSO, Norwich;
- (b) United States Pharmacopeial Convention (2020) United States Pharmacopoeia (43) and the National Formulary (38), (USP 43-NF 38). United States Pharmacopeial Convention, Rockville, MD;
- (c) Royal Pharmaceutical Society of Great Britain. Lund W (1994) Pharmaceutical codex: principles and practice of pharmaceuticals, 12th ed, Pharmaceutical Press, London;
- (d) Sweetman SC (2011) Martindale: the complete drug reference. 37th ed, Pharmaceutical Press, London;
- (e) the European Pharmacopoeia 8th Edition, Council of Europe, Strasbourg (2014);
- (f) the International Pharmacopoeia 4th Edition, World Health Organization, Geneva (2006 and 2008 supplement);
- (g) the Merck Index, 15th Edition, (2013);
- (h) the Code of Federal Regulations;
- (i) the Specifications and Standards for Food Additives, 9th Edition (2018)', Ministry of Health and Welfare (Japan); or
- (j) the International Oenological Codex (2018), Organisation Internationale de la Vigne et du Vin (OIV).

S3—4

Additional and supplementary requirements

If there is no relevant specification under section S3—2 or S3—3, or if the monographs referred to in those sections do not contain a specification for identity and purity of a substance relating to arsenic or heavy metals, the specification is that the substance must not contain on a dry weight basis more than:

- (a) 2 mg/kg of lead; or
- (b) 1 mg/kg of arsenic; or
- (c) 1 mg/kg of cadmium; or
- (d) 1 mg/kg of mercury.

S3—5

Specifications for advantame

For advantame, the specifications are:

- (a) purity, using the analytical methodology indicated:
 - (i) assay:
 - (A) specification—not less than 97.0% and not more than 102.0% on anhydrous basis; and
 - (B) analytical methodology—high pressure liquid chromatography; and
 - (ii) specific rotation $[\alpha]^{20}_D$:
 - (A) specification—between -45° and -38°; and
 - (B) analytical methodology—Japanese Pharmacopoeia; and
 - (iii) advantame-acid:
 - (A) specification—not more than 1.0%; and
 - (B) analytical methodology—HPLC; and

- (iv) total other related substances:
 - (A) specification—not more than 1.5%; and
 - (B) analytical methodology—HPLC; and
- (v) water:
 - (A) specification—not more than 5.0%; and
 - (B) analytical methodology—Karl Fischer coulometric titration; and
- (vi) residue on ignition:
 - (A) specification—no more than 0.2%; and
 - (B) analytical methodology—Japanese Pharmacopeia; and
- (b) residual solvents, using gas chromatography:
 - (i) methyl acetate—no more than 500 mg/kg; and
 - (ii) isopropyl acetate—no more than 2 000 mg/kg; and
 - (iii) methanol—no more than 500 mg/kg; and
 - (iv) 2-Propanol—no more than 500 mg/kg.

S3—6 Specification for amine agarose ion exchange resin

- (1) This specification relates to agarose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting amount of agarose.
- (2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—7 Specification for bentonite

Bentonite must comply with a monograph specification in section S3—2 or section S3—3, except that the pH determination for a bentonite dispersion must be no less than 4.5 and no more than 10.5.

S3—8 Specification for bromo-chloro-dimethylhydantoin

- (1) In this section:
 - bromo-chloro-dimethylhydantoin*** (CAS Number: 126-06-7) is the chemical with:
 - (a) the formula $C_5H_6BrClN_2O_2$; and
 - (b) the formula weight 241.5.
- (2) For bromo-chloro-dimethylhydantoin, the chemical specifications are the following:
 - (a) appearance—solid or free flowing granules;
 - (b) colour—white;
 - (c) odour—faint halogenous odour;
 - (d) melting point—163–164°C;
 - (e) specific gravity—1.8–2;
 - (f) solubility in water—0.2 g/100 g at 25°C;
 - (g) stability—stable when dry and uncontaminated.
- (3) Bromo-chloro-dimethylhydantoin must be manufactured in accordance with the following process:
 - (a) solid dimethylhydantoin (DMH) must be dissolved in water with bromine and chlorine;
 - (b) the reaction must be 0.5 mole bromine and 1.5 mole chlorine for one mole DMH;
 - (c) during the reaction the pH must be kept basic by the addition of caustic soda;

- (d) the wet product must be transferred to a drier where it is dried to a powder at low temperature;
 - (e) the powder may then be tableted or granulated.
- (4) Bromo-chloro-dimethylhydantoin may be assayed in accordance with various analytical methods, including GLC, HPLC, UV and NMR.

Note HPLC offers the best sensitivity.

S3—9 Specification for carboxymethyl cellulose ion exchange resin

- (1) This specification relates to regenerated cellulose that has been cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups, as a result of which the amount of epichlorohydrin plus propylene oxide is no more than 70% by weight of the starting amount of cellulose.
- (2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—10 Specification for dibromo-dimethylhydantoin

- (1) In this section:
dibromo-dimethylhydantoin means the chemical with CAS Number 77-48-5 and formula $C_5H_6Br_2N_2O_2$.
- (2) For dibromo-dimethylhydantoin, the specifications (which relate to purity) are the following:
 - (a) dibromo-dimethylhydantoin—no less than 97%;
 - (b) sodium bromide—no more than 2%;
 - (c) water—no more than 1%.

S3—11 Specification for diethyl aminoethyl cellulose ion exchange resin

- (1) This specification relates to:
 - (a) regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 70% by weight of the starting amount of cellulose; and
 - (b) regenerated cellulose, cross-linked and alkylated with epichlorohydrin then derivatised with tertiary amine groups whereby the amount of epichlorohydrin is no more than 10% by weight of the starting amount of cellulose.
- (2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—12 Specification for dimethyl ether

For dimethyl ether, the specifications are the following:

- (a) purity—minimum of 99.8%;
- (b) methanol—not greater than 200 mg/kg.

S3—13 Specification for dried marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)

For docosahexaenoic acid (DHA)-rich dried marine micro-algae (*Schizochytrium* sp.), the specifications are the following:

- (a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);

- (b) solids (%)—minimum 95.0;
- (c) DHA (%)—minimum 15.0;
- (d) lead (mg/kg)—maximum 0.5;
- (e) arsenic (mg/kg)—maximum 0.5.

S3—14 Specification for ice structuring protein type III HPLC 12 preparation

- (1) In this section:

ice structuring protein type III HPLC 12 preparation means the protein excreted from the fermentation of a genetically modified yeast (*Saccharomyces cerevisiae*) to which a synthetic gene encoding for the protein has been inserted into the yeast's genome.

- (2) For ice structuring protein type III HPLC 12 preparation, the specifications are the following:

- (a) assay—not less than 5 g/L active ice structuring protein type III HPLC 12;
- (b) pH—3.0+/-0.5;
- (c) ash—not more than 2%;
- (d) appearance—light brown aqueous preparation;
- (e) heavy metals—not more than 2 mg/L;
- (f) microbial limits:
 - (i) total microbial count—<3 000/g; and
 - (ii) coliforms—<10/g; and
 - (iii) yeast and mould count—<100/g; and
 - (iv) *listeria* sp.—absent in 25 g; and
 - (v) *salmonella* sp.—absent in 25 g; and
 - (vi) *bacillus cereus*—<100/g.

S3—15 Specification for isomaltulose

For isomaltulose, the specifications are the following:

- (a) chemical name—6-O- α -D-glucopyranosyl-D-fructofuranose;
- (b) description—white or colourless, crystalline, sweet substance, faint isomaltulose specific odour;
- (c) isomaltulose (%)—not less than 98% on a dry weight basis;
- (d) water—maximum 6%;
- (e) other saccharides—maximum 2% on a dry weight basis;
- (f) ash—maximum 0.01% on a dry weight basis;
- (g) lead—maximum 0.1 ppm on a dry weight basis.

S3—16 Specification for *Listeria* phage P100

For *Listeria* phage P100, the biological classification is the following:

- (a) order—*Caudovirales*;
- (b) family—*Myoviridae*;
- (c) subfamily—*Spounaviridae*;
- (d) genus—twort-like;
- (e) species—*Listeria* phage P100;
- (f) GenBank Accession Number—DQ004855.

S3—17**Descriptions and physical constraints for nucleotides***Uridine-5'-monophosphate disodium salt (UMP)*

- (1) For uridine-5'-monophosphate disodium salt (UMP), the specifications are the following:
- (a) empirical chemical formula— $C_9H_{11}N_2O_9PNa_2$;
 - (b) the compound must be of the 5 species, with the disodium monophosphate structure attached to the fifth carbon in the central structure;
 - (c) molecular weight—368.15;
 - (d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste;
 - (e) solubility—freely soluble in water; very slightly soluble in alcohol.

Adenosine-5'-monophosphate (AMP)

- (2) For adenosine-5'-monophosphate (AMP), the specifications are the following:
- (a) empirical chemical formula— $C_{10}H_{14}N_5O_7P$;
 - (b) the compound must be of the 5 species, with the monophosphate structure attached to the fifth carbon in the central structure;
 - (c) molecular weight—347.22;
 - (d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic acidic taste;
 - (e) solubility—very slightly soluble in water; practically insoluble in alcohol.

Cytidine-5'-monophosphate (CMP)

- (3) For cytidine-5'-monophosphate (CMP), the specifications are the following:
- (a) empirical chemical formula— $C_9H_{14}N_3O_8P$;
 - (b) the compound must be of the 5 species, with the monophosphate structure attached to the fifth carbon in the central structure;
 - (c) molecular weight—323.20;
 - (d) structure or physical character—occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic slightly acidic taste;
 - (e) solubility—very slightly soluble in water; practically insoluble in alcohol.

S3—18**Testing requirements for nucleotides**

The testing requirements for nucleotides are as follows:

- (a) physical inspection—white crystals or crystalline powder;
- (b) identification:
 - (i) ultraviolet absorbance: a 1 in 12 500 solution of the powder in 0.01N hydrochloric acid exhibits an absorbance maximum at an absorbance of:
 - (A) for inosine-5'-monophosphate disodium salt— $250 \pm 2\text{nm}$; and
 - (B) for uridine-5'-monophosphate disodium salt— $260 \pm 2\text{nm}$; and
 - (C) for adenosine-5'-monophosphate— $257 \pm 2\text{nm}$; and
 - (D) for cytidine-5'-monophosphate (CMP)— $280 \pm 2\text{nm}$; and
 - (E) guanosine-5'-monophosphate disodium salt (gMP)— $256 \pm 2\text{nm}$; and
 - (ii) IMP, UMP and gMP must test positive for sodium phosphate; and
 - (iii) IMP, UMP, AMP, CMP and gMP must test positive for organic phosphate;
- (c) assay (HPLC)—optimum of not less than 96% (corrected for moisture

- content);
- (d) IMP and gMP have a pH of a 1 in 20 solution: between 7.0 and 8.5;
 - (e) clarity and colour of solution:
 - (i) 500 mg/10 mL H₂O for IMP: is colourless and shows only a trace of turbidity; and
 - (ii) 100 mg/10 mL H₂O for gMP: is colourless and shows only a trace of turbidity;
 - (f) moisture:
 - (i) for inosine-5'-monophosphate disodium salt—not more than 28.5%: Karl Fischer; and
 - (ii) for uridine-5'-monophosphate disodium salt—not more than 26.0%: Karl Fischer; and
 - (iii) guanosine-5'-monophosphate disodium salt (gMP)—loss in drying of not more than 25% (4 hrs @ 120°C); and
 - (iv) for cytidine-5'-monophosphate (CMP)—loss in drying of not more than 6.0% (4 hrs @ 120°C); and
 - (v) adenosine-5'-monophosphate—loss in drying of not more than 6.0% (4 hrs @ 120°C);
 - (g) impurities—all nucleotides:
 - (i) for IMP, gMP—amino acids: negative; and
 - (ii) for IMP, gMP—ammonium salts: negative; and
 - (iii) for IMP, UMP, AMP, CMP, gMP—arsenic: not more than 2 ppm; and
 - (iv) for IMP, UMP, AMP, CMP, gMP—heavy metals: not more than 10 ppm;
 - (h) related foreign substances:
 - (i) for IMP—only 5'-inosinic acid is detected by thin layer chromatography; and
 - (ii) for gMP—only 5'-guanylic acid is detected by thin layer chromatography;
 - (i) bacteriological profile:
 - (i) *SPC—not more than 1 000/g, test per current FDA/BAM procedures; and
 - (ii) coliforms—negative by test; test per current FDA/BAM procedures; and
 - (iii) yeast and mould—not more than 300/g, test per current FDA/BAM procedures; and
 - (iv) *salmonella*—negative, test per current FDA/BAM procedures.

S3—19

Specification for oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA)

For oil derived from the algae *Crypthecodinium cohnii* rich in docosahexaenoic acid (DHA), the specifications are the following:

- (a) full chemical name for DHA—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3);
- (b) DHA (%)—minimum 35;
- (c) *trans fatty acids (%)—maximum 2.0;
- (d) lead (mg/kg)—maximum 0.1;
- (e) arsenic (mg/kg)—maximum 0.1;
- (f) mercury (mg/kg)—maximum 0.1;
- (g) hexane (mg/kg)—maximum 0.3.

S3—20

Specification for oil derived from the fungus *Mortierella alpina* rich in

arachidonic acid (ARA)

For oil derived from the fungus *Mortierella alpina* rich in arachidonic acid (ARA), the specifications are the following:

- (a) full chemical name for ARA—5,8,11,14-eicosatetraenoic acid (20:4n-6 ARA);
- (b) ARA (%)—minimum 35;
- (c) *trans fatty acids (%)—maximum 2.0;
- (d) lead (mg/kg)—maximum 0.1;
- (e) arsenic (mg/kg)—maximum 0.1;
- (f) mercury (mg/kg)—maximum 0.1;
- (g) hexane (mg/kg)—maximum 0.3.

S3—21

Specification for oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA)

For oil derived from marine micro-algae (*Schizochytrium* sp.) rich in docosahexaenoic acid (DHA), the specifications are the following:

- (a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);
- (b) DHA (%)—minimum 32;
- (c) *trans fatty acids (%)—maximum 2.0;
- (d) lead (mg/kg)—maximum 0.1;
- (e) arsenic (mg/kg)—maximum 0.1;
- (f) mercury (mg/kg)—maximum 0.1;
- (g) hexane (mg/kg)—maximum 0.3.

S3—22

Specification for oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)

For oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA), the specifications are the following:

- (a) full chemical name for DHA—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);
- (b) DHA (%)—minimum 32;
- (c) *trans fatty acids (%)—maximum 2.0;
- (d) lead (mg/kg)—maximum 0.2;
- (e) arsenic (mg/kg)—maximum 0.2;
- (f) mercury (mg/kg)—maximum 0.2;
- (g) hexane (mg/kg)—maximum 10.

S3—23

Specification for oxidised polyethylene

- (1) In this section:

ASTM refers to standard test methods prepared by the American Society for Testing and Materials.

CAS means the Chemical Abstracts Service (CAS) Registry Number.

oxidised polyethylene (CAS 68441-17-8) is the polymer produced by the mild air oxidation of polyethylene.

- (2) For oxidised polyethylene, the specifications are the following:

- (a) average molecular weight—min 1200 (osmometric);
- (b) viscosity at 125°C—min 200cP;
- (c) oxygen content—max 9.1%;
- (d) acid value—max 70 mgKOH/g (ASTM D 1386);

- (e) drop point—min 95°C (ASTM D 566);
- (f) density (20°C)—0.93-1.05 g/cm³ (ASTM D 1298, D 1505);
- (g) extractable constituents:
 - (i) in water—maximum 1.5%; and
 - (ii) in 10% ethanol—max 2.3%; and
 - (iii) in 3% acetic acid—max 1.8%; and
 - (iv) in n-pentane—max 26.0%.

Note Extraction of oxidised polyethylene—25.0 g of finely ground oxidised polyethylene powder (particle size 300–1 000 µm) is extracted for 5 hours in the Soxhlet apparatus with 350 mL of solvent. The solvent is then distilled off and the distillation residue is dried in a vacuum oven at 80–90°C. After weighing the obtained residue, the components soluble in the solvent are calculated in % weight (based on the initial weight used).

S3—24 Specification for phytosterols, phytostanols and their esters

- (1) Subject to subsections (2) and (3), *phytosterols, phytostanols and their esters must comply with a monograph specification in section S3—2 or section S3—3.
- (2) However, for a mixture which contains no less than 950 g/kg of phytosterol and phytostanols, the concentration of hexane, isopropanol, ethanol, methanol or methyl ethyl ketone either singly or in combination must be no more than 2 g/kg.
- (3) The *total plant sterol equivalents content must contain no less than 95% des-methyl sterols.

S3—25 Specification for quaternary amine cellulose ion exchange resin

- (1) This specification relates to regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide is no more than 250% by weight of the starting amount of cellulose.
- (2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—26 Specification for resistant maltodextrins

For resistant maltodextrins, the specifications are the following:

- (a) chemical structure—glucopyranose linked by α(1-4), α(1-6), α/β(1-2), and α/β(1-3) glucosidic bonds; and contains levoglucosan;
- (b) dextrose equivalent—8-12;
- (c) appearance—free-flowing fine powder;
- (d) colour—white;
- (e) taste/odour—slightly sweet/odourless;
- (f) solution—clear;
- (g) pH (in 10% solution)—4-6;
- (h) moisture (%)—maximum 5;
- (i) ash (%)—maximum 0.2;
- (j) arsenic (ppm)—maximum 1;
- (k) heavy metals (ppm)—maximum 5;
- (l) microbiological:
 - (i) standard plate count (cfu/g)—maximum 300;
 - (ii) yeast and mould (cfu/g)—maximum 100;
 - (iii) *salmonella*—negative to test;
 - (iv) coliforms—negative to test.

