

# **Australia New Zealand Food Standards Code**

*Food Standards Australia New Zealand Act 1991*

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This Code consists of standards made under the *Food Standards Australia New Zealand Act 1991*.

As in effect on [date of commencement]

**DRAFT**

**This version contains amendments up to Amendment No. 148.**

# Contents

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## Schedules of the Code

### 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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.

**Schedule 1**

**RDIs and ESADDIs** Error! Reference source not found. Section S1—2 RDIs and ESADDIs for vitamins

**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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<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 <sup>1</sup>	300 µg retinol equivalents <sup>1</sup>	300 µg retinol equivalents <sup>1</sup>
Thiamin (Vitamin B <sub>1</sub> )	RDI	1.1 mg <a href="#">thiamin</a>	0.5 mg <a href="#">thiamin</a>	0.35 mg <a href="#">thiamin</a>
Riboflavin (Vitamin B <sub>2</sub> )	RDI	1.7 mg <a href="#">riboflavin</a>	0.8 mg <a href="#">riboflavin</a>	0.6 mg <a href="#">riboflavin</a>
Niacin	RDI	10 mg niacin <sup>2</sup>	5 mg niacin <sup>2</sup>	3 mg niacin <sup>2</sup>
Folate	RDI	200 µg	100 µg	75 µg
Vitamin B <sub>6</sub>	RDI	1.6 mg <a href="#">pyridoxine</a>	0.7 mg <a href="#">pyridoxine</a>	0.45 mg <a href="#">pyridoxine</a>
Vitamin B <sub>12</sub>	RDI	2.0 µg <a href="#">cyanocobalamin</a>	1.0 µg <a href="#">cyanocobalamin</a>	0.7 µg <a href="#">cyanocobalamin</a>
Biotin	ESADDI	30 µg <a href="#">biotin</a>	8 µg <a href="#">biotin</a>	6 µg <a href="#">biotin</a>
Pantothenic acid	ESADDI	5.0 mg <a href="#">pantothenic acid</a>	2.0 mg <a href="#">pantothenic acid</a>	1.8 mg <a href="#">pantothenic acid</a>
Vitamin C	RDI	40 mg <sup>3</sup>	30 mg <sup>3</sup>	30 mg <sup>3</sup>
Vitamin D	RDI	10 µg <a href="#">cholecalciferol</a>	5 µg <a href="#">cholecalciferol</a>	5 µg <a href="#">cholecalciferol</a>
Vitamin E	RDI	10 mg alpha-tocopherol equivalents <sup>4</sup>	5 mg alpha-tocopherol equivalents <sup>4</sup>	4 mg alpha-tocopherol equivalents <sup>4</sup>
Vitamin K	ESADDI	80 µg <a href="#">phylloquinone</a>	15 µg <a href="#">phylloquinone</a>	10 µg <a href="#">phylloquinone</a>

**Note 1** See paragraph 1.1.2—14(a).

**Note 2** See paragraph 1.1.2—14(b).

**Note 3** See paragraph 1.1.2—14(c).

**Note 4** See paragraph 1.1.2—14(d).

**Schedule 1**

**RDIs and ESADDIs** Error! Reference source not found. **Section S1—3 RDIs and ESADDIs for minerals**

**S1—3 RDIs and ESADDIs for minerals**

For section 1.1.2—10, the table of ESADDIs and RDIs for minerals is:

**RDIs and ESADDIs for minerals**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Mineral</i>	<i>RDI or ESADDI</i>		<i>for children aged 1-3 years</i>	<i>for infants</i>
Calcium	RDI	800 mg	700 mg	550 mg
Chromium	ESADDI	200 $\mu\text{g}$	60 $\mu\text{g}$	40 $\mu\text{g}$
Copper	ESADDI	3.0 mg	0.8 mg	0.65 mg
Iodine	RDI	150 $\mu\text{g}$	70 $\mu\text{g}$	60 $\mu\text{g}$
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 $\mu\text{g}$	50 $\mu\text{g}$	30 $\mu\text{g}$
Phosphorus	RDI	1 000 mg	500 mg	300 mg
Selenium	RDI	70 $\mu\text{g}$	25 $\mu\text{g}$	15 $\mu\text{g}$
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(a), the conversion factors are:

**Conversion factors—vitamin A**

<b>Provitamin A form</b>	<b>Conversion factor (<math>\mu\text{g}/1 \mu\text{g}</math> retinol equivalents)</b>
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**

(4) For paragraph 1.1.2—14(d), 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.

(5) [The table to this subsection is:](#)

**Conversion factors—vitamin E**

<b><u>Vitamin E form</u></b>	<b><u>Conversion factor (<math>\mu\text{g}/1 \mu\text{g}</math> alpha-tocopherol equivalents)</u></b>
dl-alpha-tocopherol	1.36
d-alpha-tocopherol concentrate	(see <a href="#">paragraph (4)(b)</a> )
Tocopherols concentrate, mixed	(see <a href="#">paragraph (4)(b)</a> )
d-alpha-tocopherol acetate	1.10
dl-alpha-tocopherol acetate	1.49
d-alpha-tocopherol acetate concentrate	(see <a href="#">paragraph (4)(b)</a> )
d-alpha-tocopherol acid succinate	1.23

**Note** [Natural forms of vitamin E may have conversion factors that are not provided in this table.](#)

## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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.

**Schedule 2 Units of measurement** Error! Reference source not found. Section S2—2 Units of measurement

**S2—2 Units of measurement**

For section 1.1.1—6, the units of measurement are as follows:

<b>Units of measurement</b>	
<b>Symbol / unit</b>	<b>Meaning</b>
%	per cent
Bq	becquerel
°C	degrees Celsius
cfu/g	colony forming units per gram
Cal or kcal	kilocalorie
cm <sup>2</sup>	square centimetre
cm	centimetre
dm <sup>2</sup>	square decimetre
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
m/m	mass per mass
mm	millimetre
mmol	millimole
mOsm	milliosmoles
nm	nanometre
Osm	osmoles
Pa	pascal
ppm	parts per million
<u>µg</u> or mcg	microgram
<u>µg</u> /kg	microgram per kilogram
<u>µL</u> or <u>µl</u>	microlitre
<u>µm</u>	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 requires 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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); or
  - (c) United States Pharmacopeial Convention (2014) Food chemicals codex, 9th ed, United States Pharmacopeial Convention, Rockville, MD.

(2) The table to this subsection is:

<u>Relevant provisions</u>	
<b>Substance</b>	<b>Provision</b>
advantame .....	section S3—5
agarose ion exchange resin .....	section S3—6
bentonite .....	section S3—7
bromo-chloro-dimethylhydantoin .....	section S3—8
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
ice structuring protein type III HPLC 12 preparation .....	section S3—14
isomaltulose .....	section S3—15
<i>Listeria</i> phage P100 .....	section S3—16
nucleotides .....	sections S3—17 and S3—18
oil derived from the algae <i>Cryptocodinium cohnii</i> rich in docosahexaenoic acid (DHA) .....	section S3—19
oil derived from the fungus <i>Mortierella alpina</i> rich in .....	section S3—20
arachidonic acid (ARA)	
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
oxidised polyethylene .....	section S3—23
phytosterols, phytostanols and their esters.....	section S3—24
quaternary amine cellulose ion exchange resin.....	section S3—25
resistant maltodextrins .....	section S3—26
tall oil phytosterol esters .....	section S3—27
yeast—enriched selenium.....	section S3—28
yeast—high chromium.....	section S3—29
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 \(2013\) United States pharmacopeia and the national formulary. 37th revision. 32nd ed, United States Pharmacopeial Convention, Rockville, MD;](#)

- (c) [Royal Pharmaceutical Society of Great Britain. Lund W \(1994\) Pharmaceutical codex: principles and practice of pharmaceutics, 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, 8th Edition (2007), Ministry of Health and Welfare (Japan);
- (j) the International Oenological Codex (2013), 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 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) The resins are limited to use in aqueous process streams for the removal of proteins and polyphenols from beer. The pH range for the resins shall be no less than 2 and no more than 5, and the temperatures of water and food passing through the resin bed shall not exceed 2°C. pH and temperature restrictions do not apply to cleaning processes.
- (3) 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) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 40°C.
- (3) 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<sub>5</sub>H<sub>6</sub>Br<sub>2</sub>N<sub>2</sub>O<sub>2</sub>.

(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) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 50°C.

(3) 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** **for isomaltulose**

For isomaltulose, the specifications are the following:

- (a) chemical name—6-O- $\alpha$ -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— $250 \pm 2$ nm; and
    - (B) for uridine-5'-monophosphate disodium salt— $260 \pm 2$ nm; and
    - (C) for adenosine-5'-monophosphate— $257 \pm 2$ nm; and
    - (D) for cytidine-5'-monophosphate (CMP)— $280 \pm 2$ nm; and
    - (E) guanosine-5'-monophosphate disodium salt (GMP)— $256 \pm 2$ 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) mg/10 mL H<sub>2</sub>O for IMP: is colourless and shows only a trace of turbidity; and
  - (ii) mg/10 mL H<sub>2</sub>O 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

### Schedule 3

#### **Identity and purity** Error! Reference source not found. **Section S3—19 Specification for oil derived from the algae *Cryptocodinium cohnii* rich in docosahexaenoic acid (DHA)**

- (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 *Cryptocodinium cohnii* rich in docosahexaenoic acid (DHA)**

For oil derived from the algae *Cryptocodinium 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/cm<sup>3</sup> (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) The resins are limited to use in aqueous process streams for the isolation and purification of protein concentrates and isolates. The pH range for the resins shall be no less than 2 and no more than 10, and the temperatures of water and food passing through the resin bed must be no more than 50°C.
- (3) 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  $\alpha(1-4)$ ,  $\alpha(1-6)$ ,  $\alpha/\beta(1-2)$ , and  $\alpha/\beta(1-3)$  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) campsteranol—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/kg; 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/kg 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.
-

## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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

*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

(a) 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:

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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 <a href="#">amount</a> of reference food.
		Increased	The food contains at least 25% more carbohydrate than in the same <a href="#">amount</a> 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 <a href="#">amount</a> 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 <a href="#">amount</a> of reference food.

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<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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>
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 <a href="#">amount</a> 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 <a href="#">amount</a> of reference food.
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 <a href="#">amount</a> of reference food.

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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>
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	The nutrition information panel indicates the lactose and galactose content.	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 <a href="#">amount</a> of reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about monounsaturated fatty acids.



**Schedule 4**

**Nutrition, health and related claims**  
 Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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-6 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-6 fatty acids.	Increased	(a) The food contains at least 25% more omega-6 fatty acids than in the same <a href="#">amount</a> of reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-6 fatty acids.
Omega-9 fatty acids	(a) The food meets the conditions for a nutrition content claim about omega fatty acids; and (b) the food contains, as a proportion of the total fatty acid content: (i) no more than 28% saturated fatty acids and trans fatty acids; and (ii) no less than 40% omega-9 fatty acids.	Increased	(a) The food contains at least 25% more omega-9 fatty acids than in the same <a href="#">amount</a> of reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about omega-9 fatty acids.
Poly-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% polyunsaturated fatty acids.	Increased	(a) The food contains at least 25% more polyunsaturated fatty acids than in the same <a href="#">amount</a> of reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about polyunsaturated fatty acids.
Potassium	The nutrition information panel indicates the sodium and potassium content.		

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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>
Protein	The food contains at least 5 g of protein/serving unless the claim is about low or reduced protein.	Good Source	The food contains at least 10 g of protein/serving.
		Increased	(a) The food contains at least 25% more protein than in the same <a href="#">amount</a> of reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about protein.
Salt or sodium	The nutrition information panel indicates the potassium content.	Low	The food contains no more sodium than: (a) 120 mg/100 mL for liquid food; or (b) 120 mg/100 g for solid food.
		Reduced or Light/Lite	The food contains at least 25% less sodium than in the same <a href="#">amount</a> of reference food.
		No added	(a) The food contains no added sodium compound including no added salt; and (b) the ingredients of the food contain no added sodium compound including no added salt.
		Unsalted	The food meets the conditions for a nutrition content claim about no added salt or sodium.

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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 <a href="#">amount</a> of reference food; and (b) both saturated and trans fatty acids are reduced relative to the same <a href="#">amount</a> 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.

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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 fatty acids		Reduced or Light/Lite	The food contains: <ul style="list-style-type: none"> <li>(a) at least 25% less saturated fatty acids than in the same <a href="#">amount</a> of reference food; and</li> <li>(b) no more trans fatty acids than in the same <a href="#">amount</a> of reference food.</li> </ul>
		Low proportion	<ul style="list-style-type: none"> <li>(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</li> <li>(b) the claim expressly states in words to the effect of ‘low proportion of saturated fatty acids of the total fatty acid content’.</li> </ul>
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: <ul style="list-style-type: none"> <li>(a) 2.5 g/100 mL for liquid food; or</li> <li>(b) 5 g/100 g for solid food.</li> </ul>
		Reduced or Light/Lite	The food contains at least 25% less sugars than in the same <a href="#">amount</a> of reference food.



**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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		No added	<p>(a) The food contains no added sugars*, honey, malt, or malt extracts; and</p> <p>(b) the food contains no added concentrated fruit juice or deionised fruit juice, unless the food is any of the following:</p> <ul style="list-style-type: none"> <li>(i) a brewed soft drink;</li> <li>(ii) an electrolyte drink;</li> <li>(iii) an electrolyte drink base;</li> <li>(iv) <a href="#">juice blend</a>;</li> <li>(v) <a href="#">a formulated beverage</a>;</li> <li>(vi) <a href="#">fruit juice</a>;</li> <li>(vii) <a href="#">fruit drink</a>;</li> <li>(viii) <a href="#">vegetable juice</a>;</li> <li>(ix) <a href="#">mineral water or spring water</a>;</li> <li>(x) <a href="#">a non-alcoholic beverage</a>.</li> </ul>
		Unsweetened	<p>(a) The food meets the conditions for a nutrition content claim about no added sugar; and</p> <p>(b) the food contains no intense sweeteners, sorbitol, mannitol, glycerol, xylitol, isomalt, maltitol syrup or lactitol.</p>

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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: <ul style="list-style-type: none"> <li>(a) no more than:                             <ul style="list-style-type: none"> <li>(i) 0.75 g saturated fatty acids/100 mL of liquid food; or</li> <li>(ii) 1.5 g saturated fatty acids/100 g of solid food; or</li> </ul> </li> <li>(b) no more than 28% saturated fatty acids as a proportion of the total fatty acid content.</li> </ul>
		Reduced or Light/Lite	The food contains: <ul style="list-style-type: none"> <li>(a) at least 25% less trans fatty acids than in the same <a href="#">amount</a> of reference food, and</li> <li>(b) no more saturated fatty acids than in the same <a href="#">amount</a> of reference food.</li> </ul>
Vitamin or mineral (not including potassium or sodium)	<ul style="list-style-type: none"> <li>(a) The vitamin or mineral is mentioned in column 1 of the table to section S1—2 or S1—3; and</li> <li>(b) a serving of the food contains at least 10% RDI or ESADDI for that vitamin or mineral; and</li> <li>(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</li> </ul>	Good source	A serving of the food contains no less than 25% RDI or ESADDI for that vitamin or mineral.

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—3 Conditions for nutrition content claims

<b>Conditions for nutrition content claims</b>			
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<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>
<a href="#">Vitamin or mineral (not including potassium or sodium)</a>	<p>(d) the food is not any of the following:</p> <ul style="list-style-type: none"> <li>(i) a formulated caffeinated beverage;</li> <li>(ii) food for infants;</li> <li>(iii) a formulated meal replacement;</li> <li>(iv) a formulated supplementary food;</li> <li>(v) a formulated supplementary sports food.</li> </ul> <p>For food for infants, the food satisfies the condition for making a claim under subsection <a href="#">2.9.2—10(2)</a>.</p> <p>For a formulated meal replacement, the food meets the condition for making a claim under subsection <a href="#">2.9.3—4(2)</a>.</p> <p>For a formulated supplementary food, the food meets the conditions for making a claim under subsection <a href="#">2.9.3—6(2)</a>.</p> <p>For a formulated supplementary food for young children, the food meets the conditions for making a claim under <a href="#">2.9.3—8(2)</a>.</p>		

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4-4 Conditions for permitted high level health claims

**S4-4 Conditions for permitted high level health claims**

For subsection 1.2.7-18(2), the table is:

<b>Conditions for permitted high level health claims</b>				
<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>
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"> <li>(i) juice blend; or</li> <li>(ii) fruit juice; or</li> <li>(iii) vegetable juice; or</li> <li>(iv) a formulated beverage; or</li> <li>(v) mineral water or spring water; or</li> <li>(vi) a non-alcoholic beverage; or</li> <li>(vii) brewed soft drink; or</li> <li>(viii) fruit drink; or</li> <li>(ix) electrolyte drink; or</li> <li>(x) electrolyte drink base; and</li> </ul> (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"> <li>(a) one or more of the following oat or barley foods:                             <ul style="list-style-type: none"> <li>(i) oat bran;</li> <li>(ii) wholegrain oats; or</li> <li>(iii) wholegrain barley; and</li> </ul> </li> </ul>

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—4 Conditions for permitted high level health claims

<b>Conditions for permitted high level health claims</b>				
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Context claim statements</i>	<i>Conditions</i>
Beta-glucan				(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 Reduces risk of osteoporotic fracture	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
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: (a) contain no less than 290 mg of calcium/serving; and
	Reduces risk of osteoporotic fracture			(b) meet the general claim conditions for making a nutrition content claim about vitamin D.
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	The food must: (a) contain no less than 40 µg folic acid/serving; and (b) the food is not: (i) soft cheese; or (ii) pâté; or (iii) liver or liver product; or (iv) food containing added phytosterols, phytostanols and their esters; or

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—4 Conditions for permitted high level health claims

<b>Conditions for permitted high level health claims</b>				
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<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)				<ul style="list-style-type: none"> <li>(v) a formulated caffeinated beverage; or</li> <li>(vi) a formulated supplementary sports food; or</li> <li>(vi) a formulated meal replacement.</li> </ul>
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"> <li>(a) Claims are not permitted on: <ul style="list-style-type: none"> <li>(i) juice blend; or</li> <li>(ii) fruit juice; or</li> <li>(iii) vegetable juice; or</li> <li>(iv) a formulated beverage; or</li> <li>(v) mineral water or spring water; or</li> <li>(vi) a non-alcoholic beverage; or</li> <li>(vii) a brewed soft drink; or</li> <li>(viii) fruit drink; or</li> <li>(ix) an electrolyte drink; or</li> <li>(x) an electrolyte drink base; and</li> </ul> </li> <li>(b) the food must contain no less than 90% fruit or vegetable by weight.</li> </ul>

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—4 Conditions for permitted high level health claims

<b>Conditions for permitted high level health claims</b>				
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<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 Contributes to normal growth and development	Children		The food must meet the general claim conditions for making a nutrition content claim about calcium
Chromium	Contributes to normal macronutrient metabolism			The food must meet the general claim conditions for making a nutrition content claim about chromium
Copper	Contributes to normal connective tissue structure Contributes to normal iron transport and metabolism			The food must meet the general claim conditions for making a nutrition content claim about copper



**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**   **Conditions for permitted general level health claims**

**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>
Copper	<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> <p>Contributes to normal growth and development</p>	Children		
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

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4–5 Conditions for permitted general level health claims

**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>
Iodine	Contributes to normal growth and development	Children		
Iron	<p>Necessary for normal oxygen transport</p> <p>Contributes to normal energy production</p> <p>Necessary for normal immune system function</p> <p>Contributes to normal blood formation</p> <p>Necessary for normal neurological development in the foetus</p> <p>Contributes to normal cognitive function</p> <p>Contributes to the reduction of tiredness and fatigue</p> <p>Necessary for normal cell division</p> <p>Contributes to normal growth and development</p> <p>Contributes to normal cognitive development</p>	<p>Children</p> <p>Children</p>		The food must meet the general claim conditions for making a nutrition content claim about iron

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**   **Conditions for permitted general level health claims**

**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>
Manganese	<p>Contributes to normal bone formation</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to cell protection from free radical damage</p> <p>Contributes to normal connective tissue structure</p> <p>Contributes to normal growth and development</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about manganese
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>			The food must meet the general claim conditions for making a nutrition content claim about magnesium

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**    **Conditions for permitted general level health claims**

**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>
Magnesium	Necessary for normal cell division  Contributes to normal growth and development	Children		
Molybdenum	Contributes to normal sulphur amino acid metabolism			The food must meet the general claim conditions for making a nutrition content claim about molybdenum
Phosphorus	Necessary for normal teeth and bone structure  Necessary for the normal cell membrane structure  Necessary for normal energy metabolism  Contributes to normal growth and development	Children		The food must meet the general claim conditions for making a nutrition content claim about phosphorus
Selenium	Necessary for normal immune system function  Necessary for the normal utilisation of iodine in the production of thyroid hormones  Necessary for cell protection from some types of free radical damage  Contributes to normal sperm production			The food must meet the general claim conditions for making a nutrition content claim about selenium

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4-5 Conditions for permitted general level health claims

**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>
Selenium	Contributes to the maintenance of normal hair and nails  Contributes to normal growth and development	Children		
Zinc	Necessary for normal immune system function  Necessary for normal cell division  Contributes to normal skin structure and wound healing  Contributes to normal growth and development  Contributes to normal acid-base metabolism  Contributes to normal carbohydrate metabolism  Contributes to normal cognitive function  Contributes to normal fertility and reproduction  Contributes to normal macronutrient metabolism	Children		The food must meet the general conditions for making a nutrition content claim about zinc

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**   **Conditions for permitted general level health claims**

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**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>
Zinc	<p>Contributes to normal metabolism of fatty acids</p> <p>Contributes to normal metabolism of vitamin A</p> <p>Contributes to normal protein synthesis</p> <p>Contributes to the maintenance of normal bones</p> <p>Contributes to the maintenance of normal hair and nails</p> <p>Contributes to the maintenance of normal testosterone levels in the blood</p> <p>Contributes to cell protection from free radicals</p> <p>Contributes to the maintenance of normal vision</p>			

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. **Section S4—5 Conditions for permitted general level health claims**

**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>
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

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
Folate	<p>Necessary for normal blood formation</p> <p>Necessary for normal cell division</p> <p>Contributes to normal growth and development</p> <p>Contributes to maternal tissue growth during pregnancy</p> <p>Contributes to normal amino acid synthesis</p> <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>	Children		The food must meet the general conditions for making a nutrition content claim about folate



**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
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	(a) The food must contain no less than 40 µg folic acid per serving; and (b) the food is not: <ul style="list-style-type: none"> <li>(i) soft cheese; or</li> <li>(ii) pâté; or</li> <li>(iii) liver or liver product; or</li> <li>(iv) food containing added phytosterols, phytostanols and their esters; or</li> <li>(v) a formulated caffeinated beverage; or</li> <li>(vi) a formulated supplementary sports food; or</li> <li>(vii) a formulated meal replacement.</li> </ul>
Niacin	Necessary for normal neurological function  Necessary for normal energy release from food  Necessary for normal structure and function of skin and mucous membranes  Contributes to normal growth and development	Children		The food must meet the general claim conditions for making a nutrition content claim about niacin

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**    **Conditions for permitted general level health claims**

**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>
Niacin	<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> <p>Contributes to normal growth and development</p> <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>	Children		The food must meet the general claim conditions for making a nutrition content claim about pantothenic acid
Riboflavin	<p>Contributes to normal iron transport and metabolism</p> <p>Contributes to normal energy release from food</p>			The food must meet the general claim conditions for making a nutrition content claim about riboflavin

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**    **Conditions for permitted general level health claims**

**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>
Riboflavin	<p>Contributes to normal skin and mucous membrane structure and function</p> <p>Contributes to normal growth and development</p> <p>Contributes to normal functioning of the nervous system</p> <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>	Children		
Thiamin	<p>Necessary for normal carbohydrate metabolism</p> <p>Necessary for normal neurological and cardiac function</p> <p>Contributes to normal growth and development</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about thiamin

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
Thiamin	Contributes to normal energy production  Contributes to normal psychological function			
Vitamin A	Necessary for normal vision  Necessary for normal skin and mucous membrane structure and function  Necessary for normal cell differentiation  Contributes to normal growth and development  Contributes to normal iron metabolism  Contributes to normal immune system function	Children		The food must meet the general claim conditions for making a nutrition content claim about vitamin A
Vitamin B <sub>6</sub>	Necessary for normal protein metabolism  Necessary for normal iron transport and metabolism  Contributes to normal growth and development	Children		The food must meet the general claim conditions for making a nutrition content claim about vitamin B <sub>6</sub>

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**   **Conditions for permitted general level health claims**

**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>
Vitamin B <sub>6</sub>	<p>Contributes to normal cysteine synthesis</p> <p>Contributes to normal energy metabolism</p> <p>Contributes to normal functioning of the nervous system</p> <p>Contributes to normal homocysteine metabolism</p> <p>Contributes to normal glycogen metabolism</p> <p>Contributes to normal psychological function</p> <p>Contributes to normal red blood cell formation</p> <p>Contributes to normal immune system function</p> <p>Contributes to the reduction of tiredness and fatigue</p> <p>Contributes to the regulation of hormonal activity</p>			

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
Vitamin B <sub>12</sub>	<p>Necessary for normal cell division</p> <p>Contributes to normal blood formation</p> <p>Necessary for normal neurological structure and function</p> <p>Contributes to normal growth and development</p> <p>Contributes to normal energy metabolism</p> <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>	Children		The food must meet the general conditions for making a nutrition content claim about vitamin B <sub>12</sub>
Vitamin C	<p>Contributes to iron absorption from food</p> <p>Necessary for normal connective tissue structure and function</p>			The food must meet the general claim conditions for making a nutrition content claim about vitamin C

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
Vitamin C	<p>Necessary for normal blood vessel structure and function</p> <p>Contributes to cell protection from free radical damage</p> <p>Necessary for normal neurological function</p> <p>Contributes to normal growth and development</p> <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>	Children		

**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**    **Conditions for permitted general level health claims**

**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>
Vitamin C	Contributes to the reduction of tiredness and fatigue			
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> <p>Contributes to normal growth and development</p> <p>Contributes to normal blood calcium levels</p> <p>Contributes to the maintenance of normal muscle function</p> <p>Contributes to the maintenance of normal teeth</p> <p>Contributes to the normal function of the immune system</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about vitamin D
Vitamin E	<p>Contributes to cell protection from free radical damage</p> <p>Contributes to normal growth and development</p>	Children		The food must meet the general claim conditions for making a nutrition content claim about vitamin E



**Schedule 4**      **Nutrition, health and related claims** Error! Reference source not found. **Section S4—5**   **Conditions for permitted general level health claims**

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**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>
Vitamin K	Necessary for normal blood coagulation  Contributes to normal bone structure  Contributes to normal growth and development	Children		The food must meet the general claim conditions for making a nutrition content claim about vitamin K

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
Dietary fibre	Contributes to regular laxation			The food must meet the general conditions for making a nutrition content claim about dietary fibre
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/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"> <li>(i) as a proportion of the total fatty acid content, no more than 28% saturated fatty acids and trans fatty acids; or</li> <li>(ii) no more than 5 g per 100 g saturated fatty acids and trans fatty acids.</li> </ul>
Energy	Contributes energy for normal metabolism			The food must contain a minimum of 420 kJ of energy/serving
	Contributes energy for normal metabolism	Young children aged 1-3 years		The food must be a formulated supplementary food for young children

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
Energy	Contributes to weight loss or weight maintenance		Diet reduced in energy and including regular exercise	The food: (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: (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> )
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

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**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>
<a href="#">Potassium</a>	Necessary for normal water and electrolyte balance			<a href="#">The food contains no less than 200 mg of potassium/serving</a>
	<a href="#">Contributes to normal growth and development</a>	<a href="#">Children</a>		
	Contributes to normal functioning of the nervous system			
	Contributes to normal muscle function			
Protein	Necessary for tissue building and repair			The food must meet the general conditions for making a nutrition content claim about protein
	Necessary for normal growth and development of bone	Children and adolescents aged 4 years and over		
	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	Children aged 4 years and over		
	Necessary for normal growth and development	Infants aged 6 months to 12 months		The food must be a food for infants and comply with subsection 2.9.2—8(2).

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**Conditions for permitted general level health claims**

**Part 4—Foods**

<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>
Fruits and vegetables	Contributes to heart health		<p>Diet containing an increased amount of fruit and vegetables; or</p> <p>Diet containing a high amount of fruit and vegetables</p>	<p>(a) The food is not:</p> <p>(i) <a href="#">juice blend</a>; or</p> <p>(ii) <a href="#">fruit juice</a>; or</p> <p>(iii) <a href="#">vegetable juice</a>; or</p> <p>(iv) <a href="#">a formulated beverage</a>; or</p> <p>(v) <a href="#">mineral water or spring water</a>; or</p> <p>(vi) <a href="#">a non-alcoholic beverage</a>; or</p> <p>(vii) <a href="#">a brewed soft drink</a>; or</p> <p>(viii) <a href="#">fruit drink</a>; or</p> <p>(ix) <a href="#">an electrolyte drink</a>; or</p> <p>(x) <a href="#">an electrolyte drink base</a>; and</p> <p>(b) the food contains no less than 90% fruit or vegetable by weight</p>

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**Conditions for permitted general level health claims**

**Part 4—Foods**

<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>
Sugar or sugars	Contributes to dental health		Good oral hygiene	<p>The food:</p> <ul style="list-style-type: none"> <li>(a) is confectionery or chewing gum; and</li> <li>(b) either: <ul style="list-style-type: none"> <li>(i) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or</li> <li>(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</li> </ul> </li> </ul>

**Schedule 4 Nutrition, health and related claims** Error! Reference source not found. Section S4—5 Conditions for permitted general level health claims

**Conditions for permitted general level health claims**

**Part 4—Foods**

<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>
Chewing gum	<p>Contributes to the maintenance of tooth mineralisation</p> <p>Contributes to the neutralisation of plaque acids</p> <p>Contributes to the reduction of oral dryness</p>		<p>Chew the gum for at least 20 minutes after eating or drinking</p> <p>Chew the gum when the mouth feels dry</p>	<p>The food is chewing gum and either:</p> <p>(a) contains 0.2% or less starch, dextrans, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or</p> <p>(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</p>



**S4—6 Nutrient profiling scoring criterion**

For [this Code](#), the [NPSC](#) (nutrient profiling scoring criterion) is:

<a href="#">NPSC</a>		
<u>Category</u>	<i>Column 1</i> <i>NPSC category</i>	<i>Column 2</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.	<a href="#">28</a>

**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.

## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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 content of energy and each nutrient in a unit quantity of the food (based on the units used in the nutrition information panel) using the following equation:

$$T = AEC + ASFA + ATS + AS$$

where:

*T* is the total baseline points.

*AEC* is the number of points for average energy content:

- (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 average saturated fatty acids:

- (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 average total sugars

- (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 average sodium:

- (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 total sugars (g) per unit quantity	Average sodium (mg) per unit
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

**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 total sugars (g) per unit quantity	Average sodium (mg) per unit quantity
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

**Schedule 5**

**Nutrient profiling scoring method**  
**Section S5—3 Baseline Points**

10	> 3 350	> 10.0	> 45.0	> 900
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**Table 2—Baseline Points for Category 3 Foods**

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average total sugars (g) per unit quantity</i>	<i>Average sodium (mg) per unit quantity</i>
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
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

**Table 2—Baseline Points for Category 3 Foods**

<i>Baseline points</i>	<i>Average energy content (kJ) per unit quantity</i>	<i>Average saturated fatty acids (g) per unit quantity</i>	<i>Average total sugars (g) per unit quantity</i>	<i>Average sodium (mg) per unit quantity</i>
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 purees;
  - (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](#).
- (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:
  - (a) there are no concentrated (or dried) fruit or vegetables in the food; or
  - (b) 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
  - (c) the food contains a mixture of concentrated fruit or vegetables and non-concentrated *fvnl* sources (after following the [equation](#) mentioned in subsection (8)); or
  - (d) the food is potato crisps or a similar low moisture vegetable product.

**Schedule 5**      **Nutrient profiling scoring method**  
 Error! Reference source not found. **Section S5—5 Protein points (P points)**

(7) Work out the V points (to a maximum of 8) in accordance with Table 3.

**Table 3—V Points**

	<b>Column 1</b>	<b>Column 2</b>
<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 sources, 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)**

- Use Table 4 to determine the ‘P points’ scored, depending on the amount of protein in the food. A maximum of five points can be awarded.
- 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**

<b>Points</b>	<b>Protein (g) per 100 g or 100 mL</b>
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 amount of dietary fibre in 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**

<b>Points</b>	<b>Dietary fibre (g) per 100 g or 100 mL</b>
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.

## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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.

**Schedule 6**      **Required elements of a systematic review**  
Error! Reference source not found. Section S6—2    Required elements of a systematic review

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- (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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## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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	Amaranth	123
Acesulphame potassium	950	Ammonium acetate	264
Acetic acid, glacial	260	Ammonium adipates	359
Acetic and fatty acid esters of glycerol	472a	Ammonium alginate	403
Acetylated distarch adipate	1422	Ammonium bicarbonate	503
Acetylated distarch phosphate	1414	Ammonium chloride	510
Acetylated oxidised starch	1451	Ammonium citrate	380
Acid treated starch	1401	Ammonium fumarate	368
Adipic acid	355	Ammonium hydrogen carbonate	503
Advantame	<a href="#">969</a>	Ammonium lactate	328
Agar	406	Ammonium malate	349
Alginic acid	400	Ammonium phosphate, dibasic	342
Alitame	956	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342
Alkaline treated starch	1402	Ammonium salts of phosphatidic acid	442
Alkanet or Alkannin	103	$\alpha$ -Amylase	1100
Allura red AC	129	Annatto extracts	160b
Aluminium	173	Anthocyanins or Grape skin extract or Blackcurrant extract	163
Aluminium silicate	559		

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## Food additive names and code numbers (for statement of ingredients) Error! Reference source not found. Section S8—2 Food additive names and code numbers

Arabinogalactan or larch gum	409	Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
Ascorbic acid	300	Calcium phosphate, tribasic	341
Ascorbyl palmitate	304	Calcium propionate	282
Aspartame	951	Calcium silicate	552
Aspartame-acesulphame salt	962	Calcium sorbate	203
Azorubine or Carmoisine	122	Calcium stearoyl lactylate	482
b-apo-8'-Carotenoic acid methyl or ethyl ester		Calcium sulphate	516
	160f	Calcium tartrate	354
b-apo-8'-Carotenal	160e	Caramel I	150a
Beeswax, white and yellow	901	Caramel II	150b
Beet red	162	Caramel III	150c
Bentonite	558	Caramel IV	150d
Benzoic acid	210	Carbon blacks or Vegetable carbon	153
Bleached starch	1403	Carbon dioxide	290
Bone phosphate	542	Carnauba wax	903
Brilliant black BN or Brilliant Black PN	151	Carotene	160a
Brilliant Blue FCF	133	Carrageenan	407
Brown HT	155	Cellulose microcrystalline	460
Butane	943a	Cellulose, powdered	460
Butylated hydroxyanisole	320	Chlorophyll	140
Butylated hydroxytoluene	321	Chlorophyll-copper complex	141
		Chlorophyllin copper complex, sodium and potassium salts	141
Calcium acetate	263	Choline salts	1001
Calcium alginate	404	Citric acid	330
Calcium aluminium silicate	556	Citric and fatty acid esters of glycerol	472c
Calcium ascorbate	302	Cochineal or carmines or carminic acid	120
Calcium benzoate	213	Cupric sulphate	519
Calcium carbonate	170	Curcumin or turmeric	100
Calcium chloride	509	Cyclamate or calcium cyclamate or sodium cyclamate	952
Calcium citrate	333		
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385	Dextrin roasted starch	1400
Calcium fumarate	367	Diacetyltartaric and fatty acid esters of glycerol	472e
Calcium gluconate	578	Diethyl sodium sulphosuccinate	480
Calcium glutamate	623	Disodium-5'-ribonucleotides	635
Calcium hydroxide	526	Disodium-5'-guanylate	627
Calcium lactate	327	Disodium-5'-inosinate	631
Calcium lactylate	482	Distarch phosphate	1412
Calcium lignosulphonate (40-65)	1522	Dodecyl gallate	312
Calcium malate	352		
Calcium oleyl lactylate	482	Enzyme treated starches	1405
Calcium oxide	529	Erythorbic acid	315
Calcium phosphate, dibasic or calcium hydrogen phosphate	341	Erythritol	968

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**Food additive names and code numbers (for statement of ingredients)** Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

Erythrosine	127	Lycopene	160d
Ethyl lauroyl arginate	243	Lysozyme	1105
Ethyl maltol	637		
		Magnesium carbonate	504
Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470	Magnesium chloride	511
Fast green FCF	143	Magnesium gluconate	580
Ferric ammonium citrate	381	Magnesium glutamate	625
Ferrous gluconate	579	Magnesium lactate	329
Flavoxanthin	161a	Magnesium oxide	530
Fumaric acid	297	Magnesium phosphate, dibasic	343
Gellan gum	418	Magnesium phosphate, monobasic	343
Glucono $\delta$ -lactone or Glucono delta-lactone	575	Magnesium phosphate, tribasic	343
Glucose oxidase	1102	Magnesium silicate or Talc	553
L-glutamic acid	620	Magnesium sulphate	518
Glycerin or glycerol	422	Malic acid	296
Glycerol esters of wood rosins	445	Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Glycine	640	Maltol	636
Gold	175	Mannitol	421
Green S	142	Metatartaric acid	353
Guar gum	412	Methyl ethyl cellulose	465
		Methyl cellulose	461
		Methylparaben or Methyl-p-hydroxy-benzoate	218
4-hexylresorcinol	586	Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)	472f
Hydrochloric acid	507	Mono- and di-glycerides of fatty acids	471
Hydroxypropyl cellulose	463	Monoammonium L-glutamate	624
Hydroxypropyl distarch phosphate	1442	Monopotassium L-glutamate	622
Hydroxypropyl methylcellulose	464	Monosodium L-glutamate or MSG	621
Hydroxypropyl starch	1440	Monostarch phosphate	1410
Indigotine	132	Natamycin or pimaricin	235
Iron oxide	172	Neotame	961
Isobutane	943b	Nisin	234
Isomalt	953	Nitrogen	941
Karaya gum	416	Nitrous oxide	942
Kryptoxanthin	161c		
		Octafluorocyclobutane	946
L-cysteine monohydrochloride	920	Octyl gallate	311
L-Leucine	641	Oxidised polyethylene	914
Lactic acid	270	Oxidised starch	1404
Lactic and fatty acid esters of glycerol	472b		
Lactitol	966	Paprika oleoresins	160c
Lecithin	322	Pectin	440
Lipases	1104		
Locust bean gum or carob bean gum	410		
Lutein	161b		

**Schedule 8 Food additive names and code numbers (for statement of ingredients)** Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

Petrolatum or petroleum jelly	905b	Potassium silicate	560
Phosphated distarch phosphate	1413	Potassium sodium tartrate	337
Phosphoric acid	338	Potassium sorbate	202
Polydextrose	1200	Potassium sulphate	515
Polydimethylsiloxane or Dimethylpolysiloxane	900a	Potassium sulphite	225
Polyethylene glycol 8000	1521	Potassium tartrate or Potassium acid tartrate	336
Polyglycerol esters of fatty acids	475	Potassium tripolyphosphate	451
Polyglycerol esters of interesterified ricinoleic acid	476	Processed eucheuma seaweed	407a
Polyoxyethylene (40) stearate	431	Propane	944
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435	Propionic acid	280
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436	Propyl gallate	310
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433	Propylene glycol	1520
Polyvinylpyrrolidone	1201	Propylene glycol alginate	405
Ponceau 4R	124	Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids	477
Potassium acetate or potassium diacetate	261	Propylparaben or Propyl-p-hydroxy-benzoate	216
Potassium adipate	357	Proteases (papain, bromelain, ficin)	1101
Potassium alginate	402	<a href="#">Quillaia extract (type 1)</a>	999(i)
Potassium aluminium silicate	555	<a href="#">Quillaia extract (type 2)</a>	999(ii)
Potassium ascorbate	303	Quinoline yellow	104
Potassium benzoate	212	Rhodoxanthin	161f
Potassium bicarbonate	501	Riboflavin	101
Potassium bisulphite	228	Riboflavin_5'-phosphate sodium	101
Potassium carbonate	501	Rubixanthin	161d
Potassium chloride	508	Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954
Potassium citrate	332	Saffron or crocetin or crocin	164
Potassium dihydrogen citrate	332	Shellac	904
Potassium ferrocyanide	536	Silicon dioxide, amorphous	551
Potassium fumarate	366	Silver	174
Potassium gluconate	577	Sodium acetate	262
Potassium lactate	326	Sodium acid pyrophosphate	450
Potassium malate	351	Sodium alginate	401
Potassium metabisulphite	224	Sodium aluminium phosphate	541
Potassium nitrate	252	Sodium aluminosilicate	554
Potassium nitrite	249	Sodium ascorbate	301
Potassium phosphate, dibasic	340	Sodium benzoate	211
Potassium phosphate, monobasic	340	Sodium bicarbonate	500
Potassium phosphate, tribasic	340	Sodium bisulphite	222
Potassium poly metaphosphate	452	Sodium carbonate	500
Potassium propionate	283	Sodium carboxymethylcellulose	466
Potassium pyrophosphate	450		

**Schedule 8**      **Food additive names and code numbers (for statement of ingredients)** Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

Sodium citrate	331	Tannic acid or tannins	181
Sodium diacetate	262	Tara gum	417
Sodium dihydrogen citrate	331	Tartaric acid	334
Sodium erythorbate	316	Tartrazine	102
Sodium ferrocyanide	535	<i>tert</i> -Butylhydroquinone	319
Sodium fumarate	365	Thaumatococcus	957
Sodium gluconate	576	Titanium dioxide	171
Sodium hydrogen malate	350		
Sodium lactate	325	$\alpha$ -Tocopherol	307
Sodium lactylate	481	$\delta$ -Tocopherol	309
Sodium malate	350	$\gamma$ -Tocopherol	308
Sodium metabisulphite	223	Tocopherols concentrate, mixed	306
Sodium metaphosphate, insoluble	452	Tocopherols concentrate, mixed	307b
Sodium nitrate	251	Tragacanth gum	413
Sodium nitrite	250	Triacetin	1518
Sodium oleyl lactylate	481	Triammonium citrate	380
Sodium phosphate, dibasic	339	Triethyl citrate	1505
Sodium phosphate, monobasic	339		
Sodium phosphate, tribasic	339	Violoxanthin	161e
Sodium polyphosphates, glassy	452		
Sodium propionate	281	Xanthan gum	415
Sodium pyrophosphate	450	Xylitol	967
Sodium sorbate	201		
Sodium stearoyl lactylate	481	<a href="#">Yeast mannoproteins</a>	<a href="#">455</a>
Sodium sulphate	514		
Sodium sulphite	221		
Sodium tartrate	335		
Sodium tripolyphosphate	451		
Sorbic acid	200		
Sorbitan monostearate	491		
Sorbitan tristearate	492		
Sorbitol or sorbitol syrup	420		
Stannous chloride	512		
Starch acetate	1420		
Starch sodium octenylsuccinate	1450		
Stearic acid or fatty acid	570		
Steviol glycosides	960		
Succinic acid	363		
Sucralose	955		
Sucrose acetate isobutyrate	444		
Sucrose esters of fatty acids	473		
Sulphur dioxide	220		
Sunset yellow FCF	110		



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**Food additive names and code numbers (for statement of ingredients)**  
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**Food additive names—numerical [listing](#)**

<a href="#">100</a> Curcumin or turmeric	<a href="#">163</a> Anthocyanins or Grape skin extract or Blackcurrant extract
<a href="#">101</a> Riboflavin	<a href="#">164</a> Saffron or crocetin or crocin
<a href="#">101</a> Riboflavin-5'-phosphate sodium	<a href="#">170</a> Calcium carbonate
<a href="#">102</a> Tartrazine	<a href="#">171</a> Titanium dioxide
<a href="#">103</a> Alkanet or Alkannin	<a href="#">172</a> Iron oxide
104 Quinoline yellow	<a href="#">173</a> Aluminium
110 Sunset yellow FCF	<a href="#">174</a> Silver
<a href="#">120</a> Cochineal or carmines or carminic acid	<a href="#">175</a> Gold
<a href="#">122</a> Azorubine or Carmoisine	<a href="#">181</a> Tannic acid or tannins
<a href="#">123</a> Amaranth	
<a href="#">124</a> Ponceau 4R	<a href="#">200</a> Sorbic acid
<a href="#">127</a> Erythrosine	<a href="#">201</a> Sodium sorbate
129 Allura red AC	<a href="#">202</a> Potassium sorbate
<a href="#">132</a> Indigotine	<a href="#">203</a> Calcium sorbate
<a href="#">133</a> Brilliant Blue FCF	<a href="#">210</a> Benzoic acid
<a href="#">140</a> Chlorophyll	<a href="#">211</a> Sodium benzoate
<a href="#">141</a> Chlorophyll-copper complex	<a href="#">212</a> Potassium benzoate
<a href="#">141</a> Chlorophyllin copper complex, sodium and potassium salts	<a href="#">213</a> Calcium benzoate
<a href="#">142</a> Green S	<a href="#">216</a> Propylparaben or Propyl-p-hydroxybenzoate
<a href="#">143</a> Fast green FCF	<a href="#">218</a> Methylparaben or Methyl-p-hydroxybenzoate
<a href="#">150a</a> Caramel I	<a href="#">220</a> Sulphur dioxide
<a href="#">150b</a> Caramel II	<a href="#">221</a> Sodium sulphite
<a href="#">150c</a> Caramel III	<a href="#">222</a> Sodium bisulphite
<a href="#">150d</a> Caramel IV	<a href="#">223</a> Sodium metabisulphite
<a href="#">151</a> Brilliant black BN or Brilliant Black PN	<a href="#">224</a> Potassium metabisulphite
<a href="#">153</a> Carbon blacks or Vegetable carbon	<a href="#">225</a> Potassium sulphite
<a href="#">155</a> Brown HT	<a href="#">228</a> Potassium bisulphite
<a href="#">160a</a> Carotene	<a href="#">234</a> Nisin
<a href="#">160b</a> Annatto extracts	<a href="#">235</a> Natamycin or pimaricin
<a href="#">160c</a> Paprika oleoresins	<a href="#">243</a> Ethyl lauroyl arginate
<a href="#">160d</a> Lycopene	<a href="#">249</a> Potassium nitrite
<a href="#">160e</a> b-apo-8'-Carotenal	<a href="#">250</a> Sodium nitrite
<a href="#">160f</a> b-apo-8'-Carotenoic acid methyl or ethyl ester	<a href="#">251</a> Sodium nitrate
<a href="#">161a</a> Flavoxanthin	<a href="#">252</a> Potassium nitrate
<a href="#">161b</a> Lutein	<a href="#">260</a> Acetic acid, glacial
<a href="#">161c</a> Kryptoxanthin	<a href="#">261</a> Potassium acetate or potassium diacetate
<a href="#">161d</a> Rubixanthin	<a href="#">262</a> Sodium acetate
<a href="#">161e</a> Violoxanthin	<a href="#">262</a> Sodium diacetate
<a href="#">161f</a> Rhodoxanthin	<a href="#">263</a> Calcium acetate
<a href="#">162</a> Beet red	

**Schedule 8**

**Food additive names and code numbers (for statement of ingredients)**  
 Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

<a href="#">264</a> Ammonium acetate	<a href="#">339</a> Sodium phosphate, dibasic
<a href="#">270</a> Lactic acid	<a href="#">339</a> Sodium phosphate, monobasic
<a href="#">280</a> Propionic acid	<a href="#">339</a> Sodium phosphate, tribasic
<a href="#">281</a> Sodium propionate	<a href="#">340</a> Potassium phosphate, dibasic
<a href="#">282</a> Calcium propionate	<a href="#">340</a> Potassium phosphate, monobasic
<a href="#">283</a> Potassium propionate	<a href="#">340</a> Potassium phosphate, tribasic
<a href="#">290</a> Carbon dioxide	<a href="#">341</a> Calcium phosphate, dibasic or calcium hydrogen phosphate
<a href="#">296</a> Malic acid	<a href="#">341</a> Calcium phosphate, monobasic or calcium dihydrogen phosphate
<a href="#">297</a> Fumaric acid	<a href="#">341</a> Calcium phosphate, tribasic
<a href="#">300</a> Ascorbic acid	<a href="#">342</a> Ammonium phosphate, dibasic
<a href="#">301</a> Sodium ascorbate	<a href="#">342</a> Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates
<a href="#">302</a> Calcium ascorbate	<a href="#">343</a> Magnesium phosphate, dibasic
<a href="#">303</a> Potassium ascorbate	<a href="#">343</a> Magnesium phosphate, monobasic
<a href="#">304</a> Ascorbyl palmitate	<a href="#">343</a> Magnesium phosphate, tribasic
<a href="#">306</a> Tocopherols concentrate, mixed	<a href="#">349</a> Ammonium malate
<a href="#">307b</a> Tocopherols concentrate, mixed	<a href="#">350</a> Sodium hydrogen malate
<a href="#">307</a> $\alpha$ -Tocopherol	<a href="#">350</a> Sodium malate
<a href="#">308</a> $\delta$ -Tocopherol	<a href="#">351</a> Potassium malate
<a href="#">309</a> $\gamma$ -Tocopherol	<a href="#">352</a> Calcium malate
<a href="#">310</a> Propyl gallate	<a href="#">353</a> Metatartaric acid
<a href="#">311</a> Octyl gallate	<a href="#">354</a> Calcium tartrate
<a href="#">312</a> Dodecyl gallate	<a href="#">355</a> Adipic acid
<a href="#">315</a> Erythorbic acid	<a href="#">357</a> Potassium adipate
<a href="#">316</a> Sodium erythorbate	<a href="#">359</a> Ammonium adipates
<a href="#">319</a> <i>tert</i> -Butylhydroquinone	<a href="#">363</a> Succinic acid
<a href="#">320</a> Butylated hydroxyanisole	<a href="#">365</a> Sodium fumarate
<a href="#">321</a> Butylated hydroxytoluene	<a href="#">366</a> Potassium fumarate
<a href="#">322</a> Lecithin	<a href="#">367</a> Calcium fumarate
<a href="#">325</a> Sodium lactate	<a href="#">368</a> Ammonium fumarate
<a href="#">326</a> Potassium lactate	<a href="#">380</a> Ammonium citrate
<a href="#">327</a> Calcium lactate	<a href="#">380</a> Triammonium citrate
328 Ammonium lactate	<a href="#">381</a> Ferric ammonium citrate
<a href="#">329</a> <b>Magnesium</b> lactate	<a href="#">385</a> Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA
<a href="#">330</a> Citric acid	
<a href="#">331</a> Sodium citrate	<a href="#">400</a> Alginic acid
<a href="#">331</a> Sodium dihydrogen citrate	<a href="#">401</a> Sodium alginate
<a href="#">332</a> Potassium citrate	<a href="#">402</a> Potassium alginate
<a href="#">332</a> Potassium dihydrogen citrate	<a href="#">403</a> Ammonium alginate
<a href="#">333</a> Calcium citrate	<a href="#">404</a> Calcium alginate
<a href="#">334</a> Tartaric acid	<a href="#">405</a> Propylene glycol alginate
<a href="#">335</a> Sodium tartrate	<a href="#">406</a> Agar
<a href="#">336</a> Potassium tartrate or Potassium acid tartrate	
<a href="#">337</a> Potassium sodium tartrate	
<a href="#">338</a> Phosphoric acid	

**Schedule 8 Food additive names and code numbers (for statement of ingredients)**  
 Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

<a href="#">407</a> Carrageenan	<a href="#">472b</a> Lactic and fatty acid esters of glycerol
<a href="#">407a</a> Processed eucheuma seaweed	<a href="#">472c</a> Citric and fatty acid esters of glycerol
<a href="#">409</a> Arabinogalactan or larch gum	<a href="#">472e</a> Diacetyltartaric and fatty acid esters of glycerol
<a href="#">410</a> Locust bean gum or carob bean gum	<a href="#">472f</a> Mixed tartaric, acetic and fatty acid esters of glycerol or tartaric, acetic and fatty acid esters of glycerol (mixed)
<a href="#">412</a> Guar gum	<a href="#">473</a> Sucrose esters of fatty acids
<a href="#">413</a> Tragacanth gum	<a href="#">475</a> Polyglycerol esters of fatty acids
<a href="#">414</a> Acacia or gum arabic	<a href="#">476</a> Polyglycerol esters of interesterified ricinoleic acid
<a href="#">415</a> Xanthan gum	<a href="#">477</a> Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids
<a href="#">416</a> Karaya gum	<a href="#">480</a> Dioctyl sodium sulposuccinate
<a href="#">417</a> Tara gum	<a href="#">481</a> Sodium lactylate
<a href="#">418</a> Gellan gum	<a href="#">481</a> Sodium oleyl lactylate
<a href="#">420</a> Sorbitol or sorbitol syrup	<a href="#">481</a> Sodium stearoyl lactylate
<a href="#">421</a> Mannitol	<a href="#">482</a> Calcium lactylate
<a href="#">422</a> Glycerin or glycerol	<a href="#">482</a> Calcium oleyl lactylate
<a href="#">431</a> Polyoxyethylene (40) stearate	<a href="#">482</a> Calcium stearoyl lactylate
<a href="#">433</a> Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	<a href="#">491</a> Sorbitan monostearate
<a href="#">435</a> Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	<a href="#">492</a> Sorbitan tristearate
<a href="#">436</a> Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	<a href="#">500</a> Sodium bicarbonate
<a href="#">440</a> Pectin	<a href="#">500</a> Sodium carbonate
<a href="#">442</a> Ammonium salts of phosphatidic acid	<a href="#">501</a> Potassium bicarbonate
<a href="#">444</a> Sucrose acetate isobutyrate	<a href="#">501</a> Potassium carbonate
<a href="#">445</a> Glycerol esters of wood rosins	<a href="#">503</a> Ammonium bicarbonate
<a href="#">450</a> Potassium pyrophosphate	<a href="#">503</a> Ammonium hydrogen carbonate
<a href="#">450</a> Sodium acid pyrophosphate	<a href="#">504</a> Magnesium carbonate
<a href="#">450</a> Sodium pyrophosphate	<a href="#">507</a> Hydrochloric acid
<a href="#">451</a> Potassium tripolyphosphate	<a href="#">508</a> Potassium chloride
<a href="#">451</a> Sodium tripolyphosphate	<a href="#">509</a> Calcium chloride
<a href="#">452</a> Potassium polymetaphosphate	<a href="#">510</a> Ammonium chloride
<a href="#">452</a> Sodium metaphosphate, insoluble	<a href="#">511</a> Magnesium chloride
<a href="#">452</a> Sodium polyphosphates, glassy	<a href="#">512</a> Stannous chloride
<a href="#">455</a> <a href="#">Yeast mannoproteins</a>	<a href="#">514</a> Sodium sulphate
<a href="#">460</a> Cellulose microcrystalline	<a href="#">515</a> Potassium sulphate
<a href="#">460</a> Cellulose, powdered	<a href="#">516</a> Calcium sulphate
<a href="#">461</a> Methyl cellulose	<a href="#">518</a> Magnesium sulphate
<a href="#">463</a> Hydroxypropyl cellulose	<a href="#">519</a> Cupric sulphate
<a href="#">464</a> Hydroxypropyl methylcellulose	<a href="#">526</a> Calcium hydroxide
<a href="#">465</a> Methyl ethyl cellulose	<a href="#">529</a> Calcium oxide
<a href="#">466</a> Sodium carboxymethylcellulose	<a href="#">530</a> Magnesium oxide
<a href="#">470</a> Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	<a href="#">535</a> Sodium ferrocyanide
<a href="#">471</a> Mono- and di-glycerides of fatty acids	
<a href="#">472a</a> Acetic and fatty acid esters of glycerol	

**Schedule 8****Food additive names and code numbers (for statement of ingredients)**  
Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

<a href="#">536</a> Potassium ferrocyanide	<a href="#">943a</a> Butane
<a href="#">541</a> Sodium aluminium phosphate	<a href="#">943b</a> Isobutane
<a href="#">542</a> Bone phosphate	<a href="#">944</a> Propane
<a href="#">551</a> Silicon dioxide, amorphous	<a href="#">946</a> Octafluorocyclobutane
<a href="#">552</a> Calcium silicate	<a href="#">950</a> Acesulphame potassium
<a href="#">553</a> Magnesium silicate or Talc	<a href="#">951</a> Aspartame
<a href="#">554</a> Sodium aluminosilicate	<a href="#">952</a> Cyclamate or calcium cyclamate or sodium cyclamate
<a href="#">555</a> Potassium aluminium silicate	<a href="#">953</a> Isomalt
<a href="#">556</a> Calcium aluminium silicate	<a href="#">954</a> Saccharin
<a href="#">558</a> Bentonite	<a href="#">955</a> Sucralose
<a href="#">559</a> Aluminium silicate	<a href="#">956</a> Alitame
<a href="#">560</a> Potassium silicate	<a href="#">957</a> Thaumatin
<a href="#">570</a> Stearic acid or fatty acid	<a href="#">961</a> Neotame
<a href="#">575</a> Glucono $\delta$ -lactone or Glucono delta-lactone	<a href="#">960</a> Steviol glycosides
<a href="#">576</a> Sodium gluconate	<a href="#">962</a> Aspartame-acesulphame salt
<a href="#">577</a> Potassium gluconate	<a href="#">965</a> Maltitol and maltitol syrup or hydrogenated glucose syrup
<a href="#">578</a> Calcium gluconate	<a href="#">966</a> Lactitol
<a href="#">579</a> Ferrous gluconate	<a href="#">967</a> Xylitol
<a href="#">580</a> Magnesium gluconate	<a href="#">968</a> Erythritol
<a href="#">586</a> 4-hexylresorcinol	<a href="#">969</a> Advantame
<a href="#">620</a> L-glutamic acid	<a href="#">999(i)</a> <a href="#">Quillaia extract (type 1)</a>
<a href="#">621</a> Monosodium L-glutamate or MSG	<a href="#">999(ii)</a> <a href="#">Quillaia extract (type 2)</a>
<a href="#">622</a> Monopotassium L-glutamate	
<a href="#">623</a> Calcium glutamate	<a href="#">1001</a> Choline salts
<a href="#">624</a> Monoammonium L-glutamate	<a href="#">1100</a> $\alpha$ -Amylase
<a href="#">625</a> Magnesium glutamate	
<a href="#">627</a> Disodium-5'-guanylate	<a href="#">1101</a> Proteases (papain, bromelain, ficin)
<a href="#">631</a> Disodium-5'-inosinate	<a href="#">1102</a> Glucose oxidase
<a href="#">635</a> Disodium-5'-ribonucleotides	<a href="#">1104</a> Lipases
<a href="#">636</a> Maltol	<a href="#">1105</a> Lysozyme
<a href="#">637</a> Ethyl maltol	
<a href="#">640</a> Glycine	<a href="#">1200</a> Polydextrose
<a href="#">641</a> L-Leucine	<a href="#">1201</a> Polyvinylpyrrolidone
<a href="#">900a</a> Polydimethylsiloxane or Dimethylpolysiloxane	<a href="#">1400</a> Dextrin roasted starch
<a href="#">901</a> Beeswax, white and yellow	<a href="#">1401</a> Acid treated starch
<a href="#">903</a> Carnauba wax	<a href="#">1402</a> Alkaline treated starch
<a href="#">904</a> Shellac	<a href="#">1403</a> Bleached starch
<a href="#">905b</a> Petrolatum or petroleum jelly	<a href="#">1404</a> Oxidised starch
<a href="#">914</a> Oxidised polyethylene	<a href="#">1405</a> Enzyme treated starches
<a href="#">920</a> L-cysteine monohydrochloride	<a href="#">1410</a> Monostarch phosphate
<a href="#">941</a> Nitrogen	<a href="#">1412</a> Distarch phosphate
<a href="#">942</a> Nitrous oxide	

**Schedule 8****Food additive names and code numbers (for statement of ingredients)**  
Error! Reference source not found. **Section S8—2 Food additive names and code numbers**

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[1413](#) Phosphated distarch phosphate

[1414](#) Acetylated distarch phosphate

[1420](#) Starch acetate

[1422](#) Acetylated distarch adipate

[1440](#) Hydroxypropyl starch

[1442](#) Hydroxypropyl distarch phosphate

[1450](#) Starch sodium octenylsuccinate

[1451](#) Acetylated oxidised starch

[1505](#) Triethyl citrate

[1518](#) Triacetin

[1520](#) Propylene glycol

[1521](#) Polyethylene glycol 8000

[1522](#) Calcium lignosulphonate (40-65)

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## Schedule 9 Mandatory advisory statements

*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).

