



## **Attachment A2**

**Draft variation to the *Australia New Zealand Food Standards Code* (Volume 2, Schedules S1 to S30) – Proposal P1025**

Code Revision

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# **Australia New Zealand Food Standards Code**

*Food Standards Australia New Zealand Act 1991*

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**Volume 2, Schedules 1 to 30**

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## Schedule 1—RDIs and ESADDIs

Section 1.07

### S1.01 RDIs and ESADDIs for vitamins

For section 1.07, the table of RDIs and ESADDIs for vitamins is:

<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	0.5 mg	0.35 mg
Riboflavin (Vitamin B <sub>2</sub> )	RDI	1.7 mg	0.8 mg	0.6 mg
Niacin	RDI	1.1 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	0.7 mg	0.45 mg
Vitamin B <sub>12</sub>	RDI	2.0 µg	1.0 µg	0.7 µg
Biotin	ESADDI	30 µg	8 µg	6 µg
Pantothenic acid	ESADDI	5.0 mg	2.0 mg	1.8 mg
Vitamin C	RDI	40 mg <sup>3</sup>	30 mg <sup>3</sup>	30 mg <sup>3</sup>
Vitamin D	RDI	10 µg	10 µg	10 µg
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	15 µg	10 µg

Note 1: See paragraph 1.07(2)(a).

Note 2: See paragraph 1.07(2)(b).

Note 3: See paragraph 1.07(2)(c).

Note 4: See paragraph 1.07(2)(d).

**S1.02 RDIs and ESADDIs for minerals**

For section 1.07, the table of ESADDIs and RDIs for minerals is:

<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 µg	60 µg	40 µg
Copper	ESADDI	3.0 mg	0.8 mg	0.65 mg
Iodine	RDI	150 µg	70 µg	60 µg
Iron	RDI	12 mg	6 mg	(a) 9 mg, for infants from 6 months (b) 3 mg, for infants under 6 months
Magnesium	RDI	320 mg	80 mg	60 mg
Manganese	ESADDI	5.0 mg	1.5 mg	0.8 mg
Molybdenum	ESADDI	250 µg	50 µg	30 µg
Phosphorus	RDI	1000 mg	500 mg	300 mg
Selenium	RDI	70 µg	25 µg	15 µg
Zinc	RDI	12 mg	4.5 mg	4.5 mg

**S1.03 Calculation of retinol equivalents for carotene forms of vitamin A**

For paragraph 1.07(2)(a), the conversion factors are:

<b>Carotenoid form</b>	<b>Conversion factor (µg/1 µg retinol equivalents)</b>
beta-apo-8'-carotenal	12
beta-carotene-synthetic	6
Carotenes-natural	12
beta-apo-8'-carotenoic acid ethyl ester	12

**S1.04 Calculation of alpha-tocopherol equivalents for vitamin E**

For paragraph 1.07(2)(d), the conversion factors are:

<i>Vitamin E form</i>	<i>Conversion factor (<math>\mu\text{g}/1 \mu\text{g}</math> alpha-tocopherol equivalents)</i>
dl-alpha-tocopherol	1.36
d-alpha-tocopherol concentrate	(see the Note)
Tocopherols concentrate, mixed	(see the Note)
d-alpha-tocopherol acetate	1.10
dl-alpha-tocopherol acetate	1.49
d-alpha-tocopherol acetate concentrate	(see the Note)
d-alpha-tocopherol acid succinate	1.23

Note: Conversion factor determined by composition of the form of Vitamin E.

## Schedule 2—Units of measurement

### Section 1.10

#### S2.01 Units of measurement

For section 1.10, the units of measurement are as follows:

<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

<b>Symbol / unit</b>	<b>Meaning</b>
Osm	osmoles
Pa	pascal
ppm	parts per million
µg or mcg	microgram
µg/kg	microgram per kilogram
µL or µl	microlitre
µm	micrometre

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## Schedule 3—Identity and purity

### Section 1.25

#### S3.01 Substances with specifications in primary sources

- (1) A substance must comply with specifications set out in:
  - (a) a 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:
    - (i) FAO JECFA Monographs 3 (2006); and
    - (ii) FAO JECFA Monographs 4 (2007); and
    - (iii) FAO JECFA Monographs 5 (2008); and
    - (iv) FAO JECFA Monographs 7 (2009); and
    - (v) FAO JECFA Monographs 10 (2010); and
    - (vi) FAO JECFA Monographs 11 (2011); or
  - (c) *Food Chemicals Codex* (8th Edition) published by United States Pharmacopoeia (2012).
- (2) The table to this subsection is:

<b>Substance</b>	<b>Provision</b>
advantame .....	section S3.04
agarose ion exchange resin .....	section S3.05
bentonite .....	section S3.06
bromo-chloro-dimethylhydantoin .....	section S3.07
carboxymethyl cellulose ion exchange resin .....	section S3.08
dibromo-dimethylhydantoin .....	section S3.09
diethyl aminoethyl cellulose ion exchange resin .....	section S3.10
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dried marine micro-algae ( <i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA).....	section S3.12
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isomaltulose .....	section S3.14
<i>Listeria</i> phage P00 .....	section S3.15
nucleotides.....	sections S3.16 and S3.17
oil derived from the algae <i>Cryptocodinium cohnii</i> rich in docosahexaenoic acid (DHA) .....	section S3.18

<b>Substance</b>	<b>Provision</b>
oil derived from the fungus <i>Mortierella alpina</i> rich in.....	section S3.19
arachidonic acid (ARA)	
oil derived from marine micro-algae ( <i>Schizochytrium</i> sp.) rich in docosahexaenoic acid (DHA) .....	section S3.20
oil derived from marine micro-algae ( <i>Ulkenia</i> sp.) rich in docosahexaenoic acid (DHA) .....	section S3.21
oxidised polyethylene.....	section S3.22
phytosterols, phytostanols and their esters .....	section S3.23
quaternary amine cellulose ion exchange resin.....	section S3.24
resistant maltodextrins .....	section S3.25
tall oil phytosterol esters.....	section S3.26
yeast—enriched selenium.....	section S3.27
yeast—high chromium .....	section S3.28
yeast—high molybdenum.....	section S3.29

### S3.02 Substances with specifications in secondary sources

If there is no relevant specification under section S3.01, the substance must comply with one of the following:

- (a) the *British Pharmacopoeia 2010*, TSO, Norwich (2010); or
- (b) the United States Pharmacopeia, 34th Revision and The National Formulary, 29th Edition (2010);
- (c) the Pharmaceutical Codex, 12th Edition, Council of the Pharmaceutical Society of Great Britain. The Pharmaceutical Press, London (1994);
- (d) Martindale; The Complete Drug Reference. The Pharmaceutical Press London (2009);
- (e) the European Pharmacopoeia 6th Edition, Council of Europe, Strasbourg (2007);
- (f) the International Pharmacopoeia 4th Edition, World Health Organization, Geneva (2006 and 2008 supplement);
- (g) the Merck Index, 14th Edition, (2006);
- (h) the Code of Federal Regulations;
- (i) the *Specifications and Standards for Food Additives*, 7th Edition (2000), Ministry of Health and Welfare (Japan);
- (j) the *International Oenological Codex* (2010 supplementary edition), Organisation Internationale de la Vigne et du Vin (OIV).

### S3.03 Additional and supplementary requirements

If there is no relevant specification under section S3.01 or S3.02, 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 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.

### **S3.04 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;
    - (B) analytical methodology—high pressure liquid chromatography;
  - (ii) specific rotation  $[\alpha]^{20}_D$ :
    - (A) specification—between  $-45^\circ$  and  $-38^\circ$ ;
    - (B) analytical methodology—Japanese Pharmacopeia;
  - (iii) advantame acid:
    - (A) specification—not more than 1.0%;
    - (B) analytical methodology—HPLC;
  - (iv) total other related substances:
    - (A) specification—not more than 1.5%;
    - (B) analytical methodology—HPLC;
  - (v) water:
    - (A) specification—not more than 5.0%;
    - (B) analytical methodology—Karl Fischer coulometric titration;
  - (vi) residue on ignition:
    - (A) specification—no more than 0.2%;
    - (B) analytical methodology—Japanese Pharmacopeia;
- (b) residual solvents, using gas chromatography:
  - (i) methyl acetate—no more than 500 mg/kg;
  - (ii) isopropyl acetate—no more than 2000 g/kg;
  - (iii) methanol—no more than 500 mg/kg;
  - (iv) 2-Propanol—no more than 500 mg/kg.

### **S3.05 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 quantity 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.

### **S3.06 Specification for bentonite**

Bentonite must comply with a monograph specification in section S3.01 or section S3.02, except that the pH determination for a bentonite dispersion must be no less than 4.5 and no more than 10.5.

### **S3.07 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:
  - (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.

**S3.08 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 quantity 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.

**S3.09 Specification for dibromo-dimethylhydantoin**

- (1) In this section:
- dibromo-dimethylhydantoin* means the chemical with CAS Number 77-48-5 and formula  $C_5H_6Br_2N_2O_2$ .
- (2) For dibromo-dimethylhydantoin, the specifications (which relate to purity) are:
- dibromo-dimethylhydantoin—no less than 97%;
  - sodium bromide—no more than 2%
  - water—no more than 1%.

**S3.10 Specification for diethyl aminoethyl cellulose ion exchange resin**

- (1) This specification relates to:
- 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 quantity 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 quantity 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.

**S3.11 Specification for dimethyl ether**

For dimethyl ether, the specifications are:

- (a) purity—minimum of 98%;
- (b) methanol—not greater than 200 mg/kg.

**S3.12 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.

**S3.13 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—<3000/g;
  - (ii) coliforms—<10/g;
  - (iii) yeast and mould count—<100/g;
  - (iv) listeria sp.—absent in 25 g;
  - (v) salmonella sp.—absent in 25 g;
  - (vi) bacillus cereus—<100/g.

**S3.14 Specification 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.

**S3.15 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.

**S3.16 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<sub>9</sub> H<sub>11</sub> N<sub>2</sub> O<sub>9</sub> PNa<sub>2</sub>;
    - (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.

### **S3.17 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+- 2nm; and
    - (B) for uridine - 5' monophosphate disodium salt—260+- 2nm; and
    - (C) for adenosine- 5' monophosphate—257+- 2nm; and

- (D) for cytidine – 5' monophosphate (CMP)—280+/- 2nm; and
- (E) guanosine – 5' monophosphate disodium salt (GMP)—256+/- 2nm; and
- (ii) IMP, UMP and GMP must test positive for sodium phosphate; and
- (iii) IMP, UMP, AMP, CMP and GMP must test positive for organic phosphate;
- (c) assay (HPLC)—optimum of not less than 96% (corrected for moisture content);
- (d) IMP and GMP have a pH of a 1 in 20 solution: between 7.0 and 8.5;
- (e) clarity and colour of solution:
  - (i) 500 mg/10 mL H<sub>2</sub>O for IMP: is colourless and shows only a trace of turbidity; and
  - (ii) 100 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
  - (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 1000/g, test per current FDA/BAM procedures; and

S3.18 Specification for oil derived from the algae *Cryptocodinium cohnii* rich in docosahexaenoic acid (DHA)

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- (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.

**S3.18 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.

**S3.19 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.

**S3.20 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;
-

S3.21 Specification for oil derived from marine micro-algae (*Ulkenia* sp.) rich in docosahexaenoic acid (DHA)

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- (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 (*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.

**S3.22 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 300-1000 µm) are 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).

**S3.23 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 S3.01 or section S3.02.
- (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.

**S3.24 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 quantity 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.

**S3.25 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.

### **S3.26 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 less than 6%; and
  - (iv) steradienes—no less 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.

**S3.27 Specification for yeast—enriched selenium**

- (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%.

**S3.28 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.

**S3.29 Specification for yeast—high molybdenum**

For high molybdenum yeast:

- (a) the physical specifications are:
  - (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:
  - (i) moisture—maximum 6%;
  - (ii) molybdenum—1.8-2.25 g/kg.

## Schedule 4—Nutrition, health and related claims

Division 7 of Part 3 of Chapter 1

### S4.01 Conditions for nutrition content claims

For subsection 1.81(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 quantity of reference food.
		Increased	The food contains at least 25% more carbohydrate than in the same quantity 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 quantity 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 quantity of reference food.

<b>Conditions for nutrition content claims (cont)</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 quantity 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 quantity 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 quantity of reference food.

<b>Conditions for nutrition content claims (cont)</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 quantity of reference food; and (b) the reference food meets the general claim conditions for a nutrition content claim about monounsaturated fatty acids.





<b>Conditions for nutrition content claims (cont)</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: <ul style="list-style-type: none"> <li>(i) no more than 28% saturated fatty acids and trans fatty acids; and</li> <li>(ii) no less than 40% omega-6 fatty acids.</li> </ul>	Increased	(a) The food contains at least 25% more omega-6 fatty acids than in the same quantity 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: <ul style="list-style-type: none"> <li>(i) no more than 28% saturated fatty acids and trans fatty acids; and</li> <li>(ii) no less than 40% omega-9 fatty acids.</li> </ul>	Increased	(a) The food contains at least 25% more omega-9 fatty acids than in the same quantity 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: <ul style="list-style-type: none"> <li>(a) no more than 28% saturated fatty acids and trans fatty acids; and</li> <li>(b) no less than 40% polyunsaturated fatty acids.</li> </ul>	Increased	(a) The food contains at least 25% more polyunsaturated fatty acids than in the same quantity 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.		

<b>Conditions for nutrition content claims (cont)</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  Increased	The food contains at least 10 g of protein/serving.  (a) The food contains at least 25% more protein than in the same quantity 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  Reduced or Light/Lite  No added  Unsalted	The food contains no more sodium than: (a) 120 mg/100 mL for liquid food; or (b) 120 mg/100 g for solid food.  The food contains at least 25% less sodium than in the same quantity of reference food.  (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.  The food meets the conditions for a nutrition content claim about no added salt or sodium.

<b>Conditions for nutrition content claims (cont)</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 quantity of reference food; and (b) both saturated and trans fatty acids are reduced relative to the same quantity 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.

<b>Conditions for nutrition content claims (cont)</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 (cont)		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 quantity of reference food; and</li> <li>(b) no more trans fatty acids than in the same quantity 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 quantity of reference food.

<b>Conditions for nutrition content claims (cont)</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 (cont)		No added	<ul style="list-style-type: none"> <li>(a) The food contains no added sugars as defined in section 2.75, honey, malt, or malt extracts; and</li> <li>(b) the food contains no added concentrated fruit juice or deionised fruit juice, unless the food is any of the following: <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 juice blend;</li> <li>(iv) a formulated beveragefruit juice;</li> <li>(v) fruit drink vegetable juice;</li> <li>(vi) mineral water or spring water;</li> <li>(vii) a non-alcoholic beverage.</li> </ul> </li> </ul>
		Unsweetened	<ul style="list-style-type: none"> <li>(a) The food meets the conditions for a nutrition content claim about no added sugar; and</li> <li>(b) the food contains no intense sweeteners, sorbitol, mannitol, glycerol, xylitol, isomalt, maltitol syrup or lactitol.</li> </ul>

<b>Conditions for nutrition content claims (cont)</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 quantity of reference food, and</li> <li>(b) no more saturated fatty acids than in the same quantity 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 S1.01 or S1.02 of Schedule 1; and</li> <li>(b) a serving of the food contains at least 10% of the 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 1.129 or 1.130; and</li> </ul>	Good source	A serving of the food contains no less than 25% of the RDI or ESADDI for that vitamin or mineral.

<b>Conditions for nutrition content claims (cont)</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>
	<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 2.113(2).</p> <p>For a formulated meal replacement, the food meets the condition for making a claim under subsection 2.120(2).</p> <p>For a formulated supplementary food, the food meets the conditions for making a claim under subsection 2.123(2).</p> <p>For a formulated supplementary food for young children, the food meets the conditions for making a claim under 2.126(2).</p>		

**S4.02 Conditions for permitted high level health claims**

For subsection 1.87(2), the table is:

<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>
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>



<b>Conditions for permitted high level health claims (cont)</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 (cont)				(b) at least 1 g per serving of beta-glucan from the foods listed in (a).
Calcium	Enhances bone mineral density		Diet high in calcium	The food must contain no less than 200 mg of calcium/serving.
	Reduces risk of osteoporosis	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must contain no less than 290 mg of calcium/serving
	Reduces risk of osteoporotic fracture			
Calcium and Vitamin D	Reduces risk of osteoporosis	Persons 65 years and over	Diet high in calcium, and adequate vitamin D status	The food must: (a) contain no less than 290 mg of calcium/serving; and (b) meet the general claim conditions for making a nutrition content claim about vitamin D.
	Reduces risk of osteoporotic fracture			
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, phytosterols and their esters; or

<b>Conditions for permitted high level health claims (cont)</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) (cont)				<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>

<b>Conditions for permitted high level health claims (cont)</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 S25.01 of Schedule 25; 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.

**S4.03 Conditions for permitted general level health claims**

For subsection 1.87(3), the table is:

<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals</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>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

<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals (cont)</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>Dietary context</i>	<i>Conditions</i>
Copper (cont)	<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

<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals (cont)</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>Dietary context</i>	<i>Conditions</i>
Iodine (cont)	Contributes to normal growth and development	Children		
Iron	Necessary for normal oxygen transport Contributes to normal energy production Necessary for normal immune system function Contributes to normal blood formation Necessary for normal neurological development in the foetus Contributes to normal cognitive function Contributes to the reduction of tiredness and fatigue Necessary for normal cell division			The food must meet the general claim conditions for making a nutrition content claim about iron
	Contributes to normal growth and development	Children		
	Contributes to normal cognitive development	Children		

<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals (cont)</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>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

<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals (cont)</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>Dietary context</i>	<i>Conditions</i>
Magnesium (cont)	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 utilization 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



<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals (cont)</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>Dietary context</i>	<i>Conditions</i>
Selenium (cont)	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

<b>Conditions for permitted general level health claims</b>				
<b>Part 1—Minerals (cont)</b>				
<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<i>Food or property of food</i>	<i>Specific health effect</i>	<i>Relevant population</i>	<i>Dietary context</i>	<i>Conditions</i>
Zinc (cont)	<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>			

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</b>				
<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<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

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</b>				
<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<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

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</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>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

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</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>Dietary context</i>	<i>Conditions</i>
Niacin (cont)	Contributes to normal psychological function  Contributes to the reduction of tiredness and fatigue			
Pantothenic acid	Necessary for normal fat metabolism  Contributes to normal growth and development  Contributes to normal energy production  Contributes to normal mental performance  Contributes to normal synthesis and metabolism of steroid hormones, vitamin D and some neurotransmitters  Contributes to the reduction of tiredness and fatigue	Children		The food must meet the general claim conditions for making a nutrition content claim about pantothenic acid
Riboflavin	Contributes to normal iron transport and metabolism  Contributes to normal energy release from food			The food must meet the general claim conditions for making a nutrition content claim about riboflavin

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</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>Dietary context</i>	<i>Conditions</i>
Riboflavin (cont)	<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

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</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>Dietary context</i>	<i>Conditions</i>
Thiamin (cont)	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>



<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</b>				
<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<b><i>Food or property of food</i></b>	<b><i>Specific health effect</i></b>	<b><i>Relevant population</i></b>	<b><i>Dietary context</i></b>	<b><i>Conditions</i></b>
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>			

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</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>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

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</b>				
<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<b><i>Food or property of food</i></b>	<b><i>Specific health effect</i></b>	<b><i>Relevant population</i></b>	<b><i>Dietary context</i></b>	<b><i>Conditions</i></b>
Vitamin C (cont)	<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		

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</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>Dietary context</i>	<i>Conditions</i>
Vitamin C (cont)	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

<b>Conditions for permitted general level health claims</b>				
<b>Part 2—Vitamins</b>				
<b><i>Column 1</i></b>	<b><i>Column 2</i></b>	<b><i>Column 3</i></b>	<b><i>Column 4</i></b>	<b><i>Column 5</i></b>
<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

<b>Conditions for permitted general level health claims</b>				
<b>Part 3—Other</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>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

<b>Conditions for permitted general level health claims</b>				
<b>Part 3—Other</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>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	<p>(a) The food must contain a minimum of 50 mg EPA and DHA combined in a serving of food; and</p> <p>(b) other than for fish or fish products with no added saturated fatty acids—the food contains:</p> <p>(i) as a proportion of the total fatty acid content, no more than 28% saturated fatty acids and trans fatty acids; or</p> <p>(ii) no more than 5 g per 100 g saturated fatty acids and trans fatty acids.</p>
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

<b>Conditions for permitted general level health claims</b>				
<b>Part 3—Other</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>Dietary context</i>	<i>Conditions</i>
Energy (cont)	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 S25.01 of Schedule 25; and (b) contain a minimum of 0.8 g total plant sterol equivalents content per serving
Potassium	Necessary for normal water and electrolyte balance Contributes to normal growth and development	Children		The food contains no less than 200 mg of potassium/serving



<b>Conditions for permitted general level health claims</b>				
<b>Part 3—Other</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>Dietary context</i>	<i>Conditions</i>
Potassium (cont)	Contributes to normal functioning of the nervous system Contributes to normal muscle function			
Protein	Necessary for tissue building and repair Necessary for normal growth and development of bone Contributes to the growth of muscle mass Contributes to the maintenance of muscle mass Contributes to the maintenance of normal bones Necessary for normal growth and development Necessary for normal growth and development	Children and adolescents aged 4 years and over      Children aged 4 years and over  Infants aged 6 months to 12 months		The food must meet the general conditions for making a nutrition content claim about protein          The food must be a food for infants and comply with subsection 2.111(2).

<b>Conditions for permitted general level health claims</b>				
<b>Part 4—Foods</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>Dietary context</i>	<i>Conditions</i>
Fruits and vegetables	Contributes to heart health		Diet containing an increased amount of fruit and vegetables; or  Diet containing a high amount of fruit and vegetables	(a) The food is not: (i) fruit juice; or (ii) vegetable juice; or (iii) brewed soft drink; or (iv) electrolyte drink; or (v) formulated beverage; or (vi) fruit drink; or (vii) mineral water; or (viii) spring water; or (ix) a non-alcoholic beverage; and (b) the food contains no less than 90% fruit or vegetable by weight

<b>Conditions for permitted general level health claims</b>				
<b>Part 4—Foods</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>Dietary context</i>	<i>Conditions</i>
Sugar or sugars	Contributes to dental health		Good oral hygiene	<p>The food:</p> <p>(a) is confectionery or chewing gum; and</p> <p>(b) either:</p> <p>(i) contains 0.2% or less starch, dextrins, mono-, di- and oligosaccharides, or other fermentable carbohydrates combined; or</p> <p>(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</p>

<b>Conditions for permitted general level health claims</b>				
<b>Part 4—Foods</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>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>

**S4.04 Nutrient profiling scoring criterion**

For section 1.71, the nutrient profiling scoring criterion is:

	<b>Column 1</b>	<b>Column 2</b>
<i>Category</i>	<i>NPSC category</i>	<i>The nutrient profiling score must be less than ...</i>
1	Beverages	1
2	Any food other than those included in category 1 or 3	4
3	(a) Cheese or processed cheese with calcium content of greater than 320 mg/100 g; or (b) edible oil; or (c) edible oil spread; or (d) margarine; or (e) butter.	26

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

### Section 1.94

#### S5.01 Steps in determining a nutrient profiling score

- (1) For a food in Category 1 in the table to section S4.04 of Schedule 4, calculate the food's:
  - (a) baseline points in accordance with section S5.02; then
  - (b) fruit and vegetable points in accordance with section S5.03 (V points); then
  - (c) protein points in accordance with section S5.04 (P points); then
  - (d) final score in accordance with section S5.06 (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 S4.04 of Schedule 4, calculate the food's:
  - (a) baseline points in accordance with section S5.02; then
  - (b) fruit and vegetable points in accordance with section S5.03 (V points); then
  - (c) protein points in accordance with section S5.04 (P points); then
  - (d) fibre points in accordance with section S5.05 (F points); then
  - (e) final score in accordance with section S5.06 (the nutrient profile score).
- (3) For a food in Category 3 in the table to section S4.04 of Schedule 4, calculate the food's:
  - (a) baseline points in accordance with section S5.02; then
  - (b) fruit and vegetable points in accordance with section S5.03 (V points); then
  - (c) protein points in accordance with section S5.04 (P points); then
  - (d) fibre points in accordance with section S5.05 (F points); then
  - (e) final score in accordance with section S5.06 (the nutrient profile score).

#### S5.02 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 in used in the nutrition information panel) using the following equation:

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

where:

**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.

**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.

**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.

**T** is the total baseline points.

**Table 1—Baseline points for Category 1 or 2 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	> 1005	> 3.0	> 13.5	> 270
4	> 1340	> 4.0	> 18.0	> 360
5	> 1675	> 5.0	> 22.5	> 450
6	> 2010	> 6.0	> 27.0	> 540
7	> 2345	> 7.0	> 31.0	> 630
8	> 2680	> 8.0	> 36.0	> 720
9	> 3015	> 9.0	> 40.0	> 810
10	> 3350	> 10.0	> 45.0	> 900

**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	> 1005	> 3.0	> 13.5	> 270
4	> 1340	> 4.0	> 18.0	> 360
5	> 1675	> 5.0	> 22.5	> 450
6	> 2010	> 6.0	> 27.0	> 540
7	> 2345	> 7.0	> 31.0	> 630
8	> 2680	> 8.0	> 36.0	> 720
9	> 3015	> 9.0	> 40.0	> 810
10	> 3350	> 10.0	> 45.0	> 900
11	> 3685	> 11.0		> 990
12		> 12.0		> 1080
13		> 13.0		> 1170
14		> 14.0		> 1260
15		> 15.0		> 1350
16		> 16.0		> 1440
17		> 17.0		> 1530
18		> 18.0		> 1620
19		> 19.0		> 1710
20		> 20.0		> 1800
21		> 21.0		> 1890
22		> 22.0		> 1980
23		> 23.0		> 2070
24		> 24.0		> 2160
25		> 25.0		> 2250
26		> 26.0		> 2340
27		> 27.0		> 2430
28		> 28.0		> 2520
29		> 29.0		> 2610
30		> 30.0		> 2700

**S5.03 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 (*fwnl*) including:
- (a) *fwnl* 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 Division 9 of Part 3 of Chapter 1 and not the form of the food determined in accordance with section 1.76.

Note: The effect of subsection (4) is to make it a requirement to determine the percentage of fvnl using only the appropriate method in Division 9 of Part 3 of Chapter 1. For this paragraph only, it is not necessary to consider the form of the food determined by section 1.76.

- (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 1.112(3) or subsection 1.112(4)); or
  - (c) the food contains a mixture of concentrated fruit or vegetables and non-concentrated fvnl sources (after following the formula mentioned in subsection (8)); or
  - (d) the food is potato crisps or a similar low moisture vegetable product.

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

**Table 3—V Points**

	<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:

**C** is the percentage of concentrated fruit or vegetable ingredients in the food determined using the appropriate calculation method in Division 9 of Part 3 of Chapter 1.

**NC** is the percentage of non-concentrated fvnl ingredients in the food determined using the appropriate calculation method in Division 9 of Part 3 of Chapter 1.

**NI** is the percentage of non-fvnl ingredients in the food determined using the appropriate calculation methods outlined in Division 9 of Part 3 of Chapter 1.

- (9) For the equation in subsection (8), potato crisps and similar low moisture vegetable products are taken to be non-concentrated.

#### **S5.04 Protein points (P points)**

- (1) 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.
- (2) Foods that score ≥ 13 baseline points are not permitted to score points for protein unless they score five or more V points.

**Table 4—P Points**

<i>Points</i>	<i>Protein (g) per 100 g or 100 mL</i>
0	≤ 1.6
1	> 1.6
2	≥ 3.2

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3	> 4.8
4	> 6.4
5	> 8.0

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**S5.05 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 S11.03 of Schedule 11.

**Table 5—F Points**


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<i>Points</i>	<i>Dietary fibre (g) per 100 g or 100 mL</i>
0	≤0.9
1	>0.9
2	>1.9
3	>2.8
4	>3.7
5	>4.7

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- (3) Category 1 foods do not score F points.

**S5.06 Calculating the final score**

Calculate the final score using the following equation:

$$F = BP - VP - PP - FP$$

where:

**BP** is the number of baseline points.

**F** is the final score.

**FP** is the number of F points.

**PP** is the number of P points.

**VP** is the number of V points.

## **Schedule 6—Required elements of a systematic review**

Sections 1.87, 1.88 and 1.89

### **S6.01 Required elements of a systematic review**

For sections 1.87, 1.88 and 1.89, a systematic review must include the following elements:

- (a) A description of the food or property of food, the health effect and the proposed relationship between the food or property of food and the health effect.
- (b) A description of the search strategy used to capture the scientific evidence relevant to the proposed relationship between the food or property of food and the health effect, including the inclusion and exclusion criteria.
- (c) A final list of studies based on the inclusion and exclusion criteria. Studies in humans are essential. A relationship between a food or property of food and the health effect cannot be established from animal and in vitro studies alone.
- (d) A table with key information from each included study. This must include information on:
  - (i) the study reference; and
  - (ii) the study design; and
  - (iii) the objectives; and
  - (iv) the sample size in the study groups and loss to follow-up or non-response; and
  - (v) the participant characteristics; and
  - (vi) the method used to measure the food or property of food including amount consumed; and
  - (vii) confounders measured; and
  - (viii) the method used to measure the health effect; and
  - (ix) the study results, including effect size and statistical significance; and
  - (x) any adverse effects.
- (e) An assessment of the quality of each included study based on consideration of, as a minimum:
  - (i) a clearly stated hypothesis; and
  - (ii) minimisation of bias; and
  - (iii) adequate control for confounding; and
  - (iv) the study participants' background diets and other relevant lifestyle factors; and

- (v) study duration and follow-up adequate to demonstrate the health effect; and
- (vi) the statistical power to test the hypothesis.
- (f) An assessment of the results of the studies as a group by considering whether:
  - (i) there is a consistent association between the food or property of food and the health effect across all high quality studies; and
  - (ii) there is a causal association between the consumption of the food or property of food and the health effect that is independent of other factors (with most weight given to well-designed experimental studies in humans); and
  - (iii) the proposed relationship between the food or property of food and the health effect is biologically plausible; and
  - (iv) the amount of the food or property of food to achieve the health effect can be consumed as part of a normal diet of the Australian and New Zealand populations.
- (g) A conclusion based on the results of the studies that includes:
  - (i) whether a causal relationship has been established between the food or property of food and the health effect based on the totality and weight of evidence; and
  - (ii) where there is a causal relationship between the food or property of food and the health effect:
    - (A) the amount of the food or property of food required to achieve the health effect; and
    - (B) whether the amount of the food or property of food to achieve the health effect is likely to be consumed in the diet of the Australian and New Zealand populations or by the target population group, where relevant.
- (h) An existing systematic review may be used if it is updated to include:
  - (i) the required elements (a) to (f) above for any relevant scientific data not included in the existing systematic review; and
  - (ii) the required element (g) above incorporating the new relevant scientific data with the conclusions of the existing systematic review.