S3—27**Specification for tall oil phytosterol esters**

- (1) In this section:
tall oil phytosterol esters are phytosterols derived from tall oil pitch esterified with long-chain fatty acids derived from edible vegetable oils
- (2) For tall oil phytosterol esters, the specifications are the following:
 - (a) phytosterol content:
 - (i) phytosterol esters plus free phytosterols—no less than 97%; and
 - (ii) free phytosterols after saponification—no less than 59%; and
 - (iii) free phytosterols—no more than 6%; and
 - (iv) steradienes—no more than 0.3%;
 - (b) sterol profile based on input sterols:
 - (i) campesterol—no less than 4.0% and no more than 25.0%; and
 - (ii) campesterol—no more than 14.0%; and
 - (iii) B-sitosterol—no less than 36.0% and no more than 79.0%; and
 - (iv) B-sitostanol—no less than 6.0% and no more than 34%; and
 - (v) fatty acid methylester—no more than 0.5%; and
 - (vi) moisture—no more than 0.1%; and
 - (vii) solvents—no more than 50 mg/kg; and
 - (viii) residue on ignition—no more than 0.1%;
 - (c) heavy metals:
 - (i) iron—no more than 1.0 mg/kg; and
 - (ii) copper—no more than 0.5 mg/kg; and
 - (iii) arsenic—no more than 3 mg/kg; and
 - (iv) lead—no more than 0.1 mg/kg;
 - (d) microbiological:
 - (i) total aerobic count—no more than 10 000 cfu/g; and
 - (ii) combined moulds and yeasts—no more than 100 cfu/g; and
 - (iii) coliforms—negative; and
 - (iv) *E. coli*—negative; and
 - (v) *salmonella*—negative.

S3—28**Specification for yeast—selenium-enriched**

- (1) Selenium-enriched yeasts are produced by culture in the presence of sodium selenite as a source of selenium.
- (2) These yeasts must contain selenium according to the following criteria:
 - (a) total selenium content—no more than 2.5 mg/g of the dried form as marketed;
 - (b) levels of organic selenium (% total as extracted selenium):
 - (i) selenomethionine—no less than 60% and no more than 85%; and
 - (ii) other organic selenium compounds (including selenocysteine)—no more than 10%;
 - (c) levels of inorganic selenium (% total extracted selenium)—no more than 1%.

S3—29**Specification for yeast—high chromium**

For high chromium yeast:

- (a) the physical specifications are the following:
 - (i) appearance—fine, free-flowing powder;

- (ii) colour—light off-white or light tan;
- (iii) odour—slight yeast aroma;
- (iv) particle size—minimum 90% through a #100 USS screen; and
- (b) the chemical specifications are the following:
 - (i) moisture—maximum 6%;
 - (ii) chromium—1.8-2.25 g/kg.

S3—30 Specification for yeast—high molybdenum

For high molybdenum yeast:

- (a) the physical specifications are the following:
 - (i) appearance—fine, free-flowing powder;
 - (ii) colour—light off-white or light tan;
 - (iii) odour—slight yeast aroma;
 - (iv) particle size—minimum 85% through a #100 USS screen; and
- (b) the chemical specifications are the following:
 - (i) moisture—maximum 6%;
 - (ii) molybdenum—1.8–2.25 g/kg.

S3—33 Specifications for *Salmonella* phage preparation (S16 and FO1a)

- (1) In this section:
 - a preparation** means a *Salmonella* phage preparation (S16 and FO1a).
 - Salmonella phage preparation (S16 and FO1a)** means a solution of a 1:1 blend of *Salmonella* phage S16 and *Salmonella* phage FO1a.
- (2) *Salmonella* phage S16 in a preparation must comply with the specification in subsection (4).
- (3) *Salmonella* phage FO1a in a preparation must comply with the specification in subsection (5).
- (4) The biological classification for *Salmonella* phage S16 in a preparation is the following:
 - (a) order—Caudavirales;
 - (b) family—Myoviridae;
 - (c) genus—T4-like;
 - (d) species—*Salmonella* phage S16;
 - (e) GenBank Accession Number—HQ331142
- (5) The biological classification for *Salmonella* phage FO1a in a preparation is the following:
 - (a) order—Caudavirales;
 - (b) family—Myoviridae;
 - (c) genus—FelixO1-like;
 - (d) species—*Salmonella* phage FO1a;
 - (e) GenBank Accession Number—JF461087.

S3—34 Specification for sulphonate agarose ion exchange resin

- (1) This specification relates to agarose, cross-linked with epichlorohydrin and reacted with allyl glycidyl ether or propylene oxide, then derivatised with sulphonate groups whereby the amount of epichlorohydrin plus allyl glycidyl ether or propylene oxide does not exceed 250% by weight of the starting quantity of agarose.
- (2) When subjected to the extraction regime listed in the 21 CFR § 173.25(c)(4), but

using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

S3—35

Specification for steviol glycosides produced by enzymatic conversion

(1) In this section:

prescribed rebaudiosides are:

- (a) rebaudioside D;
- (b) rebaudioside M; and
- (c) rebaudioside AM.

rebaudioside AM means the steviol glycoside with the chemical name: 13-[(2-O-β-D-glucopyranosyl-β-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-O-β-D-glucopyranosyl-3-O-β-D-glucopyranosyl-β-D-glucopyranosyl ester.

- (1A) This specification relates to a steviol glycosides preparation obtained from the leaves of the *Stevia rebaudiana* Bertoni plant.
- (2) The preparation must be obtained from the leaves of the *Stevia rebaudiana* Bertoni plant by using one of the following processes:
 - (a) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using protein engineered enzymes that:
 - (i) contain both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and
 - (ii) are sourced from both of the following:
 - (a) a *Pichia pastoris* strain expressing UGT-A;
 - (b) a *Pichia pastoris* strain expressing both UGT-B1 and UGT-B2;
 - (b) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside D using a protein engineered enzyme that:
 - (i) contains both UDP-glucosyltransferase and sucrose synthase (EC 2.4.1.13) components; and
 - (ii) is sourced from *Pichia pastoris* strain UGT-A;
 - (c) by enzymatic conversion of purified stevia leaf extract to produce one or more prescribed rebaudiosides using a combination of enzymes that contains:
 - (i) a UDP-glucosyltransferase from *Stevia rebaudiana* sourced from *Escherichia coli*; and
 - (ii) a UDP-glucosyltransferase from *Solanum lycopersicum* sourced from *Escherichia coli*; and
 - (iii) a sucrose synthase (EC 2.4.1.13) sourced from *Escherichia coli*.
 - (d) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside E using a protein engineered enzyme that:
 - (i) contains both of the following components:
 - (A) UDP-glucosyltransferase; and
 - (B) sucrose synthase (EC 2.4.1.13); and
 - (ii) is sourced from *Pichia pastoris* strain UGT-A.
- (2A) The final product may be spray dried.
- (3) The preparation may contain different individual steviol glycosides.
- (4) The specifications are the following:
 - (a) Description—white to light yellow powder, approximately 150 to 300 times sweeter than sucrose;

- (b) Assay—not less than 95% of steviol glycosides on the dried basis;
- (c) Solubility—freely soluble in water;
- (d) pH—between 4.5 and 7.0 (1% solution);
- (e) Total ash—not more than 1%;
- (f) Loss on drying—not more than 6% (105°C, 2 hour);
- (g) Residual solvents: Not more than 200 mg/kg methanol
 Not more than 5000 mg/kg ethanol
- (h) Arsenic—not more than 1 mg/kg;
- (i) Lead—not more than 1 mg/kg;
- (j) INS number—960.

S3—36

Specification for oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695)

For oil derived from marine micro-algae *Schizochytrium* sp. (American Type Culture Collection (ATCC) PTA-9695), the specifications are the following:

- (a) full chemical name—4,7,10,13,16,19-docosahexaenoic acid (22:6n-3 DHA);
- (b) DHA (%)—minimum 35;
- (c) EPA (%)—maximum 10;
- (d) *trans fatty acids (%)—maximum 2.0;
- (e) lead (mg/kg)—maximum 0.1;
- (f) arsenic (mg/kg)—maximum 0.1;
- (g) mercury (mg/kg)—maximum 0.1;
- (h) hexane (mg/kg)—maximum 0.3.

S3—37

Specification for isomalto-oligosaccharide

For isomalto-oligosaccharide (IMO), the specifications are the following:

- (a) chemical structure—IMO is a mixture of glucose oligomers with α 1→6 glycosidic linkages that include isomaltose, panose, isomaltotriose, isomaltopentaose and various branched oligosaccharides;
- (b) description—a white crystalline powder or transparent clear pale yellow coloured syrup;
- (c) IMO content (dry weight)—not less than 90% (powder) and not less than 75% (syrup);
- (d) oligosaccharides—not less than 55% with a degree of polymerisation of 3 or more;
- (e) glucose (dry weight)—not more than 5%;
- (f) moisture—not more than 5% for the powder, not applicable for syrup;
- (g) ash (dry weight)—not more than 0.3%.

S3—38

Specification for L-arginine acetate

For L-arginine acetate, the specifications are the following:

- (a) full chemical name—(2S)-2-amino-5-(diaminomethylideneamino) pentanoic acid acetate;
- (b) description—white crystalline powder;
- (c) chemical formula— $C_8H_{18}N_4O_4$;
- (d) CAS number—71173-62-1;
- (e) purity (assay, on dried basis)—98.0-101.0%;
- (f) loss on drying—maximum 0.5%;

- (g) lead—maximum 0.4 mg/kg;
- (h) arsenic—maximum 1 mg/kg;
- (i) cadmium—maximum 0.2 mg/kg;
- (j) mercury—maximum 0.4 mg/kg.

S3—39

Specification for steviol glycosides from fermentation

- (1) This specification relates to a steviol glycosides preparation that:
 - (a) is obtained from fermentation;
 - (b) is not obtained from the leaves of the *Stevia rebaudiana* Bertoni plant; and
 - (c) contains steviol glycosides that are only derived from one of the following:
 - (i) *Saccharomyces cerevisiae* strain CD15407 containing novel genes for the production of steviol glycosides;
 - (ii) *Saccharomyces cerevisiae* strain Y63348 containing novel genes for the production of steviol glycosides;
 - (iii) *Yarrowia lipolytica* strain VRM0014 containing novel genes for the production of steviol glycosides.
- (2) The specifications are the following:
 - (a) Description—white to light yellow powder, approximately 200 to 300 times sweeter than sucrose;
 - (b) Assay—not less than 95% of steviol glycosides on the dried basis;
 - (c) Solubility—freely soluble in water;
 - (d) pH—between 4.5 and 7.0 (1% solution);
 - (e) Total ash—not more than 1%;
 - (f) Loss on drying—not more than 6% (105°C, 2 hour);
 - (g) Residual solvents—not more than 200 mg/kg methanol and not more than 5000 mg/kg ethanol;
 - (h) Arsenic—not more than 1 mg/kg;
 - (i) Lead—not more than 1 mg/kg;
 - (j) Cadmium—not more than 1 mg/kg;
 - (k) Mercury—not more than 1 mg/kg;
 - (l) The final product may be spray dried.

S3—39(A)

Specification for rapeseed protein isolate

For rapeseed protein isolate, the specifications are the following:

- (a) Composition:
 - (i) Total protein (%) – no less than 90; and
 - (ii) Carbohydrates (%) – no more than 7; and
 - (iii) Fat (%) – no more than 5; and
 - (iv) Ash (%) – no more than 5; and
 - (v) Moisture (%) – no more than 7;
- (b) Purity:
 - (i) Glucosinolates (µmol/g) – no more than 1;
 - (ii) Erucic acid (%) – no more than 0.005;
 - (iii) Phytates (% w/w) – no more than 1.5;
- (c) Metals:
 - (i) Lead (mg/kg) – no more than 0.5;
- (d) Microbiological:

- (i) Total plate count (cfu/g) no more than 10,000; and
- (ii) *E. coli* (cfu/10g) absent; and
- (iii) *Salmonella* spp. (cfu/25g) absent; and
- (iv) Yeasts and moulds (cfu/g) less than 100.

S3—40

Specification for 2'-fucosyllactose sourced from *Escherichia coli* K-12

For 2'-fucosyllactose (2'-FL) sourced from *Escherichia coli* K-12, the specifications are the following:

- (a) chemical name— α -L-fucopyranosyl-(1→2)- β -D-galactopyranosyl-(1→4)-D-glucopyranose;
- (b) chemical formula— $C_{18}H_{32}O_{15}$;
- (c) CAS number—41263-94-9;
- (d) description—white to off white powder or agglomerates;
- (e) assay (water free) for sum of 2'-FL, lactose, difucosyllactose and fucose—not less than 96.0%;
- (f) assay (water free) 2'-FL—not less than 94.0%;
- (g) D-lactose—not more than 3.0%
- (h) L-fucose—not more than 1.0%
- (i) difucosyllactose—not more than 1.0%
- (j) 2'-fucosyl-D-lactulose—not more than 1.0%
- (k) pH (20°C, 5% solution)—3.2 to 5.0
- (l) water—not more than 5.0%
- (m) ash, sulphated—not more than 1.5%
- (n) acetic acid (as free acid and/or sodium acetate)—not more than 1.0%
- (o) residual proteins—not more than 0.01%
- (p) lead—not more than 0.1 mg/kg
- (q) microbiological:
 - (i) *salmonella*—absent in 25 g
 - (ii) total plate count—not more than 500 cfu/g
 - (iii) enterobacteriaceae—absent in 10 g
 - (iv) *cronobacter (Enterobacter) sakazakii*—absent in 10 g
 - (v) *listeria monocytogenes*—absent in 25 g
 - (vi) *bacillus cereus*—not more than 50 cfu/g
 - (vii) yeasts—not more than 10 cfu/g
 - (viii) moulds—not more than 10 cfu/g
 - (ix) residual endotoxins—not more than 10 EU/mg

S3—41

Specification for lacto-N-neotetraose

For lacto-N-neotetraose (LNnT), the specifications are the following:

- (a) chemical name— β -D-galactopyranosyl-(1→4)-2-acetamido-2-deoxy- β -D-glucopyranosyl-(1→3)- β -D-galactopyranosyl-(1→4)-D-glucopyranose
- (b) chemical formula— $C_{26}H_{45}NO_{21}$
- (c) CAS number—13007-32-4
- (d) description—white to off white powder or agglomerates
- (e) assay (water free) for sum of LNnT, lactose, lacto-N-triose II, and *para*-lacto-N-hexaose—not less than 95.0%
- (f) assay (water free) LNnT—not less than 92.0%
- (g) D-lactose—not more than 3.0%
- (h) lacto-N-triose II—not more than 3.0%

- (i) *para*-lacto-N-neohexaose—not more than 3.0%
- (j) LNNt fructose isomer—not more than 1.0%
- (k) pH (20°C, 5% solution) —4.0 to 7.0
- (l) water—not more than 9.0%
- (m) ash, sulphated—not more than 1.5%
- (n) methanol—not more than 100 mg/kg
- (o) residual proteins—not more than 0.01%
- (p) lead—not more than 0.1 mg/kg
- (q) microbiological:
 - (i) *salmonella*—absent in 25 g
 - (ii) total plate count—not more than 500 cfu/g
 - (iii) enterobacteriaceae—absent in 10 g
 - (iv) *cronobacter (Enterobacter) sakazakii*—absent in 10 g
 - (v) *listeria monocytogenes*—absent in 25 g
 - (vi) *bacillus cereus*—not more than 50 cfu/g
 - (vii) yeasts—not more than 10 cfu/g
 - (viii) moulds—not more than 10 cfu/g
 - (ix) residual endotoxins—not more than 10 EU/mg

S3—42

Specification for a soy leghemoglobin preparation

Note Subsections S26—3(5) and (7) require a soy leghemoglobin preparation to comply with the specifications set out in this section.

For a soy leghemoglobin preparation, the specifications are the following:

- (a) soy leghemoglobin protein—maximum 9.0%;
- (b) soy leghemoglobin protein purity—minimum 65%;
- (c) appearance—dark red concentrated liquid;
- (d) solids— maximum 26%;
- (e) fat—maximum 2.0%;
- (f) carbohydrate—maximum 6.0%;
- (g) pH—5-10;
- (h) moisture—maximum 90%;
- (i) ash—maximum 4.0%;
- (j) lead—maximum 0.4 mg/kg;
- (k) arsenic—maximum 0.05 mg/kg;
- (l) mercury—maximum 0.05 mg/kg;
- (m) cadmium—maximum 0.2 mg/kg;
- (n) microbiological:
 - (i) *Escherichia coli*—negative to test;
 - (ii) *Salmonella spp.*—negative to test;
 - (i) *Listeria monocytogenes*—negative to test.

S3—43

Specification for sweet osmanthus ear glycolipids

For sweet osmanthus ear glycolipids, the specifications are the following:

- (a) CAS number—2205009-17-0;
- (b) chemical structure—a mixture of long-chain glycolipids obtained from the fermentation and filtration of the non-GMO *Dacryopinax spathularia* strain MUCL 53181;
- (c) description—off-white to ivory powder;

- (d) pH—between 5.0 and 7.0 (1% aqueous solution);
- (e) water—less than 5%;
- (f) protein—less than 3%;
- (g) fat—less than 2%;
- (h) total glycolipid content on a dry weight basis for the powder—no less than 93%;
- (i) lead—not more than 2 mg/kg;
- (j) arsenic—not more than 1 mg/kg;
- (k) cadmium— not more than 1 mg/kg;
- (l) mercury— not more than 1 mg/kg;
- (m) microbial limits:
 - (i) total aerobic microbial count—not more than 100 cfu/g;
 - (ii) total yeast and mould count—not more than 10 cfu/g;
 - (iii) coliforms—not more than 3 MPN/g;
 - (iv) *Escherichia coli*—not more than 3 MPN/g.