*Note 2* The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981 (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.*

*Note* Commencement:

This Standard commences on [date of commencement], 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.

**Schedule 9 Mandatory advisory statements**  
**not found.** Section S9—2 Mandatory advisory statements

**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**

<u>Item</u>	<u>Column 1</u>	<u>Column 2</u>
	<u>Food</u>	<u>Advisory statement indicating that ...</u>
1	(a) <u>Bee pollen</u> (b) <u>A food containing bee pollen as an ingredient</u>	<u>the product contains bee pollen which can cause severe allergic reactions.</u>
2	(a) <u>A cereal-based beverage that contains less than 3% m/m protein.</u> (b) <u>An evaporated or dried product made from cereals that, when reconstituted as a beverage according to directions for direct consumption, contains less than 3% m/m protein.</u>	<u>the product is not suitable as a complete milk replacement for children under 5 years.</u>
3	(a) <u>A cereal-based beverage that contains:</u> (i) <u>no less than 3% m/m protein; and</u> (ii) <u>no more than 2.5% m/m fat.</u> (b) <u>An evaporated or dried product made from cereals that, when reconstituted as a beverage according to directions for direct consumption, contains:</u> (i) <u>no less than 3% m/m protein; and</u> (ii) <u>no more than 2.5% m/m fat.</u> (c) <u>Milk, or an analogue beverage made from soy, that contains no more than 2.5% m/m fat.</u> (d) <u>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.</u>	<u>the product is not suitable as a complete milk food for children under 2 years.</u>
4	<u>A food that contains aspartame or aspartame-acesulphame salt.</u>	<u>the food contains phenylalanine.</u>
5	<u>A food that contains quinine.</u>	<u>the food contains quinine.</u>
6	<u>A food that contains guarana or extracts of guarana.</u>	<u>the food contains caffeine.</u>
7	<u>A food that contains added phytosterols, phytostanols or their esters.</u>	(a) <u>when consuming this product, it should be consumed as part of a healthy diet; and</u> (b) <u>the product may not be suitable for children under 5 years and pregnant or lactating women; and</u> (c) <u>plant sterols do not provide additional benefits when consumed in excess of 3 grams per day.</u>
8	(a) <u>A kola beverage that contains added caffeine.</u> (b) <u>A food that contains a kola beverage that contains added caffeine as an ingredient.</u>	<u>that the product contains caffeine.</u>

**Schedule 9 Mandatory advisory statements**  
**not found.**Section S9—2 Mandatory advisory statements

<b>Mandatory advisory statements</b>		
<u>Item</u>	<u>Column 1</u>	<u>Column 2</u>
	<u>Food</u>	<u>Advisory statement indicating that ...</u>
9	(a) Propolis. (b) A food that contains propolis as an ingredient.	that the product contains propolis which can cause severe allergic reactions.
10	Unpasteurised egg products.	that the product is unpasteurised.
11	(a) Unpasteurised milk. (b) Unpasteurised liquid milk products.	that the product has not been pasteurised.



## 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)(i).

**Note 2** The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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 for their use are:

#### Generic names of ingredients and conditions for their use

<u>Generic name</u>	<u>Condition for use</u>
<u>cereals</u>	If the cereal is wheat, rye, barley, oats or spelt or a hybridised strain of one of those cereals, the specific name of the cereal must be declared.
<u>cheese</u>	
<u>cocoa butter</u>	
<u>crystallised fruit</u>	
<u>fats or oils</u>	(a) The statement of ingredients must declare: <ul style="list-style-type: none"> <li>(i) whether the source is animal or vegetable; and</li> <li>(ii) if the source of oil is peanut, soy bean or sesame—the specific source name; and</li> <li>(iii) if the food is a dairy product, including ice cream—the specific source of animal fats or oils.</li> </ul> (b) This generic name must not be used for diacylglycerol oil.
<u>fish</u>	If crustacea, the specific name of the crustacea must be declared.
<u>fruit</u>	
<u>gum base</u>	
<u>herbs</u>	
<u>meat</u>	

<a href="#">milk protein</a>	
<a href="#">milk solids</a>	<p><u>May be used to describe:</u></p> <p>(a) <u>milk powder, skim milk powder or dried milk products; or</u></p> <p>(b) <u>any 2 or more of the following ingredients:</u></p> <p>(i) <u>whey;</u></p> <p>(ii) <u>whey powder;</u></p> <p>(iii) <u>whey proteins;</u></p> <p>(iv) <u>lactose;</u></p> <p>(v) <u>caseinates;</u></p> <p>(vi) <u>milk proteins;</u></p> <p>(vii) <u>milk fat.</u></p>
<a href="#">Nuts</a>	<u>The specific name of the nut must be declared.</u>
<a href="#">poultry meat</a>	
<a href="#">spices</a>	
<a href="#">starch</a>	<p>(a) <u>If the source of the starch is wheat, rye, barley, oats or spelt, or hybridised strains of those cereals—the specific name of the cereal must be declared.</u></p> <p>(b) <u>The name ‘starch’ may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes.</u></p>
<a href="#">sugar</a>	<p>(a) <u>The name ‘sugar’ may be used to describe:</u></p> <p>(i) <u>white sugar; or</u></p> <p>(ii) <u>white refined sugar; or</u></p> <p>(iii) <u>caster sugar or castor sugar; or</u></p> <p>(iv) <u>loaf sugar or cube sugar; or</u></p> <p>(v) <u>icing sugar; or</u></p> <p>(vi) <u>coffee sugar; or</u></p> <p>(vii) <u>coffee crystals; or</u></p> <p>(viii) <u>or raw sugar.</u></p> <p>(b) <u>The name ‘sugars’ must not be used in a statement of ingredients.</u></p>
<a href="#">vegetables</a>	

## 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 by reference into a food standard under the *Food Act 1981* (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 [date of commencement], 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<sub>i</sub>* is the average amount of a component of the food measured in g/100 g of the food.

*F<sub>i</sub>* 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

<b>Component</b>	<b>Energy factor</b>
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

<b>Component</b>	<b>Energy factor</b>
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 calories/100 g, the number of calories 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 calories/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:
- for total dietary fibre—sections 985.29 or 991.43;
  - for total dietary fibre (including all resistant maltodextrins)—section 2001.03;
  - for inulin and fructooligosaccharide—section 997.08;
  - for inulin—section 999.03;
  - for polydextrose—section 2000.11.
- (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:
- adding together the results from each method of analysis; and
  - subtracting any portion of dietary fibre which has been included in the results of more than one method of analysis.

**Schedule 11**

**Calculation of values for nutrition information panel**

**Reference** source not found. Section S11—4 Methods of analysis for dietary fibre and other fibre content

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(4) In this section:

*AOAC* means the *Official methods of Analysis of AOAC International*, eighteenth edition, 2005, published by AOAC International, Maryland USA.

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## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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, $\mu$ g (or other units as appropriate)	g, mg, $\mu$ g (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) and 1.2.8-6(5), 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, <u>µg</u> (or other units as appropriate)	g, mg, <u>µg</u> (or other units as appropriate)

**Note** \* indicates a sub-group nutrient

\*\* indicates a sub-sub-group nutrient



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, <a href="#">µg</a> (or other units as appropriate)	%	g, mg, <a href="#">µg</a> (or other units as appropriate)

\* Percentage daily intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending on your energy needs.

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 <sub>6</sub>	mg	mg
Vitamin B <sub>12</sub>	µg	µg
Pantothenic acid	mg	mg
Taurine	mg	mg
Glucuronolactone	mg	mg
Inositol	mg	mg

**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 100g (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 serve	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		

## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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.

**Schedule 13**

**Nutrition information required for food in small packages**

Reference source not found. Section S13—2 Nutrition information required for food in small packages

**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**

<b>Column 1</b>	<b>Column 2</b>
<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 <a href="#">section 1.2.8—9</a> .
Cholesterol, saturated fatty acids, trans fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids, omega-6 or omega-9 fatty acids	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 quantity of energy, carbohydrate, sugars and dietary fibre (calculated in accordance with <a href="#">section S11—4</a> ) present per serving of the food
Energy	Average quantity of energy present per serving of the food
Fat-free	Average quantity of energy present per serving of the food
Omega-3 fatty acids	(a) Saturated fatty acids, trans fatty acids, polyunsaturated fatty acids and monounsaturated fatty acids content per serving of the food; and (b) Type and amount of omega-3 fatty acids per serving of the food, namely alpha-linolenic acid, or docosahexaenoic acid, or eicosapentaenoic acid, or a combination of the above
Lactose	Galactose content per serving of the food
Potassium	Sodium and potassium content per serving of the food
Sodium or salt	Sodium and potassium content per serving of the food

## 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 by reference into a food standard under the *Food Act 1981* (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 [date of commencement], 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.

**Schedule 14 Technological purposes performed by substances used as food additives**  
 Technological purposes

**S14—2 Technological purposes**

The technological purposes performed by substances used as food additives are set out in the table.

<b>Technological purposes</b>		
	<b>Sub-classes</b>	<b>Definition</b>
<b>Acidity regulator</b>	acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
<b>Anti-caking agent</b>	anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
<b>Antioxidant</b>	antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
<b>Bulking agent</b>	bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
<b>Colouring</b>		adds or restores colour to foods
<b>Colour fixative</b>	colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
<b>Emulsifier</b>	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
<b>Firming agent</b>		contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
<b>Flavour enhancer</b>	flavour enhancer, flavour modifier, tenderiser	enhances the existing taste or odour of a food
<b>Flavouring</b> (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
<b>Foaming agent</b>	whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
<b>Gelling agent</b>		modifies food texture through gel formation
<b>Glazing agent</b>	coating, sealing agent, polish	imparts a coating to the external surface of a food
<b>Humectant</b>	moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium



**Schedule 14**

**Technological purposes performed by substances used as food additives**  
Error! Reference source not found. Section S14—2  
 Technological purposes

<b>Technological purposes</b>		
	<b><i>Sub-classes</i></b>	<b><i>Definition</i></b>
<b>Intense sweetener</b>		replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
<b>Preservative</b>	anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
<b>Propellant</b>		gas, other than air, which expels a food from a container
<b>Raising agent</b>		liberates gas and thereby increase the volume of a food
<b>Sequestrant</b>		forms chemical complexes with metallic ions
<b>Stabiliser</b>	binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
<b>Thickener</b>	thickening agent, texturiser, bodying agent	increases the viscosity of a food

## 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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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

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:

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

*Example* For the heading numbered 5.3.4, higher-level headings are those numbered 5.3 and 5. However, headings such as those numbered 5.3.4.1, 5.3.3, 5.2 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:

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

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—4 Definitions

**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.

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

**S15—5 Table of permissions for food additives**

The table to this section is:

<b>Permissions for food additives</b>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>0</b>	<b>PREPARATIONS OF FOOD ADDITIVES</b>		
	additives permitted <a href="#">in processed foods</a>		
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	
306	Tocopherols concentrate, mixed	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	
<b>.... 0.1</b>	<b>Baking compounds</b>		
541	Sodium aluminium phosphate	GMP	
<b>.... 0.2</b>	<b>Colourings</b>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
	Ethanol	GMP	
<b>.... 0.3</b>	<b>Flavourings</b>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
	Benzyl alcohol	500	In the final food
	Ethanol	GMP	
	Ethyl acetate	GMP	

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
	Glycerol diacetate	GMP	
	Glyceryl monoacetate	GMP	
	Isopropyl alcohol	1,000	In the final food
320	Butylated hydroxyanisole	1,000	
1505	Triethyl citrate	GMP	
.... <a href="#">0.4</a>	<b>Renneting enzymes</b>		
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	

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>1</b>	<b>DAIRY PRODUCTS (EXCLUDING BUTTER AND FATS)</b>		
.... <b>1.1</b>	Liquid milk and liquid milk based drinks		
..... <b>1.1.1</b>	<b>Liquid milk (including buttermilk)</b>		
	additives permitted <a href="#">in processed foods</a>		Only UHT goat milk
..... <b>1.1.1.1</b>	<b>Liquid milk to which phytosterols, phytostanols or their esters have been added</b>		
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	
..... <b>1.1.2</b>	<b>Liquid milk products and flavoured liquid milk</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
.... <b>1.2</b>	<b>Fermented and renneted milk products</b>		
..... <b>1.2.1</b>	<b>Fermented milk and renneted milk</b>		
	(no additives permitted)		
..... <b>1.2.2</b>	<b>Fermented milk products and renneted milk products</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	

## Schedule 15 Substances that may be used as food additives

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
.... 1.3	<b>Condensed milk and evaporated milk</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
.... 1.4	<b>Cream and cream products</b>		
..... 1.4.1	<b>Cream, reduced cream and light cream</b>		
	additives permitted <a href="#">in processed foods</a>		Only UHT creams and creams receiving equivalent or greater heat treatments
..... 1.4.2	<b>Cream products (flavoured, whipped, thickened, sour cream etc)</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened light cream
.... 1.5	<b>Dried milk, milk powder cream powder</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
304	Ascorbyl palmitate	<u>5 000</u>	
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	

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>.... 1.6 Cheese and cheese products</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
<b>..... 1.6.1 Soft cheese, cream cheese and processed cheese</b>			
243	Ethyl lauroyl arginate	400	
<b>..... 1.6.1.1 Mozzarella cheese</b>			
<a href="#">243</a>	Ethyl lauroyl arginate	200	
<b>..... 1.6.2 Hard cheese and semi-hard cheese</b>			
243	Ethyl lauroyl arginate	1 mg / cm <sup>2</sup>	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.



**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>2</b>	<b>EDIBLE OILS AND OIL EMULSIONS</b>		
160b	Annatto extracts	20	
304	Ascorbyl palmitate	GMP	
306	Tocopherols concentrate, mixed	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	
321	Butylated hydroxytoluene	100	
.... 2.1	<b>Edible oils essentially free of water</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		Not for olive oil
	colourings permitted <a href="#">in processed foods to a maximum level</a>		Not for olive oil
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	<b>Oil emulsions (water in oil)</b>		
..... 2.2.1	<b>Oil emulsions (&gt;80% oil)</b>		
..... 2.2.1.1	<b>Butter</b>		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	<b>Butter products</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods to a maximum level</a>		

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>.....2.2.1.3 Margarine and similar products</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
<b>.....2.2.2 Oil emulsions (&lt;80% oil)</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>3</b>	<b>ICE CREAM AND EDIBLE ICES</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
.... <b>3.1</b>	<b>Ice confection sold in liquid form</b>		
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	

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>4</b>	<b>FRUITS AND VEGETABLES (INCLUDING FUNGI, NUTS, SEEDS, HERBS AND SPICES)</b>		
.... <b>4.1</b>	<b>Unprocessed fruits and vegetables</b>		
..... <b>4.1.1</b>	<b>Untreated fruits and vegetables</b>		
..... <b>4.1.2</b>	<b>Surface treated fruits and vegetables</b>		
	342	Ammonium phosphates	GMP
	473	Sucrose esters of fatty acids	100
	901	Beeswax, white and yellow	GMP
	903	Carnauba wax	GMP
	904	Shellac	GMP
..... <b>4.1.2.1</b>	<b>Citrus fruit</b>		
	914	Oxidised polyethylene	250
	1520	Propylene glycol	30 000
..... <b>4.1.2.2</b>	<b>Walnut and pecan nut kernels</b>		
	304	Ascorbyl palmitate	GMP
	320	Butylated hydroxyanisole	70
	321	Butylated hydroxytoluene	70
..... <b>4.1.3</b>	<b>Fruits and vegetables that are peeled, cut, or both peeled and cut</b>		
		additives permitted <a href="#">in processed foods</a>	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375
	243	Ethyl lauroyl arginate	200
..... <b>4.1.3.1</b>	<b>Products for manufacturing purposes</b>		
	220 221 222 223	Sulphur dioxide and sodium	200 Only apples and potatoes
	224 225 228	and potassium sulphites	
..... <b>4.1.3.2</b>	<b>Root and tuber vegetables</b>		
	220 221 222 223	Sulphur dioxide and sodium	50
	224 225 228	and potassium sulphites	
	920	L-cysteine monohydrochloride	GMP
.... <b>4.2</b>	<b>Frozen unprocessed fruits and vegetables</b>		
	220 221 222 223	Sulphur dioxide and sodium	300 Only frozen avocado
	224 225 228	and potassium sulphites	
.... <b>4.3</b>	<b>Processed fruits and vegetables</b>		
		additives permitted <a href="#">in processed foods</a>	
		colourings permitted <a href="#">in processed foods</a>	
		colourings permitted <a href="#">in processed foods</a> to a maximum level	

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>				
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>	
<b>.....4.3.0.1 Ginger</b>				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20		
<b>.....4.3.0.2 Mushrooms in brine or water and not commercially sterile</b>				
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		
<b>.....4.3.0.3 Preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</b>				
127	Erythrosine	200		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
<b>.....4.3.0.4 Tomato products pH &lt; 4.5</b>				
234	Nisin	GMP		
<b>.....4.3.1 Dried fruits and vegetables</b>				
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) <u>3 000</u>	Desiccated coconut Other food	
<b>.....4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol</b>				
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		
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	
<b>.....4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers</b>				
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		

## Schedule 15 Substances that may be used as food additives

Reference source not found. Section S15—5 Table of permissions for food additives

<b>Permissions for food additives</b>				
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>	
<b>.....4.3.4 Fruit and vegetable spreads including jams, chutneys and related products</b>				
123	Amaranth	290		
281	Sodium propionate	GMP		
282	Calcium propionate	GMP		
950	Acesulphame potassium	3 000		
952	Cyclamates	1 000		
954	Saccharin	1 500		
956	Alitame	300		
962	Aspartame-acesulphame salt	6 800		
<b>.....4.3.4.1 Low joule chutneys, low joule jams and low joule spreads</b>				
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		
<b>.....4.3.5 Candied fruits and vegetables</b>				
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		
<b>.....4.3.6 Fruit and vegetable preparations including pulp</b>				
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		
<b>.....4.3.7 Fermented fruit and vegetable products</b>				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables	
<b>.....4.3.8 Other fruit and vegetable based products</b>				
<b>.....4.3.8.1 Dried instant mashed potato</b>				
304	Ascorbyl palmitate	GMP		
320	Butylated hydroxyanisole	100		

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>.....4.3.8.2 Imitation fruit</b>			
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	
<b>.....4.3.8.3 Rehydrated legumes</b>			
243	Ethyl lauroyl arginate	200	

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>5</b>	<b>CONFECTIONERY</b>		
123	Amaranth	300	
160b	Annatto extracts	25	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2 000	See Note
951	Aspartame	10 000	See Note
955	Sucralose	2 500	See Note
956	Alitame	300	See Note
961	Neotame	300	See Note
962	Aspartame-acesulphame salt	4 500	See Note
			<i>Note</i> For additives 950, 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
<b>.....5.0.1 Fruit filling for confectionery containing not less than 200 g/kg of fruit</b>			
200 201 202 203	Sorbic acid and sodium potassium and calcium sorbates	500	
<b>.... 5.1 Chocolate and cocoa products</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		Permitted on the surface of chocolate only
	<a href="#">colourings permitted in processed foods to a maximum level</a>		<a href="#">Permitted on the surface of chocolate only</a>
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
477	Propylene glycol esters of fatty acids	4 000	
960	Steviol glycosides	550	



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Reference source not found. Section S15—5 Table of permissions for food additives

<b>Permissions for food additives</b>				
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>	
<b>.... 5.2 Sugar confectionery</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> at GMP			
	colourings permitted <a href="#">in processed foods</a> to a maximum level			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
960	Steviol glycosides	1 100		
<b>.....5.2.1 Bubble gum and chewing gum</b>				
304	Ascorbyl palmitate	GMP		
310	Propyl gallate	200		
320	Butylated hydroxyanisole	200		
321	Butylated hydroxytoluene	200		
<b>.....5.2.2 Low joule chewing gum</b>				
952	Cyclamates	20 000		
954	Saccharin	1 500		
<b>.... 5.4 Icings and frostings</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> 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		

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>6</b>	<b>CEREALS AND CEREAL PRODUCTS</b>		
.... <b>6.1</b>	<b>Cereals (whole and broken grains)</b>		
	471 Mono- and diglycerides of fatty acids	GMP	Only precooked rice
.... <b>6.2</b>	<b>Flours, meals and starches</b> (no additives permitted)		
.... <b>6.3</b>	<b>Processed cereal and meal products</b> additives permitted <a href="#">in processed foods</a> colourings permitted <a href="#">in processed foods</a> colourings permitted <a href="#">in processed foods</a> to a maximum level		
	160b Annatto extracts	100	Only extruded and/or puffed cereal products
	960 Steviol glycosides	250	
.....	<b>6.3.1 Cooked rice</b>		
	243 Ethyl lauroyl arginate	200	
.... <b>6.4</b>	<b>Flour products (including noodles and pasta)</b> additives permitted <a href="#">in processed foods</a> colourings permitted <a href="#">in processed foods</a> colourings permitted <a href="#">in processed foods</a> to a maximum level		
	160b Annatto extracts	25	
	200 201 202 Sorbic acid and sodium, potassium and calcium sorbates	1 000	
	220 221 222 223 Sulphur dioxide and sodium and potassium sulphites	300	
	224 225 228 Nisin	250	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks.
	234 Ethyl lauroyl arginate	200	Only cooked pasta and noodles
	280 281 282 283 Propionic acid and sodium and potassium and calcium propionates	2 000	
	950 Acesulphame potassium	200	
	956 Alitame	200	
	962 Aspartame-acesulphame salt	450	

**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>				
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>	
<b>7 BREADS AND BAKERY PRODUCTS</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> 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		
.... <a href="#">7.1</a> Breads and related products				
<a href="#">.....7.1.1 Fancy breads</a>				
960	Steviol glycosides	160		
.... <a href="#">7.2</a> Biscuits, cakes and pastries				
160b	Annatto extracts	25		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300		
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		

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Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>8</b>	<b>MEAT AND MEAT PRODUCTS (INCLUDING POULTRY AND GAME)</b>		
.... <b>8.1</b>	<b>Raw meat, poultry and game</b>		
..... <b>8.1.1</b>	<b>Poultry</b>		
262	Sodium acetates	5 000	
.... <b>8.2</b>	<b>Processed meat, poultry and game products in whole cuts or pieces</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
234	Nisin	12.5	
243	Ethyl lauroyl arginate	200	
..... <b>8.2.1</b>	<b>Commercially sterile canned cured meat</b>		
249 250	Nitrites (potassium and sodium salts)	50	
..... <b>8.2.2</b>	<b>Cured meat</b>		
249 250	Nitrites (potassium and sodium salts)	125	
..... <b>8.2.3</b>	<b>Dried meat</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
249 250	Nitrites (potassium and sodium salts)	125	
..... <b>8.2.4</b>	<b>Slow dried cured meat</b>		
249 250	Nitrites (potassium and sodium salts)	125	
251 252	Nitrates (potassium and sodium salts)	500	
.... <b>8.3</b>	<b>Processed comminuted meat, poultry and game products</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		<a href="#">Not for sausage or sausage meat containing raw, unprocessed meat</a>
	colourings permitted <a href="#">in processed foods</a> to a maximum level		<a href="#">Not for sausage or sausage meat containing raw, unprocessed meat</a>
160b	Annatto extracts	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
234	Nisin	12.5	
243	Ethyl lauroyl arginate	315	
249 250	Nitrites (potassium and sodium salts)	125	

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Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>				
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>	
<b>.....8.3.1 Fermented, uncooked processed comminuted meat products</b>				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	<u>1 500</u>		
235	Pimaricin (natamycin)	1.2 mg/dm <sup>2</sup>	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		
<b>.....8.3.2 Sausage and sausage meat containing raw, unprocessed meat</b>				
<u>additives permitted in processed foods</u>				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500		
243	Ethyl lauroyl arginate	315		
<b>.... 8.4 Edible casings</b>				
<u>additives permitted in processed foods</u>				
<u>colourings permitted in processed foods</u>				
<u>colourings permitted in processed foods to a maximum level</u>				
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		
<b>.... 8.5 Animal protein products</b>				
<u>additives permitted in processed foods</u>				
<u>colourings permitted in processed foods</u>				
<u>colourings permitted in processed foods to a maximum level</u>				

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**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>				
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>	
<b>9 FISH AND FISH PRODUCTS</b>				
.... <b>9.1 Unprocessed fish and fish fillets (including frozen and thawed)</b>				
..... <b>9.1.1 Frozen fish</b>				
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		
..... <b>9.1.2 Uncooked crustacea</b>				
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	100		
224 225 228				
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	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP		
380				
500	Sodium carbonates	GMP		
504	Magnesium carbonates	GMP		
586	4-hexylresorcinol	GMP		
.... <b>9.2 Processed fish and fish products</b>				
additives permitted <a href="#">in processed foods</a>				
colourings permitted <a href="#">in processed foods</a>				
colourings permitted <a href="#">in processed foods</a> to a maximum level				
..... <b>9.2.1 Cooked crustacea</b>				
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	30		
224 225 228				
..... <b>9.2.2 Roe</b>				
123	Amaranth	300		

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**Substances that may be used as food additives**

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<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>.... 9.3 Semi preserved fish and fish products</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
<b>.....9.3.2 Roe</b>			
123	Amaranth	300	
<b>.... 9.4 Fully preserved fish including canned fish products</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
220 221 222 223	Sulphur dioxide and sodium	<u>30</u>	
224 225 228	and potassium sulphites		
385	Calcium disodium EDTA	250	
<b>.....9.4.1 Canned abalone (paua)</b>			
220 221 222 223	Sulphur dioxide and sodium	1 000	
224 225 228	and potassium sulphites		
<b>.....9.4.2 Roe</b>			
123	Amaranth	300	

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**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>10 EGGS AND EGG PRODUCTS</b>			
.... <b>10.1 Eggs</b>			
	(no additives allowed)		
.... <b>10.2 Liquid egg products</b>			
	additives permitted <a href="#">in processed foods</a>		
234	Nisin	GMP	
1505	Triethyl citrate	1 250	Only liquid white
.... <b>10.3 Frozen egg products</b>			
	additives permitted <a href="#">in processed foods</a>		
.... <b>10.4 Dried or heat coagulated egg products</b>			
	additives permitted <a href="#">in processed foods</a>		



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Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>11 SUGARS, HONEY AND RELATED PRODUCTS</b>			
.... <b>11.1 Sugar</b>			
460	Cellulose, microcrystalline and powdered	GMP	
..... <b>11.1.1 Rainbow sugar</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
.... <b>11.2 Sugars and <u>sugar</u> syrups</b>			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	
.... <b>11.3 Honey and related products</b>			
	(no additives allowed)		
..... <b>11.3.1 Dried honey</b>			
	additives permitted <a href="#">in processed foods</a>		
.... <b>11.4 Tabletop sweeteners</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
636	Maltol	GMP	
637	Ethyl maltol	GMP	
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	

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<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>.....11.4.1 Tabletop sweeteners—liquid preparation</b>			
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	
<b>.....11.4.2 Tabletop sweeteners—tablets or powder or granules packed in portion sized packages</b>			
954	Saccharin	GMP	

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**Substances that may be used as food additives**

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<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>12 SALTS AND CONDIMENTS</b>			
.... <b>12.1 Salt and salt substitutes</b>			
..... <b>12.1.1 Salt</b>			
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50	
536	Potassium ferrocyanide	50	
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	
..... <b>12.1.2 Reduced sodium salt mixture</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
..... <b>12.1.3 Salt substitute</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
.... <b>12.3 Vinegars and related products</b>			
	colourings permitted <a href="#">in processed foods</a>		
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	
	<a href="#">Permitted flavouring substances</a> , excluding quinine and caffeine		

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<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>.... 12.5</b>	<b>Yeast and yeast products</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
.....	<b>12.5.1 Dried yeast</b>		
<b>.... 12.6</b>	<b>Vegetable protein products</b>		
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		

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**Substances that may be used as food additives**

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<u>Permissions for food additives</u>			
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>
<b>13 SPECIAL PURPOSE FOODS</b>			
<b>.... 13.1 Infant formula products</b>			
270	Lactic acid	GMP	
304	Ascorbyl palmitate	10 mg/L	
306	Tocopherols concentrate, mixed	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	
407	Carrageenan	300 mg/L	
<b>..... 13.1.1 Soy-based infant formula</b>			
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
<b>..... 13.1.2 Liquid infant formula products</b>			
407	Carrageenan	300	
<b>..... 13.1.3 Infant formula products for specific dietary use based on a protein substitute</b>			
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

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<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>... 13.2 Foods for infants</b>			
-	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	
306	Tocopherols concentrate, mixed	300	Of fat
307	Tocopherols, d-alpha-, concentrate	300	Of fat
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

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<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>.... 13.3 Formulated meal replacements, formulated supplementary foods and special purpose foods for the purposes of Standard 2.9.6</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
950	Acesulphame potassium	500	
956	Alitame	85	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
<b>.... 13.4 Formulated supplementary sports foods</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
<b>.....13.4.1 Solid formulated supplementary sports foods</b>			
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	
<b>.....13.4.2 Liquid formulated supplementary sports foods</b>			
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	

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<u>Permissions for food additives</u>				
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>	
<b>.... 13.5 Food for special medical purposes</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> 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	
524	Sodium hydroxide	GMP	See Note	
525	Potassium hydroxide	GMP	See Note	
			<i>Note</i> Permitted for use as an acidity regulator	
950	Acesulphame potassium	450		
954	Saccharin	200		
962	Aspartame-acesulphame salt	450		
<b>.....13.5.1 Liquid food for special medical purposes</b>				
123	Amaranth	30		
160b	Annatto extracts	10		
<b>.....13.5.2 Food (other than liquid food) for special medical purposes</b>				
123	Amaranth	300		
160b	Annatto extracts	25		
<b>14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES</b>				
<b>.... 14.1 Non-alcoholic beverages and brewed soft drinks</b>				
<b>.....14.1.1 Waters</b>				
<b>.....14.1.1.1 Mineral water</b>				
290	Carbon dioxide	GMP		
<b>.....14.1.1.2 Carbonated, mineralised and soda waters</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> to a maximum level			
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40		
<b>.....14.1.2 Fruit and vegetable juices and fruit and vegetable juice products</b>				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	See Note	



**Schedule 15 Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<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	400	See Note
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	See Note
243	Ethyl lauroyl arginate	50	See Note
281	Sodium propionate	GMP	See Note
282	Calcium propionate	GMP	See Note
<i>Note</i> For each item under 14.2, the GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment			
<b>..... 14.1.2.1 Fruit and vegetable juices</b>			
	additives permitted <a href="#">in processed foods</a>		See Note
	colourings permitted <a href="#">in processed foods</a>		See Note
	colourings permitted <a href="#">in processed foods to a maximum level</a>		See Note
<i>Note</i> For juice separated by other than mechanical means			
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	
<b>..... 14.1.2.1.1 Coconut milk coconut cream and coconut syrup</b>			
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	
<b>..... 14.1.2.1.2 Tomato juices pH &lt; 4.5</b>			
234	Nisin	GMP	
<b>..... 14.1.2.2 Fruit and vegetable juice products</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods to a maximum level</a>		

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<b>Permissions for food additives</b>				
<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		
<b>..... 14.1.2.2.1 Fruit drink</b>				
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		
<b>..... 14.1.2.2.2 Low joule fruit and vegetable juice products</b>				
950	Acesulphame potassium	3 000		
952	Cyclamates	400		
954	Saccharin	80		
960	Steviol glycosides	125		
962	Aspartame-acesulphame salt	6 800		
<b>..... 14.1.2.2.3 Soy bean beverage (plain or flavoured)</b>				
960	Steviol glycosides	100		Only plain soy bean beverage
960	Steviol glycosides	200		Only flavoured soy bean beverage
<b>..... 14.1.3 Water based flavoured drinks</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> to a maximum level			
	Quinine	100		Only tonic drinks, bitter drinks and quinine drinks
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		

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
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	
<u>999(i) 999(ii)</u>	<u>Quillaia saponins (from Quillaia extract type 1 and type 2)</u>	<u>40</u>	
<b>..... 14.1.3.0.1 Electrolyte drink and electrolyte drink base</b>			
	Aspartame	150	
950	Acesulphame potassium	150	
962	Aspartame-acesulphame salt	230	
<b>..... 14.1.3.0.2 Kola type drinks</b>			
	Caffeine	145	
338	Phosphoric acid	570	
<b>..... 14.1.3.3 Brewed soft drink</b>			
950	Acesulphame potassium	1 000	See Note
951	Aspartame	<u>1 000</u>	See Note
952	Cyclamates	400	See Note
954	Saccharin	50	See Note
955	Sucralose	250	See Note
956	Alitame	40	See Note
957	Thaumatococcus	GMP	See Note
962	Aspartame-acesulphame salt	1 500	See Note
<b>Note</b> Section 1.3.1—5 does not apply			
<b>..... 14.1.4 Formulated Beverages</b>			
	additives permitted <u>in processed foods</u>		
	colourings permitted <u>in processed foods</u>		
	colourings permitted <u>in processed foods</u> to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	Only products containing fruit or vegetable juice

## Schedule 15 Substances that may be used as food additives

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>				
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>	
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 <a href="#">224</a> 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 rosins	100		
480	Diocetyl sodium sulphosuccinate	10		
950	Acesulphame potassium	3 000		
951	Aspartame	GMP		
954	Saccharin	150		
955	Sucralose	GMP	See Note	
956	Alitame	40	See Note	
957	Thaumatococcus	GMP	See Note	
960	Steviol glycosides	200		
961	Neotame	GMP	See Note	
962	Aspartame-acesulphame salt	6 800	See Note	
<i>Note</i> Section 1.3.1—5 does not apply				
<a href="#">999(i)</a> <a href="#">999(ii)</a>	<a href="#">Quillaia saponins (from Quillaia extract type 1 and type 2)</a>	<a href="#">40</a>		
<b>.....14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products</b>				
additives permitted <a href="#">in processed foods</a>				
950	Acesulphame potassium	500		
960	Steviol glycosides	100		
962	Aspartame-acesulphame salt	1 100		
<a href="#">999(i)</a> <a href="#">999(ii)</a>	<a href="#">Quillaia saponins (from Quillaia extract type 1 and type 2)</a>	<a href="#">30</a>		
<b>....14.2 Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)</b>				
<b>.....14.2.1 Beer and related products</b>				
150a	Caramel I – plain	GMP		
150b	Caramel II – caustic sulphite process	GMP		

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
220 221 222 223 <u>224</u> 225 228	Sulphur dioxide and sodium and potassium sulphites	25	
234	Nisin	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	<u>GMP</u>	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
	<u>Permitted flavouring substances, excluding quinine and caffeine</u>	<u>GMP</u>	
<u>999(i) 999(ii)</u>	<u>Quillaia saponins (from Quillaia extract type 1 and type 2)</u>	<u>40</u>	
<b><u>.....14.2</u></b>	<b>Wine, sparkling wine and fortified wine</b>		
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	
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	

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>				
<i>INS (if any)</i>	<i>Description</i>	<i>MPL</i>	<i>Conditions</i>	
414	Gum arabic	GMP		
431	Polyoxyethylene (40) stearate	GMP		
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
<a href="#">455</a>	Yeast mannoproteins	400		
220 221 222 223 <a href="#">224</a> 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400  (b) 250		For product containing greater than 35 g/L residual sugars  For product containing less than 35 g/L residual sugars
<b>..... <a href="#">14.2.3</a> Wine based drinks and reduced alcohol wines</b>				
	additives permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a>			
	colourings permitted <a href="#">in processed foods</a> to a maximum level			
	Quinine	300		
123	Amaranth	30		
160b	Annatto extracts	10		
175	Gold	100		
<b>..... <a href="#">14.2.4</a> Fruit wine, vegetable wine and mead (including cider and perry)</b>				
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		
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		

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

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
<b>14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars</b>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300
<b>14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars</b>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200
<b>14.2.4.1 Fruit wine products and and vegetable wine products</b>		
	additives permitted <a href="#">in processed foods</a>	
	colourings permitted <a href="#">in processed foods</a>	
	colourings permitted <a href="#">in processed foods</a> to a maximum level	
<b>14.2.5 Spirits and liqueurs</b>		
	additives permitted <a href="#">in processed foods</a>	
	colourings permitted <a href="#">in processed foods</a>	
	colourings permitted <a href="#">in processed foods</a> 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

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>.... 14.3 Alcoholic beverages not included in item 14.2</b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> 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	
220 221 222 223 <a href="#">224</a> 225 228	Sulphur dioxide and sodium and potassium sulphites	250	
342	Ammonium phosphates	GMP	
<a href="#">999(i)</a> <a href="#">999(ii)</a>	<a href="#">Quillaia saponins (from Quillaia extract type 1 and type 2)</a>	<a href="#">40</a>	
<b><a href="#">20</a> FOODS NOT INCLUDED IN ITEMS <a href="#">0</a> TO <a href="#">14</a></b>			
	additives permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a>		
	colourings permitted <a href="#">in processed foods</a> to a maximum level		
<b>.... <a href="#">20.1</a> Beverages</b>			
160b	Annatto extracts	10	
<b>.... <a href="#">20.2</a> Food other than beverages</b>			
160b	Annatto extracts	25	
<b>..... <a href="#">20.2.0.1</a> Custard mix, custard powder and blancmange powder</b>			
950	Acesulphame potassium	500	
956	Alitame	100	
960	Steviol glycosides	80	
962	Aspartame-acesulphame salt	1 100	
<b>..... <a href="#">20.2.0.2</a> Jelly</b>			
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	



**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

<u>Permissions for food additives</u>			
<u>INS (if any)</u>	<u>Description</u>	<u>MPL</u>	<u>Conditions</u>
<b>.....20.2.0.3 Dairy and fat based desserts, dips and snacks</b>			
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	
<b>.....20.2.0.4 Sauces and toppings (including mayonnaises and salad dressings)</b>			
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	350	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	200	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75	
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	<u>6 800</u>	
<b>.....20.2.0.5 Soup bases (the maximum permitted levels apply to soup made up as directed)</b>			
950	Acesulphame potassium	3 000	
954	Saccharin	1 500	
956	Alitame	40	
962	Aspartame-acesulphame salt	6 800	

**Schedule 15**

**Substances that may be used as food additives**

Reference source not found. Section S15—5 Table of permissions for food additives

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## Schedule 16 Definitions for certain 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 in processed foods*, *colouring permitted in processed foods* and *colouring permitted in processed foods to a maximum level*.

*Note 2* The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981* (NZ). See also section 1.1.1—3.

### S16—1 Name

This Standard is *Australia New Zealand Food Standards Code — Schedule 16 — Definitions for certain types of substances that may be used as food additives*.

*Note* Commencement:

This Standard commences on [date of commencement], 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.

**Schedule 16**

**Definitions for certain types of substances that may be used as food additives**  
 Error! Reference source not found. Section S16—2 Additives permitted in processed foods

**S16—2 Additives permitted in processed foods**

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

**Additives permitted in processed foods—alphabetical listing**

Acetic acid, glacial	260	Calcium gluconate	578
Acetic and fatty acid esters of glycerol	472a	Calcium glutamate, Di-L-	623
Acetylated distarch adipate	1422	Calcium hydroxide	526
Acetylated distarch phosphate	1414	Calcium lactate	327
Acetylated oxidised starch	1451	Calcium lactylates	482
<u>Acid treated</u> starch	1401	Calcium lignosulphonate (40-65)	1522
Adipic acid	355	Calcium malates	352
Advantame	969	Calcium oxide	529
Agar	406	Calcium phosphates	341
Alginic acid	400	Calcium silicate	552
Alkaline treated starch	1402	Calcium sulphate	516
Aluminium silicate	559	Calcium tartrate	354
Ammonium acetate	264	Carbon dioxide	290
Ammonium alginate	403	Carnauba wax	903
Ammonium carbonates	503	Carrageenan	407
Ammonium chloride	510	Cellulose, microcrystalline and powdered	460
Ammonium citrates	380	Citric acid	330
Ammonium fumarate	368	Citric and fatty acid esters of glycerol	472c
<u>Ammonium lactate</u>	328	Cupric sulphate	519
Ammonium malate	349	<u>Dextrin</u> roasted starch	1400
Ammonium phosphates	342	Diacetyltartaric and fatty acid esters of glycerol	472e
Ammonium salts of phosphatidic acid	442	Disodium guanylate, 5'-	627
Arabinogalactan (larch gum)	409	Disodium inosinate, 5'-	631
Ascorbic acid	300	Disodium ribonucleotides, 5'-	635
Aspartame (technological use consistent with section 1.3.1—5 only)	951	Distarch phosphate	1412
Beeswax, white & yellow	901		
Bentonite	558	Enzyme treated starches	1405
Bleached starch	1403	Erythorbic acid	315
Butane (for pressurised food containers only)	943a	Erythritol	968
Calcium acetate	263	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Calcium alginate	404	Ferric ammonium citrate	381
Calcium aluminium silicate	556	Ferrous gluconate	579
Calcium ascorbate	302	<u>Permitted flavouring</u> substances, excluding quinine and caffeine	-
Calcium carbonates	170	Fumaric acid	297
Calcium chloride	509		
Calcium citrate	333		
Calcium fumarate	367		

## Schedule 16

## Definitions for certain types of substances that may be used as food additives

Reference source not found. Section S16—2 Additives permitted in processed foods

Gellan gum	418	Nitrogen	941
Glucono delta-lactone	575	Neotame (technological use consistent with section 1.3.1—5 only)	961
Glycerin (glycerol)	422	Nitrous oxide	942
Guar gum	412	Octafluorocyclobutane (for pressurised food containers only)	946
Gum arabic (Acacia)	414	Oxidised starch	1404
Hydrochloric acid	507	Pectins	440
Hydroxypropyl cellulose	463	Petrolatum (petroleum jelly)	905b
Hydroxypropyl distarch phosphate	1442	Phosphated distarch phosphate	1413
Hydroxypropyl methylcellulose	464	Polydextroses	1200
Hydroxypropyl starch	1440	Polydimethylsiloxane	900a
Isobutane (for pressurised food containers only)	943b	Polyethylene glycol 8000	1521
Isomalt	953	Polyoxyethylene (20) sorbitan monooleate	433
Karaya gum	416	Polyoxyethylene (20) sorbitan monostearate	435
L -glutamic acid	620	Polyoxyethylene (20) sorbitan tristearate	436
Lactic acid	270	Polyphosphates	452
Lactic and fatty acid esters of glycerol	472b	Potassium acetate or potassium diacetate	261
Lactitol	966	Potassium adipate (Salt reduced and low sodium foods only)	357
Lecithin	322	Potassium alginate	402
Locust bean (carob bean) gum	410	Potassium ascorbate	303
Lysozyme	1105	Potassium carbonates	501
Magnesium carbonates	504	Potassium chloride	508
Magnesium chloride	511	Potassium citrates	332
Magnesium glutamate, Di-L-	625	Potassium fumarate	366
Magnesium lactate	329	Potassium gluconate	577
Magnesium phosphates	343	Potassium lactate	326
Magnesium silicates	553	Potassium malates	351
Magnesium sulphate	518	Potassium phosphates	340
Malic acid	296	Potassium sodium tartrate	337
Maltitol & maltitol syrup	965	Potassium sulphate	515
Mannitol	421	Potassium tartrates	336
Metatartaric acid	353	Processed eucheuma seaweed	407a
Methyl cellulose	461	Propane (for pressurised food containers only)	944
Methyl ethylcellulose	465	Propylene glycol	1520
Mono- and diglycerides of fatty acids	471	Propylene glycol alginate	405
Monoammonium glutamate, L-	624	Propylene glycol esters of fatty acids	477
Monopotassium glutamate, L-	622	Pyrophosphates	450
Monosodium glutamate, L-	621	Shellac	904
Monostarch phosphate	1410		

**Schedule 16****Definitions for certain types of substances that may be used  
as food additives**  
**2 Additives permitted in processed foods**

Silicon dioxide (amorphous)	<a href="#">551</a>	Starch acetate	<a href="#">1420</a>
Sodium acetates	<a href="#">262</a>	Starch sodium octenylsuccinate	<a href="#">1450</a>
Sodium alginate	<a href="#">401</a>	Stearic acid	<a href="#">570</a>
Sodium aluminosilicate	<a href="#">554</a>	Sucralose (technological use consistent with section 1.3.1—5 only)	<a href="#">955</a>
Sodium ascorbate	<a href="#">301</a>	Sucrose esters of fatty acids	<a href="#">473</a>
Sodium carbonates	<a href="#">500</a>		
Sodium carboxymethylcellulose	<a href="#">466</a>	Tara gum	<a href="#">417</a>
Sodium citrates	<a href="#">331</a>	Tartaric acid	<a href="#">334</a>
Sodium erythorbate	<a href="#">316</a>	Tartaric, acetic and fatty acid esters of glycerol (mixed)	<a href="#">472f</a>
Sodium fumarate	<a href="#">365</a>	Thaumatococcus	<a href="#">957</a>
Sodium gluconate	<a href="#">576</a>	Tragacanth gum	<a href="#">413</a>
Sodium lactate	<a href="#">325</a>	Triacetin	<a href="#">1518</a>
Sodium lactylates	<a href="#">481</a>	Triphosphates	<a href="#">451</a>
Sodium malates	<a href="#">350</a>		
Sodium phosphates	<a href="#">339</a>	Xanthan gum	<a href="#">415</a>
Sodium sulphates	<a href="#">514</a>	Xylitol	<a href="#">967</a>
Sodium tartrate	<a href="#">335</a>		
Sorbitan monostearate	<a href="#">491</a>	Yeast mannoproteins	<a href="#">455</a>
Sorbitan tristearate	<a href="#">492</a>		
Sorbitol	<a href="#">420</a>		

**Schedule 16**

**Definitions for certain types of substances that may be used as food additives**  
**Error! Reference source not found.**  
**Section S16—2 Additives permitted in processed foods**

**Additives permitted in processed foods—numerical listing**

–	<u>Permitted flavouring</u> substances, excluding quinine and caffeine	352	Calcium malates
		353	Metatartaric acid
		354	Calcium tartrate
170	Calcium carbonates	355	Adipic acid
		357	Potassium adipate (Salt reduced and low sodium foods only)
260	Acetic acid, glacial		
261	Potassium acetate or potassium diacetate	365	Sodium fumarate
		366	Potassium fumarate
262	Sodium acetates	367	Calcium fumarate
263	Calcium acetate	368	Ammonium fumarate
264	Ammonium acetate	380	Ammonium citrates
270	Lactic acid	381	Ferric ammonium citrate
290	Carbon dioxide		
296	Malic acid	400	Alginic acid
297	Fumaric acid	401	Sodium alginate
300	Ascorbic acid	402	Potassium alginate
301	Sodium ascorbate	403	Ammonium alginate
302	Calcium ascorbate	404	Calcium alginate
303	Potassium ascorbate	405	Propylene glycol alginate
315	Erythorbic acid	406	Agar
316	Sodium erythorbate	407	Carrageenan
322	Lecithin	407a	Processed eucheuma seaweed
325	Sodium lactate	409	Arabinogalactan (larch gum)
326	Potassium lactate	410	Locust bean (carob bean) gum
327	Calcium lactate	412	Guar gum
328	Ammonium lactate	413	Tragacanth gum
329	Magnesium lactate	414	Gum arabic (Acacia)
330	Citric acid	415	Xanthan gum
331	Sodium citrates	416	Karaya gum
332	Potassium citrates	417	Tara gum
333	Calcium citrate	418	Gellan gum
334	Tartaric acid	420	Sorbitol
335	Sodium tartrate	421	Mannitol
336	Potassium tartrates	422	Glycerin (glycerol)
337	Potassium sodium tartrate	433	Polyoxyethylene (20) sorbitan monooleate
339	Sodium phosphates		
340	Potassium phosphates	435	Polyoxyethylene (20) sorbitan monostearate
341	Calcium phosphates		
342	Ammonium phosphates	436	Polyoxyethylene (20) sorbitan tristearate
343	Magnesium phosphates		
349	Ammonium malate	440	Pectins
350	Sodium malates	442	Ammonium salts of phosphatidic acid
351	Potassium malates	450	Pyrophosphates

**Schedule 16**

**Definitions for certain types of substances that may be used as food additives**  
**Error! Reference source not found.** Section S16—  
**2 Additives permitted in processed foods**

451	Triphosphates	551	Silicon dioxide (amorphous)
452	Polyphosphates	552	Calcium silicate
455	<a href="#">Yeast mannoproteins</a>	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	Diacetyltartaric 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
519	Cupric sulphate	955	Sucralose (technological use consistent with section 1.3.1—5 only)
526	Calcium hydroxide	957	Thaumatococcus
529	Calcium oxide		



**Schedule 16****Definitions for certain types of substances that may be used as food additives**  
**Error! Reference source not found.**Section S16—  
2 Additives permitted in processed foods

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

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### S16—3 Colouring permitted in processed foods

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

#### **Colouring permitted in processed foods—alphabetical listing**

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

#### **Colouring permitted in processed foods—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		

**Schedule 16**

**Definitions for certain types of substances that may be used as food additives**  
 Error! Reference source not found. Section S16—4 Colourings permitted in processed foods to a maximum level

**S16—4 Colourings permitted in processed foods to a maximum level**

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

**Colourings permitted in processed foods 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 in processed foods 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

## 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 the definition of *claimable vitamin or mineral* in subsection 2.9.3—6(6) and subsection 2.9.3—8(7).