## Schedule 7—Food additive class names (for statement of ingredients)

Section 1.63

### S7.01 Food additive class names

For paragraph 1.63(1)(a), the the class names of food additives are:

<b>1 Prescribed class names</b>	<b>2. Optional class names</b>
1.1 acid	2.1 antifoaming agent
1.2 acidity regulator	2.2 emulsifying salt
1.3 alkali	2.3 enzyme
1.4 anticaking agent	2.4 mineral salt
1.5 antioxidant	2.5 modified starch
1.6 bulking agent	2.6 vegetable gum
1.7 colour	
1.8 emulsifier	
1.9 firming agent	
1.10 flavour enhancer	
1.11 foaming agent	
1.12 gelling agent	
1.13 glazing agent	
1.14 humectant	
1.15 preservative	
1.16 raising agent	
1.17 stabiliser	
1.18 sweetener	
1.19 thickener	

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## Schedule 8—Food additive names and code numbers (for statement of ingredients)

Sections 1.06 and 1.63

### S8.01 Food additive names and code numbers—alphabetical order

For sections 1.06 and 1.63, the food additive names and code numbers in alphabetical order are as follows:

Acacia or gum Arabic	414	Ammonium salts of phosphatidic acid	442
Acesulphame potassium	950	$\alpha$ -Amylase	1100
Acetic acid, glacial	260	Annatto extracts	160b
Acetic and fatty acid esters of glycerol	472a	Anthocyanins or Grape skin extract or Blackcurrant extract	163
Acetylated distarch adipate	1422	Arabinogalactan or larch gum	409
Acetylated distarch phosphate	1414	Ascorbic acid	300
Acetylated oxidised starch	1451	Ascorbyl palmitate	304
Acid treated starch	1401	Aspartame	951
Adipic acid	355	Aspartame-acesulphame salt	962
Advantame	—	Azorubine or Carmoisine	122
Agar	406		
Alginic acid	400	b-apo-8' Carotenoic acid methyl or ethyl ester	160f
Alitame	956	b-apo-8' Carotenal	160e
Alkaline treated starch	1402	Beeswax, white and yellow	901
Alkanet or Alkannin	103	Beet red	162
Allura red AC	129	Bentonite	558
Aluminium	173	Benzoic acid	210
Aluminium silicate	559	Bleached starch	1403
Amaranth	123	Bone phosphate	542
Ammonium acetate	264	Brilliant black BN or Brilliant Black PN	151
Ammonium adipates	359	Brilliant Blue FCF	133
Ammonium alginate	403	Brown HT	155
Ammonium bicarbonate	503	Butane	943a
Ammonium chloride	510	Butylated hydroxyanisole	320
Ammonium citrate	380	Butylated hydroxytoluene	321
Ammonium fumarate	368		
Ammonium hydrogen carbonate	503	Calcium acetate	263
Ammonium lactate	328	Calcium alginate	404
Ammonium malate	349	Calcium aluminium silicate	556
Ammonium phosphate, dibasic	342	Calcium ascorbate	302
Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342	Calcium benzoate	213

## Schedule 8—Food additive names and code numbers (for statement of ingredients)

## S8.01 Food additive names and code numbers—alphabetical order

Calcium carbonate	170	Citric and fatty acid esters of glycerol	472c
Calcium chloride	509	Cochineal or carmines or carminic acid	120
Calcium citrate	333	Cupric sulphate	519
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385	Curcumin or turmeric	100
Calcium fumarate	367	Cyclamate or calcium cyclamate or sodium cyclamate	952
Calcium gluconate	578		
Calcium glutamate	623	Dextrin roasted starch	1400
Calcium hydroxide	526	Diacetyltartaric and fatty acid esters of glycerol	472e
Calcium lactate	327	Diocetyl sodium sulphosuccinate	480
Calcium lactylate	482	Disodium 5'-ribonucleotides	635
Calcium lignosulphonate (40-65)	1522	Disodium 5'-guanylate	627
Calcium malate	352	Disodium 5'-inosinate	631
Calcium oleyl lactylate	482	Distarch phosphate	1412
Calcium oxide	529	Dodecyl gallate	312
Calcium phosphate, dibasic or calcium hydrogen phosphate	341		
Calcium phosphate, monobasic or calcium dihydrogen phosphate	341	Enzyme treated starches	1405
Calcium phosphate, tribasic	341	Erythorbic acid	315
Calcium propionate	282	Erythritol	968
Calcium silicate	552	Erythrosine	127
Calcium sorbate	203	Ethyl lauroyl arginate	243
Calcium stearoyl lactylate	482	Ethyl maltol	637
Calcium sulphate	516		
Calcium tartrate	354	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	470
Caramel I	150a	Fast green FCF	143
Caramel II	150b	Ferric ammonium citrate	381
Caramel III	150c	Ferrous gluconate	579
Caramel IV	150d	Flavoxanthin	161a
Carbon blacks or Vegetable carbon	153	Fumaric acid	297
Carbon dioxide	290	Gellan gum	418
Carnauba wax	903	Glucono $\delta$ -lactone or Glucono delta-lactone	575
Carotene	160a	Glucose oxidase	1102
Carrageenan	407	L-glutamic acid	620
Cellulose microcrystalline	460	Glycerin or glycerol	422
Cellulose, powdered	460	Glycerol esters of wood rosins	445
Chlorophyll	140	Glycine	640
Chlorophyll-copper complex	141	Gold	175
Chlorophyllin copper complex, sodium and potassium salts	141	Green S	142
Choline salts	1001	Guar gum	412
Citric acid	330		



## Schedule 8—Food additive names and code numbers (for statement of ingredients)

S8.01		Food additive names and code numbers—alphabetical order	
4-hexylresorcinol	586	Methyl ethyl cellulose	465
Hydrochloric acid	507	Methyl cellulose	461
Hydroxypropyl cellulose	463	Methylparaben or Methyl-p-hydroxybenzoate	218
Hydroxypropyl distarch phosphate	1442	Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)'	472f
Hydroxypropyl methylcellulose	464	Mono- and di-glycerides of fatty acids	471
Hydroxypropyl starch	1440	Monoammonium L-glutamate	624
Indigotine	132	Monopotassium L-glutamate	622
Iron oxide	172	Monosodium L-glutamate or MSG	621
Isobutane	943b	Monostarch phosphate	1410
Isomalt	953	Natamycin or pimaricin	235
Karaya gum	416	Neotame	961
Kryptoxanthin	161c	Nisin	234
L-cysteine monohydrochloride	920	Nitrogen	941
L-Leucine	641	Nitrous oxide	942
Lactic acid	270	Octafluorocyclobutane	946
Lactic and fatty acid esters of glycerol	472b	Octyl gallate	311
Lactitol	966	Oxidised polyethylene	914
Lecithin	322	Oxidised starch	1404
Lipases	1104	Paprika oleoresins	160c
Locust bean gum or carob bean gum	410	Pectin	440
Lutein	161b	Petrolatum or petroleum jelly	905b
Lycopene	160d	Phosphated distarch phosphate	1413
Lysozyme	1105	Phosphoric acid	338
Magnesium carbonate	504	Polydextrose	1200
Magnesium chloride	511	Polydimethylsiloxane or Dimethylpolysiloxane	900a
Magnesium gluconate	580	Polyethylene glycol 8000	1521
Magnesium glutamate	625	Polyglycerol esters of fatty acids	475
Magnesium lactate	329	Polyglycerol esters of interesterified ricinoleic acid	476
Magnesium oxide	530	Polyoxyethylene (40) stearate	431
Magnesium phosphate, dibasic	343	Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435
Magnesium phosphate, monobasic	343	Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436
Magnesium phosphate, tribasic	343	Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433
Magnesium silicate or Talc	553	Polyvinylpyrrolidone	1201
Magnesium sulphate	518	Ponceau 4R	124
Malic acid	296		
Maltitol and maltitol syrup or hydrogenated glucose syrup	965		
Maltol	636		
Mannitol	421		
Metatartaric acid	353		

Schedule 8—Food additive names and code numbers (for statement of ingredients)

S8.01 Food additive names and code numbers—alphabetical order

Potassium acetate or potassium diacetate	261	Propylparaben or Propyl-p-hydroxy-benzoate	216
Potassium adipate	357	Proteases (papain, bromelain, ficin)	1101
Potassium alginate	402		
Potassium aluminium silicate	555	Quinoline yellow	104
Potassium ascorbate	303		
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		
Potassium citrate	332	Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954
Potassium dihydrogen citrate	332	Saffron or crocetin or crocin	164
Potassium ferrocyanide	536	Shellac	904
Potassium fumarate	366	Silicon dioxide, amorphous	551
Potassium gluconate	577	Silver	174
Potassium lactate	326	Sodium acetate	262
Potassium malate	351	Sodium acid pyrophosphate	450
Potassium metabisulphite	224	Sodium alginate	401
Potassium nitrate	252	Sodium aluminium phosphate	541
Potassium nitrite	249	Sodium aluminosilicate	554
Potassium phosphate, dibasic	340	Sodium ascorbate	301
Potassium phosphate, monobasic	340	Sodium benzoate	211
Potassium phosphate, tribasic	340	Sodium bicarbonate	500
Potassium polymetaphosphate	452	Sodium bisulphite	222
Potassium propionate	283	Sodium carbonate	500
Potassium pyrophosphate	450	Sodium carboxymethylcellulose	466
Potassium silicate	560	Sodium citrate	331
Potassium sodium tartrate	337	Sodium diacetate	262
Potassium sorbate	202	Sodium dihydrogen citrate	331
Potassium sulphate	515	Sodium erythorbate	316
Potassium sulphite	225	Sodium ferrocyanide	535
Potassium tartrate or Potassium acid tartrate	336	Sodium fumarate	365
Potassium tripolyphosphate	451	Sodium gluconate	576
Processed eucheuma seaweed	407a	Sodium hydrogen malate	350
Propane	944	Sodium lactate	325
Propionic acid	280	Sodium lactylate	481
Propyl gallate	310	Sodium malate	350
Propylene glycol	1520	Sodium metabisulphite	223
Propylene glycol alginate	405	Sodium metaphosphate, insoluble	452
Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids	477	Sodium nitrate	251
		Sodium nitrite	250

## Schedule 8—Food additive names and code numbers (for statement of ingredients)

S8.01		Food additive names and code numbers—alphabetical order	
Sodium oleyl lactylate	481		
Sodium phosphate, dibasic	339	$\alpha$ -Tocopherol	307
Sodium phosphate, monobasic	339	$\delta$ -Tocopherol	309
Sodium phosphate, tribasic	339	$\gamma$ -Tocopherol	308
Sodium polyphosphates, glassy	452	Tocopherols concentrate, mixed	306
Sodium propionate	281	Tocopherols concentrate, mixed	360b
Sodium pyrophosphate	450	Tragacanth gum	413
Sodium sorbate	201	Triacetin	1518
Sodium stearoyl lactylate	481	Triammonium citrate	380
Sodium sulphate	514	Triethyl citrate	1505
Sodium sulphite	221		
Sodium tartrate	335	Violoxanthin	161e
Sodium tripolyphosphate	451		
Sorbic acid	200	Xanthan gum	415
Sorbitan monostearate	491	Xylitol	967
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		
Tannic acid or tannins	181		
Tara gum	417		
Tartaric acid	334		
Tartrazine	102		
tert-Butylhydroquinone	319		
Thaumatococcus	957		
Titanium dioxide	171		

**S8.02 Food additive names and code numbers—numerical order**

For sections 1.06 and 1.63, the food additive names and code numbers in numerical order are as follows:

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

Natamycin or pimaricin	235	Magnesium lactate	329
Ethyl lauroyl arginate	243	Citric acid	330
Potassium nitrite	249	Sodium citrate	331
Sodium nitrite	250	Sodium dihydrogen citrate	331
Sodium nitrate	251	Potassium citrate	332
Potassium nitrate	252	Potassium dihydrogen citrate	332
Acetic acid, glacial	260	Calcium citrate	333
Potassium acetate or potassium diacetate	261	Tartaric acid	334
Sodium acetate	262	Sodium tartrate	335
Sodium diacetate	262	Potassium tartrate or Potassium acid tartrate	336
Calcium acetate	263	Potassium sodium tartrate	337
Ammonium acetate	264	Phosphoric acid	338
Lactic acid	270	Sodium phosphate, dibasic	339
Propionic acid	280	Sodium phosphate, monobasic	339
Sodium propionate	281	Sodium phosphate, tribasic	339
Calcium propionate	282	Potassium phosphate, dibasic	340
Potassium propionate	283	Potassium phosphate, monobasic	340
Carbon dioxide	290	Potassium phosphate, tribasic	340
Malic acid	296	Calcium phosphate, dibasic or calcium hydrogen phosphate	341
Fumaric acid	297	Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
Ascorbic acid	300	Calcium phosphate, tribasic	341
Sodium ascorbate	301	Ammonium phosphate, dibasic	342
Calcium ascorbate	302	Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342
Potassium ascorbate	303	Magnesium phosphate, dibasic	343
Ascorbyl palmitate	304	Magnesium phosphate, monobasic	343
Tocopherols concentrate, mixed	306	Magnesium phosphate, tribasic	343
Tocopherols concentrate, mixed	306b	Ammonium malate	349
α-Tocopherol	307	Sodium hydrogen malate	350
δ-Tocopherol	308	Sodium malate	350
γ-Tocopherol	309	Potassium malate	351
Propyl gallate	310	Calcium malate	352
Octyl gallate	311	Metatartaric acid	353
Dodecyl gallate	312	Calcium tartrate	354
Erythorbic acid	315	Adipic acid	355
Sodium erythorbate	316	Potassium adipate	357
tert-Butylhydroquinone	319	Ammonium adipates	359
Butylated hydroxyanisole	320	Succinic acid	363
Butylated hydroxytoluene	321	Sodium fumarate	365
Lecithin	322	Potassium fumarate	366
Sodium lactate	325	Calcium fumarate	367
Potassium lactate	326		
Calcium lactate	327		
Ammonium lactate	328		

S8.02 Food additive names and code numbers—numerical order

Ammonium fumarate	368	Sodium tripolyphosphate	451
Ammonium citrate	380	Potassium polymetaphosphate	452
Triammonium citrate	380	Sodium metaphosphate, insoluble	452
Ferric ammonium citrate	381	Sodium polyphosphates, glassy	452
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385	Cellulose microcrystalline	460
		Cellulose, powdered	460
		Methyl cellulose	461
		Hydroxypropyl cellulose	463
Alginate acid	400	Hydroxypropyl methylcellulose	464
Sodium alginate	401	Methyl ethyl cellulose	465
Potassium alginate	402	Sodium carboxymethylcellulose	466
Ammonium alginate	403	Fatty acid salts of aluminium, ammonia calcium, magnesium, potassium and sodium	470
Calcium alginate	404	Mono- and di-glycerides of fatty acids	471
Propylene glycol alginate	405	Acetic and fatty acid esters of glycerol	472a
Agar	406		
Carrageenan	407	Lactic and fatty acid esters of glycerol	472b
Processed eucheuma seaweed	407a		
Arabinogalactan or larch gum	409	Citric and fatty acid esters of glycerol	472c
Locust bean gum or carob bean gum	410	Diacetyltartaric and fatty acid esters of glycerol	472e
Guar gum	412	Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)'	472f
Tragacanth gum	413	Sucrose esters of fatty acids	473
Acacia or gum arabic	414	Polyglycerol esters of fatty acids	475
Xanthan gum	415	Polyglycerol esters of interesterified ricinoleic acid	476
Karaya gum	416	Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids	477
Tara gum	417	Diocetyl sodium sulphosuccinate	480
Gellan gum	418	Sodium lactylate	481
Sorbitol or sorbitol syrup	420	Sodium oleyl lactylate	481
Mannitol	421	Sodium stearoyl lactylate	481
Glycerin or glycerol	422	Calcium lactylate	482
Polyoxyethylene (40) stearate	431	Calcium oleyl lactylate	482
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433	Calcium stearoyl lactylate	482
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435	Sorbitan monostearate	491
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436	Sorbitan tristearate	492
Pectin	440		
Ammonium salts of phosphatidic acid	442	Sodium bicarbonate	500
Sucrose acetate isobutyrate	444	Sodium carbonate	500
Glycerol esters of wood rosins	445	Potassium bicarbonate	501
Potassium pyrophosphate	450		
Sodium acid pyrophosphate	450		
Sodium pyrophosphate	450		
Potassium tripolyphosphate	451		

## Schedule 8—Food additive names and code numbers (for statement of ingredients)

## S8.02 Food additive names and code numbers—numerical order

Potassium carbonate	501	Calcium glutamate	623
Ammonium bicarbonate	503	Monoammonium L-glutamate	624
Ammonium hydrogen carbonate	503	Magnesium glutamate	625
Magnesium carbonate	504	Disodium 5'-guanylate	627
Hydrochloric acid	507	Disodium 5'-inosinate	631
Potassium chloride	508	Disodium 5'-ribonucleotides	635
Calcium chloride	509	Maltol	636
Ammonium chloride	510	Ethyl maltol	637
Magnesium chloride	511	Glycine	640
Stannous chloride	512	L-Leucine	641
Sodium sulphate	514		
Potassium sulphate	515	Polydimethylsiloxane or Dimethylpolysiloxane	900a
Calcium sulphate	516	Beeswax, white and yellow	901
Magnesium sulphate	518	Carnauba wax	903
Cupric sulphate	519	Shellac	904
Calcium hydroxide	526	Petrolatum or petroleum jelly	905b
Calcium oxide	529	Oxidised polyethylene	914
Magnesium oxide	530	L-cysteine monohydrochloride	920
Sodium ferrocyanide	535	Nitrogen	941
Potassium ferrocyanide	536	Nitrous oxide	942
Sodium aluminium phosphate	541	Butane	943a
Bone phosphate	542	Isobutane	943b
Silicon dioxide, amorphous	551	Propane	944
Calcium silicate	552	Octafluorocyclobutane	946
Magnesium silicate or Talc	553	Acesulphame potassium	950
Sodium aluminosilicate	554	Aspartame	951
Potassium aluminium silicate	555	Cyclamate or calcium cyclamate or sodium cyclamate	952
Calcium aluminium silicate	556	Isomalt	953
Bentonite	558	Saccharin	954
Aluminium silicate	559	Sucralose	955
Potassium silicate	560	Alitame	956
Stearic acid or fatty acid	570	Thaumatococin	957
Glucono δ-lactone or Glucono delta-lactone	575	Neotame	961
Sodium gluconate	576	Steviol glycosides	960
Potassium gluconate	577	Aspartame-acesulphame salt	962
Calcium gluconate	578	Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Ferrous gluconate	579	Lactitol	966
Magnesium gluconate	580	Xylitol	967
4-hexylresorcinol	586	Erythritol	968
L-glutamic acid	620		
Monosodium L-glutamate or MSG	621	Choline salts	1001
Monopotassium L-glutamate	622		

S8.02 Food additive names and code numbers—numerical order

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$\alpha$ -Amylase	1100	Triethyl citrate	1505
Proteases (papain, bromelain, ficin)	1101	Triacetin	1518
Glucose oxidase	1102	Propylene glycol	1520
Lipases	1104	Polyethylene glycol 8000	1521
Lysozyme	1105	Calcium liginosulphonate (40-65)	1522
Polydextrose	1200		
Polyvinylpyrrolidone	1201		
Dextrin roasted starch	1400		
Acid treated starch	1401		
Alkaline treated starch	1402		
Bleached starch	1403		
Oxidised starch	1404		
Enzyme treated starches	1405		
Monostarch phosphate	1410		
Distarch phosphate	1412		
Phosphated distarch phosphate	1413		
Acetylated distarch phosphate	1414		
Starch acetate	1420		
Acetylated distarch adipate	1422		
Hydroxypropyl starch	1440		
Hydroxypropyl distarch phosphate	1442		
Starch sodium octenylsuccinate	1450		
Acetylated oxidised starch	1451		



## Schedule 9—Mandatory advisory statements

Sections 1.55 and 2.145

### S9.01 Mandatory advisory statements

For sections 1.55 and 2.145, the table is:

<b>Mandatory advisory statements</b>	
<b>Column 1</b>	<b>Column 2</b>
<i>Food</i>	<i>Advisory statement indicating that...</i>
1 (a) Bee pollen (b) A food containing bee pollen as an ingredient	the product contains bee pollen which can cause severe allergic reactions.
2 (a) A cereal-based beverage that contains less than 3% m/m protein. (b) 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.	the product is not suitable as a complete milk replacement for children under the age of 5 years.
3 (a) A cereal-based beverage that contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat. (b) An evaporated or dried product made from cereals that, when reconstituted as a beverage according to directions for direct consumption, contains: (i) no less than 3% m/m protein; and (ii) no more than 2.5% m/m fat. (c) Milk, or an analogue beverage made from legumes, that contains no more than 2.5% m/m fat. (d) Evaporated milk, dried milk, or an equivalent product made from soy, that, when reconstituted as a beverage according to directions for direct consumption, contains no more than 2.5% m/m fat.	the product is not suitable as a complete milk food for children under the age of 2 years.
4 A food that contains aspartame or aspartame-acesulphame salt.	the food contains phenylalanine.
5 A food that contains quinine.	the food contains quinine.
6 A food that contains guarana or extracts of guarana.	the food contains caffeine.
7 A food that contains added phytosterols,	(a) when consuming this product, it should be

<b>Mandatory advisory statements</b>	
<b>Column 1</b>	<b>Column 2</b>
<i>Food</i>	<i>Advisory statement indicating that...</i>
phytosterols or their esters.	consumed as part of a healthy diet; and (b) the product may not be suitable for children under the age of 5 years and pregnant or lactating women; and (c) plant sterols do not provide additional benefits when consumed in excess of 3 grams per day.
8 (a) A kola beverage that contains added caffeine. (b) A food that contains a kola beverage that contains added caffeine as an ingredient.	that the product contains caffeine.
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

Section 1.60

### S10.01 Generic names of ingredients and conditions for their use

For section 1.60, the generic ingredient names and conditions for their use are:

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

<i>Generic name</i>	<i>Condition for use</i>
1. cereals	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.
2. cheese	
3. cocoa butter	
4. crystallised fruit	
5. fats or oils	(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.
6. fish	If crustacea, the specific name of the crustacea must be declared.
7. fruit	
8. gum base	
9. herbs	
10. meat	
11. milk protein	

**Generic names of ingredients and conditions for their use (cont)**

<i>Generic name</i>	<i>Condition for use</i>
12. milk solids	May be used to describe: <ul style="list-style-type: none"> <li>(a) milk powder, skim milk powder or dried milk products; or</li> <li>(b) any 2 or more of the following ingredients:               <ul style="list-style-type: none"> <li>(i) whey;</li> <li>(ii) whey powder;</li> <li>(iii) whey proteins;</li> <li>(iv) lactose;</li> <li>(v) caseinates;</li> <li>(vi) milk proteins;</li> <li>(vii) milk fat.</li> </ul> </li> </ul>
13. nuts	The specific name of the nut must be declared.
14. poultry meat	
15. spices	
16. starch	<ul style="list-style-type: none"> <li>(a) 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.</li> <li>(b) The name 'starch' may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes.</li> </ul>
17. sugar	<ul style="list-style-type: none"> <li>(a) The word 'sugar' may be used to describe:               <ul style="list-style-type: none"> <li>(i) white sugar; or</li> <li>(ii) white refined sugar; or</li> <li>(iii) caster sugar, castor sugar; or</li> <li>(iv) loaf sugar or cube sugar; or</li> <li>(v) icing sugar; or</li> <li>(vi) coffee sugar; or</li> <li>(vii) coffee crystals; or</li> <li>(viii) or raw sugar.</li> </ul> </li> <li>(b) The word 'sugars' must not be used in a statement of ingredients.</li> </ul>
18. vegetables	

## Schedule 11—Calculation of values for nutrition information panel

Section 1.71, subsection 1.102(7), and section S5.05 of Schedule 5.

### S11.01 Calculation of average energy content

- (1) For section 1.71, the *average energy content* of a food means the energy content *AE*, in kJ/100 g, calculated using the following formula:

$$AE = \sum_{i=1}^N W_i \times ME_i$$

where:

$W_i$  is the average amount of a component of the food measured in g/100 g of the food.

$ME_i$  is the energy factor:

- (a) for a specific component listed in the table to subsection (2)—indicated in the corresponding row of that table; and
- (b) for a component listed in the table to subsection (3)—indicated in the corresponding row of that table.

$N$  is the number of components in the food.

- (2) For subsection (1), particular energy factors, in kJ/g, for certain components are listed below:

<b>Component</b>	<b>Energy factor</b>
alcohol	29
carbohydrate (excluding unavailable carbohydrate)	17
unavailable carbohydrate (including dietary fibre)	8
fat	37
protein	17

S11.02 Calculation of available carbohydrate and carbohydrate by difference

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- (3) For subsection (1), particular energy factors, in kJ/g, for specific components are listed below:

<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 Division 8 of Part 3 of Chapter 1 the average energy content may be expressed in calories/100 g, the number of calories must be calculated in accordance with the following formula:

$$AE(C) = \frac{AE(KJ)}{4.18}$$

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 formula set out in subsection (1).

### S11.02 Calculation of available carbohydrate and carbohydrate by difference

#### *Calculation of available carbohydrate*

- (1) For section 1.71, **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 carbohydrate by difference*

- (2) For section 1.71, **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;

- (b) protein;
- (c) fat;
- (d) dietary fibre;
- (e) ash;
- (f) alcohol;
- (g) if quantified or added to the food—any other unavailable carbohydrate;
- (h) a substance listed in subsection S11.01(3).

**S11.03 Methods of analysis for dietary fibre and other fibre content**

- (1) This section applies for the purposes of subsection 1.102(7) and section S5.05 of Schedule 5.
- (2) The total dietary fibre, and amount of any specifically named fibre, in a food must be determined in accordance with any one or more of the methods contained in following sections of the AOAC:
  - (a) for total dietary fibre—sections 985.29 or 991.43;
  - (b) for total dietary fibre (including all resistant maltodextrins)—section 2001.03;
  - (c) for inulin and fructooligosaccharide—section 997.08;
  - (d) for inulin—section 999.03;
  - (e) for polydextrose—section 2000.11.
- (3) If the dietary fibre content of a food has been determined by more than 1 method of analysis, the total dietary fibre content is calculated by:
  - (a) adding together the results from each method of analysis; and
  - (b) subtracting any portion of dietary fibre which has been included in the results of more than one method of analysis.
- (4) In this section:

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

## Schedule 12—Nutrition information panels

### Section 1.101

#### S12.01 Format for nutrition information panel—subsection 1.101(2)

For subsection 1.101(2), the format for a nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
—saturated	g	g
Carbohydrate	g	g
sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)



**S12.02 Format for nutrition information panels—subsection 1.101(4) and 1.101(3)**

For subsection 1.101(4) and 1.101(3), the format for a nutrition information panel is:

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein, total	g	g
—*	g	g
Fat, total	g	g
—saturated	g	g
—**	g	g
—trans	g	g
—**	g	g
—polyunsaturated	g	g
—**	g	g
—monounsaturated	g	g
—**	g	g
Cholesterol	mg	mg
Carbohydrate	g	g
—sugars	g	g
—**	g	g
—**	g	g
—**	g	g
Dietary fibre, total	g	g
—*	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

Note: \* indicates a sub-group nutrient

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

**S12.03 Format for nutrition information panel—percentage daily intake information**

For section 1.103, an example nutrition information panel with percentage daily intake information is:

NUTRITION INFORMATION			
Servings per package: (insert number of servings)			
Serving size: g (or mL or other units as appropriate)			
	Quantity per serving	% Daily intake* (per serving)	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	%	kJ (Cal)
Protein	g	%	g
Fat, total	g	%	g
—saturated	g	%	g
Carbohydrate	g	%	g
—sugars	g	%	g
Sodium	mg (mmol)	%	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	%	g, mg, µg (or other units as appropriate)

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

**S12.04 Sample format for nutrition information panel—formulated caffeinated beverages**

For section 2.61, an example of the placement of the declarations required by subsection 2.61(2) adjacent to or following a nutrition information panel is set out below.

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

**S12.05 Nutrition information panel—food for infants**

For subsection 2.114(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)

**S12.06 Nutrition information panel—calcium in chewing gum**

For section 2.167, 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

Paragraph 1.109(1)(b)

### S13.01 Nutrition information required for food in small packages

For paragraph 1.109(1)(b), the table is:

<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 clause 7A.
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 clause 18) 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 food additives

Section 1.122

### S14.01 Technological purposes

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

#### Technological purposes

<i>Functional class</i>	<i>Sub-classes</i>	<i>Definition</i>
<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

**Technological purposes (cont)**

<i>Functional class</i>	<i>Sub-classes</i>	<i>Definition</i>
<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
<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

Division 2 of Part 4 of Chapter 1

### S15.01 Permissions to use substances as food additives

For each class of food identified by a numbered heading in the table to section S15.04, the substances that may be used as a food additive in any food within that class are the following:

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

Example: For the heading numbered 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.

### S15.02 Preparations of food additives

If a substance may be used as a food additive under the table to section S15.04:

- (a) the substance may be added in the form of a preparation of the substance; and
- (b) other substances may be used as food additives in the preparation in accordance with the permissions under class 1 of the table.

### S15.03 Interpretation

- (1) In the table to section S15.04:
  - (a) *MPL* means the maximum permitted level, measured (unless otherwise indicated) in mg/kg; and
  - (b) *GMP* means the maximum level necessary to achieve 1 or more technological purposes under conditions of GMP; and
  - (c) *flavouring substance*—see subsection S16.01(2).
- (2) The addition of a garnish to a food does not render that food a food for the purposes of item 18 of the table to section S15.04.

### S15.04 Table

The table to this section is:

	INS Number	Additive name	MPL	Restriction
<b>1</b>	<b>PREPARATIONS OF FOOD ADDITIVES</b>			
		additives permitted at GMP		
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,000	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1,000	
	216	Propyl p-hydroxybenzoate (propylparaben)	2,500	
	218	Methyl p-hydroxybenzoate (methylparaben)	2,500	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	
	243	Ethyl lauroyl arginate	200	
	304	Ascorbyl palmitate	GMP	
	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>....1.1</b>	<b>Baking compounds</b>			
	541	Sodium aluminium phosphate	GMP	
<b>....1.2</b>	<b>Colourings</b>			
		colourings permitted at GMP		
		colourings permitted to a maximum level		
		Ethanol	GMP	
<b>....1.3</b>	<b>Flavourings</b>			
		colourings permitted at GMP		
	-	colourings permitted to a maximum level		
	-	Benzyl alcohol	500	In the final food
	-	Ethanol	GMP	
	-	Ethyl acetate	GMP	
	-	Glycerol diacetate	GMP	
	-	Glyceryl monoacetate	GMP	
	-	Isopropyl alcohol	1,000	In the final food
	320	Butylated hydroxyanisole	1,000	
	1505	Triethyl citrate	GMP	

	<b>INS Number</b>	<b>Additive name</b>	<b>MPL</b>	<b>Restriction</b>
<b>....1.4</b>	<b>Rennetting 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	

INS Number	Additive name	MPL	Restriction
<b>2</b>	<b>DAIRY PRODUCTS (EXCLUDING BUTTER AND FATS)</b>		
....2.1	<b>Liquid milk and liquid milk based drinks</b>		
.....2.1.1	<b>Liquid milk (including buttermilk)</b>		
	additives permitted at GMP		Only UHT goat milk
.....2.1.1.1	<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	
.....2.1.2	<b>Liquid milk products and flavoured liquid milk</b>		
	-		additives permitted at GMP
			colourings permitted at GMP
			colourings permitted to a maximum level
	160b Annatto extracts	10	
	950 Acesulphame potassium	500	
	956 Alitame	40	
	960 Steviol glycosides	115	
	962 Aspartame-acesulphame salt	1,100	
....2.2	<b>Fermented and renneted milk products</b>		
.....2.2.1	<b>Fermented milk and renneted milk</b>		
	(no additives permitted)		
.....2.2.2	<b>Fermented milk products and renneted milk products</b>		
	-		additives permitted at GMP
			colourings permitted at GMP
			colourings permitted to a maximum level
	160b Annatto extracts	60	
	950 Acesulphame potassium	500	
	956 Alitame	60	
	960 Steviol glycosides	175	
	962 Aspartame-acesulphame salt	1,100	
....2.3	<b>Condensed milk and evaporated milk</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
....2.4	<b>Cream and cream products</b>		
.....2.4.1	<b>Cream, reduced cream and light cream</b>		
	-		additives permitted at GMP
			Only UHT creams and creams receiving

INS Number	Additive name	MPL	Restriction
			equivalent or greater heat treatments
<b>.....2.4.2 Cream products (flavoured, whipped, thickened, sour cream etc)</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5,000	Only whipped thickened light cream
<b>....2.5 Dried milk, milk powder cream powder</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
304	Ascorbyl palmitate	5000	
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	
<b>....2.6 Cheese and cheese products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
160b	Annatto extracts	50	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3,000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15	On cheese surfaces, based on individual cheese weight
251 252	Nitrates (potassium and sodium salts)	50	Calculated as nitrate ion
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10,000	
560	Potassium silicate	10,000	
<b>.....2.6.1 Soft cheese, cream cheese and processed cheese</b>			
243	Ethyl lauroyl arginate	400	
<b>.....2.6.2 Mozzarella cheese</b>			
	Ethyl lauroyl arginate	200	

Schedule 15—Substances that may be used as food additives

S15.04 Table

INS Number	Additive name	MPL	Restriction
.....2.6.2	<b>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.

INS Number	Additive name	MPL	Restriction
<b>3</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	
<b>....3.1</b>	<b>Edible oils essentially free of water</b>		
	additives permitted at GMP		
	colourings permitted at GMP		Not for olive oil
	colourings permitted to a maximum level		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
<b>....3.2</b>	<b>Oil emulsions (water in oil)</b>		
<b>.....3.2.1</b>	<b>Oil emulsions (&gt;80% oil)</b>		
<b>.....3.2.1.1</b>	<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	
<b>.....3.2.1.2</b>	<b>Butter products</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
<b>.....3.2.1.3</b>	<b>Margarine and similar products</b>		
	additives permitted at GMP		
	colourings permitted at GMP		

S15.04 Table

INS Number	Additive name	MPL	Restriction
	colourings permitted to a maximum level		
475	Polyglycerol esters of fatty acids	5,000	
476	Polyglycerol esters of interesterified ricinoleic acids	5,000	
<b>.....3.2.2 Oil emulsions (&lt;80% oil)</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2,000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1,000	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5,000	
476	Polyglycerol esters of interesterified ricinoleic acids	5,000	



INS Number	Additive name	MPL	Restriction
<b>4</b>	<b>ICE CREAM AND EDIBLE ICES</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
123	Amaranth	290	
160b	Annatto extracts	25	
950	Acesulphame potassium	1,000	
956	Alitame	100	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	2,200	
<b>....4.1</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	

	INS Number	Additive name	MPL	Restriction
<b>5</b>	<b>FRUITS AND VEGETABLES (INCLUDING FUNGI, NUTS, SEEDS, HERBS AND SPICES)</b>			
....5.1	<b>Unprocessed fruits and vegetables</b>			
.....5.1.1	<b>Untreated fruits and vegetables</b>			
.....5.1.2	<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	
.....5.1.2.1	<b>Citrus fruit</b>			
	914	Oxidised polyethylene	250	
	1520	Propylene glycol	30,000	
.....5.1.2.2	<b>Walnut and pecan nut kernels</b>			
	304	Ascorbyl palmitate	GMP	
	320	Butylated hydroxyanisole	70	
	321	Butylated hydroxytoluene	70	
.....5.1.3	<b>Fruits and vegetables that are peeled, cut, or both peeled and cut</b>			
	additives permitted at GMP			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	
	243	Ethyl lauroyl arginate	200	
.....5.1.3.1	<b>Products for manufacturing purposes</b>			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes
.....5.1.3.2	<b>Root and tuber vegetables</b>			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	
	920	L-cysteine monohydrochloride	GMP	
....5.2	<b>Frozen unprocessed fruits and vegetables</b>			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado
....5.3	<b>Processed fruits and vegetables</b>			
	additives permitted at GMP			
	colourings permitted at GMP			
	colourings permitted to a maximum level			
.....5.3.1	<b>Ginger</b>			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20	

INS Number	Additive name	MPL	Restriction
<b>.....5.3.2 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>.....5.3.3 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>.....5.3.4 Tomato products pH &lt; 4.5</b>			
234	Nisin	GMP	
<b>.....5.3.5 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) 300	Desiccated coconut Other food
<b>.....5.3.6 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>.....5.3.7 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	
<b>.....5.3.8 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	

INS Number	Additive name	MPL	Restriction
962	Aspartame-acesulphame salt	6,800	
<b>.....5.3.8.1 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>.....5.3.9 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>.....5.3.10 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>.....5.3.11 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>.....5.3.12 Other fruit and vegetable based products</b>			
<b>.....5.3.12.1 Dried instant mashed potato</b>			
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100	
<b>.....5.3.12.2 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>.....5.3.12.3 Rehydrated legumes</b>			
243	Ethyl lauroyl arginate	200	

INS Number	Additive name	MPL	Restriction
<b>6</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
			Note: For additives 950, 951, 955, 956, 961 and 962, section 1.125 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum
<b>....6.1</b>	<b>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>....6.2</b>	<b>Chocolate and cocoa products</b>		
	additives permitted at GMP		
	colourings permitted at GMP		See Note
	colourings permitted to a maximum level		See Note
			Note: Permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5,000	
477	Propylene glycol esters of fatty acids	4,000	
960	Steviol glycosides	550	
<b>....6.3</b>	<b>Sugar confectionery</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,000	
960	Steviol glycosides	1,100	
<b>.....6.3.1</b>	<b>Bubble gum and chewing gum</b>		
304	Ascorbyl palmitate	GMP	

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INS Number	Additive name	MPL	Restriction
310	Propyl gallate	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	200	
<b>.....6.3.2 Low joule chewing gum</b>			
952	Cyclamates	20,000	
954	Saccharin	1,500	
<b>....6.4 Icings and frostings</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
127	Erythrosine	2	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1,000	

INS Number	Additive name	MPL	Restriction
<b>7 CEREALS AND CEREAL PRODUCTS</b>			
<b>....7.1 Cereals (whole and broken grains)</b>			
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice
<b>....7.2 Flours, meals and starches</b>			
	(no additives permitted)		
<b>....7.3 Processed cereal and meal products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
160b	Annatto extracts	100	Only extruded and/or puffed cereal products
960	Steviol glycosides	250	
243	Ethyl lauroyl arginate	200	Only cooked rice
<b>....7.4 Flour products (including noodles and pasta)</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
160b	Annatto extracts	25	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	250	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks.
243	Ethyl lauroyl arginate	200	Only cooked pasta and noodles
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2,000	
950	Acesulphame potassium	200	
956	Alitame	200	
962	Aspartame-acesulphame salt	450	