S3—44 Specification for Nicotinamide riboside chloride

- (1) In this section,

Nicotinamide riboside chloride (CAS Number 23111-00-4) is the chemical with:

 - (a) the chemical name Pyridinium, 3-(aminocarbonyl)-1-β-D-ribofuranosyl-, chloride (1:1);
 - (b) the formula $C_{11}H_{15}N_2O_5 \cdot Cl$;
 - (c) the formula weight 290.7 g/mol.
- (2) For Nicotinamide riboside chloride, the specifications are the following:
 - (a) description—a white to light brown powder;
 - (b) solubility—freely soluble in water;
 - (c) assay—not less than 90.0 w/w % and not more than 103 w/w %;
 - (d) water—not more than 2.0 w/w %;
 - (e) residual solvents:
 - (i) acetone—not more than 5000 ppm; and
 - (ii) methanol—not more than 1000 ppm; and
 - (iii) acetonitrile—not more than 50 ppm; and
 - (iv) methyl tert-butyl ether—not more than 500 ppm;
 - (f) reaction by-products:
 - (i) methyl acetate—not more than 1000 ppm; and
 - (ii) acetamide—not more than 27 ppm; and
 - (iii) acetic acid—not more than 5000 ppm;
 - (g) arsenic and heavy metals:
 - (i) arsenic—not more than 1 ppm; and
 - (ii) mercury—not more than 1 ppm; and
 - (iii) cadmium—not more than 1 ppm; and
 - (iv) lead—not more than 0.5 ppm;
 - (h) microbial limits:
 - (i) standard plate count—maximum 1000 cfu/g; and
 - (ii) yeast and mould—maximum 100 cfu/g; and
 - (iii) *Escherichia coli*—absent in 10 g

S3—45 Specification for 2'-fucosyllactose sourced from *Escherichia coli* BL21

For 2'-fucosyllactose (2'-FL) sourced from *Escherichia coli* BL21, the specifications are the following:

- (a) chemical name— α -L-fucopyranosyl-(1→2)- β -D-galactopyranosyl-(1→4)-D-glucopyranose
- (b) chemical formula— $C_{18}H_{32}O_{15}$
- (c) CAS number—41263-94-9
- (d) description—either a white to ivory powder, or a colourless to slightly yellow liquid
- (e) 2'-FL—not less than 90.0%
- (f) D-lactose—not more than 5.0%
- (g) L-fucose—not more than 3.0%
- (h) 3-fucosyllactose—not more than 5.0%
- (i) difucosyllactose—not more than 5.0%
- (j) fucosyl-galactose—not more than 3.0%
- (k) glucose—not more than 3.0%
- (l) galactose—not more than 3.0%
- (m) water—not more than 9.0% for powder, not applicable for liquid
- (n) solids—45% w/v (\pm 5%) dry matter in water, not applicable for powder
- (o) ash, sulphated—not more than 0.5%
- (p) residual proteins—not more than 0.01%
- (q) lead—not more than 0.02 mg/kg
- (r) arsenic—not more than 0.2 mg/kg
- (s) cadmium—not more than 0.1 mg/kg
- (t) mercury—not more than 0.5 mg/kg
- (u) microbiological:
 - (i) *Salmonella*—absent in 100 g for powder, absent in 200 mL for liquid
 - (ii) total plate count—not more than 10000 cfu/g for powder, not more than 5000 cfu/g for liquid
 - (iii) coliform/Enterobacteriaceae—absent in 11 g for powder, absent in 22 mL for liquid
 - (iv) *Cronobacter sakazakii*—absent in 100 g for powder, absent in 200 mL for liquid
 - (v) yeast and mould—not more than 100 cfu/g for powder, not more than 50 cfu/g for liquid
 - (vi) aflatoxin M1—not more than 0.025 μ g/kg
 - (vii) endotoxins—not more than 10 EU/mg
 - (viii) GMO detection—not detected.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 20 of Schedule 3 as in force on **20 January 2022** (up to Amendment No. 205). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2022**.

Uncommenced amendments or provisions ceasing to have effect.

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted	am = amended
C[x] = Compilation No. x	ed = editorial change
exp = expired or ceased to have effect	rep = repealed
rs = repealed and substituted	

Schedule 3 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00493 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—2(1)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Update list of references.
S3—2(1)(b)	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Update list of references.
table to S3—2(2)	163	F2016L00787 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Provision for <i>Salmonella</i> phage preparation (S16 and FO1a).
table to S3—2(2)	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	am	Reference to agarose ion exchange resin replaced with amine agarose ion exchange resin.
table to S3—2(2)	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	ad	Entry for sulphonate agarose ion exchange resin.
table to S3—2(2)	168	F2017L00409 10 April 2017 FSC110 13 April 2017	13 April 2017	ad	Entry for steviol glycosides from <i>Stevia rebaudiana</i> Bertoni.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S3—2(2)	170	F2017L00586 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Entry for oil derived from marine micro-algae <i>Schizochytrium</i> sp. (American Type Culture Collection (ATCC) PTA-9695).
table to S3—2(2)	171	F2017L00915 11 July 2017 FSC113 13 July 2017	13 July 2017	ad	Entry for isomalto-oligosaccharide.
table to S3—2(2)	173	F2017L01176 13 Sept 2017 FSANZ Notification Circular 24-17 (Urgent Proposal) 14 Sept 2017	14 Sept 2017	ad	Entry for L-arginine acetate.
S3—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Update reference in paragraph (j).
S3—3	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Update reference in paragraph (j).
S3—6	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	am	Reference to agarose ion exchange resin replaced with amine agarose ion exchange resin.
S3—6(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—9(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—11(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—25(2), (3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Specification updated to be consistent with a more recent specification.
S3—27(2)	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error in subparagraph (b)(ii).
S3—27(2)	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction to typographical error in units for total aerobic count.
S3—31	160	F2016L00041 12 Jan 2016 FSC102 14 Jan 2016	1 March 2016	ad	Specification for rebaudioside M.
S3—32	160	F2016L00041 12 Jan 2016 FSC102 14 Jan 2016	1 March 2016	ad	Specification for steviol glycoside mixture including rebaudioside M.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—33	163	F2016L00787 12 May 2016 FSC105 19 May 2016	19 May 2016	ad	Specification for <i>Salmonella</i> phage preparation (S16 and FO1a).
S3—34	164	F2016L01204 21 July 2016 FSC106 21 July 2016	21 July 2016	ad	Specification for sulphonate agarose ion exchange resin.
S3—35	168	F2017L00409 10 April 2017 FSC110 13 April 2017	13 April 2017	ad	Specification for steviol glycosides from <i>Stevia rebaudiana</i> Bertoni.
S3—36	170	F2017L00586 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Specification for oil derived from marine micro-algae <i>Schizochytrium</i> sp. (American Type Culture Collection (ATCC) PTA-9695).
S3—37	171	F2017L00915 11 July 2017 FSC113 13 July 2017	13 July 2017	ad	Specification for isomalto-oligosaccharide.
S3—38	173	F2017L01176 13 Sept 2017 FSANZ Notification Circular 24-17 (Urgent Proposal) 14 Sept 2017	14 Sept 2017	ad	Specification for L-arginine acetate.
S3—2(1)(b)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Update international references
S3—2(1)(c)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Update international references
S3—28(2)(a)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 November 2018	am	Correction typographical error
S3—35(2)	183	F2019L00039 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	am	Specification for <i>Stevia rebaudiana</i> Bertoni plant.
S3—2(2)	187	F2019L01135 28 Aug 2019 FSC128 5 Sept 2019	5 September 2019	ad	Specification for steviol glycosides from fermentation; specification for Rebaudioside MD
S3—35(2)(b)	187	F2019L01136 28 Aug 2019 FSC128 5 Sept 2019	5 September 2019	am	Specification for Rebaudioside D
S3—35(1)	191	F2020L00153 20 Feb 2020 FSC132 26 Feb 2020	26 February 2020	am	Specification for steviol glycosides obtained from the leaves of the <i>Stevia rebaudiana</i> Bertoni plant

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S3—35(2)(d)	191	F2020L00153 20 Feb 2020 FSC132 26 Feb 2020	26 February 2020	ad	Specification to produce one or more prescribed rebaudiosides by enzymatic conversion of purified stevia leaf extract
S3—35(4)(a)	191	F2020L00153 20 Feb 2020 FSC132 26 Feb 2020	26 February 2020	am	Specification of description
S3—35(2)(d)	193	F2020L00937 23 July 2020 FSC134 28 July 2020	28 July 2020	am	Specification to produce rebaudioside E from enzymatic conversion of purified stevia leaf extract
S3—2(2)	198	F2021L00332 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Specification for 2'-O-fucosyllactose and lacto-N-neotetraose
S3—42	198	F2021L00326 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Specification for a soy leghemoglobin preparation
S3—2(2)	198	F2021L00327 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	Specification for Sweet osmanthus ear glycolipids
S3—2(1)(b)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Update international references (xii), (xiii) and (xiv)
S3—2(1)(c)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rs	Update international references
S3—2(2)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Entries for resistant maltoextrins, <i>Salmonella</i> phage preparation (S16 and FO1a), steviol glycosides from fermentation, steviol glycosides produced by enzymatic conversion
S3—3(b)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rs	Update international references
S3—3(i)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Update international references
S3—31	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rep	Repeal section S3—31
S3—32	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rep	Repeal section S3—32
S3—35	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	am	Specification for steviol glycosides produced by enzymatic conversion
S3—35(2)	200	F2021L00684 2 June 2021 FSC 141 3 June 2021	3 June 2021	rs	Specification for steviol glycosides produced by enzymatic conversion

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S3—2(2)	198	F2021L00324 24 March 2021 FSC 139 26 March 2021	30 June 2021	ad ed C16	Entry for rapeseed protein isolate Editorial change to update a provision cross-reference
S3—39(A)	198	F2021L00324 24 March 2021 FSC 139 26 March 2021	30 June 2021	ad ed C16	Specification for rapeseed protein isolate Section S3—40 (first occurring) was renumbered as section S3—39(A) by editorial change
table to S3—39(2)	201	F2021L00985 14 Jul 2021 FSC 142 22 July 2021	22 July 2021	Ad	Entry for Rebaudioside M
table to S3—39(2)	203	F2021L01431 14 October 2021 FSC 144 21 October 2021	21 October 2021	Ad	Entry for Nicotinamide riboside chloride
S3—44	203	F2021L01431 14 October 2021 FSC 144 21 October 2021	21 October 2021	Ad	Specification for Nicotinamide riboside chloride
S3—39(1) and (2)	204	F2021L01690 2 Dec 2021 FSC 145 6 Dec 2021	6 December 2021	am	Specification for steviol glycoside preparation
table to S3—2(2)	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	am	2'-O-fucosyllactose to 2'-fucosyllactose sourced from <i>Escherichia coli</i> K-12
table to S3—2(2)	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	Ad	2'-fucosyllactose sourced from <i>Escherichia coli</i> BL21
S3—40	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	am	2'-O-fucosyllactose to 2'-fucosyllactose sourced from <i>Escherichia coli</i> K-12
S3—45	205	F2022L00038 18 Jan 2022 FSC 146 20 Jan 22	20 January 2022	Ad	Specification for 2'-fucosyllactose sourced from <i>Escherichia coli</i> BL21

Schedule 4 Nutrition, health and related claims

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 5 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S4—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 4 – Nutrition, health and related claims*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S4—2 Definitions

In this Schedule:

maximum claimable amount means the maximum claimable amount as prescribed by section 1.3.2—4 or 1.3.2—5.

reference quantity means the reference quantity specified for the food in the Table to section S17—4.

Note In this Code (see section 1.1.2—2):

sugars:

- (a) in Standard 1.2.7, Standard 1.2.8 and Schedule 4 (except where it appears with an asterisk as 'sugars*')—means monosaccharides and disaccharides; and
- (b) otherwise—means any of the following products, derived from any source:
 - (i) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose;
 - (ii) starch hydrolysate;
 - (iii) glucose syrups, maltodextrin and similar products;
 - (iv) products derived at a sugar refinery, including brown sugar and molasses;
 - (v) icing sugar;
 - (vi) invert sugar;
 - (vii) fruit sugar syrup;
 but does not include:
 - (i) malt or malt extracts; or
 - (ii) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup, erythritol or lactitol.

Note **Sugar** is defined differently—see section 1.1.2—3.

Note **Sugars*** is relevant for claims about no added sugar.

S4—3 Conditions for nutrition content claims

For subsection 1.2.7—12(1), the table is:

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
*Carbohydrate		Reduced or light/lite	The food contains at least 25% less *carbohydrate than in the same amount of *reference food.

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
		Increased	The food contains at least 25% more *carbohydrate than in the same amount of *reference food.
Cholesterol	The food meets the conditions for a nutrition content claim about low saturated fatty acids.	Low	The food contains no more cholesterol than: (a) 10 mg/100 mL for liquid food; or (b) 20 mg/100 g for solid food.
		Reduced or Light / Lite	The food contains at least 25% less cholesterol than in the same amount of *reference food.
*Dietary fibre	A serving of the food contains at least 2 g of *dietary fibre unless the claim is about low or reduced dietary fibre.	Good source	A serving of the food contains at least 4 g of *dietary fibre.
		Excellent source	A serving of the food contains at least 7 g of *dietary fibre.
		Increased	(a) The *reference food contains at least 2 g of *dietary fibre per serving; and (b) the food contains at least 25% more *dietary fibre than in the same amount of reference food.
Energy		Low	The *average energy content of the food is no more than: (a) 80 kJ/100 mL for liquid food; or (b) 170 kJ/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less energy than in the same amount of *reference food.
		Diet	(a) The food meets the NPSC, unless the food is a special purpose food; and (b) either of the following is satisfied: (i) the *average energy content of the food is no more than 80 kJ/100 mL for liquid food or 170 kJ/100 g for solid food; or (ii) the food contains at least 40% less energy than in the same amount of *reference food.

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
Fat		% Free	The food meets the conditions for a nutrition content claim about low fat.
		Low	The food contains no more fat than: (a) 1.5 g/100 mL for liquid food; or (b) 3 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less fat than in the same amount of *reference food.
Gluten		Free	The food must not contain: (a) detectable gluten; or (b) oats or oat products; or (c) cereals containing *gluten that have been malted, or products of such cereals.
		Low	The food contains no more than 20 mg gluten/100 g of the food.
*Glycaemic Index	(a) The food meets the NPSC, unless the food is a special purpose food; and (b) the claim or the nutrition information panel includes the numerical value of the *glycaemic index of the food.	Low	The numerical value of the *glycaemic index of the food is 55 or below.
		Medium	The numerical value of the *glycaemic index of the food is at least 56 and does not exceed 69.
		High	The numerical value of the *glycaemic index of the food is 70 or above.
Glycaemic load	The food meets the NPSC, unless the food is a special purpose food.		
Lactose		Free	The food contains no detectable lactose.
		Low	The food contains no more than 2 g of lactose/100 g of the food.
Mono-unsaturated fatty acids	The food contains, as a proportion of the total fatty acid content: (a) no more than 28% saturated fatty acids and trans fatty acids; and (b) no less than 40% monounsaturated fatty acids.	Increased	(a) The food contains at least 25% more *monounsaturated fatty acids than in the same amount of *reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about monounsaturated fatty acids.
Omega fatty acids (any)	The type of omega fatty acid is specified immediately after the word 'omega'.		

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
Omega-9 fatty acids	<p>(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and</p> <p>(b) the food contains, as a proportion of the total fatty acid content:</p> <p>(i) no more than 28% *saturated fatty acids and trans fatty acids; and</p> <p>(ii) no less than 40% omega-9 fatty acids.</p>	Increased	<p>(a) The food contains at least 25% more omega-9 fatty acids than in the same amount of *reference food; and</p> <p>(b) the reference food meets the general claim conditions for a nutrition content claim about omega-9 fatty acids.</p>
Poly-unsaturated fatty acids	<p>The food contains, as a proportion of the total fatty acid content:</p> <p>(a) no more than 28% *saturated fatty acids and trans fatty acids; and</p> <p>(b) no less than 40% polyunsaturated fatty acids.</p>	Increased	<p>(a) The food contains at least 25% more *polyunsaturated fatty acids than in the same amount of *reference food; and</p> <p>(b) the reference food meets the general claim conditions for a nutrition content claim about polyunsaturated fatty acids.</p>
Potassium	The nutrition information panel indicates the sodium and potassium content.		
Protein	The food contains at least 5 g of protein/serving unless the claim is about low or reduced protein.	<p>Good Source</p> <p>Increased</p>	<p>The food contains at least 10 g of protein/serving.</p> <p>(a) The food contains at least 25% more protein than in the same amount of *reference food; and</p> <p>(b) the reference food meets the general claim conditions for a nutrition content claim about protein.</p>
Salt or sodium		<p>Low</p> <p>Reduced or Light/Lite</p> <p>No added</p> <p>Unsalted</p>	<p>The food contains no more sodium than:</p> <p>(a) 120 mg/100 mL for liquid food; or</p> <p>(b) 120 mg/100 g for solid food.</p> <p>The food contains at least 25% less sodium than in the same amount of *reference food.</p> <p>(a) The food contains no added sodium compound including no added salt; and</p> <p>(b) the ingredients of the food contain no added sodium compound including no added salt.</p> <p>The food meets the conditions for a nutrition content claim about no added salt or sodium.</p>

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
Saturated and trans fatty acids		Low	The food contains no more *saturated and *trans fatty acids than: (a) 0.75 g/100 mL for liquid food; or (b) 1.5 g/100 g for solid food.
		Reduced or Light/Lite	(a) The food contains at least 25% less saturated and *trans fatty acids than in the same amount of *reference food; and (b) both saturated and trans fatty acids are reduced relative to the same amount of reference food.
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and *trans fatty acids; and (b) the claim expressly states in words to the effect of 'low proportion of *saturated and *trans fatty acids of total fatty acid content'.
Saturated fatty acids		Free	(a) The food contains no detectable *saturated fatty acids; and (b) the food contains no detectable *trans fatty acids.
		Low	The food contains no more *saturated and *trans fatty acids than: (a) 0.75 g/100 mL for liquid food; or (b) 1.5 g/100 g for solid food.
		Reduced or Light/Lite	The food contains: (a) at least 25% less *saturated fatty acids than in the same amount of *reference food; and (b) no more *trans fatty acids than in the same amount of reference food.
		Low proportion	(a) The food contains as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; and (b) the claim expressly states in words to the effect of 'low proportion of saturated fatty acids of the total fatty acid content'.