*Note 2* The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981* (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 [date of commencement], 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***tbb***Permitted forms of vitamins**

<b><i>Vitamin</i></b>	<b><i>Permitted form</i></b>
Vitamin A	<ul style="list-style-type: none"> <li>• Retinol forms Vitamin A (retinol) Vitamin A acetate (retinyl acetate) Vitamin A palmitate (retinyl palmitate) Vitamin A propionate (retinyl propionate)</li> <li>• <a href="#">Provitamin A</a> forms beta-apo-8'-carotenal beta-carotene-synthetic carotenes-natural beta-apo-8'-carotenoic acid ethyl ester</li> </ul>
Thiamin (Vitamin B <sub>1</sub> )	Thiamin hydrochloride Thiamin mononitrate Thiamin monophosphate
Riboflavin (Vitamin B <sub>2</sub> )	Riboflavin Riboflavin-5'-phosphate sodium
Niacin	Niacinamide (nicotinamide) Nicotinic acid
Folate	Folic acid L-methyltetrahydrofolate, calcium
Vitamin B <sub>6</sub>	Pyridoxine hydrochloride
Vitamin B <sub>12</sub>	Cyanocobalamin Hydroxocobalamin
Pantothenic acid	Calcium pantothenate Dexpanthenol
Vitamin C	L-ascorbic acid Ascorbyl palmitate Calcium ascorbate Potassium ascorbate Sodium ascorbate
Vitamin D	Vitamin D <sub>2</sub> (ergocalciferol) Vitamin D <sub>3</sub> (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

**Schedule 17 Vitamins and minerals**  
**Section S17—3 Permitted forms of minerals**

**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:

<b>Permitted forms of minerals</b>	
<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 Ferric ammonium phosphate Ferric citrate Ferric hydroxide Ferric phosphate Ferric pyrophosphate <a href="#">Ferric sodium edetate (other than for breakfast cereals as purchased or formulated supplementary food for young children)</a> Ferric sulphate (iron III sulphate) Ferrous carbonate Ferrous citrate Ferrous fumarate Ferrous gluconate Ferrous lactate Ferrous succinate

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**Permitted forms of minerals**


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<i>Mineral</i>	<i>Permitted form</i>
Iron	Ferrous sulphate (iron II sulphate) Ferrous sulphate, dried Iron, reduced (ferrum reductum)
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 Potassium phosphate, monobasic Sodium phosphate, dibasic
Selenium	Seleno methionine Sodium selenate Sodium selenite
Zinc	Zinc acetate Zinc chloride Zinc gluconate Zinc lactate Zinc oxide Zinc sulphate

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**Schedule 17 Vitamins and minerals** Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

**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**

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (<u>maximum percentage RDI claim</u>)</i>	<i>Maximum permitted <u>amount</u> per reference quantity</i>
<b><i>Cereals and cereal products</i></b>		
<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 <sub>6</sub>	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 <u>µg</u> (50%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<b><i>Bread</i></b>		
<i>Reference quantity—50 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
Folate	(a) bread that contains no wheat flour— <u>100 µg</u> (50%);	
	(b) other foods—0	



**Permitted uses of vitamins and minerals**

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (<a href="#">maximum percentage RDI claim</a>)</i>	<i>Maximum permitted <a href="#">amount</a> per reference quantity</i>
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***Cereals and cereal products****Breakfast cereals, as purchased**Reference quantity—a normal serving*

<a href="#">Provitamin A</a> forms of Vitamin A	200 $\mu\text{g}$ (25%)	
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	
Vitamin C	10 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 $\mu\text{g}$ (50%)	
Calcium	200 mg (25%)	
Iron – except ferric sodium edetate	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

***Cereal flours****Reference quantity—35 g*

Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 $\mu\text{g}$ (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

**Schedule 17**

**Vitamins and minerals**  
 Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

**Permitted uses of vitamins and minerals**

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (<a href="#">maximum percentage RDI claim</a>)</i>	<i>Maximum permitted <a href="#">amount</a> per reference quantity</i>
<b><i>Cereals and cereal products</i></b>		
<i>Pasta</i>		
<i>Reference quantity—the <a href="#">amount</a> 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 <sub>6</sub>	0.4 mg (25%)	
Vitamin E	2.5 mg (25%)	
Folate	100 <a href="#">µg</a> (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<b><i>Dairy products</i></b>		
<i>Dried milks</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 <a href="#">µg</a> (15%)	125 <a href="#">µg</a>
Riboflavin	0.4 mg (25%)	
Vitamin D	2.5 <a href="#">µg</a> (25%)	3.0 <a href="#">µg</a>
Calcium	400 mg (50%)	
<i>Modified milks and skim milk</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 <a href="#">µg</a> (15%)	125 <a href="#">µg</a>
Vitamin D	1.0 <a href="#">µg</a> (10%)	1.6 <a href="#">µg</a>
Calcium	400 mg (50%)	
<i>Cheese and cheese products</i>		
<i>Reference quantity—25 g</i>		
Vitamin A	110 <a href="#">µg</a> (15%)	125 <a href="#">µg</a>
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Vitamin D	1.0 <a href="#">µg</a> (10%)	1.6 <a href="#">µg</a>

**Schedule 17**

**Vitamins and minerals** Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

<b>Permitted uses of vitamins and minerals</b>		
<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (<u>maximum percentage RDI claim</u>)</b>	<b>Maximum permitted amount per reference quantity</b>
<b><i>Dairy products</i></b>		
<i>Yoghurts (with or without other foods)</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
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 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
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 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
<b><i>Butter</i></b>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
<b><i>Edible oils and spreads</i></b>		
<i>Edible oil spreads and margarine</i>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
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	

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**Permitted uses of vitamins and minerals**


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<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (<a href="#">maximum percentage RDI claim</a>)</b>	<b>Maximum permitted <a href="#">amount</a> per reference quantity</b>
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**Edible oils and spreads**


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*Edible oils*
*Reference quantity—10 g*

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%)	

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**Extracts**


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*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)*
*Reference quantity—5 g*

Thiamin	0.55 mg (50%)
Riboflavin	0.43 mg (25%)
Niacin	2.5 mg (25%)
Vitamin B <sub>6</sub>	0.4 mg (25%)
Vitamin B <sub>12</sub>	0.5 <a href="#">µg</a> (25%)
Folate	100 <a href="#">µg</a> (50%)
Iron	1.8 mg (15%)

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**Fruit juice, vegetable juice, fruit drink and fruit cordial**


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*All fruit juice and concentrated fruit juice (including tomato juice)*
*Reference quantity—200 mL*

Calcium	200 mg (25%)
Folate	100 <a href="#">µg</a> (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)

<a href="#">Provitamin A</a> forms of Vitamin A	(a) mango juice—800 <a href="#">µg</a> (1.1 times)
	(b) pawpaw juice—300 <a href="#">µg</a> (40%)
	(c) other juice—200 <a href="#">µg</a> (25%)

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**Schedule 17**

**Vitamins and minerals**  
 Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

**Permitted uses of vitamins and minerals**

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (<a href="#">maximum percentage RDI claim</a>)</b>	<b>Maximum permitted <a href="#">amount</a> per reference quantity</b>
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***Fruit juice, vegetable juice, fruit drink and fruit cordial***

*Vegetable juice ([including tomato juice](#))*

*Reference quantity—200 mL*

Vitamin C 60 mg (1.5 times)

[Provitamin A](#) forms of Vitamin A 200  $\mu$ g (25%)

Folate 100  $\mu$ g (50%)

Calcium 200 mg (25%)

*Fruit drinks, vegetable drinks and fruit and vegetable drinks containing at least 250 mL/L of the juice, puree 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, puree or comminution of the fruit or vegetable, or both*

*Reference quantity—200 mL*

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%)

*Fruit cordial, fruit cordial base*

*Reference quantity—200 mL*

Vitamin C refer to section 1.[3.2—5](#)

**Schedule 17**

**Vitamins and minerals**  
 Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

**Permitted uses of vitamins and minerals**

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (<u>maximum percentage RDI claim</u>)</b>	<b>Maximum permitted <u>amount</u> per reference quantity</b>
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**Analogues derived from legumes**

*Beverages containing no less than 3% m/m protein derived from legumes*

*Reference quantity—200 mL*

Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.12 mg
Vitamin B <sub>12</sub>	0.8 $\mu\text{g}$ (40%)	
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
Folate	no claim permitted	12 $\mu\text{g}$
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 $\mu\text{g}$ (10%)	

*Analogues of meat, where no less than 12% of the energy value of the food is derived from protein, and the food contains 5 g protein per serve of the food*

*Reference quantity—100 g*

Thiamin	0.16 mg (15%)	
Riboflavin	0.26 mg (15%)	
Niacin	5.0 mg (50%)	
Vitamin B <sub>6</sub>	0.5 mg (30%)	
Vitamin B <sub>12</sub>	2.0 $\mu\text{g}$ (100%)	
Folate	no claim permitted	10 $\mu\text{g}$
Iron	3.5 mg (30%)	
Magnesium	no claim permitted	26 mg
Zinc	4.4 mg (35%)	

**Schedule 17**

**Vitamins and minerals** Error! Reference source not found. **Section S17—4 Permitted uses of vitamins and minerals**

**Permitted uses of vitamins and minerals**

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (<u>maximum percentage RDI claim</u>)</b>	<b>Maximum permitted amount per reference quantity</b>
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**Analogues derived from legumes**

*Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes*

*Reference quantity—150 g*

Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Thiamin	no claim permitted	0.08 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.11 mg
Vitamin B <sub>12</sub>	0.3 $\mu\text{g}$ (15%)	
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
Folate	20 $\mu\text{g}$ (10%)	
Calcium	320 mg (40%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.7 mg
Iodine	15 $\mu\text{g}$ (10%)	

*Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes*

*Reference quantity—75 g*

Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Riboflavin	0.26 mg (15%)	
Vitamin B <sub>12</sub>	0.2 $\mu\text{g}$ (10%)	
Calcium	200 mg (25%)	
Phosphorus	no claim permitted	80 mg

**Schedule 17**

**Vitamins and minerals** Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

**Permitted uses of vitamins and minerals**

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (<u>maximum percentage RDI claim</u>)</b>	<b>Maximum permitted amount per reference quantity</b>
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**Analogues derived from legumes**

*Analogues of cheese containing no less than 15% m/m protein derived from legumes*

*Reference quantity—25 g*

Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Riboflavin	0.17 mg (10%)	
Vitamin B <sub>12</sub>	0.3 $\mu\text{g}$ (15%)	
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Zinc	no claim permitted	1.0 mg
Iodine	no claim permitted	10 $\mu\text{g}$

**Composite products**

*Soups, prepared for consumption in accordance with directions*

*Reference quantity—200 mL*

Calcium	200 mg (25%)	
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**Analogues derived from cereals**

*Beverages containing no less than 0.3% m/m protein derived from cereals*

*Reference quantity—200 mL*

Vitamin A	110 $\mu\text{g}$ (15%)	125 $\mu\text{g}$
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.12 mg
Vitamin B <sub>12</sub>	0.8 $\mu\text{g}$ (40%)	
Vitamin D	1.0 $\mu\text{g}$ (10%)	1.6 $\mu\text{g}$
Folate	no claim permitted	12 $\mu\text{g}$
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 $\mu\text{g}$ (10%)	



**Schedule 17 Vitamins and minerals** Error! Reference source not found. Section S17—4 Permitted uses of vitamins and minerals

**Permitted uses of vitamins and minerals**

<i>Vitamin or mineral</i>	<i>Maximum claim per reference quantity (<a href="#">maximum percentage RDI claim</a>)</i>	<i>Maximum permitted <a href="#">amount</a> per reference quantity</i>
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**Formulated beverages**

*Formulated beverages*

*Reference quantity—600 mL*

Folate	50 µg (25%)
Vitamin C	40 mg (100%)
<a href="#">Provitamin A</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 <sub>6</sub>	0.4 mg (25%)
Vitamin B <sub>12</sub>	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%)

## 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 by reference into a food standard under the \*Food Act 1981\* \(NZ\). 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 \[date of commencement\], 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 [in processed foods](#) (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)**

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<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	<a href="#">GMP</a>
Co-extruded polystyrene and polyvinyl	GMP
Copper sulphate	GMP
Dimethylamine-epichlorohydrin copolymer	150
Dimethyldialkylammonium chloride	GMP

**Schedule 18**

**Processing aids** *Error! Reference source not found.* **Section S18—**  
**3 Permitted processing aids for certain purposes**

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

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<i>Technological purpose—decolourants, clarifying, filtration and adsorbent agents</i>	
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
Phytates (including phytic acid, magnesium phytate & calcium phytate)	<a href="#">GMP</a>
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	<a href="#">GMP</a>
Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	<a href="#">GMP</a>
Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	<a href="#">GMP</a>
Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, dimethylamine, diethylenetriamine, or dimethylethanolamine	<a href="#">GMP</a>
Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamin cross-linked with epichlorohydrin	<a href="#">GMP</a>
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP

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

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<i>Technological purpose—ion exchange resin</i>	
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 dimethaminopropylamine _____	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 dimethaminopropylamine 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 <u>amount</u> of cellulose _____	GMP
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% of the starting <u>amount</u> of cellulose _____	GMP
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 <u>amount</u> of cellulose _____	GMP

**Schedule 18****Processing aids**  
3 Permitted processing aids for certain purposes**Permitted processing aids for certain purposes (section 1.3.3—5)**

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<i>Technological purpose—ion exchange resin</i>	
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 <u>amount</u> 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;
- Maltotetraohydrolase, protein engineered variant;

(3) The permitted enzymes of animal origin are:

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

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

(4) The permitted enzymes of plant origin are:

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

<b><u>Enzyme</u></b>	<b><u>Source</u></b>
<a href="#"><u><math>\alpha</math>-Amylase (EC 3.2.1.1)</u></a>	<a href="#"><u>Malted cereals</u></a>
<a href="#"><u><math>\beta</math>-Amylase (EC 3.2.1.2)</u></a>	<a href="#"><u>Sweet potato (<i>Ipomoea batatas</i>)</u></a> <a href="#"><u>Malted cereals</u></a>
<a href="#"><u>Actinidin (EC 3.4.22.14)</u></a>	<a href="#"><u>Kiwifruit (<i>Actinidia deliciosa</i>)</u></a>
<a href="#"><u>Ficin (EC 3.4.22.3)</u></a>	<a href="#"><u><i>Ficus</i> spp.</u></a>
<a href="#"><u>Fruit bromelain (EC 3.4.22.33)</u></a>	<a href="#"><u>Pineapple fruit (<i>Ananas comosus</i>)</u></a>
<a href="#"><u>Papain (EC 3.4.22.2)</u></a>	<a href="#"><u><i>Carica papaya</i></u></a>
<a href="#"><u>Stem bromelain (EC 3.4.22.32)</u></a>	<a href="#"><u>Pineapple stem (<i>Ananas comosus</i>)</u></a>

(5) The permitted enzymes of microbial origin are:

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

<b><u>Enzyme</u></b>	<b><u>Source</u></b>
<a href="#"><u><math>\alpha</math>-Acetolactate decarboxylase (EC 4.1.1.5)</u></a>	<a href="#"><u><i>Bacillus amyloliquefaciens</i></u></a> <a href="#"><u><i>Bacillus subtilis</i></u></a> <a href="#"><u><i>Bacillus subtilis</i>, containing the gene for <math>\alpha</math>-Acetolactate decarboxylase isolated from <i>Bacillus brevis</i></u></a>
<a href="#"><u>Aminopeptidase (EC 3.4.11.1)</u></a>	<a href="#"><u><i>Aspergillus oryzae</i></u></a> <a href="#"><u><i>Lactococcus lactis</i></u></a>
<a href="#"><u><math>\alpha</math>-Amylase (EC 3.2.1.1)</u></a>	<a href="#"><u><i>Aspergillus niger</i></u></a> <a href="#"><u><i>Aspergillus oryzae</i></u></a> <a href="#"><u><i>Bacillus amyloliquefaciens</i></u></a> <a href="#"><u><i>Bacillus licheniformis</i></u></a> <a href="#"><u><i>Bacillus licheniformis</i>, containing the gene for <math>\alpha</math>-Amylase isolated from <i>Geobacillus stearothermophilus</i></u></a> <a href="#"><u><i>Bacillus subtilis</i></u></a> <a href="#"><u><i>Bacillus subtilis</i>, containing the gene for <math>\alpha</math>-Amylase isolated from <i>Geobacillus stearothermophilus</i></u></a> <a href="#"><u><i>Geobacillus stearothermophilus</i></u></a>
<a href="#"><u><math>\beta</math>-Amylase (EC 3.2.1.2)</u></a>	<a href="#"><u><i>Bacillus amyloliquefaciens</i></u></a> <a href="#"><u><i>Bacillus subtilis</i></u></a>
<a href="#"><u>Amylomaltase (EC 2.4.1.25)</u></a>	<a href="#"><u><i>Bacillus amyloliquefaciens</i>, containing the gene for amylomaltase derived from <i>Thermus thermophilus</i></u></a>
<a href="#"><u><math>\alpha</math>-Arabinofuranosidase (EC 3.2.1.55)</u></a>	<a href="#"><u><i>Aspergillus niger</i></u></a>
<a href="#"><u>Asparaginase (EC 3.5.1.1)</u></a>	<a href="#"><u><i>Aspergillus niger</i></u></a> <a href="#"><u><i>Aspergillus oryzae</i></u></a>



<b>Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin</b>	
<b>Enzyme</b>	<b>Source</b>
<a href="#">Carboxyl proteinase (EC 3.4.23.6)</a>	<a href="#">Aspergillus melleus</a> <a href="#">Aspergillus niger</a> <a href="#">Aspergillus oryzae</a> <a href="#">Rhizomucor miehei</a>
<a href="#">Carboxylesterase (EC 3.1.1.1)</a>	<a href="#">Rhizomucor miehei</a>
<a href="#">Catalase (EC 1.11.1.6)</a>	<a href="#">Aspergillus niger</a> <a href="#">Micrococcus luteus</a>
<a href="#">Cellulase (EC 3.2.1.4)</a>	<a href="#">Aspergillus niger</a> <a href="#">Penicillium funiculosum</a> <a href="#">Trichoderma reesei</a> <a href="#">Trichoderma viride</a>
<a href="#">Chymosin (EC 3.4.23.4)</a>	<a href="#">Aspergillus niger</a> <a href="#">Escherichia coli K-12 strain GE81</a> <a href="#">Kluyveromyces lactis</a>
<a href="#">Cyclodextrin glucanotransferase (EC 2.4.1.19)</a>	<a href="#">Paenibacillus macerans</a>
<a href="#">Dextranase (EC 3.2.1.11)</a>	<a href="#">Chaetomium gracile</a> <a href="#">Penicillium lilacinum</a>
<a href="#">Endo-arabinase (EC 3.2.1.99)</a>	<a href="#">Aspergillus niger</a>
<a href="#">Endo-protease (EC 3.4.21.26)</a>	<a href="#">Aspergillus niger</a>
<a href="#">β-Fructofuranosidase (EC 3.2.1.26)</a>	<a href="#">Aspergillus niger</a> <a href="#">Saccharomyces cerevisiae</a>
<a href="#">α-Galactosidase (EC 3.2.1.22)</a>	<a href="#">Aspergillus niger</a>
<a href="#">β-Galactosidase (EC 3.2.1.23)</a>	<a href="#">Aspergillus niger</a> <a href="#">Aspergillus oryzae</a> <a href="#">Bacillus circulans ATCC 31382</a> <a href="#">Kluyveromyces marxianus</a> <a href="#">Kluyveromyces lactis</a>
<a href="#">Glucan 1,3-β-glucosidase (EC 3.2.1.58)</a>	<a href="#">Trichoderma harzianum</a>
<a href="#">β-Glucanase (EC 3.2.1.6)</a>	<a href="#">Aspergillus niger</a> <a href="#">Aspergillus oryzae</a> <a href="#">Bacillus amyloliquefaciens</a> <a href="#">Bacillus subtilis</a> <a href="#">Disporotrichum dimorphosporum</a> <a href="#">Humicola insolens</a> <a href="#">Talaromyces emersonii</a> <a href="#">Trichoderma reesei</a>
<a href="#">Glucoamylase (EC 3.2.1.3)</a>	<a href="#">Aspergillus niger</a> <a href="#">Aspergillus oryzae</a>

<b>Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin</b>	
<b>Enzyme</b>	<b>Source</b>
	<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>
$\alpha$ -Glucosidase (EC 3.2.1.20)	<i>Aspergillus oryzae</i> <i>Aspergillus niger</i>
$\beta$ -Glucosidase (EC 3.2.1.21)	<i>Aspergillus niger</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- $\beta$ -xylanase (EC 3.2.1.32)	<i>Humicola insolens</i>
Hemicellulase 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>
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>
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>

<b>Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin</b>	
<b><u>Enzyme</u></b>	<b><u>Source</u></b>
	<a href="#"><i>Aspergillus oryzae</i></a> , containing the gene for Lipase, triacylglycerol isolated from <a href="#"><i>Humicola lanuginosa</i></a>
	<a href="#"><i>Aspergillus oryzae</i></a> , containing the gene for Lipase, triacylglycerol isolated from <a href="#"><i>Rhizomucor miehei</i></a>
	<a href="#"><i>Candida rugosa</i></a>
	<a href="#"><i>Hansenula polymorpha</i></a> , containing the gene for Lipase, triacylglycerol isolated from <a href="#"><i>Fusarium heterosporum</i></a>
	<a href="#"><i>Mucor javanicus</i></a>
	<a href="#"><i>Penicillium roquefortii</i></a>
	<a href="#"><i>Rhizopus arrhizus</i></a>
	<a href="#"><i>Rhizomucor miehei</i></a>
	<a href="#"><i>Rhizopus niveus</i></a>
	<a href="#"><i>Rhizopus oryzae</i></a>
<a href="#">Lipase, triacylglycerol, protein engineered variant (EC 3.1.1.3)</a>	<a href="#"><i>Aspergillus niger</i></a> , containing the gene for lipase, triacylglycerol isolated from <a href="#"><i>Fusarium culmorum</i></a>
<a href="#">Lysophospholipase (EC 3.1.1.5)</a>	<a href="#"><i>Aspergillus niger</i></a>
<a href="#">Maltogenic <math>\alpha</math>-amylase (EC 3.2.1.133)</a>	<a href="#"><i>Bacillus subtilis</i></a> containing the gene for maltogenic $\alpha$ -amylase isolated from <a href="#"><i>Geobacillus stearothermophilus</i></a>
<a href="#">Maltotetrahydrolase, protein engineered variant (EC 3.2.1.60)</a>	<a href="#"><i>Bacillus licheniformis</i></a> , containing the gene for maltotetrahydrolase isolated from <a href="#"><i>Pseudomonas stutzeri</i></a>
<a href="#">Metalloproteinase</a>	<a href="#"><i>Aspergillus oryzae</i></a> <a href="#"><i>Bacillus amyloliquefaciens</i></a> <a href="#"><i>Bacillus coagulans</i></a> <a href="#"><i>Bacillus subtilis</i></a>
<a href="#">Mucorpepsin (EC 3.4.23.23)</a>	<a href="#"><i>Aspergillus oryzae</i></a> <a href="#"><i>Aspergillus oryzae</i></a> , containing the gene for Aspartic proteinase isolated from <a href="#"><i>Rhizomucor miehei</i></a> <a href="#"><i>Rhizomucor miehei</i></a> <a href="#"><i>Cryphonectria parasitica</i></a>
<a href="#">Pectin lyase (EC 4.2.2.10)</a>	<a href="#"><i>Aspergillus niger</i></a>
<a href="#">Pectinesterase (EC 3.1.1.11)</a>	<a href="#"><i>Aspergillus niger</i></a> <a href="#"><i>Aspergillus oryzae</i></a> , containing the gene for pectinesterase isolated from <a href="#"><i>Aspergillus aculeatus</i></a>
<a href="#">Phospholipase A<sub>1</sub> (EC 3.1.1.32)</a>	<a href="#"><i>Aspergillus oryzae</i></a> , containing the gene for phospholipase A <sub>1</sub> isolated from <a href="#"><i>Fusarium venenatum</i></a>

<b>Permitted enzymes (section 1.3.3—6)—Enzymes of microbial origin</b>	
<b>Enzyme</b>	<b>Source</b>
<a href="#">Phospholipase A<sub>2</sub> (EC 3.1.1.4)</a>	<a href="#">Aspergillus niger, containing the gene isolated from porcine pancreas</a> <a href="#">Streptomyces violaceoruber</a>
<a href="#">3-Phytase (EC 3.1.3.8)</a>	<a href="#">Aspergillus niger</a>
<a href="#">4-Phytase (EC 3.1.3.26)</a>	<a href="#">Aspergillus oryzae, containing the gene for 4-phytase isolated from Peniophora lycii</a>
<a href="#">Polygalacturonase or Pectinase multicomponent enzyme (EC 3.2.1.15)</a>	<a href="#">Aspergillus niger</a> <a href="#">Aspergillus oryzae</a> <a href="#">Trichoderma reesei</a>
<a href="#">Pullulanase (EC 3.2.1.41)</a>	<a href="#">Bacillus acidopullulyticus</a> <a href="#">Bacillus amyloliquefaciens</a> <a href="#">Bacillus licheniformis</a> <a href="#">Bacillus subtilis</a> <a href="#">Bacillus subtilis, containing the gene for pullulanase isolated from Bacillus acidopullulyticus</a> <a href="#">Klebsiella pneumoniae</a>
<a href="#">Serine proteinase (EC 3.4.21.14)</a>	<a href="#">Aspergillus oryzae</a> <a href="#">Bacillus amyloliquefaciens</a> <a href="#">Bacillus halodurans</a> <a href="#">Bacillus licheniformis</a> <a href="#">Bacillus subtilis</a>
<a href="#">Transglucosidase (EC 2.4.1.24)</a>	<a href="#">Aspergillus niger</a>
<a href="#">Transglutaminase (EC 2.3.2.13)</a>	<a href="#">Streptomyces mobaraensis</a>
<a href="#">Urease (EC 3.5.1.5)</a>	<a href="#">Lactobacillus fermentum</a>
<a href="#">Xylose isomerase (EC 5.3.1.5)</a>	<a href="#">Actinoplanes missouriensis</a> <a href="#">Bacillus coagulans</a> <a href="#">Microbacterium arborescens</a> <a href="#">Streptomyces olivaceus</a> <a href="#">Streptomyces olivochromogenes</a> <a href="#">Streptomyces murinus</a> <a href="#">Streptomyces rubiginosus</a>

## S18—5

**Permitted microbial nutrients and microbial nutrient adjuncts**

For section 1.3.3—7, the substances are:

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**Permitted microbial nutrients and microbial nutrient adjuncts**


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adenine	inosine
adonitol	inositol
ammonium sulphate	manganese chloride
ammonium sulphite	manganese sulphate
<a href="#">arginine</a>	niacin
asparagine	nitric acid
aspartic acid	pantothenic acid
benzoic acid	peptone
biotin	phytates
calcium pantothenate	polyvinylpyrrolidone
calcium propionate	pyridoxine hydrochloride
copper sulphate	riboflavin
cystine	sodium formate
cysteine monohydrochloride	sodium molybdate
dextran	sodium tetraborate
ferrous sulphate	<a href="#">thiamin</a>
glutamic acid	threonine
glycine	uracil
guanine	xanthine
histidine	zinc chloride
hydroxyethyl starch	zinc sulphate

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**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)**

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
Aluminium sulphate	GMP
Ammonium sulphate	GMP
Calcium hypochlorite	5 (available chlorine)
Calcium sodium polyphosphate	GMP
Chlorine	5 (available chlorine)
Chlorine dioxide	1 ( <a href="#">available chlorine</a> )
Cobalt sulphate	2
Copper sulphate	2
Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	<a href="#">GMP</a>
Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethylamine, diethylenetriamine or dimethylethanolamine	<a href="#">GMP</a>
Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	<a href="#">GMP</a>
Ferric chloride	GMP
Ferric sulphate	GMP
Ferrous sulphate	GMP
Hydrofluorosilicic acid (fluorosilicic acid) (only in water used as an ingredient in other foods)	<a href="#">1.5 (as fluoride)</a>
<a href="#">Hydrolysed</a> copolymers of methyl acrylate and divinylbenzene	<a href="#">GMP</a>
<a href="#">Hydrolysed</a> terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	<a href="#">GMP</a>
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	<a href="#">GMP</a>
Methacrylic acid-divinylbenzene copolymer	GMP
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	<a href="#">GMP</a>

Permitted [processing aids for water \(section 1.3.3—8\)](#)

<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
Modified polyacrylamide resins	GMP
Monobutyl ethers of polyethylene-polypropylene glycol	GMP
Ozone	GMP
Phosphorous acid	GMP
Polyacrylamide (polyelectrolytes) (as acrylamide monomer)	<a href="#">0.0002</a>
Polyaluminium chloride	GMP
Polydimethyldiallyl ammonium chloride	GMP
Polyoxypropylene glycol	GMP
Potassium permanganate	GMP
Reaction resin of formaldehyde, acetone and tetraethylenepentamine	<a href="#">GMP</a>
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 <a href="#">amount</a> of cellulose	<a href="#">GMP</a>
Silver ions	0.01
Sodium aluminate	GMP
Sodium fluoride (only in water used as an ingredient in <a href="#">other foods</a> )	1.5 (as fluoride)
Sodium fluorosilicate (Sodium silicofluoride) (only in water used as an ingredient in other foods)	<a href="#">1.5 (as fluoride)</a>
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	<a href="#">0.02</a> (as styrene)
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	<a href="#">GMP</a>
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)**

<b>Substance</b>	<b>Food</b>	<b>Maximum permitted level (mg/kg)</b>
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
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:

**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.

- (3) The table is:

**Permitted processing aids—[various purposes](#) (section 1.3.3—11)**

<b>Substance and food</b>	<b>Technological purpose</b>	<b>Maximum permitted level (mg/kg)</b>
Agarose ion exchange resin	Removal of specific proteins and polyphenols from beer	GMP
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
Butanol	Suspension agent for sugar crystals	10
Carbonic acid	Bleached tripe washing agent	GMP
<a href="#">Cetyl alcohol</a>	<a href="#">Coating agent on meat carcasses and primal cuts to prevent desiccation</a>	<a href="#">1.0</a>
<a href="#">Chitosan sourced from <i>Aspergillus niger</i></a>	<a href="#">Manufacture of wine, beer, cider, spirits and food grade ethanol</a>	<a href="#">GMP</a>

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

<u>Substance and food</u>	<u>Technological purpose</u>	<u>Maximum permitted level (mg/kg)</u>
<u>A colouring that is an additive permitted in processed foods, a colouring permitted in processed foods, or a colouring permitted in processed foods to a maximum level</u>	<u>Applied to the outer surface of meat as a brand for the purposes of inspection or identification</u>	<u>GMP</u>
Cupric citrate	Removal of sulphide compounds from wine	GMP
β-Cyclodextrin	Used to extract cholesterol from eggs	GMP
L-Cysteine (or HCl salt)	Dough conditioner	75
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
Gluteral	Manufacture of edible collagen casings	GMP
Hydrogen peroxide	Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of: <ul style="list-style-type: none"> <li>(a) fermented milk;</li> <li>(b) fermented milk products;</li> <li>(c) cheese made using lactic acid producing microorganisms;</li> <li>(d) cheese products made using lactic acid producing microorganisms</li> </ul>	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
Lactoperoxidase from bovine milk EC 1.11.1.7	Reduce the bacterial population or inhibit bacterial growth on meat surfaces	GMP

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

<u>Substance and food</u>	<u>Technological purpose</u>	<u>Maximum permitted level (mg/kg)</u>
<i>Listeria</i> phage P100	Listericidal treatment for use on approved food for use of phage	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
Potassium bromate	Germination control in malting of bromate	Limit of determination
Sodium bromate	Germination control in malting of bromate	Limit of determination
Sodium chlorite	Anti-microbial agent for meat, fish, fruit and vegetables chlorous acid and chlorine dioxide	Limit of determination of chlorite, chlorate,
Sodium gluconate	Denuding, bleaching & neutralising tripe	GMP
Sodium <a href="#">glycerophosphate</a>	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
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

**Schedule 18 Processing aids**  
**10 Permission to use dimethyl dicarbonate as microbial control agent**

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

<b>Substance and food</b>	<b>Technological purpose</b>	<b>Maximum permitted level (mg/kg)</b>
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
Woodflour from <u>untreated</u> <i>Pinus radiata</i>	Gripping agent used in the treatment of hides	GMP

**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)**

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

## 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(5) 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 by reference into a food standard under the *Food Act 1981* (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 [date of commencement], 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*.

**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.

### 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

**Schedule 19**      **Maximum levels of contaminants and natural toxicants**  
 Reference source not found. **Section S19—4**    **Maximum levels of metal contaminants**

- (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:

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

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Reference source not found. Section S19—4 Maximum levels of metal contaminants

<u>Contaminant</u>	<u>Food</u>	<u>Maximum level</u>
	<u>Fish</u>	<u>0.5</u>
	<u>Fruit</u>	<u>0.1</u>
	<u>Infant formula products</u>	<u>0.02</u>
	<u>Meat of cattle, sheep, pig and poultry (excluding offal)</u>	<u>0.1</u>
	<u>Molluscs</u>	<u>2</u>
	<u>Vegetables (except brassicas)</u>	<u>0.1</u>
<u>Tin</u>	<u>All canned foods</u>	<u>250</u>



**Schedule 19**

**Maximum levels of contaminants and natural toxicants**  
 Reference source not found. Section S19—5 Maximum levels of non-metal contaminants

**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**

<u>Contaminant</u>	<u>Food</u>	<u>Maximum level</u>
<u>Acrylonitrile</u>	<u>All food</u>	<u>0.02</u>
<u>Aflatoxin</u>	<u>Peanuts</u>	<u>0.015</u>
	<u>Tree nuts (as specified in Schedule 22)</u>	<u>0.015</u>
<u>Amnesic shellfish poisons (Domoic acid equivalent)</u>	<u>Bivalve molluscs</u>	<u>20</u>
<u>3-chloro-1,2-propanediol</u>	<u>Soy sauce and oyster sauce</u>	<u>0.2</u>
		<u>calculated on a 40% dry matter content</u>
<u>Diarrhetic shellfish poisons (Okadaic acid equivalent)</u>	<u>Bivalve molluscs</u>	<u>0.2</u>
<u>1,3-dichloro-2-propanol</u>	<u>Soy sauce and oyster sauce</u>	<u>0.005</u>
		<u>calculated on a 40% dry matter content</u>
<u>Ergot</u>	<u>Cereal grains</u>	<u>500</u>
<u>Methanol</u>	<u>Red wine, white wine and fortified wine</u>	<u>3 g methanol / L of ethanol</u>
	<u>Whisky, Rum, Gin and Vodka</u>	<u>0.4 g methanol / L of ethanol</u>
	<u>Other spirits, fruit wine, vegetable wine and mead</u>	<u>8 g methanol / L of ethanol</u>
<u>Neurotoxic shellfish poisons</u>	<u>Bivalve molluscs</u>	<u>200 MU/kg</u>
<u>Paralytic shellfish poisons (Saxitoxin equivalent)</u>	<u>Bivalve molluscs</u>	<u>0.8</u>

**Schedule 19**

**Maximum levels of contaminants and natural toxicants**  
 Reference source not found. Section S19—6 Maximum levels of natural toxicants

**Maximum levels of non-metal contaminants**

<u>Contaminant</u>	<u>Food</u>	<u>Maximum level</u>
<u>Phomopsins</u>	<u>Lupin seeds and the products of lupin seeds</u>	<u>0.005</u>
<u>Polychlorinated biphenyls, total</u>	<u>Mammalian fat</u>	<u>0.2</u>
	<u>Poultry fat</u>	<u>0.2</u>
	<u>Milk and milk products</u>	<u>0.2</u>
	<u>Eggs</u>	<u>0.2</u>
	<u>Fish</u>	<u>0.5</u>
<u>Vinyl chloride</u>	<u>All food except packaged water</u>	<u>0.01</u>

**S19—6**

**Maximum levels of natural toxicants**

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**

<u>Natural toxicant</u>	<u>Food</u>	<u>Maximum level</u>
<u>Agaric acid</u>	<u>Food containing mushrooms</u>	<u>100</u>
	<u>Alcoholic beverages</u>	<u>100</u>
<u>Aloin</u>	<u>Alcoholic beverages</u>	<u>50</u>
<u>Berberine</u>	<u>Alcoholic beverages</u>	<u>10</u>
<u>Coumarin</u>	<u>Alcoholic beverages</u>	<u>10</u>
<u>Erucic acid</u>	<u>Edible oils</u>	<u>20 000</u>
<u>Histamine</u>	<u>Fish and fish products</u>	<u>200</u>
<u>Hydrocyanic acid, total</u>	<u>Confectionery</u>	<u>25</u>
	<u>Stone fruit juices</u>	<u>5</u>
	<u>Marzipan</u>	<u>50</u>
	<u>Ready-to-eat cassava chips</u>	<u>10</u>
	<u>Alcoholic beverages</u>	<u>1 mg per 1% alcohol content</u>
<u>Hypericine</u>	<u>Alcoholic beverages</u>	<u>2</u>
<u>Lupin alkaloids</u>	<u>Lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls</u>	<u>200</u>

**Schedule 19**

**Maximum levels of contaminants and natural toxicants**  
 Reference source not found. Section S19—6 Maximum levels of natural toxicants

<b>Maximum levels of natural toxicants</b>		
<b><u>Contaminant</u></b>	<b><u>Food</u></b>	<b><u>Maximum level</u></b>
<u>Pulegone</u>	<u>Confectionery</u>	<u>350</u>
	<u>Beverages</u>	<u>250</u>
<u>Quassine</u>	<u>Alcoholic beverages</u>	<u>50</u>
<u>Quinine</u>	<u>Mixed alcoholic drinks not elsewhere classified</u>	<u>300</u>
	<u>Tonic drinks, bitter drinks and quinine drinks</u>	<u>100</u>
	<u>Wine based drinks and reduced alcohol wines</u>	<u>300</u>
<u>Safrole</u>	<u>Food containing mace and nutmeg</u>	<u>15</u>
	<u>Meat products</u>	<u>10</u>
	<u>Alcoholic beverages</u>	<u>5</u>
<u>Santonin</u>	<u>Alcoholic beverages</u>	<u>1</u>
<u>Sparteine</u>	<u>Alcoholic beverages</u>	<u>5</u>
<u>Thujones (alpha and beta)</u>	<u>Sage stuffing</u>	<u>250</u>
	<u>Bitters</u>	<u>35</u>
	<u>Sage flavoured foods</u>	<u>25</u>
	<u>Alcoholic beverages</u>	<u>10</u>
<u>Tutin</u>	<u>Tutin in honey</u>	<u>2</u>
	<u>Tutin in comb honey</u>	<u>0.1</u>

*Note* [The entry for Tutin will be deleted on 31 March 2015. See section 5.1.1—8.](#)

**S19—7****Mean level of mercury in fish, crustacea and molluscs**

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

<u>Mean level of mercury</u>			
<u>For:</u>	<u>if:</u>	<u>the average level of mercury in each sample unit must be no greater than:</u>	<u>the maximum level of mercury in any sample unit must be no greater than:</u>
<u>gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark;</u>	(a) <u>both of the following are satisfied:</u> (i) <u>10 or more sample units are available;</u> (ii) <u>the concentration of mercury in any sample unit is greater than 1.0 mg/kg;</u>	<u>1.0 mg/kg</u>	<u>1.5 mg/kg</u>
	(b) <u>5 sample units are available;</u>	<u>1.0 mg/kg</u>	<u>1.0 mg/kg</u>
<u>other fish, fish products, crustacea and molluscs;</u>	(a) <u>both of the following are satisfied:</u> (i) <u>10 or more sample units are available;</u> (ii) <u>the concentration of mercury in any sample unit is greater than 1.0 mg/kg;</u>	<u>0.5 mg/kg</u>	<u>1.5 mg/kg</u>
	(b) <u>5 sample units are available;</u>	<u>0.5 mg/kg</u>	<u>(no level set)</u>

(2) For this 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;

**Schedule 19**

**Maximum levels of contaminants and natural toxicants**  
Reference source not found. Section S19—7 Mean level of mercury in fish, crustacea and molluscs

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(v) for a lot of more than 100 tonnes—30;

(c) if the number of sampling units specified in paragraph (a) of (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 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 residue limits are regulated by subsection 1.1.1—10(5) 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—4.

**Note 2** The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981 (NZ)*. See also section 1.1.1—3.

### S20—1 Name

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

**Note Commencement:**

This Standard commences on [date of commencement], 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.

### 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.

### S20—3 Maximum residue limits

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

#### Maximum residue limits

		Maximum residue limits	
		Cotton seed	*0.01
		Cucumber	0.02
		Currant, black	0.02
		Egg plant	0.02
		Goat fat	0.1
		Goat kidney	0.01
		Goat liver	0.05
		Goat milk	0.005
		Goat muscle	0.01
		<u>Grapes</u>	<u>0.02</u>
		Herbs	T0.5
		Hops, dry	0.1
		<u>Kaffir lime leaves</u>	<u>T0.5</u>
		Lemon grass	T0.5
		Lettuce, head	0.05
		Lettuce, leaf	T1
		Maize	T*0.01
		<u>Mung bean (dry)</u>	<u>T*0.002</u>
<u>Active constituent:</u>	<b>Abamectin</b>		
<u>Permitted residue:</u>	Sum of avermectin B1a, avermectin B1b and (Z)-8,9 avermectin B1a, and (Z)-8,9 avermectin B1b		
<u>Adzuki bean (dry)</u>	<u>T*0.002</u>		
Almonds	T*0.01		
Apple	0.01		
Blackberries	T0.1		
Cattle, edible offal of	0.1		
Cattle fat	0.1		
Cattle meat	0.005		
Cattle milk	0.02		
Chervil	T0.5		
Citrus fruits	0.02		
<u>Common bean (dry)[navy bean]</u>	<u>T*0.002</u>		
Coriander (leaves, stem, roots)	T0.5		

**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

Papaya (pawpaw)	T0.1	<b>Active constituent: Acetamiprid</b> <b>Permitted residue—commodities of plant origin:</b> <i>Acetamiprid</i> <b>Permitted residue—commodities of animal origin:</b> <i>Sum of acetamiprid and N-demethyl acetamiprid ((E)-N<sup>1</sup>-[(6-chloro-3-pyridyl)methyl]-N<sup>2</sup>-cyanoacetamidine), expressed as acetamiprid</i>
<u>Peanut</u>	<u>T*0.002</u>	
Pear	0.01	
Peas	T0.5	
Peppers	T0.02	
Pig kidney	0.01	
Pig liver	0.02	
Pig meat (in the fat)	0.02	
<u>Popcorn</u>	<u>T*0.01</u>	
Raspberries, red, black	T0.1	
<u>Rhubarb</u>	<u>T0.05</u>	
Sheep, edible offal of	0.05	
Sheep meat (in the fat)	0.05	
Soya bean (dry)	*0.002	
Squash, Summer	0.02	
Strawberry	0.1	
Sweet corn (corn-on-the-cob)	T*0.01	
Tomato	0.05	
Watercress	T0.5	
<b>Active constituent: Acephate</b> <b>Permitted residue:</b> <i>Acephate (Note: the metabolite methamidophos has separate MRLs)</i>		<b>Active constituent: Acibenzolar-S-methyl</b> <b>Permitted residue:</b> <i>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</i>
Banana	1	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	5	
Citrus fruits	5	
Cotton seed	2	
Edible offal (mammalian)	0.2	
Eggs	0.2	
Lettuce, head	10	
Lettuce, leaf	10	
Macadamia nuts	*0.1	
Meat (mammalian) [except sheep meat]	0.2	
Peppers, Sweet	5	
Potato	0.5	
Sheep meat	*0.01	
Soya bean (dry)	1	
Sugar beet	0.1	
Tomato	5	
Tree tomato (tamarillo)	0.5	
<b>Active constituent: Acequinocyl</b> <b>Permitted residue:</b> <i>Sum of acequinocyl and its metabolite 2-dodecyl-3-hydroxy-1,4-naphthoquinone, expressed as acequinocyl</i>		<b>Active constituent: Acifluorfen</b> <b>Permitted residue:</b> <i>Acifluorfen</i>
<u>Citrus fruits</u>	<u>0.2</u>	
<u>Grapes</u>	<u>1.6</u>	
—	—	
Edible offal (mammalian)	0.1	
Eggs	*0.01	
Legume vegetables	0.1	
Meat (mammalian)	*0.01	
Milks	*0.01	
Peanut	0.05	
Poultry, edible offal of	0.1	
Poultry meat	*0.01	
Pulses	0.1	

**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

<p><u>Active constituent:</u> <b>Albendazole</b></p> <p><u>Permitted residue:</u> <i>Sum of albendazole, its sulfoxide, sulfone and sulfone amine, expressed as albendazole</i></p>		<p><u>Active constituent:</u> <b>Aluminium phosphide</b></p> <p><i>see Phosphine</i></p>	
Cattle, edible offal of	*0.1	<p><u>Active constituent:</u> <b>Ametoctradin</b></p> <p><u>Permitted residue—commodities of plant origin:</u> <i>Ametoctradin</i></p> <p><u>Permitted residue—commodities of animal origin:</u> <i>Sum of ametoctradin and 6-(7-amino-5-ethyl [1,2,4] triazolo [1,5-a]pyrimidin-6-yl) hexanoic acid</i></p>	
Cattle meat	*0.1	<u>Edible offal (mammalian)</u>	*0.02
Goat, edible offal of	*0.1	<u>Eggs</u>	*0.02
Goat meat	*0.1	<u>Grapes</u>	3
Sheep, edible offal of	3	<u>Meat (mammalian)</u>	*0.02
Sheep meat	0.2	<u>Milks</u>	*0.02
<p><u>Active constituent:</u> <b>Albendazole sulphoxide</b></p> <p><i>see Albendazole</i></p>		<u>Poultry, edible offal of</u>	*0.02
<p><u>Active constituent:</u> <b>Aldicarb</b></p> <p><u>Permitted residue:</u> <i>Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb</i></p>		<u>Poultry meat</u>	*0.02
Citrus fruits	0.05	<p><u>Active constituent:</u> <b>Ametryn</b></p> <p><u>Permitted residue:</u> <i>Ametryn</i></p>	
Cotton seed	*0.05	Cotton seed	0.05
Edible offal (mammalian)	*0.01	Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.01	Meat (mammalian)	*0.05
Milks	*0.01	Milks	*0.05
Sugar cane	*0.02	Pineapple	*0.05
<p><u>Active constituent:</u> <b>Aldoxycarb</b></p> <p><u>Permitted residue:</u> <i>Sum of aldoxycarb and its sulfone, expressed as aldoxycarb</i></p>		Pome fruits	0.1
Cattle, edible offal of	0.2	Sugar cane	0.05
Cattle meat	*0.02	<p><u>Active constituent:</u></p> <p><b>Aminoethoxyvinylglycin</b></p> <p><b>e</b></p> <p><u>Permitted residue:</u> <i>Aminoethoxyvinylglycine</i></p>	
Eggs	0.1	Apple	0.1
Milks	*0.02	Stone fruits [except cherries]	0.2
Poultry, edible offal of	0.2	<u>Walnuts</u>	*0.05
Poultry meat	*0.02	<p><u>Active constituent:</u> <b>Aminopyralid</b></p> <p><u>Permitted residue—commodities of plant origin:</u> <i>Sum of aminopyralid and conjugates, expressed as aminopyralid</i></p> <p><u>Permitted residue—commodities of animal origin:</u> <i>Aminopyralid</i></p>	
Wheat	*0.02	Cereal grains	0.1
<p><u>Active constituent:</u> <b>Aliphatic alcohol ethoxylates</b></p> <p><u>Permitted residue:</u> <i>Aliphatic alcohol ethoxylates</i></p>		Edible offal (mammalian) [except kidney]	0.02
Cattle, edible offal of	*0.1	Eggs	*0.01
Cattle meat	*0.1	Kidney (mammalian)	0.3
Cattle milk	1	Meat (mammalian)	*0.01
<p><u>Active constituent:</u> <b>Altrenogest</b></p> <p><u>Permitted residue:</u> <i>Altrenogest</i></p>		Milks	*0.01
Pig meat	*0.005	Poultry, edible offal of	*0.01
Pig, edible offal of	0.005	Poultry meat	*0.01
		Wheat bran, unprocessed	0.3



**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

<b>Active constituent: Amitraz</b>		<b>Active constituent: Ampicillin</b>	
<b>Permitted residue:</b> Sum of amitraz and N-(2,4-dimethylphenyl)-n'-methylformamidine, expressed as N-(2,4-dimethylphenyl)-N'-methylformamidine		<b>Permitted residue:</b> Inhibitory substance, identified as ampicillin	
Apple	0.5	Cattle milk	*0.01
Cotton seed	*0.1	Horse, edible offal of	*0.01
Cotton seed oil, crude	1	Horse meat	*0.01
Edible offal (mammalian)	0.5	<b>Active constituent: Amprolium</b>	
Meat (mammalian)	0.1	<b>Permitted residue:</b> Amprolium	
Milks	0.1	Eggs	4
Stone fruits [except cherries]	0.5	Poultry, edible offal of	1
		Poultry meat	0.5
<b>Active constituent: Amitrole</b>		<b>Active constituent: Apramycin</b>	
<b>Permitted residue:</b> Amitrole		<b>Permitted residue:</b> Apramycin	
Avocado	*0.01	Edible offal (mammalian)	2
Banana	*0.01	Meat (mammalian)	*0.05
Blueberries	T*0.01	Poultry, edible offal of	1
Cereal grains	*0.01	Poultry meat	*0.05
Citrus fruits	*0.01	<b>Active constituent: Asulam</b>	
Edible offal (mammalian)	*0.01	<b>Permitted residue:</b> Asulam	
Grapes	*0.01	Apple	*0.1
Hops, dry	*0.01	Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.01	Hops, dry	*0.1
Milks	*0.01	Meat (mammalian)	*0.1
Oilseed	*0.01	Milks	*0.1
Papaya (pawpaw)	*0.01	Poppy seed	*0.1
Passionfruit	*0.01	Potato	0.4
Pecan	*0.01	Sugar cane	*0.1
Pineapple	*0.01	<b>Active constituent: Atrazine</b>	
Pome fruits	*0.01	<b>Permitted residue:</b> Atrazine	
Potato	*0.05	Edible offal (mammalian)	T*0.1
Pulses	*0.01	Lupin (dry)	*0.02
Stone fruits	*0.02	Maize	*0.1
Sugar cane	*0.01	Meat (mammalian)	T*0.01
		Milks	T*0.01
<b>Active constituent: Amoxicillin</b>		Potato	*0.01
<b>Permitted residue:</b> Inhibitory substance, identified as amoxicillin		Rape seed (canola)	*0.02
Cattle milk	*0.01	Sorghum	*0.1
Edible offal (mammalian)	*0.01	Sugar cane	*0.1
Eggs	T*0.01	Sweet corn (corn-on-the-cob)	*0.1
Meat (mammalian)	*0.01	<b>Active constituent: Avermectin B1</b>	
Poultry, edible offal of	*0.01	<b>Permitted residue:</b> see Abamectin	
Poultry meat	*0.01		
Sheep milk	*0.01		

**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

<b>Active constituent: Avilamycin</b>		<a href="#">Strawberry</a>	<a href="#">1</a>
<b>Permitted residue:</b> <i>Inhibitory substance, identified as avilamycin</i>			
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
<b>Active constituent: Azaconazole</b>			
<b>Permitted residue:</b> <i>Azaconazole</i>			
Mushrooms	0.1		
<b>Active constituent: Azamethiphos</b>			
<b>Permitted residue:</b> <i>Azamethiphos</i>			
Cereal grains	0.1		
Eggs	*0.05		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Wheat bran, unprocessed	0.5		
<b>Active constituent: Azaperone</b>			
<b>Permitted residue:</b> <i>Azaperone</i>			
Pig, edible offal of	0.2		
Pig meat	0.2		
<b>Active constituent: Azimsulfuron</b>			
<b>Permitted residue:</b> <i>Azimsulfuron</i>			
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		
Rice	*0.02		
<b>Active constituent: Azinphos-methyl</b>			
<b>Permitted residue:</b> <i>Azinphos-methyl</i>			
Blueberries	1		
Citrus fruits	2		
Edible offal (mammalian)	*0.05		
Grapes	2		
Kiwifruit	2		
Litchi	2		
Macadamia nuts	*0.01		
Meat (mammalian)	*0.05		
Milks	*0.05		
Oilseed	*0.05		
Pome fruits	2		
Raspberries, red, black	1		
Stone fruits	2		
		<a href="#">Almonds</a>	*0.01
		<a href="#">Anise myrtle leaves</a>	T100
		<a href="#">Avocado</a>	1
		<a href="#">Banana</a>	T0.5
		<a href="#">Barley</a>	*0.02
		<a href="#">Beans [except broad and soya bean]</a>	T3
		<a href="#">Bergamot</a>	T50
		<a href="#">Blackberries</a>	5
		<a href="#">Blueberries</a>	5
		<a href="#">Boysenberry</a>	5
		<a href="#">Brassica leafy vegetables [except mizuna]</a>	T10
		<a href="#">Broccoli</a>	T0.5
		<a href="#">Brussels sprouts</a>	T0.5
		<a href="#">Bulb vegetables [except fennel, bulb; onion, bulb]</a>	T7
		<a href="#">Burnet, Salad</a>	T50
		<a href="#">Carrot</a>	0.2
		<a href="#">Cauliflower</a>	T0.5
		<a href="#">Chervil</a>	T50
		<a href="#">Chick-pea (dry)</a>	T0.5
		<a href="#">Citrus fruits</a>	10
		<a href="#">Coriander (leaves, stem, roots)</a>	T50
		<a href="#">Coriander, seed</a>	T50
		<a href="#">Cotton seed</a>	*0.01
		<a href="#">Cranberry</a>	0.5
		<a href="#">Dill, seed</a>	T50
		<a href="#">Dried grapes</a>	5
		<a href="#">Edible offal (mammalian)</a>	*0.01
		<a href="#">Eggs</a>	*0.01
		<a href="#">Fennel, seed</a>	T50
		<a href="#">Fennel, bulb</a>	T0.1
		<a href="#">Fruiting vegetables, cucurbits</a>	1
		<a href="#">Galangal, Greater</a>	T0.1
		<a href="#">Grapes</a>	2
		<a href="#">Herbs [except as otherwise listed under this chemical]</a>	T50
		<a href="#">Horseradish</a>	T3
		<a href="#">Kaffir lime leaves</a>	T50
		<a href="#">Lemon grass</a>	T50
		<a href="#">Lemon myrtle leaves</a>	T100
		<a href="#">Lemon verbena (dry leaves)</a>	T50
		<a href="#">Lentil (dry)</a>	T0.5
		<a href="#">Lettuce, head</a>	T15
		<a href="#">Lettuce, leaf</a>	T15
		<a href="#">Maize</a>	T*0.01
		<a href="#">Mango</a>	0.5
		<a href="#">Meat (mammalian)</a>	*0.01
		<a href="#">Mexican tarragon</a>	T50
		<a href="#">Milks</a>	0.005
		<a href="#">Mizuna</a>	T50
		<a href="#">Olives</a>	T2

**Schedule 20**

**Maximum residue limits**  
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Passionfruit	0.5	<u>Active constituent:</u> <b>Bendiocarb</b>
Peanut	0.05	<u>Permitted residue—commodities</u> of plant origin:
Peanut oil, crude	0.1	Unconjugated bendiocarb
Peas	T3	<u>Permitted residue—commodities</u> of animal origin:
<u>Peppers</u>	<u>3</u>	Sum of conjugated and unconjugated Bendiocarb,
Poppy seed	*0.02	2,2-dimethyl-1,3-benzodioxol-4-ol and N-
Potato	0.05	hydroxymethylbendiocarb, expressed as
Poultry, edible offal of	*0.01	<b>Bendiocarb</b>
Poultry meat	*0.01	Banana
Radish	0.3	*0.02
<u>Raspberries, red, black</u>	<u>5</u>	Cattle, edible offal of
Riberries	T10	0.2
Rice	T7	Cattle meat
Rose and dianthus (edible flowers)	T50	0.1
<u>Ruicola (rocket)</u>	<u>T50</u>	Eggs
<u>Spices</u>	<u>*0.1</u>	0.05
Stone fruits	1.5	Milks
<u>Strawberry</u>	<u>10</u>	0.1
<u>Tea, green, black</u>	<u>T20</u>	Poultry, edible offal of
<u>Tomato</u>	<u>T1</u>	0.1
Tree nuts [except almonds]	T0.02	Poultry meat
Turmeric, root	T0.1	0.05
Wheat	*0.02	
		<u>Active constituent:</u> <b>Benfluralin</b>
<u>Active constituent:</u> <b>Bacitracin</b>		<u>Permitted residue:</u> Benfluralin
<u>Permitted residue:</u> Inhibitory substance,		Lettuce, head
identified as bacitracin		T*0.05
Chicken, edible offal of	*0.5	Lettuce, leaf
Chicken fat	*0.5	T*0.05
Chicken meat	*0.5	
Eggs	*0.5	<u>Active constituent:</u> <b>Benomyl</b>
Milks	*0.5	see Carbendazim
		<u>Active constituent:</u> <b>Bensulfuron-methyl</b>
<u>Active constituent:</u> <b>Benalaxyl</b>		<u>Permitted residue:</u> Bensulfuron-methyl
<u>Permitted residue:</u> Benalaxyl		Rice
Fruiting vegetables, cucurbits	0.2	*0.02
Garlic	0.1	Rice bran, processed
Grapes	0.5	*0.05
Lettuce, head	*0.01	
Lettuce, leaf	*0.01	<u>Active constituent:</u> <b>Bensulide</b>
Onion, bulb	0.1	<u>Permitted residue:</u> Bensulide
Shallot	T0.5	Fruiting vegetables, cucurbits
Spring onion	T0.1	*0.1
		<u>Active constituent:</u> <b>Bentazone</b>
		<u>Permitted residue:</u> Bentazone
		Beans [except broad bean and soya bean]
		*0.1
		Broad bean (green pods and immature seeds)
		*0.1
		Edible offal (mammalian)
		*0.05
		Eggs
		*0.05
		Garden pea (shelled)
		T*0.05
		Meat (mammalian)
		*0.05
		Milks
		*0.05
		<u>Onion, bulb</u>
		<u>T0.1</u>
		Peanut
		*0.1
		Podded pea (young pods) (snow and sugar snap)
		T0.05
		Poultry, edible offal of
		*0.05
		Poultry meat
		*0.05