INS Number	Additive name	MPL	Restriction
<b>8</b>	<b>BREADS AND BAKERY PRODUCTS</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,200	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4,000	
<b>....8.1</b>	<b>Breads and related products</b>		
960	Steviol glycosides	160	Only fancy breads
<b>....8.2</b>	<b>Biscuits, cakes and pastries</b>		
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	



INS Number	Additive name	MPL	Restriction
<b>9</b>	<b>MEAT AND MEAT PRODUCTS (INCLUDING POULTRY AND GAME)</b>		
<b>....9.1</b>	<b>Raw meat, poultry and game</b>		
262	Sodium acetates	5,000	only poultry
<b>....9.2</b>	<b>Processed meat, poultry and game products in whole cuts or pieces</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
234	Nisin	12.5	
243	Ethyl lauroyl arginate	200	
<b>.....9.2.1</b>	<b>Commercially sterile canned cured meat</b>		
249 250	Nitrites (potassium and sodium salts	50	
<b>.....9.2.2</b>	<b>Cured meat</b>		
249 250	Nitrites (potassium and sodium salts	125	
<b>.....9.2.3</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>.....9.2.4</b>	<b>Slow dried cured meat</b>		
249 250	Nitrites (potassium and sodium salts	125	
251 252	Nitrates (potassium and sodium salts	500	
<b>....9.3</b>	<b>Processed comminuted meat, poultry and game products</b>		
	additives permitted at GMP		
	colourings permitted at GMP		See Note
	colourings permitted to a maximum level		See Note
			Note: Not for sausage or sausage meat containing raw, unprocessed meat
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	
<b>.....9.3.1</b>	<b>Fermented, uncooked processed comminuted meat products</b>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500	
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

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INS Number	Additive name	MPL	Restriction
251 252	Nitrates (potassium and sodium salts	500	casing, applied to the surface of food.
<b>.....9.3.2 Sausage and sausage meat containing raw, unprocessed meat</b>			
220 221 222 223	Sulphur dioxide and sodium	500	
224 225 228	and potassium sulphites		
243	Ethyl lauroyl arginate	315	
<b>....9.4 Edible casings</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223	Sulphur dioxide and sodium	500	
224 225 228	and potassium sulphites		
<b>....9.5 Animal protein products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		

INS Number	Additive name	MPL	Restriction
<b>10 FISH AND FISH PRODUCTS</b>			
<b>....10.1 Unprocessed fish and fish fillets (including frozen and thawed)</b>			
<b>.....10.1.1 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>.....10.1.2 Uncooked crustacea</b>			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
<b>....10.2 Processed fish and fish products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	Only cooked crustacea
123	Amaranth	300	Only roe
<b>....10.3 Semi preserved fish and fish products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2,500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2,500	
243	Ethyl lauroyl arginate	400	
123	Amaranth	300	Only roe

INS Number	Additive name	MPL	Restriction
<b>....10.4 Fully preserved fish including canned fish products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1,000 (b) 30	Only canned abalone (paua) Other food
385	Calcium disodium EDTA	250	
123	Amaranth	300	Only roe

INS Number	Additive name	MPL	Restriction
<b>11 EGGS AND EGG PRODUCTS</b>			
<b>....11.1 Eggs</b>			
	(no additives allowed)		
<b>....11.2 Liquid egg products</b>			
	additives permitted at GMP		
234	Nisin	GMP	
1505	Triethyl citrate	1,250	Only liquid white
<b>....11.3 Frozen egg products</b>			
	additives permitted at GMP		
<b>....11.4 Dried or heat coagulated egg products</b>			
	additives permitted at GMP		

INS Number	Additive name	MPL	Restriction
<b>12 SUGARS, HONEY AND RELATED PRODUCTS</b>			
<b>....12.1 Sugar</b>			
460	Cellulose, microcrystalline and powdered	GMP	
<b>.....12.1.1 Rainbow sugar</b>			
	additives permitted at GMP colourings permitted at GMP colourings permitted to a maximum level		
<b>....12.2 Sugars and syrups</b>			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	
<b>....12.3 Honey and related products</b>			
	(no additives allowed)		
<b>.....12.3.1 Dried honey</b>			
	additives permitted at GMP		
<b>....12.4 Tabletop sweeteners</b>			
	additives permitted at GMP colourings permitted at GMP colourings permitted 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	
<b>.....12.4.1 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>.....12.4.2 Tabletop sweeteners—tablets or powder or granules packed in portion sized packages</b>			
954	Saccharin	GMP	

INS Number	Additive name	MPL	Restriction
<b>13 SALTS AND CONDIMENTS</b>			
<b>....13.1 Salt and salt substitutes</b>			
<b>.....13.1.1 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>.....13.1.2 Reduced sodium salt mixture</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
<b>.....13.1.3 Salt substitute</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
<b>....13.2 Vinegars and related products</b>			
	colourings permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	
315 316	Erythorbic acid and sodium erythorbate	100	
-	Flavourings, excluding quinine and caffeine		
<b>....13.3 Yeast and yeast products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		

Schedule 15—Substances that may be used as food additives

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<b>INS Number</b>	<b>Additive name</b>	<b>MPL</b>	<b>Restriction</b>
.....13.3.1	<b>Dried yeast</b>		
....13.4	<b>Vegetable protein products</b>		
			additives permitted at GMP
			colourings permitted at GMP



INS Number	Additive name	MPL	Restriction
<b>14 SPECIAL PURPOSE FOODS</b>			
<b>....14.1 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>.....14.1.1 Soy-based infant formula</b>			
1412	Distarch phosphate	5,000 mg/L	
1413	Phosphated distarch phosphate	5,000 mg/L	Section 1.126 applies
1414	Acetylated distarch phosphate	5,000 mg/L	Section 1.126 applies
1440	Hydroxypropyl starch	25,000 mg/L	Section 1.126 applies
<b>.....14.1.2 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	
1414	Acetylated distarch phosphate	25,000 mg/L	Section 1.126 applies
1440	Hydroxypropyl starch	25,000 mg/L	Section 1.126 applies
<b>....14.2 Foods for infants</b>			
-	Flavourings, 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	

S15.04 Table

INS Number	Additive name	MPL	Restriction
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
<b>....14.3 Formula meal replacements and formulated supplementary foods</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
950	Acesulphame potassium	500	
956	Alitame	85	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1,100	
<b>....14.4 Formulated supplementary sports foods</b>			
	additives permitted at GMP		
	colourings permitted at GMP		

INS Number	Additive name	MPL	Restriction
	colourings permitted to a maximum level		
123	Amaranth	300	
160b	Annatto extracts	100	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1,100	
<b>.....14.4.1 Solid formulated supplementary sports foods</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
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>.....14.4.2 Liquid formulated supplementary sports foods</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	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	
<b>....14.5 Food for special medical purposes</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1,500	
338	Phosphoric acid	GMP	See Note
524	Sodium hydroxide	GMP	See Note
525	Potassium hydroxide	GMP	See Note

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INS Number	Additive name	MPL	Restriction
			Note: Permitted for use as an acidity regulator
950	Acesulphame potassium	450	
954	Saccharin	200	
962	Aspartame-acesulphame salt	450	
<b>.....14.5.1 Liquid food for special medical purposes</b>			
123	Amaranth	30	
160b	Annatto extracts	10	
<b>.....14.5.2 Food (other than liquid food) for special medical purposes</b>			
123	Amaranth	300	
160b	Annatto extracts	25	

INS Number	Additive name	MPL	Restriction
<b>15 NON-ALCOHOLIC BEVERAGES</b>			
<b>....15.1 Waters</b>			
<b>.....15.1.1 Mineral water</b>			
290	Carbon dioxide	GMP	
<b>.....15.1.2 Carbonated, mineralised and soda waters</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
<b>....15.2 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
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
			Note: For each item under 15.2, the GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment
<b>.....15.2.1 Fruit and vegetable juices</b>			
	additives permitted at GMP		See Note
	colourings permitted at GMP		See Note
	colourings permitted to a maximum level		See Note
			Note: 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>.....15.2.1.1 Coconut milk coconut cream and coconut syrup</b>			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1,000	

INS Number	Additive name	MPL	Restriction
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1,000	
<b>.....15.2.1.2 Tomato juices pH &lt; 4.5</b>			
234	Nisin	GMP	
<b>.....15.2.2 Fruit and vegetable juice products</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
123	Amaranth	30	
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
962	Aspartame-acesulphame salt	1,100	
<b>.....15.2.2.1 Fruit drink</b>			
385	Calcium disodium EDTA	33	Only carbonated products
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Diocetyl sodium sulphosuccinate	10	
<b>.....15.2.2.2 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>.....15.2.2.3 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>....15.3 Water based flavoured drinks</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted 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	

INS Number	Additive name	MPL	Restriction
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
243	Ethyl lauroyl arginate	50	
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Diethyl 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	
<b>.....15.3.1 Electrolyte drink and electrolyte drink base</b>			
-	Aspartame	150	
950	Acesulphame potassium	150	
962	Aspartame-acesulphame salt	230	
<b>.....15.3.2 Kola type drinks</b>			
-	Caffeine	145	
338	Phosphoric acid	570	
<b>.....15.3.3 Brewed soft drink</b>			
950	Acesulphame potassium	1,000	See Note
951	Aspartame	1000	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
Note: Section 1.125 does not apply			
<b>....15.4 Formulated Beverages</b>			
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
123	Amaranth	30	

S15.04 Table

INS Number	Additive name	MPL	Restriction
160b	Annatto extracts	10	Only products containing fruit or vegetable juice
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
281	Sodium propionate	GMP	Only products containing fruit or vegetable juice
282	Calcium propionate	GMP	Only products containing fruit or vegetable juice
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Diethyl 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

Note: Section 1.125 does not apply

**....15.5 Coffee, coffee substitutes, tea, herbal infusions and similar products**

additives permitted at GMP

950	Acesulphame potassium	500
960	Steviol glycosides	100
962	Aspartame-acesulphame salt	1,100



INS Number	Additive name	MPL	Restriction
<b>16 ALCOHOLIC BEVERAGES (INCLUDING ALCOHOLIC BEVERAGES THAT HAVE HAD THE ALCOHOL REDUCED OR REMOVED)</b>			
<b>....16.1 Beer and related products</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	
220 221 222 223 224 225 228	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	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
-	Flavourings, excluding quinine and caffeine	GMP	
<b>....16.2 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	

S15.04 Table

INS Number	Additive name	MPL	Restriction
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
414	Gum arabic	GMP	
431	Polyoxyethylene (40) stearate	GMP	
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
-	Yeast mannoproteins	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400 (b) 250	For product containing greater than 35 g/L residual sugar For product containing less than 35 g/L residual sugar
<b>....16.3</b>	<b>Wine based drinks and reduced alcohol wines</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
-	Quinine	300	
123	Amaranth	30	
160b	Annatto extracts	10	
175	Gold	100	
<b>....16.4</b>	<b>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	

INS Number	Additive name	MPL	Restriction
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 300 (b) 200	For product containing greater than 5 g/L residual sugar For product containing less than 5 g/L residual sugar
<b>.....16.4.3 Fruit and vegetable wine products</b>			
additives permitted at GMP			
colourings permitted at GMP			
colourings permitted to a maximum level			
<b>....16.5 Spirits and liqueurs</b>			
additives permitted at GMP			
colourings permitted at GMP			
colourings permitted to a maximum level			
123	Amaranth	30	
160b	Annatto extracts	10	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	

INS Number	Additive name	MPL	Restriction
<b>17</b>	<b>ALCOHOLIC BEVERAGES NOT INCLUDED IN ITEM 16</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
-	Quinine	300	
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250	
342	Ammonium phosphates	GMP	

INS Number	Additive name	MPL	Restriction
<b>18</b>	<b>FOODS NOT INCLUDED IN ITEMS 1 TO 17</b>		
	additives permitted at GMP		
	colourings permitted at GMP		
	colourings permitted to a maximum level		
<b>....18.1</b>	<b>Beverages</b>		
160b	Annatto extracts	10	
<b>....18.2</b>	<b>Food other than beverages</b>		
160b	Annatto extracts	25	
<b>.....18.2.1</b>	<b>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>.....18.2.2</b>	<b>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	
<b>.....18.2.3</b>	<b>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>.....18.2.4</b>	<b>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	

S15.04 Table

INS Number	Additive name	MPL	Restriction
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	Diocetyl 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		
6800			
<b>.....18.2.5 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 16—Definitions for certain types of substances that may be used as food additives

Section 1.122

### S16.01 Meaning of *additive permitted at GMP*

- (1) In this Code:

*additive permitted at GMP* means any of the substances listed in the table to subsection (3).

Note: The table to subsection (3) lists substances in alphabetical order and the table to subsection (4) lists substances in numerical order.

- (2) For this Schedule and Schedule 15, the *flavouring substances* are any of the following:
- (a) a substance that is listed in at least one of the following publications:
    - (i) Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavour and Extract Manufacturers' Association of the United States from 1960 to 2011 (edition 25); or
    - (ii) Chemically-defined flavouring substances, Council of Europe, November 2000; or
    - (iii) 21 CFR § 172.515;
  - (b) a substance that is a single chemical entity obtained by physical, microbiological, enzymatic or chemical processes from material of vegetable or animal origin either in its raw state or after processing by traditional preparation process including drying, roasting, or fermentation;
  - (c) a substance that is obtained by synthetic means, but is identical to one of the substances described in paragraph (b).
- (3) For subsection (1), the table, in alphabetical and numerical order is:

**Additive permitted at GMP—numerical listing**

<b>INS #</b>	<b>Additive name</b>	<b>INS #</b>	<b>Additive name</b>
260	Acetic acid, glacial	367	Calcium fumarate
472a	Acetic and fatty acid esters of glycerol	578	Calcium gluconate
1422	Acetylated distarch adipate	623	Calcium glutamate, Di-L-
1414	Acetylated distarch phosphate	526	Calcium hydroxide
1451	Acetylated oxidised starch	327	Calcium lactate
1401	Acid treated starch	482	Calcium lactylates
355	Adipic acid	1522	Calcium lignosulphonate (40-65)
–	Advantame	352	Calcium malates
406	Agar	529	Calcium oxide
400	Alginic acid	341	Calcium phosphates
1402	Alkaline treated starch	552	Calcium silicate
559	Aluminium silicate	516	Calcium sulphate
264	Ammonium acetate	354	Calcium tartrate
403	Ammonium alginate	290	Carbon dioxide
503	Ammonium carbonates	903	Carnauba wax
510	Ammonium chloride	407	Carrageenan
380	Ammonium citrates	460	Cellulose, microcrystalline and powdered
368	Ammonium fumarate	330	Citric acid
328	Ammonium lactate	472c	Citric and fatty acid esters of glycerol
349	Ammonium malate	519	Cupric sulphate
342	Ammonium phosphates		
442	Ammonium salts of phosphatidic acid	1400	Dextrins, white & yellow, roasted starch
409	Arabinogalactan (larch gum)	472e	Diacetyltartaric and fatty acid esters of glycerol
300	Ascorbic acid	627	Disodium guanylate, 5'-
951	Aspartame (technological use consistent with section 1.125 only)	631	Disodium inosinate, 5'-
901	Beeswax, white & yellow	635	Disodium ribonucleotides, 5'-
558	Bentonite	1412	Distarch phosphate
1403	Bleached starch		
943a	Butane (for pressurised food containers only)	1405	Enzyme treated starches
		315	Erythorbic acid
		968	Erythritol
263	Calcium acetate		
404	Calcium alginate	470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
556	Calcium aluminium silicate		
302	Calcium ascorbate	381	Ferric ammonium citrate
170	Calcium carbonates	579	Ferrous gluconate
509	Calcium chloride	-	Flavouring substances, excluding quinine and caffeine
333	Calcium citrate		



**Additive permitted at GMP—alphabetical listing**

<b>INS #</b>	<b>Additive name</b>	<b>INS #</b>	<b>Additive name</b>
297	Fumaric acid	465	Methyl ethylcellulose
418	Gellan gum	471	Mono- and diglycerides of fatty acids
575	Glucono delta-lactone	624	Monoammonium glutamate, L-
422	Glycerin (glycerol)	622	Monopotassium glutamate, L-
412	Guar gum	621	Monosodium glutamate, L-
414	Gum arabic (Acacia)	1410	Monostarch phosphate
507	Hydrochloric acid	941	Nitrogen
463	Hydroxypropyl cellulose	961	Neotame (technological use consistent with section 1.125 only)
1442	Hydroxypropyl distarch phosphate	942	Nitrous oxide
464	Hydroxypropyl methylcellulose	946	Octafluorocyclobutane (for pressurised food containers only)
1440	Hydroxypropyl starch	1404	Oxidised starch
943b	Isobutane (for pressurised food containers only)	440	Pectins
953	Isomalt	905b	Petrolatum (petroleum jelly)
416	Karaya gum	1413	Phosphated distarch phosphate
620	L -glutamic acid	1200	Polydextroses
270	Lactic acid	900a	Polydimethylsiloxane
472b	Lactic and fatty acid esters of glycerol	1521	Polyethylene glycol 8000
966	Lactitol	433	Polyoxyethylene (20) sorbitan monooleate
322	Lecithin	435	Polyoxyethylene (20) sorbitan monostearate
410	Locust bean (carob bean) gum	436	Polyoxyethylene (20) sorbitan tristearate
1105	Lysozyme	452	Polyphosphates
504	Magnesium carbonates	261	Potassium acetate or potassium diacetate
511	Magnesium chloride	357	Potassium adipate (Salt reduced and low sodium foods only)
625	Magnesium glutamate, Di-L-	402	Potassium alginate
329	Magnesium lactate	303	Potassium ascorbate
343	Magnesium phosphates	501	Potassium carbonates
553	Magnesium silicates	508	Potassium chloride
518	Magnesium sulphate	332	Potassium citrates
296	Malic acid	366	Potassium fumarate
965	Maltitol & maltitol syrup	577	Potassium gluconate
421	Mannitol	326	Potassium lactate
353	Metatartaric acid		
461	Methyl cellulose		

**Additive permitted at GMP—numerical listing**

<b>INS #</b>	<b>Additive name</b>	<b>INS #</b>	<b>Additive name</b>
351	Potassium malates	481	Sodium lactylates
340	Potassium phosphates	350	Sodium malates
337	Potassium sodium tartrate	339	Sodium phosphates
515	Potassium sulphate	514	Sodium sulphates
336	Potassium tartrates	335	Sodium tartrate
407a	Processed eucheuma seaweed	491	Sorbitan monostearate
944	Propane (for pressurised food containers only)	492	Sorbitan tristearate
1520	Propylene glycol	420	Sorbitol
405	Propylene glycol alginate	1420	Starch acetate
477	Propylene glycol esters of fatty acids	1450	Starch sodium octenylsuccinate
450	Pyrophosphates	570	Stearic acid
		955	Sucralose (technological use consistent with section 1.125 only)
904	Shellac	473	Sucrose esters of fatty acids
551	Silicon dioxide (amorphous)		
262	Sodium acetates	417	Tara gum
401	Sodium alginate	334	Tartaric acid
554	Sodium aluminosilicate	472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
301	Sodium ascorbate	957	Thaumatococcus
500	Sodium carbonates	413	Tragacanth gum
466	Sodium carboxymethylcellulose	1518	Triacetin
331	Sodium citrates	451	Triphosphates
316	Sodium erythorbate		
365	Sodium fumarate	415	Xanthan gum
576	Sodium gluconate	967	Xylitol
325	Sodium lactate		

**Additive permitted at GMP—numerical listing**

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

**Additive permitted at GMP—numerical listing**

<b>INS #</b>	<b>Additive name</b>	<b>INS #</b>	<b>Additive name</b>
435	Polyoxyethylene (20) sorbitan monostearate	507	Hydrochloric acid
436	Polyoxyethylene (20) sorbitan tristearate	508	Potassium chloride
440	Pectins	509	Calcium chloride
442	Ammonium salts of phosphatidic acid	510	Ammonium chloride
450	Pyrophosphates	511	Magnesium chloride
451	Triphosphates	514	Sodium sulphates
452	Polyphosphates	515	Potassium sulphate
460	Cellulose, microcrystalline and powdered	516	Calcium sulphate
461	Methyl cellulose	518	Magnesium sulphate
463	Hydroxypropyl cellulose	519	Cupric sulphate
464	Hydroxypropyl methylcellulose	526	Calcium hydroxide
465	Methyl ethylcellulose	529	Calcium oxide
466	Sodium carboxymethylcellulose	551	Silicon dioxide (amorphous)
470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium	552	Calcium silicate
471	Mono- and diglycerides of fatty acids	553	Magnesium silicates
472a	Acetic and fatty acid esters of glycerol	554	Sodium aluminosilicate
472b	Lactic and fatty acid esters of glycerol	556	Calcium aluminium silicate
472c	Citric and fatty acid esters of glycerol	558	Bentonite
472e	Diacetyltartaric and fatty acid esters of glycerol	559	Aluminium silicate
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)	570	Stearic acid
473	Sucrose esters of fatty acids	575	Glucono delta-lactone
477	Propylene glycol esters of fatty acids	576	Sodium gluconate
481	Sodium lactylates	577	Potassium gluconate
482	Calcium lactylates	578	Calcium gluconate
491	Sorbitan monostearate	579	Ferrous gluconate
492	Sorbitan tristearate	620	L -glutamic acid
500	Sodium carbonates	621	Monosodium glutamate, L-
501	Potassium carbonates	622	Monopotassium glutamate, L-
503	Ammonium carbonates	623	Calcium glutamate, Di-L-
504	Magnesium carbonates	624	Monoammonium glutamate, L-
		625	Magnesium glutamate, Di-L-
		627	Disodium guanylate, 5'-
		631	Disodium inosinate, 5'-
		635	Disodium ribonucleotides, 5'-
		900a	Polydimethylsiloxane
		901	Beeswax, white & yellow
		903	Carnauba wax
		904	Shellac

**Additive permitted at GMP—numerical listing**

<b>INS #</b>	<b>Additive name</b>	<b>INS #</b>	<b>Additive name</b>
905b	Petrolatum (petroleum jelly)	1200	Polydextroses
941	Nitrogen		
942	Nitrous oxide	1400	Dextrins, white & yellow, roasted starch
943a	Butane (for pressurised food containers only)	1401	Acid treated starch
943b	Isobutane (for pressurised food containers only)	1402	Alkaline treated starch
944	Propane (for pressurised food containers only)	1403	Bleached starch
946	Octafluorocyclobutane (for pressurised food containers only)	1404	Oxidised starch
951	Aspartame (technological use consistent with section 1.125 only)	1405	Enzyme treated starches
953	Isomalt	1410	Monostarch phosphate
955	Sucralose (technological use consistent with section 1.125 only)	1412	Distarch phosphate
957	Thaumatococcus	1413	Phosphated distarch phosphate
961	Neotame (technological use consistent with section 1.125 only)	1414	Acetylated distarch phosphate
965	Maltitol & maltitol syrup	1422	Acetylated distarch adipate
966	Lactitol	1440	Hydroxypropyl starch
967	Xylitol	1442	Hydroxypropyl distarch phosphate
968	Erythritol	1450	Starch sodium octenylsuccinate
		1451	Acetylated oxidised starch
		1518	Triacetin
		1520	Propylene glycol
		1521	Polyethylene glycol 8000
		1522	Calcium lignosulphonate (40-65)
1105	Lysozyme		

**S16.02 Meaning of *colouring permitted at GMP***

(1) In this Code:

*colouring permitted at GMP* means any of the substances listed in the table to subsection (2) or the table to subsection (3).

Note: The table to subsection (2) lists substances in alphabetical order and the table to subsection (3) lists substances in numerical order.

(2) For subsection (1), the table in alphabetical order is:

**Colouring permitted at GMP—alphabetical listing**

---

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

(3) For subsection (1), the table in numerical order is:

**Colouring permitted at GMP—numerical listing**

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

**S16.03 Meaning of colouring permitted to a maximum level**

- (1) In this Code:

*colouring permitted to a maximum level* means any of the substances listed in the table to subsection (2) or the table to subsection (3).

Note: The table to subsection (2) lists substances in alphabetical order and the table to subsection (3) lists substances in numerical order.

- (2) For subsection (1), the table in alphabetical order is:

**Colouring permitted to a maximum level—alphabetical listing**

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

- (3) For subsection (1), the table in numerical order is:

**Colouring permitted to a maximum level—numerical listing**

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<b>INS #</b>	<b>Additive name</b>	<b>INS #</b>	<b>Additive name</b>
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

Division 3 of Part 4 of Chapter 1

### S17.01 Permitted forms of vitamins

For sections 1.128 and 1.129, the permitted forms of vitamins are:

#### Permitted forms of vitamins

<i>Vitamin</i>	<i>Permitted form</i>
Vitamin A	
• Retinol forms	Vitamin A (retinol) Vitamin A acetate (retinyl acetate) Vitamin A palmitate (retinyl palmitate) Vitamin A propionate (retinyl propionate)
• Carotene forms	beta-apo-8'-carotenal beta-carotene-synthetic carotenes-natural beta-apo-8'-carotenoic acid ethyl ester
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

**Permitted forms of vitamins (cont)**

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<b><i>Vitamin</i></b>	<b><i>Permitted form</i></b>
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	

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**S17.02 Permitted forms of minerals**

For sections 1.128 and 1.129, the permitted forms of minerals are:

**Permitted forms of minerals**

<b><i>Mineral</i></b>	<b><i>Permitted form</i></b>
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 phosphate	
Ferric citrate	
Ferric hydroxide	
Ferric phosphate	
Ferric pyrophosphate	
Ferric sodium edetate <sup>4</sup>	
Ferric sulphate (iron III sulphate)	
Ferrous carbonate	
Ferrous citrate	
Ferrous fumarate	
Ferrous gluconate	
Ferrous lactate	
Ferrous succinate	

**Permitted forms of minerals (cont)**

<b><i>Mineral</i></b>	<b><i>Permitted form</i></b>
Iron (cont)	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

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**Permitted forms of minerals (cont)**

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<b><i>Mineral</i></b>	<b><i>Permitted form</i></b>
Zinc	Zinc acetate
	Zinc chloride
	Zinc gluconate
	Zinc lactate
	Zinc oxide
	Zinc sulphate

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**S17.03 Permitted uses of vitamins and minerals**

For sections 1.128 and 1.129, the foods are listed in the table:

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>1 Cereals and cereal products</b>		
<i>1.1 Biscuits containing not more than 200 g/kg fat and not more than 50 g/kg sugars 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 µg (50%)	
Calcium	200 mg (25%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<i>1.2 Bread 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—200 µg (50%); (b) other foods—0	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>1 Cereals and cereal products (cont)</b>		
<b>1.3 Breakfast cereals, as purchased</b>		
<i>Reference quantity—a normal serving</i>		
Carotene forms of Vitamin A	200 µg (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 µg (50%)	
Calcium	200 mg (25%)	
Iron – except ferric sodium edetate	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<b>1.4 Cereal flours</b>		
<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 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>1 Cereals and cereal products (cont)</b>		
<b>1.5 Pasta</b>		
<i>Reference quantity—the quantity 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 µg (50%)	
Iron	3.0 mg (25%)	
Magnesium	80 mg (25%)	
Zinc	1.8 mg (15%)	
<b>2 Dairy products</b>		
<b>2.1 Dried milks</b>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.4 mg (25%)	
Vitamin D	2.5 µg (25%)	3.0 µg
Calcium	400 mg (50%)	
<b>2.2 Modified milks and skim milk</b>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	400 mg (50%)	
<b>2.3 Cheese and cheese products</b>		
<i>Reference quantity—25 g</i>		
Vitamin A	110 µg (15%)	125 µg
Calcium	200 mg (25%)	-
Phosphorus	150 mg (15%)	-
Vitamin D	1.0 µg (10%)	1.6 µg



<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>2 Dairy products (cont)</b>		
<i>2.4 Yoghurts (with or without other foods)</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	
<i>2.5 Dairy desserts containing no less than 3.1% m/m milk protein</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	320 mg (40%)	-
<i>2.6 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>2.7 Cream and cream products containing no more than 40% m/m milkfat</i>		
<i>Reference quantity—30 mL</i>		
Vitamin A	110 µg (15%)	125 µg
<i>2.8 Butter</i>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
<b>3 Edible oils and spreads</b>		
<i>3.1 Edible oil spreads and margarine</i>		
<i>Reference quantity—10 g</i>		
Vitamin A	110 µg (15%)	125 µg
Vitamin D	1.0 µg (10%)	1.6 µg
Vitamin E	(a) edible oil spreads and margarine containing no more than 28% total saturated fatty acids and trans fatty acids—3.5 mg (35%); (b) other foods—0	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>3 Edible oils and spreads (cont)</b>		
3.2 <i>Edible oils</i>		
<i>Reference quantity—10 g</i>		
Vitamin E	(a) sunflower oil and safflower oil— 7.0 mg (70%);	
	(b) other edible oils containing no more than 28% total saturated fatty acids and trans fatty acids—3.0 mg (30%)	
<b>4 Extracts</b>		
4.1 <i>Extracts of meat, vegetables or yeast (including modified yeast) and foods containing no less than 800 g/kg of extracts of meat, vegetables or yeast (including modified yeast)</i>		
<i>Reference quantity—5 g</i>		
Thiamin	0.55 mg (50%)	
Riboflavin	0.43 mg (25%)	
Niacin	2.5 mg (25%)	
Vitamin B <sub>6</sub>	0.4 mg (25%)	
Vitamin B <sub>12</sub>	0.5 µg (25%)	
Folate	100 µg (50%)	
Iron	1.8 mg (15%)	
<b>5 Fruit juice, vegetable juice, fruit drink and fruit cordial</b>		
5.1 <i>All fruit juice and concentrated fruit juice (including tomato juice)</i>		
<i>Reference quantity—200 mL</i>		
Calcium	200 mg (25%)	
Folate	100 µg (50%)	
Vitamin C	(a) blackcurrant juice—500 mg (12.5 times)	
	(b) guava juice—400 mg (10 times)	
	(c) tomato juice—60 mg (1.5 times)	
	(d) other juice—120 mg (3 times)	
Carotene forms of Vitamin A	(a) mango juice—800 µg (1.1 times)	
	(b) pawpaw juice—300 µg (40%)	
	(c) other juice—200 µg (25%)	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>5 Fruit juice, vegetable juice, fruit drink and fruit cordial (cont)</b>		
<b>5.2 Vegetable juice</b>		
<i>Reference quantity—200 mL</i>		
Vitamin C	60 mg (1.5 times)	
Carotene forms of Vitamin A	200 µg (25%)	
Folate	100 µg (50%)	
Calcium	200 mg (25%)	
<b>5.3 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</b>		
<i>Reference quantity—200 mL</i>		
Folate	refer to section 1.130	
Vitamin C	refer to section 1.130	
Carotene forms of vitamin A	refer to section 1.130	
Calcium	200 mg (25%)	
<b>5.5 Fruit cordial, fruit cordial base</b>		
<i>Reference quantity—200 mL</i>		
Vitamin C	refer to section 1.130	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>6 Analogues derived from legumes</b>		
<i>6.1 Beverages containing no less than 3% m/m protein derived from legumes</i>		
<i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.12 mg
Vitamin B <sub>12</sub>	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	
<i>6.2 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</i>		
<i>Reference quantity—100 g</i>		
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 µg (100%)	
Folate	no claim permitted	10 µg
Iron	3.5 mg (30%)	
Magnesium	no claim permitted	26 mg
Zinc	4.4 mg (35%)	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>6 Analogues derived from legumes (cont)</b>		
<i>6.3 Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes</i>		
<i>Reference quantity—150 g</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.08 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.11 mg
Vitamin B <sub>12</sub>	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	20 µg (10%)	
Calcium	320 mg (40%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.7 mg
Iodine	15 µg (10%)	
<i>6.4 Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes</i>		
<i>Reference quantity—75 g</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.26 mg (15%)	
Vitamin B <sub>6</sub>	0.2 µg (10%)	
Calcium	200 mg (25%)	
Phosphorus	no claim permitted	80 mg

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>6.5 Analogues of cheese containing no less than 15% m/m protein derived from legumes</b> <i>Reference quantity—25 g</i>		
Vitamin A	110 µg (15%)	125 µg
Riboflavin	0.17 mg (10%)	
Vitamin B <sub>12</sub>	0.3 µg (15%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Calcium	200 mg (25%)	
Phosphorus	150 mg (15%)	
Zinc	no claim permitted	1.0 mg
Iodine	no claim permitted	10 µg
<b>7 Composite products</b>		
<b>7.1 Soups, prepared for consumption in accordance with directions</b> <i>Reference quantity—200 mL</i>		
Calcium	200 mg (25%)	
<b>8 Analogues derived from cereals</b>		
<b>8.1 Beverages containing no less than 0.3% m/m protein derived from cereals</b> <i>Reference quantity—200 mL</i>		
Vitamin A	110 µg (15%)	125 µg
Thiamin	no claim permitted	0.10 mg
Riboflavin	0.43 mg (25%)	
Vitamin B <sub>6</sub>	no claim permitted	0.12 mg
Vitamin B <sub>12</sub>	0.8 µg (40%)	
Vitamin D	1.0 µg (10%)	1.6 µg
Folate	no claim permitted	12 µg
Calcium	240 mg (30%)	
Magnesium	no claim permitted	22 mg
Phosphorus	200 mg (20%)	
Zinc	no claim permitted	0.8 mg
Iodine	15 µg (10%)	

<b>Vitamin or mineral</b>	<b>Maximum claim per reference quantity (proportion RDI)</b>	<b>Maximum permitted quantity per reference quantity</b>
<b>9 Formulated beverages</b>		
9.1 <i>Formulated beverages</i>		
<i>Reference quantity—600 mL</i>		
Folate	50 µg (25%)	
Vitamin C	40 mg (100%)	
Carotene 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

Division 4 of Chapter 1 Part 4 of Chapter 1

### S18.01 Generally permitted processing aids—substances for section 1.133

(1) For paragraph 1.133(2)(b), the substances are:

1	activated carbon	18	oxygen
2	ammonia	19	perlite
3	ammonium hydroxide	20	phospholipids
4	argon	21	phosphoric acid
5	bone phosphate	22	polyethylene glycols
7	carbon monoxide	23	polyglycerol esters of fatty acids
8	diatomaceous earth	24	polyglycerol esters of interesterified ricinoleic acid
9	ethoxylated fatty alcohols	25	polyoxyethylene 40 stearate
10	ethyl alcohol	26	potassium hydroxide
11	fatty acid polyalkylene glycol ester	27	propylene glycol alginate
12	furcellaran	28	silica or silicates
13	hydrogenated glucose syrups	29	sodium hydroxide
14	isopropyl alcohol	30	sodium lauryl sulphate
15	magnesium hydroxide	31	sulphuric acid
16	oleic acid	32	tannic acid
17	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 S3.01 or S3.02.

Note: Silicates that are additives permitted at GMP (see section S16.01 of Schedule 16) may also be used as processing aids, in accordance with paragraph 1.133(2)(a).