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
Sugar or sugars		% Free	The food meets the conditions for a nutrition content claim about low sugar.
		Low	The food contains no more sugars than: (a) 2.5 g/100 mL for liquid food; or (b) 5 g/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sugars than in the same amount of *reference food.
		No added	(a) The food contains no added sugars*, honey, malt, or malt extracts; and (b) the food contains no added concentrated fruit juice or deionised fruit juice, unless the food is any of the following: (i) a brewed soft drink; (ii) an electrolyte drink; (iii) an electrolyte drink base; (iv) juice blend; (v) a formulated beverage; (vi) fruit juice; (vii) fruit drink; (viii) vegetable juice; (ix) mineral water or spring water; (x) a non-alcoholic beverage.
		Unsweetened	(a) The food meets the conditions for a nutrition content claim about no added sugar; and (b) the food contains no intense sweeteners, sorbitol, mannitol, glycerol, xylitol, isomalt, maltitol syrup or lactitol.

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
Trans fatty acids		Free	The food contains no detectable trans fatty acids, and contains: (a) no more than: (i) 0.75 g saturated fatty acids/100 mL of liquid food; or (ii) 1.5 g saturated fatty acids/100 g of solid food; or (b) no more than 28% saturated fatty acids as a proportion of the total fatty acid content.
		Reduced or Light / Lite	The food contains: (a) at least 25% less *trans fatty acids than in the same amount of *reference food, and (b) no more *saturated fatty acids than in the same amount of reference food.
Vitamin or mineral (not including potassium or sodium)	(a) The vitamin or mineral is mentioned in Column 1 of the table to section S1—2 or S1—3; and (b) a serving of the food contains at least 10% *RDI or *ESADDI for that vitamin or mineral; and (c) a claim is not for more of the particular vitamin or mineral than the amount permitted by section 1.3.2—4 or 1.3.2—5; and (d) the food is not any of the following: (i) a formulated caffeinated beverage; (ii) food for infants; (iii) a formulated meal replacement; (iv) a formulated supplementary food; (v) a formulated supplementary sports food. Paragraph (b) does not apply where: (i) a maximum claimable amount applies in relation to the mineral or vitamin; and	Good source	A serving of the food contains no less than 25% *RDI or *ESADDI for that vitamin or mineral.

Conditions for nutrition content claims

Column 1	Column 2	Column 3	Column 4
<i>*Property of food</i>	<i>General claim conditions that must be met</i>	<i>Specific descriptor</i>	<i>Conditions that must be met if using specific descriptor in Column 3</i>
	<ul style="list-style-type: none"> (ii) the serving size is less than the reference quantity; and (iii) the reference quantity contains at least 10% *RDI or *ESADDI for the vitamin or mineral; and (iv) the maximum claimable amount is less than 10% *RDI or *ESADDI per serving. <p>For food for infants, the food satisfies the condition for making a claim under subsection 2.9.2—10(2).</p> <p>For a formulated meal replacement, the food meets the condition for making a claim under subsection 2.9.3—4(2).</p> <p>For a formulated supplementary food, the food meets the conditions for making a claim under subsection 2.9.3—6(2).</p> <p>For a formulated supplementary food for young children, the food meets the conditions for making a claim under 2.9.3—8(2).</p>		

S4—4

Conditions for permitted high level health claims

For subsection 1.2.7—18(2), the table is:

Conditions for permitted high level health claims

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
A high intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing a high amount of both fruit and vegetables	(a) Claims are not permitted on: <ul style="list-style-type: none"> (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) brewed soft drink; or (viii) fruit drink; or (ix) electrolyte drink; or (x) electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.
Beta-glucan	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: <ul style="list-style-type: none"> (a) one or more of the following oat or barley foods: <ul style="list-style-type: none"> (i) oat bran; (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).
Calcium	Enhances bone mineral density		Diet high in calcium	The food must contain no less than 200 mg of calcium/serving.
	Reduces risk of osteoporosis	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must contain no less than 290 mg of calcium/serving.
	Reduces risk of osteoporotic fracture			
Calcium and Vitamin D	Reduces risk of osteoporosis	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must: <ul style="list-style-type: none"> (a) contain no less than 290 mg of calcium/serving; and (b) meet the general claim conditions for making a nutrition content claim about vitamin D.
	Reduces risk of osteoporotic fracture			

Conditions for permitted high level health claims

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
Folic acid (but not folate)	Reduces risk of foetal neural tube defects	Women of child bearing age	Consume at least 400 µg of folic acid per day, at least the month before and three months after conception	<p>The food must:</p> <ul style="list-style-type: none"> (a) contain no less than 40 µg folic acid/serving; and (b) the food is not: <ul style="list-style-type: none"> (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytosterols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vi) a formulated meal replacement.
Increased intake of fruit and vegetables	Reduces risk of coronary heart disease		Diet containing an increased amount of both fruit and vegetables	<ul style="list-style-type: none"> (a) Claims are not permitted on: <ul style="list-style-type: none"> (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and (b) the food must contain no less than 90% fruit or vegetable by weight.

Conditions for permitted high level health claims

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
*Phytosterols, phytostanols and their esters	Reduces blood cholesterol		Diet low in saturated fatty acids Diet containing 2 g of *phytosterols, phytostanols and their esters per day	The food must: (a) meet the relevant conditions specified in the table in section S25—2; and (b) contain a minimum of 0.8 g total plant sterol equivalents content/serving.
Saturated fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated fatty acids.
Saturated and trans fatty acids	Reduces total blood cholesterol or blood LDL cholesterol		Diet low in saturated and trans fatty acids	The food must meet the conditions for making a nutrition content claim about low saturated and trans fatty acids.
Sodium or salt	Reduces blood pressure		Diet low in salt or sodium	The food must meet the conditions for making a nutrition content claim about low sodium or salt.

S4—5

Conditions for permitted general level health claims

For subsection 1.2.7—18(3), the table is:

**Conditions for permitted general level health claims
Part 1—Minerals**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Calcium	Necessary for normal teeth and bone structure Necessary for normal nerve and muscle function Necessary for normal blood coagulation Contributes to normal energy metabolism Contributes to the normal function of digestive enzymes Contributes to normal cell division			The food must meet the general claim conditions for making a nutrition content claim about calcium.

**Conditions for permitted general level health claims
Part 1—Minerals**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to normal growth and development	Children		
Chromium	Contributes to normal macronutrient metabolism			The food must meet the general claim conditions for making a nutrition content claim about chromium.
Copper	<p>Contributes to normal connective tissue structure</p> <p>Contributes to normal iron transport and metabolism</p> <p>Contributes to cell protection from free radical damage</p> <p>Necessary for normal energy production</p> <p>Necessary for normal neurological function</p> <p>Necessary for normal immune system function</p> <p>Necessary for normal skin and hair colouration</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about copper.
Fluoride	Contributes to the maintenance of tooth mineralisation			The food must contain no less than 0.6 mg fluoride/L.
Iodine	<p>Necessary for normal production of thyroid hormones</p> <p>Necessary for normal neurological function</p> <p>Necessary for normal energy metabolism</p> <p>Contributes to normal cognitive function</p> <p>Contributes to the maintenance of normal skin</p>			The food must meet the general claim conditions for making a nutrition content claim about iodine.

**Conditions for permitted general level health claims
Part 1—Minerals**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to normal growth and development	Children		
Iron	Necessary for normal oxygen transport Contributes to normal energy production Necessary for normal immune system function Contributes to normal blood formation Necessary for normal neurological development in the foetus Contributes to normal cognitive function Contributes to the reduction of tiredness and fatigue Necessary for normal cell division			The food must meet the general claim conditions for making a nutrition content claim about iron.
	Contributes to normal growth and development	Children		
	Contributes to normal cognitive development	Children		
Manganese	Contributes to normal bone formation Contributes to normal energy metabolism Contributes to cell protection from free radical damage Contributes to normal connective tissue structure			The food must meet the general claim conditions for making a nutrition content claim about manganese.
	Contributes to normal growth and development	Children		

**Conditions for permitted general level health claims
Part 1—Minerals**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Magnesium	<p>Contributes to normal energy metabolism</p> <p>Necessary for normal electrolyte balance</p> <p>Necessary for normal nerve and muscle function</p> <p>Necessary for teeth and bone structure</p> <p>Contributes to a reduction of tiredness and fatigue</p> <p>Necessary for normal protein synthesis</p> <p>Contributes to normal psychological function</p> <p>Necessary for normal cell division</p>			The food must meet the general claim conditions for making a nutrition content claim about magnesium.
	<p>Contributes to normal growth and development</p>	Children		
Molybdenum	<p>Contributes to normal sulphur amino acid metabolism</p>			The food must meet the general claim conditions for making a nutrition content claim about molybdenum.
Phosphorus	<p>Necessary for normal teeth and bone structure</p> <p>Necessary for the normal cell membrane structure</p> <p>Necessary for normal energy metabolism</p>			The food must meet the general claim conditions for making a nutrition content claim about phosphorus.
	<p>Contributes to normal growth and development</p>	Children		

**Conditions for permitted general level health claims
Part 1—Minerals**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Selenium	<p>Necessary for normal immune system function</p> <p>Necessary for the normal utilisation of iodine in the production of thyroid hormones</p> <p>Necessary for cell protection from some types of free radical damage</p> <p>Contributes to normal sperm production</p> <p>Contributes to the maintenance of normal hair and nails</p>			The food must meet the general claim conditions for making a nutrition content claim about selenium.
	<p>Contributes to normal growth and development</p>	Children		
Zinc	<p>Necessary for normal immune system function</p> <p>Necessary for normal cell division</p> <p>Contributes to normal skin structure and wound healing</p>			The food must meet the general conditions for making a nutrition content claim about zinc.
	<p>Contributes to normal growth and development</p> <p>Contributes to normal acid-base metabolism</p> <p>Contributes to normal carbohydrate metabolism</p> <p>Contributes to normal cognitive function</p> <p>Contributes to normal fertility and reproduction</p> <p>Contributes to normal macronutrient metabolism</p>	Children		

**Conditions for permitted general level health claims
Part 1—Minerals**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to normal metabolism of fatty acids			
	Contributes to normal metabolism of vitamin A			
	Contributes to normal protein synthesis			
	Contributes to the maintenance of normal bones			
	Contributes to the maintenance of normal hair and nails			
	Contributes to the maintenance of normal testosterone levels in the blood			
	Contributes to cell protection from free radicals			
	Contributes to the maintenance of normal vision			

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Biotin	<p>Contributes to normal fat metabolism and energy production</p> <p>Contributes to normal functioning of the nervous system</p> <p>Contributes to normal macronutrient metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to maintenance of normal hair</p> <p>Contributes to maintenance of normal skin and mucous membranes</p>			The food must meet the general conditions for making a nutrition content claim about biotin.
Choline	<p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal fat metabolism</p> <p>Contributes to the maintenance of normal liver function</p>			The food must contain no less than 50 mg choline/serve.
Folate	<p>Necessary for normal blood formation</p> <p>Necessary for normal cell division</p> <hr/> <p>Contributes to normal growth and development</p> <hr/> <p>Contributes to maternal tissue growth during pregnancy</p> <p>Contributes to normal amino acid synthesis</p>	<p>Children</p>		The food must meet the general conditions for making a nutrition content claim about folate.

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to normal immune system function</p> <p>Contributes to the reduction of tiredness and fatigue</p>			
Folic acid (but not folate)	Contributes to normal neural tube structure in the developing foetus	Women of child bearing age	Consume at least 400 µg of folic acid/day, at least the month before and three months after conception	<p>(a) The food must contain no less than 40 µg folic acid per serving; and</p> <p>(b) the food is not:</p> <ul style="list-style-type: none"> (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added *phytosterols, phytosterols and their esters; or (v) a formulated caffeinated beverage; or (vi) a formulated supplementary sports food; or (vii) a formulated meal replacement.
Niacin	<p>Necessary for normal neurological function</p> <p>Necessary for normal energy release from food</p> <p>Necessary for normal structure and function of skin and mucous membranes</p>			The food must meet the general claim conditions for making a nutrition content claim about niacin.
	Contributes to normal growth and development	Children		

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to normal psychological function</p> <p>Contributes to the reduction of tiredness and fatigue</p>			
Pantothenic acid	<p>Necessary for normal fat metabolism</p> <hr/> <p>Contributes to normal growth and development</p> <hr/> <p>Contributes to normal energy production</p> <p>Contributes to normal mental performance</p> <p>Contributes to normal synthesis and metabolism of steroid hormones, vitamin D and some neurotransmitters</p> <p>Contributes to the reduction of tiredness and fatigue</p>	<p>Children</p>		<p>The food must meet the general claim conditions for making a nutrition content claim about pantothenic acid.</p>
Riboflavin	<p>Contributes to normal iron transport and metabolism</p> <p>Contributes to normal energy release from food</p> <p>Contributes to normal skin and mucous membrane structure and function</p> <hr/> <p>Contributes to normal growth and development</p> <hr/> <p>Contributes to normal functioning of the nervous system</p>	<p>Children</p>		<p>The food must meet the general claim conditions for making a nutrition content claim about riboflavin.</p>

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to the maintenance of normal red blood cells</p> <p>Contributes to the maintenance of normal vision</p> <p>Contributes to the protection of cells from oxidative stress</p> <p>Contributes to the reduction of tiredness and fatigue</p>			
Thiamin	<p>Necessary for normal carbohydrate metabolism</p> <p>Necessary for normal neurological and cardiac function</p>			The food must meet the general claim conditions for making a nutrition content claim about thiamin.
	Contributes to normal growth and development	Children		
	Contributes to normal energy production			
	Contributes to normal psychological function			
Vitamin A	<p>Necessary for normal vision</p> <p>Necessary for normal skin and mucous membrane structure and function</p> <p>Necessary for normal cell differentiation</p>			The food must meet the general claim conditions for making a nutrition content claim about vitamin A.
	Contributes to normal growth and development	Children		
	Contributes to normal iron metabolism			
	Contributes to normal immune system function			

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Vitamin B ₆	Necessary for normal protein metabolism Necessary for normal iron transport and metabolism			The food must meet the general claim conditions for making a nutrition content claim about vitamin B ₆ .
	Contributes to normal growth and development	Children		
	Contributes to normal cysteine synthesis			
	Contributes to normal energy metabolism			
	Contributes to normal functioning of the nervous system			
	Contributes to normal homocysteine metabolism			
	Contributes to normal glycogen metabolism			
	Contributes to normal psychological function			
	Contributes to normal red blood cell formation			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
	Contributes to the regulation of hormonal activity			
Vitamin B ₁₂	Necessary for normal cell division			The food must meet the general conditions for making a nutrition content claim about vitamin B ₁₂ .
	Contributes to normal blood formation			

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Necessary for normal neurological structure and function			
	Contributes to normal growth and development	Children		
	Contributes to normal energy metabolism			
	Contributes to normal homocysteine metabolism			
	Contributes to normal psychological function			
	Contributes to normal immune system function			
	Contributes to the reduction of tiredness and fatigue			
Vitamin C	Contributes to iron absorption from food			The food must meet the general claim conditions for making a nutrition content claim about vitamin C.
	Necessary for normal connective tissue structure and function			
	Necessary for normal blood vessel structure and function			
	Contributes to cell protection from free radical damage			
	Necessary for normal neurological function			
	Contributes to normal growth and development	Children		

**Conditions for permitted general level health claims
Part 2—Vitamins**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	<p>Contributes to normal collagen formation for the normal structure of cartilage and bones</p> <p>Contributes to normal collagen formation for the normal function of teeth and gums</p> <p>Contributes to normal collagen formation for the normal function of skin</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to the normal immune system function</p> <p>Contributes to the reduction of tiredness and fatigue</p>			
Vitamin D	<p>Necessary for normal absorption and utilisation of calcium and phosphorus</p> <p>Contributes to normal cell division</p> <p>Necessary for normal bone structure</p>			The food must meet the general claim conditions for making a nutrition content claim about vitamin D.
	<p>Contributes to normal growth and development</p>	Children		
	<p>Contributes to normal blood calcium levels</p> <p>Contributes to the maintenance of normal muscle function</p>			

**Conditions for permitted general level health claims
Part 2—Vitamins**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
	Contributes to the maintenance of normal teeth			
	Contributes to the normal function of the immune system			
Vitamin E	Contributes to cell protection from free radical damage			The food must meet the general claim conditions for making a nutrition content claim about vitamin E.
	Contributes to normal growth and development	Children		
Vitamin K	Necessary for normal blood coagulation			The food must meet the general claim conditions for making a nutrition content claim about vitamin K.
	Contributes to normal bone structure			
	Contributes to normal growth and development	Children		

**Conditions for permitted general level health claims
Part 3—Other**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>	<i>Column 5</i>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Beta-glucan	Reduces dietary and biliary cholesterol absorption		Diet low in saturated fatty acids Diet containing 3 g of beta-glucan per day	The food must contain: (a) one or more of the following oat or barley foods: (i) oat bran; or (ii) wholegrain oats; or (iii) wholegrain barley; and (b) at least 1 g per serving of beta-glucan from the foods listed in (a).
*Carbohydrate	Contributes energy for normal metabolism			(a) *Carbohydrate must contribute at least 55% of the energy content of the food; or (b) the food must: (i) be a formulated meal replacement or a formulated supplementary food; and (ii) have a maximum 10% of *carbohydrate content from sugars.
	Contributes energy for normal metabolism	Young children aged 1–3 years		The food must: (a) be a formulated supplementary food for young children; and (b) have a maximum 10% of *carbohydrate content from sugars.
Dietary fibre	Contributes to regular laxation			The food must meet the general conditions for making a nutrition content claim about dietary fibre.