**Schedule 20**

**Maximum residue limits**  
**Section S20—3 Maximum residue limits**

Pulses	*0.01	Edible offal (mammalian)	*0.01
Rice	*0.03	<a href="#">Egg plant</a>	<a href="#">T0.1</a>
Sweet corn (corn-on-the-cob)	*0.1	Grapes [except wine grapes]	T1
<hr/>		<a href="#">Hops, dry</a>	<a href="#">T3</a>
<i>Active constituent: Benzocaine</i>		Lettuce, head	<a href="#">T20</a>
<i>Permitted residue: Benzocaine</i>		Lettuce, leaf	<a href="#">T20</a>
Abalone	*0.05	Meat (mammalian) (in the fat)	*0.01
Finfish	*0.05	Milks	*0.01
<hr/>		Nectarine	0.5
<i>Active constituent: Benzofenap</i>		<a href="#">Papaya (pawpaw)</a>	<a href="#">T0.5</a>
<i>Permitted residue: Sum of benzofenap, benzofenap-OH and Benzofenap-red, expressed as benzofenap</i>		Peach	2
Rice	*0.01	Peas	T0.5
<hr/>		Peppers	<a href="#">T0.5</a>
<i>Active constituent: Benzyladenine</i>		Plums (including prunes)	0.5
<i>Permitted residue: Benzyladenine</i>		Pome fruits	2
Apple	0.2	<a href="#">Raspberries, red, black</a>	<a href="#">T7</a>
Pear	T0.2	<a href="#">Sinkwa or Sinkwa towel gourd</a>	<a href="#">T0.5</a>
Pistachio nut	T*0.05	<a href="#">Squash, Summer</a>	<a href="#">T0.5</a>
<hr/>		Strawberry	T2
<i>Active constituent: Benzyl G penicillin</i>		Tomato	<a href="#">T1</a>
<i>Permitted residue: Inhibitory substance, identified as benzyl G penicillin</i>		<a href="#">Yard-long bean (pods)</a>	<a href="#">T1</a>
Edible offal (mammalian)	*0.06	<hr/>	
Meat (mammalian)	*0.06	<i>Active constituent: Bifenthrin</i>	
Milks	*0.0015	<i>Permitted residue: Bifenthrin</i>	
<hr/>		Apple	*0.05
<i>Active constituent: Betacyfluthrin</i>		Avocado	T0.1
<i>see Cyfluthrin</i>		Banana	0.1
<hr/>		<a href="#">Blackberries</a>	<a href="#">1</a>
<i>Active constituent: Bifenazate</i>		<a href="#">Blueberries</a>	<a href="#">1.8</a>
<i>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</i>		<a href="#">Boysenberry</a>	<a href="#">1</a>
Almonds	<a href="#">0.1</a>	Brassica (cole or cabbage) vegetables, Head cabbages, <a href="#">Flower head</a> brassicas <a href="#">[except Cabbages, Head]</a>	T1
Apricot	0.5	<a href="#">Cabbages, Head</a>	<a href="#">T7</a>
<a href="#">Bitter melon</a>	<a href="#">T0.5</a>	Cereal grains	<a href="#">*0.02</a>
<a href="#">Blackberries</a>	<a href="#">T7</a>	Cherries	T1
Cherries	2.5	Chervil	<a href="#">T10</a>
<a href="#">Cloudberry</a>	<a href="#">T7</a>	Citrus fruits	*0.05
<a href="#">Cranberry</a>	<a href="#">1.5</a>	Common bean (pods and/or immature seeds)	T1
Cucumber	T0.5	Cotton seed	0.1
<a href="#">Dewberries (including boysenberry and loganberry)</a>	<a href="#">T7</a>	Cucumber	<a href="#">T0.5</a>
Dried grapes	T2	Edible offal (mammalian)	0.5
		Eggs	*0.05
		Field pea (dry)	T*0.01
		Fruiting vegetables, cucurbits [except cucumber]	0.1
		Fruiting vegetables, other than cucurbits	0.5
		Galangal, rhizomes	T10
		<a href="#">Ginger, root</a>	<a href="#">T*0.01</a>
		Grapes	*0.01
		Herbs	T10
		Kaffir lime leaves	T10
		Leafy vegetables [except chervil; mizuna; rucola (rocket)]	T2
		Lemon balm	T10

**Schedule 20**

**Maximum residue limits**  
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Lemon grass	T10	<a href="#">Blueberries</a>	<a href="#">T15</a>
Lemon verbena	T10	<a href="#">Boysenberry</a>	<a href="#">T10</a>
Lupin (dry)	T*0.02	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	<a href="#">2</a>
Meat (mammalian) (in the fat)	2	Bulb vegetables [except onion, bulb]	T3
Milks	0.5	<a href="#">Cherries</a>	<a href="#">T3</a>
Mizuna	T10	<a href="#">Cloudberry</a>	<a href="#">T10</a>
<a href="#">Olives</a>	<a href="#">T0.5</a>	<a href="#">Dewberries (including loganberry and youngberry) [except boysenberry]</a>	<a href="#">T10</a>
Pear	0.5	Dried grapes	15
Peas (pods and succulent, immature seeds)	*0.01	Fruiting vegetables, cucurbits	0.5
Pineapple	T*0.01	Fruiting vegetables, other than cucurbits	1
Poppy seed	*0.02	Edible offal (mammalian)	0.3
Poultry, edible offal of	*0.05	Grapes	4
Poultry meat (in the fat)	*0.05	<a href="#">Leafy vegetables</a>	<a href="#">30</a>
Pulses [except field pea (dry) and lupin (dry)]		<a href="#">Legume vegetables</a>	<a href="#">3</a>
	*0.02	Meat (mammalian) (in the fat)	0.3
Rape seed (canola)	*0.02	Milk fats	0.7
<a href="#">Raspberries, red, black</a>	<a href="#">1</a>	Milks	0.1
Rucola (rocket)	T10	Onion, bulb	T1
Stone fruits [except cherries]	1	Pistachio nut	T2
<a href="#">Strawberry</a>	<a href="#">1</a>	Pome fruits	2
Sugar cane	*0.01	<a href="#">Raspberries, red, black</a>	<a href="#">T10</a>
Sweet potato	*0.05	<a href="#">Root and tuber vegetables</a>	<a href="#">1</a>
Taro	T*0.05	<a href="#">Silvanberries</a>	<a href="#">T10</a>
Tea, green, black	5	Stone fruits <a href="#">[except cherries]</a>	1.7
Turmeric, root	T10	<a href="#">Strawberry</a>	<a href="#">10</a>
<hr/>		<hr/>	
<a href="#">Active constituent:</a> <b>Bioresmethrin</b>		<a href="#">Active constituent:</a> <b>Brodifacoum</b>	
<a href="#">Permitted residue:</a> <i>Bioresmethrin</i>		<a href="#">Permitted residue:</a> <i>Brodifacoum</i>	
Mango	T0.5	Cereal grains	T*0.00002
<hr/>		Edible offal (mammalian)	T*0.00005
<a href="#">Active constituent:</a> <b>Bitertanol</b>		Meat (mammalian)	T*0.00005
<a href="#">Permitted residue:</a> <i>Bitertanol</i>		Pulses	T*0.00002
Beans [except broad bean and soya bean]	0.5	Sugar cane	*0.0005
Edible offal (mammalian)	3	<hr/>	
Eggs	*0.01	<a href="#">Active constituent:</a> <b>Bromacil</b>	
Meat (mammalian) (in the fat)	0.3	<a href="#">Permitted residue:</a> <i>Bromacil</i>	
Milks	0.2	Asparagus	*0.04
Poultry, edible offal of	*0.01	Citrus fruits	*0.04
Poultry meat	*0.01	Edible offal (mammalian)	*0.04
Strawberry	*0.05	Meat (mammalian)	*0.04
<hr/>		Milks	*0.04
<a href="#">Active constituent:</a> <b>Boscalid</b>		Pineapple	*0.04
<a href="#">Permitted residue—commodities of plant origin:</a> <i>Boscalid</i>		<hr/>	
<a href="#">Permitted residue—commodities of animal origin:</a> <i>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</i>		<a href="#">Active constituent:</a> <b>Bromoxynil</b>	
All other foods	0.5	<a href="#">Permitted residue:</a> <i>Bromoxynil</i>	
<a href="#">Blackberries</a>	<a href="#">T10</a>	Cereal grains	*0.2
		Edible offal (mammalian)	T3
		Eggs	*0.02
		Garlic	T0.1

**Schedule 20**

**Maximum residue limits**  
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Grapes	*0.01	Meat (mammalian)	*0.01
Linseed	*0.02	Milks	*0.01
Meat (mammalian) (in the fat)	T1	Pome fruits	T*0.02
Milks	T0.1	Poultry, edible offal of	*0.02
Poultry, edible offal of	*0.02	Poultry meat	*0.01
Poultry meat	*0.02	Stone fruits	T*0.02
Sugar cane	*0.02		
<hr/>		<hr/>	
<b>Active constituent: Bupirimate</b>		<b>Active constituent: Butroxydim</b>	
<b>Permitted residue: Bupirimate</b>		<b>Permitted residue: Butroxydim</b>	
Apple	1	Edible offal (mammalian)	*0.01
Egg plant	T1	Eggs	*0.01
Fruiting vegetables, cucurbits	1	Legume vegetables	*0.01
Peppers	0.7	Meat (mammalian)	*0.01
<u>Strawberry</u>	<u>1</u>	Milks	*0.01
<hr/>		Oilseed	*0.01
<b>Active constituent: Buprofezin</b>		Poultry, edible offal of	*0.01
<b>Permitted residue: Buprofezin</b>		Poultry meat	*0.01
Celery	T1	Pulses	*0.01
Chervil	T50		
Citrus fruits	2	<hr/>	
Coriander (leaves, stem, roots)	T50	<b>Active constituent: Cadusafos</b>	
Cotton seed	T1	<b>Permitted residue: Cadusafos</b>	
Cotton seed oil, crude	T0.3	Banana	*0.01
Custard apple	0.1	Citrus fruits	*0.01
Dried grapes (currants, raisins and sultanas)	1	Ginger, root	0.1
Edible offal (mammalian)	*0.05	Sugar cane	*0.01
Fruiting vegetables, cucurbits	T2	Tomato	*0.01
Fruiting vegetables, other than cucurbits	T2		
Grapes	0.3	<hr/>	
Herbs	T50	<b>Active constituent: Captan</b>	
Lettuce, leaf	T10	<b>Permitted residue: Captan</b>	
Mango	0.2	Almonds	0.3
Meat (mammalian) (in the fat)	*0.05	Berries and other small fruits [except blueberries; grapes; strawberry]	T30
Milks	*0.01	Blueberries	20
Mizuna	T50	Chick-pea (dry)	T0.1
Olives	T0.5	<u>Cucumber</u>	<u>T5</u>
Olive oil, crude	T2	Dried grapes	15
Passionfruit	2	Edible offal (mammalian)	*0.05
Pear	0.2	Eggs	*0.02
Persimmon, Japanese	1	Grapes	10
Rucola (rocket)	T50	Lentil (dry)	T0.1
Stone fruits [except apricot; peach]	1.9	<u>Lettuce, leaf</u>	<u>T7</u>
<u>Tree tomato</u>	<u>T1</u>	Meat (mammalian)	*0.05
<hr/>		Milks	*0.01
<b>Active constituent: Butafenacil</b>		<u>Peppers, Chili</u>	<u>T7</u>
<b>Permitted residue: Butafenacil</b>		<u>Peppers, Sweet</u>	<u>T7</u>
Cereal grains [except rice]	*0.02	Pitaya (dragon fruit)	T20
Edible offal (mammalian)	*0.02	Pome fruits	10
Eggs	*0.01	Poultry, edible offal of	*0.02
Grapes	T*0.02	Poultry meat	*0.02
		Stone fruits	15
		Strawberry	10

**Schedule 20 Maximum residue limits**  
**Section S20—3 Maximum residue limits**

Tree nuts [except almonds]	3	Sapote, black	5
		Sapote, green	5
		Sapote, mammey	5
		Sapote, white	5
		Sorghum	10
		Strawberry	7
		Sugar cane	T*0.05
		Sunflower seed	1
		Sweet corn (corn-on-the-cob)	1
		Tree nuts	1
		Tree nuts (whole in shell)	10
		Turmeric, root (fresh)	T5
		Vegetables [except as otherwise listed under this chemical]	5
		Wheat bran, unprocessed	T20
<b>Active constituent: Carbaryl</b>		<b>Active constituent: Carbendazim</b>	
<b>Permitted residue: Carbaryl</b>		<b>Permitted residue: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim</b>	
Apricot	10	<a href="#">Apple</a>	<a href="#">0.2</a>
Asparagus	10	<a href="#">Apricot</a>	<a href="#">2</a>
Avocado	10	<a href="#">Banana</a>	<a href="#">T1</a>
Banana (in the pulp)	5	<a href="#">Berries and other small fruits [except grapes]</a>	<a href="#">T5</a>
Barley	15	<a href="#">Cherries</a>	<a href="#">20</a>
Blackberries	10	<a href="#">Chives</a>	*0.1
Blueberries	7	<a href="#">Citron</a>	<a href="#">0.7</a>
Brazilian cherry (grumichama)	5	<a href="#">Edible offal (mammalian)</a>	0.2
Carambola	5	<a href="#">Eggs</a>	*0.1
Cereal grains [except barley; sorghum]	5	<a href="#">Garlic</a>	T0.2
Cherries	5	<a href="#">Ginger, root</a>	<a href="#">T10</a>
Citrus fruits	7	<a href="#">Grapefruit</a>	<a href="#">0.2</a>
Cotton seed	3	<a href="#">Grapes</a>	<a href="#">0.3</a>
Cranberry	3	<a href="#">Lemon</a>	<a href="#">0.7</a>
Custard apple	5	<a href="#">Lime</a>	<a href="#">0.7</a>
Dewberries (including boysenberry and loganberry)	10	<a href="#">Macadamia nuts</a>	0.1
Edible offal (mammalian)	T0.2	<a href="#">Mandarins</a>	<a href="#">0.7</a>
Eggs	T0.2	<a href="#">Meat (mammalian)</a>	0.2
Elephant apple	5	<a href="#">Milks</a>	*0.1
Feijoa	5	<a href="#">Mineola</a>	<a href="#">0.7</a>
Fruiting vegetables, cucurbits	3	<a href="#">Mushrooms</a>	T5
Galangal, rhizomes (fresh)	T5	<a href="#">Nectarine</a>	0.2
Granadilla	5	<a href="#">Onion, bulb</a>	<a href="#">T*0.2</a>
Grapes	5	<a href="#">Oranges</a>	<a href="#">0.2</a>
Guava	5	<a href="#">Peach</a>	<a href="#">0.2</a>
Jaboticaba	5	<a href="#">Pear</a>	<a href="#">0.2</a>
Jackfruit	5	<a href="#">Peppers</a>	*0.1
Jambu	5	<a href="#">Peppers, Chili (dry)</a>	<a href="#">20</a>
Kiwifruit	10	<a href="#">Poultry, edible offal of</a>	*0.1
Leafy vegetables	10	<a href="#">Poultry meat</a>	*0.1
Litchi	5	<a href="#">Pulses</a>	0.5
Longan	5	<a href="#">Shaddock (pomelo)</a>	<a href="#">0.2</a>
Mango	5	<a href="#">Spices</a>	*0.1
Meat (mammalian)	T0.2	<a href="#">Sugar cane</a>	<a href="#">T0.1</a>
Milks	T*0.05	<a href="#">Tangelo [except mineola]</a>	<a href="#">0.2</a>
Nectarine	10	<a href="#">Tangors</a>	<a href="#">0.7</a>
Okra	10		
Olives	10		
Olives, processed	1		
Papaya (pawpaw)	5		
Passionfruit	5		
Peach	10		
Plums (including prunes)	5		
Pome fruits	5		
Potato	0.2		
Poultry, edible offal of	T5		
Poultry meat	T0.5		
Rambutan	5		
Raspberries, red, black	10		
Sapodilla	5		

**Schedule 20 Maximum residue limits**  
**Section S20—3 Maximum residue limits**

<a href="#">Tomato</a>	0.5	Meat (mammalian)	*0.05
		Milks	*0.025
<b>Active constituent: Carbofuran</b>		Pome fruits	*0.05
<b>Permitted residue:</b> <i>Sum of carbofuran and 3-hydroxycarbofuran, expressed as carbofuran</i>		Poultry, edible offal of	*0.05
Barley	0.2	Poultry meat	*0.05
Cotton seed	0.1	Stone fruits	*0.05
Edible offal (mammalian)	*0.05	Tree nuts	*0.05
Eggs	*0.05	<b>Active constituent: Ceftiofur</b>	
Garlic	T0.1	<b>Permitted residue:</b> <i>Desfuroylceftiofur</i>	
Meat (mammalian)	*0.05	Cattle, edible offal of	2
Milks	*0.05	Cattle fat	0.5
Poultry, edible offal of	*0.05	Cattle meat	0.1
Poultry meat	*0.05	Cattle milk	0.1
Rice	0.2	<b>Active constituent: Cefuroxime</b>	
Sugar cane	*0.1	<b>Permitted residue:</b> <i>Inhibitory substance, identified as cefuroxime</i>	
Sunflower seed	0.1	Cattle, edible offal of	*0.1
Wheat	0.2	Cattle meat	*0.1
		Cattle milk	*0.1
<b>Active constituent: Carbon disulphide</b>		<b>Active constituent: Cephalonium</b>	
<b>Permitted residue:</b> <i>Carbon disulfide</i>		<b>Permitted residue:</b> <i>Inhibitory substance, identified as cephalonium</i>	
Cereal grains	10	Cattle, edible offal of	*0.1
Pulses	T10	cattle meat	*0.1
		Cattle milk	*0.02
<b>Active constituent: Carbonyl sulphide</b>		<b>Active constituent: Cephapirin</b>	
<b>Permitted residue:</b> <i>Carbonyl sulphide</i>		<b>Permitted residue:</b> <i>Cephapirin and des-acetylcephapirin, expressed as cephapirin</i>	
Cereal grains	T0.2	Cattle, edible offal of	*0.02
Pulses	T0.2	cattle meat	*0.02
Rape seed (canola)	T0.2	Cattle milk	*0.01
<b>Active constituent: Carbosulfan</b>		<b>Active constituent: Chinomethionat</b>	
see <i>Carbofuran</i>		see <i>Oxythioquinox</i>	
<b>Active constituent: Carboxin</b>		<b>Active constituent: Chlorantraniliprole</b>	
<b>Permitted residue:</b> <i>Carboxin</i>		<b>Permitted residue:</b> <i>Plant commodities and animal commodities other than milk: Chlorantraniliprole</i>	
Cereal grains	0.1	<i>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>	
<b>Active constituent: Carfentrazone-ethyl</b>		<b>Adzuki bean (dry)</b>	
<b>Permitted residue:</b> <i>Carfentrazone-ethyl</i>		T0.5	
Assorted tropical and sub-tropical fruits – edible peel	*0.05	All other foods	*0.01
Assorted tropical and sub-tropical fruits – inedible peel	*0.05		
Berries and other small fruits [except grapes]	T*0.05		
Cereal grains	*0.05		
Citrus fruits	*0.05		
Cotton seed	T*0.05		
Edible offal (mammalian)	*0.05		
Eggs	*0.05		
Grapes	*0.05		
Hops, dry	*0.05		



**Schedule 20 Maximum residue limits**  
**Section S20—3 Maximum residue limits**

Almonds	T0.05	Peach	1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5	Pome fruits	0.5
Celery	5	Poultry, edible of	*0.01
Cotton seed	0.3	Poultry meat (in the fat)	*0.01
Coriander (leaves, stem, roots)	T20	Rucola (rocket)	T5
<u>Cranberry</u>	<u>1</u>	Shallot	T1
Dried fruits	2	Spring onion	T1
Edible offal (mammalian) <u>[except liver]</u>	*0.01		
Eggs	0.03	<b>Active constituent: Chlorfenvinphos</b>	
Fruiting vegetables, cucurbits	0.2	<b>Permitted residue: Chlorfenvinphos, sum of E and Z isomers</b>	
Fruiting vegetables, other than cucurbits [except peppers, chili <u>and sweet corn (corn-on-the-cob)</u> ]	0.3	Broccoli	T0.05
Grapes [except table grapes]	0.3	Brussels sprouts	T0.05
Herbs	T20	Cabbages, head	T0.05
Leafy vegetables [except lettuce, head; rucola]	15	Carrot	T0.4
<u>Legume vegetables</u>	<u>1</u>	Cattle, edible offal of	T*0.1
Lettuce, head	3	Cattle meat (in the fat)	T0.2
<u>Liver (mammalian)</u>	<u>0.02</u>	Cattle milk (in the fat)	T0.2
Meat (mammalian) (in the fat)	0.02	Cauliflower	T0.1
Mexican tarragon	T20	Celery	T0.4
<u>Milk fats</u>	<u>0.1</u>	Cotton seed	T0.05
<u>Milks</u>	<u>*0.01</u>	Deer meat (in the fat)	0.2
<u>Mung bean (dry)</u>	<u>T0.5</u>	Egg plant	T0.05
Peppers, Chili	1	Goat, edible offal of	T*0.1
Pistachio nut	T0.05	Goat meat (in the fat)	T0.2
Pome fruits	0.3	Horseradish	T0.1
Potato	*0.01	Leek	T0.05
Poultry, edible offal of	*0.01	Maize	T0.05
Poultry meat (in the fat)	*0.01	Mushrooms	T0.05
<u>Radish</u>	<u>T0.05</u>	Onion, bulb	T0.05
Rhubarb	5	Peanut	T0.05
Rucola (rocket)	T20	Potato	T0.05
<u>Soya bean (dry)</u>	<u>T0.05</u>	Radish	T0.1
Stone fruits	1	Rice	T0.05
<u>Strawberry</u>	<u>T0.5</u>	Sheep, edible offal of	T*0.1
<u>Swede</u>	<u>T0.05</u>	Sheep meat (in the fat)	T0.2
<u>Sweet corn (corn-on-the-cob)</u>	<u>*0.01</u>	Swede	T0.05
Table grapes	1.2	Sweet potato	T0.05
<u>Turnip, Garden</u>	<u>T0.05</u>	Tomato	T0.1
		Turnip, garden	T0.05
		Wheat	T0.05
<b>Active constituent: Chlorfenapyr</b>		<b>Active constituent: Chlorfluazuron</b>	
<b>Permitted residue: Chlorfenapyr</b>		<b>Permitted residue: Chlorfluazuron</b>	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5	Cattle, edible offal of	0.1
<u>Brassica leafy vegetables [except chinese cabbage]</u>	<u>T3</u>	Cattle meat (in the fat)	1
Chinese cabbage	3	Cattle milk	0.1
Cotton seed	0.5	Cotton seed	0.1
Edible offal (mammalian)	*0.05	Cotton seed oil, crude	0.1
Eggs	*0.01	Cotton seed oil, edible	*0.05
Meat (mammalian) (in the fat)	0.05	Eggs	0.2
Milks	*0.01	Poultry, edible offal of	0.1
Mizuna	T3	Poultry meat (in the fat)	1
<u>Onion, Welsh</u>	<u>T1</u>		

**Schedule 20 Maximum residue limits** **Error! Reference source not found.** Section S20—3 Maximum residue limits

<b>Active constituent:</b> Chlorhexidine		Galangal, Lesser	T7
<b>Permitted residue:</b> Chlorhexidine		Garlic	10
Milks	0.05	Grapes	10
Sheep, edible offal of	*0.5	Herbs [except fennel, leaf]	T20
Sheep fat	*0.5	Leafy vegetables [except <a href="#">lettuce</a> ]	<a href="#">T100</a>
Sheep meat	*0.5	Leek	T10
<b>Active constituent:</b> Chloridazon		Meat (mammalian) (in the fat)	2
<b>Permitted residue:</b> Chloridazon		Milks	0.05
Beetroot	*0.05	Nectarine	7
<b>Active constituent:</b> Chlormequat		Onion, bulb	10
<b>Permitted residue:</b> Chlormequat cation		Papaya (pawpaw)	10
Barley	T2	Peach	30
Dried grapes	0.75	Peanut	0.2
Edible offal (mammalian)	0.5	Peas (pods and succulent, immature seeds)	10
Eggs	0.1	Persimmon, Japanese	T5
Grapes	0.75	Plums (including prunes)	10
Meat (mammalian)	0.2	Potato	0.1
Milks	0.5	Poultry, edible offal of	*0.05
Poultry, edible offal of	0.1	Poultry meat	*0.05
Poultry meat	*0.05	Pulses	3
Wheat	5	Rice	T*0.1
<b>Active constituent:</b> Chloropicrin		Spring onion	T10
<b>Permitted residue:</b> Chloropicrin		Sunflower seed	T*0.01
Cereal grains	*0.1	Tomato	10
<b>Active constituent:</b> Chlorothalonil		Tree tomato	T10
<b>Permitted residue—commodities of plant origin:</b> Chlorothalonil		Turmeric root	T7
<b>Permitted residue—commodities of animal origin:</b> 4-hydroxy-2,5,6-trichloroisophthalonitrile metabolite, expressed as chlorothalonil		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
Almonds	T0.1	Wasabi	T7
Apricot	7	<b>Active constituent:</b> Chlorpropham	
Asparagus	T*0.1	<b>Permitted residue:</b> Chlorpropham	
Banana	3	Garlic	*0.05
Berries and other small fruits [except blackcurrant and grapes]	T10	Onion, bulb	*0.05
Brussels sprouts	7	Potato	30
Carrot	7	<b>Active constituent:</b> Chlorpyrifos	
Celery	10	<b>Permitted residue:</b> Chlorpyrifos	
Cherries	10	Asparagus	T0.5
Coriander (leaves, stem, roots)	T20	Avocado	0.5
Currant, black	10	Banana	T0.5
Edible offal (mammalian)	7	<a href="#">Blackberries</a>	<a href="#">0.5</a>
Egg plant	T10	Blueberries	*0.01
Fennel, bulb	5	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.5
Fennel, leaf	5	Cassava	T*0.02
Fennel, seed	5	Celery	T5
Fruiting vegetables, cucurbits	5	Cereal grains [except sorghum]	T0.1
Galangal, Greater	T7	Cherries	1
		Citrus fruits	T0.5
		Coffee beans	T0.5

**Schedule 20**

**Maximum residue limits**  
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Cotton seed	0.05	Wheat bran, unprocessed	20
Cotton seed oil, crude	0.2	Wheat germ	30
Cranberry	1		
Dried fruits	T2		
Edible offal (mammalian)	T0.1	<b>Active constituent:</b> <b>Chlorsulfuron</b>	
Eggs	T*0.01	<b>Permitted residue:</b> <i>Chlorsulfuron</i>	
Ginger, root	*0.02	Cereal grains	*0.05
Grapes	T1	Edible offal (mammalian)	*0.05
Kiwifruit	2	Meat (mammalian)	*0.05
Leek	T5	Milks	*0.05
Mango	*0.05		
Meat (mammalian) (in the fat)	T0.5	<b>Active constituent:</b> <b>Chlortetracycline</b>	
Milks (in the fat)	T0.2	<b>Permitted residue:</b> <i>Inhibitory substance, identified as chlortetracycline</i>	
Oilseed [except cotton seed and peanut]	T*0.05	Cattle kidney	0.6
Olives	T*0.05	Cattle liver	0.3
Parsley	0.05	Cattle meat	0.1
Passionfruit	*0.05	Eggs	0.2
Peanut	<u>0.05</u>	Pig kidney	0.6
Peppers, Chili (dry)	20	Pig liver	0.3
Peppers, Sweet	T1	Pig meat	0.1
Persimmon, Japanese	0.5	Poultry, edible offal of	0.6
Pineapple	T0.5	Poultry meat	0.1
Pitaya (dragon fruit)	T*0.05		
Pome fruits	T0.5	<b>Active constituent:</b> <b>Chlorthal-dimethyl</b>	
Potato	0.05	<b>Permitted residue:</b> <i>Chlorthal-dimethyl</i>	
Poultry, edible offal of	T0.1	Eggs	*0.05
Poultry meat (in the fat)	T0.1	Edible offal (mammalian)	*0.05
Sorghum	T3	Meat (mammalian)	*0.05
<b>Spices</b>	<u>5</u>	Lettuce, head	<u>2</u>
Star apple	T*0.05	Lettuce, leaf	<u>2</u>
Stone fruits [except cherries]	T1	Milks	*0.05
Strawberry	<u>0.3</u>	Parsley	T2
Sugar cane	T0.1	Poultry, edible offal of	*0.05
Swede	T0.3	Poultry meat	*0.05
Sweet potato	T0.05	Vegetables [except as otherwise listed under this chemical]	5
Taro	0.05		
Tea, green, black	2	<b>Active constituent:</b> <b>Clavulanic acid</b>	
Tomato	T0.5	<b>Permitted residue:</b> <i>Clavulanic acid</i>	
Tree nuts	T0.05	Cattle, edible offal of	*0.01
Vegetables [except asparagus; brassica vegetables; cassava; celery; leek; peppers, chili (dry); Peppers, Sweet; potato; swede; sweet potato; taro and tomato]	T*0.01	Cattle meat	*0.01
		Cattle milk	*0.01
		<b>Active constituent:</b> <b>Chlorpyrifos-methyl</b>	
		<b>Permitted residue:</b> <i>Chlorpyrifos-methyl</i>	
Cereal grains [except rice]	10	<b>Active constituent:</b> <b>Clethodim</b>	
Cotton seed	*0.01	<i>see Sethoxydim</i>	
Edible offal (mammalian)	*0.05		
Eggs	*0.05	<b>Active constituent:</b> <b>Clodinafop-propargyl</b>	
Lupin (dry)	10	<b>Permitted residue:</b> <i>Clodinafop-propargyl</i>	
Meat (mammalian) (in the fat)	*0.05	<b>Barley</b>	<b>T*0.02</b>
Milks (in the fat)	*0.05	Edible offal (mammalian)	*0.05
Poultry, edible offal of	*0.05	Eggs	*0.05
Poultry meat (in the fat)	*0.05	Meat (mammalian)	*0.05
Rice	0.1		

**Schedule 20**

**Maximum residue limits**  
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Milks	*0.05	<u>Active constituent:</u> <b>Cloquintocet-mexyl</b>
Poultry, edible offal of	*0.05	<u>Permitted residue:</u> <i>Sum of cloquintocet mexyl and 5-chloro-8-quinolinoxyacetic acid, expressed as cloquintocet mexyl</i>
Poultry meat	*0.05	
Wheat	*0.05	
<hr/>		
<u>Active constituent:</u> <b>Clodinafop acid</b>		
<u>Permitted residue:</u> <i>(R)-2-[4-(5-chloro-3-fluoro-2-pyridinyloxy) phenoxy] propanoic acid</i>		
<u>Barley</u>	<u>T*0.02</u>	
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	
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<u>Active constituent:</u> <b>Clofentezine</b>		
<u>Permitted residue:</u> <i>Clofentezine</i>		
Almonds	T0.5	
Banana	*0.01	
Edible offal (mammalian)	T*0.05	
<u>Grapes</u>	<u>1</u>	
Hops, dry	*0.2	
Meat (mammalian)	T*0.05	
Milks	T*0.05	
Pome fruits	0.1	
Stone fruits	0.1	
<u>Tomato</u>	<u>T1</u>	
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<u>Active constituent:</u> <b>Clomazone</b>		
<u>Permitted residue:</u> <i>Clomazone</i>		
Beans [except broad bean and soya beans]	*0.05	
Common beans (pod and/or immature seeds)	T*0.05	
Fruiting vegetables, cucurbits	*0.05	
Poppy seed	*0.05	
Potato	*0.05	
Rice	*0.01	
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<u>Active constituent:</u> <b>Clopyralid</b>		
<u>Permitted residue:</u> <i>Clopyralid</i>		
Cauliflower	T0.2	
Cereal grains	2	
Edible offal (mammalian) [except kidney]	0.5	
Hops, dry	<u>2</u>	
Kidney of cattle, goats, pigs and sheep	5	
Meat (mammalian)	0.1	
Milks	0.05	
Rape seed (canola)	0.5	
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		<u>Active constituent:</u> <b>Clorsulon</b>
		<u>Permitted residue:</u> <i>Clorsulon</i>
Cattle, edible offal of	*0.1	
Cattle meat	*0.1	
Cattle milk	1.5	
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		<u>Active constituent:</u> <b>Closantel</b>
		<u>Permitted residue:</u> <i>Closantel</i>
Sheep, edible offal of	5	
Sheep meat	2	
<hr/>		
		<u>Active constituent:</u> <b>Clothianidin</b>
		<u>Permitted residue:</u> <i>Clothianidin</i>
<u>Apricot</u>	<u>T2</u>	
Banana	*0.02	
<u>Cherries</u>	<u>T5</u>	
Cotton seed	*0.02	
<u>Cranberry</u>	<u>0.01</u>	
Dried grapes	10	
Edible offal (mammalian)	*0.02	
Eggs	*0.02	
Grapes [except wine grapes]	3	
Maize	T*0.01	
Meat (mammalian)	*0.02	
Milks	*0.01	
<u>Persimmon, American</u>	<u>T2</u>	
<u>Persimmon, Japanese</u>	<u>T2</u>	
<u>Pome fruits</u>	<u>T2</u>	
Poultry, edible offal of	*0.02	
Poultry meat	*0.02	
Rape seed (canola)	T*0.01	
Sorghum	T*0.01	
<u>Soya bean (dry)</u>	<u>T0.02</u>	
<u>Stone fruits [except cherries]</u>	<u>T3</u>	
Sugar cane	0.1	
Sunflower seed	T*0.01	
Sweet corn (corn-on-the-cob)	<u>T0.02</u>	
Wine grapes	*0.02	

**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

Active constituent: **Cloxacillin**  
Permitted residue: *Inhibitory substance, identified as Cloxacillin*

Cattle milk	*0.01
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Active constituent: **Coumaphos**  
Permitted residue: *Sum of coumaphos and its oxygen analogue, expressed as coumaphos*

Cattle fat	*0.02
Cattle kidney	*0.02
Cattle liver	*0.02
Cattle milk	*0.01
Cattle milk fat	0.1
Cattle muscle	*0.02

Active constituent: **Cyanamide**  
Permitted residue: *Cyanamide*

Apple	*0.02
Blueberries	*0.05
Grapes	*0.05
Kiwifruit	*0.1
Pear, Oriental (nashi)	*0.1
Stone fruits	T*0.05

Active constituent: **Cyanazine**  
Permitted residue: *Cyanazine*

Bulb vegetables	*0.02
Cereal grains	*0.01
Leek	0.05
Peas	0.02
Podded pea (young pods) (snow and sugar snap)	0.05
Potato	0.02
Pulses	*0.01
Sweet corn (corn-on-the-cob)	*0.02

Active constituent: **Cyantraniliprole**  
Permitted residue—commodities of plant origin: *Cyantraniliprole*  
Permitted residue—commodities of animal origin for enforcement: *Cyantraniliprole*

Permitted residue—commodities of animal origin for dietary exposure assessment: *Sum of cyantraniliprole and 2-[3-bromo-1-(3-chloropyridin-2-yl)-1H-pyrazol-5-yl]-3,8-dimethyl-4-oxo-3,4-dihydroquinazoline-6-carbonitrile (IN-J9Z38), 2-[3-bromo-1-(3-chloropyridin-2-yl)-1H-pyrazol-5-yl]-8-methyl-4-oxo-3,4-dihydroquinazoline-6-carbonitrile (IN-MLA84), 3-bromo-1-(3-chloropyridin-2-yl)-N-[4-cyano-2-(hydroxymethyl)carbamoyl]-6-methylphenyl]-1H-pyrazole-5-carboxamide (IN-MYX98) and 3-bromo-1-(3-chloropyridin-2-yl)-N-[4-cyano-2-(hydroxymethyl)-6-(methylcarbamoyl)phenyl]-1H-pyrazole-5-carboxamide (IN-N7B69), expressed as cyantraniliprole*

All other foods	0.05
Cotton seed	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian) (in the fat)	*0.01
Milk fats	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

Active constituent: **Cyclanilide**  
Permitted residue: *Sum of cyclanilide and its methyl ester, expressed as cyclanilide*

Cotton seed	0.2
Cotton seed oil, crude	*0.01
Edible offal (mammalian)	2
Eggs	*0.01
Meat (mammalian)	0.05
Milks	0.05
Poultry, edible offal of	*0.01
Poultry meat	*0.01

Active constituent: **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
Meat (mammalian) (in the fat)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	*0.01

**Schedule 20**

**Maximum residue limits**  
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<b>Active constituent: Cyfluthrin</b>		Brassica (cole or cabbage) vegetables, Head	
<b>Permitted residue: Cyfluthrin, sum of isomers</b>		cabbages, Flowerhead brassicas	0.1
Avocado	0.1	Cereal grains [except barley; sorghum; wheat]	*0.01
Brassica (cole or cabbage) vegetables, Head		Chard	T0.5
cabbages, Flowerhead brassicas	0.5	Citrus fruits	*0.01
Carambola	T0.1	<u>Coriander (leaves, stem, roots)</u>	T1
Cereal grains	2	Cotton seed	*0.02
Chia	T0.5	Cucumber	T0.05
<u>Citrus fruits</u>	0.2	Edible offal (mammalian)	*0.02
Cotton seed	0.01	Eggs	*0.02
Cotton seed oil, crude	0.02	Garlic	*0.05
Custard apple	T0.1	Legume vegetables	0.1
Edible offal (mammalian)	*0.01	Meat (mammalian) (in the fat)	0.5
Egg plant	T0.2	Milks (in the fat)	0.5
Eggs	*0.01	Onion, bulb	*0.05
<u>Grapes</u>	1	<u>Parsley</u>	T1
Legume vegetables	0.5	Potato	*0.01
Lemon aspen	T1	Poultry, edible offal of	*0.02
Litchi	T0.1	Poultry meat	*0.02
Macadamia nuts	0.05	Pulses [except soya bean (dry)]	0.2
Mango	T0.1	Radish	*0.01
Mammalian fats [except milk fats]	0.5	Rape seed (canola)	0.02
Meat (mammalian)	0.02	Sorghum	0.5
Milks	0.1	Soya bean (dry)	*0.02
Okra	T0.2	Stone fruits	0.5
Papaya (pawpaw)	T0.2	Sunflower seed	*0.01
Pecan	T0.05	Tea, green, black	1
Peppers, Sweet	T0.2	Tomato	0.02
Persimmon, American	T0.1	Wheat	*0.05
Persimmon, Japanese	T0.1		
Poultry, edible offal of	*0.01	<b>Active constituent: Cypermethrin</b>	
Poultry meat (in the fat)	*0.01	<b>Permitted residue: Cypermethrin, sum of isomers</b>	
Pulses	0.5	Adzuki bean (dry)	T0.05
Rape seed (canola)	*0.05	All other foods	*0.01
<u>Stone fruits</u>	0.3	Asparagus	0.5
Tomato	0.2	Avocado	T0.2
Wheat bran, unprocessed	5	Beetroot	T0.1
		Berries and other small fruits [except grapes]	0.5
<b>Active constituent: Cyhalofop-butyl</b>		Brassica (cole or cabbage) vegetables, Head	
<b>Permitted residue: Sum of cyhalofop-butyl, cyhalofop and metabolites expressed as cyhalofop-butyl</b>		cabbages, Flowerhead brassicas	1
Edible offal (mammalian)	*0.05	Broad bean (dry) (fava bean)	0.05
Eggs	*0.05	Cattle, edible offal of	0.05
Meat (mammalian) (in the fat)	*0.05	Cattle meat (in the fat)	0.5
Milks	*0.05	<u>Celery</u>	T1
Poultry, edible offal of	*0.05	Cereal grains [except wheat]	1
Poultry meat	*0.05	Chick-pea (dry)	0.2
Rice	*0.01	Common bean (dry) (navy bean)	0.05
		Coriander (leaves, stem, roots)	T5
<b>Active constituent: Cyhalothrin</b>		Coriander, seed	T1
<b>Permitted residue: Cyhalothrin, sum of isomers</b>		Cotton seed	0.2
Barley	0.2	Cotton seed oil, crude	*0.02
Beetroot	*0.01	Cucumber	T0.3
<u>Berries and other small fruits</u>	0.2	Deer meat (in the fat)	T0.5
		Durian	1

**Schedule 20**

**Maximum residue limits**  
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Eggs	0.05	Meat (mammalian)	0.03
Field pea (dry)	0.05	Milks	*0.01
Goat, edible offal of	0.05	Peanut	0.02
Goat meat (in the fat)	0.5	Potato	*0.02
Grapes	T0.05	Poultry, edible offal of	*0.01
Herbs	T5	Poultry meat	*0.01
Horse, edible offal of	*0.05	Wheat	*0.02
Horse meat (in the fat)	*0.05		
Leafy vegetables [except lettuce head]	T5	<b>Active constituent: Cyprodinil</b>	
Leek	T0.5	<b>Permitted residue: Cyprodinil</b>	
Lemon balm	T5	Blackberries	<u>10</u>
Lettuce, head	2	Blueberries	<u>3</u>
Linola oil, edible	0.1	Boysenberry	<u>10</u>
Linola seed	0.1	Cloudberry	T5
Linseed	0.5	Common bean (pods and/or immature seeds)	<u>0.7</u>
Longan	1	Cucumber	<u>0.5</u>
Lupin (dry)	*0.01	Dewberries (including boysenberry and loganberry)	T5
Milks (in the fat)	1	Dried grapes (currants, raisins and sultanas)	5
Mung bean (dry)	0.05	Dried stone fruits	0.05
Olives	T*0.05	Edible offal (mammalian)	*0.01
Onion, bulb	*0.01	Egg plant	T0.2
<u>Onion, Welsh</u>	<u>T0.5</u>	Grapes	2
Peas	1	<u>Leafy vegetables</u>	<u>10</u>
Peppers, Chili	1	Meat (mammalian)	*0.01
Pig, edible offal of	*0.05	Melons, except watermelon	T0.2
Pig meat (in the fat)	*0.05	Milks	*0.01
Pome fruits	1	Onion, bulb	<u>0.2</u>
Poppy seed	T*0.01	<u>Peas (pods and succulent, immature seeds)</u>	<u>0.5</u>
Potato	*0.01	Peppers, Sweet	<u>0.7</u>
Poultry, edible offal of	*0.05	Pistachio nut	T0.1
Poultry meat (in the fat)	*0.05	Pome fruits	0.05
Radish	<u>T0.05</u>	Raspberries, red, black	<u>10</u>
Rape seed (canola)	0.2	Stone fruits	<u>2</u>
Rape seed oil, edible	0.2	Strawberry	<u>5</u>
Shallot	T0.5	<u>Tomato</u>	<u>T1</u>
Sheep, edible offal of	0.05		
Sheep meat (in the fat)	0.5	<b>Active constituent: Cyromazine</b>	
Soya bean (dry)	0.05	<b>Permitted residue: Cyromazine</b>	
Soya bean oil, crude	0.1	Cattle, edible offal of	0.05
Spring onion	T0.5	Cattle meat	0.05
Stone fruits	1	Eggs	0.2
Sunflower seed	0.1	Goat, edible offal of	0.2
Sunflower seed oil, crude	0.1	Goat meat	0.2
Sweet corn (corn-on-the-cob)	0.05	Milks	*0.01
Tea, green, black	0.5	Pig, edible offal of	0.05
Tomato	0.5	Pig meat	0.05
Wheat	0.2	Poultry, edible offal of	0.1
		Poultry meat	0.05
<b>Active constituent: Cyproconazole</b>		Sheep, edible offal of	0.2
<b>Permitted residue: Cyproconazole, sum of isomers</b>		Sheep meat	0.2
Barley	*0.02		
Chick-pea (dry)	T*0.01		
Edible offal (mammalian)	1		
Eggs	*0.01		
Lentil (dry)	T*0.01		

**Schedule 20**

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<b>Active constituent:</b> 2,4-D		Oilseed	0.1
<b>Permitted residue:</b> 2,4-D		Pig, edible offal of	*0.01
Cereal grains	0.2	Pig meat (in the fat)	0.1
Citrus fruits	5	Poultry, edible offal of	*0.01
Edible offal (mammalian)	2	Poultry meat (in the fat)	*0.01
Eggs	*0.05	Pulses	0.1
Grapes	T*0.05	Sheep, edible offal of	0.1
Legume vegetables	*0.05	Sheep meat (in the fat)	0.2
Lupin (dry)	*0.05	Sweet corn (kernels)	0.1
Meat (mammalian)	0.2	Tea, green, black	5
Milks	*0.05	Wheat bran, unprocessed	5
Oilseed	*0.05	Wheat germ	3
Pear	*0.05		
Potato	0.1	<b>Active constituent:</b> Dexamethasone and Dexamethasone trimethylacetate	
Poultry, edible offal of	*0.05	<b>Permitted residue:</b> Dexamethasone	
Poultry meat	*0.05	Cattle, edible offal of	0.1
Pulses	*0.05	Cattle meat	0.1
Sugar cane	5	Cattle milk	*0.05
		Horse, edible offal of	0.1
		Horse meat	0.1
		Pig, edible offal of	0.1
		Pig meat	0.1
<b>Active constituent:</b> Daminozide		<b>Active constituent:</b> Diafenthiuron	
<b>Permitted residue:</b> Daminozide		<b>Permitted residue:</b> 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	
Edible offal (mammalian)	0.2	Cotton seed	0.2
Eggs	0.2	Edible offal (mammalian)	*0.02
Meat (mammalian)	0.2	Eggs	*0.02
Milks	*0.05	Meat (mammalian) (in the fat)	*0.02
Peach	30	Milks	*0.02
Peanut	20	Peanut	T0.1
Pome fruits	30	Poultry, edible offal of	*0.02
Poultry, edible offal of	0.2	Poultry meat (in the fat)	*0.02
Poultry meat	0.2		
<b>Active constituent:</b> 2,4-DB		<b>Active constituent:</b> Diazinon	
<b>Permitted residue:</b> 2,4-DB		<b>Permitted residue:</b> Diazinon	
Cereal grains	*0.02	Cereal grains	0.1
Edible offal (mammalian)	0.2	Citrus fruits	0.7
Eggs	*0.05	Coriander (leaves, stem, roots)	*0.05
Meat (mammalian)	0.2	Coriander, seed	*0.05
Milks	*0.05	Edible offal (mammalian)	0.7
Poultry, edible offal of	*0.05	Eggs	*0.05
Poultry meat	*0.05	Fruit [except as otherwise listed under this chemical]	0.5
		Kiwifruit	0.5
		Meat (mammalian) (in the fat)	0.7
		Milks (in the fat)	0.5
		Olive oil, crude	2
		Parsley	*0.05
<b>Active constituent:</b> Deltamethrin			
<b>Permitted residue:</b> Deltamethrin			
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		
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		



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**Maximum residue limits**  
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Peach	0.7	<i>Active constituent:</i> <b>1,3-dichloropropene</b>
Poultry, edible offal of	*0.05	<i>Permitted residue:</i> <b>1,3-dichloropropene</b>
Poultry meat	*0.05	<b>Grapes</b> 0.018
Shallot	T0.5	
Spring onion	T0.5	
Sugar cane	0.5	<i>Active constituent:</i> <b>Dichlorprop-P</b>
Sweet corn (corn-on-the-cob)	0.7	<i>Permitted residue:</i> <i>Sum of dichlorprop acid, its esters and conjugates, hydrolysed to dichlorprop acid, and expressed as dichlorprop acid</i>
Tree nuts	0.1	Citrus Fruits 0.2
Vegetable oils, crude [except olive oil, virgin]	0.1	Edible offal (mammalian) *0.05
Vegetables	0.7	Eggs *0.02
<i>Active constituent:</i> <b>Dicamba</b>		Meat (mammalian) *0.02
<i>Permitted residue:</i> <i>Dicamba</i>		Milks *0.01
Cereal grains	*0.05	Poultry, edible offal of *0.05
Edible offal (mammalian)	0.05	Poultry meat *0.02
Eggs	*0.05	
Meat (mammalian)	0.05	<i>Active constituent:</i> <b>Dichlorvos</b>
Milks	0.1	<i>Permitted residue:</i> <i>Dichlorvos</i>
Poultry, edible offal of	*0.05	Cacao beans 5
Poultry meat	*0.05	Cereal grains 5
Sugar cane	0.1	Coffee beans 2
Sugar cane molasses	2	Edible offal (mammalian) 0.05
<i>Active constituent:</i> <b>Dicamba</b>		Eggs 0.05
<i>Permitted residue:</i> <i>Sum of dicamba, 3,6-dichloro-5-hydroxy-2-methoxybenzoic acid and 3,6-dichloro-2-hydroxybenzoic acid, expressed as dicamba</i>		Fruit 0.1
<b>Soya bean</b>	<b>10</b>	Lentil (dry) 2
<i>Active constituent:</i> <b>Dichlobenil</b>		Lettuce, head 1
<i>Permitted residue:</i> <i>Dichlobenil</i>		Lettuce, leaf 1
Blueberries	T1	Meat (mammalian) 0.05
Citrus fruits	0.1	Milks 0.02
Currants, black, red, white	T1	Mushrooms 0.5
Gooseberry	T1	Peanut 2
Grapes	0.1	Poultry, edible offal of 0.05
Pome fruits	0.1	Poultry meat 0.05
Raspberries, red, black	T1	Rape seed (canola) T0.1
Stone fruits	0.1	Rice bran, unprocessed 10
Tomato	0.1	Soya bean (dry) 2
<i>Active constituent:</i> <b>Dichlofluanid</b>		Tomato 0.5
<i>Permitted residue:</i> <i>Dichlofluanid</i>		Tree nuts 2
Berries and other small fruits [except grapes and strawberry]	T50	Vegetables [except as otherwise listed under this chemical] 0.5
Grapes	0.5	Wheat bran, unprocessed 10
Peanut	*0.02	Wheat germ 10
Strawberry	10	
Tomato	1	<i>Active constituent:</i> <b>Diclofop-methyl</b>
<i>Permitted residue:</i> <i>Diclofop-methyl</i>		<i>Permitted residue:</i> <i>Diclofop-methyl</i>
		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

**Schedule 20**

**Maximum residue limits**  
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Poultry, edible offal of	*0.05	Celery	T5
Poultry meat	*0.05	<u>Chives</u>	2
		<u>Dried grapes</u>	6
<b>Active constituent: Dicloran</b>		Edible offal (mammalian)	*0.05
<b>Permitted residue: Dicloran</b>		Eggs	*0.05
Beans [except broad bean and soya bean]	20	<u>Grapes</u>	4
Berries and other small fruits [except grapes]	20	Macadamia nuts	*0.01
Broad bean (green pods and immature seeds)	20	Meat (mammalian)	*0.05
Carrot	15	Milks	*0.01
Grapes	10	Papaya (pawpaw)	1
Lettuce, head	20	Parsley	T15
Lettuce, leaf	20	Pome fruits	0.3
Onion, bulb	20	Potato	*0.02
Stone fruits	15	Poultry meat	*0.05
Sweet potato	20	Poultry, edible offal of	*0.05
Tomato	20	Tomato	0.5
<b>Active constituent: Dicofol</b>		<b>Active constituent: Diflubenzuron</b>	
<b>Permitted residue: Sum of dicofol and 2,2,2-trichloro-1-(4-chlorophenyl)-1-(2-chlorophenyl)ethanol, expressed as dicofol</b>		<b>Permitted residue: Diflubenzuron</b>	
Almonds	5	Cattle, edible offal of	*0.02
Cotton seed	0.1	Cattle milk	0.05
Cucumber	2	Cereal grains	T2
Fruit [except strawberry]	5	Mushrooms	0.1
Gherkin	2	Sheep kidney	0.05
Hops, dry	5	Sheep liver	0.05
Strawberry	1	Sheep meat (in the fat)	0.05
Tea, green, black	5	Sheep milk	0.05
Tomato	1	Wheat bran, unprocessed	T5
Vegetables [except as otherwise listed under this chemical]	5	<b>Active constituent: Diflufenican</b>	
<b>Active constituent: Dicyclanil</b>		<b>Permitted residue: Diflufenican</b>	
<b>Permitted residue: Sum of dicyclanil and its triaminopyridyl metabolite expressed as dicyclanil</b>		Barley	0.05
Sheep fat	0.3	Edible offal (mammalian)	0.1
Sheep kidney	0.3	Eggs	*0.02
Sheep liver	0.3	Grapes	*0.002
Sheep meat	0.3	Meat (mammalian)	0.01
<b>Active constituent: Dieldrin</b>		Milks	0.01
see Aldrin and Dieldrin		Oats	0.05
<b>Active constituent: Difenoconazole</b>		Peas	0.05
<b>Permitted residue: Difenoconazole</b>		Poultry, edible offal of	*0.02
Asparagus	*0.05	Poultry meat	*0.02
Avocado	0.5	Pulses	0.05
Banana	*0.02	Rye	0.05
Beetroot	T0.5	Triticale	0.05
Carrot	0.2	Wheat	0.02
<u>Cereal grains</u>	*0.01	<b>Active constituent: Dimethenamid-P</b>	
<u>Celeriac</u>	T0.5	<b>Permitted residue: Sum of dimethenamid-P and its (R)-isomer</b>	
		Common bean (pods and/or immature seeds)	*0.02
		Edible offal (mammalian)	*0.01
		Eggs	*0.01
		Maize	*0.02
		Meat (mammalian)	*0.01