**S18.02 Permitted processing aids for certain purposes**

For section 1.134, the substances, foods and maximum permitted levels are:

**Permitted processing aids for certain purposes (section 1.134)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<i>1</i>	<i>Technological purpose—Antifoam agent</i>	
1.1	Butanol	10
1.2	Oxystearin	GMP
1.3	Polydimethylsiloxane	10
1.4	Polyethylene glycol dioleate	GMP
1.5	Polyethylene/ polypropylene glycol copolymers	GMP
1.6	Soap	GMP
1.7	Sorbitan monolaurate	1
1.8	Sorbitan monooleate	1
<i>2</i>	<i>Technological purpose—Catalyst</i>	
2.1	Chromium (excluding chromium VI)	0.1
2.2	Copper	0.1
2.3	Molybdenum	0.1
2.4	Nickel	1.0
2.5	Peracetic acid	0.7
2.6	Potassium ethoxide	1.0
2.7	Potassium (metal)	GMP
2.8	Sodium (metal)	GMP
2.9	Sodium ethoxide	1.0
2.10	Sodium methoxide	1.0
<i>3</i>	<i>Technological purpose— decolourants, clarifying, filtration and adsorbent agents</i>	
3.1	Acid clays of montmorillonite	GMP
3.2	Chloromethylated aminated styrene-divinylbenzene resin	GMP
3.3	Co-extruded polystyrene and polyvinyl	GMP
3.4	Copper sulphate	GMP
3.5	Dimethylamine-epichlorohydrin copolymer	150
3.6	Dimethyldialkylammonium chloride	GMP

**Permitted processing aids for certain purposes (section 1.134) (cont)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<b>3</b>	<i>Technological purpose—decolourants, clarifying, filtration and adsorbent agents (cont)</i>	
3.7	Divinylbenzene copolymer	GMP
3.8	High density polyethylene co-extruded with kaolin	GMP
3.9	Iron oxide	GMP
3.10	Fish collagen, including Isinglass	GMP
3.11	Magnesium oxide	GMP
3.12	Modified polyacrylamide resins	GMP
3.13	Nylon	GMP
3.14	Phytates (including phytic acid, magnesium phytate & calcium phytate)	GMP
3.15	Polyester resins, cross-linked	GMP
3.16	Polyethylene	GMP
3.17	Polypropylene	GMP
3.18	Polyvinyl polypyrrolidone	GMP
3.19	Potassium ferrocyanide	0.1
<b>4</b>	<i>Technological purpose—desiccating preparation</i>	
4.1	Aluminium sulphate	GMP
4.2	Ethyl esters of fatty acids	GMP
4.3	Short chain triglycerides	GMP
<b>5</b>	<i>Technological purpose—ion exchange resin</i>	
5.1	Completely hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
5.2	Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
5.3	Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	GMP
5.4	Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, dimethylamine, diethylenetriamine, or dimethylethanolamine	GMP
5.5	Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamin cross-linked with epichlorohydrin	GMP
5.6	Divinylbenzene copolymer	GMP
5.7	Epichlorohydrin cross-linked with ammonia	GMP

**Permitted processing aids for certain purposes (section 1.134) (cont)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<i>5</i>	<i>Technological purpose—ion exchange resin (cont)</i>	
5.8	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
5.9	Hydrolysed copolymer of methyl acrylate and divinylbenzene	GMP
5.10	Methacrylic acid-divinylbenzene copolymer	GMP
5.11	Methyl acrylate-divinylbenzene copolymer containing not less than 2% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
5.12	Methyl acrylate-divinylbenzene copolymer containing not less than 3.5% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
5.13	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
5.14	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
5.15	Reaction resin of formaldehyde, acetone, and tetraethylenepentamine	GMP
5.16	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 quantity of cellulose	GMP
5.17	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 quantity of cellulose	GMP
5.18	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 quantity of cellulose	GMP

**Permitted processing aids for certain purposes (section 1.134) (cont)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
<i>5</i>	<i>Technological purpose—ion exchange resin (cont)</i>	
5.19	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 quantity of cellulose	GMP
5.20	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
5.21	Sulphite-modified cross-linked phenol-formaldehyde, with modification resulting in sulphonic acid groups on side chains	GMP
5.22	Sulphonated anthracite coal	GMP
5.23	Sulphonated copolymer of styrene and divinylbenzene	GMP
5.24	Sulphonated terpolymers of styrene, divinylbenzene, and acrylonitrile or methyl acrylate	GMP
5.25	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>6</i>	<i>Technological purpose—lubricant, release and anti-stick agent</i>	
6.1	Acetylated mono- and diglycerides	100
6.2	Mineral oil based greases	GMP
6.3	Thermally oxidised soya-bean oil	320
6.4	White mineral oil	GMP
<i>7</i>	<i>Technological purpose—carrier, solvent, diluent</i>	
7.1	Benzyl alcohol	500
7.2	Croscarmellose sodium	GMP
7.3	Ethyl acetate	GMP
7.4	Glycerol diacetate	GMP
7.5	Glyceryl monoacetate	GMP
7.6	Glycine	GMP
7.7	Isopropyl alcohol	1000
7.8	L-Leucine	GMP
7.9	Triethyl citrate	GMP

**S18.03 Permitted enzymes**

- (1) For section 1.135, the enzymes and sources are set out in this section.

- (2) The sources listed in relation to enzymes of microbial origin (item 3) 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 genetically modified sources. If an enzyme from such a source is used as a processing aid, the resulting food will have as an ingredient a food produced using gene technology, and the requirements relating to foods produced using gene technology will apply—see Division 1 of Part 3 and Division 9 of Part 4 of Chapter 1. See items 3.1, 3.3, 3.5, 3.23, 3.26, 3.28, 3.30, 3.34, 3.35, 3.37, 3.38, 3.40, 3.42, 3.43, 3.44, 3.46, 3.48 and 3.53.

#### Permitted enzymes (section 1.135)

Item	Enzyme	Source
<i>1</i>	<i>Enzymes of animal origin</i>	
1.1	Lipase, triacylglycerol (EC 3.1.1.3)	Bovine stomach; salivary glands or forestomach of calf, kid or lamb; porcine or bovine pancreas
1.2	Pepsin (EC 3.4.23.1)	Bovine or porcine stomach
1.3	Phospholipase A <sub>2</sub> (EC 3.1.1.4)	Porcine pancreas
1.4	Thrombin (EC 3.4.21.5)	Bovine or porcine blood
1.5	Trypsin (EC 3.4.21.4)	Porcine or bovine pancreas
<i>2</i>	<i>Enzymes of plant origin</i>	
2.1	α-Amylase (EC 3.2.1.1)	Malted cereals
2.2	β-Amylase (EC 3.2.1.2)	Sweet potato ( <i>Ipomoea batatas</i> ) Malted cereals
2.3	Actinidin (EC 3.4.22.14)	Kiwifruit ( <i>Actinidia deliciosa</i> )
2.4	Ficin (EC 3.4.22.3)	Ficus spp.
2.5	Fruit bromelain (EC 3.4.22.4)	Pineapple fruit ( <i>Ananas comosus</i> )
2.6	Papain (EC 3.4.22.2)	<i>Carica papaya</i>
2.7	Stem bromelain (EC 3.4.22.32)	Pineapple stem ( <i>Ananas comosus</i> )

**Permitted enzymes (section 1.135) (cont)**

<b>Item</b>	<b>Enzyme</b>	<b>Source</b>
<b>3</b>	<i>Enzymes of microbial origin</i>	
3.1	$\alpha$ -Acetolactate decarboxylase (EC 4.1.1.5)	Bacillus amyloliquefaciens  Bacillus subtilis <i>Bacillus subtilis</i> , containing the gene for $\alpha$ -Acetolactate decarboxylase isolated from <i>Bacillus brevis</i>
3.2	Aminopeptidase (EC 3.4.11.1)	Aspergillus oryzae Lactococcus lactis
3.3	$\alpha$ -Amylase (EC 3.2.1.1)	Aspergillus niger Aspergillus oryzae Bacillus amyloliquefaciens Bacillus licheniformis Bacillus licheniformis, containing the gene for $\alpha$ -Amylase isolated from Geobacillus stearothermophilus Bacillus subtilis Bacillus subtilis, containing the gene for $\alpha$ -Amylase isolated from Geobacillus stearothermophilus Geobacillus stearothermophilus
3.4	$\beta$ -Amylase (EC 3.2.1.2)	Bacillus amyloliquefaciens Bacillus subtilis
3.5	Amylomaltase (EC 2.4.1.25)	Bacillus amyloliquefaciens, containing the gene for amylomaltase derived from Thermus thermophilus
3.6	$\alpha$ -Arabinofuranosidase (EC 3.2.1.55)	Aspergillus niger
3.7	Asparaginase (EC 3.5.1.1)	Aspergillus niger Aspergillus oryzae
3.8	Aspergillopepsin I (3.4.23.18)	Aspergillus niger Aspergillus oryzae
3.9	Aspergillopepsin II (3.4.23.19)	Aspergillus niger
3.10	Carboxylesterase (EC 3.1.1.1)	Rhizomucor miehei
3.11	Catalase (EC 1.11.1.6)	Aspergillus niger Micrococcus luteus

**Permitted enzymes (section 1.135) (cont)**

<b>Item</b>	<b>Enzyme</b>	<b>Source</b>
<b>3</b>	<i>Enzymes of microbial origin (cont)</i>	
3.12	Cellulase (EC 3.2.1.4)	Aspergillus niger Penicillium funiculosum Trichoderma reesei Trichoderma viride
3.13	Chymosin (EC 3.4.23.4)	Aspergillus niger Escherichia coli K-12 strain GE81 Kluyveromyces lactis
3.14	Cyclodextrin glucanotransferase (EC 2.4.1.19)	Paenibacillus macerans
3.15	Dextranase (EC 3.2.1.11)	Chaetomium gracile Penicillium lilacinum
3.16	Endo-arabinase (EC 3.2.1.99)	Aspergillus niger
3.17	Endo-protease (EC 3.4.21.26)	Aspergillus niger
3.18	$\alpha$ -Galactosidase (EC 3.2.1.22)	Aspergillus niger
3.19	$\beta$ -Galactosidase (EC 3.2.1.23)	Aspergillus niger Aspergillus oryzae Bacillus circulans ATCC 31382 Kluyveromyces marxianus Kluyveromyces lactis
3.20	Glucan 1,3- $\beta$ -glucosidase (EC 3.2.1.58)	Trichoderma harzianum
3.21	$\beta$ -Glucanase (EC 3.2.1.6)	Aspergillus niger Aspergillus oryzae Bacillus amyloliquefaciens Bacillus subtilis Disporotrichum dimorphosporum Humicola insolens Talaromyces emersonii Trichoderma reesei
3.22	Glucoamylase (EC 3.2.1.3)	Aspergillus niger Aspergillus oryzae Rhizopus delemar Rhizopus oryzae Rhizopus niveus

**Permitted enzymes (section 1.135) (cont)**

<b>Item</b>	<b>Enzyme</b>	<b>Source</b>
<b>3</b>	<i>Enzymes of microbial origin (cont)</i>	
3.23	Glucose oxidase (EC 1.1.3.4)	Aspergillus niger Aspergillus oryzae, containing the gene for glucose oxidase isolated from Aspergillus niger
3.24	$\alpha$ -Glucosidase (EC 3.2.1.20)	Aspergillus oryzae Aspergillus niger
3.25	$\beta$ -Glucosidase (EC 3.2.1.21)	Aspergillus niger
3.26	Glycerophospholipid cholesterol acyltransferase, protein engineered variant (EC 2.3.1.43)	Bacillus licheniformis, containing the gene for glycerophospholipid cholesterol acyltransferase isolated from Aeromonas salmonicida subsp. salmonicida
3.27	Hemicellulase endo-1,3- $\beta$ -xylanase (EC 3.2.1.32)	Humicola insolens
3.28	Hemicellulase endo-1,4- $\beta$ -xylanase (EC 3.2.1.8)	Aspergillus niger  Aspergillus oryzae Aspergillus oryzae, containing the gene for Endo-1,4- $\beta$ -xylanase isolated from Aspergillus aculeatus Aspergillus oryzae, containing the gene for Endo-1,4- $\beta$ -xylanase isolated from Thermomyces lanuginosus Bacillus amyloliquefaciens Bacillus subtilis Humicola insolens Trichoderma reesei
3.29	Hemicellulase multicomponent enzyme (EC 3.2.1.78)	Aspergillus niger  Bacillus amyloliquefaciens Bacillus subtilis Trichoderma reesei
3.30	Hexose oxidase (EC 1.1.3.5)	Hansenula polymorpha, containing the gene for Hexose oxidase isolated from Chondrus crispus
3.31	Inulinase (EC 3.2.1.7)	Aspergillus niger
3.32	Invertase (EC 3.2.1.26)	Saccharomyces cerevisiae
3.33	Lipase, monoacylglycerol (EC 3.1.1.23)	Penicillium camembertii



**Permitted enzymes (section 1.135) (cont)**

<b>Item</b>	<b>Enzyme</b>	<b>Source</b>
<b>3</b>	<i>Enzymes of microbial origin (cont)</i>	
3.34	Lipase, triacylglycerol (EC 3.1.1.3)	Aspergillus niger Aspergillus oryzae Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from Fusarium oxysporum Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from Humicola lanuginosa Aspergillus oryzae, containing the gene for Lipase, triacylglycerol isolated from Rhizomucor miehei Candida rugosa Hansenula polymorpha, containing the gene for Lipase, triacylglycerol isolated from Fusarium heterosporum Mucor javanicus Penicillium roquefortii Rhizopus arrhizus Rhizomucor miehei Rhizopus niveus Rhizopus oryzae
3.35	Lipase, triacylglycerol, protein engineered variant (EC 3.1.1.3)	Aspergillus niger, containing the gene for lipase, triacylglycerol isolated from Fusarium culmorum
3.36	Lysophospholipase (EC 3.1.1.5)	Aspergillus niger
3.37	Maltogenic $\alpha$ -amylase (EC 3.2.1.133)	Bacillus subtilis containing the gene for maltogenic $\alpha$ -amylase isolated from Geobacillus stearothermophilus
3.38	Maltotetraohydrolase, protein engineered variant (EC 3.2.1.60)	Bacillus licheniformis, containing the gene for maltotetraohydrolase isolated from Pseudomonas stutzeri
3.39	Metalloproteinase	Aspergillus oryzae Bacillus amyloliquefaciens Bacillus coagulans Bacillus subtilis

**Permitted enzymes (section 1.135) (cont)**

<b>Item</b>	<b>Enzyme</b>	<b>Source</b>
<b>3</b>	<i>Enzymes of microbial origin (cont)</i>	
3.40	Mucorpepsin (EC 3.4.23.23)	Aspergillus oryzae Aspergillus oryzae, containing the gene for Aspartic proteinase isolated from Rhizomucor meihei Rhizomucor meihei Cryphonectria parasitica
3.41	Pectin lyase (EC 4.2.2.10)	Aspergillus niger
3.42	Pectinesterase (EC 3.1.1.11)	Aspergillus niger Aspergillus oryzae, containing the gene for pectinesterase isolated from Aspergillus aculeatus
3.43	Phospholipase A1 (EC 3.1.1.32)	Aspergillus oryzae, containing the gene for phospholipase A1 isolated from Fusarium venenatum
3.44	Phospholipase A2 (EC 3.1.1.4)	Aspergillus niger, containing the gene isolated from porcine pancreas Streptomyces violaceoruber
3.45	3-Phytase (EC 3.1.3.8)	Aspergillus niger
3.46	4-Phytase (EC 3.1.3.26)	Aspergillus oryzae, containing the gene for 4-phytase isolated from Peniophora lycii
3.47	Polygalacturonase or Pectinase multicomponent enzyme (EC 3.2.1.15)	Aspergillus niger Aspergillus oryzae Trichoderma reesei
3.48	Pullulanase (EC 3.2.1.41)	Bacillus acidopullulyticus Bacillus amyloliquefaciens Bacillus licheniformis Bacillus subtilis Bacillus subtilis, containing the gene for pullulanase isolated from Bacillus acidopullulyticus Klebsiella pneumoniae

**Permitted enzymes (section 1.135) (cont)**

<b>Item</b>	<b>Enzyme</b>	<b>Source</b>
<b>3</b>	<i>Enzymes of microbial origin (cont)</i>	
3.49	Serine proteinase (EC 3.4.21.14)	Aspergillus oryzae Bacillus amyloliquefaciens Bacillus halodurans Bacillus licheniformis Bacillus subtilis
3.50	Transglucosidase (EC 2.4.1.24)	Aspergillus niger
3.51	Transglutaminase (EC 2.3.2.13)	Streptomyces mobaraensis
3.52	Urease (EC 3.5.1.5)	Lactobacillus fermentum
3.53	Xylose isomerise (EC 5.3.1.5)	Actinoplanes missouriensis Bacillus coagulans Microbacterium arborescens Streptomyces olivaceus Streptomyces olivochromogenes Streptomyces murinus Streptomyces rubiginosus

**S18.04 Permitted microbial nutrients and microbial nutrient adjuncts**

For section 1.136, the substances are:

**Permitted microbial nutrients and microbial nutrient adjuncts**

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1	adenine	22	inosine
2	adonitol	23	inositol
3	ammonium sulphate	24	manganese chloride
4	ammonium sulphite	25	manganese sulphate
5	aginine	26	niacin
6	asparagine	27	nitric acid
7	aspartic acid	28	pantothenic acid
8	benzoic acid	29	peptone
9	biotin	30	phytates
10	calcium pantothenate	31	polyvinylpyrrolidone
11	calcium propionate	32	pyridoxine hydrochloride
12	copper sulphate	33	riboflavin
13	cystine	34	sodium formate
14	cysteine monohydrochloride	35	sodium molybdate
15	dextran	36	sodium tetraborate
16	ferrous sulphate	37	thiamine
17	glutamic acid	38	threonine
18	glycine	39	uracil
19	guanine	40	xanthine
20	histidine	41	zinc chloride
21	hydroxyethyl starch	42	zinc sulphate

**S18.05 Permitted processing aids for water**

For section 1.137, the substances and maximum permitted levels are:

**Permitted processing aids for water (section 1.137)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
1	Aluminium sulphate	GMP
2	Ammonium sulphate	GMP
3	Calcium hypochlorite	5 (available chlorine)
4	Calcium sodium polyphosphate	GMP
5	Chlorine	5 (available chlorine)
6	Chlorine dioxide	1
7	Cobalt sulphate	2
8	Copper sulphate	2
9	Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	GMP
10	Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethylamine, diethylenetriamine or dimethylethanolamine	GMP
11	Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
12	Ferric chloride	GMP
13	Ferric sulphate	GMP
14	Ferrous sulphate	GMP
15	Hydrofluorosilicic acid (fluorosilicic acid) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
16	Hydrolyzed copolymers of methyl acrylate and divinylbenzene	GMP
17	Hydrolyzed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
18	Hydrogen peroxide	5
19	1-Hydroxyethylidene-1,1-diphosphonic acid	GMP
20	Lignosulphonic acid	GMP
21	Magnetite	GMP
22	Maleic acid polymers	GMP
23	Methyl acrylate-divinylbenzene copolymer containing not less than 2% divinylbenzene aminolysed with dimethylaminopropylamine	GMP

**Permitted processing aids for water (section 1.137) (cont)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
24	Methacrylic acid-divinylbenzene copolymer	GMP
25	Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% divinylbenzene and not more than 0.6% diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine	GMP
26	Modified polyacrylamide resins	GMP
27	Monobutyl ethers of polyethylene-polypropylene glycol	GMP
28	Ozone	GMP
29	Phosphorous acid	GMP
30	Polyacrylamide (polyelectrolytes)	0.0002 (as acrylamide monomer)
31	Polyaluminium chloride	GMP
32	Polydimethyldiallyl ammonium chloride	GMP
33	Polyoxypropylene glycol	GMP
34	Potassium permanganate	GMP
35	Reaction resin of formaldehyde, acetone and tetraethylenepentamine	GMP
36	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 quantity of cellulose	GMP
37	Silver ions	0.01
38	Sodium aluminate	GMP
39	Sodium fluoride (only in water used as an ingredient in other foods)	1.5 (as fluoride)
40	Sodium fluorosilicate (Sodium silicofluoride) (only in water used as an ingredient in other foods)	1.5 (as fluoride)
41	Sodium glucoheptonate	0.08 (measured as cyanide)
42	Sodium gluconate	GMP
43	Sodium humate	GMP
44	Sodium hypochlorite	5 (available chlorine)
45	Sodium lignosulphonate	GMP
46	Sodium metabisulphite	GMP
47	Sodium nitrate	50 (as nitrate)

**Permitted processing aids for water (section 1.137) (cont)**

<b>Item</b>	<b>Substance</b>	<b>Maximum permitted level (mg/kg)</b>
48	Sodium polymethacrylate	2.5
49	Sodium sulphite (neutral or alkaline)	GMP
50	Styrene-divinylbenzene cross-linked copolymer	0.03 (as styrene)
51	Sulphonated copolymer of styrene and divinylbenzene	GMP
52	Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	GMP
53	Sulphite modified cross-linked phenol-formaldehyde	GMP
54	Tannin powder extract	GMP
55	Tetrasodium ethylene diamine tetraacetate	GMP
56	Zinc sulphate	GMP

**S18.06 Permitted bleaching, washing and peeling agents—various foods**

For section 1.138, the substances, foods and maximum permitted levels are:

**Permitted bleaching, washing and peeling agents (section 1.138)**

	<b>Substance</b>	<b>Food</b>	<b>Maximum permitted level (mg/kg)</b>
1	Benzoyl peroxide	All foods	40 (measured as benzoic acid)
2	Bromo-chloro-dimethylhydantoin	All foods	1.0 (available chlorine) 1.0 (inorganic bromide) 2.0 (dimethylhydantoin)
3	Calcium hypochlorite	All foods	1.0 (available chlorine)
4	Chlorine	All foods	1.0 (available chlorine)
5	Chlorine dioxide	All foods	1.0 (available chlorine)
6	Diammonium hydrogen orthophosphate	All foods	GMP
7	Dibromo-dimethylhydantoin	All foods	2.0 (inorganic bromide) 2.0 (dimethylhydantoin)
8	2-Ethylhexyl sodium sulphate	All foods	0.7
9	Hydrogen peroxide	All foods	5
10	Iodine	Fruits, vegetables and eggs	GMP
11	Oxides of nitrogen	All foods	GMP
12	Ozone	All foods	GMP
13	Peracetic acid	All foods	GMP
14	Sodium chlorite	All foods	1.0 (available chlorine)
15	Sodium dodecylbenzene sulphonate	All foods	0.7
16	Sodium hypochlorite	All foods	1.0 (available chlorine)
17	Sodium laurate	All foods	GMP
18	Sodium metabisulphite	Root and tuber vegetables	25
19	Sodium peroxide	All foods	5
20	Sodium persulphate	All foods	GMP
21	Triethanolamine	Dried vine fruit	GMP



**S18.07 Permitted extraction solvents—various foods**

For section 1.139, the substances, foods and maximum permitted levels are:

**Permitted extraction solvents (section 1.139)**

	<b>Substance</b>	<b>Food</b>	<b>Maximum permitted level (mg/kg)</b>
1	Acetone	Flavouring substances	2
		Other foods	0.1
2	Benzyl alcohol	All foods	GMP
3	Butane	Flavouring substances	1
		Other foods	0.1
4	Butanol	All foods	10
5	Cyclohexane	All foods	1
6	Dibutyl ether	All foods	2
7	Diethyl ether	All foods	2
8	Dimethyl ether	All foods	2
9	Ethyl acetate	All foods	10
10	Glyceryl triacetate	All foods	GMP
11	Hexanes	All foods	20
12	Isobutane	Flavouring substances	1
		Other foods	0.1
13	Methanol	All foods	5
14	Methylene chloride	Decaffeinated coffee	2
		Decaffeinated tea	2
		Flavouring substances	2
15	Methylethyl ketone	All foods	2
16	Propane	All foods	1
17	Toluene	All foods	1

**S18.08 Permitted processing aids—miscellaneous functions**

(1) For section 1.140, 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 quantity 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—miscellaneous purposes (section 1.140)**

	<b>Substance</b>	<b>Technological purpose and food</b>	<b>Maximum permitted level (mg/kg)</b>
1	Agarose ion exchange resin	Removal of specific proteins and polyphenols from beer	GMP
2	Ammonium persulphate	Yeast washing agent	GMP
3	Ammonium sulphate	Decalcification agent for edible casings	GMP
4	Cupric citrate	Removal of sulphide compounds from wine	GMP
5	$\beta$ -Cyclodextrin	Used to extract cholesterol from eggs	GMP
6	Butanol	Suspension agent for sugar crystals	10
7	Carbonic acid	Bleached tripe washing agent	GMP
8	Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
9	A colouring that is an additive permitted at GMP, a colouring permitted at GMP, or a colouring permitted to a maximum level	Applied to the outer surface of meat as a brand for the purposes of inspection or identification	GMP
10	Ethyl acetate	Cell disruption of yeast	GMP
11	Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
12	Gibberellic acid	Barley germination	GMP
13	Gluteral	Manufacture of edible collagen casings	GMP

**Permitted processing aids—miscellaneous purposes (section 1.140) (cont)**

	<b>Substance</b>	<b>Technological purpose and food</b>	<b>Maximum permitted level (mg/kg)</b>
14	Hydrogen peroxide	Control of lactic acid producing microorganisms to stabilise the pH during the manufacture of: (a) fermented milk; (b) fermented milk products; (c) cheese made using lactic acid producing microorganisms; (d) cheese products made using lactic acid producing microorganisms	5
		Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate	5
		Removal of glucose from egg	5
		Removal of sulphur dioxide	5
15	1-Hydroxyethylidene-1,1-diphosphonic acid	Metal sequestrant for use with anti-microbial agents for meat, fruit and vegetables	GMP
16	Ice Structuring Protein type III HPLC 12	Manufacture of ice cream and edible ices	100
17	Indole acetic acid	Barley germination	GMP
18	Lactoperoxidase from bovine milk EC 1.11.1.7	Reduce the bacterial population or inhibit bacterial growth on meat surfaces	GMP
19	L-Cysteine (or HCl salt)	Dough conditioner	75
20	<i>Listeria</i> phage P100	Listericidal treatment for use on approved food for use of phage	GMP
21	Morpholine	Solubilising agent for coating mixtures on fruits	GMP
22	Oak	For use in the manufacture of wine	GMP
23	Octanoic acid	Anti-microbial agent for meat, fruit and vegetables	GMP
24	Paraffin	Coatings for cheese and cheese products	GMP
25	Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP

**Permitted processing aids—miscellaneous purposes (section 1.140) (cont)**

	<b>Substance</b>	<b>Technological purpose and food</b>	<b>Maximum permitted level (mg/kg)</b>
26	Potassium bromate	Germination control in malting	Limit of determination of bromate
27	Sodium bromate	Germination control in malting	Limit of determination of bromate
28	Sodium chlorite	Anti-microbial agent for meat, fish, fruit and vegetables	Limit of determination of chlorite, chlorate, chlorous acid and chlorine dioxide
29	Sodium gluconate	Denuding, bleaching & neutralising tripe	GMP
30	Sodium glycerophosphate	Cryoprotectant for starter culture	GMP
31	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
32	Sodium sulphide	Treatment of hides for use in gelatine and collagen manufacture	GMP
33	Sodium sulphite	Dough conditioner	60
34	Sodium thiocyanate	Reduce and/or inhibit bacterial population on meat surfaces	GMP
35	Stearyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	GMP
36	Sulphur dioxide	Control of nitrosodimethylamine in malting	750
		Treatment of hides for use in gelatine and collagen manufacture	750
37	Sulphurous acid	Softening of corn kernels	GMP
		Treatment of hides for use in gelatine and collagen manufacture	GMP
38	Triethanolamine	Solubilising agent for coating mixtures for fruits	GMP

**Permitted processing aids—miscellaneous purposes (section 1.140) (cont)**

	<b>Substance</b>	<b>Technological purpose and food</b>	<b>Maximum permitted level (mg/kg)</b>
39	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
40	Woodflour from untreated <i>Pinus radiata</i>	Gripping agent used in the treatment of hides	GMP

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## S18.09 Permission to use dimethyl dicarbonate as microbial control agent

**S18.09 Permission to use dimethyl dicarbonate as microbial control agent**

For section 1.141, the foods and maximum permitted addition levels are:

**Permission to use dimethyl dicarbonate as microbial control agent (section 1.141)**

<b>Item</b>	<b>Food</b>	<b>Maximum permitted addition level</b>
1	Any of the following: (a) fruit juice; (b) vegetable juice; (c) fruit juice product; (d) vegetable juice product.	250 mg/kg
2	Water-based flavoured drinks	250 mg/kg
3	Formulated beverages	250 mg/kg
4	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

Division 5 of Part 4 of Chapter 1

### S19.01 Interpretation

In this Schedule:

**arsenic** is taken to be a metal.

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

**hydrocyanic acid, total** means all hydrocyanic acid including hydrocyanic acid evolved from linamarin, lotaustralin, acetone cyanohydrin or butanone cyanohydrin during or following enzyme hydrolysis or acid hydrolysis.

**MU** means the unit of measurement 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 containing sweet cassava that is represented as ready for immediate consumption with no further preparation required, and includes crisps, crackers and ‘vege’ crackers.

### S19.02 Calculating levels of contaminants and toxicants

- (1) For this Schedule:
  - (a) a reference to a metal is taken to include a reference to each chemical species of the 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.
- (2) For this Schedule, if a food is dried, dehydrated or concentrated:
  - (a) in the case of seaweed—calculations are to be based on seaweed at 85% hydration; and
  - (b) in the case of fish—calculations are to be based on an 80% moisture basis; and
  - (c) otherwise—calculations are to be based on the food or its ingredients prior to drying, dehydration or concentration.
- (3) For paragraph (1)(b), calculations must be based on 1 or more of:
  - (a) the manufacturer’s analysis of the food; or
  - (b) the actual or average quantity of water in the ingredients of the food; or



(c) generally accepted data.

**S19.03 Maximum levels of metal contaminants**

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

<b>Substance</b>	<b>Food product</b>	<b>Maximum level</b>
<b>Arsenic (total)</b>	Cereals	1
<b>Arsenic (inorganic)</b>	Crustacea	2
	Fish	2
	Molluscs	1
	seaweed	1
<b>Cadmium</b>	chocolate and cocoa products	0.5
	kidney of cattle, sheep and pig	2.5
	leafy vegetables (as specified in Schedule 22)	0.1
	liver of cattle, sheep and pig	1.25
	meat of cattle, sheep and pig (excluding offal)	0.05
	molluscs (excluding dredge/bluff oysters and queen scallops)	2
	peanuts	0.5
	rice	0.1
	root and tuber vegetables (as specified in Schedule 22)	0.1
	wheat	0.1
<b>Lead</b>	Brassicas	0.3
	cereals, pulses and legumes	0.2
	edible offal of cattle, sheep, pig and poultry	0.5
	fish	0.5
	fruit	0.1
	infant formulae	0.02
	meat of cattle, sheep, pig and poultry (excluding offal)	0.1
	molluscs	2
	vegetables (except brassicas)	0.1
<b>Tin</b>	all canned foods	250

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**S19.04 Maximum levels of non-metal contaminants**

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

<b>Substance</b>	<b>Food</b>	<b>Maximum level</b>
<b>Acrylonitrile</b>	all food	0.02
<b>Aflatoxin</b>	peanuts	0.015
	tree nuts (as specified in Schedule 22)	0.015
<b>Amnesic shellfish poisons (Domoic acid equivalent)</b>	bivalve molluscs	20
<b>3-chloro-1,2-propanediol</b>	soy sauce and oyster sauce	0.2 (calculated on a 40% dry matter content)
<b>Diarrhetic shellfish poisons (okadaic acid equivalent)</b>	bivalve molluscs	0.2
<b>1,3-dichloro-2-propanol</b>	soy sauce and oyster sauce	0.005 (calculated on a 40% dry matter content)
<b>Ergot</b>	cereal grains	500
<b>Methanol</b>	red wine, white wine and fortified wine	3 g of methanol/L ethanol
	whisky, rum, gin and vodka	0.4 g of methanol/L ethanol
	other spirits, fruit wine, vegetable wine and mead	8 g of methanol/L ethanol
<b>Neurotoxic shellfish poisons</b>	bivalve molluscs	200 MU/kg
<b>Paralytic shellfish poisons (Saxitoxin equivalent)</b>	bivalve molluscs	0.8
<b>Phomopsins</b>	lupin seeds and the products of lupin seeds	0.005
<b>Polychlorinated biphenyls, total</b>	mammalian fat	0.2
	poultry fat	0.2
	milk and milk products	0.2
	eggs	0.2
	fish	0.5
<b>Vinyl chloride</b>	all food	0.01

**S19.05 Maximum levels of natural toxicants from the addition of a flavouring substance**

For each natural toxicant listed below, the maximum level (in mg/kg) for that toxicant from the addition of a flavouring substance for a particular food is listed in relation to that food:

<b>Substance</b>	<b>Food</b>	<b>Maximum level</b>
<b>Agaric acid</b>	food containing mushrooms	100
	alcoholic beverages	100
<b>Aloin</b>	alcoholic beverages	50
<b>Berberine</b>	alcoholic beverages	10
<b>Coumarin</b>	alcoholic beverages	10
<b>Hydrocyanic acid, total</b>	Confectionery	25
	stone fruit juices	5
	marzipan	50
	alcoholic beverages	1 mg per 1% alcohol content
<b>Hypericine</b>	alcoholic beverages	2
<b>Pulegone</b>	confectionery	350
	beverages	250
<b>Quassine</b>	alcoholic beverages	50
<b>Quinine</b>	mixed alcoholic drinks not elsewhere classified	300
	tonic drinks, bitter drinks and quinine drinks	100
	wine based drinks and reduced alcohol wines	300
<b>Safrole</b>	food containing mace and nutmeg	15
	meat products	10
	alcoholic beverages	5
<b>Santonin</b>	alcoholic beverages	1
<b>Sparteine</b>	alcoholic beverages	5
<b>Thujones (alpha and beta)</b>	sage stuffing	250
	bitters	35
	sage flavoured foods	25
	alcoholic beverages	10

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**S19.06 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:

<b>Substance</b>	<b>Food</b>	<b>Maximum level</b>
<b>Erucic acid</b>	edible oils	20,000
<b>Histamine</b>	fish and fish products	200
<b>Hydrocyanic acid, total</b>	ready-to-eat cassava chips	10
<b>Lupin alkaloids</b>	lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls	200

**S19.07 Mean level of mercury in fish**

- (1) For subsection 1.142(2), if the prescribed number of sample units is available:
  - (a) for gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark:
    - (i) the average level of mercury in those sample units must be no greater than 1.0 mg/kg; and
    - (ii) the maximum level of mercury in any sample unit must be no greater than 1.5 mg/kg; and
  - (b) for other fish, crustacea and molluscs:
    - (i) the average level of mercury in those sample units must be no greater than 0.5 mg/kg; and
    - (ii) the maximum level of mercury in any sample unit must be no greater than 1.5 mg/kg.
- (2) For subsection 1.142(2), if the prescribed number of sample units is not available:
  - (a) for gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark:
    - (i) if 5 sample units are available—the average level of mercury in those sample units must be no greater than 1.0 mg/kg; and
    - (ii) if 5 sample units are not available—the maximum level of mercury in each sample unit must be no greater than 1 mg/kg; and
  - (b) for other fish, crustacea and molluscs:
    - (i) if 5 sample units are available—the maximum level of mercury in each sample unit must be no more than 0.5 mg/kg; and
    - (ii) in the case of fish, if 5 sample units are not available—the maximum level of mercury in each sample unit must be no greater than 1 mg/kg.