**Conditions for permitted general level health claims
Part 3—Other**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Eicosa-pentaenoic acid (EPA) and Docosa-hexaenoic acid (DHA) (but not Omega-3)	Contributes to heart health		Diet containing 500 mg of EPA and DHA per day	(a) The food must contain a minimum of 50 mg EPA and DHA combined in a serving of food; and (b) other than for fish or fish products with no added saturated fatty acids—the food contains: <ul style="list-style-type: none"> (i) as a proportion of the total fatty acid content, no more than 28% *saturated fatty acids and trans fatty acids; or (ii) no more than 5 g per 100 g saturated fatty acids and trans fatty acids.
Energy	Contributes energy for normal metabolism <hr/> Contributes energy for normal metabolism <hr/> Contributes to weight loss or weight maintenance	Young children aged 1–3 years <hr/> Young children aged 1–3 years	Diet reduced in energy and including regular exercise	The food must contain a minimum of 420 kJ of energy/serving The food must be a formulated supplementary food for young children The food: <ul style="list-style-type: none"> (a) meets the conditions for making a 'diet' nutrition content claim; or (b) is a formulated meal replacement and contains no more than 1200 kJ per serving
Live yoghurt cultures	Improves lactose digestion	Individuals who have difficulty digesting lactose		The food must: <ul style="list-style-type: none"> (a) be yoghurt or fermented milk; and (b) contain at least 10⁸ cfu/g (<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i>).

**Conditions for permitted general level health claims
Part 3—Other**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
*Phytosterols, phytostanols and their esters	Reduces dietary and biliary cholesterol absorption		Diet low in saturated fatty acids Diet containing 2 g of *phytosterols, phytostanols and their esters per day	The food must: (a) meet the relevant conditions specified in the table to section S25—2; and (b) contain a minimum of 0.8 g *total plant sterol equivalents content per serving.
Potassium	Necessary for normal water and electrolyte balance Contributes to normal growth and development Contributes to normal functioning of the nervous system Contributes to normal muscle function	Children		The food contains no less than 200 mg of potassium/serving
Protein	Necessary for tissue building and repair Necessary for normal growth and development of bone Contributes to the growth of muscle mass Contributes to the maintenance of muscle mass Contributes to the maintenance of normal bones Necessary for normal growth and development Necessary for normal growth and development	Children and adolescents aged 4 years and over Children aged 4 years and over Infants aged 6 months to 12 months		The food must meet the general conditions for making a nutrition content claim about protein. The food must be a food for infants and comply with subsection 2.9.2—8(2).

**Conditions for permitted general level health claims
Part 3—Other**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Fruits and vegetables	Contributes to heart health		Diet containing an increased amount of fruit and vegetables; or Diet containing a high amount of fruit and vegetables	(a) The food is not: (i) juice blend; or (ii) fruit juice; or (iii) vegetable juice; or (iv) a formulated beverage; or (v) mineral water or spring water; or (vi) a non-alcoholic beverage; or (vii) a brewed soft drink; or (viii) fruit drink; or (ix) an electrolyte drink; or (x) an electrolyte drink base; and (b) the food contains no less than 90% fruit or vegetable by weight.
Sugar or sugars	Contributes to dental health		Good oral hygiene	The food: (a) is confectionery or chewing gum; and (b) either: (i) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (ii) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.

**Conditions for permitted general level health claims
Part 3—Other**

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Chewing gum	Contributes to the maintenance of tooth mineralisation Contributes to the neutralisation of plaque acids		Chew the gum for at least 20 minutes after eating or drinking	The food is chewing gum and either: (a) contains 0.2% or less starch, dextrans, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or (b) if the food contains more than 0.2% fermentable carbohydrates, it must not lower plaque pH below 5.7 by bacterial fermentation during 30 minutes after consumption as measured by the indwelling plaque pH test, referred to in 'Identification of Low Caries Risk Dietary Components' by T.N. Imfeld, Volume 11, Monographs in Oral Science, 1983.
	Contributes to the reduction of oral dryness		Chew the gum when the mouth feels dry	

S4—6 Nutrient profiling scoring criterion

For this Code, the *NPSC (nutrient profiling scoring criterion) is:

NPSC

Column 1	Column 2
<i>Category NPSC category</i>	<i>The *nutrient profiling score must be less than ...</i>
1 Beverages	1
2 Any food other than those included in category 1 or 3	4
3 (a) Cheese or processed cheese with calcium content greater than 320 mg/100 g; or (b) edible oil: or (c) edible oil spread; or (d) margarine; or (e) butter.	28

Note With regard to NPSC category 3(a), all other cheeses (with calcium content of less than or equal to 320 mg/100 g) are classified as an NPSC category 2 food.

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	Amendment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [4] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	<p>Clause 4 establishes a transitional arrangement for variations to the Code made by Item [4] of the Schedule.</p> <p>The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.</p> <p>Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations.</p> <p>Subclause 4(3) provides that, during the transition period, a food may comply with either:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; <p>but not a combination of both.</p> <p>Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.</p>

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 3 of Schedule 4 as in force on **7 September 2017** (up to Amendment No. 172). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **7 September 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted

am = amended

exp = expired or ceased to have effect

rep = repealed

rs = repealed and substituted

Schedule 4 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00474 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S4—2	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	ad	Text with definitions of 'maximum claimable amount' and 'reference quantity'. <i>For application, saving and transitional provisions, see above table.</i>
S4—2	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction to numbering in the Note (definition of 'sugars').
table to S4—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Entries for lactose, salt and sodium and omega-3 fatty acids in relation to references to the nutrition information panel. <i>For application, saving and transitional provisions, see above table.</i>
table to S4—3	159	F2015L01929 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Entry for vitamin or mineral (not including potassium or sodium) to permit nutrition content claims about sodium and salt in relation to foods (not beverages) containing alcohol. <i>For application, saving and transitional provisions, see above table.</i>
table to S4—3	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	ad	Entry for Omega fatty acids (any).
table to S4—5	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Entries for iodine, selenium and energy to remove duplicated text.
table to S4—6	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading to table to correct typographical error.

Schedule 5 Nutrient profiling scoring method

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 4 and Schedule 6, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S5—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 5 – Nutrient profiling scoring method*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S5—2 Steps in determining a nutrient profiling score

- (1) For a food in Category 1 in the table to section S4—6, calculate the food's:
 - (a) baseline points in accordance with section S5—3; then
 - (b) fruit and vegetable points in accordance with section S5—4 (V points); then
 - (c) protein points in accordance with section S5—5 (P points); then
 - (d) final score in accordance with section S5—7 (the nutrient profile score).

Note Category 1 foods do not score fibre (F) points.
- (2) For a food in Category 2 in the table to section S4—6, calculate the food's:
 - (a) baseline points in accordance with section S5—3; then
 - (b) fruit and vegetable points in accordance with section S5—4 (V points); then
 - (c) protein points in accordance with section S5—5 (P points); then
 - (d) fibre points in accordance with section S5—6 (F points); then
 - (e) final score in accordance with section S5—7 (the nutrient profile score).
- (3) For a food in Category 3 in the table to section S4—6, calculate the food's:
 - (a) baseline points in accordance with section S5—3; then
 - (b) fruit and vegetable points in accordance with section S5—4 (V points); then
 - (c) protein points in accordance with section S5—5 (P points); then
 - (d) fibre points in accordance with section S5—6 (F points); then
 - (e) final score in accordance with section S5—7 (the nutrient profile score).

S5—3 Baseline Points

Calculate the baseline points for the *average energy content and the *average quantity of each nutrient in a *unit quantity of the food using the following equation:

$$T = AEC + ASFA + ATS + AS$$

where:

T is the total baseline points.

AEC is the number of points for the average energy content in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

ASFA is the number of points for the average quantity of saturated fatty acids in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

ATS is the number of points for the average quantity of sugars in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

AS is the number of points for the average quantity of sodium in the unit quantity of the food:

- (a) for category 1 or category 2 foods—in table 1; and
- (b) for category 3 foods—in table 2.

Table 1—Baseline points for Category 1 or 2 foods

Baseline points	Average energy content (kJ) per unit quantity	Average saturated fatty acids (g) per unit quantity	Average sugars (g) per unit quantity	Average sodium (mg) per unit quantity
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900

Table 2—Baseline points for Category 3 foods

Baseline points	Average energy content (kJ) per unit quantity	Average saturated fatty acids (g) per unit quantity	Average sugars (g) per unit quantity	Average sodium(mg) per unit quantity
0	≤ 335	≤ 1.0	≤ 5.0	≤ 90
1	> 335	> 1.0	> 5.0	> 90
2	> 670	> 2.0	> 9.0	> 180
3	> 1 005	> 3.0	> 13.5	> 270
4	> 1 340	> 4.0	> 18.0	> 360
5	> 1 675	> 5.0	> 22.5	> 450
6	> 2 010	> 6.0	> 27.0	> 540
7	> 2 345	> 7.0	> 31.0	> 630
8	> 2 680	> 8.0	> 36.0	> 720
9	> 3 015	> 9.0	> 40.0	> 810
10	> 3 350	> 10.0	> 45.0	> 900
11	> 3 685	> 11.0		> 990

Baseline points	Average energy content (kJ) per unit quantity	Average saturated fatty acids (g) per unit quantity	Average sugars (g) per unit quantity	Average sodium(mg) per unit quantity
12		> 12.0		> 1 080
13		> 13.0		> 1 170
14		> 14.0		> 1 260
15		> 15.0		> 1 350
16		> 16.0		> 1 440
17		> 17.0		> 1 530
18		> 18.0		> 1 620
19		> 19.0		> 1 710
20		> 20.0		> 1 800
21		> 21.0		> 1 890
22		> 22.0		> 1 980
23		> 23.0		> 2 070
24		> 24.0		> 2 160
25		> 25.0		> 2 250
26		> 26.0		> 2 340
27		> 27.0		> 2 430
28		> 28.0		> 2 520
29		> 29.0		> 2 610
30		> 30.0		> 2 700

S5—4 Fruit and vegetable points (V points)

- (1) V points can be scored for fruits, vegetables, nuts and legumes including coconut, spices, herbs, fungi, seeds and algae (*fvnl*) including:
 - (a) *fvnl* that are fresh, cooked, frozen, canned, pickled or preserved; and
 - (b) *fvnl* that have been peeled, diced or cut (or otherwise reduced in size), puréed or dried.
- (2) V points cannot be scored for:
 - (a) a constituent, extract or isolate of a food mentioned in subsection (1); or
 - (b) cereal grains mentioned as a class of food in Schedule 22.

Note An example of a constituent, extract or isolate under paragraph (a) is peanut oil derived from peanuts. In this example, peanut oil would not be able to score V points. Other examples of extracts or isolates are fruit pectin and de-ionised juice.
- (3) Despite subsection (2), V points may be scored for:
 - (a) fruit juice or vegetable juice including concentrated juices and purées;
 - (b) coconut flesh (which is to be scored as a nut), whether juiced, dried or desiccated, but not processed coconut products such as coconut milk, coconut cream or coconut oil; and
 - (c) the water in the centre of the coconut.
- (4) Calculate the percentage of *fvnl* in the food in accordance with the appropriate method in Standard 1.2.10 and not the form of the food determined in accordance with section 1.2.7—7.

Note The effect of subsection (4) is to make it a requirement to determine the percentage of *fvnl* using only the appropriate method in Standard 1.2.10. For this paragraph only, it is not necessary to consider the form of the food determined by section 1.2.7—7.

- (4A) When calculating the *nutrient profiling score for the purposes of determining whether a breakfast cereal *meets the NPSC and can therefore contain vitamin D in accordance with Standard 1.3.2:
- subsection (4) does not apply; and
 - calculate the percentage of fvnl in the food in accordance with the appropriate method in Standard 1.2.10.
- (5) Use Column 1 of Table 3 if the fruit or vegetables in the food are all concentrated (including dried).
- Note** For example, if dried fruit and tomato paste are the components of the food for which V points can be scored, Column 1 should be used.
- (6) Use Column 2 of Table 3 if:
- there are no concentrated (or dried) fruit or vegetables in the food; or
 - the percentages of all concentrated ingredients are calculated based on the ingredient when reconstituted (according to subsection 1.2.10—4(3) or subsection 1.2.10—4(4)); or
 - the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl (after following the equation mentioned in subsection (8)); or
 - the food is potato crisps or a similar low moisture vegetable product.
- (7) Work out the V points (to a maximum of 8) in accordance with Table 3.

Table 3—V Points

	Column 1	Column 2
<i>Points</i>	<i>% concentrated fruit or vegetables</i>	<i>% fvnl</i>
0	< 25	≤ 40
1	≥ 25	> 40
2	≥ 43	> 60
5	≥ 67	> 80
8	= 100	= 100

- (8) If the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl, the percentage of total fvnl must be worked out as follows:

$$P = \frac{NC + (2 \times C)}{NC + (2 \times C) + NI} \times \frac{100}{1}$$

where:

NC is the percentage of non-concentrated fvnl ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

C is the percentage of concentrated fruit or vegetable ingredients in the food determined using the appropriate calculation method in Standard 1.2.10.

NI is the percentage of non-fvnl ingredients in the food determined using the appropriate calculation method outlined in Standard 1.2.10.

- (9) For the equation in subsection (8), potato crisps and similar low moisture vegetable products are taken to be non-concentrated.

S5—5

Protein points (P points)

- (1) Use Table 4 to determine the 'P points' scored, depending on the *average quantity of protein in a *unit quantity of the food. A maximum of five points can be awarded.

- (2) Foods that score ≥ 13 baseline points are not permitted to score points for protein unless they score five or more V points.

Table 4—P Points

Points	Protein (g) per *unit quantity
0	≤ 1.6
1	> 1.6
2	≥ 3.2
3	> 4.8
4	> 6.4
5	> 8.0

S5—6 Fibre points (F points)

- (1) Use Table 5 to determine the 'F points' scored, depending on the *average quantity of *dietary fibre in a *unit quantity of the food. A maximum of five points can be awarded.
- (2) The prescribed method of analysis to determine total *dietary fibre is outlined in S11—4.

Table 5—F Points

Points	Dietary fibre (g) per *unit quantity
0	≤ 0.9
1	> 0.9
2	> 1.9
3	> 2.8
4	> 3.7
5	> 4.7

- (3) Category 1 foods do not score F points.

S5—7 Calculating the final score

Calculate the final score using the following equation:

$$F = BP - VP - PP - FP$$

where:

F is the final score.

BP is the number of baseline points.

VP is the number of V points.

PP is the number of P points.

FP is the number of F points.

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	Amendment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [5] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	<p>Clause 4 establishes a transitional arrangement for variations to the Code made by Item [5] of the Schedule.</p> <p>The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.</p> <p>Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations.</p> <p>Subclause 4(3) provides that, during the transition period, a food may comply with either:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; <p>but not a combination of both.</p> <p>Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.</p>

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Schedule 5 as in force on **7 September 2017** (up to Amendment No. 172). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **7 September 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted

am = amended

exp = expired or ceased to have effect

rep = repealed

rs = repealed and substituted

Schedule 5 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00475 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S5—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculations. <i>For application, saving and transitional provisions, see above table.</i>
tables 1 and 2 to S5—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Headings to Tables 1 and 2 in relation to sugars. <i>For application, saving and transitional provisions, see above table.</i>
S5—3	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical error.
S5—3	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Removal of reference to nutrition information panel.
S5—5	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Substitution of section.
S5—5(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculation. <i>For application, saving and transitional provisions, see above table.</i>
S5—5(4A)	166	F2017L00023 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	New subsection relating to calculation for breakfast cereals that contain vitamin D.
S5—6	172	F2017L01142 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	am	Substitution of section.
S5—6(1)	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Clarify calculation. <i>For application, saving and transitional provisions, see above table.</i>

Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 6

Required elements of a systematic review

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

This Standard, together with Schedule 4 and Schedule 5, relates to Standard 1.2.7 (nutrition, health and related claims), and sets out information for the purpose of that Standard.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S6—1

Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 6 – Required elements of a systematic review*.