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Milks	*0.01	<a href="#">Cranberry</a>	<a href="#">T5</a>
Peas	*0.02	Edible offal (mammalian)	<a href="#">0.1</a>
Poppy seed	*0.01	<a href="#">Egg plant</a>	<a href="#">T0.02</a>
Poultry, edible offal of	*0.01	Eggs	*0.05
Poultry meat	*0.01	<a href="#">Elderberries</a>	<a href="#">0.02</a>
Pulses	*0.02	<a href="#">Grapes</a>	<a href="#">T*0.1</a>
Pumpkins	*0.02	<a href="#">Legume</a> vegetables	<a href="#">T2</a>
Rape seed (canola)	T*0.01	Mango	1
Sweet corn (corn-on-the-cob)	*0.02	Meat (mammalian)	*0.05
<hr/>		<a href="#">Melons, except watermelon</a>	<a href="#">T5</a>
<b>Active constituent: Dimethipin</b>		Milks	*0.05
<b>Permitted residue: Dimethipin</b>		Oilseed [except peanut]	<a href="#">T0.1</a>
Cotton seed	0.5	<a href="#">Olive oil, refined</a>	<a href="#">T0.1</a>
Cotton seed oil, crude	*0.1	<a href="#">Onion, bulb</a>	<a href="#">0.7</a>
Cotton seed oil, refined	*0.1	<a href="#">Parsnip</a>	<a href="#">T0.3</a>
Edible offal (mammalian)	*0.01	Peanut	<a href="#">T*0.05</a>
Eggs	*0.02	<a href="#">Peppers, Chili</a>	<a href="#">T5</a>
Meat (mammalian)	*0.01	Peppers, Sweet	<a href="#">0.7</a>
Milks	*0.01	<a href="#">Potato</a>	<a href="#">0.1</a>
Poultry, edible offal of	*0.01	Poultry, edible offal of	*0.05
Poultry meat	*0.01	Poultry meat	*0.05
<hr/>		<a href="#">Pulses</a>	<a href="#">T0.5</a>
<b>Active constituent: Dimethirimol</b>		<a href="#">Radish</a>	<a href="#">T3</a>
<b>Permitted residue: Dimethirimol</b>		<a href="#">Raspberries, red, black</a>	<a href="#">T5</a>
Fruiting vegetables, cucurbits	1	<a href="#">Rhubarb</a>	<a href="#">0.7</a>
<hr/>		<a href="#">Rollinia</a>	<a href="#">5</a>
<b>Active constituent: Dimethoate</b>		<a href="#">Santols</a>	<a href="#">5</a>
<b>Permitted residue: Sum of dimethoate and omethoate, expressed as dimethoate</b>		<a href="#">Squash, summer (including zucchini)</a>	<a href="#">0.7</a>
<i>see also Omethoate</i>		<a href="#">Stone fruits [except cherries]</a>	<a href="#">T*0.02</a>
<a href="#">Abiu</a>	<a href="#">5</a>	Strawberry	<a href="#">0.02</a>
<a href="#">Artichoke, globe</a>	<a href="#">T1</a>	<a href="#">Sweet corn (corn-on-the-cob)</a>	<a href="#">T0.3</a>
<a href="#">Asparagus</a>	<a href="#">0.02</a>	<a href="#">Sweet potato</a>	<a href="#">0.1</a>
<a href="#">Assorted tropical and sub-tropical fruits – inedible peel [except avocado; mango]</a>	<a href="#">5</a>	Tomato	<a href="#">0.02</a>
Avocado	3	<a href="#">Turnip, garden</a>	<a href="#">*0.2</a>
<a href="#">Banana passionfruit</a>	<a href="#">5</a>	<a href="#">Watermelon</a>	<a href="#">T5</a>
<a href="#">Bearberry</a>	<a href="#">T5</a>	<a href="#">Wheat bran, processed</a>	<a href="#">T1</a>
<a href="#">Beetroot</a>	<a href="#">T*0.1</a>	<hr/>	
<a href="#">Bilberry</a>	<a href="#">T5</a>	<b>Active constituent: Dimethomorph</b>	
<a href="#">Bilberry, bog</a>	<a href="#">T5</a>	<b>Permitted residue: Sum of E and Z isomers of dimethomorph</b>	
<a href="#">Bilberry, red</a>	<a href="#">T5</a>	Brassica leafy vegetables	T2
<a href="#">Blackberries</a>	<a href="#">T5</a>	Edible offal (mammalian)	*0.01
<a href="#">Blueberries</a>	<a href="#">T5</a>	Fruiting vegetables, cucurbits	0.5
<a href="#">Boysenberry</a>	<a href="#">0.02</a>	Grapes	2
<a href="#">Broccoli</a>	<a href="#">T0.3</a>	Leafy vegetables [except lettuce head]	T2
<a href="#">Cabbages, head</a>	<a href="#">T0.2</a>	Leek	0.5
<a href="#">Cactus fruit</a>	<a href="#">5</a>	Lettuce, head	0.3
<a href="#">Carrot</a>	<a href="#">T0.3</a>	Meat (mammalian)	*0.01
<a href="#">Cauliflower</a>	<a href="#">T0.3</a>	Milks	*0.01
<a href="#">Celery</a>	<a href="#">T0.5</a>	Onion, bulb	0.05
Cereal grains	<a href="#">T0.05</a>	<a href="#">Onion, Welsh</a>	<a href="#">2</a>
<a href="#">Cherries</a>	<a href="#">T0.2</a>	Peas	1
<a href="#">Citrus fruits</a>	<a href="#">5</a>	Poppy seed	*0.02
		Potato	*0.02
		Shallot	T0.5
		Spring onion	<a href="#">2</a>

**Schedule 20**

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<b>Active constituent:</b> <u>Dinitolmide</u>		Poultry meat	*0.05
<b>Permitted residue:</b> <i>Sum of dinitolmide and its metabolite 3-amino-5-nitro-o-toluamide, expressed as dinitolmide equivalents</i>		Pulses	1
Poultry, edible offal of	6	Rice	5
Poultry fats	2	Rice, polished	1
Poultry meat	3	Rye	2
<b>Active constituent:</b> <u>Dinitro-o-toluamide</u> <i>see Dinitolmide</i>		Sorghum	2
<b>Active constituent:</b> <u>Dinotefuran</u>		Sugar beet	0.1
<b>Permitted residue:</b> <i>Sum of dinotefuran and its metabolites DN, 1-methyl-3-(tetrahydro-3-furylmethyl)guanidine and UF, 1-methyl-3-(tetrahydro-3-furylmethyl)urea expressed as dinotefuran</i>		Sugar cane	*0.05
<u>Grapes</u>	<u>0.9</u>	<u>Tea, green, black</u>	<u>T0.5</u>
<b>Active constituent:</b> <u>Diphenylamine</u>		Tree nuts	*0.05
<b>Permitted residue:</b> <i>Diphenylamine</i>		Triticale	2
Apple	10	Vegetable oils, crude	1
Edible offal (mammalian) [except liver]	*0.01	Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05
Eggs	0.05	Wheat	2
Liver of cattle, goats, pigs and sheep	0.05	<b>Active constituent:</b> <u>Disulfoton</u>	
Meat (mammalian) (in the fat)	*0.01	<b>Permitted residue:</b> <i>Sum of disulfoton and demeton-S and their sulfoxides and sulfones, expressed as disulfoton</i>	
Milks (in the fat)	*0.01	Cotton seed	0.5
Pear	7	Edible offal (mammalian)	0.02
Poultry, edible offal of	*0.01	Eggs	*0.02
Poultry meat (in the fat)	*0.01	Hops, dry	0.5
<b>Active constituent:</b> <u>Diquat</u>		Meat (mammalian)	0.02
<b>Permitted residue:</b> <i>Diquat cation</i>		Milks	0.01
<u>Anise myrtle leaves</u>	<u>T0.5</u>	Potato	0.5
Barley	5	Poultry, edible offal of	*0.02
Beans [except broad bean and soya bean]	1	Poultry meat	*0.02
Broad bean (green pods and immature seeds)	1	Vegetables	0.5
Edible offal (mammalian)	*0.05	<b>Active constituent:</b> <u>Dithianon</u>	
Eggs	*0.01	<b>Permitted residue:</b> <i>Dithianon</i>	
Fruit	*0.05	Fruit	2
Hops, dry	T0.2	<b>Active constituent:</b> <u>Dithiocarbamates</u>	
<u>Lemon myrtle leaves</u>	<u>T0.5</u>	<b>Permitted residue:</b> <i>Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Linseed	*0.01	Almonds	3
Maize	0.1	Asparagus	T1
Meat (mammalian)	*0.05	<u>Avocado</u>	<u>7</u>
Milks	*0.01	Banana	2
<u>Native pepper (Tasmannia lanceolata) leaves</u>	<u>T0.5</u>	Beans [except broad bean and soya bean]	2
Oats	5	Beetroot	1
Oilseed [except linseed <u>and poppy seed</u> ]	5	Berries and other small fruits (except strawberry)	T10
Onion, bulb	0.1	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Peas	0.1	Broad bean (green pods and immature seeds)	2
<u>Poppy seed</u>	<u>0.5</u>	Bulb vegetables [except garlic and onion, bulb]	T10
Potato	0.2	Carrot	1
Poultry, edible offal of	*0.05	Celery	5

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**Maximum residue limits**  
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Cereal grains	0.5	Edible offal (mammalian)	3
Citrus fruits	0.2	Fruit	0.5
Coconut	5	Meat (mammalian)	0.1
Coffee beans	5	Milks	0.1
Common bean (pods and/or immature seeds)	2	Oilseed	0.5
Cotton seed	10	Pulses	*0.05
Custard apple	5	Sugar cane	0.2
Edible offal (mammalian)	2		
Eggs	*0.5	<b>Active constituent: Dodine</b>	
Fig	3	<b>Permitted residue: Dodine</b>	
Fruiting vegetables, cucurbits	2	Pome fruits	5
Fruiting vegetables, other than cucurbits [except roselle]	3	Stone fruits	*0.05
Garlic	4		
Herbs [except parsley]	T5	<b>Active constituent: Doramectin</b>	
Hops	T10	<b>Permitted residue: Doramectin</b>	
Leafy vegetables	5	Cattle, edible offal of	0.1
Litchi	5	Cattle fat	0.1
Macadamia nuts	*0.2	Cattle meat	0.01
Mango	7	Cattle milk	0.05
Meat (mammalian)	*0.5	Pig kidney	0.03
Milks	*0.2	Pig liver	0.05
Onion, bulb	4	Pig meat (in the fat)	0.1
Papaya (pawpaw)	5	Sheep, edible offal of	0.05
Parsley	5	Sheep fat	0.1
Parsnip	T1	Sheep meat	0.02
Passionfruit (including Granadilla)	3		
Peanut	0.2	<b>Active constituent: 2,2-DPA</b>	
Peas (pods and succulent, immature seeds)	2	<b>Permitted residue: 2,2-dichloropropionic acid</b>	
Persimmon, Japanese	3	Avocado	*0.1
Pistachio nut	T3	Banana	*0.1
Pome fruits	3	Cereal grains	*0.1
Pomegranate	3	Citrus fruits	*0.1
Poppy seed	*0.2	Cotton seed	*0.1
Potato	1	Currants, black, red, white	15
Poultry meat	*0.5	Edible offal (mammalian)	0.2
Poultry, edible offal of	*0.5	Grapes	3
Pulses	0.5	Meat (mammalian)	0.2
Radish	T1	Milks	*0.1
Rhubarb	2	Papaya (pawpaw)	*0.1
Roselle (rosella)	5	Pecan	*0.1
Stone fruits	3	Pineapple	*0.1
Strawberry	3	Pome fruits	*0.1
Sunflower seed	T*0.05	Stone fruits	1
Swede	T1	Sugar cane	*0.1
Tree tomato	T5	Sunflower seed	*0.1
Turnip, garden	T1	Vegetables	*0.1
Walnuts	T*0.2		
Wasabi	T2	<b>Active constituent: EDC</b>	
		<i>see Ethylene dichloride</i>	
<b>Active constituent: Diuron</b>		<b>Active constituent: Emamectin</b>	
<b>Permitted residue: Sum of diuron and 3,4-dichloroaniline, expressed as diuron</b>		<b>Permitted residue: Sum of emamectin B1a and emamectin B1b</b>	
Asparagus	2		
Cereal grains	0.1		
Cotton seed oil, crude	0.5		

**Schedule 20**

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Bergamot	T0.05	Tea, green, black	T30
Brassica (cole or cabbage) vegetables, Head		Tree nuts	0.05
cabbages, Flowerhead brassicas	0.02		
Brassica leafy vegetables	T0.3	<i>Active constituent:</i> <b>Endothal</b>	
Burnet, salad	T0.05	<i>Permitted residue:</i> <i>Endothal</i>	
<u>Celery</u>	<u>T0.2</u>		
Chervil	T0.05	Cotton seed	0.1
Coriander (leaves, stem, roots)	T0.05	Potato	0.1
Coriander, seed	T0.05		
Cotton seed	0.005	<i>Active constituent:</i> <b>Enilconazole</b>	
Dill, seed	T0.05	<i>see Imazalil</i>	
Edible offal (mammalian)	<u>0.02</u>		
<u>Egg plant</u>	<u>T0.1</u>	<i>Active constituent:</i> <b>Epoxiconazole</b>	
Fennel, seed	T0.05	<i>Permitted residue:</i> <i>Epoxiconazole</i>	
Grapes	*0.002	Avocado	0.5
Herbs	T0.05	Banana	1
Kaffir lime leaves	T0.05	Cereal grains	0.05
Lemon grass	T0.05	Edible offal (mammalian)	0.05
Lemon verbena (fresh weight)	T0.05	Eggs	*0.01
Lettuce, head	0.2	Meat (mammalian)	*0.01
Lettuce, leaf	0.2	Milks	*0.005
Meat (mammalian)(in the fat)	<u>0.01</u>	Poultry, edible offal of	*0.01
Milks	*0.001	Poultry meat (in the fat)	*0.01
<u>Milk fats</u>	<u>0.01</u>	Wheat bran, unprocessed	0.3
Mizuna	T0.05	Wheat germ	0.2
Peppers, Sweet	0.01		
Rape seed (canola)	*0.01	<i>Active constituent:</i> <b>Eprinomectin</b>	
Rucola (rocket)	T0.05	<i>Permitted residue:</i> <i>Eprinomectin B1a</i>	
<u>Strawberry</u>	<u>T0.1</u>	Cattle, edible offal of	2
Sweet corn (corn-on-the-cob)	*0.002	Cattle fat	0.5
Tomato	0.01	Cattle milk	0.03
		Cattle meat	0.1
<i>Active constituent:</i> <b>Endosulfan</b>		Deer, edible offal of	2
<i>Permitted residue:</i> <i>Sum of A- and B- endosulfan and endosulfan sulphate</i>		Deer meat	0.1
Assorted tropical and sub-tropical fruits –			
inedible peel	2	<i>Active constituent:</i> <b>EPTC</b>	
Broccoli	1	<i>Permitted residue:</i> <i>EPTC</i>	
Cabbages, head	1	Cereal grains	*0.04
Cauliflower	1	Edible offal (mammalian)	*0.1
Cereal grains	0.1	Eggs	*0.01
Citrus fruits	0.3	Meat (mammalian)	*0.1
Edible offal (mammalian)	0.2	Milks	*0.1
Eggs	0.02	Oilseed	0.1
Fruiting vegetables, cucurbits	1	Poultry, edible offal of	*0.05
Fruiting vegetables, other than cucurbits	1	Poultry meat	*0.05
Meat (mammalian) (in the fat)	0.2	Vegetables	*0.04
Milks	0.02		
Oilseed	1	<i>Active constituent:</i> <b>Erythromycin</b>	
Pome fruits	1	<i>Permitted residue:</i> <i>Inhibitory substance, identified as erythromycin</i>	
Poultry, edible offal of	*0.01	Edible offal (mammalian)	*0.3
Poultry meat (in the fat)	0.05	Meat (mammalian)	*0.3
Pulses	*0.1	Milks	*0.04
Root and tuber vegetables	0.5		
Stalk and stem vegetables	1		
Strawberry	T0.5		

**Schedule 20**

**Maximum residue limits**  
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Poultry, edible offal of	*0.3	Edible offal (mammalian)	0.5
Poultry meat	*0.3	Meat (mammalian) (in the fat)	0.5
<hr/>		Milks (in the fat)	0.2
<i>Active constituent:</i> <b>Esfenvalerate</b>		Poppy seed	*0.02
<i>see Fenvalerate</i>		Spinach	T1
<hr/>		Sugar beet	0.1
<hr/>		<hr/>	
<i>Active constituent:</i> <b>Ethephon</b>		<i>Active constituent:</i> <b>Ethopabate</b>	
<i>Permitted residue:</i> <i>Ethephon</i>		<i>Permitted residue:</i> <i>Ethopabate</i>	
<hr/>		<hr/>	
Apple	1	Poultry, edible offal of	15
Barley	1	Poultry meat	5
Cherries	15	<hr/>	
Cotton seed	2	<i>Active constituent:</i> <b>Ethoprophos</b>	
Cotton seed oil, crude	*0.1	<i>Permitted residue:</i> <i>Ethoprophos</i>	
Currant, black	1	<hr/>	
Edible offal (mammalian)	0.2	Banana	*0.05
Eggs	*0.2	Cereal grains	*0.005
Grapes	10	Custard apple	*0.02
Kiwifruit	0.1	Litchi	*0.02
Macadamia nuts	*0.1	Potato	*0.02
Mandarins	2	Sugar cane	*0.1
Mango	<u>T*0.02</u>	Sweet potato	*0.02
Meat (mammalian)	0.1	Tomato	*0.01
Milks	0.1	<hr/>	
Nectarine	0.01	<i>Active constituent:</i> <b>Ethoxyquin</b>	
Olives	T7	<i>Permitted residue:</i> <i>Ethoxyquin</i>	
Oranges, sweet, sour	2	<hr/>	
Peach	0.5	Apple	3
Pineapple	2	Pear	3
Poultry, edible offal of	*0.2	<hr/>	
Poultry meat	*0.1	<i>Active constituent:</i> <b>Ethoxysulfuron</b>	
Sugar cane	0.5	<i>Permitted residue—commodities of plant origin:</i> <i>Ethoxysulfuron</i>	
Sugar cane molasses	7	<i>Permitted residue—commodities of animal origin:</i> <i>2-amino-4, 6-dimethoxypyrimidine, expressed as ethoxysulfuron</i>	
Tomato	2	<hr/>	
Walnuts	<u>T5</u>	Edible offal (mammalian)	*0.05
Wheat	T1	Meat (mammalian)	*0.05
<hr/>		Milks	*0.01
<i>Active constituent:</i> <b>Ethion</b>		Sugar cane	*0.01
<i>Permitted residue:</i> <i>Ethion</i>		<hr/>	
Cattle, edible offal of	2.5	<i>Active constituent:</i> <b>Ethyl formate</b>	
Cattle meat (in the fat)	2.5	<i>Permitted residue:</i> <i>Ethyl formate</i>	
Citrus fruits	1	<hr/>	
Cotton seed	0.1	Dried fruits	1
Cotton seed oil, crude	0.05	<hr/>	
Grapes	2	<i>Active constituent:</i> <b>Ethylene dichloride (EDC)</b>	
Milks (in the fat)	0.5	<i>Permitted residue:</i> <i>1,2-dichloroethane</i>	
Pome fruits	1	<hr/>	
Stone fruits	1	Cereal grains	*0.1
Tea, green, black	5	<hr/>	
<hr/>		<i>Active constituent:</i> <b>Etiozazole</b>	
<i>Active constituent:</i> <b>Ethofumesate</b>		<i>Permitted residue:</i> <i>Etiozazole</i>	
<i>Permitted residue:</i> <i>Ethofumesate</i>		<hr/>	
Beetroot	0.1	Banana	<u>0.2</u>
Bulb vegetables	*0.1	Cherries	1
Chard (silver beet)	1	<hr/>	

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**Maximum residue limits**  
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Chervil	T1	Onion, bulb	*0.05
Citrus fruits	0.2	Peanut	*0.05
Coriander (leaves, stem, roots)	T1	Pineapple	*0.05
Cotton seed	0.2	Poultry, edible offal of	*0.05
<a href="#">Custard apple</a>	<a href="#">T0.1</a>	Poultry meat	*0.05
Dried grapes	1.5	Root and tuber vegetables	0.2
Edible offal (mammalian)	*0.01	Strawberry	0.2
Eggs	*0.01	Sugar cane	*0.05
Fruiting vegetables, other than cucurbits	0.05	Tomato	0.5
<a href="#">Fruiting vegetables, cucurbits</a>	<a href="#">T0.1</a>		
Grapes	0.5	<b>Active constituent:</b> <a href="#">Fenarimol</a>	
Herbs	T1	<b>Permitted residue:</b> <a href="#">Fenarimol</a>	
<a href="#">Ivy gourd</a>	<a href="#">T0.1</a>	Berries and other small fruits [except grapes]	T0.1
Meat (mammalian) (in the fat)	*0.02	Cherries	1
Milks	*0.01	Fruiting vegetables, cucurbits	0.2
Mizuna	T1	Grapes	0.1
<a href="#">Papaya</a>	<a href="#">T0.1</a>	Pome fruits	0.2
Podded pea (young pods) (snow and sugar snap)	T*0.02		
<a href="#">Pointed gourd</a>	<a href="#">T0.1</a>	<b>Active constituent:</b> <a href="#">Fenbendazole</a>	
Pome fruits	0.2	<b>Permitted residue:</b> <a href="#">Fenbendazole</a>	
Poultry, edible offal of	*0.01	Cattle, edible offal of	*0.1
Poultry meat (in the fat)	*0.02	Cattle meat	*0.1
Rucola (Rocket)	T1	Goat, edible offal of	0.5
Stone fruits [except cherries]	0.3	Goat meat	0.5
		Milks	0.1
		Sheep, edible offal of	0.5
		Sheep meat	0.5
<b>Active constituent:</b> <a href="#">Etridiazole</a>			
<b>Permitted residue:</b> <a href="#">Etridiazole</a>		<b>Active constituent:</b> <a href="#">Fenbuconazole</a>	
Beetroot	*0.02	<b>Permitted residue:</b> <a href="#">Fenbuconazole</a>	
Cotton seed	*0.02	Banana	0.5
Peanut	*0.02	<a href="#">Blueberries</a>	<a href="#">0.3</a>
Vegetables [except as otherwise listed under this chemical]	0.2	Edible offal (mammalian)	0.05
		Eggs	*0.01
		Meat (mammalian)	*0.01
		Milks	*0.01
		Nectarine	0.5
<b>Active constituent:</b> <a href="#">Fenamiphos</a>		Poultry, edible offal of	*0.01
<b>Permitted residue:</b> <i>Sum of fenamiphos, its sulfoxide and sulfone, expressed as fenamiphos</i>		Poultry meat	*0.01
Aloe vera	1	Stone fruits [except nectarine]	1
Banana	*0.05	Wheat	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05		
Celery	*0.05	<b>Active constituent:</b> <a href="#">Fenbutatin oxide</a>	
Citrus fruits	*0.05	<b>Permitted residue:</b> <a href="#">Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide</a>	
Edible offal (mammalian)	*0.05	Assorted tropical and sub-tropical fruits – inedible peel	5
Eggs	*0.05	Berries and other small fruits [except table grapes]	1
Fruiting vegetables, cucurbits	*0.05	Cherries	6
Ginger, root	*0.05	Citrus fruits	5
Grapes	*0.05	Citrus peel	30
Leafy vegetables [except lettuce, head; lettuce, leaf]	*0.05	Dried grapes	T10
Lettuce, head	0.2	<a href="#">Fig</a>	<a href="#">T10</a>
Lettuce, leaf	0.2		
Meat (mammalian)	*0.05		
Milks	*0.005		
Mushrooms	0.1		



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Grapes [except wine grapes]	T3	Rice, polished	0.1
Hops, dry	20	Soya bean (dry)	0.3
<a href="#">Nectarine</a>	<a href="#">3</a>	Sugar cane	0.02
Peach	3	Tea, green, black	0.5
Pome fruits	3	Tomato	0.5
<a href="#">Tomato</a>	<a href="#">T2</a>	Tree nuts	0.1
<hr/>		Vegetables [except as otherwise listed under this chemical]	0.1
<b>Active constituent: Fenhexamid</b>		Wheat bran, unprocessed	20
<b>Permitted residue: Fenhexamid</b>		Wheat germ	20
Blackberries	T20	<hr/>	
<a href="#">Blueberries</a>	<a href="#">5</a>	<b>Active constituent: Fenoxaprop-ethyl</b>	
Chervil	T15	<b>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</b>	
Cloudberry	T20	Barley	*0.01
Coriander (leaves, stem, roots)	T15	Chick-pea (dry)	*0.01
Cucumber	<a href="#">T10</a>	Edible offal (mammalian)	0.2
Dewberries (including boysenberry, loganberry and youngberry)	T20	Eggs	*0.02
Dried grapes	20	Meat (mammalian)	0.05
Edible offal (mammalian)	2	Milks	0.02
Grapes	10	Poultry, edible offal of	*0.1
Herbs	T15	Poultry meat	*0.01
Kiwifruit	15	Rice	T*0.02
Lettuce, head	<a href="#">T50</a>	Rye	*0.01
<a href="#">Lettuce, leaf</a>	<a href="#">T50</a>	Triticale	*0.01
Meat (mammalian) (in the fat)	*0.05	Wheat	*0.01
Milks	*0.01	<hr/>	
Mizuna	T15	<b>Active constituent: Fenoxycarb</b>	
<a href="#">Peas (pods and succulent, immature seeds)</a>	<a href="#">T5</a>	<b>Permitted residue: Fenoxycarb</b>	
Peppers	<a href="#">T30</a>	Currant, black	T2
Raspberries, red, black	T20	Currant, red	T2
Rucola (rocket)	T15	Gooseberry	T2
Stone fruits [except plums]	10	Olive oil, virgin	T3
Strawberry	10	Olives	T1
<a href="#">Tomato</a>	<a href="#">T2</a>	Pome fruits	2
<hr/>		<hr/>	
<b>Active constituent: Fenitrothion</b>		<b>Active constituent: Fenpropathrin</b>	
<b>Permitted residue: Fenitrothion</b>		<b>Permitted residue: Fenpropathrin</b>	
Apple	0.5	<a href="#">Cherries</a>	<a href="#">5</a>
Cabbages, head	0.5	<a href="#">Citrus fruits</a>	<a href="#">2</a>
Cacao beans	0.1	<a href="#">Grapes</a>	<a href="#">5</a>
Cereal grains	10	Tea, green, black	2
Cherries	0.5	<hr/>	
Edible offal (mammalian)	*0.05	<b>Active constituent: Fenpyroximate</b>	
Eggs	*0.05	<b>Permitted residue: Fenpyroximate</b>	
Fruit [except as otherwise listed under this chemical]	0.1	Apple	0.3
Grapes	0.5	<a href="#">Citrus fruits</a>	<a href="#">0.6</a>
Lettuce, head	0.5	Pear	0.3
Lettuce, leaf	0.5	<a href="#">Strawberry</a>	<a href="#">1</a>
Meat (mammalian)	T*0.05	<hr/>	
Milks (in the fat)	T*0.05		
Oilseeds	T0.1		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses [except soya bean (dry)]	T0.1		

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<b>Active constituent: Fenthion</b>		Edible offal (mammalian)	0.05
<b>Permitted residue:</b> <i>Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion</i>		Eggs	0.02
<a href="#">Apricot</a>	<a href="#">T0.2</a>	Grapes	0.1
<b>Assorted tropical and sub-tropical fruits – inedible peel</b>		Legume vegetables	0.5
Cattle, edible offal of	1	Meat (mammalian) (in the fat)	1
Cattle meat	1	Milks	0.2
<a href="#">Cherries</a>	<a href="#">T0.4</a>	Oilseed [except peanut]	0.5
Citrus fruits	<a href="#">T0.7</a>	Peanut	T0.1
Eggs	*0.05	Pome fruits	1
Grapes	<a href="#">T0.2</a>	Poultry, edible offal of	*0.02
<a href="#">Melons, except watermelon</a>	<a href="#">T3</a>	Poultry meat (in the fat)	0.05
Milks	T0.2	Pulses	0.5
<a href="#">Nectarine</a>	<a href="#">T0.25</a>	Stone fruits	1
Olive oil, crude	<a href="#">T0.5</a>	Sweet corn (corn-on-the-cob)	0.05
Olives	<a href="#">T0.2</a>	Tea, green, black	0.05
<a href="#">Peach</a>	<a href="#">T0.2</a>	Tomato	0.2
<a href="#">Peppers, Chili</a>	<a href="#">T7</a>	Wheat bran, unprocessed	5
<a href="#">Peppers, Sweet</a>	<a href="#">T0.5</a>	<b>Active constituent: Fipronil</b>	
Persimmon, Japanese	<a href="#">T0.3</a>	<b>Permitted residue:</b> <i>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)</i>	
Pig, edible offal of	0.5	Asparagus	0.2
Pig meat	0.5	Assorted tropical and sub-tropical fruit – inedible peel [except banana; custard apple]	T*0.01
<a href="#">Plums</a>	<a href="#">T0.25</a>	Banana	0.01
Pome fruits	<a href="#">T0.25</a>	Bergamot	T0.1
Poultry, edible offal of	*0.05	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.05
Poultry meat	*0.05	Burnet, salad	T0.1
Sheep, edible offal of	0.2	<a href="#">Celery</a>	<a href="#">T0.3</a>
Sheep meat	0.2	Chervil	T0.1
<a href="#">Watermelon</a>	<a href="#">T3</a>	Citrus fruits	T*0.01
<b>Active constituent: Fentin</b>		Coriander (leaves, stem, roots)	T0.1
<b>Permitted residue:</b> <i>Fentin hydroxide, excluding inorganic tin and Di- and Mono-phenyltin</i>		Coriander, seed	T0.1
Cacao beans	*0.1	Cotton seed	*0.01
Carrot	0.2	Cotton seed oil, crude	*0.01
Celeriac	0.1	Custard apple	T0.05
Celery	1	Dill, seed	T0.1
Coffee beans	*0.1	Edible offal (mammalian)	0.02
Peanut	*0.05	Eggs	0.02
Pecan	*0.05	Fennel, seed	T0.1
Potato	0.1	Ginger, root	*0.01
Rice	*0.1	Grapes [except wine grapes]	T*0.01
Sugar beet	0.2	Herbs	T0.1
<b>Active constituent: Fenvalerate</b>		Honey	<a href="#">0.01</a>
<b>Permitted residue:</b> <i>Fenvalerate, sum of isomers</i>		Kaffir lime leaves	T0.1
Berries and other small fruits	1	Lemon grass	T0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1	Lemon verbena (fresh weight)	T0.1
Brassica leafy vegetables	1	<a href="#">Lettuce, head</a>	<a href="#">T0.1</a>
Cereal grains	2		
Celery	2		
Dried grapes	0.5		

**Schedule 20**

**Maximum residue limits**  
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<u>Lettuce, leaf</u>	<u>T0.1</u>	<u>Active constituent: Flonicamid</u>	
Meat (mammalian) (in the fat)	0.1	<u>Permitted residue:</u> Flonicamid [N - (cyanomethyl)-4-(trifluoromethyl)-3-pyridinecarboxamide] and its metabolites TFNA [4-trifluoromethylnicotinic acid], TFNA-AM [4-trifluoromethylnicotinamide] TFNG [N -(4-trifluoromethylnicotinoyl)glycine]	
Milks	0.01	<u>Cotton seed</u>	<u>T1</u>
Mizuna	T0.1	<u>Edible offal (mammalian)</u>	<u>T*0.02</u>
Mushrooms	0.02	<u>Eggs</u>	<u>T*0.02</u>
Peanut	T*0.01	<u>Meat (mammalian)</u>	<u>T*0.02</u>
Peanut oil, crude	T*0.01	<u>Milks</u>	<u>T*0.02</u>
Pecan	T*0.01	<u>Poultry, edible offal of</u>	<u>T*0.02</u>
<u>Peppers, Chili</u>	<u>*0.005</u>	<u>Poultry meat</u>	<u>T*0.02</u>
Peppers, Sweet	T0.1	Stone fruits	0.6
Pome fruits	T*0.01		
Poppy seed	*0.01	<u>Active constituent: Florasulam</u>	
Potato	*0.01	<u>Permitted residue:</u> Florasulam	
Poultry, edible offal of	*0.01	Cereal grains	*0.01
Poultry meat (in the fat)	0.02	Edible offal (mammalian)	*0.01
Rape seed (canola)	*0.01	Eggs	*0.01
Rice	*0.005	Meat (mammalian)	*0.01
Rucola (rocket)	T0.1	Milks	*0.01
Sorghum	0.01	Poultry, edible offal of	*0.01
Stone fruits	<u>0.01</u>	Poultry meat	*0.01
Sugar cane	*0.01		
Sunflower seed	*0.01	<u>Active constituent: Florfenicol</u>	
Swede	0.1	<u>Permitted residue:</u> Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine	
Sweet potato	*0.01	Cattle kidney	0.5
Turnip, garden	0.1	Cattle liver	3
Wine grapes	*0.01	Cattle meat	0.3
		Fish	T0.5
<u>Active constituent: Flamprop-methyl</u>		Pig fat/skin	1
<u>Permitted residue:</u> Flamprop-methyl		Pig kidney	1
Edible offal (mammalian)	*0.01	Pig liver	3
Lupin (dry)	0.05	Pig meat	0.5
Meat (mammalian)	*0.01		
Milks	*0.01	<u>Active constituent: Fluazifop-p-butyl</u>	
Safflower seed	*0.05	<u>Permitted residue:</u> Sum of fluazifop-butyl, fluazifop and their conjugates, expressed as fluazifop	
Triticale	0.05	Assorted tropical and sub-tropical fruits — inedible peel [except avocado and banana]	0.05
Wheat	0.05	Avocado	*0.02
		Banana	*0.02
<u>Active constituent: Flamprop-M-methyl</u>		Berries and other small fruits	0.2
<u>see Flamprop-methyl</u>		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
		Celery	*0.02
<u>Active constituent: Flavophospholipol</u>		Chia	T2
<u>Permitted residue:</u> Flavophospholipol		Citrus fruits	*0.02
Cattle fat	*0.01	Coriander (leaves, stem, roots)	T2
Cattle kidney	*0.01		
Cattle liver	*0.01		
Cattle meat	*0.01		
Cattle milk	T*0.01		
Eggs	*0.02		

**Schedule 20**

**Maximum residue limits**  
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<a href="#">Date</a>	<a href="#">T0.2</a>	<b>Active constituent:</b> <b>Flubendiamide</b>
Edible offal (mammalian)	*0.05	<b>Permitted residue—commodities</b> of plant origin: Flubendiamide
Egg plant	T0.1	<b>Permitted residue—commodities</b> 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
Eggs	*0.05	Brassica (cole or cabbage) vegetables, Head
Fruiting vegetables, cucurbits	0.1	cabbages, Flowerhead brassicas 5
<a href="#">Galangal, rhizomes</a>	<a href="#">0.05</a>	<a href="#">Chia</a> 1
Garlic	0.05	Common bean (pods and/or immature seeds) T2
Ginger, root	0.05	Cotton seed 0.5
Herbs	T2	Edible offal (mammalian) 0.03
Hops, dry	0.05	<a href="#">Eggs</a> *0.01
<a href="#">Leafy vegetables [except lettuce, head]</a>	<a href="#">T2</a>	Fruiting vegetables, cucurbits 0.2
Leek	T0.5	Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)] 2
Legume vegetables	0.1	<a href="#">Grapes</a> 1.4
Lettuce, head	0.05	<a href="#">Herbs</a> 20
<a href="#">Lotus root</a>	<a href="#">T3</a>	Leafy vegetables [except lettuce, head] 10
Lupin (dry)	0.1	Lettuce, head 5
Meat (mammalian)	*0.05	Meat (mammalian) (in the fat) 0.05
Milks	0.1	Milk fats 0.05
Oilseed	0.5	Milks *0.01
Onion, bulb	0.05	Potato *0.02
<a href="#">Onion, Chinese</a>	<a href="#">0.05</a>	<a href="#">Poultry, edible offal of</a> *0.01
Onion, Welsh	0.05	<a href="#">Poultry meat (in the fat)</a> *0.01
Peppers, Sweet	*0.02	<a href="#">Root and tuber vegetables [except potato]</a> 0.2
Pome fruits	*0.01	<a href="#">Stalk and stem vegetables</a> 5
Potato	0.05	Stone fruits 1.6
Poultry, edible offal of	*0.05	Sweet corn (corn-on-the-cob) T*0.05
Poultry meat	*0.05	<b>Active constituent:</b> <b>Flucythrinate</b>
Pulses	0.5	<b>Permitted residue:</b> Flucythrinate
Root and tuber vegetables [except potato; sweet potato; <a href="#">taro</a> ; <a href="#">yam bean</a> ; <a href="#">yams</a> ]	T1	Cotton seed *0.1
Shallot	0.05	Cotton seed oil, crude *0.1
Spring <a href="#">Onion</a>	0.05	Edible offal (mammalian) *0.05
Stone fruits	0.05	Eggs *0.05
Sugar cane	T*0.1	Meat (mammalian) *0.05
Sweet potato	T0.1	Milks *0.05
<a href="#">Taro</a>	<a href="#">T3</a>	Poultry, edible offal of *0.05
<a href="#">Tea, green, black</a>	<a href="#">T50</a>	Poultry meat *0.05
Tomato	0.1	<b>Active constituent:</b> <b>Fludioxonil</b>
<a href="#">Turmeric, root</a>	<a href="#">0.05</a>	<b>Permitted residue—commodities</b> of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil
<a href="#">Water chestnut</a>	<a href="#">T3</a>	<b>Permitted residue—commodities</b> of plant origin: Fludioxonil
<a href="#">Yam bean</a>	<a href="#">T3</a>	Apricot 10
<a href="#">Yams</a>	<a href="#">T0.1</a>	Blackberries 5
<b>Active constituent:</b> <b>Fluazinam</b>		<a href="#">Blueberries</a> 2
<b>Permitted residue:</b> Fluazinam		<a href="#">Boysenberry</a> 5
Brassica (cole or cabbage) vegetables, Head		Broccoli <a href="#">T*0.01</a>
cabbages, Flowerhead brassicas	*0.01	
Pome fruits	*0.01	
<a href="#">Potato</a>	<a href="#">*0.01</a>	
Wine grapes	*0.05	
<b>Active constituent:</b> <b>Fluazuron</b>		
<b>Permitted residue:</b> Fluazuron		
Cattle, edible offal of	0.5	
Cattle meat (in the fat)	7	

**Schedule 20**

**Maximum residue limits**  
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<a href="#">Chestnuts</a>	<a href="#">T1</a>	Peanut	*0.05
Citrus fruits	10	Poultry, edible offal of	*0.1
Cloudberry	T5	Poultry meat	*0.1
<a href="#">Common bean (pods and/or immature seeds)</a>	<a href="#">0.7</a>	Pulses	*0.05
Cotton seed	*0.05	Rye	*0.05
Cucumber	<a href="#">0.5</a>	Triticale	*0.05
<a href="#">Dewberries (including boysenberry and loganberry)</a>	<a href="#">T5</a>	Wheat	*0.05
Edible offal (mammalian)	<a href="#">0.1</a>	<hr/>	
Egg plant	T0.2	<b>Active constituent:</b> <a href="#">Flumiclorac pentyl</a>	
Grapes	2	<b>Permitted residue:</b> <a href="#">Flumiclorac pentyl</a>	
Kiwifruit	15	Cotton seed	0.1
<a href="#">Leafy vegetables</a>	<a href="#">10</a>	Edible offal (mammalian)	*0.01
Maize	*0.02	Eggs	*0.01
Mango	T3	Meat (mammalian)	*0.01
Meat (mammalian)	<a href="#">0.05</a>	Milks	*0.01
Melons, except watermelon	T0.2	Poultry, edible offal of	*0.01
Milks	<a href="#">0.05</a>	Poultry meat	*0.01
Onion, bulb	<a href="#">0.2</a>	<hr/>	
Peach	10	<b>Active constituent:</b> <a href="#">Flumioxazin</a>	
Peanut	T*0.01	<b>Permitted residue:</b> <a href="#">Flumioxazin</a>	
<a href="#">Peas (pods and succulent, immature seeds)</a>	<a href="#">0.5</a>	Cereal grains	*0.05
Peppers, Sweet	<a href="#">2</a>	Edible offal (mammalian)	*0.01
Pistachio nut	T0.2	Eggs	*0.01
Pome fruits	5	Meat (mammalian)	*0.01
Pomegranate	5	Milks	*0.01
Potato	0.02	Oilseed	*0.1
Rape seed (canola)	*0.01	Poultry, edible offal of	*0.01
Raspberries, red, black	<a href="#">5</a>	Poultry meat	*0.01
Sorghum	*0.01	Pulses	*0.1
Stone fruits [except apricot; peach]	5	<hr/>	
Strawberry	<a href="#">5</a>	<b>Active constituent:</b> <a href="#">Flunixin</a>	
Sunflower seed	T*0.02	<b>Permitted residue:</b> <a href="#">Flunixin</a>	
Sweet corn (corn-on-the-cob)	*0.02	Cattle kidney	0.02
<a href="#">Tomato</a>	<a href="#">T1</a>	Cattle liver	0.02
<hr/>		Cattle meat (in the fat)	0.02
<b>Active constituent:</b> <a href="#">Flumethrin</a>		<hr/>	
<b>Permitted residue:</b> <a href="#">Flumethrin, sum of isomers</a>		<b>Active constituent:</b> <a href="#">Fluometuron</a>	
Cattle, edible offal of	0.05	<b>Permitted residue:</b> <a href="#">sum of fluometuron and 3-trifluoromethylaniline, expressed as fluometuron</a>	
Cattle meat (in the fat)	0.2	Cereal grains	*0.1
Honey	T*0.005	Citrus fruits	0.5
Horse, edible offal of	0.1	Cotton seed	*0.1
Horse meat	0.1	Pineapple	*0.1
Milks	0.05	<hr/>	
<hr/>		<b>Active constituent:</b> <a href="#">Fluopicolide</a>	
<b>Active constituent:</b> <a href="#">Flumetsulam</a>		<b>Permitted residue:</b> <a href="#">Fluopicolide</a>	
<b>Permitted residue:</b> <a href="#">Flumetsulam</a>		<a href="#">Grapes</a>	<a href="#">2</a>
Barley	*0.05	<hr/>	
Edible offal (mammalian)	0.3	<b>Active constituent:</b> <a href="#">Fluoxastrobin</a>	
Eggs	*0.1	<b>Permitted residue:</b> <a href="#">Sum of fluoxastrobin and its Z isomer</a>	
Garden pea	*0.1	<a href="#">Cranberry</a>	<a href="#">1.9</a>
Maize	*0.05	<hr/>	
Meat (mammalian)	*0.1		
Milks	*0.1		
Oats	*0.05		

**Schedule 20 Maximum residue limits** **Error! Reference source not found.** Section S20—3 Maximum residue limits

<b>Active constituent: Flupropanate</b>		<b>Active constituent: Flutriafol</b>	
<b>Permitted residue: Flupropanate</b>		<b>Permitted residue: Flutriafol</b>	
Edible offal (mammalian)	*0.1	Barley	0.2
Meat (mammalian) (in the fat)	*0.1	Cereal grains [except as otherwise listed under this chemical]	*0.02
Milks	0.1	Edible offal (mammalian)	0.5
<b>Active constituent: Fluquinconazole</b>		Eggs	*0.05
<b>Permitted residue: Fluquinconazole</b>		Garden pea (young pods)	*0.01
Barley	*0.02	Meat (mammalian)	*0.05
Edible offal (mammalian)	0.2	Milks	*0.05
Eggs	*0.02	Poultry, edible offal of	*0.05
Meat (mammalian) (in the fat)	0.5	Poultry meat	*0.05
Milks	*0.02	Rape seed (canola)	*0.02
Pome fruits	0.3	Sugar cane	<u>*0.01</u>
Poultry, edible offal of	*0.02	<b>Active constituent: Fluvalinate</b>	
Poultry meat (in the fat)	*0.02	<b>Permitted residue: Fluvalinate, sum of isomers</b>	
Rape seed (canola)	*0.01	Apple	0.1
Wheat	*0.02	Asparagus	0.2
<b>Active constituent: Fluroxypyr</b>		Cauliflower	0.5
<b>Permitted residue: Fluroxypyr</b>		Cotton seed	0.1
Cereal grains	0.2	Honey	T*0.01
Edible offal (mammalian) [except kidney]	0.1	Stone fruits	0.05
Eggs	*0.01	Table grapes	0.05
Kidney (mammalian)	1	Tomato	0.5
Meat (mammalian) (in the fat)	0.1	<b>Active constituent: Fluxapyroxad</b>	
Milks	0.1	<b>Permitted residue—commodities of plant origin: Fluxapyroxad</b>	
Poultry, edible offal of	*0.05	<b>Permitted residue—commodities of animal origin for enforcement: Fluxapyroxad</b>	
Poultry meat	*0.05	All other foods	<u>0.1</u>
Sugar cane (in the juice)	0.2	Barley	<u>0.2</u>
Sweet corn (corn-on-the-cob)	0.2	Barley bran, unprocessed	<u>0.5</u>
<b>Active constituent: Flusilazole</b>		Edible offal (mammalian)	<u>0.03</u>
<b>Permitted residue: Flusilazole</b>		Eggs	<u>0.005</u>
Grapes	0.5	Meat (mammalian) (in the fat)	<u>0.05</u>
Pome fruits	0.2	Milk fats	<u>0.02</u>
Sugar cane	*0.02	Milks	<u>0.005</u>
<b>Active constituent: Flutolanil</b>		Poultry, edible offal of	<u>*0.01</u>
<b>Permitted residue—commodities of plant origin: Flutolanil</b>		Poultry meat (in the fat)	<u>*0.01</u>
<b>commodities of animal origin: Flutolanil and metabolites hydrolysed to 2-trifluoromethylbenzoic acid and expressed as flutolanil</b>		<b>Active constituent: Fluxapyroxad</b>	
Edible offal (mammalian)	*0.05	<b>Permitted residue: Fluxapyroxad</b>	
Eggs	*0.05	Plums (including prunes)	<u>3</u>
Meat (mammalian) (in the fat)	*0.05	Pome fruits	<u>0.8</u>
Milks	*0.05	Pulses [except soya bean (dry)]	<u>0.4</u>
Potato	0.05	Soya bean (dry)	<u>0.3</u>
Poultry, edible offal of	*0.05	Soya bean (immature seeds)	<u>0.15</u>
Poultry meat (in the fat)	*0.05	Stone fruits [except plums (including prunes)]	<u>2</u>

**Schedule 20**

**Maximum residue limits**  
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<b>Active constituent: Forchlorfenuron</b>		Olives	*0.1
<b>Permitted residue: Forchlorfenuron</b>		Pome fruits	*0.1
Blueberries	T*0.01	Poultry, edible offal of	*0.1
Grapes	*0.01	Poultry meat	*0.05
Kiwifruit	T*0.01	<u>Pulses [except soya bean (dry)]</u>	<u>*0.1</u>
Mango	T*0.01	Rape seed (canola)	5
Plums (including prunes)	T*0.01	Saffron	T*0.05
Prunes	T*0.01	Soya bean (dry)	2
<b>Active constituent: Fosetyl</b>		Stone fruits	*0.05
<b>Permitted residue: Fosetyl</b>		Tomato	*0.05
Apple	1	<u>Tea, green, black</u>	<u>T20</u>
Avocado	5	Tree nuts	0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1	<b>Active constituent: Glyphosate</b>	
Durian	T5	<b>Permitted residue: Sum of glyphosate and Aminomethylphosphonic acid (AMPA) metabolite, expressed as glyphosate</b>	
Fruiting vegetables, other than cucurbits	T0.02	Adzuki bean (dry)	10
Leafy vegetables <u>[except rucola (rocket); spinach]</u>	<u>T0.2</u>	Avocado	*0.05
Peach	1	Babaco	*0.05
Pineapple	5	Banana	0.2
<u>Rucola (rocket)</u>	<u>T0.7</u>	Barley	10
<u>Spinach</u>	<u>T0.7</u>	Berries and other small fruits	*0.05
<u>Stone fruits [except cherries; peach]</u>	<u>T1</u>	Bulb vegetables	*0.1
<b>Active constituent: Furathiocarb</b>		Cereal grains [except <u>barley; maize; sorghum; wheat</u> ]	T*0.1
see Carbofuran.		Citrus fruits	0.5
Residues arising from the use of furathiocarb are covered by MRLs for carbofuran		Coffee beans	T0.2
<b>Active constituent: Glufosinate and Glufosinate-ammonium</b>		Cotton seed	15
<b>Permitted residue: Sum of glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinoyl] propionic acid, expressed as glufosinate (free acid)</b>		Cotton seed oil, crude	*0.1
Assorted tropical and sub-tropical fruits – inedible peel	0.2	Cowpea (dry)	10
Berries and other small fruits	0.1	Custard apple	*0.05
<u>Cereal grains</u>	<u>*0.1</u>	<u>Date</u>	<u>T2</u>
Citrus fruits	0.1	Edible offal (mammalian)	2
Coffee beans	T*0.05	Eggs	*0.05
Cotton seed	3	Fig	*0.05
<u>Date</u>	<u>T0.1</u>	Fruiting vegetables, cucurbits	*0.1
Edible offal (mammalian)	5	Fruiting vegetables, other than cucurbits	*0.1
Eggs	*0.05	<u>Guar bean (dry)</u>	<u>10</u>
Hops, dry	<u>T1</u>	Guava	*0.05
<u>Lemon myrtle</u>	<u>T20</u>	Hops, dry	*0.1
Maize	0.2	Kiwifruit	*0.05
Meat (mammalian)	0.1	Leafy vegetables	*0.1
Milks	*0.05	Legume vegetables	*0.1
<u>Native foods [except lemon myrtle]</u>	<u>T0.1</u>	<u>Lemon myrtle</u>	<u>T20</u>
<u>Oilseeds [except cotton seed; rape seed (canola)]</u>	<u>*0.1</u>	Linseed	T5
		Litchi	0.2
		<u>Maize</u>	<u>5</u>
		Mango	*0.05
		Meat (mammalian)	*0.1
		Milks	*0.1
		Monstero	*0.05
		Mung bean (dry)	10
		<u>Native foods [except lemon myrtle]</u>	<u>T2</u>
		Oilseed [except cotton seed; peanut; poppy seed; linseed; rape seed (canola); sunflower seed]	T*0.1

**Schedule 20**

**Maximum residue limits**  
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Olives	*0.1	<b>Active constituent:</b> <b>Haloxypop</b>
Papaya (pawpaw)	*0.05	<b>Permitted residue:</b> <i>Sum of haloxypop, its esters and conjugates, expressed as haloxypop</i>
Passionfruit	3	
Peanut	*0.1	Assorted tropical and sub-tropical fruits – inedible peel
Persimmon, American	*0.05	Assorted tropical and sub-tropical fruits – berries and other small fruits
Persimmon, Japanese	*0.05	
Pome fruits	*0.05	<b>Chia</b>
<b>Poppy seed</b>	<b>T20</b>	<b>T3</b>
Poultry, edible offal of	1	Citrus fruits
Poultry meat	*0.1	Cotton seed
Pulses [except adzuki bean (dry); cowpea (dry); guar bean (dry); mung bean (dry); soya bean (dry)]	5	Cotton seed oil, crude
Rape seed (canola)	<b>20</b>	Edible offal (mammalian)
Rollinia	*0.05	Eggs
Root and tuber vegetables	*0.1	Garlic
Saffron	T*0.05	<b>Guar bean (dry)</b>
Sorghum	15	<b>T2</b>
Soya bean (dry)	10	Linola seed
Stalk and stem vegetables	*0.01	Linseed
Stone fruits	0.2	Meat (mammalian) (in the fat)
Sugar cane	T0.3	Milks
Sugar cane molasses	T5	Onion, bulb
Sunflower seed	T20	Peanut
Tea, green, black	2	Persimmon, Japanese
Tree nuts	0.2	Pome fruits
Wheat	5	Poultry, edible offal of
Wheat bran, unprocessed	20	Poultry meat (in the fat)
		Pulses
		Rape seed (canola)
		Stone fruits
		Sugar cane
		Sunflower seed
		Tree nuts
<b>Active constituent:</b> <b>Guazatine</b>		<b>Active constituent:</b> <b>Hexaconazole</b>
<b>Permitted residue:</b> <i>Guazatine</i>		<b>Permitted residue:</b> <i>Hexaconazole</i>
Citrus fruits	5	Apple
Melons, except watermelon	10	Grapes
Tomato	5	Pear
<b>Active constituent:</b> <b>Halofuginone</b>		<b>Active constituent:</b> <b>Hexazinone</b>
<b>Permitted residue:</b> <i>Halofuginone</i>		<b>Permitted residue:</b> <i>Hexazinone</i>
Cattle fat	0.025	<b>Blueberries</b>
Cattle kidney	0.03	<b>0.6</b>
Cattle liver	0.03	Edible offal (mammalian)
Cattle muscle	0.01	Eggs
		Meat (mammalian)
		Milks
		Pineapple
		Poultry, edible offal of
		Poultry meat
		Sugar cane
<b>Active constituent:</b> <b>Halosulfuron-methyl</b>		<b>Active constituent:</b> <b>Hexythiazox</b>
<b>Permitted residue:</b> <i>Halosulfuron-methyl</i>		<b>Permitted residue:</b> <i>Hexythiazox</i>
Cotton seed	*0.05	Berries and other small fruits
Edible offal (mammalian)	0.2	Pome fruits
Maize	*0.05	Stone fruits
Meat (mammalian)	*0.01	
Milks	*0.01	
Poultry, edible offal	*0.01	
Poultry meat	*0.01	
Sorghum	*0.05	
Sugar cane	*0.05	



**Schedule 20**

**Maximum residue limits**  
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<u>Active constituent:</u> <b>Hydrogen phosphide</b>		<u>Active constituent:</u> <b>Imazethapyr</b>	
see Phosphine		<u>Permitted residue:</u> <i>Imazethapyr</i>	
<u>Active constituent:</u> <b>Imazalil</b>		Edible offal (mammalian) *0.1	
<u>Permitted residue:</u> <i>Imazalil</i>		Eggs *0.1	
Chicken, edible offal of	*0.01	Legume vegetables *0.1	
Chicken meat	*0.01	Maize *0.05	
Citrus fruits	10	Meat (mammalian) *0.1	
Eggs	*0.01	Milks *0.1	
Melons, except watermelon	10	Peanut *0.1	
<u>Mushrooms</u>	<u>T1</u>	Poultry, edible offal of *0.1	
Pome fruits	5	Poultry meat *0.1	
Potato	5	Pulses *0.1	
<u>Active constituent:</u> <b>Imazamox</b>		<u>Active constituent:</u> <b>Imidacloprid</b>	
<u>Permitted residue:</u> <i>Imazamox</i>		<u>Permitted residue:</u> <i>Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid</i>	
Adzuki bean (dry)	T*0.05	Apple 0.3	
<u>Barley</u>	<u>*0.05</u>	Assorted tropical and sub-tropical fruits – inedible peel [except banana] T1	
Broad bean (dry) (fava beans)	T*0.05	Banana 0.5	
Edible offal (mammalian)	*0.05	Beetroot T0.05	
Field pea (dry)	*0.05	Bergamot T5	
Meat (mammalian)	*0.05	<u>Berries and other small fruits [except blueberries; cranberry; grapes; strawberry]</u> <u>5</u>	
Milks	*0.05	<u>Blueberries</u> <u>T0.1</u>	
Peanut	*0.05	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas 0.5	
Poppy seed	T*0.05	Broad bean (dry) *0.05	
Rape seed (canola)	*0.05	Burdock, greater T0.05	
Soya bean (dry)	*0.05	Burnet, Salad T5	
Wheat	*0.05	Celery 0.3	
<u>Active constituent:</u> <b>Imazapic</b>		Cereal grains [except maize and sorghum] *0.05	
<u>Permitted residue:</u> <i>Sum of imazapic and its hydroxymethyl derivative</i>		Citrus fruits 2	
Edible offal (mammalian)	*0.05	Common bean (dry) (navy bean) T1	
Eggs	*0.01	Common bean (pods and/or immature seeds) T1	
Meat (mammalian) (in the fat)	*0.05	Coriander (leaves, stem, roots) T5	
Milks	*0.01	Coriander, seed T5	
Peanut	*0.1	Cotton seed *0.02	
Poultry, edible offal of	*0.01	<u>Date</u> <u>T1</u>	
Poultry meat	*0.01	Dill, seed T5	
Rape seed (canola)	*0.05	Edible offal (mammalian) 0.2	
Sugar cane	*0.05	Eggs *0.02	
Wheat	*0.05	Fennel, bulb T0.1	
<u>Active constituent:</u> <b>Imazapyr</b>		Fennel, seed T5	
<u>Permitted residue:</u> <i>Imazapyr</i>		Field pea (dry) *0.05	
<u>Barley</u>	<u>*0.05</u>	Fruiting vegetables, cucurbits 0.2	
Edible offal (mammalian)	*0.05	Fruiting vegetables, other than cucurbits [except sweet corn, (corn-on-the-cob)] 0.5	
Meat (mammalian) (in the fat)	*0.05	Galangal, Greater T0.05	
Maize	*0.05	Garlic T0.5	
Milks	*0.01	Ginger, Japanese T5	
Poppy seed	T*0.05	Ginger, root T0.3	
Rape seed (canola)	*0.05	Grapes T0.1	
Wheat	*0.05	<u>Hazelnuts</u> <u>T*0.01</u>	