- (3) For subsections (1) and (2), the **prescribed number of sample units** is:
- (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; and
  - (b) for crustacea and molluscs:
    - (i) for a lot of not more than 1 tonne—10;
    - (ii) for a lot of more than 1 but not more than 5 tonnes—15;
    - (iii) for a lot of more than 5 but not more than 30 tonnes—20;
    - (iv) for a lot of more than 30 but not more than 100 tonnes—25;
    - (v) for a lot of more than 100 tonnes—30.
- (4) For this section, average levels must be calculated over the following number of sample units:
- (a) if the prescribed number of sample units is available—the prescribed number;
  - (b) otherwise—5.
- (5) In this section:

**sample unit** means a quantity taken from the edible portion of a fish, whether packaged or otherwise, that has been randomly selected from the lot being analysed.

## Schedule 20—Maximum residue limits

Division 6 of Part 4 of Chapter 1

### S20.01 Maximum residue limits

The maximum residue limits are as follows:

<b>Chemical: Abamectin</b>		Peas	T0.5
<i>Residue definition: Sum of avermectin B1a, avermectin B1b and (Z)-8,9 avermectin B1a, and (Z)-8,9 avermectin B1b</i>		Peppers	T0.02
Almonds	T*0.01	Pig kidney	0.01
Apple	0.01	Pig liver	0.02
Blackberries	T0.1	Pig meat (in the fat)	0.02
Cattle, edible offal of	0.1	Raspberries, red, black	T0.1
Cattle fat	0.1	Rucola (rocket)	T0.5
Cattle meat	0.005	Sheep, edible offal of	0.05
Cattle milk	0.02	Sheep meat (in the fat)	0.05
Chervil	T0.5	Soya bean (dry)	*0.002
Citrus fruits	0.01	Squash, Summer	0.02
Coriander (leaves, stem, roots)	T0.5	Strawberry	0.1
Cotton seed	*0.01	Sweet corn (corn-on-the-cob)	T*0.01
Cucumber	0.02	Tomato	0.05
Currant, black	0.02	Watermelon	T0.02
Egg plant	0.02		
Goat fat	0.1	<b>Chemical: Acephate</b>	
Goat kidney	0.01	<i>Residue definition: Acephate (Note: the metabolite methamidophos has separate MRLs)</i>	
Goat liver	0.05	Banana	1
Goat milk	0.005	Brassica (cole or cabbage) vegetables,	
Goat muscle	0.01	Head cabbages, Flowerhead brassicas	5
Ground cherries	T0.01	Citrus fruits	5
Herbs	T0.5	Cotton seed	2
Hops, dry	0.1	Edible offal (mammalian)	0.2
Lemon balm	T0.5	Eggs	0.2
Lettuce, head	0.05	Lettuce, head	10
Lettuce, leaf	T0.2	Lettuce, leaf	10
Maize	T*0.01	Macadamia nuts	*0.1
Melons, except watermelon	T0.02	Meat (mammalian) [except sheep meat]	0.2
Mizuna	T0.5	Peppers, Sweet	5
Papaya (pawpaw)	T0.1	Potato	0.5
Passionfruit	T0.1	Sheep meat	*0.01
Pear	0.01	Soya bean (dry)	1
		Sugar beet	0.1

## S20.01 Maximum residue limits

Tomato	5
Tree tomato (tamarillo)	0.5

**Chemical: Acetamiprid**

*Residue definition: Commodities of plant origin: Acetamiprid*

*Residue definition: Commodities of animal origin: Sum of acetamiprid and N-demethyl acetamiprid ((E)-N1-[(6-chloro-3-pyridyl)methyl]-N2-cyanoacetamide), expressed as acetamiprid*

Cotton seed	*0.05
Cucumber	T0.2
Edible offal (mammalian)	*0.05
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Potato	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.01
Stone fruits [except plums]	1
Tomato	T0.1

**Chemical: Acibenzolar-S-methyl**

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

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

**Chemical: Acifluorfen**

*Residue definition: Acifluorfen*

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

**Chemical: Albendazole**

*Residue definition: Sum of albendazole, its sulfoxide, sulfone and sulfone amine, expressed as albendazole*

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

**Chemical: Albendazole sulphoxide**

*Residue definition: see Albendazole*

**Chemical: Aldicarb**

*Residue definition: Sum of aldicarb, its sulfoxide and its sulfone, expressed as aldicarb*

Citrus fruits	0.05
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Sugar cane	*0.02

**Chemical: Aldoxycarb**

*Residue definition: Sum of aldoxycarb and its sulfone, expressed as aldoxycarb*

Cattle, edible offal of	0.2
Cattle meat	*0.02
Eggs	0.1
Milks	*0.02
Poultry, edible offal of	0.2
Poultry meat	*0.02
Wheat	*0.02



<b>Chemical: Aliphatic alcohol ethoxylates</b>		Poultry, edible offal of	*0.01
<i>Residue definition: Aliphatic alcohol ethoxylates</i>		Poultry meat	*0.01
Cattle, edible offal of	*0.1	Wheat bran, unprocessed	0.3
Cattle meat	*0.1		
Cattle milk	1		
<b>Chemical: Altrenogest</b>		<b>Chemical: Amitraz</b>	
<i>Residue definition: Altrenogest</i>		<i>Residue definition: Sum of amitraz and N-(2,4-dimethylphenyl)-n'-methylformamide, expressed as N-(2,4-dimethylphenyl)-N'-methylformamide</i>	
Pig meat	*0.005	Apple	0.5
Pig, edible offal of	0.005	Cotton seed	*0.1
		Cotton seed oil, crude	1
		Edible offal (mammalian)	0.5
		Meat (mammalian)	0.1
		Milks	0.1
		Stone fruits [except cherries]	0.5
<b>Chemical: Aluminium phosphide</b>			
<i>Residue definition: see Phosphine</i>			
		<b>Chemical: Amitrole</b>	
<b>Chemical: Ametryn</b>		<i>Residue definition: Amitrole</i>	
<i>Residue definition: Ametryn</i>		Avocado	*0.01
Cotton seed	0.05	Banana	*0.01
Edible offal (mammalian)	*0.05	Blueberries	T*0.01
Meat (mammalian)	*0.05	Cereal grains	*0.01
Milks	*0.05	Citrus fruits	*0.01
Pineapple	*0.05	Edible offal (mammalian)	*0.01
Pome fruits	0.1	Grapes	*0.01
Sugar cane	0.05	Hops, dry	T*0.01
		Meat (mammalian)	*0.01
		Milks	*0.01
		Oilseed	*0.01
		Papaya (pawpaw)	*0.01
		Passionfruit	*0.01
		Pecan	*0.01
		Pineapple	*0.01
		Pome fruits	*0.01
		Potato	*0.05
		Pulses	*0.01
		Stone fruits	*0.02
		Sugar cane	*0.01
		<b>Chemical: Amoxicillin</b>	
		<i>Residue definition: Inhibitory substance, identified as amoxicillin</i>	
		Cattle milk	*0.01

## S20.01 Maximum residue limits

Edible offal (mammalian)	*0.01	Milks	T*0.01
Eggs	T*0.01	Potato	*0.01
Meat (mammalian)	*0.01	Rape seed (canola)	*0.02
Poultry, edible offal of	*0.01	Sorghum	*0.1
Poultry meat	*0.01	Sugar cane	*0.1
Sheep milk	*0.01	Sweet corn (corn-on-the-cob)	*0.1

**Chemical: Ampicillin**

*Residue definition: Inhibitory substance, identified as ampicillin*

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

**Chemical: Amprolium**

*Residue definition: Amprolium*

Eggs	4
Poultry, edible offal of	1
Poultry meat	0.5

**Chemical: Apramycin**

*Residue definition: Apramycin*

Edible offal (mammalian)	2
Meat (mammalian)	*0.05
Poultry, edible offal of	1
Poultry meat	*0.05

**Chemical: Asulam**

*Residue definition: Asulam*

Apple	*0.1
Edible offal (mammalian)	*0.1
Hops, dry	*0.1
Meat (mammalian)	*0.1
Milks	*0.1
Poppy seed	*0.1
Potato	0.4
Sugar cane	*0.1

**Chemical: Atrazine**

*Residue definition: Atrazine*

Edible offal (mammalian)	T*0.1
Lupin (dry)	*0.02
Maize	*0.1
Meat (mammalian)	T*0.01

**Chemical: Avermectin B1**

*Residue definition: see Abamectin*

**Chemical: Avilamycin**

*Residue definition: Inhibitory substance, identified as avilamycin*

Poultry, edible offal of	*0.05
Poultry meat	*0.05

**Chemical: Azaconazole**

*Residue definition: Azaconazole*

Mushrooms	0.1
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**Chemical: Azamethiphos**

*Residue definition: Azamethiphos*

Cereal grains	0.1
Eggs	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Wheat bran, unprocessed	0.5

**Chemical: Azaperone**

*Residue definition: Azaperone*

Pig, edible offal of	0.2
Pig meat	0.2

**Chemical: Azimsulfuron**

*Residue definition: Azimsulfuron*

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>Chemical: Azinphos-methyl</b>		Fennel, seed	T10
<i>Residue definition: Azinphos-methyl</i>		Fennel, bulb	T0.1
Blueberries	1	Fruiting vegetables, cucurbits	1
Citrus fruits	2	Galangal, Greater	T0.1
Edible offal (mammalian)	*0.05	Grapes	2
Grapes	2	Herbs [except as otherwise listed under this Chemical]	T10
Kiwifruit	2	Horseradish	T3
Litchi	2	Kaffir lime leaves	T10
Macadamia nuts	*0.01	Lemon grass	T10
Meat (mammalian)	*0.05	Lemon myrtle leaves	T100
Milks	*0.05	Lemon verbena (dry leaves)	T10
Oilseed	*0.05	Lentil (dry)	T0.5
Pome fruits	2	Lettuce, head	T3
Raspberries, red, black	1	Lettuce, leaf	T3
Stone fruits	2	Maize	T*0.01
<b>Chemical: Azoxystrobin</b>		Mango	0.5
<i>Residue definition: Azoxystrobin</i>		Meat (mammalian)	*0.01
Almonds	*0.01	Milks	0.005
Anise myrtle leaves	T100	Olives	T2
Avocado	1	Passionfruit	0.5
Banana	T0.5	Peanut	0.05
Barley	*0.02	Peanut oil, crude	0.1
Beans [except broad and soya bean]	T3	Peas	T3
Bergamot	T10	Poppy seed	*0.02
Brassica leafy vegetables	T10	Potato	0.05
Broccoli	T0.5	Poultry, edible offal of	*0.01
Brussels sprouts	T0.5	Poultry meat	*0.01
Bulb vegetables [except fennel, bulb; onion, bulb]	T7	Ribberries	T10
Burnet, Salad	T10	Tomato	0.5
Carrot	0.2	Radish	0.3
Cauliflower	T0.5	Rice	T7
Chervil	T10	Rose and dianthus (edible flowers)	T10
Chick-pea (dry)	T0.5	Rucola (rocket)	T10
Citrus fruits	T2	Stone fruits	1.5
Coriander (leaves, stem, roots)	T10	Tree nuts [except almonds]	T0.02
Coriander, seed	T10	Turmeric, root	T0.1
Cotton seed	*0.01	Wheat	*0.02
Cranberry	0.5	<b>Chemical: Bacitracin</b>	
Dill, seed	T10	<i>Residue definition: Inhibitory substance, identified as bacitracin</i>	
Dried grapes	5	Chicken, edible offal of	*0.5
Edible offal (mammalian)	*0.01	Chicken fat	*0.5
Eggs	*0.01		

## S20.01 Maximum residue limits

Chicken meat	*0.5	<b>Chemical: Bensulide</b>	
Eggs	*0.5	<i>Residue definition: Bensulide</i>	
Milks	*0.5	Fruiting vegetables, cucurbits	*0.1
<b>Chemical: Benalaxyl</b>		<b>Chemical: Bentazone</b>	
<i>Residue definition: Benalaxyl</i>		<i>Residue definition: Bentazone</i>	
Fruiting vegetables, cucurbits	0.2	Beans [except broad bean and soya bean]	*0.1
Garlic	0.1	Broad bean (green pods and immature seeds)	*0.1
Grapes	0.5	Edible offal (mammalian)	*0.05
Lettuce, head	*0.01	Eggs	*0.05
Lettuce, leaf	*0.01	Garden pea (shelled)	T*0.05
Onion, bulb	0.1	Meat (mammalian)	*0.05
Shallot	T0.5	Milks	*0.05
Spring onion	T0.1	Peanut	*0.1
<b>Chemical: Bendiocarb</b>		Podded pea (young pods) (snow and sugar snap)	T0.05
<i>Residue definition: Commodities of plant origin: Unconjugated bendiocarb</i>		Poultry, edible offal of	*0.05
<i>Residue definition: Commodities of animal origin: Sum of conjugated and unconjugated Bendiocarb, 2,2-dimethyl-1,3-benzodioxol-4-ol and N-hydroxymethylbendiocarb, expressed as Bendiocarb</i>		Poultry meat	*0.05
Banana	*0.02	Pulses	*0.01
Cattle, edible offal of	0.2	Rice	*0.03
Cattle meat	0.1	Sweet corn (corn-on-the-cob)	*0.1
Eggs	0.05	<b>Chemical: Benzocaine</b>	
Milks	0.1	<i>Residue definition: Benzocaine</i>	
Poultry, edible offal of	0.1	Abalone	*0.05
Poultry meat	0.05	Finfish	*0.05
<b>Chemical: Benfluralin</b>		<b>Chemical: Benzofenap</b>	
<i>Residue definition: Benfluralin</i>		<i>Residue definition: Sum of benzofenap, benzofenap-OH and Benzofenap-red, expressed as benzofenap</i>	
Lettuce, head	T*0.05	Rice	*0.01
Lettuce, leaf	T*0.05	<b>Chemical: Benzyladenine</b>	
<b>Chemical: Benomyl</b>		<i>Residue definition: Benzyladenine</i>	
<i>Residue definition: see Carbendazim</i>		Apple	0.2
<b>Chemical: Bensulfuron-methyl</b>		Pear	T0.2
<i>Residue definition: Bensulfuron-methyl</i>		Pistachio nut	T*0.05
Rice	*0.02	<b>Chemical: Benzyl G penicillin</b>	
Rice bran, processed	*0.05	<i>Residue definition: Inhibitory substance, identified as benzyl G penicillin</i>	
		Edible offal (mammalian)	*0.06

Meat (mammalian)	*0.06	Cotton seed	0.1
Milks	*0.0015	Cucumber	T0.3
<b>Chemical: Betacyfluthrin</b>		Edible offal (mammalian)	0.5
<i>Residue definition: see Cyfluthrin</i>		Eggs	*0.05
<b>Chemical: Bifenazate</b>		Field pea (dry)	T*0.01
<i>Residue definition: Sum of bifenazate and bifenazate diazene (diazene-carboxylic acid, 2-(4-methoxy-[1,1'-biphenyl-3-yl] 1-methylethyl ester), expressed as bifenazate</i>		Fruiting vegetables, cucurbits [except cucumber]	0.1
Almonds	T0.1	Fruiting vegetables, other than cucurbits	0.5
Apricot	0.5	Galangal, rhizomes	T10
Cherries	2.5	Grapes	*0.01
Cucumber	T0.5	Herbs	T10
Dried grapes	T2	Kaffir lime leaves	T10
Edible offal (mammalian)	*0.01	Leafy vegetables [except chervil; mizuna; rucola (rocket)]	T2
Grapes [except wine grapes]	T1	Lemon balm	T10
Lettuce, head	T5	Lemon grass	T10
Lettuce, leaf	T5	Lemon verbena	T10
Meat (mammalian) (in the fat)	*0.01	Lupin (dry)	T*0.02
Milks	*0.01	Meat (mammalian) (in the fat)	2
Nectarine	0.5	Milks	0.5
Peach	2	Mizuna	T10
Peas	T0.5	Pear	0.5
Peppers, Sweet	T2	Peas (pods and succulent, immature seeds)	*0.01
Plums (including prunes)	0.5	Pineapple	T*0.01
Pome fruits	2	Poppy seed	*0.02
Strawberry	T2	Poultry, edible offal of	*0.05
Tomato	T0.5	Poultry meat (in the fat)	*0.05
<b>Chemical: Bifenthrin</b>		Pulses [except field pea (dry) and lupin (dry)]	*0.02
<i>Residue definition: Bifenthrin</i>		Rape seed (canola)	*0.02
Apple	*0.05	Rucola (rocket)	T10
Avocado	T0.1	Stone fruits [except cherries]	1
Banana	0.1	Sugar cane	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T1	Sweet potato	*0.05
Cereal grains	T2	Taro	T*0.05
Cherries	T1	Tea, green, black	5
Chervil	T0.5	Turmeric, root	T10
Citrus fruits	*0.05	<b>Chemical: Bioresmethrin</b>	
Common bean (pods and/or immature seeds)	T1	<i>Residue definition: Bioresmethrin</i>	
		Mango	T0.5

<b>Chemical: Bitertanol</b>		Stone fruits	1.7
<i>Residue definition: Bitertanol</i>			
Beans [except broad bean and soya bean]	0.5		
Edible offal (mammalian)	3		
Eggs	*0.01		
Meat (mammalian) (in the fat)	0.3		
Milks	0.2		
Poultry, edible offal of	*0.01		
Poultry meat	*0.01		
Strawberry	*0.05		
<b>Chemical: Boscalid</b>			
<i>Residue definition: Commodities of plant origin: Boscalid</i>			
<i>Residue definition: Commodities of animal origin: Sum of boscalid, 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide and the glucuronide conjugate of 2-chloro-N-(4'-chloro-5-hydroxybiphenyl-2-yl) nicotinamide, expressed as boscalid equivalents</i>			
All other foods	0.5		
Beans [except broad bean and soya bean]	T3		
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T2		
Brassica leafy vegetables	T30		
Bulb vegetables [except onion, bulb]	T3		
Carrot	T1		
Dried grapes	15		
Fruiting vegetables, cucurbits	0.5		
Fruiting vegetables, other than cucurbits	1		
Edible offal (mammalian)	0.3		
Grapes	4		
Lettuce, head	T15		
Lettuce, leaf	T15		
Meat (mammalian) (in the fat)	0.3		
Milk fats	0.7		
Milks	0.1		
Onion, bulb	T1		
Peas	T5		
Pistachio nut	T2		
Pome fruits	2		
Potato	0.5		
<b>Chemical: Brodifacoum</b>			
<i>Residue definition: Brodifacoum</i>			
Cereal grains	T*0.00002		
Edible offal (mammalian)	T*0.00005		
Meat (mammalian)	T*0.00005		
Pulses	T*0.00002		
Sugar cane	*0.0005		
<b>Chemical: Bromacil</b>			
<i>Residue definition: Bromacil</i>			
Asparagus	*0.04		
Citrus fruits	*0.04		
Edible offal (mammalian)	*0.04		
Meat (mammalian)	*0.04		
Milks	*0.04		
Pineapple	*0.04		
<b>Chemical: Bromopropylate</b>			
<i>Residue definition: Bromopropylate</i>			
Pome fruits	5		
Stone fruits	5		
<b>Chemical: Bromoxynil</b>			
<i>Residue definition: Bromoxynil</i>			
Cereal grains	*0.2		
Edible offal (mammalian)	T3		
Eggs	*0.02		
Garlic	T0.1		
Grapes	*0.01		
Linseed	*0.02		
Meat (mammalian) (in the fat)	T1		
Milks	T0.1		
Poultry, edible offal of	*0.02		
Poultry meat	*0.02		
Sugar cane	*0.02		
<b>Chemical: Bupirimate</b>			
<i>Residue definition: Bupirimate</i>			
Apple	1		
Egg plant	T1		
Fruiting vegetables, cucurbits	1		

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

## S20.01 Maximum residue limits

<b>Chemical: Carbaryl</b>		Peach	10
<i>Residue definition: Carbaryl</i>		Plums (including prunes)	5
Apricot	10	Pome fruits	5
Asparagus	10	Potato	0.2
Avocado	10	Poultry, edible offal of	T5
Banana (in the pulp)	5	Poultry meat	T0.5
Barley	15	Rambutan	5
Blackberries	10	Raspberries, red, black	10
Blueberries	7	Sapodilla	5
Brazilian cherry (grumichama)	5	Sapote, black	5
Carambola	5	Sapote, green	5
Cereal grains [except barley; sorghum]	5	Sapote, mammey	5
Cherries	5	Sapote, white	5
Citrus fruits	7	Sorghum	10
Cotton seed	3	Strawberry	7
Cranberry	3	Sugar cane	T*0.05
Custard apple	5	Sunflower seed	1
Dewberries (including boysenberry and loganberry)	10	Sweet corn (corn-on-the-cob)	1
Edible offal (mammalian)	T0.2	Tree nuts	1
Eggs	T0.2	Tree nuts (whole in shell)	10
Elephant apple	5	Turmeric, root (fresh)	T5
Feijoa	5	Vegetables [except as otherwise listed under this Chemical]	5
Fruiting vegetables, cucurbits	3	Wheat bran, unprocessed	T20
Galangal, rhizomes (fresh)	T5		
Granadilla	5	<b>Chemical: Carbendazim</b>	
Grapes	5	<i>Residue definition: Sum of carbendazim and 2-aminobenzimidazole, expressed as carbendazim</i>	
Guava	5	Avocado	3
Jaboticaba	5	Banana	1
Jackfruit	5	Berries and other small fruits [except grapes]	5
Jambu	5	Cereal grains	*0.05
Kiwifruit	10	Citrus fruits	10
Leafy vegetables	10	Custard apple	1
Litchi	5	Edible offal (mammalian)	0.2
Longan	5	Eggs	*0.1
Mango	5	Fruiting vegetables, cucurbits [except as otherwise listed under this Chemical]	2
Meat (mammalian)	T0.2	Fruiting vegetables, other than cucurbits [except mushrooms]	2
Milks	T*0.05	Garlic	T0.2
Nectarine	10	Ginger, root	10
Okra	10	Grapes	3
Olives	10		
Olives, processed	1		
Papaya (pawpaw)	5		
Passionfruit	5		



Herbs	T3	Sugar cane	*0.1
Litchi	10	Sunflower seed	0.1
Macadamia nuts	0.1	Wheat	0.2
Mango	5		
Meat (mammalian)	0.2	<b>Chemical: Carbon disulphide</b>	
Melons, except watermelon	4	<i>Residue definition: Carbon disulfide</i>	
Milks	*0.1	Cereal grains	10
Mushrooms	T5	Pulses	T10
Papaya (pawpaw)	T20		
Peanut	0.2	<b>Chemical: Carbonyl sulphide</b>	
Pistachio nut	T0.1	<i>Residue definition: Carbonyl sulphide</i>	
Pome fruits	5	Cereal grains	T0.2
Poultry, edible offal of	*0.1	Pulses	T0.2
Poultry meat	*0.1	Rape seed (canola)	T0.2
Pulses	0.5		
Stone fruits	10	<b>Chemical: Carbosulfan</b>	
Sugar cane	0.1	<i>Residue definition: see Carbofuran</i>	
Turmeric root	T3		
Vegetables [except as otherwise listed under this Chemical]	3	<b>Chemical: Carboxin</b>	
		<i>Residue definition: Carboxin</i>	
		Cereal grains	0.1
<b>Chemical: Carbetamide</b>			
<i>Residue definition: Carbetamide</i>		<b>Chemical: Carfentrazone-ethyl</b>	
Edible offal (mammalian)	*0.1	<i>Residue definition: Carfentrazone-ethyl</i>	
Eggs	*0.1	Assorted tropical and sub-tropical fruits – edible peel	*0.05
Meat (mammalian)	*0.1	Assorted tropical and sub-tropical fruits – inedible peel	*0.05
Milks	*0.1	Berries and other small fruits [except grapes]	T*0.05
Poultry, edible offal of	*0.1	Cereal grains	*0.05
Poultry meat	*0.1	Citrus fruits	*0.05
		Cotton seed	T*0.05
<b>Chemical: Carbofuran</b>		Edible offal (mammalian)	*0.05
<i>Residue definition: Sum of carbofuran and 3-hydroxycarbofuran, expressed as carbofuran</i>		Eggs	*0.05
Barley	0.2	Grapes	*0.05
Cotton seed	0.1	Hops, dry	*0.05
Edible offal (mammalian)	*0.05	Meat (mammalian)	*0.05
Eggs	*0.05	Milks	*0.025
Garlic	T0.1	Pome fruits	*0.05
Meat (mammalian)	*0.05	Poultry, edible offal of	*0.05
Milks	*0.05	Poultry meat	*0.05
Poultry, edible offal of	*0.05	Stone fruits	*0.05
Poultry meat	*0.05	Tree nuts	*0.05
Rice	0.2		

<b>Chemical: Ceftiofur</b>		<i>carboxamide, expressed as chlorantraniliprole</i>	
<i>Residue definition: Desfuroylceftiofur</i>		All other foods	*0.01
Cattle, edible offal of	2	Almonds	T0.05
Cattle fat	0.5	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Cattle meat	0.1	Celery	5
Cattle milk	0.1	Cotton seed	0.3
		Coriander (leaves, stem, roots)	T20
<b>Chemical: Cefuroxime</b>		Dried fruits	2
<i>Residue definition: Inhibitory substance, identified as cefuroxime</i>		Edible offal (mammalian)	*0.01
Cattle, edible offal of	*0.1	Eggs	0.03
Cattle meat	*0.1	Fruiting vegetables, cucurbits	0.2
Cattle milk	*0.1	Fruiting vegetables, other than cucurbits [except peppers, chili]	0.3
		Grapes [except table grapes]	0.3
<b>Chemical: Cephalonium</b>		Herbs	T20
<i>Residue definition: Inhibitory substance, identified as cephalonium</i>		Leafy vegetables [except lettuce, head; rucola]	15
Cattle, edible offal of	*0.1	Lettuce, head	3
cattle meat	*0.1	Meat (mammalian) (in the fat)	*0.01
Cattle milk	*0.02	Mexican tarragon	T20
		Milks	*0.01
<b>Chemical: Cephapirin</b>		Peppers, Chili	1
<i>Residue definition: Cephapirin and des-acetylcephapirin, expressed as cephapirin</i>		Pistachio nut	T0.05
Cattle, edible offal of	*0.02	Pome fruits	0.3
cattle meat	*0.02	Potato	*0.01
Cattle milk	*0.01	Poultry, edible offal of	*0.01
		Poultry meat (in the fat)	*0.01
<b>Chemical: Chinomethionat</b>		Rhubarb	5
<i>Residue definition: see Oxythioquinox</i>		Rucola (rocket)	T20
		Stone fruits	1
<b>Chemical: Chlorantraniliprole</b>		Table grapes	1.2
<i>Residue definition: Plant commodities and animal commodities other than milk: Chlorantraniliprole</i>			
<i>Residue definition: 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-</i>		<b>Chemical: Chlorfenapyr</b>	
		<i>Residue definition: Chlorfenapyr</i>	
		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
		Chervil	T5
		Chinese cabbage	0.5
		Coriander (leaves, stem, roots)	T5
		Cotton seed	0.5
		Edible offal (mammalian)	*0.05
		Eggs	*0.01

Herbs	T5	Wheat	T0.05
Meat (mammalian) (in the fat)	0.05		
Milks	*0.01	<b>Chemical: Chlorfluazuron</b>	
Mizuna	T5	<i>Residue definition: Chlorfluazuron</i>	
Peach	1	Cattle, edible offal of	0.1
Pome fruits	0.5	Cattle meat (in the fat)	1
Poultry, edible of	*0.01	Cattle milk	0.1
Poultry meat (in the fat)	*0.01	Cotton seed	0.1
Rucola (rocket)	T5	Cotton seed oil, crude	0.1
Shallot	T1	Cotton seed oil, edible	*0.05
Spring onion	T1	Eggs	0.2
		Poultry, edible offal of	0.1
		Poultry meat (in the fat)	1
<b>Chemical: Chlorfenvinphos</b>			
<i>Residue definition: Chlorfenvinphos, sum of E and Z isomers</i>		<b>Chemical: Chlorhexidine</b>	
Broccoli	T0.05	<i>Residue definition: Chlorhexidine</i>	
Brussels sprouts	T0.05	Milks	0.05
Cabbages, head	T0.05	Sheep, edible offal of	*0.5
Carrot	T0.4	Sheep fat	*0.5
Cattle, edible offal of	T*0.1	Sheep meat	*0.5
Cattle meat (in the fat)	T0.2		
Cattle milk (in the fat)	T0.2	<b>Chemical: Chloridazon</b>	
Cauliflower	T0.1	<i>Residue definition: Chloridazon</i>	
Celery	T0.4	Beetroot	*0.05
Cotton seed	T0.05		
Deer meat (in the fat)	0.2	<b>Chemical: Chlormequat</b>	
Egg plant	T0.05	<i>Residue definition: Chlormequat cation</i>	
Goat, edible offal of	T*0.1	Barley	T2
Goat meat (in the fat)	T0.2	Dried grapes	0.75
Horseradish	T0.1	Edible offal (mammalian)	0.5
Leek	T0.05	Eggs	0.1
Maize	T0.05	Grapes	0.75
Mushrooms	T0.05	Meat (mammalian)	0.2
Onion, bulb	T0.05	Milks	0.5
Peanut	T0.05	Poultry, edible offal of	0.1
Potato	T0.05	Poultry meat	*0.05
Radish	T0.1	Wheat	5
Rice	T0.05		
Sheep, edible offal of	T*0.1	<b>Chemical: Chloropicrin</b>	
Sheep meat (in the fat)	T0.2	<i>Residue definition: Chloropicrin</i>	
Swede	T0.05	Cereal grains	*0.1
Sweet potato	T0.05		
Tomato	T0.1		
Turnip, garden	T0.05		

## S20.01 Maximum residue limits

**Chemical: Chlorothalonil**

*Residue definition: Commodities of plant origin: Chlorothalonil*

*Residue definition: Commodities of animal origin: 4-hydroxy-2,5,6-trichloroisophthalonitrile metabolite, expressed as chlorothalonil*

Almonds	T0.1
Apricot	7
Asparagus	T*0.1
Banana	3
Berries and other small fruits [except blackcurrant and grapes]	T10
Brussels sprouts	7
Carrot	7
Celery	10
Chard (silver beet)	T50
Cherries	10
Coriander (leaves, stem, roots)	T20
Currant, black	10
Edible offal (mammalian)	7
Egg plant	T10
Fennel, bulb	5
Fennel, leaf	5
Fennel, seed	5
Fruiting vegetables, cucurbits	5
Galangal, Greater	T7
Galangal, Lesser	T7
Garlic	10
Grapes	10
Herbs [except fennel, leaf]	T20
Leafy vegetables [except chard (silver beet); spinach]	T10
Leek	T10
Meat (mammalian) (in the fat)	2
Milks	0.05
Nectarine	7
Onion, bulb	10
Papaya (pawpaw)	10
Peach	30
Peanut	0.2
Peas (pods and succulent, immature seeds)	10
Persimmon, Japanese	T5
Plums (including prunes)	10

Potato	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	3
Rice	T*0.1
Spinach	T100
Spring onion	T10
Sunflower seed	T*0.01
Tomato	10
Tree tomato	T10
Turmeric root	T7
Vegetables [except asparagus; Brussels sprouts; carrot; celery; egg plant; fennel bulb; fruiting vegetables, cucurbits; garlic; leafy vegetables; leek; onion, bulb; peas (pods and succulent, immature seeds); potato; pulses; spring onion; tomato]	T7
Wasabi	T7

**Chemical: Chlorpropham**

*Residue definition: Chlorpropham*

Garlic	*0.05
Onion, bulb	*0.05
Potato	30

**Chemical: Chlorpyrifos**

*Residue definition: Chlorpyrifos*

Asparagus	T0.5
Avocado	0.5
Banana	T0.5
Blueberries	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.5
Cassava	T*0.02
Celery	T5
Cereal grains [except sorghum]	T0.1
Cherries	1
Citrus fruits	T0.5
Coffee beans	T0.5
Cotton seed	0.05
Cotton seed oil, crude	0.2
Cranberry	1
Dried fruits	T2
Edible offal (mammalian)	T0.1

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

**Chemical: Clavulanic acid***Residue definition: Clavulanic acid*

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

**Chemical: Clethodim***Residue definition: see Sethoxydim***Chemical: Clodinafop-propargyl***Residue definition: Clodinafop-propargyl*

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

**Chemical: Clodinafop acid***Residue definition: (R)-2-[4-(5-chloro-3-fluoro-2-pyridinyloxy) phenoxy] propanoic acid*

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

**Chemical: Clofentezine***Residue definition: Clofentezine*

Almonds	T0.5
Banana	*0.01
Edible offal (mammalian)	T*0.05
Hops, dry	*0.2
Meat (mammalian)	T*0.05
Milks	T*0.05
Pome fruits	0.1
Stone fruits	0.1

**Chemical: Clomazone***Residue definition: Clomazone*

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

**Chemical: Clopyralid***Residue definition: Clopyralid*

Cauliflower	T0.2
Cereal grains	2
Edible offal (mammalian) [except kidney]	0.5
Hops, dry	T5
Kidney of cattle, goats, pigs and sheep	5
Meat (mammalian)	0.1
Milks	0.05
Rape seed (canola)	0.5

**Chemical: Cloquintocet-mexyl***Residue definition: Sum of cloquintocet mexyl and 5-chloro-8-quinolinoxyacetic acid, expressed as cloquintocet mexyl*

Barley	*0.1
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
Rye	*0.1
Triticale	*0.1
Wheat	*0.1

**Chemical: Clorsulon***Residue definition: Clorsulon*

Cattle, edible offal of	*0.1
Cattle meat	*0.1
Cattle milk	1.5

**Chemical: Closantel***Residue definition: Closantel*

Cattle fat	T3
Cattle kidney	T3
Cattle liver	T1
Cattle muscle	T1
Sheep, edible offal of	5
Sheep meat	2

**Chemical: Clothianidin***Residue definition: Clothianidin*

Apple	0.5
Banana	*0.02
Cotton seed	*0.02
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
Nectarine	2
Peach	2
Pear	0.5
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Rape seed (canola)	T*0.01
Sorghum	T*0.01
Sugar cane	0.1
Sunflower seed	T*0.01
Sweet corn (corn-on-the-cob)	T*0.01
Wine grapes	*0.02

**Chemical: Cloxacillin***Residue definition: Inhibitory substance, identified as Cloxacillin*

Cattle milk	*0.01
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**Chemical: Coumaphos***Residue definition: 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

