

21 August 2017
[22-17]

Approval report – Application A1127

Processing Aids in Wine

Food Standards Australia New Zealand (FSANZ) has assessed an application made by The Winemakers' Federation of Australia to seek permission for the use of silver chloride, ammonium bisulphite, chitin-glucan and PVI/PVP as processing aids for wine.

On 26 April, FSANZ sought submissions on a draft variation and published an associated report. FSANZ received three submissions.

FSANZ approved the draft variation on 9 August 2017. The Australia and New Zealand Ministerial Forum on Food Regulation was notified of FSANZ's decision on 17 August 2017.

This Report is provided pursuant to paragraph 33(1)(b) of the *Food Standards Australia New Zealand Act 1991* (the FSANZ Act).

Table of contents

Contents

EXECUTIVE SUMMARY	2
1 INTRODUCTION	3
1.1 THE APPLICANT	3
1.2 THE APPLICATION	3
1.3 THE CURRENT STANDARD	3
1.3.1 <i>International standards</i>	4
1.4 REASONS FOR ACCEPTING APPLICATION	4
1.5 PROCEDURE FOR ASSESSMENT	4
1.6 DECISION	4
2 SUMMARY OF THE FINDINGS	5
2.1 SUMMARY OF ISSUES RAISED IN SUBMISSIONS	5
2.2 RISK ASSESSMENT	7
2.3 RISK MANAGEMENT	7
2.3.1 <i>Levels of addition</i>	7
2.3.2 <i>Specifications</i>	8
2.3.3 <i>Labelling</i>	8
2.4 RISK COMMUNICATION	8
2.4.1 <i>Consultation</i>	8
2.5 FSANZ ACT ASSESSMENT REQUIREMENTS	8
2.5.1 <i>Section 29</i>	8
2.5.2 <i>Subsection 18(1)</i>	9
2.5.3 <i>Subsection 18(2) considerations</i>	10
ATTACHMENT A – APPROVED DRAFT VARIATION TO THE AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE	12
ATTACHMENT B	14
ATTACHMENT C	16

Supporting document

The [following documents](#) which informed the assessment of this Application are available on the FSANZ website:

SD1 Risk and technical assessment – Application A1127

Executive summary

The Winemakers' Federation of Australia (WFA) applied to FSANZ to permit four processing aids related to wine manufacture in Australia. The processing aids are also used in other countries. Each of the processing aids (chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite (ammonium hydrogen sulphite) and silver chloride) have different technological functions.

The European Union (EU) already permits the four processing aids and has formally requested that Australia authorise them. On this basis, the WFA submitted the Application to enable Australia to fulfil its treaty obligations under the Wine Agreement and satisfy the World Trade Organisation obligations to ensure equal treatment with its trading partners.

FSANZ determined that there was sufficient evidence to provide assurance that the processing aids are technologically justified and are effective in achieving their stated purpose. The four processing aids met specifications for identity and purity set by the International Organisation of Vine and Wine, which is adopted as a secondary source in section S3—3(j) of Schedule 3 – Identity and purity, in the *Australia New Zealand Food Standards Code* (the Code).

FSANZ's risk assessment concluded that there would be no public health and safety concerns associated with using the processing aids to produce wine.

FSANZ noted that sulphur dioxide (SO₂) is likely to be produced during the breakdown of ammonium bisulphite. Ammonium bisulphite is mostly used as a yeast nutrient. Ammonium bisulphite used as a yeast nutrient to produce wine might result in an incidental function as a preservative. If sulphites are present in concentrations of 10 mg/kg or more in the wine for sale, mandatory declaration is required.

FSANZ's assessment was that permitting these four substances for use as processing aids in wine manufacture would provide a net benefit to the community.

FSANZ therefore approved a draft variation to permit the use of chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite and silver chloride as processing aids at good manufacturing practice (GMP) levels to produce wine.

