



Commonwealth  
of Australia

**Gazette**

No. FSC 8, Thursday, 22 May 2003  
Published by Commonwealth of Australia

**FOOD STANDARDS**

**Food Standards  
Australia New Zealand**

**Amendment No. 66  
to the  
*Australia New Zealand  
Food Standards Code***

## FOOD STANDARDS AUSTRALIA NEW ZEALAND

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

#### (AMENDMENT NO. 66)

#### 1. Preamble

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

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

#### 2. Citation

These variations may be collectively known as *Amendment No. 66* to the Code.

#### 3. Commencement

These variations commence on the date of gazettal.

#### 4. Typographical error

Amendment No. 62 published on 17 September 2002 contained the following typographical error -

- On page 7 (Item [8.2]) – the first line for the definition of 'characterising ingredient' should be as follows –

**characterising ingredient** means an ingredient or category of ingredients that -

**SCHEDULE**

[1] **Standard 1.3.3** of the Australia New Zealand Food Standards Code is varied by inserting in the Table to clause 17, the enzyme and source -

Transglucosidase EC [2.4.1.24]	<i>Aspergillus niger</i>
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[2] **Standard 1.3.4** of the Australia New Zealand Food Standards Code is varied by omitting subclause 2(a), substituting -

- (a) Food and Nutrition Paper 52 Compendium of Food Additive Specifications Volumes 1 and 2, including addenda 1 to 9, published by the Food and Agriculture Organisation of the United Nations in Rome (1992); or

[3] **Standard 1.4.2** of the Australia New Zealand Food Standards Code is varied by –

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

Monocrotophos  
Parathion  
Rafoxanide

[3.2] *omitting from* Schedule 3 *all entries for the following chemicals -*

Monocrotophos  
Parathion

[3.3] *inserting in* Schedule 1–

KETOPROFEN KETOPROFEN	
CATTLE, EDIBLE OFFAL OF	*0.05
CATTLE MEAT	*0.05
CATTLE MILK	*0.05
MESOSULFURON-METHYL MESOSULFURON-METHYL	
EDIBLE OFFAL (MAMMALIAN)	T*0.01
EGGS	T*0.01
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.01
POULTRY, EDIBLE OFFAL OF	T*0.01
POULTRY MEAT	T*0.01
WHEAT	T*0.02

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

<b>BIFENTHRIN</b> BIFENTHRIN	
CATTLE, EDIBLE OFFAL OF	0.5
CATTLE MEAT (IN THE FAT)	2
GOAT, EDIBLE OFFAL OF	0.5
GOAT MEAT (IN THE FAT)	2
SHEEP, EDIBLE OFFAL OF	0.5
SHEEP MEAT (IN THE FAT)	2
<b>BITERTANOL</b> BITERTANOL	
APPLE	1
BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	0.3
CEREAL GRAINS	*0.05
MILKS (IN THE FAT)	2
PEANUT	*0.2
PULSES	0.3
<b>CARBENDAZIM</b> SUM OF CARBENDAZIM AND 2- AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM	
MACADAMIA NUTS	T0.1
<b>DITHIOCARBAMATES</b> TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
PEAS	T2
<b>ENDOSULFAN</b> SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	T2
LEAFY VEGETABLES (INCLUDING BRASSICA LEAFY VEGETABLES)	T2
<b>FIPRONIL</b> SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4- (TRIFLUOROMETHYL)PHENYL]-4- [(TRIFLUOROMETHYL)SULPHENYL]-1H- PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6- DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4- [(TRIFLUOROMETHYL)SULPHONYL]-1H- PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL- 1-[2,6-DICHLORO-4- (TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3- CARBONITRILE)	
MAIZE	T*0.005