**Chemical: Cyanamide***Residue definition: Cyanamide*

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

**Chemical: Cyanazine***Residue definition: 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

**Chemical: Cyclanilide***Residue definition: 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

**Chemical: Cyfluthrin***Residue definition: Cyfluthrin, sum of isomers*

Avocado	0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5





Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1	Poultry, edible offal of	*0.05
Broad bean (dry) (fava bean)	0.05	Poultry meat (in the fat)	*0.05
Cattle, edible offal of	0.05	Radish	T*0.05
Cattle meat (in the fat)	0.5	Rape seed (canola)	0.2
Cereal grains [except wheat]	1	Rape seed oil, edible	0.2
Chick-pea (dry)	0.2	Shallot	T0.5
Common bean (dry) (navy bean)	0.05	Sheep, edible offal of	0.05
		Sheep meat (in the fat)	0.5
Coriander (leaves, stem, roots)	T5	Soya bean (dry)	0.05
Coriander, seed	T1	Soya bean oil, crude	0.1
Cotton seed	0.2	Spring onion	T0.5
Cotton seed oil, crude	*0.02	Stone fruits [except cherries]	1
Cucumber	T0.3	Sunflower seed	0.1
Deer meat (in the fat)	T0.5	Sunflower seed oil, crude	0.1
Durian	1	Sweet corn (corn-on-the-cob)	0.05
Eggs	0.05	Tea, green, black	0.5
Field pea (dry)	0.05	Tomato	0.5
Goat, edible offal of	0.05	Wheat	0.2
Goat meat (in the fat)	0.5		
Grapes	T0.05	<b>Chemical: Cyproconazole</b>	
Herbs	T5	<i>Residue definition: Cyproconazole, sum of isomers</i>	
Horse, edible offal of	*0.05	Barley	*0.02
Horse meat (in the fat)	*0.05	Chick-pea (dry)	T*0.01
Leafy vegetables [except lettuce head]	T5	Edible offal (mammalian)	1
Leek	T0.5	Eggs	*0.01
Lemon balm	T5	Lentil (dry)	T*0.01
Lettuce, head	2	Meat (mammalian)	0.03
Linola oil, edible	0.1	Milks	*0.01
Linola seed	0.1	Peanut	0.02
Linseed	0.5	Potato	*0.02
Longan	1	Poultry, edible offal of	*0.01
Lupin (dry)	*0.01	Poultry meat	*0.01
Milks (in the fat)	1	Wheat	*0.02
Mung bean (dry)	0.05		
Olives	T*0.05	<b>Chemical: Cyprodinil</b>	
Onion, bulb	*0.01	<i>Residue definition: Cyprodinil</i>	
Peas	1	Blackberries	T5
Peppers, Chili	1	Cloudberry	T5
Pig, edible offal of	*0.05	Cucumber	T0.2
Pig meat (in the fat)	*0.05	Dewberries (including boysenberry and loganberry)	T5
Pome fruits	1	Dried grapes (currants, raisins and sultanas)	5
Poppy seed	T*0.01		
Potato	*0.01		

## S20.01 Maximum residue limits

Dried stone fruits	0.05	Oilseed	*0.05
Edible offal (mammalian)	*0.01	Pear	*0.05
Egg plant	T0.2	Potato	0.1
Grapes	2	Poultry, edible offal of	*0.05
Lettuce, head	T10	Poultry meat	*0.05
Meat (mammalian)	*0.01	Pulses	*0.05
Melons, except watermelon	T0.2	Sugar cane	5
Milks	*0.01		
Onion, bulb	T0.3	<b>Chemical: Daminozide</b>	
Peas	T2	<i>Residue definition: Daminozide</i>	
Peppers, Sweet	T0.5	Edible offal (mammalian)	0.2
Pistachio nut	T0.1	Eggs	0.2
Pome fruits	0.05	Meat (mammalian)	0.2
Raspberries, red, black	T5	Milks	*0.05
Stone fruits	*0.01	Peach	30
Strawberry	T5	Peanut	20
		Pome fruits	30
<b>Chemical: Cyromazine</b>		Poultry, edible offal of	0.2
<i>Residue definition: Cyromazine</i>		Poultry meat	0.2
Cattle, edible offal of	0.05		
Cattle meat	0.05	<b>Chemical: 2,4-DB</b>	
Eggs	0.2	<i>Residue definition: 2,4-DB</i>	
Goat, edible offal of	0.2	Cereal grains	*0.02
Goat meat	0.2	Edible offal (mammalian)	0.2
Milks	*0.01	Eggs	*0.05
Pig, edible offal of	0.05	Meat (mammalian)	0.2
Pig meat	0.05	Milks	*0.05
Poultry, edible offal of	0.1	Poultry, edible offal of	*0.05
Poultry meat	0.05	Poultry meat	*0.05
Sheep, edible offal of	0.2		
Sheep meat	0.2	<b>Chemical: Deltamethrin</b>	
		<i>Residue definition: Deltamethrin</i>	
<b>Chemical: 2,4-D</b>		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
<i>Residue definition: 2,4-D</i>		Cattle, edible offal of	0.1
Cereal grains	0.2	Cattle meat (in the fat)	0.5
Citrus fruits	5	Cereal grains	2
Edible offal (mammalian)	2	Eggs	*0.01
Eggs	*0.05	Fruiting vegetables, other than cucurbits	0.1
Grapes	T*0.05	Goat, edible offal of	0.1
Legume vegetables	*0.05	Goat meat (in the fat)	0.2
Lupin (dry)	*0.05	Legume vegetables	0.1
Meat (mammalian)	0.2		
Milks	*0.05		



## S20.01 Maximum residue limits

Raspberries, red, black	T1	Rice bran, unprocessed	10
Stone fruits	0.1	Soya bean (dry)	2
Tomato	0.1	Tomato	0.5
		Tree nuts	2
<b>Chemical: Dichlofluanid</b>		Vegetables [except as otherwise listed under this Chemical]	0.5
<i>Residue definition: Dichlofluanid</i>		Wheat bran, unprocessed	10
Berries and other small fruits [except grapes and strawberry]	T50	Wheat germ	10
Grapes	0.5		
Peanut	*0.02	<b>Chemical: Diclofop-methyl</b>	
Strawberry	10	<i>Residue definition: Diclofop-methyl</i>	
Tomato	1	Cereal grains	0.1
		Edible offal (mammalian)	*0.05
<b>Chemical: Dichlorprop-P</b>		Eggs	*0.05
<i>Residue definition: Sum of dichlorprop acid, its esters and conjugates, hydrolysed to dichlorprop acid, and expressed as dichlorprop acid</i>		Lupin (dry)	0.1
Citrus Fruits	0.2	Meat (mammalian)	*0.05
Edible offal (mammalian)	*0.05	Milks	*0.05
Eggs	*0.02	Oilseed	0.1
Meat (mammalian)	*0.02	Peas	0.1
Milks	*0.01	Poppy seed	0.1
Poultry, edible offal of	*0.05	Poultry, edible offal of	*0.05
Poultry meat	*0.02	Poultry meat	*0.05
		<b>Chemical: Dicloran</b>	
<b>Chemical: Dichlorvos</b>		<i>Residue definition: Dicloran</i>	
<i>Residue definition: Dichlorvos</i>		Beans [except broad bean and soya bean]	20
Cacao beans	5	Berries and other small fruits [except grapes]	20
Cereal grains	5	Broad bean (green pods and immature seeds)	20
Coffee beans	2	Carrot	15
Edible offal (mammalian)	0.05	Grapes	10
Eggs	0.05	Lettuce, head	20
Fruit	0.1	Lettuce, leaf	20
Lentil (dry)	2	Onion, bulb	20
Lettuce, head	1	Stone fruits	15
Lettuce, leaf	1	Sweet potato	20
Meat (mammalian)	0.05	Tomato	20
Milks	0.02		
Mushrooms	0.5		
Peanut	2		
Poultry, edible offal of	0.05		
Poultry meat	0.05		
Rape seed (canola)	T0.1		

**Chemical: Dicofol**

*Residue definition: Sum of dicofol and 2,2,2-trichloro-1-(4-chlorophenyl)-1-(2-chlorophenyl)ethanol, expressed as dicofol*

Almonds	5
Cotton seed	0.1
Cucumber	2
Fruit [except strawberry]	5
Gherkin	2
Hops, dry	5
Strawberry	1
Tea, green, black	5
Tomato	1

**Vegetables [except as otherwise listed under this Chemical] 5**

**Chemical: Dicyclanil**

*Residue definition: Sum of dicyclanil and its triaminopyridyl metabolite expressed as dicyclanil*

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

**Chemical: Dieldrin**

*Residue definition: see Aldrin and Dieldrin*

**Chemical: Difenoconazole**

*Residue definition: Difenoconazole*

Asparagus	*0.05
Avocado	0.5
Banana	*0.02
Barley	*0.01
Beetroot	T0.2
Carrot	0.2
Celery	T2
Edible offal (mammalian)	*0.05
Eggs	*0.05
Macadamia nuts	*0.01
Meat (mammalian)	*0.05
Milks	*0.01
Papaya (pawpaw)	1
Parsley	T15

Pome fruits	0.3
Potato	*0.02
Poultry meat	*0.05
Poultry, edible offal of	*0.05
Tomato	0.5
Wheat	*0.01

**Chemical: Diflubenzuron**

*Residue definition: Diflubenzuron*

Cattle, edible offal of	*0.02
Cattle milk	0.05
Cereal grains	T2
Mushrooms	0.1
Sheep kidney	0.05
Sheep liver	0.05
Sheep meat (in the fat)	0.05
Sheep milk	0.05
Wheat bran, unprocessed	T5

**Chemical: Diflufenican**

*Residue definition: Diflufenican*

Barley	0.05
Edible offal (mammalian)	0.1
Eggs	*0.02
Grapes	*0.002
Meat (mammalian)	0.01
Milks	0.01
Oats	0.05
Peas	0.05
Poultry, edible offal of	*0.02
Poultry meat	*0.02
Pulses	0.05
Rye	0.05
Triticale	0.05
Wheat	0.02

**Chemical: Dimethenamid-P**

*Residue definition: Sum of dimethenamid-P and its (R)-isomer*

Common bean (pods and/or immature seeds)	*0.02
Edible offal (mammalian)	*0.01
Eggs	*0.01
Maize	*0.02



<b>Chemical: Dinitro-o-toluamide</b>		Sugar cane	*0.05
<i>Residue definition: see Dinitolmide</i>		Tree nuts	*0.05
<b>Chemical: Diphenylamine</b>		Triticale	2
<i>Residue definition: Diphenylamine</i>		Vegetable oils, crude	1
Apple	10	Vegetables [except beans; broad bean; onion, bulb; peas; potato; pulses; sugar beet]	*0.05
Edible offal (mammalian) [except liver]	*0.01	Wheat	2
Eggs	0.05	<b>Chemical: Disulfoton</b>	
Liver of cattle, goats, pigs and sheep	0.05	<i>Residue definition: Sum of disulfoton and demeton-S and their sulfoxides and sulfones, expressed as disulfoton</i>	
Meat (mammalian) (in the fat)	*0.01	Cotton seed	0.5
Milks (in the fat)	*0.01	Edible offal (mammalian)	0.02
Pear	7	Eggs	*0.02
Poultry, edible offal of	*0.01	Hops, dry	0.5
Poultry meat (in the fat)	*0.01	Meat (mammalian)	0.02
<b>Chemical: Diquat</b>		Milks	0.01
<i>Residue definition: Diquat cation</i>		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>Chemical: Dithianon</b>	
Eggs	*0.01	<i>Residue definition: Dithianon</i>	
Fruit	*0.05	Fruit	2
Hops, dry	T0.2	<b>Chemical: Dithiocarbamates</b>	
Linseed	*0.01	<i>Residue definition: Total dithiocarbamates, determined as carbon disulphide evolved during acid digestion and expressed as milligrams of carbon disulphide per kilogram of food</i>	
Maize	0.1	Almonds	3
Meat (mammalian)	*0.05	Asparagus	T1
Milks	*0.01	Banana	2
Oats	5	Beans [except broad bean and soya bean]	2
Oilseed [except linseed]	5	Beetroot	1
Onion, bulb	0.1	Berries and other small fruits (except strawberry)	T10
Peas	0.1	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Potato	0.2	Broad bean (green pods and immature seeds)	2
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses	1		
Rice	5		
Rice, polished	1		
Rye	2		
Sorghum	2		
Sugar beet	0.1		

## S20.01 Maximum residue limits

Bulb vegetables [except garlic and onion, bulb]	T10	Radish	T1
Carrot	1	Rhubarb	2
Celery	5	Roselle (rosella)	5
Cereal grains	0.5	Stone fruits	3
Citrus fruits	0.2	Strawberry	3
Coconut	5	Sunflower seed	T*0.05
Coffee beans	5	Swede	T1
Common bean (pods and/or immature seeds)	2	Tree tomato	T5
Cotton seed	10	Turnip, garden	T1
Custard apple	5	Walnuts	T*0.2
Edible offal (mammalian)	2	Wasabi	T2
Eggs	*0.5		
Fig	3	<b>Chemical: Diuron</b>	
Fruiting vegetables, cucurbits	2	<i>Residue definition: Sum of diuron and 3,4-dichloroaniline, expressed as diuron</i>	
Fruiting vegetables, other than cucurbits [except roselle]	3	Asparagus	2
Garlic	4	Cereal grains	0.1
Herbs [except parsley]	T5	Cotton seed oil, crude	0.5
Hops	T10	Edible offal (mammalian)	3
Leafy vegetables	5	Fruit	0.5
Litchi	5	Meat (mammalian)	0.1
Macadamia nuts	*0.2	Milks	0.1
Mango	5	Oilseed	0.5
Meat (mammalian)	*0.5	Pulses	*0.05
Milks	*0.2	Sugar cane	0.2
Onion, bulb	4		
Papaya (pawpaw)	5	<b>Chemical: Dodine</b>	
Parsley	5	<i>Residue definition: Dodine</i>	
Parsnip	T1	Pome fruits	5
Passionfruit (including Granadilla)	3	Stone fruits	*0.05
Peanut	0.2		
Peas (pods and succulent, immature seeds)	2	<b>Chemical: Doramectin</b>	
Persimmon, Japanese	3	<i>Residue definition: Doramectin</i>	
Pistachio nut	T3	Cattle, edible offal of	0.1
Pome fruits	3	Cattle fat	0.1
Pomegranate	3	Cattle meat	0.01
Poppy seed	*0.2	Cattle milk	0.05
Potato	1	Pig kidney	0.03
Poultry meat	*0.5	Pig liver	0.05
Poultry, edible offal of	*0.5	Pig meat (in the fat)	0.1
Pulses	0.5	Sheep, edible offal of	0.05
		Sheep fat	0.1
		Sheep meat	0.02



**Chemical: 2,2-DPA***Residue definition: 2,2-dichloropropionic acid*

Avocado	*0.1
Banana	*0.1
Cereal grains	*0.1
Citrus fruits	*0.1
Cotton seed	*0.1
Currants, black, red, white	15
Edible offal (mammalian)	0.2
Grapes	3
Meat (mammalian)	0.2
Milks	*0.1
Papaya (pawpaw)	*0.1
Pecan	*0.1
Pineapple	*0.1
Pome fruits	*0.1
Stone fruits	1
Sugar cane	*0.1
Sunflower seed	*0.1
Vegetables	*0.1

**Chemical: EDC***Residue definition: see Ethylene dichloride***Chemical: Emamectin***Residue definition: Sum of emamectin B1a and emamectin B1b*

Bergamot	T0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.02
Brassica leafy vegetables	T0.3
Burnet, salad	T0.05
Chervil	T0.05
Coriander (leaves, stem, roots)	T0.05
Coriander, seed	T0.05
Cotton seed	0.005
Dill, seed	T0.05
Edible offal (mammalian)	0.01
Fennel, seed	T0.05
Grapes	*0.002
Herbs	T0.05
Kaffir lime leaves	T0.05

Lemon grass	T0.05
Lemon verbena (fresh weight)	T0.05
Lettuce, head	0.2
Lettuce, leaf	0.2
Meat (mammalian)	*0.002
Milks	*0.0005
Mizuna	T0.05
Peppers, Sweet	0.01
Rape seed (canola)	T*0.005
Rucola (rocket)	T0.05
Sweet corn (corn-on-the-cob)	*0.002
Tomato	0.01

**Chemical: Endosulfan***Residue definition: Sum of A- and B-endosulfan and endosulfan sulphate*

Assorted tropical and sub-tropical fruits – inedible peel	2
Broccoli	1
Cabbages, head	1
Cauliflower	1
Cereal grains	0.1
Citrus fruits	0.3
Edible offal (mammalian)	0.2
Eggs	0.02
Fruiting vegetables, cucurbits	1
Fruiting vegetables, other than cucurbits	1
Meat (mammalian) (in the fat)	0.2
Milks	0.02
Oilseed	1
Pome fruits	1
Poultry, edible offal of	*0.01
Poultry meat (in the fat)	0.05
Pulses	*0.1
Root and tuber vegetables	0.5
Stalk and stem vegetables	1
Strawberry	T0.5
Tea, green, black	T30
Tree nuts	0.05

**Chemical: Endothal***Residue definition: Endothal*

Cotton seed	0.1
Potato	0.1

<b>Chemical: Enilconazole</b>		Milks	*0.04
<i>Residue definition: see Imazalil</i>		Poultry, edible offal of	*0.3
		Poultry meat	*0.3
<b>Chemical: Epoxiconazole</b>		<b>Chemical: Esfenvalerate</b>	
<i>Residue definition: Epoxiconazole</i>		<i>Residue definition: see Fenvalerate</i>	
Avocado	0.5	<b>Chemical: Ethametsulfuron methyl</b>	
Banana	1	<i>Residue definition: Ethametsulfuron methyl</i>	
Cereal grains	0.05	Edible offal (mammalian)	*0.02
Edible offal (mammalian)	0.05	Eggs	*0.02
Eggs	*0.01	Lupin (dry)	*0.02
Meat (mammalian)	*0.01	Meat (mammalian)	*0.02
Milks	*0.005	Milks	*0.02
Poultry, edible offal of	*0.01	Poultry, edible offal of	*0.02
Poultry meat (in the fat)	*0.01	Poultry meat	*0.02
Wheat bran, unprocessed	0.3		
Wheat germ	0.2	<b>Chemical: Ethephon</b>	
		<i>Residue definition: Ethephon</i>	
<b>Chemical: Eprinomectin</b>		Apple	1
<i>Residue definition: Eprinomectin B1a</i>		Barley	1
Cattle, edible offal of	2	Cherries	15
Cattle fat	0.5	Cotton seed	2
Cattle milk	0.03	Cotton seed oil, crude	*0.1
Cattle meat	0.1	Currant, black	1
Deer, edible offal of	2	Edible offal (mammalian)	0.2
Deer meat	0.1	Eggs	*0.2
		Grapes	10
<b>Chemical: EPTC</b>		Kiwifruit	0.1
<i>Residue definition: EPTC</i>		Macadamia nuts	*0.1
Cereal grains	*0.04	Mandarins	2
Edible offal (mammalian)	*0.1	Mango	T10
Eggs	*0.01	Meat (mammalian)	0.1
Meat (mammalian)	*0.1	Milks	0.1
Milks	*0.1	Nectarine	0.01
Oilseed	0.1	Olives	T7
Poultry, edible offal of	*0.05	Oranges, sweet, sour	2
Poultry meat	*0.05	Peach	0.5
Vegetables	*0.04	Pineapple	2
		Poultry, edible offal of	*0.2
<b>Chemical: Erythromycin</b>		Poultry meat	*0.1
<i>Residue definition: Inhibitory substance, identified as erythromycin</i>		Sugar cane	0.5
Edible offal (mammalian)	*0.3	Sugar cane molasses	7
Meat (mammalian)	*0.3		

Tomato	2		
Walnuts	2		
Wheat	T1		
<b>Chemical: Ethion</b>			
<i>Residue definition: Ethion</i>			
Cattle, edible offal of	2.5		
Cattle meat (in the fat)	2.5		
Citrus fruits	1		
Cotton seed	0.1		
Cotton seed oil, crude	0.05		
Grapes	2		
Milks (in the fat)	0.5		
Pome fruits	1		
Stone fruits	1		
Tea, green, black	5		
<b>Chemical: Ethofumesate</b>			
<i>Residue definition: Ethofumesate</i>			
Beetroot	0.1		
Bulb vegetables	*0.1		
Chard (silver beet)	1		
Edible offal (mammalian)	0.5		
Meat (mammalian) (in the fat)	0.5		
Milks (in the fat)	0.2		
Poppy seed	*0.02		
Spinach	T1		
Sugar beet	0.1		
<b>Chemical: Ethopabate</b>			
<i>Residue definition: Ethopabate</i>			
Poultry, edible offal of	15		
Poultry meat	5		
<b>Chemical: Ethoprophos</b>			
<i>Residue definition: Ethoprophos</i>			
Banana	*0.05		
Cereal grains	*0.005		
Custard apple	*0.02		
Litchi	*0.02		
Potato	*0.02		
Sugar cane	*0.1		
Sweet potato	*0.02		
Tomato	*0.01		
		<b>Chemical: Ethoxyquin</b>	
		<i>Residue definition: Ethoxyquin</i>	
		Apple	3
		Pear	3
		<b>Chemical: Ethoxysulfuron</b>	
		<i>Residue definition: Commodities of plant origin: Ethoxysulfuron</i>	
		<i>Residue definition: Commodities of animal origin: 2-amino-4, 6-dimethoxypyrimidine, expressed as ethoxysulfuron</i>	
		Edible offal (mammalian)	*0.05
		Meat (mammalian)	*0.05
		Milks	*0.01
		Sugar cane	*0.01
		<b>Chemical: Ethyl formate</b>	
		<i>Residue definition: Ethyl formate</i>	
		Dried fruits	1
		<b>Chemical: Ethylene dichloride (EDC)</b>	
		<i>Residue definition: 1,2-dichloroethane</i>	
		Cereal grains	*0.1
		<b>Chemical: Etoxazole</b>	
		<i>Residue definition: Etoxazole</i>	
		Banana	T0.05
		Cherries	1
		Chervil	T1
		Citrus fruits	0.2
		Coriander (leaves, stem, roots)	T1
		Cotton seed	0.2
		Dried grapes	1.5
		Edible offal (mammalian)	*0.01
		Eggs	*0.01
		Fruiting vegetables, other than cucurbits	0.05
		Grapes	0.5
		Herbs	T1
		Meat (mammalian) (in the fat)	*0.02
		Milks	*0.01
		Mizuna	T1
		Podded pea (young pods) (snow and sugar snap)	T*0.02

## S20.01 Maximum residue limits

Pome fruits	0.2	Tomato	0.5
Poultry, edible offal of	*0.01		
Poultry meat (in the fat)	*0.02	<b>Chemical: Fenarimol</b>	
Rucola (Rocket)	T1	<i>Residue definition: Fenarimol</i>	
Stone fruits [except cherries]	0.1	Berries and other small fruits [except grapes]	T0.1
		Cherries	1
<b>Chemical: Etridiazole</b>		Fruiting vegetables, cucurbits	0.2
<i>Residue definition: Etridiazole</i>		Grapes	0.1
Beetroot	*0.02	Pome fruits	0.2
Cotton seed	*0.02		
Peanut	*0.02	<b>Chemical: Fenbendazole</b>	
Vegetables [except as otherwise listed under this Chemical]	0.2	<i>Residue definition: Fenbendazole</i>	
		Cattle, edible offal of	*0.1
<b>Chemical: Fenamiphos</b>		Cattle meat	*0.1
<i>Residue definition: Sum of fenamiphos, its sulfoxide and sulfone, expressed as fenamiphos</i>		Goat, edible offal of	0.5
Aloe vera	1	Goat meat	0.5
Banana	*0.05	Milks	0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05	Sheep, edible offal of	0.5
		Sheep meat	0.5
Celery	*0.05	<b>Chemical: Fenbuconazole</b>	
Citrus fruits	*0.05	<i>Residue definition: Fenbuconazole</i>	
Edible offal (mammalian)	*0.05	Banana	0.5
Eggs	*0.05	Edible offal (mammalian)	0.05
Fruiting vegetables, cucurbits	*0.05	Eggs	*0.01
Ginger, root	*0.05	Meat (mammalian)	*0.01
Grapes	*0.05	Milks	*0.01
Leafy vegetables [except lettuce, head; lettuce, leaf]	*0.05	Nectarine	0.5
Lettuce, head	0.2	Poultry, edible offal of	*0.01
Lettuce, leaf	0.2	Poultry meat	*0.01
Meat (mammalian)	*0.05	Stone fruits [except nectarine]	1
Milks	*0.005	Wheat	*0.01
Mushrooms	0.1	<b>Chemical: Fenbutatin oxide</b>	
Onion, bulb	*0.05	<i>Residue definition: Bis[tris(2-methyl-2-phenylpropyl)tin]-oxide</i>	
Peanut	*0.05	Assorted tropical and sub-tropical fruits – inedible peel	5
Pineapple	*0.05	Berries and other small fruits [except table grapes]	1
Poultry, edible offal of	*0.05	Cherries	6
Poultry meat	*0.05	Citrus fruits	5
Root and tuber vegetables	0.2	Citrus peel	30
Strawberry	0.2		
Sugar cane	*0.05		



## S20.01 Maximum residue limits

<b>Chemical: Fenpropathrin</b>		Celeriac	0.1
<i>Residue definition: Fenpropathrin</i>		Celery	1
Tea, green, black	2	Coffee beans	*0.1
		Peanut	*0.05
<b>Chemical: Fenpyroximate</b>		Pecan	*0.05
<i>Residue definition: Fenpyroximate</i>		Potato	0.1
Apple	0.3	Rice	*0.1
Pear	0.3	Sugar beet	0.2
		<b>Chemical: Fenvalerate</b>	
<b>Chemical: Fenthion</b>		<i>Residue definition: Fenvalerate, sum of isomers</i>	
<i>Residue definition: Sum of fenthion, its oxygen analogue, and their sulfoxides and sulfones, expressed as fenthion</i>		Berries and other small fruits	1
Assorted tropical and sub-tropical fruits – inedible peel	5	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Cattle, edible offal of	1	Brassica leafy vegetables	1
Cattle meat	1	Cereal grains	2
Citrus fruits	2	Celery	2
Eggs	*0.05	Dried grapes	0.5
Fig	2	Edible offal (mammalian)	0.05
Fruiting vegetables, cucurbits	3	Eggs	0.02
Fruiting vegetables, other than cucurbits	5	Grapes	0.1
Grapes	2	Legume vegetables	0.5
Guava	2	Meat (mammalian) (in the fat)	1
Milks	T0.2	Milks	0.2
Olive oil, crude	T3	Oilseed [except peanut]	0.5
Olives	T1	Peanut	T0.1
Persimmon, Japanese	2	Pome fruits	1
Pig, edible offal of	0.5	Poultry, edible offal of	*0.02
Pig meat	0.5	Poultry meat (in the fat)	0.05
Pome fruits	2	Pulses	0.5
Poultry, edible offal of	*0.05	Stone fruits	1
Poultry meat	*0.05	Sweet corn (corn-on-the-cob)	0.05
Sheep, edible offal of	0.2	Tea, green, black	0.05
Sheep meat	0.2	Tomato	0.2
Stone fruits	5	Wheat bran, unprocessed	5
		<b>Chemical: Fipronil</b>	
<b>Chemical: Fentin</b>		<i>Residue definition: Sum of fipronil, the sulphenyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-[(trifluoromethyl) sulphonyl]-1H-pyrazole-3-carbonitrile), the sulphonyl metabolite (5-amino-1-[2,6-dichloro-4-(trifluoromethyl)phenyl]-4-</i>	
<i>Residue definition: Fentin hydroxide, excluding inorganic tin and Di- and Mono-phenyltin</i>			
Cacao beans	*0.1		
Carrot	0.2		

<i>[(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>		Poultry meat (in the fat)	0.02
Asparagus	0.2	Rape seed (canola)	*0.01
Assorted tropical and sub-tropical fruit – inedible peel [except banana; custard apple]	T*0.01	Rice	*0.005
Banana	0.01	Rucola (rocket)	T0.1
Bergamot	T0.1	Sorghum	0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.05	Stone fruits	*T0.1
Burnet, salad	T0.1	Sugar cane	*0.01
Chervil	T0.1	Sunflower seed	*0.01
Citrus fruits	T*0.01	Swede	0.1
Coriander (leaves, stem, roots)	T0.1	Sweet potato	*0.01
Coriander, seed	T0.1	Turnip, garden	0.1
Cotton seed	*0.01	Wine grapes	*0.01
Cotton seed oil, crude	*0.01		
Custard apple	T0.05	<b>Chemical: Flamprop-methyl</b>	
Dill, seed	T0.1	<i>Residue definition: Flamprop-methyl</i>	
Edible offal (mammalian)	0.02	Edible offal (mammalian)	*0.01
Eggs	0.02	Lupin (dry)	0.05
Fennel, seed	T0.1	Meat (mammalian)	*0.01
Ginger, root	*0.01	Milks	*0.01
Grapes [except wine grapes]	T*0.01	Safflower seed	*0.05
Herbs	T0.1	Triticale	0.05
Honey	T0.05	Wheat	0.05
Kaffir lime leaves	T0.1		
Lemon grass	T0.1	<b>Chemical: Flamprop-M-methyl</b>	
Lemon verbena (fresh weight)	T0.1	<i>Residue definition: see Flamprop-methyl</i>	
Meat (mammalian) (in the fat)	0.1	<b>Chemical: Flavophospholipol</b>	
Milks	0.01	<i>Residue definition: Flavophospholipol</i>	
Mizuna	T0.1	Cattle fat	*0.01
Mushrooms	0.02	Cattle kidney	*0.01
Peanut	T*0.01	Cattle liver	*0.01
Peanut oil, crude	T*0.01	Cattle meat	*0.01
Pecan	T*0.01	Cattle milk	T*0.01
Peppers, Sweet	T0.1	Eggs	*0.02
Pome fruits	T*0.01		
Poppy seed	*0.01	<b>Chemical: Flonicamid</b>	
Potato	*0.01	<i>Residue definition: Flonicamid [N - (cyanomethyl)-4-(trifluoromethyl)-3-pyridinecarboxamide] and its metabolites TFNA [4-trifluoromethylnicotinic acid], TFNA-AM [4-trifluoromethylnicotinamide] TFNG [N -(4-trifluoromethylnicotinoyl)glycine]</i>	
Poultry, edible offal of	*0.01	Stone fruits	0.6

## S20.01 Maximum residue limits

**Chemical: Florasulam***Residue definition: Florasulam*

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

**Chemical: Florfenicol***Residue definition: Sum of florfenicol and its metabolites florfenicol alcohol, florfenicol oxamic acid, monochloroflorfenicol and florfenicol amine expressed as florfenicol amine*

Cattle kidney	0.5
Cattle liver	3
Cattle meat	0.3
Fish	T0.5
Pig fat/skin	1
Pig kidney	1
Pig liver	3
Pig meat	0.5

**Chemical: Fluazifop-butyl***Residue definition: Fluazifop-butyl*

Assorted tropical and sub-tropical fruits – inedible peel [except avocado and banana]	0.05
Avocado	*0.02
Banana	*0.02
Berries and other small fruits	0.2
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Celery	*0.02
Chia	T2
Citrus fruits	*0.02
Coffee beans	T1
Coriander (leaves, stem, roots)	T2
Edible offal (mammalian)	*0.05
Egg plant	T0.1
Eggs	*0.05
Fruiting vegetables, cucurbits	0.1
Garlic	0.05

Ginger, root	0.05
Herbs	T2
Hops, dry	0.05
Leek	T0.5
Legume vegetables	0.1
Lettuce, head	0.05
Leafy vegetables [except lettuce, head]	T2
Lupin (dry)	0.1
Meat (mammalian)	*0.05
Milks	0.1
Oilseed	0.5
Olives	T0.05
Onion, bulb	0.05
Onion, Welsh	0.05
Peppers, Sweet	*0.02
Pome fruits	*0.01
Potato	0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	0.5
Rhubarb	*0.02
Root and tuber vegetables [except potato; sweet potato]	T1
Shallot	0.05
Spring onion	0.05
Stone fruits	0.05
Sugar cane	T*0.1
Sweet potato	T0.1
Tomato	0.1

**Chemical: Fluazifop-p-butyl***Residue definition: see Fluazifop-butyl***Chemical: Fluazinam***Residue definition: Fluazinam*

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.01
Pome fruits	*0.01
Wine grapes	*0.05

**Chemical: Fluazuron***Residue definition: Fluazuron*

Cattle, edible offal of	0.5
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Cattle meat (in the fat)	7	Blackberries	T5
		Broccoli	T0.7
<b>Chemical: Flubendiamide</b>		Citrus fruits	10
<i>Residue definition: Commodities of plant origin: Flubendiamide</i>		Cloudberry	T5
<i>Residue definition: Commodities of animal origin: Sum of flubendiamide and 3-iodo-N-(2-methyl-4-[1,2,2,2-tetrafluoro-1-(trifluoromethyl)ethyl]phenyl)phthalimide, expressed as flubendiamide</i>		Cotton seed	*0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	5	Cucumber	T0.3
Common bean (pods and/or immature seeds)	T2	Dewberries (including boysenberry and loganberry)	T5
Cotton seed	T0.5	Edible offal (mammalian)	*0.05
Edible offal (mammalian)	0.03	Egg plant	T0.2
Fruiting vegetables, cucurbits	0.2	Grapes	2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	2	Kiwifruit	15
Leafy vegetables [except lettuce, head]	10	Lettuce, head	T10
Lettuce, head	5	Maize	*0.02
Meat (mammalian) (in the fat)	0.05	Mango	T3
Milk fats	0.05	Meat (mammalian)	*0.01
Milks	*0.01	Melons, except watermelon	T0.2
Potato	*0.02	Milks	*0.01
Stone fruits	1.6	Onion, bulb	T0.5
Sweet corn (corn-on-the-cob)	T*0.05	Peach	10
		Peanut	T*0.01
<b>Chemical: Flucythrinate</b>		Peas	T2
<i>Residue definition: Flucythrinate</i>		Peppers, Sweet	T2
Cotton seed	*0.1	Pistachio nut	T0.2
Cotton seed oil, crude	*0.1	Pome fruits	5
Edible offal (mammalian)	*0.05	Pomegranate	5
Eggs	*0.05	Potato	0.02
Meat (mammalian)	*0.05	Rape seed (canola)	*0.01
Milks	*0.05	Raspberries, red, black	T5
Poultry, edible offal of	*0.05	Sorghum	*0.01
Poultry meat	*0.05	Stone fruits [except apricot; peach]	5
		Strawberry	T5
<b>Chemical: Fludioxonil</b>		Sunflower seed	T*0.02
<i>Residue definition: Commodities of animal origin: Sum of fludioxonil and oxidisable metabolites, expressed as fludioxonil</i>		Sweet corn (corn-on-the-cob)	*0.02
<i>Residue definition: Commodities of plant origin: Fludioxonil</i>			
Apricot	10	<b>Chemical: Flumethrin</b>	
		<i>Residue definition: Flumethrin, sum of isomers</i>	
		Cattle, edible offal of	0.05
		Cattle meat (in the fat)	0.2
		Honey	T*0.005
		Horse, edible offal of	0.1
		Horse meat	0.1
		Milks	0.05