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Herbs	T5	Edible offal (mammalian) [except kidney]	*0.01
<u>Hops, dry</u>	<u>T10</u>	Egg plant	0.5
Kaffir lime leaves	T5	Eggs	*0.01
Leafy vegetables [except lettuce, head]	20	Grapes	0.5
<u>Lemon balm</u>	<u>T5</u>	Herbs	T20
Lemon grass	T5	Kidney (mammalian)	0.2
Lemon verbena (fresh weight)	T5	Leafy vegetables [except chervil; lettuce, head; mizuna; rucola]	5
Lentil (dry)	0.2	Lemon balm	T10
Lettuce, head	5	Lettuce, head	3
Lupin (dry)	0.2	Linseed	T0.5
Maize	0.05	Meat (mammalian) (in the fat)	1
Meat (mammalian)	0.05	Mexican tarragon	T20
Milks	0.05	Milk fats	1
Peanut	T0.5	Milks	0.01
Persimmon, Japanese	T1	Mizuna	T10
Potato	0.3	Olives	T0.2
Poultry, edible offal of	*0.02	Peanut	T0.02
Poultry meat	*0.02	Peppers, Sweet	0.5
Radish, Japanese	T0.05	Pome fruits	2
Rape seed (canola)	*0.05	Poultry (edible offal of)	*0.01
Rhubarb	<u>T0.2</u>	Poultry meat (in the fat)	*0.01
Rose and dianthus (edible flowers)	T5	Pulses	0.2
Sorghum	*0.02	Rape seed (canola)	T*0.05
Stone fruits	0.5	Rucola (rocket)	T20
<u>Strawberry</u>	<u>0.5</u>	Safflower seed	T0.5
Sugar cane	*0.05	Stone fruits	2
Sunflower seed	*0.02	Sunflower seed	T1
Sweet corn (corn-on-the-cob)	*0.05	Tomato	<u>T0.5</u>
Sweet potato	0.3		
Taro	T0.05		
<u>Teas (tea and herb teas)</u>	<u>T10</u>	<b>Active constituent: Inorganic bromide</b>	
<u>Tree tomato</u>	<u>T2</u>	<b>Permitted residue: Bromide ion</b>	
Turmeric, root (fresh)	T0.05	Avocado	75
Yam bean	T0.05	Cereal grains	50
Yams	T0.05	Citrus fruits	30
		Dates, dried	100
<b>Active constituent: Imidocarb (dipropionate salt)</b>		Dried fruits [except as otherwise listed under this chemical]	30
<b>Permitted residue: Imidocarb</b>		Dried grapes	100
Cattle, edible offal of	5	Dried herbs	400
Cattle meat	1	Dried peach	50
Cattle milk	0.2	Figs, dried	250
		Fruit [except as otherwise listed under this chemical]	20
<b>Active constituent: Indoxacarb</b>		Peppers, Sweet	50
<b>Permitted residue: Sum of indoxacarb and its R-isomer</b>		Prunes	20
Asparagus	T1	Spices	400
Berries and other small fruits [except grapes]	T1	Strawberry	30
Brassica (cole or cabbage) vegetables, Head cabbages and Flowerhead brassicas	2	Vegetables [except as otherwise listed under this chemical]	20
Celery	T5		
Chervil	T10	<b>Active constituent: Iodosulfuron methyl</b>	
Coriander (leaves, stem, roots)	T20	<b>Permitted residue: Iodosulfuron methyl</b>	
Cotton seed	1	Barley	*0.01
Dried grapes	2	Edible offal (mammalian)	*0.01

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Eggs	*0.01	Milks	*0.1
Meat (mammalian) (in the fat)	*0.01	Onion, bulb	T0.7
Milks	*0.01	Passionfruit	10
Poultry, edible offal of	*0.01	Peanut	0.05
Poultry meat (in the fat)	*0.01	Peanut oil, crude	0.05
Wheat	*0.01	Peppers	T3
<hr/>		Pistachio nut	T*0.05
<i>Active constituent: Ioxynil</i>		Pome fruits	3
<i>Permitted residue: Ioxynil</i>		Potato	*0.05
Garlic	*0.02	Rape seed (canola)	0.5
Leek	T2	Soya bean (dry)	0.05
Onion, bulb	*0.02	Spinach	T5
Onion, Welsh	T10	Stone fruits	10
Shallot	T10	Tangelo, large-sized cultivars	T5
Spring onion	T10	Tomato	2
Sugar cane	*0.02	<hr/>	
<i>Active constituent: Ipconazole</i>		<i>Active constituent: Isoeugenol</i>	
<i>Permitted residue: Ipconazole</i>		<i>Permitted residue: Isoeugenol, sum of cis- and trans- isomers</i>	
Cereal grains	*0.01	Diadromous fish (whole commodity)	100
Edible offal (mammalian)	*0.01	Freshwater fish (whole commodity)	100
Eggs	*0.01	Marine fish (whole commodity)	100
Meat (mammalian)	*0.01	<hr/>	
Milks	*0.01	<i>Active constituent: Isoxaben</i>	
Poultry, edible offal of	*0.01	<i>Permitted residue: Isoxaben</i>	
Poultry meat	*0.01	Assorted tropical and sub-tropical fruits – edible peel	*0.01
<hr/>		Assorted tropical and sub-tropical fruits – inedible peel	*0.01
<i>Active constituent: Iprodione</i>		Barley	*0.01
<i>Permitted residue: Iprodione</i>		Citrus fruits	*0.01
Almonds	*0.02	Edible offal (mammalian)	*0.01
Beans [except broad bean and soya bean]	T1	Eggs	*0.01
Beetroot	T0.1	Grapes	*0.01
Berries and other small fruits [except grapes]	12	Hops, dry	*0.1
Brassica leafy vegetables	15	Meat (mammalian)	*0.01
Broad bean (green pods and immature seeds)	0.2	Milks	*0.01
Broccoli	T*0.05	Pome fruits	*0.01
Brussels sprouts	0.5	Poultry, edible offal of	*0.01
Cabbages, head	T*0.05	Poultry meat	*0.01
Carrot	T0.5	Stone fruits	*0.01
Cauliflower	T*0.05	Tree nuts	*0.01
Celeriac	T0.7	Triticale	*0.01
Celery	2	Wheat	*0.01
Chard (silver beet)	T5	<hr/>	
Edible offal (mammalian)	*0.1	<i>Active constituent: Isoxaflutole</i>	
Egg plant	T1	<i>Permitted residue: The sum of isoxaflutole and 2-cyclopropylcarbonyl-3-(2-methylsulfonyl-4-trifluoromethylphenyl)-3-oxopropanenitrile, expressed as isoxaflutole</i>	
Garlic	T10	Cereal grains	*0.02
Grapes	20	Chick-pea (dry)	*0.02
Kiwifruit	10	Edible offal (mammalian)	0.1
Lettuce, head	5	Eggs	*0.05
Lettuce, leaf	5	Meat (mammalian)	*0.05
Lupin (dry)	*0.1	<hr/>	
Macadamia nuts	*0.01		
Mandarins	T5		
Meat (mammalian)	*0.1		

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Milks	*0.05	<u>Active constituent:</u> <b>Lambda-cyhalothrin</b>	
Poppy seed	*0.02	<u>see</u> <i>Cyhalothrin</i>	
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Sugar cane	*0.01	<u>Active constituent:</u> <b>Lasalocid</b>	
		<u>Permitted residue:</u> <i>Lasalocid</i>	
<u>Active constituent:</u> <b>Ivermectin</b>		Cattle milk	*0.01
<u>Permitted residue:</u> <i>H<sub>2</sub>B<sub>1a</sub></i>		Edible offal (mammalian)	0.7
Cattle kidney	*0.01	Eggs	*0.05
Cattle liver	0.1	Meat (mammalian)	*0.05
Cattle meat (in the fat)	0.04	Poultry, edible offal of	0.4
Cattle milk	0.05	Poultry meat	*0.1
Deer kidney	*0.01	Poultry skin/fat	1
Deer liver	*0.01		
Deer meat (in the fat)	*0.01	<u>Active constituent:</u> <b>Levamisole</b>	
Horse, edible offal of	*0.01	<u>Permitted residue:</u> <i>Levamisole</i>	
Horse meat	*0.01	Edible offal (mammalian)	1
Pig kidney	*0.01	Eggs	1
Pig liver	*0.01	Goat milk	0.1
Pig meat (in the fat)	0.02	Meat (mammalian)	0.1
Sheep kidney	*0.01	Milks [except goat milk]	0.3
Sheep liver	0.015	Poultry, edible offal of	0.1
Sheep meat (in the fat)	0.02	Poultry meat	0.1
<u>Active constituent:</u> <b>Ketoprofen</b>		<u>Active constituent:</u> <b>Lincomycin</b>	
<u>Permitted residue:</u> <i>Ketoprofen</i>		<u>Permitted residue:</u> <i>Inhibitory substance, identified as lincomycin</i>	
Cattle, edible offal of	*0.05	Cattle milk	*0.02
Cattle meat	*0.05	Edible offal (mammalian) [except sheep, edible offal of]	0.2
Cattle milk	*0.05	Eggs	0.2
		Goat milk	*0.1
<u>Active constituent:</u> <b>Kitasamycin</b>		Meat (mammalian) [except sheep meat]	0.2
<u>Permitted residue:</u> <i>Inhibitory substance, identified as kitasamycin</i>		Poultry, edible offal of	0.1
Eggs	*0.2	Poultry meat	0.1
Pig, edible offal of	*0.2		
Pig meat	*0.2	<u>Active constituent:</u> <b>Lindane</b>	
		<u>Permitted residue:</u> <i>Lindane</i>	
<u>Active constituent:</u> <b>Kresoxim-methyl</b>		Pineapple	0.5
<u>Permitted residue—commodities of plant origin:</u> <i>Kresoxim-methyl</i>			
<u>Permitted residue—commodities of animal origin:</u> <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</i>		<u>Active constituent:</u> <b>Linuron</b>	
Edible offal (mammalian)	*0.01	<u>Permitted residue:</u> <i>Sum of linuron plus 3,4-dichloroaniline, expressed as linuron</i>	
Fruiting vegetables, cucurbits	0.05	Celeriac	T0.5
<u>Grapes</u>	<u>1</u>	Celery	*0.05
Meat (mammalian)	*0.01	Cereal grains	*0.05
Milks	*0.001	Chervil	T1
Pome fruits	0.1	Coriander (leaves, stem, roots)	T1
		Coriander, seed	0.2
		Edible offal (mammalian)	1
		Eggs	*0.05
		Herbs	T1
		Leek	<u>*0.02</u>
		Lemon grass	T1

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Lemon verbena (dry leaves)	T1	Meat (mammalian) (in the fat)	1
Meat (mammalian)	*0.05	Milks (in the fat)	1
Milks	*0.05	Oilseed except peanut	T10
Mizuna	T1	<a href="#">Onion, Welsh</a>	<a href="#">T0.1</a>
<a href="#">Parsnip</a>	<a href="#">T0.05</a>	Peanut	8
Poultry, edible offal of	*0.05	Pear	0.5
Poultry meat	*0.05	Peppers, Sweet	0.5
Rucola (rocket)	T1	Poultry, edible offal of	1
Turmeric root	T*0.05	Poultry meat (in the fat)	1
Vegetables [except celeriac; celery; leek; <a href="#">parsnip</a> ]	*0.05	Root and tuber vegetables	0.5
<hr/>		Shallot	<a href="#">T0.1</a>
<i>Active constituent: Lufenuron</i>		Spring onion	<a href="#">T0.1</a>
<i>Permitted residue: Lufenuron</i>		Strawberry	1
Cotton seed	T0.2	Tomato	3
Cotton seed oil, crude	T0.5	Tree nuts	8
Edible offal (mammalian)	T*0.01	Turnip, garden	0.5
Eggs	T0.05	Vegetables [except beans (dry); cauliflower; chard (Silver beet); egg plant; garden pea; kale; kohlrabi; lentil (dry); <a href="#">onion, Welsh</a> ; Peppers, Sweet; root and tuber vegetables; shallot; spring onion; tomato; turnip, garden]	2
Meat (mammalian) (in the fat)	T1	<a href="#">Wheat bran, unprocessed</a>	<a href="#">20</a>
Milks	T0.2	<hr/>	
Poultry, edible offal of	T*0.01	<i>Active constituent: Maleic hydrazide</i>	
Poultry meat (in the fat)	T1	<i>Permitted residue: Sum of free and conjugated maleic hydrazide, expressed as maleic hydrazide</i>	
<hr/>		Carrot	T40
<i>Active constituent: Maduramicin</i>		Garlic	15
<i>Permitted residue: Maduramicin</i>		Onion, bulb	15
Poultry, edible offal of	1	Potato	50
Poultry meat	0.1	<hr/>	
<hr/>		<i>Active constituent: Mancozeb</i>	
<i>Active constituent: Magnesium phosphide</i>		<i>see Dithiocarbamates</i>	
<i>see Phosphine</i>		<hr/>	
<hr/>		<i>Active constituent: Mandipropamid</i>	
<i>Active constituent: Malathion</i>		<i>Permitted residue: Mandipropamid</i>	
<i>see Maldison</i>		Dried grapes (currants, raisins and sultanas)	2
<hr/>		Edible offal (mammalian)	*0.01
<i>Active constituent: Maldison</i>		Eggs	*0.01
<i>Permitted residue: Maldison</i>		Grapes	<a href="#">2</a>
Beans (dry)	8	Meat (mammalian) (in the fat)	*0.01
Cauliflower	0.5	Milks	*0.01
Cereal grains	8	<a href="#">Poppy seed</a>	<a href="#">*0.01</a>
Chard (silver beet)	0.5	Poultry, edible offal of	*0.01
Citrus fruits	4	Poultry meat (in the fat)	*0.01
Currant, black	T2	<hr/>	
Dried fruits	8	<i>Active constituent: MCPA</i>	
Edible offal (mammalian)	1	<i>Permitted residue: MCPA</i>	
Egg plant	0.5	Cereal grains	*0.02
Eggs	1	Edible offal (mammalian)	*0.05
Fruit [except citrus fruits; currant, black; dried fruits; grapes; pear; strawberry]	2	Eggs	*0.05
Garden pea	0.5	Field pea (dry)	*0.05
Grapes	8	Meat (mammalian)	*0.05
Kale	3	Milks	*0.05
Kohlrabi	0.5	<hr/>	
Lentil (dry)	8		

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Poultry, edible offal of	*0.05	<u>Active constituent:</u> <b>Mepanipyrim</b>	
Poultry meat	*0.05	<u>Permitted residue:</u> <b>Mepanipyrim</b>	
Rhubarb	*0.02	<u>Strawberry</u> <b>2</b>	
<u>Active constituent:</u> <b>MCPB</b>		<u>Active constituent:</u> <b>Mepiquat</b>	
<u>Permitted residue:</u> <b>MCPB</b>		<u>Permitted residue:</u> <b>Mepiquat</b>	
Cereal grains	*0.02	Cotton seed	1
Edible offal (mammalian)	*0.05	Cotton seed oil, crude	0.2
Eggs	*0.05	Edible offal (mammalian)	0.1
Legume vegetables	*0.02	Eggs	0.05
Meat (mammalian)	*0.05	Meat (mammalian)	0.1
Milks	*0.05	Milks	0.05
Poultry, edible offal of	*0.05	Poultry, edible offal of	0.1
Poultry meat	*0.05	Poultry meat	0.1
Pulses	*0.02		
<u>Active constituent:</u> <b>Mebendazole</b>		<u>Active constituent:</u> <b>Mesosulfuron-methyl</b>	
<u>Permitted residue:</u> <b>Mebendazole</b>		<u>Permitted residue:</u> <b>Mesosulfuron-methyl</b>	
Edible offal (mammalian)	*0.02	Edible offal (mammalian)	*0.01
Meat (mammalian)	*0.02	Eggs	*0.01
Milks	0.02	Meat (mammalian)	*0.01
		Milks	*0.01
		Poultry, edible offal of	*0.01
		Poultry meat	*0.01
		Wheat	*0.02
<u>Active constituent:</u> <b>Mefenpyr-diethyl</b>		<u>Active constituent:</u> <b>Metaflumizone</b>	
<u>Permitted residue—commodities of plant origin:</u> 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		<u>Permitted residue:</u> <b>Sum of metaflumizone, its E and Z isomers and its metabolite 4-(2-oxo-2-[3-(trifluoromethyl) phenyl]ethyl)-benzonitrile expressed as metaflumizone</b>	
<u>Permitted residue—commodities of animal origin:</u> Sum of mefenpyr-diethyl and 1-(2,4-dichlorophenyl)-5-ethoxycarbonyl-5-methyl-2-pyrazoline-3-carboxylic acid, expressed as mefenpyr-diethyl		<u>Grapes</u> <b>0.04</b>	
<u>Cereal grains</u>	<b>*0.01</b>	<u>Active constituent:</u> <b>Metalaxyl</b>	
Edible offal (mammalian)	*0.05	<u>Permitted residue:</u> <b>Metalaxyl</b>	
Eggs	*0.01	Avocado	0.5
Meat (mammalian)	*0.05	Berries and other small fruits [except grapes]	T0.5
Milks	*0.01	Bulb vegetables	0.1
Poultry, edible offal of	*0.05	<u>Cereal grains</u>	<b>*0.1</b>
Poultry meat	*0.05	<u>Chives</u>	<b>2</b>
		<u>Coriander (leaves, stem, roots)</u>	<b>2</b>
		Durian	T0.5
		Edible offal (mammalian)	*0.05
		Eggs	*0.05
		Fruiting vegetables, cucurbits	0.2
		Ginger, root	0.5
		Grapes	1
		<u>Herbs [except chives, thyme]</u>	<b>T0.3</b>
		<u>Kaffir lime leaves</u>	<b>T0.3</b>
		Leafy vegetables	0.3
		<u>Lemon grass</u>	<b>T0.3</b>
		<u>Lemon verbena (dry leaves)</u>	<b>T0.3</b>
		Macadamia nuts	1
		Meat (mammalian)	*0.05
		Milks	*0.01

**Schedule 20**

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Papaya (pawpaw)	*0.01	<i>Active constituent:</i> <b>Metham</b>
Peppers	<a href="#">T0.1</a>	<i>see Dithiocarbamates</i>
Pineapple	0.1	
Podded pea (young pods) (snow and sugar snap)	T0.1	<i>Active constituent:</i> <b>Metham-sodium</b>
Pome fruits	0.2	<i>see Metham</i>
Poppy seed	*0.02	
Poultry, edible offal of	*0.05	<i>Active constituent:</i> <b>Methamidophos</b>
Poultry meat	*0.05	<i>Permitted residue:</i> <i>Methamidophos</i>
<a href="#">Rose and dianthus (edible flowers)</a>	<a href="#">T0.3</a>	<i>see also Acephate</i>
<a href="#">Spices</a>	<a href="#">*0.1</a>	
Stone fruits	0.2	Banana 0.2
<a href="#">Thyme</a>	<a href="#">T0.5</a>	Brassica (cole or cabbage) vegetables, Head
<a href="#">Turmeric, root</a>	<a href="#">T0.1</a>	cabbages, Flowerhead brassicas 1
Vegetables [except bulb vegetables; fruiting vegetables, cucurbits; leafy vegetables; peppers; podded pea (young pods) (snow and sugar snap)]	T0.1	Celery 2
		Citrus fruits 0.5
		Cotton seed 0.1
		Cucumber 0.5
		Edible offal (mammalian) *0.01
		Egg plant 1
		Hops, dry 5
		Leafy vegetables [except lettuce head and lettuce leaf] T1
		Lettuce, head 1
		Lettuce, leaf 1
		Lupin (dry) 0.5
		Meat (mammalian) *0.01
		Milks *0.01
		Peach 1
		Peanut *0.02
		Peppers, Sweet 2
		Potato 0.25
		Rape seed (canola) 0.1
		Soya bean (dry) 0.1
		Sugar beet 0.05
		Tomato 2
		Tree tomato (tamarillo) *0.01
<i>Active constituent:</i> <b>Metalaxyl-M</b>		
<i>see Metalaxyl</i>		
<i>Active constituent:</i> <b>Metaldehyde</b>		
<i>Permitted residue:</i> <i>Metaldehyde</i>		
Cereal grains	1	
Fruit	1	
Herbs	1	
Oilseed	1	
Pulses	1	
Spices	1	
Teas (tea and herb teas)	1	
Vegetables	1	
<i>Active constituent:</i> <b>Metconazole</b>		
<i>Permitted residue:</i> <i>Metconazole</i>		
Stone fruits	0.2	
<i>Active constituent:</i> <b>Methabenzthiazuron</b>		
<i>Permitted residue:</i> <i>Methabenzthiazuron</i>		
Garlic	T*0.05	<i>Active constituent:</i> <b>Methidathion</b>
Leek	T*0.05	<i>Permitted residue:</i> <i>Methidathion</i>
Onion, bulb	*0.05	Apple 0.2
Onion, Welsh	T0.2	Avocado 0.5
Shallot	T0.2	Brassica (cole or cabbage) vegetables, Head
Spring onion	T0.2	cabbages, Flowerhead brassicas 0.1
		Cereal grains *0.01
		Citrus fruits [except mandarins] 2
		Coffee beans T1
		Custard apple 0.2
		Date T*0.01
		Dates, dried or dried and candied T*0.01
		Eggs *0.05
		Fruiting vegetables, other than cucurbits 0.1
		Garlic *0.01
		Grapes 0.5
		Legume vegetables 0.1
		Lettuce, head 1

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Lettuce, leaf	1	Edible offal (mammalian)	0.05
Litchi	T0.1	Eggs	*0.02
Longan	0.1	<a href="#">Fig</a>	<a href="#">T0.7</a>
Macadamia nuts	*0.01	Fruiting vegetables, cucurbits	0.1
Mandarins	5	Fruiting vegetables, other than cucurbits	1
Mango	2	Ginger, root	*0.1
Meat (mammalian) (in the fat)	0.5	Grapes	2
Milks (in the fat)	0.5	Guava	3
Oilseed	1	Herbs	T10
Olive oil, crude	T2	Hops, dry	0.5
Olives	T1	Leafy vegetables [except chard; lettuce, head and lettuce, leaf]	1
Onion, bulb	*0.01	Legume vegetables	1
Passionfruit	0.2	Lettuce, head	<a href="#">2</a>
Pear	0.2	Lettuce, leaf	<a href="#">2</a>
Persimmon, Japanese	0.5	Linseed	*0.1
Poultry, edible offal of	*0.05	Macadamia nuts	T1
Poultry meat	*0.05	Meat (mammalian)	0.05
Pulses	0.1	Milks	0.05
Root and tuber vegetables	*0.01	Mints	0.5
Stone fruits	*0.01	Nectarine	1
Strawberry	*0.01	Onion, Welsh	1
Tomato	0.1	Peach	1
Vegetable oils, edible	0.1	Peanut	*0.05
Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	0.1	Pear	3
<hr/>		Plantago ovata seed	0.05
<i>Active constituent: Methiocarb</i>		Poppy seed	*0.05
<i>Permitted residue: Sum of methiocarb, its sulfoxide and sulfone, expressed as methiocarb</i>		Potato	1
Citrus fruits	0.1	Poultry, edible offal of	*0.02
Fruit [except as otherwise listed under this chemical]	T0.1	Poultry meat	*0.02
Grapes	0.5	Pulses	1
Vegetables	0.1	Radish	T1
Wine	0.1	Rape seed (canola)	0.5
<hr/>		Sesame seed	*0.1
<i>Active constituent: Methomyl</i>		Shallot	1
<i>Permitted residue: Methomyl</i>		Spring onion	1
Apple	1	Strawberry	3
Avocado	*0.1	Sunflower seed	*0.1
Beetroot	1	Swede	T1
Blackberries	2	Sweet corn (corn-on-the-cob)	0.1
Blueberries	2	Sweet potato	T1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2	Taro	T1
Celery	3	<a href="#">Tree tomato (tamarillo)</a>	<a href="#">T1</a>
Cereal grains	*0.1	Turnip, garden	T1
Chard	T2	<hr/>	
Cherries	2	<i>Active constituent: Methoprene</i>	
Chia	T1	<i>Permitted residue: Methoprene, sum of cis- and trans-isomers</i>	
Citrus fruits	1	Cattle milk	0.1
Coffee beans	T1	Cereal grains	2
<a href="#">Coriander (leaves, stem, roots)</a>	<a href="#">T10</a>	Edible offal (mammalian)	*0.01
Cotton seed	*0.1	Meat (mammalian) (in the fat)	0.3
Dried grapes	*0.05	Wheat bran, unprocessed	5
		Wheat germ	10



**Schedule 20 Maximum residue limits**  
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<b>Active constituent: Methoxyfenozide</b>		<b>Active constituent: Methyl isothiocyanate</b>	
<b>Permitted residue: Methoxyfenozide</b>		<b>Permitted residue: Methyl isothiocyanate</b>	
<b>Almonds</b>	<b>T0.2</b>	Barley	T0.1
Avocado	0.5	Rape seed (canola)	T0.1
Blueberries	2	Wheat	T0.1
Citrus fruits	1		
Coffee beans	0.2		
Coriander (leaves, stem, roots)	T20	<b>Active constituent: Metiram</b>	
Cotton seed	3	<i>see Dithiocarbamates</i>	
Cranberry	0.5		
<b>Cucumber</b>	<b>T2</b>	<b>Active constituent: Metolachlor</b>	
Custard apple	0.3	<b>Permitted residue: Metolachlor</b>	
Dried grapes	6	Beans [except broad bean and soya bean]	*0.02
Edible offal (mammalian)	*0.01	Bergamot	T*0.05
Fruiting vegetables, other than cucurbits	3	Brassica (cole or cabbage) vegetables, Head	
Grapes	2	cabbages, Flowerhead brassicas	*0.02
Herbs	T20	Brassica leafy vegetables	*0.01
Kiwifruit	2	Burnet, salad	T*0.05
<b>Lettuce, head</b>	<b>T30</b>	Celeriac	T*0.2
Lettuce, leaf	T30	Celery	T0.05
Litchi	2	Cereal grains [except maize and sorghum]	*0.02
Longan	2	Chard (silver beet)	T*0.01
Macadamia nuts	0.05	Chervil	T*0.05
Meat (mammalian) (in the fat)	*0.01	Coriander (leaves, stem)	T*0.05
Mexican tarragon	T20	Coriander, roots	T0.5
Milks	*0.01	Coriander, seed	T*0.05
Persimmon, American	1	Cotton seed	*0.01
Persimmon, Japanese	1	Dill, seed	T*0.05
Pome fruits	0.5	Edible offal (mammalian)	*0.05
Ruicola (rocket)	T20	Eggs	*0.01
Stone fruits [except plums (including prunes)]	3	Fennel, seed	T*0.05
		Fruiting vegetables, cucurbits	*0.05
<b>Active constituent: Methyl benzoate</b>		Galangal, Greater	T0.5
<b>Permitted residue: Methyl benzoate</b>		Herbs	T*0.05
Poultry, edible offal of	0.1	Kaffir lime leaves	T*0.05
Poultry meat	0.1	Lemon grass	T*0.05
		Lemon verbena (dry leaves)	T*0.05
<b>Active constituent: Methyl bromide</b>		Maize	0.1
<b>Permitted residue: Methyl bromide</b>		Meat (mammalian)	*0.05
Cereal grains	50	Milks	*0.05
Cucumber	*0.05	Mizuna	T*0.05
Dried fruits	*0.05	Onion, Welsh	*0.01
Fruit [except jackfruit, litchi; mango; papaya]		Peanut	*0.05
	T*0.05	Potato	T*0.02
Herbs	*0.05	Poultry, edible offal of	*0.01
Jackfruit	*0.05	Poultry meat	*0.01
Litchi	*0.05	Pulses [except soya bean (dry)]	T*0.05
Mango	*0.05	Rape seed (canola)	*0.02
Papaya (pawpaw)	*0.05	Rhubarb	*0.05
Peppers, Sweet	*0.05	Rose and dianthus (edible flowers)	T*0.05
Spices	*0.05	Ruicola (rocket)	T*0.05
Vegetables [except cucumber and Peppers, Sweet]	T*0.05	Safflower seed	*0.05
		Shallot	*0.01
		Sorghum	*0.05
		Soya bean (dry)	*0.05
		Spinach	T*0.01

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Spring onion	*0.01	<u>Active constituent:</u> <b>Metsulfuron-methyl</b>	
Sugar cane	*0.05	<u>Permitted residue:</u> <i>Metsulfuron-methyl</i>	
Sunflower seed	*0.05	Cereal grains	*0.02
Sweet corn (kernels)	0.1	Chick-pea (dry)	T*0.05
Sweet potato	*0.2	Edible offal (mammalian)	*0.1
Tomato	T*0.01	Linseed	*0.02
Turmeric, root	T0.5	Meat (mammalian)	*0.1
		Milks	*0.1
		Poppy seed	*0.01
		Safflower seed	*0.02
<u>Active constituent:</u> <b>Metosulam</b>			
<u>Permitted residue:</u> <i>Metosulam</i>		<u>Active constituent:</u> <b>Mevinphos</b>	
Cereal grains	*0.02	<u>Permitted residue:</u> <i>Mevinphos</i>	
Edible offal (mammalian)	*0.01	Brassica (cole or cabbage) vegetables, Head	
Eggs	*0.01	cabbages, Flowerhead brassicas	0.3
Lupin (dry)	*0.02	Edible offal (mammalian)	*0.05
Meat (mammalian)	*0.01	Meat (mammalian)	*0.05
Milks	*0.01	Milks	*0.05
Poppy seed	*0.01		
Poultry, edible offal of	*0.01	<u>Active constituent:</u> <b>Milbemectin</b>	
Poultry meat	*0.01	<u>Permitted residue:</u> <i>Sum of milbemycin MA<sub>3</sub> and milbemycin MA<sub>4</sub> and their photoisomers, milbemycin (Z) 8,9-MA<sub>3</sub> and (Z) 8,9Z-MA<sub>4</sub></i>	
		<u>Peppers, Sweet</u>	<b>0.02</b>
<u>Active constituent:</u> <b>Metrafenone</b>		Stone fruits	0.1
<u>Permitted residue:</u> <i>Metrafenone</i>		Strawberry	0.2
Dried grapes (currants, raisins and sultanas)	3		
Edible offal (mammalian)	*0.05	<u>Active constituent:</u> <b>Molinate</b>	
Eggs	*0.05	<u>Permitted residue:</u> <i>Molinate</i>	
Fruiting vegetables, cucurbits	0.2	Rice	*0.05
Grapes	<b>4.5</b>		
Meat [mammalian] [in the fat]	*0.05	<u>Active constituent:</u> <b>Monensin</b>	
Milks	*0.01	<u>Permitted residue:</u> <i>Monensin</i>	
Poultry, edible offal of	*0.05	Cattle, edible offal of	*0.05
Poultry meat [in the fat]	*0.05	Cattle meat	*0.05
		Cattle milk	*0.01
<u>Active constituent:</u> <b>Metribuzin</b>		Goat, edible offal of	*0.05
<u>Permitted residue:</u> <i>Metribuzin</i>		Goat meat	*0.05
Asparagus	0.2	Poultry, edible offal of	*0.5
Cereal grains	*0.05	Poultry meat (in the fat)	*0.5
Edible offal (mammalian)	*0.05	Sheep fat	0.07
Eggs	*0.05	Sheep kidney	0.015
Meat (mammalian)	*0.05	Sheep liver	0.2
Milks	*0.05	Sheep muscle	0.005
Peas [except peas, shelled]	T*0.05		
Peas, shelled	*0.05	<u>Active constituent:</u> <b>Monepantel</b>	
Potato	*0.05	<u>Permitted residue:</u> <i>Monepantel</i>	
Poultry, edible offal of	*0.05	Sheep fat	7
Poultry meat	*0.05	Sheep, kidney	2
Pulses [except soya bean (dry)]	*0.01	Sheep muscle	0.7
Rape seed (canola)	*0.02	Sheep, liver	5
Root and tuber vegetables [except Potato]	T*0.05		
Soya bean (dry)	*0.05		
Sugar cane	*0.02		
Sugar cane molasses	0.1		
Tomato	0.1		

**Schedule 20**

**Maximum residue limits**  
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<b>Active constituent: Morantel</b>		<b>Rambutan</b>	<b>T*0.05</b>
<b>Permitted residue: Morantel</b>		<b>Active constituent: Naphthalophos</b>	
Cattle, edible offal of	2	<b>Permitted residue: Naphthalophos</b>	
Goat, edible offal of	2	Sheep, edible offal of	*0.01
Meat (mammalian)	0.3	Sheep meat	*0.01
Milks	*0.1		
Pig, edible offal of	5	<b>Active constituent: Napropamide</b>	
Sheep, edible offal of	2	<b>Permitted residue: Napropamide</b>	
<b>Active constituent: Moxidectin</b>		Almonds	*0.1
<b>Permitted residue: Moxidectin</b>		Berries and other small fruits	*0.1
Cattle, edible offal of	0.5	Stone fruits	*0.1
Cattle meat (in the fat)	1	Tomato	*0.1
Cattle milk (in the fat)	2		
Deer meat (in the fat)	1	<b>Active constituent: Narasin</b>	
Deer, edible offal of	0.2	<b>Permitted residue: Narasin</b>	
Sheep, edible offal of	0.05	Cattle, edible offal of	0.05
Sheep meat (in the fat)	0.5	Cattle meat	0.05
<b>Active constituent: MSMA</b>		Poultry, edible offal of	0.1
<b>Permitted residue: Total arsenic, expressed as MSMA</b>		Poultry meat	0.1
Sugar cane	0.3		
<b>Active constituent: Myclobutanil</b>		<b>Active constituent: Neomycin</b>	
<b>Permitted residue: Myclobutanil</b>		<b>Permitted residue: Inhibitory substance, identified as neomycin</b>	
Asparagus	T0.02	Eggs	T0.5
<b>Blackberries</b>	<b>2</b>	Fats (mammalian) [except milk fats]	T0.5
<b>Boysenberry</b>	<b>2</b>	Kidney of cattle, goats, pigs and sheep	T10
Cherries	5	Liver of cattle, goats, pigs and sheep	T0.5
Chervil	T2	Meat (mammalian)	T0.5
Coriander (leaves, stem, roots)	T2	Milks	T1.5
Grapes	1	Poultry kidney	T10
Herbs	T2	Poultry liver	T0.5
Mizuna	T2	Poultry meat	T0.5
Pome fruits	0.5		
<b>Raspberries, red, black</b>	<b>2</b>	<b>Active constituent: Netobimin</b>	
Rucola (rocket)	T2	<i>see Albendazole</i>	
Strawberry	2		
<b>Active constituent: Naled</b>		<b>Active constituent: Nicarbazin</b>	
<b>Permitted residue: sum of naled and dichlorvos, expressed as Naled</b>		<b>Permitted residue: 4,4'-dinitrocarbanilide (DNC)</b>	
Cotton seed	T*0.02	Chicken fat/skin	10
Edible offal (mammalian)	T*0.05	Chicken kidney	20
Meat (mammalian)	T*0.05	Chicken liver	35
Milks	T*0.05	Chicken muscle	5
<b>Active constituent: Naphthalene acetic acid</b>			
<b>Permitted residue: 1-Naphthelene acetic acid</b>		<b>Active constituent: Nitrothal-isopropyl</b>	
Apple	1	<b>Permitted residue: Nitrothal-isopropyl</b>	
Pear	1	Apple	1
Pineapple	1		
		<b>Active constituent: Nitroxynil</b>	
		<b>Permitted residue: Nitroxynil</b>	
		Cattle, edible offal of	1

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**Maximum residue limits**  
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Cattle meat	1	<u>Active constituent:</u> <b>Oleandomycin</b>	
Cattle milk	T0.5	<u>Permitted residue:</u> <i>Oleandomycin</i>	
Goat, edible offal of	1	Edible offal (mammalian)	*0.1
Goat meat	1	Meat (mammalian)	*0.1
Sheep, edible offal of	1		
Sheep meat	1		
<u>Active constituent:</u> <b>Norflurazon</b>		<u>Active constituent:</u> <b>Omethoate</b>	
<u>Permitted residue:</u> <i>Norflurazon</i>		<u>Permitted residue:</u> <i>Omethoate</i>	
		<i>see also Dimethoate</i>	
Asparagus	0.05	Cereal grains	*0.05
Citrus fruits	0.2	Edible offal (mammalian)	*0.05
Cotton seed	0.1	Eggs	*0.05
Grapes	0.1	Fruit	2
Pome fruits	*0.2	Lupin (dry)	0.1
Stone fruits	*0.2	Meat (mammalian)	*0.05
Tree nuts	*0.2	Milks	*0.05
		Oilseed	*0.05
		Peppers, Sweet	1
		Poultry, edible offal of	*0.05
		Poultry meat	*0.05
		Tomato	1
		Vegetables [except as otherwise listed under this chemical]	2
<u>Active constituent:</u> <b>Norgestomet</b>		<u>Active constituent:</u> <b>OPP</b>	
<u>Permitted residue:</u> <i>Norgestomet</i>		<i>see 2-phenylphenol</i>	
Edible offal (mammalian)	*0.0001		
Meat (mammalian)	*0.0001		
<u>Active constituent:</u> <b>Novaluron</b>		<u>Active constituent:</u> <b>Oryzalin</b>	
<u>Permitted residue:</u> <i>Novaluron</i>		<u>Permitted residue:</u> <i>Oryzalin</i>	
<u>Cranberry</u>	<u>0.45</u>	Cereal grains	*0.01
Cotton seed	T1	Coffee beans	T0.1
Cotton seed oil, crude	T2	Fruit	0.1
Pome fruits	T1	Garlic	T*0.05
		Ginger, root	T*0.05
		Rape seed (canola)	*0.05
		Tree nuts	0.1
<u>Active constituent:</u> <b>Novobiocin</b>		<u>Active constituent:</u> <b>Oxabetrinil</b>	
<u>Permitted residue:</u> <i>Novobiocin</i>		<u>Permitted residue:</u> <i>Oxabetrinil</i>	
Cattle, edible offal of	*0.1	Edible offal (mammalian)	*0.1
Cattle meat	*0.1	Eggs	*0.1
Cattle milk	*0.1	Meat (mammalian)	*0.1
		Milks	*0.05
		Poultry, edible offal of	*0.1
		Poultry meat	*0.1
<u>Active constituent:</u> <b>ODB</b>		<u>Active constituent:</u> <b>Oxadixyl</b>	
<u>Permitted residue:</u> <i>1,2-dichlorobenzene</i>		<u>Permitted residue:</u> <i>Oxadixyl</i>	
Sheep, edible offal of	*0.01	Fruiting vegetables, cucurbits	0.5
Sheep meat (in the fat)	*0.01	Grapes	2
		Lettuce, head	1
		Lettuce, leaf	1
		Onion, bulb	0.5
<u>Active constituent:</u> <b>Olaquinox</b>			
<u>Permitted residue:</u> <i>Sum of olaquinox and all metabolites which reduce to 2-(N-2-hydroxyethylcarbamoyl)-3-methyl quinoxalone, expressed as olaquinox</i>			
Pig, edible offal of	0.3		
Pig meat	0.3		
Poultry, edible offal of	0.3		
Poultry meat	0.3		

**Schedule 20**
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**Active constituent: Oxamyl**

**Permitted residue:** Sum of oxamyl and 2-hydroxyimino-N,N-dimethyl-2-(methylthio)-acetamide, expressed as oxamyl

Banana	0.2
Cereal grains	*0.02
Edible offal (mammalian)	*0.02
Eggs	*0.02
Meat (mammalian)	*0.02
Milks	*0.02
Peppers, Sweet	1
Poultry, edible offal of	*0.02
Poultry fats	*0.02
Poultry meat	*0.02
Sweet potato	T0.5
Tomato	*0.05

**Active constituent: Oxfendazole**

**Permitted residue:** Oxfendazole

Edible offal (mammalian)	3
Meat (mammalian)	*0.1
Milks	0.1

**Active constituent: Oxycarboxin**

**Permitted residue:** Oxycarboxin

Beans [except broad bean and soya bean]	5
Blueberries	T10
Broad bean (green pods and immature seeds)	5

**Active constituent: Oxyclozanide**

**Permitted residue:** Oxyclozanide

Cattle, edible offal of	2
Cattle meat	0.5
Goat, edible offal of	2
Goat meat	0.5
Milks	0.05
Sheep, edible offal of	2
Sheep meat	0.5

**Active constituent: Oxydemeton-methyl**

**Permitted residue:** Sum of oxydemeton-methyl and demeton-S-methyl sulphone, expressed as oxydemeton-methyl

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Cotton seed	*0.01
Cotton seed oil, crude	*0.01
Edible offal (mammalian)	*0.01
Eggs	*0.01
Lupin (dry)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

**Active constituent: Oxyfluorfen**

**Permitted residue:** Oxyfluorfen

Assorted tropical and sub-tropical fruits – inedible peel	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
Bulb vegetables	*0.05
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

**Active constituent: 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
Prawns	0.2

**Active constituent: Oxythioquinox**

**Permitted residue:** Oxythioquinox

Fruiting vegetables, cucurbits	0.5
Pome fruits	0.5
Stone fruits	0.5

**Active constituent: Paclobutrazol**

**Permitted residue:** Paclobutrazol

Assorted tropical and sub-tropical fruits – inedible peel [except avocado and mango]	*0.01
Avocado	0.1
Barley	T0.1
Broccoli	T*0.01
Mango	T1
Pome fruits	1
Stone fruits	*0.01
Tomato	T*0.01
Wheat	T0.1

**Schedule 20**

**Maximum residue limits**  
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<u>Active constituent:</u> <b>Paraquat</b>		<u>Active constituent:</u> <b>Pebulate</b>	
<u>Permitted residue:</u> <i>Paraquat cation</i>		<u>Permitted residue:</u> <i>Pebulate</i>	
<u>Anise myrtle leaves</u>	<u>T0.5</u>	Fruiting vegetables, other than cucurbits	*0.1
Cereal grains [except as otherwise listed under this chemical]	*0.05	<hr/>	
Cotton seed	0.2	<u>Active constituent:</u> <b>Penconazole</b>	
Cotton seed oil, edible	0.05	<u>Permitted residue:</u> <i>Penconazole</i>	
Edible offal (mammalian)	0.5	Brussels sprouts	0.05
Eggs	*0.01	Grapes	0.1
Fruit [except olives]	*0.05	Pome fruits	0.1
Hops, dry	0.2	<hr/>	
<u>Lemon myrtle leaves</u>	<u>T0.5</u>	<u>Active constituent:</u> <b>Pencycuron</b>	
Maize	0.1	<u>Permitted residue:</u> <i>Pencycuron</i>	
Meat (mammalian)	*0.05	Potato	0.05
Milks	*0.01	<hr/>	
<u>Native pepper (<i>Tasmannia lanceolata</i>) leaves</u>	<u>T0.5</u>	<u>Active constituent:</u> <b>Pendimethalin</b>	
Olives	1	<u>Permitted residue:</u> <i>Pendimethalin</i>	
Peanut	*0.01	Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Peanut, whole	*0.01	Barley	*0.05
Potato	0.2	Berries and other small fruits	*0.05
Poultry, edible offal of	*0.05	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
Poultry meat	*0.05	Bulb vegetables	*0.05
Pulses	1	Citrus fruits	*0.05
Rice	10	Coffee beans	T*0.01
Rice, polished	0.5	<u>Date</u>	<u>T*0.05</u>
Sugar cane	*0.05	Edible offal (mammalian)	*0.01
<u>Tea, green, black</u>	<u>T0.5</u>	Eggs	*0.01
Tree nuts	*0.05	Herbs	*0.05
Vegetables [except as otherwise listed under this chemical]	*0.05	Hops, dry	*0.1
<hr/>		Leafy vegetables	*0.05
<u>Active constituent:</u> <b>Parathion-methyl</b>		Legume vegetables	*0.05
<u>Permitted residue:</u> <i>Parathion-methyl</i>		Maize	*0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1	Meat (mammalian)	*0.01
Carrot	T0.5	Milk	*0.01
Celery	T3	Oilseed	*0.05
Citrus fruits	T1	Olives	*0.05
Cotton seed	1	Pome fruits	*0.05
Edible offal (mammalian)	*0.05	Poultry, edible offal of	*0.01
Fruiting vegetables, cucurbits	T1	Poultry meat	*0.01
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	T0.2	Pulses	*0.05
Grapes	T0.5	Rice	*0.05
Leafy vegetables	T1	Root and tuber vegetables	*0.05
Legume vegetables	T0.5	Stone fruits	*0.05
Meat (mammalian)	T*0.05	Sugar cane	*0.05
Milks	T*0.05	Sweet corn (corn-on-the-cob)	*0.05
Pome fruits	T0.5	Tomato	*0.05
Potato	*0.05	Tree nuts	*0.05
Pulses	T0.2	Wheat	*0.05
Stone fruits	T0.2	<hr/>	
Sweet corn (corn-on-the-cob)	*0.1	<u>Active constituent:</u> <b>Penflufen</b>	
<hr/>		<u>Permitted residue:</u> <i>Penflufen</i>	
<hr/>		<u>Cereal grains</u>	<u>*0.01</u>

## Schedule 20

## Maximum residue limits Error! Reference source not found. Section S20—3 Maximum residue limits

<a href="#">Edible offal (mammalian)</a>	*0.01	Eggs	0.1
<a href="#">Eggs</a>	*0.01	Fruiting vegetables, cucurbits	0.2
<a href="#">Meat (mammalian) (in the fat)</a>	*0.01	Galangal, rhizomes	T5
<a href="#">Milks</a>	*0.01	Herbs	30
<a href="#">Milk fats</a>	*0.01	Kaffir lime leaves	30
<a href="#">Poultry, edible offal of</a>	*0.01	Kiwifruit	2
<a href="#">Poultry meat (in the fat)</a>	*0.01	Leafy vegetables [except lettuce head and lettuce leaf]	T5
<a href="#">Rape seed (canola)</a>	*0.01	Lemon balm	30
<hr/>		Lemon grass	30
<a href="#">Active constituent: <b>Penthiopyrad</b></a>		Lemon verbena	T5
<a href="#">Permitted residue—commodities of plant origin: Penthiopyrad</a>		Lettuce, head	5
<a href="#">Permitted residue—commodities of animal origin: Sum of penthiopyrad and 1-methyl-3-(trifluoromethyl)-1H-pyrazol-4-ylcarboxamide, expressed as penthiopyrad</a>		Lettuce, leaf	5
<a href="#">Brassica leafy vegetables</a>	70	Linseed	0.1
<a href="#">Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas</a>	7	Lupin (dry)	0.1
<a href="#">Edible offal (mammalian)</a>	*0.01	Meat (mammalian) (in the fat)	1
<a href="#">Eggs</a>	*0.01	Milks	0.05
<a href="#">Fruiting vegetables, cucurbits</a>	1	Mung bean (dry)	0.1
<a href="#">Fruiting vegetables, other than cucurbits</a>	5	Mushrooms	2
<a href="#">Leafy vegetables [except brassica leafy vegetables; lettuce, head]</a>	50	Peas	1
<a href="#">Lettuce, head</a>	10	<a href="#">Peppers, Chili (dry)</a>	10
<a href="#">Meat (mammalian)</a>	*0.01	Potato	0.05
<a href="#">Milks</a>	*0.01	Poultry meat (in the fat)	0.1
<a href="#">Onion, bulb</a>	1	Rape seed (canola)	0.2
<a href="#">Onion, Welsh</a>	5	Rhubarb	1
<a href="#">Pome fruit</a>	0.5	Soya bean (dry)	0.1
<a href="#">Potato</a>	0.1	Sugar cane	*0.1
<a href="#">Poultry, edible offal of</a>	*0.01	Sunflower seed	0.2
<a href="#">Poultry meat</a>	*0.01	Sweet corn (corn-on-the-cob)	*0.05
<a href="#">Root and tuber vegetables [except potato]</a>	2	Tomato	0.4
<a href="#">Shallot</a>	5	Turmeric root	T5
<a href="#">Spring onion</a>	5	Wheat bran, unprocessed	5
<a href="#">Stone fruits</a>	5	Wheat germ	2
<a href="#">Strawberry</a>	5	<hr/>	
<a href="#">Tree nuts</a>	0.1	<a href="#">Active constituent: <b>Phenmedipham</b></a>	
<hr/>		<a href="#">Permitted residue—commodities of plant origin: Phenmedipham</a>	
<a href="#">Active constituent: <b>Permethrin</b></a>		<a href="#">Permitted residue—commodities of animal origin: 3-methyl-N-(3-hydroxyphenyl)carbamate</a>	
<a href="#">Permitted residue: Permethrin, sum of isomers</a>		Beetroot	0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	1	Chard (silver beet)	2
Brussels sprouts	2	Edible offal (mammalian)	*0.1
Celery	5	Leafy vegetables [except chard (silver beet)]	T1
Cereal grains	2	Meat (mammalian)	*0.1
Cherries	4	Milks	*0.1
Common bean (dry) (navy bean)	0.1	Radicchio	T1
Common bean (pods and/or immature seeds)	0.5	<hr/>	
Coriander (leaves, stem, roots)	30	<a href="#">Active constituent: <b>Phenothrin</b></a>	
Cotton seed	0.2	<a href="#">Permitted residue: Sum of phenothrin (+)cis- and (+)trans-isomers</a>	
Edible offal (mammalian)	0.5	Edible offal (mammalian)	*0.5
		Eggs	*0.5
		Meat (mammalian)	*0.5
		Milks	*0.05
		Wheat	2

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Wheat bran, unprocessed	5	<b>Active constituent: Phosphine</b> <b>Permitted residue:</b> All phosphides, expressed as hydrogen phosphide (phosphine)
Wheat germ	5	
<b>Active constituent: 2-Phenylphenol</b>		Assorted tropical and sub-tropical fruits – edible peel T*0.01 Cereal grains *0.1 Dried foods [except as otherwise listed under this chemical] *0.01 Dried fruits *0.01 Dried vegetables *0.01 Honey *0.01 Melons, except watermelon T*0.01 Oilseed *0.01 Peanut *0.01 Pome fruits T*0.01 Pulses *0.01 Seed for beverages T*0.01 Spices *0.01 Stone fruits T*0.01 Sugar cane *0.01 Tree nuts *0.01
<b>Permitted residue:</b> Sum of 2-phenylphenol and 2-phenylphenate, expressed as 2-phenylphenol		
Carrot	20	
Cherries	3	
Citrus fruits	10	
Cucumber	10	
Melons, except watermelon	10	
Nectarine	3	
Peach	20	
Pear	25	
Peppers, Sweet	10	
Pineapple	10	
Plums (including prunes)	15	
Sweet potato	15	
Tomato	10	
<b>Active constituent: Phorate</b>		
<b>Permitted residue:</b> Sum of phorate, its oxygen analogue, and their sulfoxides and sulfones, expressed as phorate		
Cotton seed	0.5	
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	
Vegetables	0.5	
<b>Active constituent: Phosmet</b>		
<b>Permitted residue:</b> Sum of phosmet and its oxygen analogue, expressed as phosmet		
<b>Blueberries</b>	<b>10</b>	
Cattle, edible offal of	1	
Cattle meat (in the fat)	1	
Cereal grains	*0.05	
<b>Cranberry</b>	<b>10</b>	
Goat, edible offal of	*0.05	
Goat meat	*0.05	
Kiwifruit	15	
<b>Lemon</b>	<b>5</b>	
<b>Mandarins</b>	<b>5</b>	
Milks (in the fat)	0.2	
Pig, edible offal of	0.1	
Pig meat	0.1	
Pome fruits	1	
Sheep, edible offal of	*0.05	
Sheep meat	*0.05	
Stone fruits	1	
<b>Active constituent: Phosphorous acid</b>		
<b>Permitted residue:</b> Phosphorous acid		
Anise myrtle leaves	T1000	
Assorted tropical and sub-tropical fruits – inedible peel [except avocado]	T100	
Avocado	T500	
Berries and other small fruits [except ribberies]	T50	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except flowerhead brassicas]	T1	
Bulb vegetables	T10	
Citrus fruits	100	
<b>Coriander (leaves, stem, roots)</b>	<b>T150</b>	
Edible offal (mammalian)	5	
Flowerhead brassicas	50	
Fruiting vegetables, cucurbits	T100	
Fruiting vegetables, other than cucurbits	T100	
Galangal, rhizomes	T100	
Ginger, root	T100	
Herbs	T150	
<b>Kaffir lime leaves</b>	<b>T150</b>	
Leafy vegetables	T150	
<b>Lemon balm</b>	<b>T150</b>	
Lemon grass	T150	
Lemon myrtle leaves	T1000	
Lemon verbena	T150	
Meat (mammalian)	1	
<b>Peach</b>	<b>100</b>	
Peas, shelled	T100	
Poppy seed	1	
Rhubarb	T100	
Ribberies	T1000	
Root and tuber vegetables	T100	



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<a href="#">Rose and dianthus (edible flowers)</a>	T150	Fruit	8
<a href="#">Stone fruits [except cherries; peach]</a>	T100	Meat (mammalian)	0.1
Tree nuts	T1000	Oilseed	8
<a href="#">Turmeric, root</a>	T100	Poultry, edible offal of	*0.5
<hr/>		Poultry meat (in the fat)	*0.5
<b>Active constituent: Picloram</b>		Tree nuts	8
<b>Permitted residue: Picloram</b>		Vegetables	8
Cereal grains	0.2	Wheat germ	50
Edible offal (mammalian)	5	<hr/>	
Meat (mammalian)	*0.05	<b>Active constituent: Pirimicarb</b>	
Milks	*0.05	<b>Permitted residue: Sum of pirimicarb, demethyl-pirimicarb and the N-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb</b>	
Sugar cane	*0.01	Adzuki bean (dry)	T0.5
<hr/>		<a href="#">Celeriac</a>	0.1
<b>Active constituent: Picolinafen</b>		Cereal grains	*0.02
<b>Permitted residue—commodities of plant origin: Picolinafen</b>		Chervil	T20
<b>Permitted residue—commodities of animal origin: Sum of picolinafen and 6-[3-trifluoromethyl phenoxy]-2-pyridine carboxylic acid</b>		Coriander (leaves, stem, roots)	T20
Cereal grains	*0.02	Cotton seed	0.05
Edible offal (mammalian)	0.05	Cotton seed oil, crude	T0.1
Eggs	*0.01	Edible offal (mammalian)	*0.1
Field pea (dry)	*0.02	Eggs	*0.1
Lupin (dry)	*0.02	Fruit <a href="#">[except strawberry]</a>	0.5
Meat (mammalian) (in the fat)	*0.02	Herbs	T20
Milks	*0.01	Hops, dry	0.5
Poultry, edible offal of	*0.02	Leafy vegetables [except chervil; mizuna; rucola (rocket)]	T7
Poultry meat (in the fat)	*0.02	Lemon balm	T20
<hr/>		Lupin (dry)	*0.02
<b>Active constituent: Pinoxaden</b>		Meat (mammalian)	*0.1
<b>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</b>		Milks	*0.1
Barley	0.1	Mizuna	T20
Edible offal (mammalian)	*0.02	Mung bean (dry)	T0.5
Eggs	*0.02	Onion, Welsh	T3
Meat (mammalian)	*0.02	<a href="#">Peppers</a>	1
Milks	*0.01	Poultry, edible offal of	*0.1
Poultry, edible offal of	*0.02	Poultry meat	*0.1
Poultry meat	*0.02	Rape seed (canola)	0.2
Wheat	0.1	Rucola (rocket)	T20
Wheat bran, unprocessed	0.5	Shallot	T3
<hr/>		Soya bean (dry)	T0.5
<b>Active constituent: Piperonyl butoxide</b>		<a href="#">Spices</a>	*0.05
<b>Permitted residue: Piperonyl butoxide</b>		Spring onion	T3
Cattle milk	0.05	<a href="#">Strawberry</a>	3
Cereal bran, unprocessed	40	Sweet corn (corn-on-the-cob)	T0.1
Cereal grains	20	Tree nuts	T*0.05
Dried fruits	8	Vegetables [except adzuki bean (dry); <a href="#">celeriac</a> ; leafy vegetables; lupin (dry); mung bean (dry); onion, Welsh; shallot; soya bean (dry); spring onion; sweet corn (corn-on-the-cob)]	1
Dried vegetables	8	<hr/>	
Edible offal (mammalian)	0.1	<b>Active constituent: Pirimiphos-methyl</b>	
Eggs	*0.1	<b>Permitted residue: Pirimiphos-methyl</b>	
<hr/>		Barley	7
<hr/>		Cereal bran, unprocessed	20