<b>KRESOXIM-METHYL</b>	
COMMODITIES OF PLANT ORIGIN: KRESOXIM-METHYL	
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	
APPLE	0.1
<b>QUIZALOFOP-ETHYL</b>	
SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ACID AND OTHER ESTERS, EXPRESSED AS QUIZALOFOP-ETHYL	
CATTLE, EDIBLE OFFAL OF	0.2
CATTLE MEAT	0.2
CHICKEN, EDIBLE OFFAL OF	*0.05
CHICKEN EGGS	*0.05
CHICKEN MEAT	*0.05
GOAT, EDIBLE OFFAL OF	0.2
GOAT MEAT	0.2
SAFFLOWER SEED	*0.01
SHEEP, EDIBLE OFFAL OF	0.2
SHEEP MEAT	0.2
<b>QUIZALOFOP-P-TEFURYL</b>	
SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
CATTLE, EDIBLE OFFAL OF	0.2
CATTLE MEAT	0.2
CHICKEN, EDIBLE OFFAL OF	*0.05
CHICKEN EGGS	*0.05
CHICKEN MEAT	*0.05
GOAT, EDIBLE OFFAL OF	0.2
GOAT MEAT	0.2
SAFFLOWER SEED	*0.01
SHEEP, EDIBLE OFFAL OF	0.2
SHEEP MEAT	0.2
<b>TRIADIMENOL</b>	
TRIADIMENOL SEE ALSO TRIADIMEFON	
BROCCOLI	0.2
CABBAGES, HEAD	0.5
CAULIFLOWER	0.2

[3.5] inserting in alphabetical order in Schedule 1, the foods and associated MRLs for each of the following chemicals –

<b>AZOXYSTROBIN</b>	
AZOXYSTROBIN	
PEANUT	T0.2
PEANUT OIL, CRUDE	T0.3
PISTACHIO NUT	T*0.01

<b>BIFENTHRIN</b> BIFENTHRIN	
EDIBLE OFFAL (MAMMALIAN)	0.5
MEAT (MAMMALIAN) (IN THE FAT)	2
<b>BITERTANOL</b> BITERTANOL	
MILKS	0.2
STRAWBERRY	*0.05
<b>CARBENDAZIM</b> SUM OF CARBENDAZIM AND 2-AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM	
TREE NUTS	T0.1
<b>CEFTIOFUR</b> DESFUROYLCEFTIOFUR	
CATTLE , EDIBLE OFFAL OF	2
CATTLE FAT	0.5
<b>CYANAZINE</b> CYANAZINE	
LEEK	0.05
<b>CYPERMETHRIN</b> CYPERMETHRIN, SUM OF ISOMERS	
LEAFY VEGETABLES (EXCEPT LETTUCE HEAD AND LETTUCE LEAF)	T2
<b>DIFLUFENICAN</b> DIFLUFENICAN	
EGGS	*0.02
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
<b>DITHIOCARBAMATES</b> TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
MACADAMIA NUTS	*0.2
PEAS (PODS AND SUCCULENT, IMMATURE SEEDS)	2
WASABI	T2
<b>ENDOSULFAN</b> SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE	
BROCCOLI	T2
CABBAGE HEAD	T2
CAULIFLOWER	T2

<b>FIPRONIL</b>	
SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHENYL]-1H-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1H-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3-CARBONITRILE)	
GINGER, ROOT	*0.01
<b>IMAZAMOX</b>	
IMAZAMOX	
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
MILKS	*0.05
<b>KRESOXIM-METHYL</b>	
<i>COMMODITIES OF PLANT ORIGIN:</i> KRESOXIM-METHYL	
<i>COMMODITIES OF ANIMAL ORIGIN:</i> 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	
POME FRUIT	0.1
<b>METHIDATHION</b>	
METHIDATHION	
PERSIMMON, JAPANESE	T0.5
<b>PENDIMETHALIN</b>	
PENDIMETHALIN	
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN)	*0.01
MILK	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT	*0.01
<b>PROCYMIDONE</b>	
PROCYMIDONE	
FRUITING VEGETABLES, CUCURBITS	T2
<b>PROPACHLOR</b>	
PROPACHLOR	
LEEK	*0.02
<b>PROPYZAMIDE</b>	
PROPYZAMIDE	
ENDIVE	*0.2