**Chemical: Flumetsulam***Residue definition: Flumetsulam*

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

**Chemical: Flumiclorac pentyl***Residue definition: Flumiclorac pentyl*

Cotton seed	0.1
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Poultry, edible offal of	*0.01
Poultry meat	*0.01

**Chemical: Flumioxazin***Residue definition: Flumioxazin*

Cereal grains	*0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01
Milks	*0.01
Oilseed	*0.1
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Pulses	*0.1

**Chemical: Flunixin***Residue definition: Flunixin*

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

**Chemical: Fluometuron***Residue definition: sum of fluometuron and 3-trifluoromethylaniline, expressed as fluometuron*

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

**Chemical: Flupropanate***Residue definition: Flupropanate*

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

**Chemical: Fluquinconazole***Residue definition: Fluquinconazole*

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

**Chemical: Fluroxypyr***Residue definition: Fluroxypyr*

Cereal grains	0.2
Edible offal (mammalian) [except kidney]	0.1
Eggs	*0.01
Kidney (mammalian)	1
Meat (mammalian) (in the fat)	0.1
Milks	0.1
Poultry, edible offal of	*0.05

Poultry meat	*0.05	Cauliflower	0.5
Sugar cane (in the juice)	0.2	Cotton seed	0.1
Sweet corn (corn-on-the-cob)	0.2	Honey	T*0.01
		Stone fruits	0.05
<b>Chemical: Flusilazole</b>		Table grapes	0.05
<i>Residue definition: Flusilazole</i>		Tomato	0.5
Grapes	0.5		
Pome fruits	0.2	<b>Chemical: Forchlorfenuron</b>	
Sugar cane	*0.02	<i>Residue definition: Forchlorfenuron</i>	
		Blueberries	T*0.01
<b>Chemical: Flutolanil</b>		Grapes	*0.01
<i>Residue definition: commodities of plant origin: Flutolanil</i>		Kiwifruit	T*0.01
<i>Residue definition: commodities of animal origin: Flutolanil and metabolites hydrolysed to 2-trifluoromethyl-benzoic acid and expressed as flutolanil</i>		Mango	T*0.01
Edible offal (mammalian)	*0.05	Plums (including prunes)	T*0.01
Eggs	*0.05	Prunes	T*0.01
Meat (mammalian) (in the fat)	*0.05		
Milks	*0.05	<b>Chemical: Fosetyl</b>	
Potato	0.05	<i>Residue definition: Fosetyl</i>	
Poultry, edible offal of	*0.05	Apple	1
Poultry meat (in the fat)	*0.05	Avocado	5
		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1
<b>Chemical: Flutriafol</b>		Durian	T5
<i>Residue definition: Flutriafol</i>		Fruiting vegetables, other than cucurbits	T0.02
Barley	0.2	Leafy vegetables	T0.2
Cereal grains [except as otherwise listed under this Chemical]	*0.02	Peach	1
Edible offal (mammalian)	0.5	Pineapple	5
Eggs	*0.05		
Garden pea (young pods)	*0.01	<b>Chemical: Furathiocarb</b>	
Meat (mammalian)	*0.05	<i>Residue definition: see Carbofuran.</i>	
Milks	*0.05	<i>Residue definition: Residues arising from the use of furathiocarb are covered by MRLs for carbofuran</i>	
Poultry, edible offal of	*0.05		
Poultry meat	*0.05	<b>Chemical: Glufosinate and Glufosinate-ammonium</b>	
Rape seed (canola)	*0.02	<i>Residue definition: Sum of glufosinate-ammonium, N-acetyl glufosinate and 3-[hydroxy(methyl)-phosphinoyl] propionic acid, expressed as glufosinate (free acid)</i>	
Sugar cane	T0.3	Assorted tropical and sub-tropical fruits – inedible peel	0.2
		Berries and other small fruits	0.1
<b>Chemical: Fluvalinate</b>		Citrus fruits	0.1
<i>Residue definition: Fluvalinate, sum of isomers</i>			
Apple	0.1		
Asparagus	0.2		

## S20.01 Maximum residue limits

Coffee beans	T*0.05	Guava	*0.05
Cotton seed	3	Hops, dry	*0.1
Edible offal (mammalian)	5	Kiwifruit	*0.05
Eggs	*0.05	Leafy vegetables	*0.1
Hops, dry	T0.2	Legume vegetables	*0.1
Maize	0.2	Linseed	T5
Meat (mammalian)	0.1	Litchi	0.2
Milks	*0.05	Mango	*0.05
Olives	*0.1	Meat (mammalian)	*0.1
Pome fruits	*0.1	Milks	*0.1
Poultry, edible offal of	*0.1	Monstero	*0.05
Poultry meat	*0.05	Mung bean (dry)	10
Rape seed (canola)	5	Oilseed [except cotton seed; linseed; rape seed (canola); sunflower seed]	T*0.1
Saffron	T*0.05	Olives	*0.1
Soya bean (dry)	2	Papaya (pawpaw)	*0.05
Stone fruits	*0.05	Passionfruit	3
Tomato	*0.05	Peanut	*0.1
Tree nuts	0.1	Persimmon, American	*0.05
		Persimmon, Japanese	*0.05
		Pome fruits	*0.05
		Poultry, edible offal of	1
		Poultry meat	*0.1
		Pulses [except adzuki bean (dry), cowpea (dry), mung bean (dry), soya bean (dry)]	5
		Rape seed (canola)	2
		Rollinia	*0.05
		Root and tuber vegetables	*0.1
		Saffron	T*0.05
		Sorghum	15
		Soya bean (dry)	10
		Stalk and stem vegetables	*0.01
		Stone fruits	0.2
		Sugar cane	T0.3
		Sugar cane molasses	T5
		Sunflower seed	T20
		Tea, green, black	2
		Tree nuts	0.2
		Wheat	5
		Wheat bran, unprocessed	20
		<b>Chemical: Guazatine</b>	
		<i>Residue definition: Guazatine</i>	
		Citrus fruits	5

Melons, except watermelon	10	Poultry meat (in the fat)	*0.01
Tomato	5	Pulses	0.1
		Rape seed (canola)	0.1
<b>Chemical: Halofuginone</b>		Stone fruits	*0.05
<i>Residue definition: Halofuginone</i>		Sugar cane	T0.03
Cattle fat	0.025	Sunflower seed	*0.05
Cattle kidney	0.03	Tree nuts	*0.05
Cattle liver	0.03		
Cattle muscle	0.01	<b>Chemical: Hexaconazole</b>	
		<i>Residue definition: Hexaconazole</i>	
<b>Chemical: Halosulfuron-methyl</b>		Apple	0.1
<i>Residue definition: Halosulfuron-methyl</i>		Grapes	0.05
Cotton seed	*0.05	Pear	0.1
Edible offal (mammalian)	0.2		
Maize	*0.05	<b>Chemical: Hexazinone</b>	
Meat (mammalian)	*0.01	<i>Residue definition: Hexazinone</i>	
Milks	*0.01	Edible offal (mammalian)	*0.1
Poultry, edible offal	*0.01	Eggs	*0.05
Poultry meat	*0.01	Meat (mammalian)	*0.1
Sorghum	*0.05	Milks	*0.05
Sugar cane	*0.05	Pineapple	1
		Poultry, edible offal of	*0.05
<b>Chemical: Haloxyfop</b>		Poultry meat	*0.05
<i>Residue definition: Sum of haloxyfop, its esters and conjugates, expressed as haloxyfop</i>		Sugar cane	*0.1
Assorted tropical and sub-tropical fruits – inedible peel	*0.05		
Berries and other small fruits	*0.05	<b>Chemical: Hexythiazox</b>	
Citrus fruits	*0.05	<i>Residue definition: Hexythiazox</i>	
Cotton seed	0.1	Berries and other small fruits [except grapes]	1
Cotton seed oil, crude	0.2	Pome fruits	1
Edible offal (mammalian)	0.5	Stone fruits	1
Eggs	*0.01		
Garlic	T0.05	<b>Chemical: Hydrogen phosphide</b>	
Linola seed	0.1	<i>Residue definition: see Phosphine</i>	
Linseed	0.1		
Meat (mammalian) (in the fat)	0.02	<b>Chemical: Imazalil</b>	
Milks	0.02	<i>Residue definition: Imazalil</i>	
Onion, bulb	T*0.05	Chicken, edible offal of	*0.01
Peanut	0.05	Chicken meat	*0.01
Persimmon, Japanese	*0.05	Citrus fruits	10
Pome fruits	*0.05	Eggs	*0.01
Poultry, edible offal of	0.05	Melons, except watermelon	10
		Pome fruits	5
		Potato	5

## S20.01 Maximum residue limits

<b>Chemical: Imazamox</b>		Maize	*0.05
<i>Residue definition: Imazamox</i>		Meat (mammalian)	*0.1
Adzuki bean (dry)	T*0.05	Milks	*0.1
Broad bean (dry) (fava beans)	T*0.05	Peanut	*0.1
Edible offal (mammalian)	*0.05	Poultry, edible offal of	*0.1
Field pea (dry)	*0.05	Poultry meat	*0.1
Meat (mammalian)	*0.05	Pulses	*0.1
Milks	*0.05	<b>Chemical: Imidacloprid</b>	
Peanut	*0.05	<i>Residue definition: Sum of imidacloprid and metabolites containing the 6-chloropyridinylmethylene moiety, expressed as imidacloprid</i>	
Poppy seed	T*0.05	Apple	0.3
Rape seed (canola)	*0.05	Assorted tropical and sub-tropical fruits – inedible peel [except banana]	T1
Soya bean (dry)	*0.05	Banana	0.5
Wheat	*0.05	Beetroot	T0.05
<b>Chemical: Imazapic</b>		Bergamot	T5
<i>Residue definition: Sum of imazapic and its hydroxymethyl derivative</i>		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
Edible offal (mammalian)	*0.05	Broad bean (dry)	*0.05
Eggs	*0.01	Burdock, greater	T0.05
Meat (mammalian) (in the fat)	*0.05	Burnet, Salad	T5
Milks	*0.01	Celery	0.3
Peanut	*0.1	Cereal grains [except maize and sorghum]	*0.05
Poultry, edible offal of	*0.01	Citrus fruits	2
Poultry meat	*0.01	Common bean (dry) (navy bean)	T1
Rape seed (canola)	*0.05	Common bean (pods and/or immature seeds)	T1
Sugar cane	*0.05	Coriander (leaves, stem, roots)	T5
Wheat	*0.05	Coriander, seed	T5
<b>Chemical: Imazapyr</b>		Cotton seed	*0.02
<i>Residue definition: Imazapyr</i>		Dill, seed	T5
Edible offal (mammalian)	*0.05	Edible offal (mammalian)	0.2
Meat (mammalian) (in the fat)	*0.05	Eggs	*0.02
Maize	*0.05	Fennel, bulb	T0.1
Milks	*0.01	Fennel, seed	T5
Poppy seed	T*0.05	Field pea (dry)	*0.05
Rape seed (canola)	*0.05	Fruiting vegetables, cucurbits	0.2
Wheat	*0.05	Fruiting vegetables, other than cucurbits [except sweet corn, (corn-on-the-cob)]	0.5
<b>Chemical: Imazethapyr</b>		Galangal, Greater	T0.05
<i>Residue definition: Imazethapyr</i>		Garlic	T0.5
Edible offal (mammalian)	*0.1		
Eggs	*0.1		
Legume vegetables	*0.1		

Ginger, Japanese	T5	<b>Chemical: Indoxacarb</b>	
Ginger, root	T0.05	<i>Residue definition: Sum of indoxacarb and its R-isomer</i>	
Grapes	T0.1	Asparagus	T1
Herbs	T5	Berries and other small fruits [except grapes]	T1
Kaffir lime leaves	T5	Brassica (cole or cabbage) vegetables, Head cabbages and Flowerhead brassicas	2
Leafy vegetables [except lettuce, head]	20	Celery	T5
Lemon grass	T5	Cherries	T2
Lemon verbena (fresh weight)	T5	Chervil	T10
Lentil (dry)	0.2	Coriander (leaves, stem, roots)	T20
Lettuce, head	5	Cotton seed	1
Lupin (dry)	0.2	Dried grapes	2
Maize	0.05	Edible offal (mammalian) [except kidney]	*0.01
Meat (mammalian)	0.05	Egg plant	0.5
Milks	0.05	Eggs	*0.01
Peanut	T0.5	Grapes	0.5
Persimmon, Japanese	T1	Herbs	T20
Potato	0.3	Kidney (mammalian)	0.2
Poultry, edible offal of	*0.02	Leafy vegetables [except chervil; lettuce, head; mizuna; rucola]	5
Poultry meat	*0.02	Lemon balm	T10
Radish, Japanese	T0.05	Lettuce, head	3
Rape seed (canola)	*0.05	Linseed	T0.5
Rhubarb	T1	Meat (mammalian) (in the fat)	1
Rose and dianthus (edible flowers)	T5	Mexican tarragon	T20
Sorghum	*0.02	Milk fats	1
Stone fruits	0.5	Milks	0.01
Sugar cane	*0.05	Mizuna	T10
Sunflower seed	*0.02	Olives	T0.2
Sweet corn (corn-on-the-cob)	*0.02	Peanut	T0.02
Sweet potato	0.3	Peppers, Sweet	0.5
Taro	T0.05	Pome fruits	2
Turmeric, root (fresh)	T0.05	Poultry (edible offal of)	*0.01
Yam bean	T0.05	Poultry meat (in the fat)	*0.01
Yams	T0.05	Pulses	0.2
		Rape seed (canola)	T*0.05
<b>Chemical: Imidocarb (dipropionate salt)</b>		Rucola (rocket)	T20
<i>Residue definition: Imidocarb</i>		Safflower seed	T0.5
Cattle, edible offal of	5	Stone fruits [except cherries]	2
Cattle meat	1	Sunflower seed	T1
Cattle milk	0.2	Tomato	0.2

**Chemical: Inorganic bromide***Residue definition: Bromide ion*

Avocado	75
Cereal grains	50
Citrus fruits	30
Dates, dried	100
Dried fruits [except as otherwise listed under this Chemical]	30
Dried grapes	100
Dried herbs	400
Dried peach	50
Figs, dried	250
Fruit [except as otherwise listed under this Chemical]	20
Peppers, Sweet	50
Prunes	20
Spices	400
Strawberry	30
Vegetables [except as otherwise listed under this Chemical]	20

**Chemical: Iodosulfuron methyl***Residue definition: Iodosulfuron methyl*

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

**Chemical: Ioxynil***Residue definition: Ioxynil*

Garlic	*0.02
Leek	T1
Onion, bulb	*0.02
Onion, Welsh	T3
Shallot	T3
Spring onion	T3
Sugar cane	*0.02

**Chemical: Ipconazole***Residue definition: Ipconazole*

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

**Chemical: Iprodione***Residue definition: Iprodione*

Adzuki bean (dry)	T0.1
Almonds	*0.02
Beans [except broad bean and soya bean]	T1
Beetroot	T0.1
Berries and other small fruits [except grapes]	12
Brassica leafy vegetables	15
Broad bean (green pods and immature seeds)	0.2
Broccoli	T*0.05
Brussels sprouts	0.5
Cabbages, head	T*0.05
Carrot	T0.5
Cauliflower	T*0.05
Celeriac	T1
Celery	2
Chard (silver beet)	T5
Edible offal (mammalian)	*0.1
Egg plant	T7
Garlic	T0.3
Grapes	20
Kiwifruit	10
Lettuce, head	5
Lettuce, leaf	5
Lupin (dry)	*0.1
Macadamia nuts	*0.01
Mandarins	T5
Meat (mammalian)	*0.1
Milks	*0.1
Onion, bulb	T0.2
Passionfruit	10



Peanut	0.05	Stone fruits	*0.01
Peanut oil, crude	0.05	Tree nuts	*0.01
Peppers	T2	Triticale	*0.01
Pistachio nut	T*0.05	Wheat	*0.01
Pome fruits	3		
Potato	*0.05	<b>Chemical: Isoxaflutole</b>	
Rape seed (canola)	0.5	<i>Residue definition: The sum of isoxaflutole, 2-cyclopropylcaronyl-3-(2-methylsulfonyl-4-trifluoromethylphenyl)-3-oxopropanenitrile and 2-methylsulfonyl-4-trifluoromethylbenzoic acid expressed as isoxaflutole</i>	
Soya bean (dry)	0.05	Chick-pea (dry)	*0.03
Spinach	T5	Edible offal (mammalian)	*0.05
Stone fruits	10	Eggs	*0.05
Sunflower seed	T*0.05	Meat (mammalian)	*0.05
Tangelo, large-sized cultivars	T5	Milks	*0.05
Taro	*0.05	Poppy seed	*0.02
Tomato	2	Poultry, edible offal of	*0.05
		Poultry meat	*0.05
<b>Chemical: Isoeugenol</b>		Sugar cane	*0.01
<i>Residue definition: Isoeugenol, sum of cis- and trans- isomers</i>			
Diadromous fish (whole commodity)	100	<b>Chemical: Ivermectin</b>	
Freshwater fish (whole commodity)	100	<i>Residue definition: H2B1a</i>	
Marine fish (whole commodity)	100	Cattle kidney	*0.01
		Cattle liver	0.1
<b>Chemical: Isofenphos</b>		Cattle meat (in the fat)	0.04
<i>Residue definition: Isofenphos</i>		Cattle milk	0.05
Banana	*0.02	Deer kidney	*0.01
Sugar cane	*0.01	Deer liver	*0.01
		Deer meat (in the fat)	*0.01
<b>Chemical: Isoxaben</b>		Horse, edible offal of	*0.01
<i>Residue definition: Isoxaben</i>		Horse meat	*0.01
Assorted tropical and sub-tropical fruits – edible peel	*0.01	Pig kidney	*0.01
Assorted tropical and sub-tropical fruits – inedible peel	*0.01	Pig liver	*0.01
Barley	*0.01	Pig meat (in the fat)	0.02
Citrus fruits	*0.01	Sheep kidney	*0.01
Edible offal (mammalian)	*0.01	Sheep liver	0.015
Eggs	*0.01	Sheep meat (in the fat)	0.02
Grapes	*0.01		
Hops, dry	T*0.01	<b>Chemical: Ketoprofen</b>	
Meat (mammalian)	*0.01	<i>Residue definition: Ketoprofen</i>	
Milks	*0.01	Cattle, edible offal of	*0.05
Pome fruits	*0.01	Cattle meat	*0.05
Poultry, edible offal of	*0.01	Cattle milk	*0.05
Poultry meat	*0.01		

	Poultry meat	0.1		
<b>Chemical: Kitasamycin</b>			<b>Chemical: Lincomycin</b>	
<i>Residue definition: Inhibitory substance, identified as kitasamycin</i>			<i>Residue definition: Inhibitory substance, identified as lincomycin</i>	
Eggs	*0.2		Cattle milk	*0.02
Pig, edible offal of	*0.2		Edible offal (mammalian) [except sheep, edible offal of]	0.2
Pig meat	*0.2		Eggs	0.2
Poultry, edible offal of	*0.2		Goat milk	*0.1
Poultry meat	*0.2		Meat (mammalian) [except sheep meat]	0.2
			Poultry, edible offal of	0.1
<b>Chemical: Kresoxim-methyl</b>			Poultry meat	0.1
<i>Residue definition: Commodities of plant origin: Kresoxim-methyl</i>				
<i>Residue definition: Commodities of animal origin: Sum of a-(p-hydroxy-o-tolyloxy)-o-tolyl (methoxyimino) acetic acid and (E)-methoxyimino[a-(o-tolyloxy)-o-tolyl]acetic acid, expressed as kresoxim-methyl</i>			<b>Chemical: Lindane</b>	
Edible offal (mammalian)	*0.01		<i>Residue definition: Lindane</i>	
Fruiting vegetables, cucurbits	0.05		Pineapple	0.5
Meat (mammalian)	*0.01			
Milks	*0.001		<b>Chemical: Linuron</b>	
Pome fruits	0.1		<i>Residue definition: Sum of linuron plus 3,4-dichloroaniline, expressed as linuron</i>	
			Celeriac	T0.5
<b>Chemical: Lambda-cyhalothrin</b>			Celery	*0.05
<i>Residue definition: see Cyhalothrin</i>			Cereal grains	*0.05
			Chervil	T1
<b>Chemical: Lasalocid</b>			Coriander (leaves, stem, roots)	T1
<i>Residue definition: Lasalocid</i>			Coriander, seed	0.2
Cattle milk	*0.01		Edible offal (mammalian)	1
Edible offal (mammalian)	0.7		Eggs	*0.05
Eggs	*0.05		Herbs	T1
Meat (mammalian)	*0.05		Leek	T0.2
Poultry, edible offal of	0.4		Lemon grass	T1
Poultry meat	*0.1		Lemon verbena (dry leaves)	T1
Poultry skin/fat	1		Meat (mammalian)	*0.05
			Milks	*0.05
<b>Chemical: Levamisole</b>			Mizuna	T1
<i>Residue definition: Levamisole</i>			Poultry, edible offal of	*0.05
Edible offal (mammalian)	1		Poultry meat	*0.05
Eggs	1		Rucola (rocket)	T1
Goat milk	0.1		Turmeric root	T*0.05
Meat (mammalian)	0.1		Vegetables [except celeriac; celery; leek]	*0.05
Milks [except goat milk]	0.3			
Poultry, edible offal of	0.1			

<b>Chemical: Lufenuron</b>		Peanut	8
<i>Residue definition: Lufenuron</i>		Pear	0.5
Cotton seed	T0.2	Peppers, Sweet	0.5
Cotton seed oil, crude	T0.5	Poultry, edible offal of	1
Edible offal (mammalian)	T*0.01	Poultry meat (in the fat)	1
Eggs	T0.05	Root and tuber vegetables	0.5
Meat (mammalian) (in the fat)	T1	Shallot	T5
Milks	T0.2	Spring onion	T5
Poultry, edible offal of	T*0.01	Strawberry	1
Poultry meat (in the fat)	T1	Tomato	3
		Tree nuts	8
		Turnip, garden	0.5
<b>Chemical: Maduramicin</b>		Vegetables [except beans (dry); cauliflower; chard (Silver beet); egg plant; garden pea; kale; kohlrabi; lentil (dry); Peppers, Sweet; root and tuber vegetables; shallot; spring onion; tomato; turnip, garden]	2
<i>Residue definition: Maduramicin</i>		Wheat bran, unprocessed	20
Poultry, edible offal of	1		
Poultry meat	0.1		
<b>Chemical: Magnesium phosphide</b>			
<i>Residue definition: see Phosphine</i>			
<b>Chemical: Malathion</b>		<b>Chemical: Maleic hydrazide</b>	
<i>Residue definition: see Maldison</i>		<i>Residue definition: Sum of free and conjugated maleic hydrazide, expressed as maleic hydrazide</i>	
<b>Chemical: Maldison</b>		Carrot	T40
<i>Residue definition: Maldison</i>		Garlic	15
Beans (dry)	8	Onion, bulb	15
Cauliflower	0.5	Potato	50
Cereal grains	8		
Chard (silver beet)	0.5	<b>Chemical: Mancozeb</b>	
Citrus fruits	4	<i>Residue definition: see Dithiocarbamates</i>	
Currant, black	T2		
Dried fruits	8	<b>Chemical: Mandipropamid</b>	
Edible offal (mammalian)	1	<i>Residue definition: Mandipropamid</i>	
Egg plant	0.5	Dried grapes (currants, raisins and sultanas)	2
Eggs	1	Edible offal (mammalian)	*0.01
Fruit [except citrus fruits; currant, black; dried fruits; grapes; pear; strawberry]	2	Eggs	*0.01
Garden pea	0.5	Grapes	0.3
Grapes	8	Meat (mammalian) (in the fat)	*0.01
Kale	3	Milks	*0.01
Kohlrabi	0.5	Poultry, edible offal of	*0.01
Lentil (dry)	8	Poultry meat (in the fat)	*0.01
Meat (mammalian) (in the fat)	1		
Milks (in the fat)	1		
Oilseed except peanut	T10		

## S20.01 Maximum residue limits

**Chemical: MCPA***Residue definition: MCPA*

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

**Chemical: MCPB***Residue definition: MCPB*

Cereal grains	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Legume vegetables	*0.02
Meat (mammalian)	*0.05
Milks	*0.05
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Pulses	*0.02

**Chemical: Mebendazole***Residue definition: Mebendazole*

Edible offal (mammalian)	*0.02
Meat (mammalian)	*0.02
Milks	0.02

**Chemical: Mecoprop***Residue definition: Mecoprop*

Cereal grains	*0.05
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

**Chemical: Mefenpyr-diethyl***Residue definition: Commodities of plant origin: 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**Residue definition: Commodities of animal origin: Sum of mefenpyr-diethyl and 1-(2,4-dichlorophenyl)-5-ethoxycarbonyl-5-methyl-2-pyrazoline-3-carboxylic acid, expressed as mefenpyr-diethyl*

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

**Chemical: Meloxicam***Residue definition: Meloxicam*

Cattle kidney	0.2
Cattle liver	0.1
Cattle meat	*0.01
Cattle milk	0.005
Pig fat/skin	0.1
Pig kidney	*0.01
Pig liver	*0.01
Pig meat	0.02

**Chemical: Mepiquat***Residue definition: Mepiquat*

Cotton seed	1
Cotton seed oil, crude	0.2
Edible offal (mammalian)	0.1
Eggs	0.05
Meat (mammalian)	0.1
Milks	0.05
Poultry, edible offal of	0.1
Poultry meat	0.1

**Chemical: Mesosulfuron-methyl***Residue definition: Mesosulfuron-methyl*

Edible offal (mammalian)	*0.01
Eggs	*0.01
Meat (mammalian)	*0.01

Milks	*0.01	<b>Chemical: Metaldehyde</b>	
Poultry, edible offal of	*0.01	<i>Residue definition: Metaldehyde</i>	
Poultry meat	*0.01	Cereal grains	1
Wheat	*0.02	Fruit	1
		Herbs	1
		Oilseed	1
		Pulses	1
		Spices	1
		Teas (tea and herb teas)	1
		Vegetables	1
<b>Chemical: Metalaxyl</b>			
<i>Residue definition: Metalaxyl</i>			
Avocado	0.5		
Barley	*0.01		
Berries and other small fruits [except grapes]	T0.5		
Bulb vegetables	0.1		
Dill	T0.3		
Durian	T0.5		
Edible offal (mammalian)	*0.05		
Eggs	*0.05		
Fruiting vegetables, cucurbits	0.2		
Ginger, root	0.5		
Grapes	1		
Leafy vegetables	0.3		
Macadamia nuts	1		
Meat (mammalian)	*0.05		
Milks	*0.01		
Papaya (pawpaw)	*0.01		
Parsley	0.3		
Peppers	T1		
Pineapple	0.1		
Podded pea (young pods) (snow and sugar snap)	T0.1		
Pome fruits	0.2		
Poppy seed	*0.02		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Stone fruits	0.2		
Vegetables [except bulb vegetables; fruiting vegetables, cucurbits; leafy vegetables; peppers; podded pea (young pods) (snow and sugar snap)]	T0.1		
Wheat	*0.01		
		<b>Chemical: Metconazole</b>	
		<i>Residue definition: Metconazole</i>	
		Stone fruits	0.2
		<b>Chemical: Methabenzthiazuron</b>	
		<i>Residue definition: Methabenzthiazuron</i>	
		Cereal grains	*0.05
		Garlic	T*0.05
		Grapes	*0.1
		Leek	T*0.05
		Onion, bulb	*0.05
		Onion, Welsh	T0.2
		Shallot	T0.2
		Spring onion	T0.2
		<b>Chemical: Metham</b>	
		<i>Residue definition: see Dithiocarbamates</i>	
		<b>Chemical: Metham-sodium</b>	
		<i>Residue definition: see Metham</i>	
		<b>Chemical: Methamidophos</b>	
		<i>Residue definition: Methamidophos</i>	
		<i>Residue definition: see also Acephate</i>	
		Banana	0.2
		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
		Celery	2
		Citrus fruits	0.5
		Cotton seed	0.1
		Cucumber	0.5
		Edible offal (mammalian)	*0.01
		Egg plant	1
		<b>Chemical: Metalaxyl-M</b>	
		<i>Residue definition: see Metalaxyl</i>	

## S20.01 Maximum residue limits

Hops, dry	5	Milks (in the fat)	0.5
Leafy vegetables [except lettuce head and lettuce leaf]	T1	Oilseed	1
Lettuce, head	1	Olive oil, crude	T2
Lettuce, leaf	1	Olives	T1
Lupin (dry)	0.5	Onion, bulb	*0.01
Meat (mammalian)	*0.01	Passionfruit	0.2
Milks	*0.01	Pear	0.2
Peach	1	Persimmon, Japanese	0.5
Peanut	*0.02	Poultry, edible offal of	*0.05
Peppers, Sweet	2	Poultry meat	*0.05
Potato	0.25	Pulses	0.1
Rape seed (canola)	0.1	Root and tuber vegetables	*0.01
Soya bean (dry)	0.1	Stone fruits	*0.01
Sugar beet	0.05	Strawberry	*0.01
Tomato	2	Tomato	0.1
Tree tomato (tamarillo)	*0.01	Vegetable oils, edible	0.1
		Vegetables [except garlic; lettuce, head; lettuce, leaf; onion, bulb; root and tuber vegetables]	0.1
<b>Chemical: Methidathion</b>			
<i>Residue definition: Methidathion</i>			
Apple	0.2	<b>Chemical: Methiocarb</b>	
Avocado	0.5	<i>Residue definition: Sum of methiocarb, its sulfoxide and sulfone, expressed as methiocarb</i>	
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.1	Citrus fruits	0.1
Cereal grains	*0.01	Fruit [except as otherwise listed under this Chemical]	T0.1
Citrus fruits [except mandarins]	2	Grapes	0.5
Coffee beans	T1	Vegetables	0.1
Custard apple	0.2	Wine	0.1
Date	T*0.01		
Dates, dried or dried and candied	T*0.01	<b>Chemical: Methomyl</b>	
Eggs	*0.05	<i>Residue definition: Sum of methomyl and methyl hydroxythioacetimidate ('methomyl oxime'), expressed as methomyl</i>	
Fruiting vegetables, other than cucurbits	0.1	<i>Residue definition: see also thiodicarb</i>	
Garlic	*0.01	Apple	1
Grapes	0.5	Avocado	*0.1
Legume vegetables	0.1	Beetroot	1
Lettuce, head	1	Blackberries	2
Lettuce, leaf	1	Blueberries	2
Litchi	T0.1	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	2
Longan	0.1	Celery	3
Macadamia nuts	*0.01	Cereal grains	*0.1
Mandarins	5		
Mango	2		
Meat (mammalian) (in the fat)	0.5		

Chard	T2	Sunflower seed	*0.1
Cherries	2	Swede	T1
Chia	T1	Sweet corn (corn-on-the-cob)	0.1
Citrus fruits	1	Sweet potato	T1
Coffee beans	T1	Taro	T1
Cotton seed	*0.1	Turnip, garden	T1
Dried grapes	*0.05		
Edible offal (mammalian)	0.05	<b>Chemical: Methoprene</b>	
Eggs	*0.02	<i>Residue definition: Methoprene, sum of cis- and trans-isomers</i>	
Fruiting vegetables, cucurbits	0.1	Cattle milk	0.1
Fruiting vegetables, other than cucurbits	1	Cereal grains	2
Ginger, root	*0.1	Edible offal (mammalian)	*0.01
Grapes	2	Meat (mammalian) (in the fat)	0.3
Guava	3	Wheat bran, unprocessed	5
Herbs	T10	Wheat germ	10
Hops, dry	0.5		
Leafy vegetables [except chard; lettuce, head and lettuce, leaf]	1	<b>Chemical: Methoxyfenozide</b>	
Legume vegetables	1	<i>Residue definition: Methoxyfenozide</i>	
Lettuce, head	T2	Avocado	0.5
Lettuce, leaf	T2	Blueberries	2
Linseed	*0.1	Citrus fruits	1
Macadamia nuts	T1	Coffee beans	0.2
Mango	T*0.05	Coriander (leaves, stem, roots)	T20
Meat (mammalian)	0.05	Cotton seed	3
Milks	0.05	Cranberry	0.5
Mints	0.5	Custard apple	0.3
Nectarine	1	Dried grapes	6
Onion, Welsh	1	Edible offal (mammalian)	*0.01
Peach	1	Fruiting vegetables, other than cucurbits	3
Peanut	*0.05	Grapes	2
Pear	3	Herbs	T20
Plantago ovata seed	0.05	Kiwifruit	2
Poppy seed	*0.05	Litchi	2
Potato	1	Longan	2
Poultry, edible offal of	*0.02	Macadamia nuts	0.05
Poultry meat	*0.02	Meat (mammalian) (in the fat)	*0.01
Pulses	1	Mexican tarragon	T20
Radish	T1	Milks	*0.01
Rape seed (canola)	0.5	Persimmon, American	1
Sesame seed	*0.1	Persimmon, Japanese	1
Shallot	1	Pome fruits	0.5
Spring onion	1	Rucola (rocket)	T20
Strawberry	3		

## S20.01 Maximum residue limits

Stone fruits [except plums (including prunes)]	3	Celery	T0.05
<b>Chemical: Methyl benzoate</b>		Cereal grains [except maize and sorghum]	*0.02
<i>Residue definition: Methyl benzoate</i>		Chard (silver beet)	T*0.01
Poultry, edible offal of	0.1	Chervil	T*0.05
Poultry meat	0.1	Coriander (leaves, stem)	T*0.05
<b>Chemical: Methyl bromide</b>		Coriander, roots	T0.5
<i>Residue definition: Methyl bromide</i>		Coriander, seed	T*0.05
Cereal grains	50	Cotton seed	*0.05
Cucumber	*0.05	Dill, seed	T*0.05
Dried fruits	*0.05	Edible offal (mammalian)	*0.05
Fruit [except jackfruit, litchi; mango; papaya]	T*0.05	Eggs	*0.01
Herbs	*0.05	Fennel, seed	T*0.05
Jackfruit	*0.05	Fruiting vegetables, cucurbits	*0.05
Litchi	*0.05	Galangal, Greater	T0.5
Mango	*0.05	Herbs	T*0.05
Papaya (pawpaw)	*0.05	Kaffir lime leaves	T*0.05
Peppers, Sweet	*0.05	Lemon grass	T*0.05
Spices	*0.05	Lemon verbena (dry leaves)	T*0.05
Vegetables [except cucumber and Peppers, Sweet]	T*0.05	Maize	0.1
<b>Chemical: Methyl isothiocyanate</b>		Meat (mammalian)	*0.05
<i>Residue definition: Methyl isothiocyanate</i>		Milks	*0.05
Barley	T0.1	Mizuna	T*0.05
Rape seed (canola)	T0.1	Onion, Welsh	*0.01
Wheat	T0.1	Peanut	*0.05
<b>Chemical: Metiram</b>		Potato	T*0.02
<i>Residue definition: see Dithiocarbamates</i>		Poultry, edible offal of	*0.01
<b>Chemical: Metolachlor</b>		Poultry meat	*0.01
<i>Residue definition: Metolachlor</i>		Pulses [except soya bean (dry)]	T*0.05
Beans [except broad bean and soya bean]	*0.02	Rape seed (canola)	*0.02
Bergamot	T*0.05	Rhubarb	*0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.02	Rose and dianthus (edible flowers)	T*0.05
Brassica leafy vegetables	*0.01	Rucola (rocket)	T*0.05
Burnet, salad	T*0.05	Safflower seed	*0.05
Celeriac	T*0.2	Shallot	*0.01
		Sorghum	*0.05
		Soya bean (dry)	*0.05
		Spinach	T*0.01
		Spring onion	*0.01
		Sugar cane	*0.05
		Sunflower seed	*0.05
		Sweet corn (kernels)	0.1
		Sweet potato	*0.2
		Tomato	T*0.01