1 Introduction

1.1 The Applicant

The Winemakers' Federation of Australia (WFA) is the national peak body for Australia's winemakers. In developing this Application, the WFA consulted with the Australian Department of Agriculture and Water Resources and the New Zealand Winegrowers (the national organisation for New Zealand's grape and wine sector).

1.2 The Application

The Application seeks permission for four processing aids; chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite and silver chloride for use in wine production. The justification for the Application relates to Australia's obligations under the Agreement between Australia and the European Community on Trade in Wine (Wine Agreement).

Under the Wine Agreement, if one Contracting Party proposes to authorise a new, or modify an existing, oenological practice, process or compositional requirements for commercial use in its territory, which is not authorised by the other Contracting party, they notify the other Contracting party. The European Union (EU) formally requested Australia authorise these four processing aids, which initiated the WFA's Application.

1.3 The current Standard

Paragraph 1.1.1—10(6)(c) in the Code provides that a food for sale (including wine) must not have, as an ingredient or a component, a substance that is used as a processing aid, unless expressly permitted.

Section 1.1.2—13 defines the expression 'used as a processing aid'. That definition imposes certain requirements on substances permitted by Standard 1.3.3 and Schedule 18 to be used as a processing aid. For example, that the substance not perform a technological function in the final food for sale.

Two Standards in the Code provide permissions for the use of processing aids in wine manufacture.

Standard 1.3.3 provides permissions for certain substances to be used as processing aids in food (including wine) sold in Australia or New Zealand. Section 1.3.3—4, for example, provides that a food additive permitted at good manufacturing practice (GMP) listed in section S16—2 and any substance listed in section S18—2 are generally permitted processing aids that may be used in these foods.

Processing aids permitted by section 1.3.3 and Schedule 18 must also meet any relevant identity and purity specifications set out in Schedule 3.

Wine manufactured in Australia must also comply with the requirements of Standard 4.5.1 – Wine Production Requirements, which is an Australia-only Standard. Only those processing aids listed in the Table to clause 4 of Standard 4.5.1 are permitted in the manufacture of wine in Australia.

Neither Standard 1.3.3, 4.5.1 nor Schedule 18 currently permit chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite or silver chloride as processing aids in the manufacture of wine.

1.3.1 International standards

The Codex Alimentarius (Codex) does not establish specific standards for processing aids, and many countries do not regulate processing aids in the same way as Australia and New Zealand. There is no Codex Alimentarius standard for wine.

The Organisation Internationale de la Vigne et du Vin or International Organisation of Vine and Wine (OIV) is a scientific and technical intergovernmental organisation recognised for its competence in work concerning vines, wine, wine-based beverages, table grapes, raisins and other vine-based products. The OIV has produced specifications for each of the four processing aids contained in the Application. These specifications have been adopted for the purposes of Code requirements relating to identity and purity in section S3—3(j) of Schedule 3 – Identity and purity.

The EU has specific permissions for the use of the four processing aids in wine manufacture.

The Republic of South Africa permits the use of ammonium bisulphite as a processing aid in wine manufacture.

The United States of America permits the use of chitin-glucan, PVI/PVP co-polymers and ammonium bisulphite in wine manufacture.

Further details on international standards are contained in SD1.

1.4 Reasons for accepting Application

The Application was accepted for assessment because:

- it complied with the procedural requirements under subsection 22(2) of the FSANZ Act
- it related to a matter that warranted the variation of a food regulatory measure.

1.5 Procedure for assessment

The Application was assessed under the General Procedure.

1.6 Decision

The draft variation as proposed following assessment was approved with amendments. The reference to silver chloride was removed from the amendment to the Table to clause 4 of Standard 4.5.1 for the reasons explained in section 2.1 below. The draft variation was also amended to make clear that the processing aids are permitted for use in the manufacture of wine, sparkling wine and fortified wine.