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Edible offal (mammalian)	*0.05	Broad bean (dry)	T10
Eggs	*0.05	Broad bean (green pods and immature seeds)	T10
Maize	7	Burnet, Salad	T3
Meat (mammalian)	*0.05	Chervil	T2
Milks	*0.05	Chick-pea (dry)	T0.5
Millet	10	Common bean (dry) (navy bean)	T10
Oats	7	Common bean (pods and/or immature seeds)	T3
Peanut	5	Coriander (leaves, stem, roots)	T3
Peanut oil, edible	15	Coriander, seed	T3
Poultry, edible offal of	*0.05	Dill, seed	T3
Poultry meat	*0.05	Edible offal (mammalian)	T0.05
Rice	10	Eggs	T*0.01
Rice, husked	2	Fennel, bulb	T1
Rice, polished	1	Fennel, seed	T3
Rye	10	Galangal, Greater	T0.5
Sorghum	10	Garlic	T5
Triticale	10	Herbs	T3
Wheat	10	Kaffir lime leaves	T3
Wheat germ	30	Lemon grass	T3
<hr/>		Lemon verbena (fresh weight)	T3
<b>Active constituent: Praziquantel</b>		Lentil (dry)	0.5
<b>Permitted residue: Praziquantel</b>		Lupin (dry)	T*0.01
Fish muscle/skin	T*0.01	Meat (mammalian) (in the fat)	T0.2
Sheep, edible offal of	*0.05	Milks	T0.02
Sheep meat	*0.05	Mizuna	T2
<hr/>		Onion, bulb	T0.2
<b>Active constituent: Procaine penicillin</b>		Peppers	T2
<b>Permitted residue: Inhibitory substance, identified as procaine penicillin</b>		Pome fruits	T1
Edible offal (mammalian)	*0.1	Potato	T0.1
Meat (mammalian)	*0.1	Poultry, edible offal of	T*0.01
Milks	*0.0025	Poultry meat (in the fat)	T0.1
<hr/>		Rape seed (canola)	T1
<b>Active constituent: Prochloraz</b>		Rape seed oil, crude	T2
<b>Permitted residue: Sum of prochloraz and its metabolites containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz</b>		Root and tuber vegetables [except potato]	T1
Avocado	5	Rose and dianthus (edible flowers)	T3
Banana	5	Rucola (rocket)	T2
<b>Custard apple</b>	<b>T2</b>	Snow peas	T5
Lettuce, head	2	Spinach	T2
<b>Litchi</b>	<b>T2</b>	<b>Strawberry</b>	<b>*0.02</b>
Mandarins	T10	Stone fruits	T10
Mango	5	Turmeric, root (fresh)	T0.5
Mushrooms	3	Wine grapes	T2
Papaya (pawpaw)	5	<hr/>	
Pineapple	2	<b>Active constituent: Profenofos</b>	
Pistachio nut	T0.5	<b>Permitted residue: Profenofos</b>	
Sugar cane	*0.05	Cattle milk	*0.01
<hr/>		Cotton seed	1
<b>Active constituent: Procymidone</b>		Cotton seed oil, edible	0.3
<b>Permitted residue: Procymidone</b>		Edible offal (mammalian)	*0.05
Adzuki bean (dry)	T0.2	Eggs	*0.02
Bergamot	T3	Mangosteen	5
		Meat (mammalian)	*0.05
		Poultry, edible offal of	*0.05
		Poultry meat	*0.05

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<b>Active constituent: Profoxydim</b>		Meat (mammalian) (in the fat)	*0.02
<b>Permitted residue:</b> <i>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>		Milks	*0.02
Edible offal (mammalian)	0.5	Onion, bulb	2.5
Eggs	*0.05	<u>Onion, Welsh</u>	T1
Meat (mammalian)	*0.05	Poultry, edible offal of	*0.02
Milks	*0.01	Poultry meat (in the fat)	*0.02
Poultry, edible offal of	*0.05	Radish	*0.02
Poultry meat	*0.05	<u>Rucola (rocket)</u>	T*0.05
Rice	0.05	<u>Shallot</u>	T1
<b>Active constituent: Prohexadione-calcium</b>		<u>Spring onion</u>	T1
<b>Permitted residue:</b> <i>Sum of the free and conjugated forms of prohexadione expressed as prohexadione</i>		Swede	*0.02
Apple	*0.02	Sorghum	0.2
Cherries	*0.01	Spinach	T*0.02
Edible offal (mammalian)	*0.05	Sweet corn (corn-on-the-cob)	0.05
Meat (mammalian)	*0.05	Turnip, garden	*0.02
Milks	*0.01	<b>Active constituent: Propamocarb</b>	
<b>Active constituent: Prometryn</b>		<b>Permitted residue:</b> <i>Propamocarb (base)</i>	
<b>Permitted residue:</b> <i>Prometryn</i>		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1
Adzuki bean (dry)	T*0.1	Fruiting vegetables, other than cucurbits	T0.3
Cattle milk	*0.05	Leafy vegetables	T20
Cereal grains	*0.1	<b>Active constituent: Propanil</b>	
Coriander (leaves, stem, roots)	T1	<b>Permitted residue:</b> <i>Propanil</i>	
Coriander, seed	T1	Cattle, edible offal of	*0.1
Cotton seed	*0.1	Cattle meat	*0.1
Edible offal (mammalian)	*0.05	Eggs	*0.1
Meat (mammalian)	*0.05	Milks	*0.01
Peanut	*0.1	Poultry, edible offal of	3
Sunflower seed	*0.1	Poultry meat	*0.1
<u>Turmeric, root</u>	T*0.01	Rice	2
Vegetables	*0.1	Sheep, edible offal of	*0.1
<b>Active constituent: Propachlor</b>		Sheep meat	*0.1
<b>Permitted residue:</b> <i>Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>		<b>Active constituent: Propaquizafop</b>	
Beetroot	*0.05	<b>Permitted residue:</b> <i>Propaquizafop and acid and oxophenoxy metabolites, measured as 6-chloro-2-methoxyquinoxaline, expressed as propaquizafop</i>	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.6	Edible offal (mammalian)	*0.02
<u>Brassica leafy vegetables</u>	T*0.05	Meat (mammalian)	*0.02
Cereal grains [except Sorghum]	0.05	Milks	*0.01
Chard	T*0.02	Oilseed	*0.05
Edible offal (mammalian)	0.1	Onion, bulb	*0.05
Eggs	*0.02	Peas	*0.05
Garlic	2.5	Pulses	*0.05
Leek	*0.02	<b>Active constituent: Propargite</b>	
Lettuce, head	*0.02	<b>Permitted residue:</b> <i>Propargite</i>	
Lettuce, leaf	*0.02	Apple	3
		Banana	3
		Cotton seed	0.2
		Currant, black	T3
		Edible offal (mammalian)	*0.1

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Eggs	*0.1	Peanut	*0.05
Hops, dry	3	Persimmon, American	T0.2
Mangosteen	T3	Pineapple	0.05
Meat (mammalian) (in the fat)	*0.1	Poppy seed	*0.01
Milks	*0.1	Poultry, edible offal of	0.1
Passionfruit	3	Poultry meat	0.1
Pear	3	Radicchio	T0.7
Poultry, edible offal of	*0.1	Radish	T0.2
Poultry meat (in the fat)	*0.1	<a href="#">Raspberries, red, black</a>	<a href="#">1</a>
Rambutan	T3	Riberries	T5
Stone fruits	3	Rucola (rocket)	T10
Strawberry	7	<a href="#">Spices</a>	<a href="#">*0.1</a>
Vegetables	3	Spinach	T0.7
<hr/>		Stone fruits	2
<b><u>Active constituent:</u> Propazine</b>		Sugar cane	*0.02
<b><u>Permitted residue:</u> Propazine</b>		Sunflower seed	T2
Vegetables	*0.1	Sweet corn (corn-on-the-cob)	*0.02
<hr/>		Tree nuts [except almonds]	T0.2
<b><u>Active constituent:</u> Propetamphos</b>		<hr/>	
<b><u>Permitted residue:</u> Propetamphos</b>		<b><u>Active constituent:</u> Propineb</b>	
Sheep, edible offal of	*0.01	<i>see Dithiocarbamates</i>	
Sheep meat (in the fat)	*0.01	<hr/>	
<hr/>		<b><u>Active constituent:</u> Propoxur</b>	
<b><u>Active constituent:</u> Propiconazole</b>		<b><u>Permitted residue:</u> Propoxur</b>	
<b><u>Permitted residue:</u> Propiconazole</b>		Potato	10
Almonds	0.2	<hr/>	
Anise myrtle leaves	T10	<b><u>Active constituent:</u> Propylene oxide</b>	
Asparagus	T*0.1	<b><u>Permitted residue:</u> Propylene oxide</b>	
Avocado	*0.02	Almonds	100
Banana	0.2	<hr/>	
Beetroot	*0.02	<b><u>Active constituent:</u> Propyzamide</b>	
<a href="#">Blackberries</a>	<a href="#">1</a>	<b><u>Permitted residue:</u> Propyzamide</b>	
<a href="#">Boysenberry</a>	<a href="#">1</a>	<a href="#">Artichoke, globe</a>	<a href="#">T*0.02</a>
Brassica leafy vegetables	T0.7	Cattle, edible offal of	*0.2
Blueberries	2	Cattle meat	*0.05
Celery	T5	Chicory leaves	*0.2
Cereal grains	*0.05	Eggs	*0.05
Chard (silver beet)	T0.5	Endive	*0.2
Chervil	T10	Lettuce, head	1
Chicory leaves	T0.7	Lettuce, leaf	1
Coriander (leaves, stem, roots)	T10	Milks	*0.01
Cranberry	0.3	Poppy seed	T*0.02
Edible offal (mammalian)	1	Poultry, edible offal of	*0.05
Eggs	*0.05	Poultry meat	*0.05
Endive	T0.7	<hr/>	
Grapes	1	<b><u>Active constituent:</u> Proquinazid</b>	
Herbs	T10	<b><u>Permitted residue—commodities of plant origin:</u></b>	
Lemon balm	T10	<b><u>Proquinazid</u></b>	
Lemon myrtle leaves	T10	<b><u>Permitted residue—commodities of animal origin:</u></b>	
Meat (mammalian)	0.1	<b><u>Sum of proquinazid and 3-(6-iodo-4-oxo-3-propyl-3H-quinazolin-2-yloxy)propionic acid, expressed as proquinazid</u></b>	
Milks	*0.01	<b><u>Dried grapes (currants, raisins and sultanas)</u></b>	
Mint oil	*0.02	<a href="#">2</a>	
Mizuna	T10		
Mushrooms	*0.05		

**Schedule 20**

**Maximum residue limits**  
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<a href="#">Edible offal (mammalian)</a>	0.05	Brassica (cole or cabbage) vegetables, Head	
<a href="#">Eggs</a>	*0.01	cabbages, Flowerhead brassicas	0.2
<a href="#">Fruiting vegetables, cucurbits</a>	0.2	Grapes	2
<a href="#">Grapes</a>	0.5	Pome fruits	0.05
<a href="#">Meat (mammalian)</a>	*0.01		
<a href="#">Milks</a>	*0.01		
<a href="#">Poultry, edible offal of</a>	*0.01		
<a href="#">Poultry meat</a>	*0.01		
<b>Active constituent: Prosulfocarb</b>		<b>Active constituent: Pymetrozine</b>	
<b>Permitted residue: Prosulfocarb</b>		<b>Permitted residue: Pymetrozine</b>	
Barley	*0.01	Almonds	T*0.01
Edible offal (mammalian)	*0.02	Beetroot	*0.02
Eggs	*0.02	Brassica (cole or cabbage) vegetables, Head	
Meat (mammalian)	*0.02	cabbages, Flowerhead Brassicas	*0.02
Milks	*0.02	Cotton seed	*0.02
Potato	T*0.01	Cotton seed oil, edible	*0.02
Poultry, edible offal of	*0.02	Edible offal (mammalian)	*0.01
Poultry meat	*0.02	Egg plant	T0.05
Pulses	T*0.01	Eggs	*0.01
Wheat	*0.01	Fruiting vegetables, cucurbits	T0.1
		Leafy herbs	T10
		Leafy vegetables	T5
		Meat (mammalian)	*0.01
		Milks	*0.01
		Peppers, Sweet	T*0.02
		Pistachio nut	T*0.02
		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
		Tomato	T0.2
<b>Active constituent: Prothioconazole</b>		<b>Active constituent: Pyraclofos</b>	
<b>Permitted residue—commodities of plant origin:</b>		<b>Permitted residue: Pyraclofos</b>	
<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>		Sheep fat	
<b>Permitted residue—commodities of animal origin:</b>		Sheep kidney	
<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>		Sheep liver	
Cereal bran, unprocessed	0.5	Sheep muscle	
Cereal grains	0.3		
Chick-pea (dry)	T0.7	<b>Active constituent: Pyraclostrobin</b>	
Edible offal (mammalian)	0.2	<b>Permitted residue—commodities of plant origin:</b>	
Eggs	*0.01	<i>Pyraclostrobin</i>	
Lentil (dry)	T0.7	<b>Permitted residue—commodities of animal origin:</b>	
Meat (mammalian) (in the fat)	0.02	<i>Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chloro-phenyl)-1H-pyrazol-3-ol, expressed as pyraclostrobin</i>	
Milks	*0.004	Banana	
<a href="#">Peanut</a>	*0.02	Blackberries	
Poultry, edible offal of	*0.05	Blueberries	
Poultry meat (in the fat)	*0.05	Boysenberry	
Rape seed (canola)	*0.02	Brassica leafy vegetables	
Wheat germ	0.5	Broccoli, Chinese	
		Cereal grains	
		Cherries	
		<a href="#">Cloudberry</a>	
		Custard apple	
<b>Active constituent: Prothiofos</b>			
<b>Permitted residue: Prothiofos</b>			
Banana	*0.01		

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<a href="#">Dewberries (including loganberry and youngberry) [except boysenberry]</a>	<a href="#">T3</a>	<b>Active constituent:</b> <b>Pyrethrins</b>	
Dried grapes	5	<b>Permitted residue:</b> <i>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>	
Edible offal (mammalian)	0.1	Cereal grains	3
Eggs	*0.05	Cucumber	T2
Fruiting vegetables, other than cucurbits	0.3	Dried fruits	1
Grapes	2	Dried vegetables	1
<a href="#">Litchi</a>	<a href="#">T2</a>	Fruit	1
Mango	0.1	Fruiting vegetables, cucurbits [except cucumber]	0.2
Meat (mammalian) (in the fat)	*0.05	Oilseed	1
Milks	*0.01	Tree nuts	1
<a href="#">Mung bean (dry)</a>	<a href="#">T0.2</a>	Vegetables	1
Papaya (pawpaw)	T0.5		
<a href="#">Passion fruit</a>	<a href="#">T1</a>	<b>Active constituent:</b> <b>Pyridaben</b>	
Pistachio nut	T1	<b>Permitted residue:</b> <i>Pyridaben</i>	
Pome fruits	1	Banana	0.5
Poppy seed	*0.05	<a href="#">Citrus fruits</a>	<a href="#">0.5</a>
Potato	*0.02	Grapes	5
Poultry, edible offal of	*0.05	Pome fruits	0.5
Poultry meat (in the fat)	*0.05	Stone fruits	0.5
<a href="#">Raspberries, red, black</a>	<a href="#">4</a>	Strawberry	1
<a href="#">Silvanberries</a>	<a href="#">T3</a>	Tree nuts	T*0.05
<a href="#">Strawberry</a>	<a href="#">1</a>		
Sunflower seed	T0.3	<b>Active constituent:</b> <b>Pyridate</b>	
Tree nuts [except pistachio nut]	*0.01	<b>Permitted residue:</b> <i>sum of pyridate and metabolites containing 6 chloro-4-hydroxyl-3-phenyl pyridazine, expressed as pyridate</i>	
		Chick-pea (dry)	*0.1
<b>Active constituent:</b> <b>Pyraflufen-ethyl</b>		Edible offal (mammalian)	*0.2
<b>Permitted residue:</b> <i>Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)</i>		Eggs	*0.2
Cereal grains	*0.02	Meat (mammalian)	*0.2
Cotton seed	*0.05	Milks	*0.2
Edible offal (mammalian)	*0.02	Peanut	*0.1
Eggs	*0.02	Poultry, edible offal of	*0.2
Meat (mammalian)	*0.02	Poultry meat	*0.2
Milks	*0.02		
Poultry, edible offal of	*0.02	<b>Active constituent:</b> <b>Pyrimethanil</b>	
Poultry meat	*0.02	<b>Permitted residue:</b> <i>Pyrimethanil</i>	
		Banana	2
<b>Active constituent:</b> <b>Pyrasulfotole</b>		Berries and other small fruits [except grapes and strawberry]	T5
<b>Permitted residue:</b> <i>Sum of pyrasulfotole and (5-hydroxy-3-methyl-1H-pyrazol-4-yl)[2-mesy-4-(trifluoromethyl)phenyl]methanone, expressed as pyrasulfotole</i>		Citrus fruits [except lemon]	<a href="#">10</a>
Cereal bran, unprocessed	0.03	<a href="#">Cucumber</a>	<a href="#">5</a>
<a href="#">Cereal grains</a>	<a href="#">*0.02</a>	Edible offal (mammalian)	*0.05
Edible offal (mammalian)	0.5	Grapes	5
Eggs	*0.01	Leafy vegetables [except lettuce, head; lettuce, leaf]	T5
Meat (mammalian)	*0.01	<a href="#">Lemon</a>	<a href="#">11</a>
Milks	*0.01	Lettuce, head	20
Poultry, edible offal of	*0.01	Lettuce, leaf	20
Poultry meat	*0.01	Meat (mammalian)	*0.05
		Milks	*0.01

**Schedule 20**

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Peppers, Sweet	1	<b>Active constituent:</b> <b>Pyroxasulfone</b>	
Podded pea (young pods) (snow and sugar snap)	<u>T10</u>	<b>Permitted residue—commodities</b> of plant origin:	
Pome fruits	7	Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone	
Potato	*0.01	<b>Permitted residue—commodities</b> of animal origin:	
Stone fruits	10	5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyroxasulfone	
Strawberry	5		
Tomato	T5		
<b>Active constituent: Pyriproxyfen</b>			
<b>Permitted residue:</b> <i>Pyriproxyfen</i>			
Beans [except broad bean and soya bean]	T0.2	Cereal grains	*0.01
Citrus fruits	0.3	Edible offal (mammalian)	*0.02
Coffee beans	0.1	Eggs	*0.02
Cotton seed	*0.01	Meat (mammalian)	*0.02
Cotton seed oil, crude	*0.02	Milks	*0.002
Edible offal (mammalian)	*0.02	Poultry, edible offal of	*0.02
Eggs	0.05	Poultry meat	*0.02
Fruiting vegetables, cucurbits	0.2	<b>Pulses</b>	<b>T*0.01</b>
Fruiting vegetables, other than cucurbits	1		
<b>Grapes</b>	<b>2.5</b>	<b>Active constituent: Pyroxsulam</b>	
Herbs	T5	<b>Permitted residue:</b> <i>Pyroxsulam</i>	
<b>Lettuce, leaf</b>	<b>5</b>	Edible offal (mammalian)	*0.01
Mango	0.05	Eggs	*0.01
Meat (mammalian) (in the fat)	*0.02	Meat (mammalian)	*0.01
Milks	*0.02	Milks	*0.01
Olive oil, crude	3	<b>Poppy seed</b>	<b>T*0.01</b>
Olives	1	Poultry, edible offal of	*0.01
Passionfruit	0.1	Poultry meat	*0.01
Poultry, edible offal of	0.1	Rye	*0.01
Poultry meat (in the fat)	0.1	Triticale	*0.01
Stone fruits	1	Wheat	*0.01
<b>Strawberry</b>	<b>T0.5</b>		
<b>Sweet potato</b>	<b>*0.05</b>	<b>Active constituent: Quinclorac</b>	
		<b>Permitted residue:</b> <i>Quinclorac</i>	
		<b>Cranberry</b>	<b>1.5</b>
<b>Active constituent: Pyriproxyfen</b>			
<b>Permitted residue:</b> <i>Pyriproxyfen</i>			
Cotton seed	*0.02	<b>Active constituent: Quinoxyfen</b>	
Cotton seed oil, crude	*0.01	<b>Permitted residue:</b> <i>Quinoxyfen</i>	
Cotton seed oil, edible	*0.01	Chard (silver beet)	T3
Edible offal (mammalian)	*0.02	Cherries	0.7
Eggs	*0.02	Chervil	T5
Meat (mammalian)	*0.02	Coriander (leaves, stem, roots)	T5
Milks	*0.02	Dried grapes	2
Poultry, edible offal of	*0.02	Edible offal (mammalian)	*0.01
Poultry meat	*0.02	Grapes	0.6
		Herbs	T5
		Meat (mammalian) (in the fat)	0.1
		Milks	0.01
		Mizuna	T5
		Rucola (rocket)	T5

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<b>Active constituent: Quintozene</b>		Cabbages, head	*0.01
<b>Permitted residue:</b> <i>Sum of quintozene, pentachloroaniline and methyl pentachlorophenyl sulfide, expressed as quintozene</i>		Carrot	*0.02
Banana	1	Cauliflower	*0.05
Beans [except broad bean and soya bean]	0.01	Common bean (pods and/or immature seeds)	*0.02
Brassica (cole or cabbage) vegetables, Head		Cucumber	*0.02
cabbages, Flowerhead brassicas	0.02	Edible offal (mammalian)	0.2
Broad bean (green pods and immature seeds)	0.01	Eggs	*0.02
Celery	0.3	Grapes	*0.02
Common bean (dry) (navy bean)	0.2	Meat (mammalian)	*0.02
Cotton seed	0.03	Melons, except watermelon	*0.02
Lettuce, head	0.3	Milks	0.1
Lettuce, leaf	0.3	Onion, bulb	*0.02
Mushrooms	10	Peanut	*0.02
Onion, bulb	0.2	Pineapple	*0.05
Peanut	0.3	Potato	*0.01
Peppers, Sweet	0.01	Poultry, edible offal of	*0.05
Potato	0.2	Poultry meat	*0.05
Tomato	0.1	Pulses	0.2
		Pumpkins	*0.02
		Radish	*0.02
		Rape seed (canola)	*0.02
		Sunflower seed	*0.05
		Tomato	*0.02
<b>Active constituent: Quizalofop-ethyl</b>		<b>Active constituent: Ractopamine</b>	
<b>Permitted residue:</b> <i>Sum of quizalofop-ethyl and quizalofop acid and other esters, expressed as quizalofop-ethyl</i>		<b>Permitted residue:</b> <i>Ractopamine</i>	
Beetroot	0.02	Pig fat	0.05
Cabbages, head	*0.01	Pig kidney	0.2
Carrot	*0.02	Pig liver	0.2
Cauliflower	*0.05	Pig meat	0.05
Common bean (pods and immature seeds)	*0.02		
Cucumber	*0.02	<b>Active constituent: Rimosulfuron</b>	
Edible offal (mammalian)	0.2	<b>Permitted residue:</b> <i>Rimosulfuron</i>	
Eggs	*0.02	Tomato	*0.05
Grapes	*0.02		
Meat (mammalian)	*0.02	<b>Active constituent: Robenidine</b>	
Melons, except watermelon	*0.02	<b>Permitted residue:</b> <i>Robenidine</i>	
Milks	0.1	Poultry, edible offal of	*0.1
Onion, bulb	*0.02	Poultry meat	*0.1
Peanut	*0.02		
Pineapple	*0.05	<b>Active constituent: Saflufenacil</b>	
Potato	*0.01	<b>Permitted residue—commodities of plant origin:</b>	
Poultry, edible offal of	*0.05	<i>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</i>	
Poultry meat	*0.05	<b>Permitted residue—commodities of animal origin:</b>	
Pulses	0.2	<i>Saflufenacil</i>	
Pumpkins	*0.02	Cereal grains	*0.03
Radish	*0.02	Citrus fruits	*0.03
Rape seed (canola)	*0.02	Edible offal (mammalian)	*0.01
Sunflower seed	*0.05	Eggs	*0.01
Tomato	*0.02		
		<b>Active constituent: Quizalofop-p-tefuryl</b>	
		<b>Permitted residue:</b> <i>Sum of quizalofop-p-tefuryl and quizalofop acid, expressed as quizalofop-p-tefuryl</i>	
Beetroot	0.02		



**Schedule 20**

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Grapes	*0.03	Chard (silver beet)	T*0.1
Legume vegetables	*0.03	Chicory leaves	T2
Meat (mammalian)	*0.01	Coriander (leaves, stem, roots)	*0.1
Milks	*0.01	Coriander, seed	*0.1
Oilseed	*0.03	Cotton seed	0.2
Pome fruits	*0.03	Edible offal (mammalian)	*0.05
Poultry, edible offal of	*0.01	Egg plant	T*0.1
Poultry meat	*0.01	Eggs	*0.05
Pulses	*0.03	Endive	T2
Stone fruits	*0.03	Fruiting vegetables, cucurbits	*0.1
Tree nuts	*0.03	Garlic	0.3
<hr/>		Leek	0.7
<b>Active constituent: Salinomycin</b>		Lettuce, head	0.2
<b>Permitted residue: Salinomycin</b>		Lettuce, leaf	0.2
Cattle, edible offal of	0.5	Linseed	0.5
Cattle meat	*0.05	Lupin (dry)	0.2
Eggs	*0.02	Meat (mammalian)	*0.05
Pig, edible offal of	*0.1	Milks	*0.05
Pig meat	*0.1	Onion, bulb	0.3
Poultry, edible offal of	0.5	Onion, Welsh	0.7
Poultry meat	0.1	Peanut	3
<hr/>		Peas (pods and succulent, immature seeds)	<u>T2</u>
<b>Active constituent: Sedaxane</b>		Peppers	T0.7
<b>Permitted residue: Sedaxane, sum of isomers</b>		Poppy seed	0.2
<u>Cereal grains</u>	<u>*0.01</u>	Poultry, edible offal of	*0.05
<u>Edible offal (mammalian)</u>	<u>*0.01</u>	Poultry meat	*0.05
<u>Eggs</u>	<u>*0.01</u>	Pulses [except lupin (dry)]	*0.1
<u>Meat (mammalian)</u>	<u>*0.01</u>	Radicchio	T2
<u>Milks</u>	<u>*0.01</u>	Rape seed (canola)	0.5
<u>Poultry, edible offal of</u>	<u>*0.01</u>	Rhubarb	0.1
<u>Poultry meat</u>	<u>*0.01</u>	Root and tuber vegetables	1
<hr/>		Rucola (rocket)	T2
<b>Active constituent: Semduramicin</b>		Shallot	0.7
<b>Permitted residue: Semduramicin</b>		Spinach	*0.1
Chicken fat/skin	0.5	Spring onion	0.7
Chicken kidney	0.2	Sunflower seed	*0.1
Chicken liver	0.5	Tomato	0.1
Chicken meat	*0.05	Turmeric, root	1
<hr/>		Wheat	*0.1
<b>Active constituent: Sethoxydim</b>		<hr/>	
<b>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</b>		<b>Active constituent: Simazine</b>	
Asparagus	1	<b>Permitted residue: Simazine</b>	
Barley	*0.1	Asparagus	*0.1
Beans [except broad bean and soya bean]	T0.5	Broad bean (dry)	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5	Broad bean (green pods and immature seeds)	*0.01
Brassica leafy vegetables	T2	Chick-pea (dry)	*0.05
Broad bean (green pods and immature seeds)	*0.1	Chick-pea (green pods)	*0.05
Celery	0.1	Edible offal (mammalian)	*0.05
		Eggs	*0.01
		Fruit	*0.1
		Ginger, root	T*0.05
		Leek	*0.01
		Lupin (dry)	*0.05
		Meat (mammalian)	*0.05
		Milks	*0.02

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Poultry, edible offal of	*0.01	Shallot	T0.3
Poultry meat	*0.01	Spring onion	T0.3
Rape seed (canola)	*0.02	Stalk and stem vegetables	2
Tree nuts	*0.1	Stone fruits	0.2
<hr/>		<a href="#">Sweet corn (corn-on-the-cob)</a>	<a href="#">*0.01</a>
<b>Active constituent: Spectinomycin</b>		Turmeric, root	0.02
<b>Permitted residue:</b> <i>Inhibitory substance, identified as spectinomycin</i>		<hr/>	
<b>Active constituent: Spinetoram</b>		<b>Permitted residue:</b> <i>Sum of spinosyn A and spinosyn D</i>	
<b>Permitted residue:</b> <i>Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L</i>		<hr/>	
Edible offal (mammalian) [except sheep, edible offal of]	*1	Assorted tropical and sub-tropical fruits – inedible peel	0.3
Eggs	2	Beans [except broad bean and soya bean]	0.5
Meat (mammalian) [except sheep meat]	*1	Berries and other small fruits [except grapes]	0.7
Poultry, edible offal of	*1	Bergamot	5
Poultry meat	*1	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
<hr/>		Burnet, Salad	5
<b>Active constituent: Spinetoram</b>		Celery	2
<b>Permitted residue:</b> <i>Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L</i>		Cereal grains	<a href="#">1</a>
Assorted tropical and sub-tropical fruits – inedible peel	0.3	Chervil	5
Berries and other small fruits	0.5	Citrus fruits	0.3
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.2	Coffee beans	*0.01
Citrus fruits	<a href="#">3</a>	Coriander (leaves, stem, roots)	5
Coffee beans	*0.01	Coriander, seed	5
Coriander (leaves, stem, roots)	5	Cotton seed	*0.01
Coriander, seed	5	Dill, seed	5
Dill, seed	5	Edible offal (mammalian)	0.5
Dried grapes (currants, raisins and sultanas)	1	Eggs	<a href="#">0.05</a>
Edible offal (mammalian)	<a href="#">0.2</a>	Fennel, seed	5
Eggs	*0.01	Fruiting vegetables, cucurbits	0.2
Fennel, seed	5	Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	0.2
Fruiting vegetables, cucurbits	0.05	Galangal, Greater	0.02
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	0.1	Grapes	0.5
Ginger, root	T0.02	Herbs	5
Ginger, Japanese	T1	Kaffir lime leaves	5
Herbs	1	Japanese greens	5
Kaffir lime leaves	5	Leafy vegetables	5
Leafy vegetables	0.7	Lemon grass	5
Leek	T0.2	Lemon verbena (dry leaves)	5
Legume vegetables	0.2	Meat (mammalian) (in the fat)	2
Lemon grass	5	<a href="#">Milk fats</a>	<a href="#">0.7</a>
Lemon verbena (dry leaves)	5	Milks	<a href="#">0.1</a>
Meat (mammalian) (in the fat)	<a href="#">2</a>	Onion, Welsh	0.3
Milk fats	<a href="#">0.03</a>	Peas (pods and succulent, immature seeds)	0.5
Milks	*0.01	Pome fruits	0.5
Mizuna	0.7	Poultry, edible offal of	<a href="#">0.05</a>
Onion, Welsh	T0.3	Poultry meat ( <a href="#">in the fat</a> )	<a href="#">0.5</a>
Pistachio nut	T0.05	Pulses	0.01
Poultry, edible offal of	*0.01	Root and tuber vegetables	0.02
Poultry meat (in the fat)	*0.01	Rucola (rocket)	5
Pome fruits	0.1	Safflower seed	T*0.01
<a href="#">Rape seed (canola)</a>	<a href="#">*0.01</a>	Shallot	0.3
Root and tuber vegetables	0.02	Spring onion	0.3
		Stone fruits	1

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Sweet corn (corn-on-the-cob)	0.02	Sweet potato	5
Tree nuts	T*0.01	Watermelon	0.5
Turmeric, root	0.02		
<u>Wheat bran, unprocessed</u>	<u>2</u>		
<b>Active constituent: Spirodiclofen</b>		<b>Active constituent: Spiroxamine</b>	
<b>Permitted residue: Spirodiclofen</b>		<b>Permitted residue—commodities of plant origin: Spiroxamine</b>	
<u>Citrus fruits</u>	<u>0.5</u>	<b>Permitted residue—commodities of animal origin: Spiroxamine carboxylic acid, expressed as spiroxamine</b>	
<u>Grapes</u>	<u>2</u>	Banana	T5
<u>Stone fruits</u>	<u>1</u>	<u>Barley</u>	<u>T*0.05</u>
<b>Active constituent: Spiromesifen</b>		Dried grapes	3
<b>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</b>		Edible offal (mammalian)	0.5
<u>Cranberry</u>	<u>2</u>	Grapes	2
<b>Active constituent: Spirotetramat</b>		Mammalian fats [except milk fats]	0.05
<b>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</b>		Meat (mammalian)	0.05
<u>Banana</u>	<u>T0.5</u>	Milks	0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	7	<b>Active constituent: Streptomycin and Dihydrostreptomycin</b>	
Brassica leafy vegetables	10	<b>Permitted residue: Inhibitory substance, identified as streptomycin or dihydrostreptomycin</b>	
Brussels sprouts	1	Edible offal (mammalian)	*0.3
<u>Celery</u>	<u>5</u>	Meat (mammalian)	*0.3
Citrus fruits	1	Milks	*0.2
Cotton seed	0.7	<b>Active constituent: Sulfosulfuron</b>	
Dried grapes	4	<b>Permitted residue: Sum of sulfosulfuron and its metabolites which can be hydrolysed to 2-(ethylsulfonyl)imidazo[1,2-a]pyridine, expressed as sulfosulfuron</b>	
Edible offal (mammalian)	0.5	Edible offal (mammalian)	*0.005
Fruiting vegetables, cucurbits [except melons]	2	Eggs	*0.005
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	7	Meat (mammalian)	*0.005
Garlic	T0.5	Milks	*0.005
Grapes	2	Poultry, edible offal of	*0.005
<u>Kiwifruit</u>	<u>T0.1</u>	Poultry meat	*0.005
Leafy vegetables [except brassica leafy vegetables; lettuce, head]	5	Triticale	*0.01
Legume vegetables	2	Wheat	*0.01
Lettuce, head	3	<b>Active constituent: Sulfoxaflor</b>	
Mango	0.3	<b>Permitted residue: Sulfoxaflor</b>	
Meat (mammalian)	0.02	<b>Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except cauliflower]</b>	
Melons, except watermelon	0.5	<u>Cauliflower</u>	<u>3</u>
Milks	*0.005	<u>Cauliflower</u>	<u>0.1</u>
Onion, bulb	0.5	<u>Cereal grains</u>	<u>*0.01</u>
<u>Passionfruit</u>	<u>0.5</u>	<u>Cherries</u>	<u>3</u>
<u>Pome fruits</u>	<u>T0.5</u>	<u>Citrus fruits</u>	<u>0.7</u>
Potato	5	<u>Cotton seed</u>	<u>0.3</u>
<u>Soya bean (dry)</u>	<u>T5</u>	<u>Dried grapes (currants, raisins and sultanas)</u>	<u>10</u>
Stone fruits	4.5	<u>Edible offal (mammalian)</u>	<u>0.5</u>
Sweet corn (corn-on-the-cob)	1	<u>Eggs</u>	<u>*0.01</u>
		<u>Fruiting vegetables, cucurbits</u>	<u>0.5</u>

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<a href="#">Fruiting vegetables, other than cucurbits</a>	1	<b>Active constituent:</b> <a href="#">Sulphatroxazole</a>	
<a href="#">Grapes [except wine grapes]</a>	3	<b>Permitted residue:</b> <a href="#">Sulphatroxazole</a>	
<a href="#">Leafy vegetables [except lettuce, head]</a>	5	Cattle milk	0.1
<a href="#">Lettuce, head</a>	1	Edible offal (mammalian)	0.1
<a href="#">Meat (mammalian)</a>	0.2	Meat (mammalian)	0.1
<a href="#">Milks</a>	0.1		
<a href="#">Pome fruits</a>	0.5	<b>Active constituent:</b> <a href="#">Sulphur dioxide</a>	
<a href="#">Potato</a>	0.01	<b>Permitted residue:</b> <a href="#">Sulphur dioxide</a>	
<a href="#">Poultry, edible offal of</a>	*0.01	Blueberries	10
<a href="#">Poultry meat</a>	*0.01	Longan, edible aril	10
<a href="#">Rape seed (canola)</a>	*0.01	Strawberry	T30
<a href="#">Root and tuber vegetables [except potato]</a>	0.05	Table grapes	10
<a href="#">Soya bean (dry)</a>	0.3		
<a href="#">Stone fruits [except cherries]</a>	1	<b>Active constituent:</b> <a href="#">Sulprofos</a>	
<a href="#">Wine grapes</a>	*0.01	<b>Permitted residue:</b> <a href="#">Sulprofos</a>	
		Cotton seed	0.2
<b>Active constituent:</b> <a href="#">Sulfuryl fluoride</a>		Peppers, Sweet	0.2
<b>Permitted residue:</b> <a href="#">Sulfuryl fluoride</a>		Tomato	1
Cereal grains	0.05		
Dried fruits	0.07	<b>Active constituent:</b> <a href="#">Tebuconazole</a>	
Peanut	7	<b>Permitted residue:</b> <a href="#">Tebuconazole</a>	
Tree nuts	7	Asparagus	T*0.02
		Avocado	0.2
<b>Active constituent:</b> <a href="#">Sulphadiazine</a>		Banana	0.2
<b>Permitted residue:</b> <a href="#">Sulphadiazine</a>		Beetroot	T0.3
Cattle milk	0.1	Beetroot leaves	T2
Edible offal (mammalian)	0.1	<a href="#">Blackberries</a>	1
Eggs	T*0.02	Broad bean (dry)	T0.5
Meat (mammalian)	0.1	Bulb vegetables [except garlic]	*0.01
Poultry, edible offal of	0.1	Carrot	T0.5
Poultry meat	0.1	Cereal grains	0.2
		Chard (silver beet)	T2
<b>Active constituent:</b> <a href="#">Sulphadimidine</a>		Cherries	5
<b>Permitted residue:</b> <a href="#">Sulphadimidine</a>		Chervil	T0.5
Meat (mammalian)	0.1	Chick-pea (dry)	T0.2
Edible offal (mammalian)	0.1	Chicory leaves	T2
Eggs	T*0.01	Coriander (leaves, stem, roots)	T0.5
Poultry, edible offal of [except turkey]	0.1	Cotton seed	T1
Poultry meat	0.1	<a href="#">Dried grapes (currants, raisins and sultanas)</a>	7
Turkey, edible offal of	0.2	Edible offal (mammalian)	0.5
		Eggs	0.1
<b>Active constituent:</b> <a href="#">Sulphadoxine</a>		Endive	T2
<b>Permitted residue:</b> <a href="#">Sulphadoxine</a>		Garlic	T0.2
Cattle milk	*0.1	Grapes	5
Edible offal (mammalian)	*0.1	Herbs	T0.5
Meat (mammalian)	*0.1	Legume vegetables	0.5
		Lemon balm	T0.5
<b>Active constituent:</b> <a href="#">Sulphaquinoxaline</a>		Lentil (dry)	T0.2
<b>Permitted residue:</b> <a href="#">Sulphaquinoxaline</a>		Lettuce, head	0.1
Eggs	T*0.01	Lettuce, leaf	0.1
Poultry, edible offal of	0.1	Meat (mammalian)	0.1
Poultry meat	0.1	Milks	0.05
		Mizuna	T0.5
		Mung bean (dry)	T0.2

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Papaya (pawpaw)	0.2	<i>Active constituent:</i> <b>Temephos</b>
Peanut	0.1	<i>Permitted residue:</i> <i>Sum of temephos and temephos sulfoxide, expressed as temephos</i>
Poultry, edible offal of	0.5	Cattle, edible offal of
Poultry meat	0.1	Cattle meat (in the fat)
<u>Radish</u>	<u>T0.3</u>	Sheep, edible offal of
<u>Radish leaves</u>	<u>T2</u>	Sheep meat (in the fat)
Rape seed (canola)	0.3	
Rucola (rocket)	T0.5	<i>Active constituent:</i> <b>Tepraloxymid</b>
Soya bean (dry)	T0.1	<i>Permitted residue:</i> <i>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</i>
Spinach	<u>T2</u>	Edible offal (mammalian)
Sugar cane	0.1	Eggs
<i>Active constituent:</i> <b>Tebufenozide</b>		Meat (mammalian)
<i>Permitted residue:</i> <i>Tebufenozide</i>		Milks
Avocado	0.5	Poultry, edible offal of
Blueberries	T2	Poultry meat
Citrus fruits	1	Pulses
Coffee beans	T0.05	Rape seed (canola)
Cranberry	0.5	
Custard apple	0.3	<i>Active constituent:</i> <b>Terbacil</b>
Dried grapes	4	<i>Permitted residue:</i> <i>Terbacil</i>
Edible offal (mammalian)	*0.02	Almonds
Grapes	2	Peppermint oil
Kiwifruit	2	Pome fruits
Litchi	2	Stone fruits
Longan	2	
Macadamia nuts	0.05	<i>Active constituent:</i> <b>Terbufos</b>
Meat (mammalian) (in the fat)	*0.02	<i>Permitted residue:</i> <i>Sum of terbufos, its oxygen analogue and their sulfoxides and sulfones, expressed as terbufos</i>
Milks	*0.01	Banana
Nectarine	T1	Cattle, edible offal of
Peach	T1	Cattle meat
Persimmon, Japanese	0.1	Cattle milk
Pistachio nut	T0.05	Cereal grains
Pome fruits	1	Eggs
Rambutan	T3	Peanut
<i>Active constituent:</i> <b>Tebufenpyrad</b>		Poultry, edible offal of
<i>Permitted residue:</i> <i>Tebufenpyrad</i>		Poultry meat
Cucumber	*0.02	Sunflower seed
Peach	1	Sweet corn (corn-on-the-cob)
Pome fruits	1	
<i>Active constituent:</i> <b>Tebuthiuron</b>		<i>Active constituent:</i> <b>Terbutylazine</b>
<i>Permitted residue:</i> <i>Sum of Tebuthiuron, and hydroxydimethylethyl, N-dimethyl and hydroxy methylamine metabolites, expressed as tebuthiuron</i>		<i>Permitted residue:</i> <i>Terbutylazine</i>
Edible offal (mammalian)	2	<u>Cereal grains [except maize]</u>
Meat (mammalian)	0.5	<u>Cotton seed</u>
Milks	0.2	Edible offal (mammalian)
Sugar cane	T0.2	Eggs
		Maize
		Meat (mammalian)
		Milks

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Poultry, edible offal of	*0.01	Meat (mammalian)	0.2
Poultry meat	*0.01	Milks	0.05
Pulses	*0.02	Mushrooms	0.5
Rape seed (canola)	*0.02	Peanut	T*0.01
Sweet corn (corn-on-the-cob)	T*0.02	Pear	10
		Potato	5
		Sweet potato	0.05
<b>Active constituent: Terbutryn</b>			
<b>Permitted residue: Terbutryn</b>			
Cereal grains	*0.1	<b>Active constituent: Thiocloprid</b>	
Edible offal (mammalian)	3	<b>Permitted residue: Thiocloprid</b>	
Eggs	*0.05	Cotton seed	0.1
Meat (mammalian)	0.1	Edible offal (mammalian)	*0.02
Milks	0.1	<b>Eggs</b>	<b>*0.02</b>
Peas	*0.1	Meat (mammalian)	*0.02
Poultry, edible offal of	*0.05	Milks	*0.01
Poultry meat	0.1	Pome fruits	1
Sugar cane	*0.05	<b>Poultry, edible offal of</b>	<b>*0.02</b>
		<b>Poultry meat</b>	<b>*0.02</b>
		Stone fruits	2
		<b>Strawberry</b>	<b>1</b>
<b>Active constituent: Tetrachlorvinphos</b>			
<b>Permitted residue: Tetrachlorvinphos</b>			
Edible offal (mammalian)	0.05	<b>Active constituent: Thiamethoxam</b>	
Meat (mammalian)	0.05	<b>Permitted residue—commodities of plant origin:</b>	
Milks (in the fat)	0.05	<i>Thiamethoxam</i>	
		<b>Permitted residue—commodities of animal origin:</b>	
		<i>Sum of thiamethoxam and N-(2-chloro-thiazol-5-ylmethyl)-N'-methyl-N'-nitro-guanidine, expressed as thiamethoxam</i>	
		<b>Berries and other small fruits [except grapes]</b>	<b>0.5</b>
		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, other than cucurbits	0.05
		<b>Grapes</b>	<b>0.2</b>
		Leafy vegetables	2
		Maize	*0.02
		Mango	T0.2
		Meat (mammalian)	*0.02
		Milks	*0.005
		Poultry, edible offal of	*0.02
		Poultry meat	*0.02
		Rape seed (canola)	*0.01
		Sorghum	*0.02
		Stone fruits	0.5
		Sunflower seed	*0.02
		Sweet corn (corn-on-the-cob)	*0.02
		<b>Active constituent: Thidiazuron</b>	
		<b>Permitted residue: Thidiazuron</b>	
		Cotton seed	*0.5
		Edible offal (mammalian)	*0.05
<b>Active constituent: Tetraconazole</b>			
<b>Permitted residue: Tetraconazole</b>			
Edible offal (mammalian)	0.2		
Grapes	0.5		
Meat (mammalian) (in the fat)	*0.01		
Milks	*0.01		
<b>Active constituent: Tetracycline</b>			
<b>Permitted residue: Inhibitory substance, identified as tetracycline</b>			
Milks	*0.1		
<b>Active constituent: Tetradifon</b>			
<b>Permitted residue: Tetradifon</b>			
Cotton seed	5		
Fruit	5		
Hops, dry	5		
Vegetables	5		
<b>Active constituent: Thiabendazole</b>			
<b>Permitted residue—commodities of plant origin: Thiabendazole</b>			
<b>Permitted residue—commodities of animal origin: sum of thiabendazole and 5-hydroxythiabendazole</b>			
Apple	10		
Banana	3		
Citrus fruits	10		
Edible offal (mammalian)	0.2		

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Meat (mammalian)	*0.05	<u>Active constituent:</u> <b>Thiophanate</b>
Milks	*0.01	<u>see Carbendazim</u>
<u>Active constituent:</u> <b>Thifensulfuron</b>		<u>Active constituent:</u> <b>Thiophanate-methyl</b>
<u>Permitted residue:</u> <i>Thifensulfuron</i>		<u>Permitted residue:</u> <i>Sum of thiophanate-methyl and 2-aminobenzimidazole, expressed as thiophanate-methyl</i>
Cereal grains [except maize, rice]	*0.02	<u>Cherries</u> 20
Edible offal (mammalian)	*0.01	<u>Nectarine</u> 3
Eggs	*0.01	<u>Peach</u> 3
Meat (mammalian)	*0.01	
Milks	0.01	
Poultry, edible offal of	*0.01	
Poultry meat	*0.01	
<u>Active constituent:</u> <b>Thiobencarb</b>		<u>Active constituent:</u> <b>Thiram</b>
<u>Permitted residue:</u> <i>Thiobencarb</i>		<u>see Dithiocarbamates</u>
Rice	*0.05	<u>Active constituent:</u> <b>Tiamulin</b>
<u>Active constituent:</u> <b>Thiodicarb</b>		<u>Permitted residue:</u> <i>Tiamulin</i>
<u>Permitted residue:</u> <i>Sum of thiodicarb and methomyl, expressed as thiodicarb</i>		Pig, edible offal of *0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2	Pig meat *0.1
Chia	T0.5	Poultry, edible offal of *0.1
Cotton seed	*0.1	Poultry meat *0.1
Cotton seed oil, crude	*0.1	
Edible offal (mammalian)	*0.05	<u>Active constituent:</u> <b>Tilmicosin</b>
Maize	*0.1	<u>Permitted residue:</u> <i>Tilmicosin</i>
Meat (mammalian)	*0.05	Cattle, edible offal of 1
Milks	*0.05	Cattle meat *0.05
Peppers, Sweet	T5	Cattle milk T*0.025
Potato	0.1	Pig, edible offal of 1
Pulses	*0.1	Pig meat 0.05
Sorghum	T0.5	<u>Active constituent:</u> <b>Tolclofos-methyl</b>
Sweet corn (corn-on-the-cob)	*0.1	<u>Permitted residue:</u> <i>Tolclofos-methyl</i>
Tomato	2	Beetroot *0.01
<u>Active constituent:</u> <b>Thiometon</b>		Cotton seed *0.01
<u>Permitted residue:</u> <i>Sum of thiometon, its sulfoxide and sulfone, expressed as thiometon</i>		<u>Lettuce, head</u> T*0.01
Cereal grains	1	<u>Lettuce, leaf</u> T*0.01
Edible offal (mammalian)	*0.05	Potato 0.1
Eggs	*0.05	<u>Active constituent:</u> <b>Tolfenamic acid</b>
Fruit	1	<u>Permitted residue:</u> <i>Tolfenamic acid</i>
Lupin (dry)	0.5	Cattle kidney *0.01
Meat (mammalian)	*0.05	Cattle liver *0.01
Milks	*0.05	Cattle meat 0.05
Oilseed	*0.05	Cattle milk 0.05
Poultry, edible offal of	*0.05	Pig kidney *0.01
Poultry meat	*0.05	Pig liver 0.1
Vegetables	1	Pig meat *0.01
<u>Active constituent:</u> <b>Thiometon</b>		<u>Active constituent:</u> <b>Toltrazuril</b>
<u>Permitted residue:</u> <i>Sum of thiometon, its sulfoxide and sulfone, expressed as thiometon</i>		<u>Permitted residue:</u> <i>Sum of toltrazuril, its sulfoxide and sulfone, expressed as toltrazuril</i>
Cereal grains	1	Cattle fat 1

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Cattle kidney	1	<i>Active constituent:</i> <b>Triadimenol</b>	
Cattle liver	2	<i>Permitted residue:</i> <i>Triadimenol</i>	
Cattle muscle	0.25	<i>see also Triadimefon</i>	
Chicken, edible offal of	5	Berries and other small fruits [except grapes; ribberries; strawberry]	T0.5
Chicken meat	2	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Eggs	*0.03	Cereal grains [except sorghum]	*0.01
Pig, edible offal of	2	Cotton seed	T0.01
Pig meat (in the fat)	1	Cotton seed oil, crude	T0.05
<hr/>		Edible offal (mammalian)	*0.01
<i>Active constituent:</i> <b>Tolyfluanid</b>		Eggs	*0.01
<i>Permitted residue:</i> <i>Tolyfluanid</i>		Fruiting vegetables, cucurbits	0.5
Berries and other small fruits [except grapes and strawberry]	T15	Fruiting vegetables, other than cucurbits	1
Cucumber	T2	Grapes	0.5
Dried grapes	T0.2	Lemon grass	T*0.05
Grapes	T*0.05	Meat (mammalian)	*0.01
Strawberry	3	Milks	*0.01
<hr/>		Onion, bulb	0.05
<i>Active constituent:</i> <b>Tralkoxydim</b>		Papaya (pawpaw)	0.2
<i>Permitted residue:</i> <i>Tralkoxydim</i>		Parsnip	T0.2
Cereal grains	*0.02	Poultry, edible offal of	*0.01
<hr/>		Poultry meat	*0.01
<i>Active constituent:</i> <b>Trenbolone acetate</b>		Radish	T0.2
<i>Permitted residue:</i> <i>Sum of trenbolone acetate and 17 Alpha- and 17 Beta-trenbolone, both free and conjugated, expressed as trenbolone</i>		Ribberries	T5
Cattle, edible offal of	0.01	Sorghum	0.5
Cattle meat	0.002	Sugar cane	*0.05
<hr/>		Swede	T0.2
<i>Active constituent:</i> <b>Triadimefon</b>		Turnip, garden	T0.2
<i>Permitted residue:</i> <i>Sum of triadimefon and triadimenol, expressed as triadimefon</i>		<hr/>	
<i>see also Triadimenol</i>		<i>Active constituent:</i> <b>Triallate</b>	
Apple	1	<i>Permitted residue:</i> <i>Sum of triallate and 2,3,3-trichloroprop-2-ene sulfonic acid (TCPSA), expressed as triallate</i>	
Cereal grains	0.5	Cereal grains	*0.05
Edible offal (mammalian)	*0.05	Edible offal (mammalian) [except kidney]	*0.1
Eggs	*0.1	Eggs	*0.01
Field pea (dry)	0.1	Fats (mammalian)	0.2
Fruiting vegetables, cucurbits	0.2	Kidney of cattle, goats, pigs and sheep	0.2
Fruiting vegetables, other than cucurbits	0.2	Legume vegetables	*0.05
Garden pea (shelled succulent seeds)	0.1	Meat (mammalian)	*0.1
Garden pea (young pods, succulent seeds)	0.1	Milks	*0.1
Grapes	1	Oilseed	0.1
Fats (mammalian)	*0.25	Poultry, edible offal of	0.2
Meat (mammalian)	*0.05	Poultry fats	0.2
Milks	*0.1	Poultry meat	*0.1
Poultry, edible offal of	*0.05	Pulses	0.1
Poultry meat	*0.05	<hr/>	
Sugar cane	*0.05	<i>Active constituent:</i> <b>Triasulfuron</b>	
<hr/>		<i>Permitted residue:</i> <i>Triasulfuron</i>	
		Cereal grains	*0.02
		Edible offal (mammalian)	*0.05
		Eggs	*0.05
		Meat (mammalian)	*0.05
		Milks	*0.01



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<b>Active constituent:</b> Tribenuron-methyl		Pig, edible offal of	0.1
<b>Permitted residue:</b> Tribenuron-methyl		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	Tree nuts	0.1
Wheat	*0.01	Vegetables [except beetroot; Brussels sprouts; cape gooseberry; cauliflower; celery; egg plant; kale; pepino; peppers; pulses; sugar beet; sweet corn (corn-on-the-cob)]	0.1
<b>Active constituent:</b> Trichlorfon		<b>Active constituent:</b> Trichloroethylene	
<b>Permitted residue:</b> Trichlorfon		<b>Permitted residue:</b> Trichloroethylene	
Achachairu	T3	Cereal grains	*0.1
Assorted tropical and sub-tropical fruits – edible peel	T3	<b>Active constituent:</b> Triclabendazole	
Assorted tropical and sub-tropical fruits – inedible peel	T3	<b>Permitted residue:</b> Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents	
Babaco	T3	Fat (mammalian)	1
Beetroot	0.2	Kidney (mammalian)	1
Berries and other small fruits	T2	Liver (mammalian)	2
Brussels sprouts	0.2	Meat (mammalian)	0.5
Cape gooseberry	T0.5	<b>Active constituent:</b> Triclopyr	
Cattle, edible offal of	0.1	<b>Permitted residue:</b> Triclopyr	
Cattle fat	0.1	Cattle, edible offal of	5
Cattle meat	0.1	Cattle meat (in the fat)	0.2
Cauliflower	0.2	Citrus fruits	0.2
Celery	0.2	Goat, edible offal of	5
Cereal grains	0.1	Goat meat (in the fat)	0.2
Dried fruits	2	<u>Litchi</u>	0.1
Egg plant	T0.5	Milks (in the fat)	0.1
Eggs	*0.05	Poppy seed	*0.01
Fish muscle	T*0.01	Sheep, edible offal of	5
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	Sheep meat (in the fat)	0.2
Goat, edible offal of	0.1	<b>Active constituent:</b> Tridemorph	
Goat meat	0.1	<b>Permitted residue:</b> Tridemorph	
Kale	0.2	Banana	T*0.05
Loquat	T3	Barley	0.1
Medlar	T3	Fruiting vegetables, cucurbits	0.1
Milks	*0.05		
Miracle fruit	T3		
Oilseed [except peanut]	0.1		
Peanut	0.1		
Pepino	T0.5		
Peppers	0.2		