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S6—2

Required elements of a systematic review

For sections 1.2.7—18, 1.2.7—19 and 1.2.7—20, a systematic review must include the following elements:

- (a) A description of the food or property of food, the *health effect and the proposed relationship between the food or *property of food and the health effect.
- (b) A description of the search strategy used to capture the scientific evidence relevant to the proposed relationship between the food or property of food and the health effect, including the inclusion and exclusion criteria.
- (c) A final list of studies based on the inclusion and exclusion criteria. Studies in humans are essential. A relationship between a food or property of food and the health effect cannot be established from animal and in vitro studies alone.
- (d) A table with key information from each included study. This must include information on:
 - (i) the study reference; and
 - (ii) the study design; and
 - (iii) the objectives; and
 - (iv) the sample size in the study groups and loss to follow-up or non-response; and
 - (v) the participant characteristics; and
 - (vi) the method used to measure the food or property of food including amount consumed; and
 - (vii) confounders measured; and
 - (viii) the method used to measure the health effect; and
 - (ix) the study results, including effect size and statistical significance; and
 - (x) any adverse effects.
- (e) An assessment of the quality of each included study based on consideration of, as a minimum:
 - (i) a clearly stated hypothesis; and
 - (ii) minimisation of bias; and
 - (iii) adequate control for confounding; and
 - (iv) the study participants' background diets and other relevant lifestyle factors; and

- (v) study duration and follow-up adequate to demonstrate the health effect; and
 - (vi) the statistical power to test the hypothesis.
 - (f) An assessment of the results of the studies as a group by considering whether:
 - (i) there is a consistent association between the food or property of food and the health effect across all high quality studies; and
 - (ii) there is a causal association between the consumption of the food or property of food and the health effect that is independent of other factors (with most weight given to well-designed experimental studies in humans); and
 - (iii) the proposed relationship between the food or property of food and the health effect is biologically plausible; and
 - (iv) the amount of the food or property of food to achieve the health effect can be consumed as part of a normal diet of the Australian and New Zealand populations.
 - (g) A conclusion based on the results of the studies that includes:
 - (i) whether a causal relationship has been established between the food or property of food and the health effect based on the totality and weight of evidence; and
 - (ii) where there is a causal relationship between the food or property of food and the health effect:
 - (A) the amount of the food or property of food required to achieve the health effect; and
 - (B) whether the amount of the food or property of food to achieve the health effect is likely to be consumed in the diet of the Australian and New Zealand populations or by the target population group, where relevant.
 - (h) An existing systematic review may be used if it is updated to include:
 - (i) the required elements (a) to (f) above for any relevant scientific data not included in the existing systematic review; and
 - (ii) the required element (g) above incorporating the new relevant scientific data with the conclusions of the existing systematic review.
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Food Standards (Proposal P1025 – Code Revision) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 7

Food additive class names (for statement of ingredients)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, among other things, substances used as food additives. This Standard lists classes of food additives for paragraph 1.2.4—7(1)(a).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S7—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 7 – Food additive class names (for statement of ingredients)*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S7—2 Food additive class names

For paragraph 1.2.4—7(1)(a), the class names of food additives are as follows:

Class names of food additives

<i>Prescribed class names</i>	<i>Optional class names</i>
acid	antifoaming agent
acidity regulator	emulsifying salt
alkali	enzyme
anticaking agent	mineral salt
antioxidant	modified starch
bulking agent	vegetable gum
colour	
emulsifier	
firming agent	
flavour enhancer	
foaming agent	
gelling agent	
glazing agent	
humectant	
preservative	
raising agent	
stabiliser	
sweetener	
thickener	



Schedule 8 Food additive names and code numbers (for statement of ingredients)

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, among other things, substances used as food additives. This Standard lists food additive numbers for the definition of the term **code number** in section 1.1.2—2, and names and code numbers for subsection 1.2.4—7(1).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S8—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 8 – Food additive names and code numbers (for statement of ingredients)*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S8—2 Food additive names and code numbers

For the definition of **code number** in section 1.1.2—2 and for subsection 1.2.4—7(1), the food additive names and *code numbers are as listed in the following table (first in alphabetical order, then in numerical order):

Food additive names—alphabetical listing

Acacia or gum Arabic	414	Ammonium carbonate	503
Acesulphame potassium	950	Ammonium chloride	510
Acetic acid, glacial	260	Ammonium citrate	380
Acetic and fatty acid esters of glycerol	472a	Ammonium fumarate	368
Acetylated distarch adipate	1422	Ammonium hydrogen carbonate	503
Acetylated distarch phosphate	1414	Ammonium lactate	328
Acetylated oxidised starch	1451	Ammonium malate	349
Acid treated starch	1401	Ammonium phosphate, dibasic	342
Adipic acid	355	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342
Advantame	969	Ammonium salts of phosphatidic acid	442
Agar	406	α-Amylase	1100
Alginic acid	400	Annatto extracts	160b
Alitame	956	Anthocyanins or Grape skin extract or Blackcurrant extract	163
Alkaline treated starch	1402	Arabinogalactan or larch gum	409
Alkanet or Alkannin	103	Ascorbic acid	300
Allura red AC	129	Ascorbyl palmitate	304
Aluminium	173	Aspartame	951
Aluminium silicate	559	Aspartame-acesulphame salt	962
Amaranth	123	Azorubine or Carmoisine	122
Ammonium acetate	264		
Ammonium adipates	359		
Ammonium alginate	403		

b-apo-8'-Carotenoic acid methyl or ethyl ester	160f	Calcium sorbate	203
b-apo-8'-Carotenal	160e	Calcium stearoyl lactylate	482
Beeswax, white and yellow	901	Calcium sulphate	516
Beet red	162	Calcium tartrate	354
Bentonite	558	Caramel I	150a
Benzoic acid	210	Caramel II	150b
Bleached starch	1403	Caramel III	150c
Bone phosphate	542	Caramel IV	150d
Brilliant black BN or Brilliant Black PN	151	Carbon blacks or Vegetable carbon	153
Brilliant Blue FCF	133	Carbon dioxide	290
Brown HT	155	Carnauba wax	903
Butane	943a	Carotene	160a
Butylated hydroxyanisole	320	Carrageenan	407
Butylated hydroxytoluene	321	Cellulose microcrystalline	460
		Cellulose, powdered	460
		Chlorophyll	140
Calcium acetate	263	Chlorophyll-copper complex	141
Calcium alginate	404	Chlorophyllin copper complex, sodium and potassium salts	141
Calcium aluminium silicate	556	Choline salts	1001
Calcium ascorbate	302	Citric acid	330
Calcium benzoate	213	Citric and fatty acid esters of glycerol	472c
Calcium carbonate	170	Cochineal or carmines or carminic acid	120
Calcium chloride	509	Cupric sulphate	519
Calcium citrate	333	Curcumin or turmeric	100
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385	Cyclamate or calcium cyclamate or sodium cyclamate	952
Calcium fumarate	367		
Calcium gluconate	578	Dextrin roasted starch	1400
Calcium glutamate	623	Diacetyltartaric and fatty acid esters of glycerol	472e
Calcium hydroxide	526	Diocetyl sodium sulphosuccinate	480
Calcium lactate	327	Disodium-5'-ribonucleotides	635
Calcium lactylate	482	Disodium-5'-guanylate	627
Calcium lignosulphonate (40-65)	1522	Disodium-5'-inosinate	631
Calcium malate	352	Distarch phosphate	1412
Calcium oleyl lactylate	482	Dodecyl gallate	312
Calcium oxide	529		
Calcium phosphate, dibasic or calcium hydrogen phosphate	341	Enzyme treated starches	1405
Calcium phosphate, monobasic or calcium dihydrogen phosphate	341	Erythorbic acid	315
Calcium phosphate, tribasic	341	Erythritol	968
Calcium propionate	282	Erythrosine	127
Calcium silicate	552	Ethyl lauroyl arginate	243

Ethyl maltol	637	Lecithin	322
		Lipases	1104
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470	Locust bean gum or carob bean gum	410
Fast green FCF	143	Lutein	161b
Ferric ammonium citrate	381	Lycopene	160d
Ferrous gluconate	579	Lysozyme	1105
Flavoxanthin	161a		
Fumaric acid	297	Magnesium carbonate	504
		Magnesium chloride	511
		Magnesium gluconate	580
Gellan gum	418	Magnesium glutamate	625
Glucono δ-lactone or Glucono delta-lactone	575	Magnesium lactate	329
Glucose oxidase	1102	Magnesium oxide	530
L-glutamic acid	620	Magnesium phosphate, dibasic	343
Glycerin or glycerol	422	Magnesium phosphate, monobasic	343
Glycerol esters of wood rosins	445	Magnesium phosphate, tribasic	343
Glycine	640	Magnesium silicate or Talc	553
Gold	175	Magnesium sulphate	518
Green S	142	Malic acid	296
Guar gum	412	Maltitol and maltitol syrup or hydrogenated glucose syrup	965
		Maltol	636
4-hexylresorcinol	586	Mannitol	421
Hydrochloric acid	507	Metatartaric acid	353
Hydroxypropyl cellulose	463	Methyl ethyl cellulose	465
Hydroxypropyl distarch phosphate	1442	Methyl cellulose	461
Hydroxypropyl methylcellulose	464	Methylparaben or Methyl-p-hydroxybenzoate	218
Hydroxypropyl starch	1440	Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Indigotine	132	monk fruit extract or	–
Iron oxide	172	luo han guo extract	
Isobutane	943b	Mono- and di-glycerides of fatty acids	471
Isomalt	953	Monoammonium L-glutamate	624
		Monopotassium L-glutamate	622
Karaya gum	416	Monosodium L-glutamate or MSG	621
Kryptoxanthin	161c	Monostarch phosphate	1410
L-cysteine monohydrochloride	920	Natamycin or pimaricin	235
L-Leucine	641	Neotame	961
Lactic acid	270	Nisin	234
Lactic and fatty acid esters of glycerol	472b	Nitrogen	941
Lactitol	966	Nitrous oxide	942

		Potassium lactate	326
		Potassium malate	351
		Potassium metabisulphite	224
		Potassium nitrate	252
		Potassium nitrite	249
		Potassium phosphate, dibasic	340
		Potassium phosphate, monobasic	340
		Potassium phosphate, tribasic	340
		Potassium polymetaphosphate	452
		Potassium polyaspartate	456
		Potassium propionate	283
		Potassium pyrophosphate	450
		Potassium silicate	560
		Potassium sodium tartrate	337
		Potassium sorbate	202
		Potassium sulphate	515
		Potassium sulphite	225
		Potassium tartrate or Potassium acid tartrate	336
		Potassium tripolyphosphate	451
		Processed eucheuma seaweed	407a
		Propane	944
		Propionic acid	280
		Propyl gallate	310
		Propylene glycol	1520
		Propylene glycol alginate	405
		Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids	477
		Propylparaben or Propyl-p-hydroxybenzoate	216
		Proteases (papain, bromelain, ficin)	1101
		Quillaia extract (type 1)	999(i)
		Quillaia extract (type 2)	999(ii)
		Quinoline yellow	104
		Rhodoxanthin	161f
		Riboflavin	101
		Riboflavin-5'-phosphate sodium	101
		Rosemary extract	392
		Rubixanthin	161d
Octafluorocyclobutane	946		
Octyl gallate	311		
Oxidised polyethylene	914		
Oxidised starch	1404		
Paprika oleoresins	160c		
Pectin	440		
Petrolatum or petroleum jelly	905b		
Phosphated distarch phosphate	1413		
Phosphoric acid	338		
Polydextrose	1200		
Polydimethylsiloxane or Dimethylpolysiloxane	900a		
Polyethylene glycol 8000	1521		
Polyglycerol esters of fatty acids	475		
Polyglycerol esters of interesterified ricinoleic acid	476		
Polyoxyethylene (40) stearate	431		
Polysorbate 20 or Polyoxyethylene (20) sorbitan monolaurate	432		
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435		
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436		
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433		
Polyvinylpyrrolidone	1201		
Ponceau 4R	124		
Potassium acetate or Potassium diacetate	261		
Potassium adipate	357		
Potassium alginate	402		
Potassium aluminium silicate	555		
Potassium ascorbate	303		
Potassium benzoate	212		
Potassium bicarbonate	501		
Potassium bisulphite	228		
Potassium carbonate	501		
Potassium chloride	508		
Potassium citrate	332		
Potassium dihydrogen citrate	332		
Potassium ferrocyanide	536		
Potassium fumarate	366		
Potassium gluconate	577		

Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954	Sodium sulphate	514
Saffron or crocetin or crocin	164	Sodium sulphite	221
Shellac	904	Sodium tartrate	335
Silicon dioxide, amorphous	551	Sodium tripolyphosphate	451
Silver	174	Sorbic acid	200
Sodium acetate	262	Sorbitan monostearate	491
Sodium acid pyrophosphate	450	Sorbitan tristearate	492
Sodium alginate	401	Sorbitol or sorbitol syrup	420
Sodium aluminium phosphate	541	Stannous chloride	512
Sodium aluminosilicate	554	Starch acetate	1420
Sodium ascorbate	301	Starch sodium octenylsuccinate	1450
Sodium benzoate	211	Stearic acid or fatty acid	570
Sodium bicarbonate	500	Steviol glycosides	960
Sodium bisulphite	222	Succinic acid	363
Sodium carbonate	500	Sucralose	955
Sodium carboxymethylcellulose	466	Sucrose acetate isobutyrate	444
Sodium citrate	331	Sucrose esters of fatty acids	473
Sodium diacetate	262	Sulphur dioxide	220
Sodium dihydrogen citrate	331	Sunset yellow FCF	110
Sodium erythorbate	316	Sweet osmanthus ear glycolipids	–
Sodium ferrocyanide	535	Tannic acid or tannins	181
Sodium fumarate	365	Tara gum	417
Sodium gluconate	576	Tartaric acid	334
Sodium hydrogen malate	350	Tartrazine	102
Sodium hydrosulphite	–	<i>tert</i> -Butylhydroquinone	319
Sodium lactate	325	Thaumatococin	957
Sodium lactylate	481	Titanium dioxide	171
Sodium malate	350	α -Tocopherol	307
Sodium metabisulphite	223	δ -Tocopherol	309
Sodium metaphosphate, insoluble	452	γ -Tocopherol	308
Sodium nitrate	251	Tocopherols concentrate, mixed	307b
Sodium nitrite	250	Tragacanth gum	413
Sodium oleyl lactylate	481	Triacetin	1518
Sodium phosphate, dibasic	339	Triammonium citrate	380
Sodium phosphate, monobasic	339	Triethyl citrate	1505
Sodium phosphate, tribasic	339		
Sodium polyphosphates, glassy	452	Violoxanthin	161e
Sodium propionate	281		
Sodium pyrophosphate	450	Xanthan gum	415
Sodium sorbate	201	Xylitol	967
Sodium stearoyl lactylate	481	Yeast mannoproteins	455

Food additive names—numerical listing

–	Monk fruit extract or luo han guo extract	161b	Lutein
		161c	Kryptoxanthin
–	Sodium hydrosulphite	161d	Rubixanthin
–	Sweet osmanthus ear glycolipids	161e	Violoxanthin
100	Curcumin or turmeric	161f	Rhodoxanthin
101	Riboflavin	162	Beet red
101	Riboflavin-5'-phosphate sodium	163	Anthocyanins or Grape skin extract or Blackcurrant extract
102	Tartrazine		
103	Alkanet or Alkannin	164	Saffron or crocetin or crocin
104	Quinoline yellow	170	Calcium carbonate
110	Sunset yellow FCF	171	Titanium dioxide
120	Cochineal or carmines or carminic acid	172	Iron oxide
122	Azorubine or Carmoisine	173	Aluminium
123	Amaranth	174	Silver
124	Ponceau 4R	175	Gold
127	Erythrosine	181	Tannic acid or tannins
129	Allura red AC		
132	Indigotine	200	Sorbic acid
133	Brilliant Blue FCF	201	Sodium sorbate
140	Chlorophyll	202	Potassium sorbate
141	Chlorophyll-copper complex	203	Calcium sorbate
141	Chlorophyllin copper complex, sodium and potassium salts	210	Benzoic acid
		211	Sodium benzoate
142	Green S	212	Potassium benzoate
143	Fast green FCF	213	Calcium benzoate
150a	Caramel I	216	Propylparaben or Propyl-p-hydroxybenzoate
150b	Caramel II		
150c	Caramel III	218	Methylparaben or Methyl-p-hydroxybenzoate
150d	Caramel IV		
151	Brilliant black BN or Brilliant Black PN	220	Sulphur dioxide
		221	Sodium sulphite
153	Carbon blacks or Vegetable carbon	222	Sodium bisulphite
155	Brown HT	223	Sodium metabisulphite
160a	Carotene	224	Potassium metabisulphite
160b	Annatto extracts	225	Potassium sulphite
160c	Paprika oleoresins	228	Potassium bisulphite
160d	Lycopene	234	Nisin
160e	b-apo-8'-Carotenal	235	Natamycin or pimaricin
160f	b-apo-8'-Carotenoic acid methyl or ethyl ester	243	Ethyl lauroyl arginate
161a	Flavoxanthin	249	Potassium nitrite