The variation takes effect on the date of gazettal. The approved draft variation, as varied after consideration of submissions, is at Attachment A. The related explanatory statement is at Attachment B. An explanatory statement is required to accompany an instrument if it is lodged on the Federal Register of Legislation.

2 Summary of the findings

2.1 Summary of issues raised in submissions

The Victorian Health & Economic Development Departments raised a number of issues. A private submitter raised one issue and a third submission from The New Zealand Ministry for Primary Industries supported the Application.

Table 1: Summary of issues

Issue	Raised by	FSANZ response (including any amendments to drafting)
<p>FSANZ has not proposed an acceptable daily intake for any of the processing aids and has therefore proposed that the Food Standards Code be amended to permit each processing aid to be added at levels consistent with good manufacturing practice (GMP). This differs from the approach used in the European Union where prescriptive requirements apply to the use of these processing aids in wine manufacture. The departments seek clarification from FSANZ about implications of setting levels for use for these processing aids at GMP rather than following the prescriptive approach used in the European Union, including setting maximum permitted amounts for use.</p>	<p>Victorian Departments of Health and Human Services, and Economic Development, Jobs, Transport and Resources</p>	<p>FSANZ concluded that there are no public health and safety concerns from the proposed use of these substances as processing aids to produce wine, hence the use at GMP levels is justified. Furthermore, when used correctly, these processing aids (with the possibility that some SO₂ remains in the wine when ammonium bisulphite is used) are removed from wine before bottling. The use of these processing aids will be self-regulated by industry as excess use may impact negatively on wine quality, such as the removal of important thiol aromatics, an increase in pH or cloudiness in wine. Those wine producers exporting to the EU will need to have regard to any maximum permitted levels for these processing aids in the EU.</p>
<p>The level and quality of evidence provided to support the safety of each processing aid differs significantly. This makes it difficult to determine how FSANZ has assessed and concluded that the processing aids are safe for use in wine manufacture. Further clarification on this point is requested.</p>	<p>Victorian Departments of Health and Human Services, and Economic Development, Jobs, Transport and Resources</p>	<p>The available information for each of the processing aids met the requirements for information related to the safety of a chemical processing aid set out in the FSANZ Application Handbook.</p> <p>Not all substances in food can or need to be tested to the same extent or subjected to the same range of toxicity tests. Specific requirements for toxicological testing are determined by the nature of the substance being evaluated, its uses and levels of use.</p> <p>In addition, the assessment for each processing aid considered all available studies including those submitted by the Applicant, and any</p>

Issue	Raised by	FSANZ response (including any amendments to drafting)
		relevant additional studies identified in the open scientific literature. Therefore it is not surprising that there is variation in the number and quality of studies assessed for the different processing aids.
In the dietary exposure assessment for each of the four processing aids, FSANZ concludes that residual levels of the processing aids and their degradation products are likely to be negligible (with the exception of the presence of SO ₂ when ammonium bisulphates are used). It is unclear whether FSANZ's overall risk assessments for each of the processing aids is based on the negligible expected dietary exposure or low hazard associated with possible exposure. Further clarification on this point is requested.	Victorian Departments of Health and Human Services, and Economic Development, Jobs, Transport and Resources	The FSANZ assessment considered both the intrinsic toxicity (hazard) of each processing aid (i.e. its potential to cause harm) and the level of exposure likely to occur following their proposed uses. In each case a sufficient margin of safety existed such that it was concluded that the use of the processing aid in wine does not pose public health and safety concerns.
The departments note that the WFA has applied for amendments to the Food Standards Code to include chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite and silver chloride in Schedule 18-9 and to include chitin-glucan, PVI/PVP co-polymers and ammonium bisulphite, but not silver chloride in clause 4 to Standard 4.5.1. The departments seek clarification of the rationale for inclusion of all four processing aids in the amendments to clause 4 of Standard 4.5.1, noting that the Australian wine industry has not expressed the intention of using silver chloride in wine manufacture in Australia.	Victorian Departments of Health and Human Services, and Economic Development, Jobs, Transport and Resources	Noted. FSANZ has amended the drafting to include chitin-glucan, PVI/PVP co-polymers and ammonium bisulphite, but not silver chloride, in the Table to clause 4 of Standard 4.5.1.
As noted in the Risk & Technical Assessment, EFSA (2010) appear to regard chitin-glucan as a novel ingredient. Would that then not also require amendment to Schedule 25?	Private	Chitin-glucan performs no technological function in the final food (wine) and therefore meets the definition of a processing aid in the Code. Additionally, chitin-glucan is removed from the wine/must before consumption and is therefore, not considered an ingredient and will not be added to Schedule 25 as a consequence of this Application.