<b>QUINOXYFEN</b> QUINOXYFEN	
EDIBLE OFFAL (MAMMALIAN)	*0.01
MEAT (MAMMALIAN) (IN THE FAT)	0.1
MILKS	0.01
<b>QUIZALOFOP-ETHYL</b> SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ACID AND OTHER ESTERS, EXPRESSED AS QUIZALOFOP-ETHYL	
EDIBLE OFFAL (MAMMALIAN)	0.2
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.05
<b>QUIZALOFOP-P-TEFURYL</b> SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
EDIBLE OFFAL (MAMMALIAN)	0.2
EGGS	*0.02
MEAT (MAMMALIAN)	*0.02
POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.05
<b>SIMAZINE</b> SIMAZINE	
LEEK	*0.01
<b>TEBUFENOZIDE</b> TEBUFENOZIDE	
CITRUS FRUITS	1
<b>THIAMETHOXAM</b> THIAMETHOXAM	
SUNFLOWER SEED	T*0.02
<b>TRIADIMENOL</b> TRIADIMENOL <i>SEE ALSO TRIADIMEFON</i>	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	1

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

<b>BITERTANOL</b> BITERTANOL	
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	0.5
EDIBLE OFFAL (MAMMALIAN)	3
MEAT (MAMMALIAN) (IN THE FAT)	0.3
POULTRY, EDIBLE OFFAL OF	*0.01



POULTRY MEAT	*0.01
<b>CHLORPYRIFOS</b> CHLORPYRIFOS	
GINGER, ROOT	*0.02
<b>DELTAMETHRIN</b> DELTAMETHRIN	
WHEAT GERM	3
<b>ETHAMETSULFURON-METHYL</b> ETHAMETSULFURON METHYL	
EDIBLE OFFAL (MAMMALIAN)	*0.02
EGGS	*0.02
LUPIN (DRY)	*0.02
MEAT (MAMMALIAN)	*0.02
MILKS	*0.02
POULTRY, EDIBLE OFFAL OF	*0.02
POULTRY MEAT	*0.02
<b>FLUAZIFOP-BUTYL</b> FLUAZIFOP-BUTYL	
LEEK	T0.5
<b>FLUAZINAM</b> FLUAZINAM	
WINE GRAPES	*0.05
<b>METHABENZTHIAZURON</b> METHABENZTHIAZURON	
LEEK	T0.2
<b>METHOMYL</b> SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL <i>SEE ALSO</i> THIODICARB	
STRAWBERRY	3
<b>PENDIMETHALIN</b> PENDIMETHALIN	
OLIVES	*0.05
<b>PROCYMIDONE</b> PROCYMIDONE	
CARROT	T1
<b>QUINOXYFEN</b> QUINOXYFEN	
DRIED GRAPES	5
GRAPES	2
<b>QUIZALOFOP ETHYL</b> SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ACID AND OTHER ESTERS, EXPRESSED AS QUIXZALOFOP-ETHYL	
MILKS	0.1

<b>QUIZALOFOP-P-TEFURYL</b> SUM OF QUIZALOFOP-P-TEFURYL AND QUIZALOFOP ACID, EXPRESSED AS QUIZALOFOP-P-TEFURYL	
MILKS	0.1
<b>TEBUFENOZIDE</b> TEBUFENOZIDE	
AVOCADO	0.5
CUSTARD APPLE	0.3
KIWIFRUIT	2
MACADAMIA NUTS	0.05

[4] **Standard 1.5.1** of the Australia New Zealand Food Standards Code is varied by inserting in the Table to clause 2 -

$\gamma$ -cyclodextrin	The name 'gamma cyclodextrin' or ' $\gamma$ -cyclodextrin' must be used when declaring the ingredient in the ingredient list, as prescribed in Standard 1.2.4.
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[5] **Standard 1.6.1** of the Australia New Zealand Food Standards Code is varied by omitting from the Schedule, under the entry for Cooked crustacea, the entry and associated microbiological limits for *Listeria monocytogenes*.

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