250	Sodium nitrite	331	Sodium dihydrogen citrate
251	Sodium nitrate	332	Potassium citrate
252	Potassium nitrate	332	Potassium dihydrogen citrate
260	Acetic acid, glacial	333	Calcium citrate
261	Potassium acetate or Potassium diacetate	334	Tartaric acid
262	Sodium acetate	335	Sodium tartrate
262	Sodium diacetate	336	Potassium tartrate or Potassium acid tartrate
263	Calcium acetate	337	Potassium sodium tartrate
264	Ammonium acetate	338	Phosphoric acid
270	Lactic acid	339	Sodium phosphate, dibasic
280	Propionic acid	339	Sodium phosphate, monobasic
281	Sodium propionate	339	Sodium phosphate, tribasic
282	Calcium propionate	340	Potassium phosphate, dibasic
283	Potassium propionate	340	Potassium phosphate, monobasic
290	Carbon dioxide	340	Potassium phosphate, tribasic
296	Malic acid	341	Calcium phosphate, dibasic or calcium hydrogen phosphate
297	Fumaric acid	341	Calcium phosphate, monobasic or calcium dihydrogen phosphate
300	Ascorbic acid	341	Calcium phosphate, tribasic
301	Sodium ascorbate	342	Ammonium phosphate, dibasic
302	Calcium ascorbate	342	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates
303	Potassium ascorbate	343	Magnesium phosphate, dibasic
304	Ascorbyl palmitate	343	Magnesium phosphate, monobasic
307b	Tocopherols concentrate, mixed	343	Magnesium phosphate, tribasic
307	α -Tocopherol	349	Ammonium malate
308	γ -Tocopherol	350	Sodium hydrogen malate
309	δ -Tocopherol	350	Sodium malate
310	Propyl gallate	351	Potassium malate
311	Octyl gallate	352	Calcium malate
312	Dodecyl gallate	353	Metatartaric acid
315	Erythorbic acid	354	Calcium tartrate
316	Sodium erythorbate	355	Adipic acid
319	<i>tert</i> -Butylhydroquinone	357	Potassium adipate
320	Butylated hydroxyanisole	359	Ammonium adipates
321	Butylated hydroxytoluene	363	Succinic acid
322	Lecithin	365	Sodium fumarate
325	Sodium lactate	366	Potassium fumarate
326	Potassium lactate	367	Calcium fumarate
327	Calcium lactate	368	Ammonium fumarate
328	Ammonium lactate	380	Ammonium citrate
329	Magnesium lactate	380	Triammonium citrate
330	Citric acid		
331	Sodium citrate		

381	Ferric ammonium citrate	452	Potassium polymetaphosphate
385	Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	452	Sodium metaphosphate, insoluble
		452	Sodium polyphosphates, glassy
392	Rosemary extract	455	Yeast mannoproteins
		456	Potassium polyaspartate
400	Alginic acid	460	Cellulose microcrystalline
401	Sodium alginate	460	Cellulose, powdered
402	Potassium alginate	461	Methyl cellulose
403	Ammonium alginate	463	Hydroxypropyl cellulose
404	Calcium alginate	464	Hydroxypropyl methylcellulose
405	Propylene glycol alginate	465	Methyl ethyl cellulose
406	Agar	466	Sodium carboxymethylcellulose
407	Carrageenan	470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
407a	Processed eucheuma seaweed		
409	Arabinogalactan or larch gum	471	Mono- and di-glycerides of fatty acids
410	Locust bean gum or carob bean gum	472a	Acetic and fatty acid esters of glycerol
412	Guar gum	472b	Lactic and fatty acid esters of glycerol
413	Tragacanth gum	472c	Citric and fatty acid esters of glycerol
414	Acacia or gum arabic	472e	Diacetyltartaric and fatty acid esters of glycerol
415	Xanthan gum		
416	Karaya gum	472f	Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)
417	Tara gum		
418	Gellan gum	473	Sucrose esters of fatty acids
420	Sorbitol or sorbitol syrup	475	Polyglycerol esters of fatty acids
421	Mannitol	476	Polyglycerol esters of interesterified ricinoleic acid
422	Glycerin or glycerol		
431	Polyoxyethylene (40) stearate	477	Propylene glycol mono- and di-esters or Propylene glycol esters of fatty acids
432	Polysorbate 20 or Polyoxyethylene (20) sorbitan monolaurate	480	Diocetyl sodium sulphosuccinate
433	Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	481	Sodium lactylate
		481	Sodium oleyl lactylate
435	Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	481	Sodium stearoyl lactylate
		482	Calcium lactylate
436	Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	482	Calcium oleyl lactylate
		482	Calcium stearoyl lactylate
440	Pectin	491	Sorbitan monostearate
442	Ammonium salts of phosphatidic acid	492	Sorbitan tristearate
444	Sucrose acetate isobutyrate		
445	Glycerol esters of wood rosins		
450	Potassium pyrophosphate	500	Sodium bicarbonate
450	Sodium acid pyrophosphate	500	Sodium carbonate
450	Sodium pyrophosphate	501	Potassium bicarbonate
451	Potassium tripolyphosphate	501	Potassium carbonate
451	Sodium tripolyphosphate	503	Ammonium carbonate

503	Ammonium hydrogen carbonate	624	Monoammonium L-glutamate
504	Magnesium carbonate	625	Magnesium glutamate
507	Hydrochloric acid	627	Disodium-5'-guanylate
508	Potassium chloride	631	Disodium-5'-inosinate
509	Calcium chloride	635	Disodium-5'-ribonucleotides
510	Ammonium chloride	636	Maltol
511	Magnesium chloride	637	Ethyl maltol
512	Stannous chloride	640	Glycine
514	Sodium sulphate	641	L-Leucine
515	Potassium sulphate		
516	Calcium sulphate	900a	Polydimethylsiloxane or Dimethylpolysiloxane
518	Magnesium sulphate		
519	Cupric sulphate	901	Beeswax, white and yellow
526	Calcium hydroxide	903	Carnauba wax
529	Calcium oxide	904	Shellac
530	Magnesium oxide	905b	Petrolatum or petroleum jelly
535	Sodium ferrocyanide	914	Oxidised polyethylene
536	Potassium ferrocyanide	920	L-cysteine monohydrochloride
541	Sodium aluminium phosphate	941	Nitrogen
542	Bone phosphate	942	Nitrous oxide
551	Silicon dioxide, amorphous	943a	Butane
552	Calcium silicate	943b	Isobutane
553	Magnesium silicate or Talc	944	Propane
554	Sodium aluminosilicate	946	Octafluorocyclobutane
555	Potassium aluminium silicate	950	Acesulphame potassium
556	Calcium aluminium silicate	951	Aspartame
558	Bentonite	952	Cyclamate or calcium cyclamate or sodium cyclamate
559	Aluminium silicate	953	Isomalt
560	Potassium silicate	954	Saccharin
570	Stearic acid or fatty acid	955	Sucralose
575	Glucono δ-lactone or Glucono delta-lactone	956	Alitame
576	Sodium gluconate	957	Thaumatococcus
577	Potassium gluconate	961	Neotame
578	Calcium gluconate	960	Steviol glycosides
579	Ferrous gluconate	962	Aspartame-acesulphame salt
580	Magnesium gluconate	965	Maltitol and maltitol syrup or hydrogenated glucose syrup
586	4-hexylresorcinol	966	Lactitol
		967	Xylitol
620	L-glutamic acid	968	Erythritol
621	Monosodium L-glutamate or MSG	969	Advantame
622	Monopotassium L-glutamate	999(i)	Quillaia extract (type 1)
623	Calcium glutamate		

999(ii)	Quillaia extract (type 2)	1405	Enzyme treated starches
		1410	Monostarch phosphate
1001	Choline salts	1412	Distarch phosphate
1100	α -Amylase		
		1413	Phosphated distarch phosphate
1101	Proteases (papain, bromelain, ficin)	1414	Acetylated distarch phosphate
1102	Glucose oxidase	1420	Starch acetate
1104	Lipases	1422	Acetylated distarch adipate
1105	Lysozyme	1440	Hydroxypropyl starch
1200	Polydextrose	1442	Hydroxypropyl distarch phosphate
1201	Polyvinylpyrrolidone	1450	Starch sodium octenylsuccinate
		1451	Acetylated oxidised starch
1400	Dextrin roasted starch		
1401	Acid treated starch	1505	Triethyl citrate
1402	Alkaline treated starch	1518	Triacetin
1403	Bleached starch	1520	Propylene glycol
1404	Oxidised starch	1521	Polyethylene glycol 8000
		1522	Calcium lignosulphonate (40-65)

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 6 of Schedule 8 as in force on **26 March 2021** (up to Amendment No. 198). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **26 March 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
rep = repealed

Schedule 8 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00478 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S8—2	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Numerical entries for tocopherol to correct typographical error.
table to S8—2	182	F2018L01595 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Polyoxyethylene (40) stearate
table to S8—2	182	F2018L01595 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	ad	Polysorbate 20, Polyoxyethylene (20) sorbitan monolaurate
table to S8—2	183	F2019L00037 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Monk fruit extract or luo han guo extract
table to S8—2	183	F2019L00040 11 Jan 2019 FSC124 23 Jan 2019	23 January 2019	ad	Rosemary extract (392)

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S8—2	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate
table to S8—2	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
table to S8—2	198	F2021L00327 25 March 2021 FSC 139 26 March 2021	26 March 2021	ad	inserting Sweet osmanthus ear glycolipids

Schedule 9

Mandatory advisory statements and declarations

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.3 is a standard for the information requirements relating to warning statements, advisory statements, and declarations. Standard 2.9.5 contains similar information requirements for food for special medical purposes. This Standard lists mandatory advisory statements for subsection 1.2.3—2(1) and paragraph 2.9.5—10(2)(a); and mandatory declarations for subsection 1.2.3—4(1).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S9—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 9 – Mandatory advisory statements and declarations*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S9—2 Mandatory advisory statements

For subsection 1.2.3—2(1) and paragraph 2.9.5—10(2)(a), the table is:

Mandatory advisory statements

<i>Item</i>	<i>Column 1</i>	<i>Column 2</i>
	<i>Food</i>	<i>Advisory statement indicating that ...</i>
1	(a) Bee pollen. (b) A food containing bee pollen as an ingredient.	the product contains bee pollen which can cause severe allergic reactions.
2	(a) A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains less than 3% m/m protein. (b) An evaporated or dried product made from cereals, nuts, or seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.	the product is not suitable as a complete milk replacement for children under 5 years.
3	(a) A beverage made from cereals, nuts, seeds, or a combination of those ingredients, and that contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat. (b) An evaporated or dried product made from cereals, nuts, seeds, or a combination of those ingredients, and that when reconstituted as a beverage according to directions for direct consumption, contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat (c) Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat. (d) Evaporated milk, dried milk, or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	the product is not suitable as a complete milk replacement for children under 2 years.
4	A food that contains aspartame or aspartame-acesulphame salt.	the food contains phenylalanine.

Item	Column 1	Column 2
	<i>Food</i>	<i>Advisory statement indicating that ...</i>
5	A food that contains quinine.	the food contains quinine.
6	A food that contains guarana or extracts of guarana.	the food contains caffeine.
7	A food that contains added phytosterols, phytosterols or their esters.	(a) when consuming this product, it should be consumed as part of a healthy diet; and (b) the product may not be suitable for children under 5 years and pregnant or lactating women; and (c) plant sterols do not provide additional benefits when consumed in excess of 3 grams per day.
8	(a) A cola beverage that contains added caffeine. (b) A food that contains a cola beverage that also contains added caffeine as an ingredient.	the product contains caffeine.
9	(a) Propolis. (b) A food that contains propolis as an ingredient.	the product contains propolis which can cause severe allergic reactions.
10	Unpasteurised egg products.	the product is unpasteurised.
11	(a) Unpasteurised milk. (b) Unpasteurised liquid milk products.	the product has not been pasteurised.

S9—3 Mandatory declarations

- (1) For Division 3 of Standard 1.2.3, a reference to the table to section S9—3 is a reference to the table to subsection (3).
- (2) For the purposes of the table to subsection (3):
 - (a) the definition of **fish** in subsection 1.1.2—3(2) does not apply; and
 - (b) **fish** excludes crustacea and molluscs; and
 - (c) **mollusc** means a marine mollusc.
- (3) The table to this subsection is:

Mandatory declarations

Item	Column 1	Column 2	Column 3	Column 4
	<i>Food</i>	<i>Exemption</i>	<i>Required name for declarations in a statement of ingredients</i>	<i>Required name for other declarations</i>
1	added sulphites in concentrations of 10 mg/kg or more		sulphites	sulphites
2	Any of the following cereals (including hybridised strains thereof) if they contain *gluten:	the cereal or its hybridised strain that is present in beer or spirits		
	barley		barley	gluten
	oats		oats	gluten
	rye		rye	gluten

<i>Item</i>	<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
	<i>Food</i>	<i>Exemption</i>	<i>Required name for declarations in a statement of ingredients</i>	<i>Required name for other declarations</i>
3	wheat (including its hybridised strain) irrespective of whether it contains gluten	(a) the wheat or its hybridised strain that is present in beer or spirits; (b) glucose syrups made from wheat starch and that: (i) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and (ii) have a gluten protein content that does not exceed 20 mg/kg; (c) alcohol distilled from wheat.	wheat	(a) wheat; and (b) if gluten is present - gluten.
4	Any of the following tree nuts:			
	almond		almond	almond
	Brazil nut		Brazil nut	Brazil nut
	cashew		cashew	cashew
	hazelnut		hazelnut	hazelnut
	macadamia		macadamia	macadamia
	pecan		pecan	pecan
	pine nut		pine nut	pine nut
	pistachio		pistachio	pistachio
	walnut		walnut	walnut
5	crustacea		crustacean	crustacean
6	egg		egg	egg
7	fish	isinglass derived from fish swim bladders and used as a clarifying agent in beer or wine	fish	fish
8	lupin		lupin	lupin
9	milk	alcohol distilled from whey	milk	milk
10	mollusc		mollusc	mollusc
11	peanut		peanut	peanut
12	sesame seed		sesame	sesame
13	soybean	(a) soybean oil that has been degummed, neutralised, bleached	soy, soya or soybean	soy

Item	Column 1	Column 2	Column 3	Column 4
	<i>Food</i>	<i>Exemption</i>	<i>Required name for declarations in a statement of ingredients</i>	<i>Required name for other declarations</i>
		and deodorised; (b) soybean derivatives that are tocopherol or phytosterol.		

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [6] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	<p>Clause 4 a transitional arrangement for variations to the Code made by Item [6.1], [6.2], [6.3] and [6.4] of the Schedule.</p> <p>The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.</p> <p>The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.</p> <p>Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations.</p> <p>Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. <p>Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 9 as in force on **25 February 2021** (up to Amendment No. 197). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 9 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00479 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S9—2	161	F2016L00115 17 Feb 2016 FSC103 22 Feb 2016	1 Sept 2016	rs	Items 2 and 3 to include permissions for products made from nuts and seeds.
S9	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Amendment to S9 heading to include 'declarations' <i>For application, saving and transitional provisions, see above table</i>
S9—3	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	ad	Inserting S9—3 'Mandatory declarations' <i>For application, saving and transitional provisions, see above table</i>

Schedule 10

Generic names of ingredients and conditions for their use

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.4 is a standard for the information requirements relating to the statement of ingredients, and contains provisions relating to, the labelling of ingredients. This Standard specifies generic names for ingredients and conditions for subparagraph 1.2.4—4(b)(iii).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S10—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 10 – Generic names of ingredients and conditions for their use*.

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S10—2 Generic names of ingredients and conditions for their use

For section 1.2.4—4, the generic ingredient names and conditions (if any) for their use are:

Generic names of ingredients and conditions for their use (if any)

Generic name	Condition for use (if any)
cereals	
cheese	
cocoa butter	
crystallised fruit	
fats or oils	(a) The statement of ingredients must declare: (i) whether the source is animal or vegetable; and if the food is a dairy product, including ice cream—the specific source of animal fats or oils. (b) This generic name must not be used for diacylglycerol oil.
fish	The definition of <i>fish</i> in subsection 1.1.2—3(2) does not apply for the purposes of this table.
fruit	
gum base	
herbs	
meat	
milk protein	
milk solids	May be used to describe: (a) milk powder, skim milk powder or dried milk products; or (b) any 2 or more of the following ingredients: (i) whey; (ii) whey powder; (iii) whey proteins; (iv) lactose; (v) caseinates; (vi) milk proteins; (vii) milk fat.