2.2 Risk assessment

The risk assessment considered two questions:

- Is the technological function clearly stated for each substance and is that function justified in the quantity and form proposed for use as a food processing aid?
- Are there any potential public health and safety concerns that may arise from the use of these substances as processing aids in the manufacture of wine in Australia and New Zealand?

The technical assessment concluded that the technological purposes of the four processing aids were justified at levels consistent with good manufacturing practice (GMP), which limits the amount added to the lowest level necessary to accomplish a desired effect.

The risk assessment determined that there were no potential public health and safety concerns from using these substances when used as processing aids to manufacture wine.

FSANZ noted that SO₂ is produced during the breakdown of ammonium bisulphite. The technological function of ammonium bisulphite considered for the present Application is as a yeast nutrient and its use as such is technologically justified.

Details of the risk assessment are in SD1

2.3 Risk management

As the use of a substance as a processing aid requires an express permission in the Code, the risk management options available to FSANZ were either to reject the draft variation, approve the draft variation or amend and approve the draft variation.

There are no public health and safety concerns from the use of chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite and silver chloride when used as processing aids in the manufacture of wine. These processing aids are technologically justified for use in wine and their use meets the definition of a processing aid. For the reasons outlined in section 2.3.3 below, the Code existing labelling provisions are appropriate for wine produced using these four processing aids, including ammonium bisulphite.

Therefore, FSANZ approved the draft variation with two amendments. The two amendments are explained in section 1.6 above.

The approved draft variation differs from that sought by the Applicant in one respect. The Applicant had requested that ammonium bisulphite be listed in section S18—5 (Permitted microbial nutrients and microbial nutrient adjuncts). However, ammonium bisulphite will be listed in the table to section S18—9 (Permitted processing aids—various technological purposes) with the technological purpose “microbial nutrient and microbial nutrient adjunct for wine”. Since the risk assessment focussed on the use of ammonium bisulphite in wine only, FSANZ concluded that permissions must be limited to wine under section S18—9.

2.3.1 Levels of addition

In the absence of any public health or safety concerns identified by the risk assessment conducted by FSANZ, there was no reason to limit the levels of addition apart from the requirement to use in accordance with GMP.

2.3.2 Specifications

As OIV specifications already exist in secondary references in section S3—3(j), no new specifications are required. Analytical methods are available for detection and quantification of these processing aids (Refer to SD1).

2.3.3 Labelling

FSANZ considered the existing labelling requirements in the Code are appropriate for wine produced using these processing aids.

As a general rule, wine as a standardised alcoholic beverage is exempt from the requirement to provide a statement of ingredients, including processing aids, in accordance with paragraph 1.2.4—2(3)(b) of Standard 1.2.4 – Information requirements – statement of ingredients.

The use of ammonium bisulphite as a processing aid may result in the incidental presence of SO₂ in the final wine for sale. Added sulphites in concentrations of 10 mg/kg or more are required to be declared if present in a food for sale, including when present as a processing aid, or an ingredient or component of a processing aid, in section 1.2.3—4 of Standard 1.2.3. The declaration must be provided on the label, or where a food is not required to bear a label, displayed in connection with the food or provided to the purchaser on request in Standard 1.2.1. Food businesses will need to ensure wine manufactured using ammonium bisulphite as a processing aid complies with these declaration requirements.