**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

<b>Active constituent:</b> <u>Trifloxystrobin</u>		Meat (mammalian) [except sheep meat (in the fat)]	*0.05
<b>Permitted residue:</b> <i>Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminoxyethyl]phenyl] acetic acid), expressed as trifloxystrobin equivalents</i>		Milks	*0.05
Banana	0.5	Mushrooms	0.1
Beetroot	T0.2	Poultry, edible offal of	0.01
Celery	T1	Poultry meat (in the fat)	0.1
Chard (silver beet)	T0.7	Sheep, edible offal of	0.1
Chicory leaves	T0.7	Sheep meat (in the fat)	2
Cucumber	T*0.1	<b>Active constituent:</b> <u>Trifluralin</u>	
Dried grapes	2	<b>Permitted residue:</b> <i>Trifluralin</i>	
Edible offal (mammalian)	*0.05	Adzuki bean (dry)	*0.05
Endive	T0.7	Bergamot	T*0.05
Grapes	0.5	Broad bean (dry)	*0.05
Macadamia nuts	T*0.05	Burnet, salad	T*0.05
Meat (mammalian)	*0.05	Carrot	0.5
Milks	*0.02	Cereal grains	*0.05
Peppers, Sweet	<u>T0.5</u>	Chia	T*0.01
Pome fruits	0.3	Chick-pea (dry)	*0.05
<u>Rape seed (canola)</u>	<u>*0.02</u>	Coriander (leaves, stem, roots)	T*0.05
Spinach	T0.7	Coriander, seed	T*0.05
Stone fruits	2	Cowpea (dry)	*0.05
Strawberry	2	Dill, seed	T*0.05
<u>Tomato</u>	<u>0.7</u>	Edible offal (mammalian)	*0.05
<b>Active constituent:</b> <u>Trifloxysulfuron sodium</u>		Eggs	*0.05
<b>Permitted residue:</b> <i>Trifloxysulfuron</i>		Fennel, bulb	T0.5
Cotton seed	*0.01	Fennel, seed	T*0.05
<u>Cotton seed oil, crude</u>	<u>*0.01</u>	Fruit	*0.05
<u>Cotton seed oil, edible</u>	<u>*0.01</u>	Galangal, Greater	T0.5
Edible offal (mammalian)	*0.01	Herbs	T*0.05
Eggs	*0.01	Hyacinth bean (dry)	*0.05
Meat (mammalian)	*0.01	Kaffir lime leaves	T*0.05
Milks	*0.01	Lemon grass	T*0.05
Poultry, edible offal of	*0.01	Lemon verbena (fresh weight)	T*0.05
Poultry meat	*0.01	Lupin (dry)	*0.05
Sugar cane	*0.01	Meat (mammalian)	*0.05
<b>Active constituent:</b> <u>Triflumizole</u>		Milks	*0.05
<b>Permitted residue:</b> <i>Sum of triflumizole and (E)-4-chloro-a,a,a-trifluoro- N-(1-amino-2-propoxyethylidene)-o-toluidine, expressed as triflumizole</i>		Mizuna	T*0.05
Cherries	1.5	Mung bean (dry)	*0.05
Grapes	0.5	Oilseed	*0.05
Pome fruits	0.5	Parsnips	T0.5
<b>Active constituent:</b> <u>Triflumuron</u>		Poultry meat	*0.05
<b>Permitted residue:</b> <i>Triflumuron</i>		Poultry, edible offal of	*0.05
Cereal grains	*0.05	Rose and dianthus (edible flowers)	T*0.05
Edible offal (mammalian) [except sheep, edible offal of]	*0.05	Sugar cane	*0.05
Eggs	0.01	Turmeric, root (fresh)	T0.5
<b>Active constituent:</b> <u>Triforine</u>		Vegetables [except as otherwise listed under this chemical]	0.05
<b>Permitted residue:</b> <i>Triforine</i>		<b>Active constituent:</b> <u>Triforine</u>	
Pome fruits	1	<b>Permitted residue:</b> <i>Triforine</i>	
Stone fruits	10	Pome fruits	1
		Stone fruits	10

**Schedule 20**

**Maximum residue limits**  
 Error! Reference source not found. Section S20—3 Maximum residue limits

<b>Active constituent:</b> <u>Trimethoprim</u>		Fish muscle	T*0.002
<b>Permitted residue:</b> <u>Trimethoprim</u>		Milks	*0.05
Cattle milk	0.05	Pig, edible offal of	*0.2
Edible offal (mammalian)	0.05	Pig fat	*0.1
Eggs	T*0.02	Pig meat	*0.2
Meat (mammalian)	0.05	Poultry, edible offal of	*0.2
Poultry, edible offal of	0.05	Poultry fats	*0.1
Poultry meat	0.05	Poultry meat	*0.2
<b>Active constituent:</b> <u>Trinexapac-ethyl</u>		<b>Active constituent:</b> <u>Uniconazole-p</u>	
<b>Permitted residue:</b> <u>4-(cyclopropyl-<math>\alpha</math>-hydroxy-methylene)-3,5-dioxo-cyclohexanecarboxylic acid</u>		<b>Permitted residue:</b> <u>Sum of uniconazole-p and its Z-isomer expressed as uniconazole-p</u>	
Barley	T0.3	Avocado	0.5
Edible offal (mammalian)	0.05	Custard apple	<u>T*0.01</u>
Meat (mammalian)	*0.02	Poppy seed	*0.01
Milks	*0.005	<b>Active constituent:</b> <u>Virginiamycin</u>	
Oats	T0.3	<b>Permitted residue:</b> <u>Inhibitory substance, identified as virginiamycin</u>	
Poppy seed	7	Cattle, edible offal of	0.2
Sugar cane	T0.2	Cattle fat	0.2
Wheat	T0.3	Cattle milk	0.1
<b>Active constituent:</b> <u>Triticonazole</u>		Cattle meat	*0.1
<b>Permitted residue:</b> <u>Triticonazole</u>		Eggs	*0.1
Cereal grains	*0.05	Pig, edible offal of	0.2
Edible offal (mammalian)	*0.05	Pig fat	0.2
Eggs	*0.05	Pig meat	*0.1
Meat (mammalian)	*0.05	Poultry, edible offal of	0.2
Milks	*0.01	Poultry fats	0.2
Poultry, edible offal of	*0.05	Poultry meat	0.1
Poultry meat	*0.05	Sheep, edible offal of	0.2
<b>Active constituent:</b> <u>Tulathromycin</u>		Sheep meat	0.1
<b>Permitted residue:</b> <u>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)-<math>\beta</math>-D-xylohexopyranosyl]oxy]-1-oxa-6-azacyclopentadecan-15-one, expressed as tulathromycin equivalents</u>		<b>Active constituent:</b> <u>Zeranol</u>	
Cattle fat	0.1	<b>Permitted residue:</b> <u>Zeranol</u>	
Cattle kidney	1	Cattle, edible offal of	0.02
Cattle liver	3	Cattle meat	0.005
Cattle muscle	0.1	<b>Active constituent:</b> <u>Zetacypermethrin</u>	
Pig kidney	3	<i>see Cypermethrin</i>	
Pig liver	2	<b>Active constituent:</b> <u>Zinc Phosphide</u>	
Pig muscle	0.5	<i>see Phosphine</i>	
Pig skin/fat	0.3	<b>Active constituent:</b> <u>Zineb</u>	
<b>Active constituent:</b> <u>Tylosin</u>		<i>see Dithiocarbamates</i>	
<b>Permitted residue:</b> <u>Tylosin A</u>		<b>Permitted residue:</b> _____	
Cattle, edible offal of	*0.1	<b>Active constituent:</b> <u>Ziram</u>	
Cattle meat	*0.1	<i>see Dithiocarbamates</i>	
Eggs	*0.2	<b>Permitted residue:</b> _____	

**Schedule 20**

**Maximum residue limits**  
Error! Reference source not found. Section S20—3 Maximum residue limits

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<i>Active constituent:</i> <b>Zoxamide</b>	
<i>Permitted residue:</i> <b>Zoxamide</b>	
<b>Grapes</b>	<b>3</b>

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## 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(5) 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* The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981 (NZ)*. See also section 1.1.1—3.

### S21—1 Name

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

### 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 active constituents, permitted residues, and amounts are as follows, expressed in mg per kg:

#### Extraneous residue limits

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

**Schedule 21**
**Extraneous residue limits**  
 Error! Reference source not found. Section S21—3 Extraneous residue limits

Crustaceans	E0.01		
Edible offal (mammalian)	E0.3		
Eggs	E0.1	<i>Active constituent:</i> <b>HCB</b>	
Fish	E0.01	<i>Permitted residue:</i> <i>Hexachlorobenzene</i>	
Meat (mammalian) (in the fat)	E0.3	Cereal grains	E0.05
Milks (in the fat)	E0.1	Crustaceans	E0.1
Molluscs (including cephalopods)	E0.01	Diadromous fish	E0.1
Peanut	E0.1	Edible offal (mammalian)	E1
Poultry, edible offal of	E0.3	Eggs	E1
Poultry meat (in the fat)	E0.3	Freshwater fish	E0.1
Sugar cane	E0.005	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
<i>Active constituent:</i> <b>Chlordane</b>		<i>Active constituent:</i> <b>Heptachlor</b>	
<i>Permitted residue:</i> <i>Sum of cis- and trans-chlordane and in the case of animal products also includes 'oxychlordane'</i>		<i>Permitted residue:</i> <i>Sum of heptachlor and heptachlor epoxide</i>	
Cereal grains	E0.02	Carrot	E0.2
Citrus fruits	E0.02	Cereal grains	E0.02
Cotton seed oil, crude	E0.05	Citrus fruits	E0.01
Cotton seed oil, edible	E0.02	Cotton seed	E0.02
Crustaceans	E0.05	Crustaceans	E0.05
Edible offal (mammalian)	E0.02	Edible offal (mammalian)	E0.2
Eggs	E0.02	Eggs	E0.05
Fish	E0.05	Fish	E0.05
Fruiting vegetables, cucurbits	E0.05	Meat (mammalian) (in the fat)	E0.2
Linseed oil, crude	E0.05	Milks (in the fat)	E0.15
Meat (mammalian) (in the fat)	E0.2	Molluscs (including cephalopods)	E0.05
Milks (in the fat)	E0.05	Peanut	E0.01
Molluscs (including cephalopods)	E0.05	Pineapple	E0.01
Pineapple	E0.02	Poultry, edible offal of	E0.2
Pome fruits	E0.02	Poultry meat	E0.2
Soya bean oil, crude	E0.05	Soya bean	E0.02
Soya bean oil, refined	E0.02	Soya bean oil, crude	E0.5
Stone fruits	E0.02	Soya bean oil, refined	E0.02
Sugar beet	E0.1	Sugar cane	E0.02
Vegetables [except as otherwise listed under this chemical]	E0.02	Tomato	E0.02
		Vegetables [except as otherwise listed under this chemical]	E0.05
<i>Active constituent:</i> <b>DDT</b>		<i>Active constituent:</i> <b>Lindane</b>	
<i>Permitted residue:</i> <i>Sum of p,p'-DDT; o,p'-DDT; p,p'-DDE and p,p'-TDE (DDD)</i>		<i>Permitted residue:</i> <i>Lindane</i>	
Cereal grains	E0.1	Apple	E2
Crustaceans	E1	Cereal grains	E0.5
Edible offal (mammalian)	E5	Cherries	E0.5
Eggs	E0.5	Cranberry	E3
Fish	E1	Crustaceans	E1
Fruit	E1	Edible offal (mammalian)	E2
Meat (mammalian) (in the fat)	E5	Eggs	E0.1
Milks (in the fat)	E1.25	Fish	E1
Molluscs (including cephalopods)	E1		
Peanut	E0.02		
Poultry, edible offal of	E5		
Poultry meat (in the fat)	E5		
Vegetable oils, edible	E1		
Vegetables	E1		

**Schedule 21**      **Extraneous residue limits** **Error! Reference source not found.** **Section S21—3 Extraneous residue limits**

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Fruits [except as otherwise listed in Schedules 1 and 2]	E0.5	Peanut	E0.05
Grapes	E0.5	Plums (including prunes)	E0.5
Meat (mammalian) (in the fat)	E2	Poultry, edible offal of	E0.7
Milks (in the fat)	E0.2	Poultry meat (in the fat)	E0.7
Molluscs (including cephalopods)	E1	Strawberry	E3
Oilseed [except peanut]	E0.05	Sugar cane	E*0.002
Peach	E2	Vegetables	E2

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## 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—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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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; Celtnce; 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.

## 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(3)(a) and (4)(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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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**

<b>Species name</b>	<b>Common name</b>
<i>Abrus cantoniensis</i>	
<i>Abrus precatorius</i>	Jequirity seeds
<i>Acokanthera schimperi</i>	Arrow poison tree
<i>Aconitum spp.</i>	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'amu
<i>Alstonia constricta</i>	Alstonia
<i>Amanita muscaria</i>	Agaricus, Fly agaric
<i>Amanita spp.</i>	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 nut</i>	Betel nut
<i>Argyrea nervosa</i>	Woolly morning glory
<i>Aristolochia spp.</i>	Birthwort, Snakeroot
<i>Arnica spp.</i>	Arnica
<i>Atropa belladonna</i>	Deadly nightshade, Dwale
<i>Banisteriopsis spp.</i>	Banisteria, Caapi
<i>Borago officinalis</i>	Borage
<i>Brachyglottis spp.</i>	Rangiora
<i>Brunfelsia uniflora</i>	Manaca, Mercury
<i>Bryonia alba</i>	European white bryony
<i>Bryonia dioica</i>	White bryony
<i>Cacalia spp.</i>	
<i>Calotropis spp.</i>	Calotropis
<i>Cannabis spp.</i>	Hemp, Marijuana
<i>Catha edulis</i>	Khat, Chat
<i>Catharanthus spp.</i>	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

**Schedule 23****Prohibited plants and fungi**  
Error! Reference source not found. Section S23—2 Prohibited plants and fungiProhibited plants and fungi

<b>Species name</b>	<b>Common name</b>
<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
<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

**Schedule 23**

**Prohibited plants and fungi**  
 Error! Reference source not found. Section S23—2 Prohibited plants and fungi

Prohibited plants and fungi

<b>Species name</b>	<b>Common name</b>
<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>	
<i>Hypholoma fasciculare</i>	Black henbane, Stinking nightshade 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

**Schedule 23**

**Prohibited plants and fungi**  
 Error! Reference source not found. Section S23—2 Prohibited plants and fungi

Prohibited plants and fungi

<b>Species name</b>	<b>Common name</b>
<i>Menispermum canadense</i>	Yellow parilla, Moonseed
<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 flavescens</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> )	

Prohibited plants and fungi

<b>Species name</b>	<b>Common name</b>
<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
<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 diflorum</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 sodomium</i> )	
<i>Solanum nigrum</i>	Black nightshade
<i>Solanum pseudocapsicum</i>	Jerusalem cherries
<i>Solanum sodomium</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

Prohibited plants and fungi

<b>Species name</b>	<b>Common name</b>
<i>Tamus communis</i>	Blackeye root, Black bryony
<i>Taxus baccata</i>	Yew, European yew, Common yew
<i>Thevetia nerifolia</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>Viola 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

## 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(3)(a) and (4)(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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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.

**Schedule 24 Restricted plants and fungi** Error! Reference source not found. Section S24—2 Restricted plants and fungi

**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**

<b>Species name</b>	<b>Common Name</b>	<b>Natural Toxicant</b>
<i>Artemisia absinthium</i>	Common wormwood	Thujone, santonin
<i>Artemisia cina Berg</i>	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 White snakeroot oil	Pulegone
<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



## 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(3)(b) and (4)(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 by reference into a food standard under the *Food Act 1981 (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*.

**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**

<u>Permitted novel food</u>	<u>Conditions of use</u>
<u><math>\alpha</math>-cyclodextrin</u>	1. <u>The name ‘alpha cyclodextrin’ or ‘<math>\alpha</math>- cyclodextrin’ must be used when declaring the ingredient in the statement of ingredients.</u>
<u><math>\gamma</math>-cyclodextrin</u>	1. <u>The name ‘gamma cyclodextrin’ or ‘<math>\gamma</math>- cyclodextrin’ must be used when declaring the ingredient in the statement of ingredients.</u>
<u>Diacylglycerol oil (DAG-Oil)</u>	1. <u>The name ‘Diacylglycerol oil’ must be used when declaring the ingredient in the statement of ingredients.</u>
<u>Dried marine micro-algae (<i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)</u>	
<u>Oil derived from marine micro-algae (<i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA)</u>	
<u>Oil derived from marine micro-algae (<i>Ulkenia</i> sp.) rich in docosahexaenoic acid (DHA)</u>	
<u>Isomaltulose</u>	
<u>Phytosterols, phytostanols and their esters</u>	<ol style="list-style-type: none"> <li>1. <u>The food must comply with requirements in Standard 1.2.1 insofar as they relate to section 1.2.3—2.</u></li> <li>2. <u>May only be added to edible oil spreads:</u> <ol style="list-style-type: none"> <li>(a) <u>according to Standard 2.4.2; and</u></li> <li>(b) <u>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</u></li> </ol> </li> <li>3. <u>May only be added to breakfast cereals, not including breakfast cereal bars, if:</u> <ol style="list-style-type: none"> <li>(a) <u>the total fibre content of the breakfast cereal is no less than 3 g/50 g serve; and</u></li> <li>(b) <u>the breakfast cereal contains no more than 30g/100g of total sugars; and</u></li> <li>(c) <u>the total plant sterol equivalents content is no less than 15 g/kg and no more than 19 g/kg.</u></li> </ol> </li> </ol>

Sale of novel foods

<u>Permitted novel food</u>	<u>Conditions of use</u>
<u>Phytosterols, phytostanols and their esters</u>	<ol style="list-style-type: none"> <li>4. <u>Foods to which phytosterols, phytostanols or their esters have been added must not be used as ingredients in other foods.</u></li> <li>5. <u>May only be added to milk in accordance with Standard 2.5.1.</u></li> <li>6. <u>May only be added to yoghurt in accordance with Standard 2.5.3</u></li> </ol>
<u>D-Tagatose</u>	
<u>Tall oil phytosterol esters</u>	<ol style="list-style-type: none"> <li>1. <u>Tall oil phytosterol esters must comply with the specification for tall oil phytosterol esters in Schedule 3.</u></li> <li>2. <u>The food must comply with the requirements Standard 1.2.1 insofar as they relate to section 1.2.3—2.</u></li> <li>3. <u>The name ‘tall oil phytosterol esters’ or ‘plant sterol esters’ must be used.</u></li> <li>4. <u>May only be added to cheese and processed cheese, in accordance with Standard 2.5.4.</u></li> <li>6. <u>Foods to which tall oil phytosterol esters have been added must not be used as ingredients in other foods.</u></li> </ol>
<u>Trehalose</u>	

## 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(3)(c) and (4)(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 by reference into a food standard under the *Food Act 1981 (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 [date of commencement], 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.

**transformation event** means a unique genetic modification arising from the use of gene technology.

**S26—3****Permitted food produced using gene technology**

- (1) The table to [subsection \(4\)](#) lists permitted food produced using gene technology.
- (2) Items [2\(m\)](#), [7\(e\)](#), [\(g\)](#) and [\(h\)](#) are subject to the condition that [their labelling must comply with section 1.5.2—4](#).

*Note* That section requires the statement ‘genetically modified’.

- (3) [Item 2\(m\)](#) 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:](#)

<b>Food produced using gene technology</b>	
<b>Commodity</b>	<b>Food derived from:</b>
<b>1 Canola</b>	(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) <a href="#">herbicide-tolerant canola line MON88302</a>
<b>2 Corn</b>	(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 <a href="#">(see subsections (2) and (3))</a>
	(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	
<b>3 Cotton</b>	(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

**Schedule 26** **Food produced using gene technology** Error! Reference source not found. Section S26—3 Permitted food produced using gene technology

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**Food produced using gene technology**

<b>Commodity</b>	<b>Food derived from:</b>
<b>3 Cotton</b>	(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
	<a href="#">(m) herbicide-tolerant cotton line MON88701</a>
<b>4 Lucerne</b>	(a) herbicide-tolerant lucerne lines J101 & J163
	<a href="#">(b) food derived from reduced lignin lucerne line KK179</a>
<b>5 Potato</b>	(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, SEM15-02 and SEM15-15
<b>6 Rice</b>	(a) herbicide-tolerant rice line LLRICE62
<b>7 Soybean</b>	(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 <a href="#">(see subsection (2))</a>
	(f) insect-protected soybean line MON87701
	(g) herbicide-tolerant high oleic acid soybean line MON87705 <a href="#">(see subsection (2))</a>
	(h) soybean line MON87769 producing stearidonic acid <a href="#">(see subsection (2))</a>
	(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	
<a href="#">(m) herbicide-tolerant soybean line DAS-44406-6</a>	
<a href="#">(n) herbicide-tolerant soybean line SYHT0H2</a>	
<a href="#">(o) insect-protected soybean line DAS-81419-2</a>	
<b>8 Sugarbeet</b>	(a) herbicide-tolerant sugarbeet line 77
	(b) herbicide-tolerant sugarbeet line H7-1



## Schedule 27 Microbiological limits for 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.

Microbiological limits for foods are regulated by subsection 1.1.1—11 and Standard 1.6.1. This Standard lists information for section 1.6.1—2 and subsection 1.6.1—3(2).

*Note 2* The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981 (NZ)*. See also section 1.1.1—3.

### S27—1 Name

This Standard is *Australia New Zealand Food Standards Code — Schedule 27 — Microbiological limits for foods*.

*Note* Commencement:

This Standard commences on [date of commencement], 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*:

- (a) means a standard plate count at 30°C with an incubation time of 72 hours; and
- (b) in relation to powdered infant formula products with added lactic acid producing organisms—means that standard plate count prior to the addition of the microorganisms to the food.

In this Schedule:

*processed*, in relation to egg product, means pasteurised or subjected to an equivalent treatment.

### S27—3 Microbiological limits for foods

For section 1.6.1—2, the table is:

Column 1	Microbiological limits for foods			
	Column 2 (n)	Column 3 (c)	Column 4 (m)	Column 5 (M)
<i>Butter made from unpasteurised milk and/or unpasteurised milk products</i>				
<i>Campylobacter</i> /25 g	5	0	0	
Coagulase-positive staphylococci/g	5	1	10	10 <sup>2</sup>
Coliforms/g	5	1	10	10 <sup>2</sup>
<i>Escherichia coli</i> /g	5	1	3	9
<i>Listeria monocytogenes</i> /25 g	5	0	0	

**Schedule 27**

**Microbiological limits for foods**  
 Error! Reference source not found. Section S27—3 Microbiological limits for foods

<u>Microbiological limits for foods</u>				
<u>Column 1</u>	<u>Column 2</u>	<u>Column 3</u>	<u>Column 4</u>	<u>Column 5</u>
	<u>(n)</u>	<u>(c)</u>	<u>(m)</u>	<u>(M)</u>
<i>Salmonella</i> /25 g	5	0	0	
SPC/g	5	0	5x10 <sup>5</sup>	
<i>All cheese</i>				
<i>Escherichia coli</i> /g	5	1	10	10 <sup>2</sup>
<i>Soft and semi-soft cheese (moisture content &gt; 39%) with pH &gt; 5.0</i>				
<i>Listeria monocytogenes</i> /25 g	5	0	0	
<i>Salmonella</i> /25 g	5	0	0	
<i>All raw milk cheese (cheese made from milk not pasteurised or thermised)</i>				
<i>Listeria monocytogenes</i> /25 g	5	0	0	
<i>Salmonella</i> /25 g	5	0	0	
<i>Raw milk unripened cheeses (moisture content &gt; 50% with pH &gt; 5.0) <u>mixed tart</u></i>				
<i>Campylobacter</i> /25 g	5	0	0	
<i>Dried milk</i>				
<i>Salmonella</i> /25 g	5	0	0	
<i>Unpasteurised milk for retail sale</i>				
<i>Campylobacter</i> /25 <u>mL</u>	5	0	0	
Coliforms/ <u>mL</u>	5	1	10 <sup>2</sup>	10 <sup>3</sup>
<i>Escherichia coli</i> / <u>mL</u>	5	1	3	9
<i>Listeria monocytogenes</i> /25 <u>mL</u>	5	0	0	
<i>Salmonella</i> /25 <u>mL</u>	5	0	0	
SPC/ <u>mL</u>	5	1	2.5x10 <sup>4</sup>	2.5x10 <sup>5</sup>
<i>Packaged cooked cured/salted meat</i>				
Coagulase-positive staphylococci/g	5	1	10 <sup>2</sup>	10 <sup>3</sup>
<i>Listeria monocytogenes</i> /25 g	5	0	0	
<i>Salmonella</i> /25 g	5	0	0	
<i>Packaged heat treated meat paste and packaged heat treated pâté</i>				
<i>Listeria monocytogenes</i> /25 g	5	0	0	
<i>Salmonella</i> /25 g	5	0	0	
<i>All comminuted fermented meat which has not been cooked during the production process</i>				
Coagulase-positive staphylococci/g	5	1	10 <sup>3</sup>	10 <sup>4</sup>
<i>Escherichia coli</i> /g	5	1	3.6	9.2
<i>Salmonella</i> /25 g	5	0	0	
<i>Cooked crustacea</i>				
Coagulase-positive staphylococci/g	5	2	10 <sup>2</sup>	10 <sup>3</sup>
<i>Salmonella</i> /25g	5	0	0	
SPC/g	5	2	10 <sup>5</sup>	10 <sup>6</sup>

**Schedule 27**

**Microbiological limits for foods**  
 Error! Reference source not found. Section S27—3 Microbiological limits for foods

<b>Microbiological limits for foods</b>				
<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
	<b>(n)</b>	<b>(c)</b>	<b>(m)</b>	<b>(M)</b>
<i>Raw crustacea</i>				
Coagulase-positive staphylococci/g	5	2	$10^2$	$10^3$
<i>Ready-to-eat processed finfish, other than fully retorted finfish</i>				
<i>Listeria monocytogenes</i> /g	5	1	0	$10^2$
<i>Bivalve molluscs, other than scallops</i>				
<i>Escherichia coli</i> /g	5	1	2.3	7
<i>Bivalve molluscs that have undergone processing other than depuration</i>				
<i>Listeria monocytogenes</i> /25 g	5	0	0	
<i>Cereal-based foods for infants</i>				
Coliforms/g	5	2	<3	20
<i>Salmonella</i> /25 g	10	0	0	
<i>Powdered infant formula products</i>				
<i>Bacillus cereus</i> /g	5	0	100	
Coagulase-positive staphylococci/g	5	1	0	10
Coliforms/g	5	2	<3	10
<i>Salmonella</i> /25 g	10	0	0	
SPC/g	5	2	$10^3$	$10^4$
<i>Powdered infant formula products with added lactic acid producing microorganisms</i>				
<i>Bacillus cereus</i> /g	5	0	100	
Coagulase-positive staphylococci/g	5	1	0	10
Coliforms/g	5	2	<3	10
<i>Salmonella</i> /25 g	10	0	0	
SPC/g	5	2	$10^3$	$10^4$
<i>Pepper, paprika and cinnamon</i>				
<i>Salmonella</i> /25g	5	0	0	
<i>Dried, chipped, desiccated coconut</i>				
<i>Salmonella</i> /25 g	10	0	0	
<i>Cocoa powder</i>				
<i>Salmonella</i> /25 g	5	0	0	
<i>Cultured seeds and grains (bean sprouts, alfalfa etc)</i>				
<i>Salmonella</i> /25 g	5	0	0	
<i>Processed egg product</i>				
<i>Salmonella</i> /25 g	5	0	0	
<i>Mineral water</i>				
<i>Escherichia coli</i> /100 mL	5	0	0	
<i>Packaged water</i>				
<i>Escherichia coli</i> /100 mL	5	0	0	

**Schedule 27      Microbiological limits for foods**  
Error! Reference source not found. Section S27—3 Microbiological limits for foods

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*Packaged ice*

<i>Escherichia coli</i> /100 <a href="#">mL</a>	5	0	0
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## Schedule 28 Composition of packaged water

*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.

The composition of packaged water is regulated by subsection 1.1.1—10(5), section 2.6.2—3 and section 2.6.2—4. This Standard lists substances and proportions for subsection 2.6.2—3(1).

*Note 2* The provisions of the Code that apply in New Zealand are incorporated by reference into a food standard under the *Food Act 1981 (NZ)*. See also section 1.1.1—3.

### S28—1 **Name**

This Standard is *Australia New Zealand Food Standards Code — Schedule 28 — Composition of packaged water*.

*Note* Commencement:

This Standard commences on [date of commencement], 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 **Composition of packaged water**

For subsection 2.6.2—3(1), the table is:

**Composition of packaged water**

<b>Column 1</b>	<b>Column 2 (mg/L)</b>
Arsenic	0.05
Barium	1.0
Borate	30 (calculated as H <sub>3</sub> BO <sub>3</sub> )
Cadmium	0.01
Chromium VI	0.05
Copper	1.0
Cyanide	0.01 (calculated as CN <sup>-</sup> )
Fluoride (naturally occurring)	2.0 (calculated as F <sup>-</sup> )
Lead	0.05
Manganese	2.0
Mercury	0.001
Nitrate	45 (calculated as NO <sub>3</sub> <sup>-</sup> )
Nitrite	0.005 (calculated as NO <sub>2</sub> <sup>-</sup> )
Organic matter	3.0 (KMnO <sub>3</sub> digested as O <sub>2</sub> )
Selenium	0.01
Sulphide	0.05 (calculated as H <sub>2</sub> S)
Zinc	5.0

## Schedule 29 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 by reference into a food standard under the *Food Act 1981 (NZ)*. See also section 1.1.1—3.

### S29—1 Name

This Standard is *Australia New Zealand Food Standards Code — Schedule 29 — Formulated caffeinated beverages*.

*Note* Commencement:

This Standard commences on [date of commencement], 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 Formulated caffeinated beverages

For section 2.6.4—2 and section 2.6.4—5, the table is:

<u>Formulated caffeinated beverages</u>	
<u>Column 1</u>	<u>Column 2</u>
<i>Substance</i>	<i>Permitted amount</i>
Thiamin	40 mg
Riboflavin	20 mg
Niacin	40 mg
Vitamin B <sub>6</sub>	10 mg
Vitamin B <sub>12</sub>	10 µg
Pantothenic acid	10 mg
Taurine	<u>2 000</u> mg
Glucuronolactone	<u>1 200</u> mg
Inositol	100 mg

## Schedule 30 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 by reference into a food standard under the *Food Act 1981 (NZ)*. See also section 1.1.1—3.

### S30—1 Name

This Standard is *Australia New Zealand Food Standards Code — Schedule 30 — Special purpose foods*.

*Note* Commencement:

This Standard commences on [date of commencement], 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.

### S30—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.

### S30—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.

**S30—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<sub>avail</sub>* 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<sub>avail</sub>* is calculated in accordance with the following equation:

$$P_{avail} = P_{mbf} + \left( \frac{2}{3} \times P_{sbf} \right)$$

where:

*P<sub>mbf</sub>* is the amount of phosphorus in the milk-based formula.

*P<sub>sbf</sub>* is the amount of phosphorus in the soy-based formula.



**Schedule 30**

**Special purpose foods** Error! Reference source not found. Section S30—5 Infant formula products—substances permitted as nutritive substances

**S30—5 Infant formula products—substances permitted as nutritive substances**

For section 2.9.1—5, the table is:

**Infant formula products—substances permitted for use as nutritive substances**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<i>Substance</i>	<i>Permitted forms</i>	<i>Minimum amount per 100 kJ</i>	<i>Maximum amount per 100 kJ</i>
Adenosine <sub>5'</sub> -monophosphate	Adenosine <sub>5'</sub> -monophosphate	0.14 mg	0.38 mg
L-carnitine	L-carnitine	0.21 mg	0.8 mg
Choline	Choline chloride	1.7 mg	7.1 mg
	Choline bitartrate		
Cytidine <sub>5'</sub> -monophosphate	Cytidine <sub>5'</sub> -monophosphate	0.22 mg	0.6 mg
Guanosine <sub>5'</sub> -monophosphate	Guanosine <sub>5'</sub> -monophosphate	0.04 mg	0.12 mg
	Guanosine <sub>5'</sub> -monophosphate sodium salt		
Inosine <sub>5'</sub> -monophosphate	Inosine <sub>5'</sub> -monophosphate	0.08 mg	0.24 mg
	Inosine <sub>5'</sub> -monophosphate sodium salt		
Lutein	Lutein from <i>Tagetes erecta</i> L.	1.5 µg	5 µg
Inositol	Inositol	1 mg	9.5 mg
Taurine	Taurine	0.8 mg	3 mg
Uridine <sub>5'</sub> -monophosphate	Uridine <sub>5'</sub> -monophosphate sodium salt	0.13 mg	0.42 mg

**Schedule 30**

**Special purpose foods** Error! Reference source not found. Section S30—6 Infant formula products—L-amino acids that must be present in infant formula and follow-on formula

**S30—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 <u>per</u> 100 kJ</i>
Histidine	<u>10</u> mg
Isoleucine	21 mg
Leucine	42 mg
Lysine	30 mg
<u>Cysteine &amp; cysteine total</u>	<u>6</u> mg
Cysteine, cystine <u>&amp;</u> methionine <u>total</u>	19 mg
<u>Phenylalanine</u>	<u>17</u> mg
<u>Phenylalanine &amp; tyrosine total</u>	32 mg
Threonine	19 mg
Tryptophan	7 mg
Valine	25 mg

## S30—7

### Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

For sections 2.9.1—12, 2.9.2—4, 2.9.2—5, 2.9.2—6 and 2.9.5—6, the table is:

#### Permitted forms of vitamins, minerals and electrolytes in infant formula products, etc

<u>Vitamin, mineral or electrolyte</u>	<u>Permitted forms</u>
Vitamin A	
<i>Retinol Forms</i>	vitamin A (retinol) vitamin A acetate (retinyl acetate) vitamin A palmitate (retinyl palmitate) retinyl propionate
<u>Provitamin A Forms</u>	beta-carotene
Vitamin C	L-ascorbic acid L-ascorbyl palmitate calcium ascorbate potassium ascorbate sodium ascorbate
Vitamin D	vitamin D <sub>2</sub> (ergocalciferol) vitamin D <sub>3</sub> (cholecalciferol) vitamin D (cholecalciferol-cholesterol)
Thiamin	thiamin hydrochloride thiamin mononitrate
Riboflavin	riboflavin riboflavin-5'-phosphate, sodium
Niacin	niacinamide (nicotinamide)
Vitamin B <sub>6</sub>	pyridoxine hydrochloride pyridoxine-5'-phosphate
Folate	folic acid
Pantothenic acid	calcium pantothenate
	<u>Dexpanthenol</u>
Vitamin B <sub>12</sub>	cyanocobalamin hydroxocobalamin
Vitamin E	dl- <u>α</u> -tocopherol d- <u>α</u> -tocopherol concentrate tocopherols concentrate, mixed d- <u>α</u> -tocopheryl acetate dl- <u>α</u> -tocopheryl acetate d- <u>α</u> -tocopheryl acid succinate dl- <u>α</u> -tocopheryl succinate

**Schedule 30**

**Special purpose foods**

Section S30—7 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

Permitted forms of vitamins, minerals and electrolytes  
in infant formula products, etc

<u>Vitamin, mineral or electrolyte</u>	<u>Permitted forms</u>
Vitamin K	Vitamin K <sub>1</sub> as phylloquinone (phytonadione) Phytolmenquinone
Calcium	calcium carbonate calcium chloride calcium citrate calcium gluconate calcium glycerophosphate calcium hydroxide calcium lactate <a href="#">erte</a> 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 ferrous fumarate ferrous gluconate ferrous lactate ferrous succinate ferrous sulphate

**Schedule 30**

**Special purpose foods**

Section S30—7 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

**Permitted forms of vitamins, minerals and electrolytes in  
infant formula products, etc**

<u><i>Vitamin, mineral or electrolyte</i></u>	<u><i>Permitted forms</i></u>
Magnesium	magnesium carbonate magnesium chloride magnesium gluconate magnesium oxide magnesium phosphate, dibasic magnesium phosphate, tribasic magnesium sulphate
Manganese	manganese chloride manganese gluconate manganese sulphate manganese carbonate manganese citrate
Molybdenum	sodium molybdate VI
Phosphorus	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 sodium phosphate, monobasic sodium phosphate, tribasic
Potassium	potassium bicarbonate potassium carbonate potassium chloride potassium citrate potassium glycerophosphate potassium gluconate potassium hydroxide potassium phosphate, dibasic potassium phosphate, monobasic potassium phosphate, tribasic

**Schedule 30****Special purpose foods**

Section S30—7 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

Permitted forms of vitamins, minerals and electrolytes in  
infant formula products, etc

Vitamin, mineral  
or electrolyte

Permitted forms

Selenium	seleno methionine sodium selenate sodium selenite
Sodium	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

## S30—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**

<b>Fatty acid</b>	<b>Limits</b>
<i>Essential fatty acids</i>	
Linoleic acid (18:2)	no less than 9% <a href="#">of the</a> total fatty acids no more than 26% <a href="#">of the</a> total fatty acids
<a href="#">α</a> -Linolenic acid (18:3)	no less than 1.1% <a href="#">of the</a> total fatty acids no more than 4% <a href="#">of the</a> total fatty acids
<i>Long chain polyunsaturated fatty acids</i>	
Long chain omega 6 series fatty acids (C $\geq$ 20)	no more than 2% <a href="#">of the</a> total fatty acids
Arachidonic acid (20:4)	no more than 1% <a href="#">of the</a> total fatty acids
Long chain omega 3 series fatty acids (C $\geq$ 20)	no more than 1% <a href="#">of the</a> total fatty acids
Total <i>trans</i> fatty acids	no more than 4% <a href="#">of the</a> total fatty acids
Erucic acid (22:1)	no more than 1% <a href="#">of the</a> total fatty acids

## S30—9

**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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i><u>Vitamin, mineral or electrolyte</u></i>	<i>Minimum amount per 100 kJ</i>	<i>Maximum amount per 100 kJ</i>
<b>Vitamins</b>		
Vitamin A	14 $\mu\text{g}$	43 $\mu\text{g}$
Vitamin D	0.25 $\mu\text{g}$	0.63 $\mu\text{g}$
Vitamin C	1.7 mg	
Thiamin	10 $\mu\text{g}$	
Riboflavin	14 $\mu\text{g}$	
Preformed Niacin	130 $\mu\text{g}$	
Vitamin B <sub>6</sub>	9 $\mu\text{g}$	36 $\mu\text{g}$
Folate	2 $\mu\text{g}$	
Pantothenic acid	70 $\mu\text{g}$	
Vitamin B <sub>12</sub>	0.025 $\mu\text{g}$	
Biotin	0.36 $\mu\text{g}$	
Vitamin E	0.11 mg	1.1 mg
Vitamin K	1 $\mu\text{g}$	
<b>Minerals</b>		
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 $\mu\text{g}$	10 $\mu\text{g}$
Copper	14 $\mu\text{g}$	43 $\mu\text{g}$
Zinc	0.12 mg	0.43 mg
Manganese	0.24 $\mu\text{g}$	24.0 $\mu\text{g}$
Selenium	0.25 $\mu\text{g}$	1.19 $\mu\text{g}$
<b>Electrolytes</b>		
Chloride	12 mg	35 mg
Sodium	5 mg	15 mg
Potassium	20 mg	50 mg



**S30—10 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**

<u><i>Vitamin or mineral</i></u>	<i>Recommended maximum amount per 100 kJ</i>
<b>Vitamins</b>	
Vitamin C	5.4 mg
Thiamin	48 $\mu\text{g}$
Riboflavin	86 $\mu\text{g}$
Preformed Niacin	480 $\mu\text{g}$
Folate	8.0 $\mu\text{g}$
Pantothenic acid	360 $\mu\text{g}$
Vitamin B <sub>12</sub>	0.17 $\mu\text{g}$
Vitamin K	5 $\mu\text{g}$
Biotin	2.7 $\mu\text{g}$
<b>Minerals</b>	
Calcium	33 mg
Phosphorus	22 mg
Manganese	7.2 $\mu\text{g}$ , for infant formula <a href="#">products specifically formulated to satisfy particular metabolic, immunological, renal, hepatic or malabsorptive conditions</a>
Chromium	2 $\mu\text{g}$
Molybdenum	3 $\mu\text{g}$

*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 PANEL		
	Average amount per 100 mL made up formula ( <a href="#">See Note 1</a> )	Average amount per 100 g of powder (or per 100 mL for liquid concentrate) ( <a href="#">see Note 2</a> )
Energy	kJ	kJ
Protein	G	G
Fat	G	G
Carbohydrate	G	G
Vitamin A	µg	Mg
Vitamin B <sub>6</sub>	µg	Mg
Vitamin B <sub>12</sub>	µg	Mg
Vitamin C	Mg	Mg
Vitamin D	µg	Mg
Vitamin E	µg	Mg
Vitamin K	µg	Mg
Biotin	µg	Mg
Niacin	Mg	Mg
Folate	µg	Mg
Pantothenic acid	µg	Mg
Riboflavin	µg	Mg
Thiamin	µg	Mg
Calcium	Mg	Mg
Copper	µg	Mg
Iodine	µg	Mg
Iron	Mg	Mg
Magnesium	Mg	Mg
Manganese	µg	Mg
Phosphorus	Mg	Mg
Selenium	µg	Mg
Zinc	Mg	Mg
Chloride	Mg	Mg
Potassium	Mg	Mg
Sodium	Mg	Mg
(insert any other substance used as a nutritive substance or inulin- <a href="#">type fructans</a> and galacto-oligosaccharides to be declared)	g, <a href="#">Mg, µg</a>	g, <a href="#">Mg, µg</a>

**Schedule 30****Special purpose foods**  
Section S30—10 Guidelines for infant formula products

- 
- | 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.

**S30—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 ( $\mu\text{g}$ )	10% RDI
Vitamin B <sub>6</sub> (mg)	10% RDI
Vitamin C (mg)	10% RDI
Magnesium (mg)	15% RDI

**S30—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 <u>amount</u></i>	<i>Maximum claim</i>
Vitamin A	300 $\mu\text{g}$ (40%)	300 $\mu\text{g}$ (40%)
Thiamin	No <u>amount</u> set	0.55 mg (50%)
Riboflavin	No <u>amount</u> set	0.85 mg (50%)
Niacin	No <u>amount</u> set	5 mg (50%)
Folate	No <u>amount</u> set	100 $\mu\text{g}$ (50%)
Vitamin B <sub>6</sub>	No <u>amount</u> set	0.8 mg (50%)
Vitamin B <sub>12</sub>	No <u>amount</u> set	1 $\mu\text{g}$ (50%)
Vitamin C	No <u>amount</u> set	20 mg (50%)
Vitamin D	5.0 $\mu\text{g}$ (50%)	5 $\mu\text{g}$ (50%)
Vitamin E	No <u>amount</u> set	5 mg (50%)
Calcium	No <u>amount</u> set	400 mg (50%)
Iodine	75 $\mu\text{g}$ (50%)	75 $\mu\text{g}$ (50%)
Iron	No <u>amount</u> set	4.8 mg (40%)
Magnesium	No <u>amount</u> set	160 mg (50%)
Phosphorus	No <u>amount</u> set	500 mg (50%)
Zinc	No <u>amount</u> set	4.8 mg (40%)

### S30—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

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Vitamin or mineral</i>	<i>Maximum amount</i>	<i>Maximum claim</i>
Biotin	No <a href="#">amount</a> set	5 <a href="#">µg</a> (17%)
Pantothenic acid	No <a href="#">amount</a> set	0.8 mg (17%)
Vitamin K	No <a href="#">amount</a> set	40 <a href="#">µg</a> (50%)
<i>Chromium:</i>		
inorganic	34 <a href="#">µg</a> (17%)	34 <a href="#">µg</a> (17%)
organic	16 <a href="#">µg</a> (8%)	no claim permitted
<i>Copper:</i>		
inorganic	0.50 mg (17%)	0.50 mg (17%)
organic	0.24 mg (8%)	no claim permitted
<i>Manganese:</i>		
inorganic	0.85 mg (17%)	0.85 mg (17%)
organic	0.4 mg (8%)	no claim permitted
<i>Molybdenum:</i>		
inorganic	42.5 <a href="#">µg</a> (17%)	42.5 <a href="#">µg</a> (17%)
organic	20 <a href="#">µg</a> (8%)	no claim permitted
<i>Selenium:</i>		
inorganic	17.5 <a href="#">µg</a> (25% RDI)	17.5 <a href="#">µg</a> (25% RDI)
organic	9 <a href="#">µg</a> (13% RDI)	9 <a href="#">µg</a> (13% RDI)

**S30—14**

**Vitamins and minerals that may be added to formulated supplementary foods**

- (1) For section 2.9.3—5, 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 <a href="#">amount</a></i>	<i>Maximum claim</i>
<b>Vitamins</b>		
Vitamin A	340 <a href="#">µg</a> (45%)	265 <a href="#">µg</a> (35%)
Thiamin	No <a href="#">amount</a> set	0.55 mg (50%)
Riboflavin	No <a href="#">amount</a> set	0.85 mg (50%)
Niacin	No <a href="#">amount</a> set	5 mg (50%)
Folate	No <a href="#">amount</a> set	100 <a href="#">µg</a> (50%)
Vitamin B <sub>6</sub>	No <a href="#">amount</a> set	0.8 mg (50%)
Vitamin B <sub>12</sub>	No <a href="#">amount</a> set	1 <a href="#">µg</a> (50%)
Vitamin C	No <a href="#">amount</a> set	20 mg (50%)
Vitamin D	5 <a href="#">µg</a> (50%)	5 <a href="#">µg</a> (50%)
Vitamin E	No <a href="#">amount</a> set	5 mg (50%)
<b>Minerals</b>		
Calcium	No <a href="#">amount</a> set	400 mg (50%)
Iodine	75 <a href="#">µg</a> (50%)	75 <a href="#">µg</a> (50%)
Iron	No <a href="#">amount</a> set	6 mg (50%)
Magnesium	No <a href="#">amount</a> set	130 mg (40%)
Phosphorus	No <a href="#">amount</a> set	500 mg (50%)
Zinc	No <a href="#">amount</a> set	3 mg (25%)

## S30—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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Vitamin or mineral</i>	<i>Maximum <u>amount</u> (as percentage of RDI)</i>	<i>Maximum claim (as percentage of <u>RDI</u>)</i>
<b><u>Vitamins</u></b>		
Vitamin A	135 <u>µg</u> (45%)	105 <u>µg</u> (35%)
Thiamin	No <u>amount</u> set	0.25 mg (50%)
Riboflavin	No <u>amount</u> set	0.4 mg (50%)
Niacin	No <u>amount</u> set	2.5 mg (50%)
Folate	No <u>amount</u> set	50 <u>µg</u> (50%)
Vitamin B <sub>6</sub>	No <u>amount</u> set	0.35 mg (50%)
Vitamin B <sub>12</sub>	No <u>amount</u> set	0.5 <u>µg</u> (50%)
Vitamin C	No <u>amount</u> set	15 mg (50%)
Vitamin D	2.5 <u>µg</u> (50%)	2.5 <u>µg</u> (50%)
Vitamin E	No <u>amount</u> set	2.5 mg (50%)
<b><u>Minerals</u></b>		
Calcium	No <u>amount</u> set	350 mg (50%)
Iodine	70 <u>µg</u> (100%)	35 <u>µg</u> (50%)
Iron	No <u>amount</u> set	3 mg (50%)
Magnesium	No <u>amount</u> set	32 mg (40%)
Phosphorus	No <u>amount</u> set	250 mg (50%)
Zinc	No <u>amount</u> set	1.1 mg (25%)

## S30—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**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<u><i>Vitamin or mineral</i></u>	<i>Maximum amount</i>	<i>Maximum <u>claim</u></i>
<b>Vitamins</b>		
Vitamin A	375 <u>µg</u>	375 <u>µg</u>
Thiamin		2.2 mg
Riboflavin		3.4 mg
Niacin		20 mg
Folate		400 <u>µg</u>
Vitamin B <sub>6</sub>		3.2 mg
Vitamin B <sub>12</sub>		4 <u>µg</u>
Vitamin C		80 mg
Vitamin D	2.5 <u>µg</u>	2.5 <u>µg</u>
Vitamin E		20 mg
Biotin		50 <u>µg</u>
Pantothenic acid		3.5 mg
<b><u>Minerals</u></b>		
Calcium		1 600 mg
Chromium		
<i>inorganic forms</i>	100 <u>µg</u>	100 <u>µg</u>
<i>organic forms</i>	50 <u>µg</u>	50 <u>µg</u>
Copper		
<i>inorganic forms</i>	1.5 mg	1.5 mg
<i>organic forms</i>	750 <u>µg</u>	750 <u>µg</u>
Iodine	75 <u>µg</u>	75 <u>µg</u>
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 <u>µg</u>
<i>organic forms</i>		62.5 <u>µg</u>
Phosphorus		1 000 mg
Selenium		
<i>inorganic forms</i>	52 <u>µg</u>	52 <u>µg</u>
<i>organic forms</i>	26 <u>µg</u>	26 <u>µg</u>
Zinc		12 mg



**Schedule 30**

**Special purpose foods** **Error! Reference source not found.** Section S30—16 Vitamins and minerals that may be added to formulated supplementary sports foods

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## S30—17

**Additional permitted forms and intake amounts 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 and intake amounts**

<b>Column 1</b>	<b>Column 2</b>
<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
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

**Schedule 30**

**Special purpose foods**  
 Section S30—18 Amino acids that may be added to formulated supplementary sports food

**S30—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**

<b>Column 1</b>	<b>Column 2</b>
<i>Amino acid</i>	<i>Maximum amount that may be added to a one-day quantity</i>
L-Alanine	<a href="#">1 200</a> mg
L-Arginine	<a href="#">1 100</a> mg
L-Aspartic acid	600 mg
L-Cysteine	440 mg
L-Glutamine	<a href="#">1 900</a> mg
L-Glutamic acid	<a href="#">1 600</a> mg
Glycine	<a href="#">1 500</a> mg
L-Histidine	420 mg
L-Isoleucine	350 mg
L-Leucine	490 mg
L-Lysine	420 mg
L-Methionine	180 mg
L-Ornithine	360 mg
L-Phenylalanine	490 mg
L-Proline	<a href="#">1 100</a> mg
L-Serine	<a href="#">1 400</a> mg
L-Taurine	60 mg
L-Threonine	245 mg
L-Tyrosine	400 mg
L-Tryptophan	100 mg
L-Valine	350 mg

**Schedule 30****Special purpose foods**  
Section S30—19 Substances that may be used as nutritive substances in formulated supplementary sports food**S30—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**

<b>Column 1</b>	<b>Column 2</b>
<i>Substance</i>	<i>Maximum amount that may be added to a one-day quantity</i>
L-carnitine	100 mg
Choline	10 mg
Inosine	10 mg
Ubiquinones	15 mg
Creatine	3 g
Gamma-oryzinol	25 mg

### S30—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

<i>Column 1</i>	<i>Column 2</i>
<i>Substance</i>	<i>Permitted Forms</i>
<b>Vitamins</b>	
Niacin	Nicotinic acid
Vitamin B <sub>6</sub>	Pyridoxine dipalmitate
Folate	Calcium L-methylfolate
Vitamin E	D-alpha-tocopherol D-alpha-tocopheryl polyethylene glycol-1000 succinate (TPGS)
Pantothenic acid	Sodium pantothenate D-panthenol DL-panthenol
<b>Minerals and Electrolytes</b>	
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

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**Special purpose foods**

Section S30—20 Substances that may be added to food for special medical purposes

**Substances that may be added to food  
for special medical purposes**

<b>Column 1</b>	<b>Column 2</b>
<u>Substance</u>	<u>Permitted Forms</u>
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 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

**Schedule 30**

**Special purpose foods** Error! Reference source not found.

Section S30—20 Substances that may be added to food for special medical purposes

Substances that may be added to food  
for special medical purposes

<i>Column 1</i>	<i>Column 2</i>
<u>Substance</u>	<u>Permitted Forms</u>
<b>Other substances</b>	
Amino acids	Sodium, potassium, calcium, Magnesium salts of single amino acids listed in this <a href="#">section</a>
	Hydrochlorides of single amino acids listed in this <a href="#">section</a>
	L-alanine
	L-arginine
	L-asparagine
	L-aspartic acid
	L-citrulline
	L-cysteine
	L-cystine
	L-glutamic acid
	L-glutamine
	Glycine
	L-histidine
	L-isoleucine
	L-leucine
	L-lysine
	L-lysine acetate
	L-methionine
	L-ornithine
	L-phenylalanine
	L-proline
	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

**Schedule 30**

**Special purpose foods** Error! Reference source not found. Section S30—20 Substances that may be added to food for special medical purposes

**Substances that may be added to food  
for special medical purposes**

<b>Column 1</b>	<b>Column 2</b>
<u>Substance</u>	<u>Permitted Forms</u>
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



**Schedule 30**

**Special purpose foods** Error! Reference source not found. Section S30—21 Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

**S30—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**

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<i>Nutrient</i>	<i>Minimum amount per MJ</i>	<i>Maximum amount per MJ</i>
<b>Vitamins</b>		
Vitamin A	84 µg retinol equivalents <sup>1</sup>	430 µg retinol equivalents <sup>1</sup>
Thiamin	0.15 mg	No maximum set
Riboflavin	0.2 mg	No maximum set
Niacin	2.2 mg niacin equivalents <sup>2</sup>	No maximum set
Vitamin B <sub>6</sub>	0.2 mg	1.2 mg
Folate	25 µg	No maximum set
Vitamin B <sub>12</sub>	0.17 µg	No maximum set
Vitamin C	5.4 mg	No maximum set
Vitamin D		
<u>(a) for products intended for children aged 1-10 years—</u>	<u>1.2 µg</u>	<u>7.5 µg</u>
<u>(b) otherwise—</u>	<u>1.2 µg</u>	<u>6.5 µg</u>
Vitamin E <u>equivalents<sup>4</sup></u>	1 mg alpha-tocopherol	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
<b>Minerals</b>		
Calcium		
<u>(a) for products intended for children aged 1-10 years—</u>	<u>120 mg</u>	<u>600 mg</u>
<u>(b) otherwise—</u>	<u>84 mg</u>	<u>420 mg</u>
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

**Schedule 30**

**Special purpose foods** Error! Reference source not found. Section S30—21 Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition

**Amounts of nutrients for food for special medical purposes represented as a sole source of nutrition**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Nutrient</i>	<i>Minimum amount per MJ</i>	<i>Maximum amount per MJ</i>
<b><u>Minerals</u></b>		
<u>Copper</u>	<u>0.15 mg</u>	<u>1.25 mg</u>
<u>Iodine</u>	<u>15.5 µg</u>	<u>84 µg</u>
<u>Chromium</u>	<u>3 µg</u>	<u>No maximum set</u>
<u>Molybdenum</u>	<u>7 µg</u>	<u>No maximum set</u>
<u>Selenium</u>	<u>6 µg</u>	<u>25 µg</u>
<b>Electrolytes</b>		
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(2)(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.