Generic name	Condition for use (if any)
poultry meat	
spices	
starch	The name 'starch' may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes.
sugar	<p>(a) The name 'sugar' may be used to describe:</p> <ul style="list-style-type: none"> (i) white sugar; or (ii) white refined sugar; or (iii) caster sugar or castor sugar; or (iv) loaf sugar or cube sugar; or (v) icing sugar; or (vi) coffee sugar; or (vii) coffee crystals; or (viii) raw sugar. <p>(b) The name 'sugars' must not be used in a statement of ingredients.</p>
vegetables	

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

Food Standards (Proposal P1026 – Lupin as an Allergen) Variation				
Instrument items affected	A'ment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Items [2.2] and [2.3] of the Schedule	169	F2017L00585 23 May 2017 FSC112 25 May 2017	Subsection S10—1A(1)	<p>Subsection S10—1A(1) establishes a transitional arrangement for variations to the Code made by Item [1] of the Schedule.</p> <p>The transition period is the period of time that commences on 25 May 2017 and ends on 26 May 2018.</p> <p>S10—1A(2) provides that section 1.1.1—9 of the Code does not apply to the above variation.</p> <p>S10—1A(3) provides that, during the transition period, a food may comply with either:</p> <ul style="list-style-type: none"> (a) the Code as in force without the prescribed variation; or (b) the Code as amended by the prescribed variation; <p>but not a combination of both.</p>
Food Standards (Proposal P1044 – Plain English Allergen Labelling) Variation				
Item [7] of the Schedule	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	Clause 4	<p>Clause 4 a transitional arrangement for variations to the Code made by Item [7.1], [7.2], [7.3], [7.5] and [7.6] of the Schedule.</p> <p>The transition period is the period of time that commences on 25 February 2021 and ends on 25 February 2024.</p> <p>The post-transition period is the period of time that commences 26 February 2024 and ends on 26 February 2026.</p> <p>Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations.</p> <p>Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. <p>Subclause 4(3) provides that a food product packaged and labelled before the end of the transition period may be sold during the post-transition period if the product complies with one of the following:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; (b) the Code as amended by the above variations.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 4 of Schedule 10 as in force on **25 February 2021** (up to Amendment No. 197). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted	am = amended
exp = expired or ceased to have effect	rep = repealed
rs = repealed and substituted	

Schedule 10 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00480 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Note 1 to Std	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Cross-reference.
S10—1A	170	F2017L00585 23 May 2017 FSC112 25 May 2017	25 May 2017	ad	Section. <i>For application, saving and transitional provisions, see above table.</i>
table to S10—2	163	F2016L00783 12 May 2016 FSC105 19 May 2016	19 May 2016	rs	Entry for 'fats or oils' as a consequence of amendments to Standard 1.2.3.
table to S10—2	170	F2017L00585 23 May 2017 FSC112 25 May 2017	25 May 2017	am	Entry for 'fats or oils' to include lupin. <i>For application, saving and transitional provisions, see above table.</i>
S10—1A	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Omitting section S10—1A <i>For application, saving and transitional provisions, see above table</i>
S10—2	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Omitting entry for 'nuts' and the condition for use for 'cereals' and 'nuts'. <i>For application, saving and transitional provisions, see above table</i>
table to S10—2	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Inserting paragraph (a) of the condition for use for 'fats or oils' <i>For application, saving and transitional provisions, see above table</i>
table to S10—2	197	F2021L00145 24 Feb 2021 FSC138 25 Feb 2021	25 Feb 2021	am	Inserting the condition for the use of 'fish' and 'starch'. <i>For application, saving and transitional provisions, see above table</i>

Schedule 11

Calculation of values for nutrition information panel

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard:

- sets out how to calculate **average energy content**, **available carbohydrate** and **available carbohydrate by difference** for sections 1.1.2—2 and 1.2.8—4; and
- sets out how to determine dietary fibre for subsection 1.2.8—7(7) and subsection S5—6(2); and
- lists substances for paragraph 1.2.8—6(9)(a) and subparagraph 1.2.8—14(1)(c)(ii).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S11—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 11 – Calculation of values for nutrition information panel*.

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S11—2 Calculation of average energy content

- (1) For section 1.1.2—2, the ***average energy content** of a food means the energy content **AE**, in kJ/100 g, calculated using the following equation:

$$AE = \sum_{i=1}^N W_i \times F_i$$

where:

N is the number of *components in the food.

W_i is the ‘*average quantity’ of a component of the food measured in g/100 g of the food.

F_i is the energy factor, expressed in kJ/g:

- for a general component listed in the table to subsection (2)—indicated in the corresponding row of that table; and
 - for a specific component listed in the table to subsection (3)—indicated in the corresponding row of that table.
- (2) For subsection (1), particular energy factors, in kJ/g, for certain *components are listed below:

Energy factors for general components

Component	Energy factor
alcohol	29
*carbohydrate (excluding unavailable carbohydrate)	17
unavailable carbohydrate (including dietary fibre)	8
fat	37
protein	17

- (3) For subsection (1), and for paragraph 1.2.8—6(9)(a) and subparagraph 1.2.8—14(1)(c)(ii), particular energy factors, in kJ/g, for specific *components are listed below:

Energy factors for specific components

Component	Energy factor
erythritol	1
glycerol	18
isomalt	11
lactitol	11
maltitol	13
mannitol	9
organic acids	13
polydextrose	5
sorbitol	14
D-Tagatose	11
Xylitol	14

- (4) If for Standard 1.2.8 the *average energy content may be expressed in kilocalories, the number of kilocalories/100g must be calculated in accordance with the following equation:

$$AE(C) = \frac{AE(kJ)}{4.18}$$

where

AE(C) is the average energy content in kilocalories/100 g;

AE(kJ) is the average energy content in kilojoules/100 g, calculated in accordance with the equation set out in subsection (1).

S11—3 Calculation of available carbohydrate and available carbohydrate by difference

Calculation of available carbohydrate

- (1) For section 1.1.2—2(3), **available carbohydrate**, for a food, is calculated by summing the *average quantity in the food of:
- total available sugars and starch; and
 - if quantified or added to the food—any available oligosaccharides, glycogen and maltodextrins.

Calculation of available carbohydrate by difference

- (2) For section 1.1.2—2(3), **available carbohydrate by difference**, for a food, is calculated by subtracting from 100 the *average quantity in the food, expressed as a percentage, of the following substances:
- water;
 - protein;
 - fat;
 - dietary fibre;
 - ash;
 - alcohol;
 - if quantified or added to the food—any other unavailable carbohydrate;
 - a substance listed in subsection S11—2(3).

S11—4**Methods of analysis for dietary fibre and other fibre content**

- (1) This section applies for the purposes of subsection 1.2.8—7(7) and section S5—6(2).
- (2) The total *dietary fibre, and amount of any specifically named fibre, in a food must be determined in accordance with any one or more of the methods contained in following sections of the AOAC:
 - (a) for dietary fibre—sections 985.29 or 991.43, or 2017.16;
 - (b) for dietary fibre (including all resistant maltodextrins)—section 2001.03;
 - (c) for inulin and fructooligosaccharide—section 997.08;
 - (d) for inulin—section 999.03;
 - (e) for polydextrose—section 2000.11;
 - (f) for resistant starch—section 2002.02.
- (3) If the dietary fibre content of a food has been determined by more than 1 method of analysis, the total dietary fibre content is calculated by:
 - (a) adding together the results from each method of analysis; and
 - (b) subtracting any portion of dietary fibre which has been included in the results of more than one method of analysis.
- (4) In this section:

AOAC means the *Official Methods of Analysis of AOAC International*, twenty first edition, 2019, published by AOAC International, Maryland USA.

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 5 of Schedule 11 as in force on **20 January 2022** (up to Amendment No. 205). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **20 January 2022**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted

am = amended
rep = repealed

Schedule 11 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00481 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S11—2(4)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Correction to structure of subsection.
S11—4(2)(e)	179	F2018L00655 24 May 2018 FSC120	24 May 2018	am	Omitted and substituted S11-4(2) (e) and (f)
S11—4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Omitted and substituted S11-4 (2) and (3)
S11—2(1)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Omitted and substituted S11—2(1)
S11—4(2)(a)	205	F2022L00027 14 Jan 2022 FSC146 20 Jan 2022	20 Jan 2022	am	Omitted and substituted section reference
S11—4(4)	205	F2022L00027 14 Jan 2022 FSC146 20 Jan 2022	20 Jan 2022	am	Omitted and substituted AOAC details

Schedule 12 Nutrition information panels

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard sets out nutrition information panels for subsection 1.2.8—6(2), subsection 1.2.8—6(3), subsection 1.2.8—6(5), subsection 1.2.8—8(3), paragraph 2.6.4—5(2)(b), subsection 2.9.2—11(3) and subsection 2.10.3—5(3).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S12—1 Name

This *Standard is Australia New Zealand Food Standards Code – Schedule 12 – Nutrition information panels*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S12—2 Format for nutrition information panel—subsection 1.2.8—6(2)

For subsection 1.2.8—6(2), the format for a nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
—saturated	g	g
Carbohydrate	g	g
—sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

S12—3

Format for nutrition information panels—subsection 1.2.8—6(3) and 1.2.8—6(5)

For subsection 1.2.8—6(3), 1.2.8—6(5), 1.2.8—6(11), 1.2.8—6(12) and 1.2.8—6(13), the format for a nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein, total	g	g
—*	g	g
Fat, total	g	g
—saturated	g	g
—**	g	g
—trans	g	g
—**	g	g
—polyunsaturated	g	g
—**	g	g
—monounsaturated	g	g
—**	g	g
Cholesterol	mg	mg
Carbohydrate	g	g
—sugars	g	g
—**	g	g
—**	g	g
—**	g	g
Dietary fibre, total	g	g
—*	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

Note * indicates a sub-group nutrient

** indicates a sub-sub-group nutrient

Note The word 'total' following 'protein' or 'dietary fibre' in the first column of the panel need only be included if it is followed immediately by a sub-group.

S12—4

Format for nutrition information panel—percentage daily intake information

For subsection 1.2.8—8(3), an example nutrition information panel with percentage daily intake information is:

NUTRITION INFORMATION			
Servings per package: (insert number of servings)			
Serving size: g (or mL or other units as appropriate)			
	Quantity per serving	% Daily intake* (per serving)	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	%	kJ (Cal)
Protein	g	%	g
Fat, total	g	%	g
—saturated	g	%	g
Carbohydrate	g	%	g
—sugars	g	%	g
Sodium	mg (mmol)	%	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	%	g, mg, µg (or other units as appropriate)
*Percentage daily intakes are based on an average adult diet of 8700 kJ.			

S12—5

Sample format for nutrition information panel—formulated caffeinated beverages

For section 2.6.4—5, an example of the placement of the declarations required by paragraph 2.6.4—5(2)(b) adjacent to or following a nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: 250 mL		
	Quantity per Serving	Quantity per 100 mL
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
—saturated	g	g
Carbohydrate, total	g	g
—sugars	g	g
Sodium	mg (mmol)	mg (mmol)
COMPOSITION INFORMATION		
Caffeine	mg	mg
Thiamin	mg	mg
Riboflavin	mg	mg
Niacin	mg	mg
Vitamin B ₆	mg	mg
Vitamin B ₁₂	µg	µg
Pantothenic acid	mg	mg
Taurine	mg	mg
Glucuronolactone	mg	mg
Inositol	mg	mg

S12—6 Nutrition information panel—food for infants

For subsection 2.9.2—11(3), the format for the nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
— (insert claimed fatty acids)	g	g
Carbohydrate	g	g
— sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

S12—7 Nutrition information panel—calcium in chewing gum

For section 2.10.3—5(3), the nutrition information panel may, for example, be set out in the following format:

NUTRITION INFORMATION		
Servings per package: 10		
Serving size: 3 g		
	Average quantity per serving	Average quantity per 100 g
Energy	25 kJ	833 kJ
Protein	0 g	0 g
Fat, total	0 g	0 g
– saturated	0 g	0 g
Carbohydrate	Less than 1 g	Less than 1 g
– sugars	Less than 1 g	Less than 1 g
Dietary fibre	0 g	0 g
Sodium	0 mg	0 mg
Calcium*	80 mg (10% RDI**)	2670 mg
*average quantity of calcium released during 20 minutes of chewing		
**Recommended Dietary Intake		

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	Amendment No.	FRL registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [6] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	<p>Clause 4 establishes a transitional arrangement for variations to the Code made by Item [6] of the Schedule.</p> <p>The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.</p> <p>Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations.</p> <p>Subclause 4(3) provides that, during the transition period, a food may comply with either:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; <p>but not a combination of both.</p> <p>Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.</p>

Amendment History

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 12 as in force on **13 April 2017** (up to Amendment No. 168). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 April 2017**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted

am = amended

exp = expired or ceased to have effect

rep = repealed

rs = repealed and substituted

Schedule 12 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00482 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
S12—3	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	am	Cross-references to Standard 1.2.8. <i>For application, saving and transitional provisions, see above table.</i>
S12—4	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Omission of text from nutrition information panel example as it is not relevant.
table to S12—7	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Reference to 'serve' replaced with 'serving' for consistency.

Schedule 13

Nutrition information required for food in small packages

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Standard 1.2.8 is a standard for nutrition information requirements. This Standard sets out labelling information for paragraph 1.2.8—14(1)(b).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S13—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 13 – Nutrition information required for food in small packages*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S13—2 Nutrition information required for food in small packages

For paragraph 1.2.8—14(1)(b), the table is:

Nutrition information for food in small packages

Column 1	Column 2
<i>Claim is about</i>	<i>Label must include</i>
Any nutrient or biologically active substance (other than a vitamin or mineral with a RDI)	Average quantity of the nutrient or biologically active substance present per serving of the food
Any vitamin or mineral with a RDI	(a) *Average quantity of the vitamin or mineral present per serving of the food; and (b) Percentage of the RDI for the vitamin or mineral contributed by one serving of the food, and calculated in accordance with section 1.2.8—9
Polyunsaturated fatty acids or monounsaturated fatty acids in a food standardised in Standard 2.4.1 or 2.4.2	Saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Polyunsaturated fatty acids or monounsaturated fatty acids in a food that is not a food standardised in Standard 2.4.1 or 2.4.2	Average quantity of saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Cholesterol, saturated fatty acids, trans fatty acids, omega-6 or omega-9 fatty acids	Average quantity of saturated fatty acids, trans fatty acids, *polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food
Dietary fibre, sugars or any other *carbohydrate	Average energy content per serving of the food and average quantity of carbohydrate, sugars and dietary fibre (calculated in accordance with section S11—4) present per serving of the food
Energy	Average energy content per serving of the food
Fat-free	Average energy content per serving of the food

Column 1	Column 2
<i>Claim is about</i>	<i>Label must include</i>
Omega-3 fatty acids	<ul style="list-style-type: none"> (a) Average quantity of *saturated fatty acids, *trans fatty acids, *polyunsaturated fatty acids and *monounsaturated fatty acids content per serving of the food; and (b) Average quantity of each type of omega-3 fatty acids per serving of the food (that is, alpha-linolenic acid, docosahexaenoic acid, eicosapentaenoic acid or a combination of these); and (c) Average quantity of the total of omega-3 fatty acids per serving of the food
Lactose	Average quantity of galactose content per serving of the food
Potassium	Average quantity of sodium content per serving of the food
Sodium or salt	Average quantity of sodium and potassium content per serving of the food

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Schedule.

Australia New Zealand Food Standards Code – Transitional Variation 2015 (Proposal P1037 – Amendments associated with Nutrition Content & Health Claims)				
Instrument items affected	Amendment No.	FRLI registration Gazette	Instrument's transitional provision	Description of transitional arrangement
Item [7] of the Schedule	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	Clause 4	<p>Clause 4 establishes a transitional arrangement for variations to the Code made by Item [7] of the Schedule.</p> <p>The transition period is the period of time that commences on 1 March 2016 and ends on 18 January 2017.</p> <p>Subclause 4(2) provides that section 1.1.1—9 of the Code does not apply to the above variations.</p> <p>Subclause 4(3) provides that, during the transition period, a food may comply with either:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; or (b) the Code as amended by the above variations; <p>but not a combination of both.</p> <p>Subclause 4(4) provides an exemption for stock-in-trade that will apply from 18 January 2007. A food is deemed to comply with the Code as amended by the above variations for a period of 12 months commencing on 18 January 2017 if the food otherwise complied with the Code before that date.</p>

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Schedule 13 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted

am = amended

exp = expired or ceased to have effect

rep = repealed

rs = repealed and substituted

Schedule 13 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00483 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S13—2	159	F2015L01931 3 Dec 2015 FSC101 7 Dec 2015	1 March 2016	rs	Consequential amendments arising from amendments to Standard 1.2.7 and Schedule 4. <i>For application, saving and transitional provisions, see above table.</i>
13—2	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Omit 'sugars and dietary', substitute 'sugars and dietary fibre'.

Schedule 14 Technological purposes performed by substances used as food additives

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives and substances used as processing aids are regulated by Standard 1.1.1, Standard 1.3.1 and Standard 1.3.3. This Standard lists technological purposes for paragraph 1.1.2—11(1)(b) (definition of **used as a food additive**) and paragraph 1.1.2—13(1)(c) and subparagraph 1.1.2—13(2)(a)(iii) (definition of **used as a processing aid**).

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S14—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 14 – Technological purposes performed by substances used as food additives*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S14—2 Technological purposes

The technological purposes performed by substances used as food additives are set out in the table.

Technological purposes

<i>Purpose</i>	<i>Sub-classes</i>	<i>Definition</i>
Acidity regulator	acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent	anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant	antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent	bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring		adds or restores colour to foods
Colour fixative	colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier	emulsifier, emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	facilitates the formation or maintenance of an emulsion between two or more immiscible phases
Firming agent		contributes to firmness of food or interacts with gelling agents to produce or strengthen a gel
Flavour enhancer	flavour enhancer, flavour modifier, tenderiser	enhances the existing taste or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)		intense preparations which are added to foods to impart taste or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salt taste

<i>Purpose</i>	<i>Sub-classes</i>	<i>Definition</i>
Foaming agent	whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent		modifies food texture through gel formation
Glazing agent	coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant	moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener		replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative	anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
Propellant		gas, other than air, which expels a food from a container
Raising agent		liberates gas and thereby increases the volume of a food
Sequestrant		forms chemical complexes with metallic ions
Stabiliser	binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener	thickening agent, texturiser, bodying agent	increases the viscosity of a food

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Schedule 14 as in force on **1 March 2016** (up to Amendment No. 157). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **1 March 2016**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
exp = expired or ceased to have effect
rs = repealed and substituted
am = amended
rep = repealed

Schedule 14 was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00436 — 2 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S14—2	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical errors in the table under the definitions for 'firming agent' and 'raising agent'.