2.4 Risk communication

2.4.1 Consultation

Consultation is a key part of FSANZ's standards development process. Public submissions on a proposed draft variation to Standard 4.5.1 and Schedule 18 were called for from 26 April 2017 to 7 June 2017.

The call for submissions was notified through a media release, Food Standards News and through FSANZ's social media channels.

Three submissions were received; two from government jurisdictions and one from a private individual. All comments were considered by the FSANZ Board. FSANZ acknowledges the time taken by these organisations as all comments received contribute to the rigour of our assessment.

2.5 FSANZ Act assessment requirements

2.5.1 Section 29

2.5.1.1 Consideration of costs and benefits

FSANZ is required to consider the impact of various regulatory and non-regulatory options on all sectors of the community, especially relevant stakeholders who may be affected by this Application.

The Office of Best Practice Regulation, in a letter dated 24 November 2010 (reference 12065), provided a standing exemption from the need to assess if a Regulation Impact Statement is required for applications relating to processing aids, as they are machinery in nature and their use is voluntary.

However, FSANZ undertook a limited impact analysis.

The consideration of the costs and benefits of the variation was not intended to be an exhaustive, quantitative economic analysis and, most of the effects considered cannot be assigned a dollar value.

Rather, the assessment aimed to highlight the qualitative effects that are relevant to each option. These considerations were deliberately limited to broad areas such as trade, consumer information and compliance.

The use of these substances as processing aids is voluntary and therefore the changes are deregulatory in nature.

In considering the costs and benefits of permission for the use of chitin-glucan, PVI/PVP copolymers, ammonium bisulphite and silver chloride as processing aids for wine, FSANZ concluded that there would be benefits to the wine industry and consumers in particular.

The wine industry benefits by having more processing aids available, which may see gains in manufacturing efficiencies. Improvements in workplace health and safety are possible in the case of ammonium bisulphite as the addition of an aqueous form of this processing aid is safer than current alternatives, which are in powdered form. Importers of wine will also benefit, as they will be able to offer a wider range of imported wines.

Consumers will benefit by having increased choice from the importation of international wines that use these processing aids. Consumers may also benefit from superior wines where Australia and New Zealand manufacturers adopt the processing aids, or reduced prices where the processing aids leads to efficiency gains.

Permitting the processing aids also satisfies WTO obligations to ensure equal treatment with our trading partners.

No costs to consumers, Governments or other stakeholders were identified that would outweigh these benefits. No costs were identified in accepting the Application.

2.5.1.2 Other measures

There are no other measures (whether available to FSANZ or not) that would be more cost-effective than a food regulatory measure developed or varied as a result of the Application.

2.5.1.3 Any relevant New Zealand standards

The proposed amendment is to both Standard 4.5.1 (applies in Australia only) and Schedule 18 which is a joint standard.

2.5.1.4 Any other relevant matters

Other relevant matters are considered below.

2.5.2. Subsection 18(1)

FSANZ considered the three objectives in subsection 18(1) of the FSANZ Act during the assessment.

2.5.2.1 Protection of public health and safety

FSANZ undertook a safety assessment (SD1) and concluded there were no public health and safety concerns with permitting the four processing aids for wine manufacture.

2.5.2.2 The provision of adequate information relating to food to enable consumers to make informed choices

The labelling requirements are discussed in Section 2.3.3 above. The existing generic labelling requirements in the Code are considered appropriate for the use of these processing aids, where used in wine manufacture.

2.5.2.3 The prevention of misleading or deceptive conduct

No issues were identified.

2.5.3 Subsection 18(2) considerations

FSANZ also had regard to:

- **the need for standards to be based on risk analysis using the best available scientific evidence**

FSANZ used the best available scientific evidence to conduct the risk analysis, provided in SD1. The Applicant submitted a dossier of scientific studies as part of their Application. Other technical information including scientific literature was used in assessing the Application.

- **the promotion of consistency between domestic and international food standards**

As explained above, the four substances are permitted internationally as processing aids in the manufacture of wine. The draft variation brings domestic food standards into line with those international standards or permissions.

- **the desirability of an efficient and internationally competitive food industry**

Permission to use the four processing aids for wine manufacture provides the wine industry with alternatives to the current permitted processing aids. Individual wineries will make commercial decisions on which processing aids are best suited to their particular products and their style of wine manufacture.

- **the promotion of fair trading in food**

No issues were identified for this Application relevant to this objective.

- **any written policy guidelines formulated by the Forum on Food Regulation**

The Policy Guideline for the [Addition to Food of Substances other than Vitamins and Minerals](#)¹ includes specific order policy principles for substances added to achieve a solely technological function, such as food additives. These specific order policy principles state that permission should be granted where:

- the purpose for adding the substance can be articulated clearly by the wine producer as achieving a solely technological function (i.e. the 'stated purpose')
- the addition of the substance to food is safe for human consumption
- the amounts added are consistent with achieving the technological function
- the substance is added in a quantity and a form which is consistent with delivering the stated purpose
- no nutrition, health or related claims are to be made in regard to the substance.

FSANZ has determined that permitting the four processing aids for wine manufacture is consistent with these specific order policy principles

Attachments

- A. Approved draft variation to the *Australia New Zealand Food Standards Code*
- B. Explanatory Statement
- C. Draft variation/s to the *Australia New Zealand Food Standards Code* (call for submissions)

¹[Policy guidelines](#)

Attachment A – Approved draft variation to the *Australia New Zealand Food Standards Code*



Food Standards (Application A1127 – Processing Aids in Wine) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated [To be completed by Standards Management Officer]

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC **XX on XX Month 20XX**. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1127 – Processing Aids in Wine) Variation*.

2 Variation to standards in the *Australia New Zealand Food Standards Code*

The Schedule varies Standards in the *Australia New Zealand Food Standards Code*.

3 Commencement

The variation commences on the date of gazettal.

Schedule

[[1] Standard 4.5.1 is varied by inserting each of the following into the Table to clause 4, in alphabetical order

Ammonium bisulphite
Chitin-glucan
Polyvinylimidazole-polyvinylpyrrolidone co-polymers

[2] Schedule S18 is varied by inserting each of the following into the table to subsection S18—9(3), in alphabetical order

Ammonium bisulphite	For use in the manufacture of wine, sparkling wine and fortified wine as a microbial nutrient and microbial nutrient adjunct.	GMP
Chitin-glucan	For use in the manufacture of wine, sparkling wine and fortified wine as a decolourant, clarifying, filtration and absorbent agent.	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
Silver chloride	For use in the manufacture of wine, sparkling wine and fortified wine to remove fermentation and storage-related odours.	GMP

Attachment B

Draft Explanatory Statement

1. Authority

Section 13 of the *Food Standards Australia New Zealand Act 1991* (the FSANZ Act) provides that the functions of Food Standards Australia New Zealand (the Authority) include the development of standards and variations of standards for inclusion in the *Australia New Zealand Food Standards Code* (the Code).

Division 1 of Part 3 of the FSANZ Act specifies that the Authority may accept applications for the development or variation of food regulatory measures, including standards. This Division also stipulates the procedure for considering an application for the development or variation of food regulatory measures.

FSANZ accepted Application A1127, which seeks to permit the use of four processing aids, silver chloride, ammonium bisulphite, chitin-glucan and PVI/PVP as processing aids for wine. The Authority considered the Application in accordance with Division 1 of Part 3 and has approved a draft variation.

Following consideration by the Australia and New Zealand Ministerial Forum on Food Regulation, section 92 of the FSANZ Act stipulates that the Authority must publish a notice about the standard or draft variation of a standard.

Section 94 of the FSANZ Act specifies that a standard, or a variation of a standard, in relation to which a notice is published under section 92 is a legislative instrument, but is not subject to parliamentary disallowance or sunseting under the Legislation Act 2003.

2. Purpose

The Authority has approved an amendment to the Code to permit the use of chitin-glucan, PVI/PVP co-polymers, ammonium bisulphite, and silver chloride as processing aids in the manufacture of wine, sparkling wine and fortified wine

3. Documents incorporated by reference

The variations to food regulatory measures do not incorporate any documents by reference.

4. Consultation

In accordance with the procedure in Division 1 of Part 3 of the FSANZ Act, the Authority's consideration of Application A1127 included one round of public consultation preceded by an assessment and the preparation of a draft variation and associated assessment summary. Submissions were called for on 26 April 2017, for a six-week consultation period.

A Regulation Impact Statement was not required because the proposed variations to Standard 4.5.1 and Schedule 18 are likely to have a minor impact on business and individuals.

5. Statement of compatibility with human rights

This instrument is exempt from the requirements for a statement of compatibility with human rights as it is a non-disallowable instrument under section 94 of the FSANZ Act.

6. Variation

Item [1] amends Standard 4.5.1 by inserting references to the following substances into the table to clause 4 in alphabetical order: ammonium bisulphite, chitin-glucan and polyvinylimidazole-polyvinylpyrrolidone co-polymers. The effect of this amendment will be to permit the use of these three substances as processing aids in the manufacture of wine, sparkling wine and fortified wine in Australia.

Item [2] amends Schedule 18 by inserting references to the following substances into the table to subsection S18—9(3) in alphabetical order: ammonium bisulphite, chitin-glucan, polyvinylimidazole-polyvinylpyrrolidone co-polymers and silver chloride.

The new entry for ammonium bisulphite provides that the substance may be used as a processing aid in the manufacture of wine, sparkling wine and fortified wine, for the technological purpose of acting as a microbial nutrient and microbial nutrient adjunct.

The new entries for chitin-glucan and for polyvinylimidazole-polyvinylpyrrolidone provide that each substance may be used as a processing aid in the manufacture of wine, sparkling wine and fortified wine for the technological purpose of acting as a decolourant, clarifying, filtration and absorbent agent.

The new entry for silver chloride provides that the substance may be used as a processing aid in the manufacture of wine, sparkling wine and fortified wine for the technological purpose of removing fermentation and storage-related odours.

Each new entry also states that the maximum permitted level for each substance is that which is consistent with GMP

Attachment C

Draft variation/s to the Australia New Zealand Food Standards Code (call for submissions)



Food Standards (Application A1127 – Processing Aids in Wine) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated [To be completed by Standards Management Officer]

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC **XX on XX Month 20XX**. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1127 – Processing Aids in Wine) Variation*.

2 Variation to standards in the *Australia New Zealand Food Standards Code*

The Schedule varies Standards in the *Australia New Zealand Food Standards Code*.

3 Commencement

The variation commences on the date of gazettal.

Schedule

[[1] Standard 4.5.1 is varied by inserting each of the following into the Table to clause 4, in alphabetical order

Ammonium bisulphite
Chitin-glucan
Polyvinylimidazole–polyvinylpyrrolidone co-polymers
Silver chloride

[2] Schedule 18 is varied by inserting each of the following into the table to subsection S18—9(3), in alphabetical order

Ammonium bisulphite	For use in the manufacture of wine as a microbial nutrient and microbial nutrient adjunct.	GMP
Chitin-glucan	For use in the manufacture of wine as a decolourant, clarifying, filtration and absorbent agent.	GMP
Polyvinylimidazole–polyvinylpyrrolidone co-polymers	For use in the manufacture of wine as a decolourant, clarifying, filtration and absorbent agent.	GMP
Silver chloride	For use in the manufacture of wine to remove fermentation and storage-related odours.	GMP