Turmeric, root	T0.5	Soya bean (dry)	*0.05
		Sugar cane	*0.02
<b>Chemical: Metosulam</b>		Sugar cane molasses	0.1
<i>Residue definition: Metosulam</i>		Tomato	0.1
Cereal grains	*0.02		
Edible offal (mammalian)	*0.01	<b>Chemical: Metsulfuron-methyl</b>	
Eggs	*0.01	<i>Residue definition: Metsulfuron-methyl</i>	
Lupin (dry)	*0.02	Cereal grains	*0.02
Meat (mammalian)	*0.01	Chick-pea (dry)	T*0.05
Milks	*0.01	Edible offal (mammalian)	*0.1
Poppy seed	*0.01	Linseed	*0.02
Poultry, edible offal of	*0.01	Meat (mammalian)	*0.1
Poultry meat	*0.01	Milks	*0.1
		Poppy seed	T*0.01
		Safflower seed	*0.02
<b>Chemical: Metrafenone</b>			
<i>Residue definition: Metrafenone</i>		<b>Chemical: Mevinphos</b>	
Dried grapes (currants, raisins and sultanas)	3	<i>Residue definition: Mevinphos</i>	
Edible offal (mammalian)	*0.05	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.3
Eggs	*0.05	Edible offal (mammalian)	*0.05
Fruiting vegetables, cucurbits	0.2	Meat (mammalian)	*0.05
Grapes	1	Milks	*0.05
Meat [mammalian] [in the fat]	*0.05		
Milks	*0.01	<b>Chemical: Milbemectin</b>	
Poultry, edible offal of	*0.05	<i>Residue definition: Sum of milbemycin MA3 and milbemycin MA4 and their photoisomers, milbemycin (Z) 8,9-MA3 and (Z) 8,9Z-MA4</i>	
Poultry meat [in the fat]	*0.05	Stone fruits	0.1
		Strawberry	0.2
<b>Chemical: Metribuzin</b>			
<i>Residue definition: Metribuzin</i>		<b>Chemical: Molinate</b>	
Asparagus	0.2	<i>Residue definition: Molinate</i>	
Cereal grains	*0.05	Rice	*0.05
Edible offal (mammalian)	*0.05		
Eggs	*0.05	<b>Chemical: Monensin</b>	
Meat (mammalian)	*0.05	<i>Residue definition: Monensin</i>	
Milks	*0.05	Cattle, edible offal of	*0.05
Peas [except peas, shelled]	T*0.05	Cattle meat	*0.05
Peas, shelled	*0.05	Cattle milk	*0.01
Potato	*0.05	Goat, edible offal of	*0.05
Poultry, edible offal of	*0.05	Goat meat	*0.05
Poultry meat	*0.05	Poultry, edible offal of	*0.5
Pulses [except soya bean (dry)]	*0.01		
Rape seed (canola)	*0.02		
Root and tuber vegetables [except Potato]	T*0.05		

## S20.01 Maximum residue limits

Poultry meat (in the fat)	*0.5	Herbs	T2
Sheep fat	0.07	Mizuna	T2
Sheep kidney	0.015	Pome fruits	0.5
Sheep liver	0.2	Rucola (rocket)	T2
Sheep muscle	0.005	Strawberry	2
<b>Chemical: Monepantel</b>		<b>Chemical: Naled</b>	
<i>Residue definition: Monepantel</i>		<i>Residue definition: sum of naled and dichlorvos, expressed as Naled</i>	
Sheep fat	7	Cotton seed	T*0.02
Sheep, kidney	2	Edible offal (mammalian)	T*0.05
Sheep muscle	0.7	Meat (mammalian)	T*0.05
Sheep, liver	5	Milks	T*0.05
<b>Chemical: Morantel</b>		<b>Chemical: Naphthalene acetic acid</b>	
<i>Residue definition: Morantel</i>		<i>Residue definition: 1-Naphthalene acetic acid</i>	
Cattle, edible offal of	2	Apple	1
Goat, edible offal of	2	Pear	1
Meat (mammalian)	0.3	Pineapple	1
Milks	*0.1	<b>Chemical: Naphthalophos</b>	
Pig, edible offal of	5	<i>Residue definition: Naphthalophos</i>	
Sheep, edible offal of	2	Goat, edible offal of	*0.1
<b>Chemical: Moxidectin</b>		Goat meat	*0.1
<i>Residue definition: Moxidectin</i>		Sheep, edible offal of	*0.01
Cattle, edible offal of	0.5	Sheep meat	*0.01
Cattle meat (in the fat)	1	<b>Chemical: Napropamide</b>	
Cattle milk (in the fat)	2	<i>Residue definition: Napropamide</i>	
Deer meat (in the fat)	1	Almonds	*0.1
Deer, edible offal of	0.2	Berries and other small fruits	*0.1
Sheep, edible offal of	0.05	Stone fruits	*0.1
Sheep meat (in the fat)	0.5	Tomato	*0.1
<b>Chemical: MSMA</b>		<b>Chemical: Naptalam</b>	
<i>Residue definition: Total arsenic, expressed as MSMA</i>		<i>Residue definition: Naptalam</i>	
Sugar cane	0.3	Fruiting vegetables, cucurbits	*0.1
<b>Chemical: Myclobutanil</b>		<b>Chemical: Narasin</b>	
<i>Residue definition: Myclobutanil</i>		<i>Residue definition: Narasin</i>	
Asparagus	T0.02	Cattle, edible offal of	0.05
Cherries	5	Cattle meat	0.05
Chervil	T2	Poultry, edible offal of	0.1
Coriander (leaves, stem, roots)	T2		
Grapes	1		

Poultry meat	0.1	Citrus fruits	0.2
		Cotton seed	0.1
<b>Chemical: Neomycin</b>		Grapes	0.1
<i>Residue definition: Inhibitory substance, identified as neomycin</i>		Pome fruits	*0.2
Eggs	T0.5	Stone fruits	*0.2
Fats (mammalian) [except milk fats]	T0.5	Tree nuts	*0.2
Kidney of cattle, goats, pigs and sheep	T10		
Liver of cattle, goats, pigs and sheep	T0.5	<b>Chemical: Norgestomet</b>	
Meat (mammalian)	T0.5	<i>Residue definition: Norgestomet</i>	
Milks	T1.5	Edible offal (mammalian)	*0.0001
Poultry kidney	T10	Meat (mammalian)	*0.0001
Poultry liver	T0.5		
Poultry meat	T0.5	<b>Chemical: Novaluron</b>	
		<i>Residue definition: Novaluron</i>	
<b>Chemical: Netobimin</b>		Cotton seed	T1
<i>Residue definition: see Albendazole</i>		Cotton seed oil, crude	T2
		Pome fruits	T1
<b>Chemical: Nicarbazin</b>			
<i>Residue definition: 4,4'-dinitrocarbanilide (DNC)</i>		<b>Chemical: Novobiocin</b>	
Chicken fat/skin	10	<i>Residue definition: Novobiocin</i>	
Chicken kidney	20	Cattle, edible offal of	*0.1
Chicken liver	35	Cattle meat	*0.1
Chicken muscle	5	Cattle milk	*0.1
<b>Chemical: Nitrothal-isopropyl</b>		<b>Chemical: ODB</b>	
<i>Residue definition: Nitrothal-isopropyl</i>		<i>Residue definition: 1,2-dichlorobenzene</i>	
Apple	1	Sheep, edible offal of	*0.01
		Sheep meat (in the fat)	*0.01
<b>Chemical: Nitroxynil</b>			
<i>Residue definition: Nitroxynil</i>		<b>Chemical: Olaquinox</b>	
Cattle, edible offal of	1	<i>Residue definition: Sum of olaquinox and all metabolites which reduce to 2-(N-2-hydroxyethylcarbamoyl)-3-methyl quinoxalone, expressed as olaquinox</i>	
Cattle meat	1	Pig, edible offal of	0.3
Cattle milk	T0.5	Pig meat	0.3
Goat, edible offal of	1	Poultry, edible offal of	0.3
Goat meat	1	Poultry meat	0.3
Sheep, edible offal of	1		
Sheep meat	1	<b>Chemical: Oleandomycin</b>	
		<i>Residue definition: Oleandomycin</i>	
<b>Chemical: Norflurazon</b>		Edible offal (mammalian)	*0.1
<i>Residue definition: Norflurazon</i>		Meat (mammalian)	*0.1
Asparagus	0.05		

<b>Chemical: Omethoate</b>		Lettuce, head	1
<i>Residue definition: Omethoate</i>		Lettuce, leaf	1
<i>Residue definition: see also Dimethoate</i>		Onion, bulb	0.5
Cereal grains	*0.05		
Edible offal (mammalian)	*0.05		
Eggs	*0.05		
Fruit	2		
Lupin (dry)	0.1		
Meat (mammalian)	*0.05		
Milks	*0.05		
Oilseed	*0.05		
Peppers, Sweet	1		
Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Tomato	1		
Vegetables [except as otherwise listed under this Chemical]	2		
<b>Chemical: OPP</b>			
<i>Residue definition: see 2-phenylphenol</i>			
<b>Chemical: Oryzalin</b>			
<i>Residue definition: Oryzalin</i>			
Cereal grains	*0.01		
Coffee beans	T0.1		
Fruit	0.1		
Garlic	T*0.05		
Ginger, root	T*0.05		
Rape seed (canola)	*0.05		
Tree nuts	0.1		
<b>Chemical: Oxabetrinil</b>			
<i>Residue definition: Oxabetrinil</i>			
Edible offal (mammalian)	*0.1		
Eggs	*0.1		
Meat (mammalian)	*0.1		
Milks	*0.05		
Poultry, edible offal of	*0.1		
Poultry meat	*0.1		
<b>Chemical: Oxadixyl</b>			
<i>Residue definition: Oxadixyl</i>			
Fruiting vegetables, cucurbits	0.5		
Grapes	2		
		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
		<b>Chemical: Oxendazole</b>	
		<i>Residue definition: Oxendazole</i>	
		Edible offal (mammalian)	3
		Meat (mammalian)	*0.1
		Milks	0.1
		<b>Chemical: Oxycarboxin</b>	
		<i>Residue definition: Oxycarboxin</i>	
		Beans [except broad bean and soya bean]	5
		Blueberries	T10
		Broad bean (green pods and immature seeds)	5
		<b>Chemical: Oxyclozanide</b>	
		<i>Residue definition: Oxyclozanide</i>	
		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



## S20.01 Maximum residue limits

Poultry, edible offal of	*0.05		
Poultry meat	*0.05		
Pulses	1		
Rice	10		
Rice, polished	0.5		
Sugar cane	*0.05		
Tree nuts	*0.05		
Vegetables [except as otherwise listed under this Chemical]	*0.05		
<b>Chemical: Parathion-methyl</b>			
<i>Residue definition: Parathion-methyl</i>			
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1		
Carrot	T0.5		
Celery	T3		
Citrus fruits	T1		
Cotton seed	1		
Edible offal (mammalian)	*0.05		
Fruiting vegetables, cucurbits	T1		
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	T0.2		
Grapes	T0.5		
Leafy vegetables	T1		
Legume vegetables	T0.5		
Meat (mammalian)	T*0.05		
Milks	T*0.05		
Pome fruits	T0.5		
Potato	*0.05		
Pulses	T0.2		
Stone fruits	T0.2		
Sweet corn (corn-on-the-cob)	*0.1		
<b>Chemical: Pebulate</b>			
<i>Residue definition: Pebulate</i>			
Fruiting vegetables, other than cucurbits	*0.1		
<b>Chemical: Penconazole</b>			
<i>Residue definition: Penconazole</i>			
Brussels sprouts	0.05		
Grapes	0.1		
Pome fruits	0.1		
		<b>Chemical: Pencycuron</b>	
		<i>Residue definition: Pencycuron</i>	
		Potato	0.05
		<b>Chemical: Pendimethalin</b>	
		<i>Residue definition: Pendimethalin</i>	
		Assorted tropical and sub-tropical fruits – inedible peel	*0.05
		Barley	*0.05
		Berries and other small fruits	*0.05
		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	*0.05
		Bulb vegetables	*0.05
		Citrus fruits	*0.05
		Coffee beans	T*0.01
		Edible offal (mammalian)	*0.01
		Eggs	*0.01
		Herbs	*0.05
		Hops, dry	T*0.05
		Leafy vegetables	*0.05
		Legume vegetables	*0.05
		Maize	*0.05
		Meat (mammalian)	*0.01
		Milk	*0.01
		Oilseed	*0.05
		Olives	*0.05
		Pome fruits	*0.05
		Poultry, edible offal of	*0.01
		Poultry meat	*0.01
		Pulses	*0.05
		Rice	*0.05
		Root and tuber vegetables	*0.05
		Stone fruits	*0.05
		Sugar cane	*0.05
		Sweet corn (corn-on-the-cob)	*0.05
		Tomato	*0.05
		Tree nuts	*0.05
		Wheat	*0.05

<b>Chemical: Permethrin</b>		Turmeric root	T5
<i>Residue definition: Permethrin, sum of isomers</i>		Wheat bran, unprocessed	5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	1	Wheat germ	2
Brussels sprouts	2	<b>Chemical: Phenmedipham</b>	
Celery	5	<i>Residue definition: Commodities of plant origin: Phenmedipham</i>	
Cereal grains	2	<i>Residue definition: Commodities of animal origin: 3-methyl-N-(3-hydroxyphenyl)carbamate</i>	
Cherries	4	Beetroot	0.5
Common bean (dry) (navy bean)	0.1	Chard (silver beet)	2
Common bean (pods and/or immature seeds)	0.5	Edible offal (mammalian)	*0.1
Coriander (leaves, stem, roots)	30	Leafy vegetables [except chard (silver beet)]	T1
Cotton seed	0.2	Meat (mammalian)	*0.1
Edible offal (mammalian)	0.5	Milks	*0.1
Eggs	0.1	Radicchio	T1
Fruiting vegetables, cucurbits	0.2	<b>Chemical: Phenothrin</b>	
Galangal, rhizomes	T5	<i>Residue definition: Sum of phenothrin (+)cis- and (+)trans-isomers</i>	
Herbs	30	Edible offal (mammalian)	*0.5
Kaffir lime leaves	30	Eggs	*0.5
Kiwifruit	2	Meat (mammalian)	*0.5
Leafy vegetables [except lettuce head and lettuce leaf]	T5	Milks	*0.05
Lemon balm	30	Wheat	2
Lemon grass	30	Wheat bran, unprocessed	5
Lemon verbena	T5	Wheat germ	5
Lettuce, head	5	<b>Chemical: 2-Phenylphenol</b>	
Lettuce, leaf	5	<i>Residue definition: Sum of 2-phenylphenol and 2-phenylphenate, expressed as 2-phenylphenol</i>	
Linseed	0.1	Carrot	20
Lupin (dry)	0.1	Cherries	3
Meat (mammalian) (in the fat)	1	Citrus fruits	10
Milks	0.05	Cucumber	10
Mung bean (dry)	0.1	Melons, except watermelon	10
Mushrooms	2	Nectarine	3
Peas	1	Peach	20
Potato	0.05	Pear	25
Poultry meat (in the fat)	0.1	Peppers, Sweet	10
Rape seed (canola)	0.2	Pineapple	10
Rhubarb	1	Plums (including prunes)	15
Soya bean (dry)	0.1		
Sugar cane	*0.1		
Sunflower seed	0.2		
Sweet corn (corn-on-the-cob)	*0.05		
Tomato	0.4		





Tree nuts	T1000	<b>Chemical: Piperonyl butoxide</b>	
		<i>Residue definition: Piperonyl butoxide</i>	
<b>Chemical: Picloram</b>		Cattle milk	0.05
<i>Residue definition: Picloram</i>		Cereal bran, unprocessed	40
Cereal grains	0.2	Cereal grains	20
Edible offal (mammalian)	5	Dried fruits	8
Meat (mammalian)	*0.05	Dried vegetables	8
Milks	*0.05	Edible offal (mammalian)	0.1
Sugar cane	*0.01	Eggs	*0.1
		Fruit	8
<b>Chemical: Picolinafen</b>		Meat (mammalian)	0.1
<i>Residue definition: Commodities of plant origin: Picolinafen</i>		Oilseed	8
<i>Residue definition: Commodities of animal origin: Sum of picolinafen and 6-[3-trifluoromethyl phenoxy]-2-pyridine carboxylic acid</i>		Poultry, edible offal of	*0.5
Cereal grains	*0.02	Poultry meat (in the fat)	*0.5
Edible offal (mammalian)	0.05	Tree nuts	8
Eggs	*0.01	Vegetables	8
Field pea (dry)	*0.02	Wheat germ	50
Lupin (dry)	*0.02		
Meat (mammalian) (in the fat)	*0.02	<b>Chemical: Pirimicarb</b>	
Milks	*0.01	<i>Residue definition: Sum of pirimicarb, demethyl-pirimicarb and the N-formyl-(methylamino) analogue (demethylformamido-pirimicarb), expressed as pirimicarb</i>	
Poultry, edible offal of	*0.02	Adzuki bean (dry)	T0.5
Poultry meat (in the fat)	*0.02	Cereal grains	*0.02
		Chervil	T20
<b>Chemical: Pinoxaden</b>		Coriander (leaves, stem, roots)	T20
<i>Residue definition: Sum of free and conjugated M4 metabolite, 8-(2,6-diethyl-4-hydroxymethylphenyl)-tetrahydro-pyrazolo [1,2-d][1,4,5] oxadiazepine-7,9-dione, expressed as Pinoxaden</i>		Cotton seed	0.05
Barley	0.1	Cotton seed oil, crude	T0.1
Edible offal (mammalian)	*0.02	Edible offal (mammalian)	*0.1
Eggs	*0.02	Eggs	*0.1
Meat (mammalian)	*0.02	Fruit	0.5
Milks	*0.01	Herbs	T20
Poultry, edible offal of	*0.02	Hops, dry	0.5
Poultry meat	*0.02	Leafy vegetables [except chervil; mizuna; rucola (rocket)]	T7
Wheat	0.1	Lemon balm	T20
Wheat bran, unprocessed	0.5	Lupin (dry)	*0.02
		Meat (mammalian)	*0.1
		Milks	*0.1
		Mizuna	T20
		Mung bean (dry)	T0.5
		Onion, Welsh	T3
		Poultry, edible offal of	*0.1

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Poultry meat	*0.1
Rape seed (canola)	0.2
Rucola (rocket)	T20
Shallot	T3
Soya bean (dry)	T0.5
Spring onion	T3
Sweet corn (corn-on-the-cob)	T0.1
Tree nuts	T*0.05

Vegetables [except adzuki bean (dry); leafy vegetables; lupin (dry); mung bean (dry); onion, Welsh; shallot; soya bean (dry); spring onion; sweet corn (corn-on-the-cob)] 1

**Chemical: Pirimiphos-methyl**

*Residue definition: Pirimiphos-methyl*

Barley	7
Cereal bran, unprocessed	20
Edible offal (mammalian)	*0.05
Eggs	*0.05
Kiwifruit	2
Maize	7
Meat (mammalian)	*0.05
Milks	*0.05
Millet	10
Oats	7
Peanut	5
Peanut oil, edible	15
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Rice	10
Rice, husked	2
Rice, polished	1
Rye	10
Sorghum	10
Triticale	10
Wheat	10
Wheat germ	30

**Chemical: Praziquantel**

*Residue definition: Praziquantel*

Fish muscle/skin	T*0.01
Sheep, edible offal of	*0.05
Sheep meat	*0.05

**Chemical: Procaine penicillin**

*Residue definition: Inhibitory substance, identified as procaine penicillin*

Edible offal (mammalian)	*0.1
Meat (mammalian)	*0.1
Milks	*0.0025

**Chemical: Prochloraz**

*Residue definition: Sum of prochloraz and its metabolites containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz*

Avocado	5
Banana	5
Lettuce, head	2
Mandarins	T10
Mango	5
Mushrooms	3
Papaya (pawpaw)	5
Pineapple	2
Pistachio nut	T0.5
Sugar cane	*0.05

**Chemical: Procymidone**

*Residue definition: Procymidone*

Adzuki bean (dry)	T0.2
Bergamot	T3
Broad bean (dry)	T10
Broad bean (green pods and immature seeds)	T10
Burnet, Salad	T3
Chervil	T2
Chick-pea (dry)	T0.5
Common bean (dry) (navy bean)	T10
Common bean (pods and/or immature seeds)	T3
Coriander (leaves, stem, roots)	T3
Coriander, seed	T3
Dill, seed	T3
Edible offal (mammalian)	T0.05
Eggs	T*0.01
Fennel, bulb	T1
Fennel, seed	T3
Galangal, Greater	T0.5

Garlic	T5	<i>oxidation and treatment with acidic methanol, expressed as profoxydim</i>	
Herbs	T3		
Kaffir lime leaves	T3	Edible offal (mammalian)	0.5
Lemon grass	T3	Eggs	*0.05
Lemon verbena (fresh weight)	T3	Meat (mammalian)	*0.05
Lentil (dry)	0.5	Milks	*0.01
Lupin (dry)	T*0.01	Poultry, edible offal of	*0.05
Meat (mammalian) (in the fat)	T0.2	Poultry meat	*0.05
Milks	T0.02	Rice	0.05
Mizuna	T2		
Onion, bulb	T0.2	<b>Chemical: Prohexadione-calcium</b>	
Peppers	T2	<i>Residue definition: Sum of the free and conjugated forms of prohexadione expressed as prohexadione</i>	
Pome fruits	T1	Apple	*0.02
Potato	T0.1	Cherries	*0.01
Poultry, edible offal of	T*0.01	Edible offal (mammalian)	*0.05
Poultry meat (in the fat)	T0.1	Meat (mammalian)	*0.05
Rape seed (canola)	T1	Milks	*0.01
Rape seed oil, crude	T2		
Root and tuber vegetables [except potato]	T1	<b>Chemical: Prometryn</b>	
Rose and dianthus (edible flowers)	T3	<i>Residue definition: Prometryn</i>	
Rucola (rocket)	T2	Adzuki bean (dry)	T*0.1
Snow peas	T5	Cattle milk	*0.05
Spinach	T2	Cereal grains	*0.1
Stone fruits	T10	Coriander (leaves, stem, roots)	T1
Turmeric, root (fresh)	T0.5	Coriander, seed	T1
Wine grapes	T2	Cotton seed	*0.1
		Edible offal (mammalian)	*0.05
<b>Chemical: Profenofos</b>		Meat (mammalian)	*0.05
<i>Residue definition: Profenofos</i>		Peanut	*0.1
Cattle milk	*0.01	Sunflower seed	*0.1
Cotton seed	1	Vegetables	*0.1
Cotton seed oil, edible	0.3		
Edible offal (mammalian)	*0.05	<b>Chemical: Propachlor</b>	
Eggs	*0.02	<i>Residue definition: Sum of propachlor and metabolites hydrolysable to N-isopropylaniline, expressed as propachlor</i>	
Mangosteen	5	Beetroot	*0.05
Meat (mammalian)	*0.05	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.6
Poultry, edible offal of	*0.05	Cereal grains [except Sorghum]	0.05
Poultry meat	*0.05	Chard	T*0.02
		Edible offal (mammalian)	0.1
<b>Chemical: Profoxydim</b>		Eggs	*0.02
<i>Residue definition: Sum of profoxydim and all metabolites converted to dimethyl-3-(3-thianyl)glutarate-S-dioxide after</i>			

## S20.01 Maximum residue limits

Garlic	2.5	Milks	*0.01
Leek	*0.02	Oilseed	*0.05
Lettuce, head	*0.02	Onion, bulb	*0.05
Lettuce, leaf	*0.02	Peas	*0.05
Meat (mammalian) (in the fat)	*0.02	Pulses	*0.05
Milks	*0.02		
Onion, bulb	2.5	<b>Chemical: Propargite</b>	
Poultry, edible offal of	*0.02	<i>Residue definition: Propargite</i>	
Poultry meat (in the fat)	*0.02	Apple	3
Radish	*0.02	Banana	3
Swede	*0.02	Cotton seed	0.2
Sorghum	0.2	Currant, black	T3
Spinach	T*0.02	Edible offal (mammalian)	*0.1
Sweet corn (corn-on-the-cob)	0.05	Eggs	*0.1
Turnip, garden	*0.02	Hops, dry	3
		Mangosteen	T3
<b>Chemical: Propamocarb</b>		Meat (mammalian) (in the fat)	*0.1
<i>Residue definition: Propamocarb (base)</i>		Milks	*0.1
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	T0.1	Passionfruit	3
Fruiting vegetables, other than cucurbits	T0.3	Pear	3
Leafy vegetables	T20	Poultry, edible offal of	*0.1
		Poultry meat (in the fat)	*0.1
<b>Chemical: Propanil</b>		Rambutan	T3
<i>Residue definition: Propanil</i>		Stone fruits	3
Cattle, edible offal of	*0.1	Strawberry	7
Cattle meat	*0.1	Vegetables	3
Eggs	*0.1		
Milks	*0.01	<b>Chemical: Propazine</b>	
Poultry, edible offal of	3	<i>Residue definition: Propazine</i>	
Poultry meat	*0.1	Lupin	*0.1
Rice	2	Vegetables	*0.1
Sheep, edible offal of	*0.1		
Sheep meat	*0.1	<b>Chemical: Propetamphos</b>	
		<i>Residue definition: Propetamphos</i>	
<b>Chemical: Propaquizafop</b>		Sheep, edible offal of	*0.01
<i>Residue definition: Propaquizafop and acid and oxophenoxy metabolites, measured as 6-chloro-2- methoxyquinoxaline, expressed as propaquizafop</i>		Sheep meat (in the fat)	*0.01
Edible offal (mammalian)	*0.02		
Meat (mammalian)	*0.02	<b>Chemical: Propiconazole</b>	
		<i>Residue definition: Propiconazole</i>	
		Almonds	0.2
		Anise myrtle leaves	T10
		Asparagus	T*0.1
		Avocado	*0.02

Banana	0.2	<b>Chemical: Propoxur</b>	
Beetroot	*0.02	<i>Residue definition: Propoxur</i>	
Brassica leafy vegetables	T0.7	Potato	10
Blueberries	2		
Celery	T5	<b>Chemical: Propylene oxide</b>	
Cereal grains	*0.05	<i>Residue definition: Propylene oxide</i>	
Chard (silver beet)	T0.5	Almonds	T100
Chervil	T10		
Chicory leaves	T0.7	<b>Chemical: Propyzamide</b>	
Coriander (leaves, stem, roots)	T10	<i>Residue definition: Propyzamide</i>	
Cranberry	0.3	Cattle, edible offal of	*0.2
Edible offal (mammalian)	1	Cattle meat	*0.05
Eggs	*0.05	Chicory leaves	*0.2
Endive	T0.7	Eggs	*0.05
Grapes	1	Endive	*0.2
Herbs	T10	Lettuce, head	1
Lemon balm	T10	Lettuce, leaf	1
Lemon myrtle leaves	T10	Milks	*0.01
Meat (mammalian)	0.1	Poppy seed	T*0.02
Milks	*0.01	Poultry, edible offal of	*0.05
Mint oil	*0.02	Poultry meat	*0.05
Mizuna	T10		
Mushrooms	*0.05	<b>Chemical: Prosulfocarb</b>	
Peanut	*0.05	<i>Residue definition: Prosulfocarb</i>	
Persimmon, American	T0.2	Barley	*0.01
Pineapple	0.05	Edible offal (mammalian)	*0.02
Poppy seed	*0.01	Eggs	*0.02
Poultry, edible offal of	0.1	Meat (mammalian)	*0.02
Poultry meat	0.1	Milks	*0.02
Radicchio	T0.7	Potato	T*0.01
Radish	T0.2	Poultry, edible offal of	*0.02
Riberries	T5	Poultry meat	*0.02
Rucola (rocket)	T10	Pulses	T*0.01
Spinach	T0.7	Wheat	*0.01
Stone fruits	2		
Sugar cane	*0.02	<b>Chemical: Prothioconazole</b>	
Sunflower seed	T2	<i>Residue definition: Commodities of plant origin: 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>	
Sweet corn (corn-on-the-cob)	*0.02	<i>Residue definition: Commodities of animal origin: Sum of prothioconazole, prothioconazole desthio (2-(1-</i>	
Tree nuts [except almonds]	T0.2		
<b>Chemical: Propineb</b>			
<i>Residue definition: see Dithiocarbamates</i>			

## S20.01 Maximum residue limits

*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*

Cereal bran, unprocessed	0.5
Cereal grains	T0.3
Chick-pea (dry)	T0.7
Edible offal (mammalian)	0.1
Eggs	*0.01
Lentil (dry)	T0.7
Meat (mammalian) (in the fat)	*0.01
Milks	*0.004
Oats	*0.05
Poultry, edible offal of	*0.05
Poultry meat (in the fat)	*0.05
Rape seed (canola)	T*0.02
Wheat germ	0.5

**Chemical: Prothiofos**

*Residue definition: Prothiofos*

Banana	*0.01
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.2
Grapes	2
Pome fruits	0.05

**Chemical: Pymetrozine**

*Residue definition: Pymetrozine*

Almonds	T*0.01
Beetroot	*0.02
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead Brassicas	*0.02
Cotton seed	*0.02
Cotton seed oil, edible	*0.02
Edible offal (mammalian)	*0.01
Egg plant	T0.05
Eggs	*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

**Chemical: Pyraclofos**

*Residue definition: Pyraclofos*

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

**Chemical: Pyraclostrobin**

*Residue definition: Commodities of plant origin: Pyraclostrobin*

*Residue definition: Commodities of animal origin: Sum of pyraclostrobin and metabolites hydrolysed to 1-(4-chlorophenyl)-1H-pyrazol-3-ol, expressed as pyraclostrobin*

Banana	*0.02
Brassica leafy vegetables	T3
Broccoli, Chinese	T1
Cereal grains	*0.01
Cherries	2.5
Custard apple	T3
Dried grapes	5
Edible offal (mammalian)	0.1
Eggs	*0.05
Fruiting vegetables, other than cucurbits	0.3
Grapes	2
Mango	0.1
Meat (mammalian) (in the fat)	*0.05
Milks	*0.01
Papaya (pawpaw)	T0.5
Pistachio nut	T1

Pome fruits	1	<i>means of the International Pyrethrum Standard</i>
Poppy seed	*0.05	
Potato	*0.02	
Poultry, edible offal of	*0.05	
Poultry meat (in the fat)	*0.05	
Sunflower seed	T0.3	
Tree nuts [except pistachio nut]	*0.01	
<b>Chemical: Pyraflufen-ethyl</b>		
<i>Residue definition: Sum of pyraflufen-ethyl and its acid metabolite (2-chloro-5-(4-chloro-5-difluoromethoxy-1-methylpyrazol-3-yl)-4-fluorophenoxyacetic acid)</i>		
Cereal grains	*0.02	
Cotton seed	*0.05	
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	
<b>Chemical: Pyrasulfotole</b>		
<i>Residue definition: Sum of pyrasulfotole and (5-hydroxy-3-methyl-1H-pyrazol-4-yl)[2-mesyl-4-(trifluoromethyl)phenyl]methanone, expressed as pyrasulfotole</i>		
Cereal bran, unprocessed	0.03	
Cereal grains	*0.02	
Edible offal (mammalian)	0.5	
Eggs	*0.01	
Meat (mammalian)	*0.01	
Milks	*0.01	
Poultry, edible offal of	*0.01	
Poultry meat	*0.01	
<b>Chemical: Pyrazophos</b>		
<i>Residue definition: Pyrazophos</i>		
Cucumber	T2	
<b>Chemical: Pyrethrins</b>		
<i>Residue definition: Sum of pyrethrins i and ii, Cinerinsi i and ii and jasmolins i and ii, determined after calibration by</i>		
Cereal grains	3	<i>means of the International Pyrethrum Standard</i>
Cucumber	T2	
Dried fruits	1	
Dried vegetables	1	
Fruit	1	
Fruiting vegetables, cucurbits [except cucumber]	0.2	
Oilseed	1	
Tree nuts	1	
Vegetables	1	
<b>Chemical: Pyridaben</b>		
<i>Residue definition: Pyridaben</i>		
Banana	0.5	
Grapes	5	
Pome fruits	0.5	
Stone fruits	0.5	
Strawberry	1	
Tree nuts	T*0.05	
<b>Chemical: Pyridate</b>		
<i>Residue definition: sum of pyridate and metabolites containing 6 chloro-4-hydroxyl-3-phenyl pyridazine, expressed as pyridate</i>		
Chick-pea (dry)	*0.1	
Edible offal (mammalian)	*0.2	
Eggs	*0.2	
Meat (mammalian)	*0.2	
Milks	*0.2	
Peanut	*0.1	
Poultry, edible offal of	*0.2	
Poultry meat	*0.2	
<b>Chemical: Pyrimethanil</b>		
<i>Residue definition: Pyrimethanil</i>		
Banana	2	
Berries and other small fruits [except grapes and strawberry]	T5	
Citrus fruits	7	
Edible offal (mammalian)	*0.05	
Grapes	5	

## S20.01 Maximum residue limits

Leafy vegetables [except lettuce, head; lettuce, leaf]	T5	Eggs	*0.02
Lettuce, head	20	Meat (mammalian)	*0.02
Lettuce, leaf	20	Milks	*0.02
Meat (mammalian)	*0.05	Poultry, edible offal of	*0.02
Milks	*0.01	Poultry meat	*0.02
Peppers, Sweet	1	Pyroxasulfone	
Podded pea (young pods) (snow and sugar snap)	T2	<i>Residue definition: Commodities of plant origin: Sum of pyroxasulfone and (5-difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazol-4-yl)methanesulfonic acid, expressed as pyroxasulfone</i>	
Pome fruits	7	Commodities of animal origin: 5-Difluoromethoxy-1-methyl-3-trifluoromethyl-1H-pyrazole-4-carboxylic acid, expressed as pyroxasulfone	
Potato	*0.01	Cereal grains	*0.01
Stone fruits	10	Edible offal (mammalian)	*0.02
Strawberry	5	Eggs	*0.02
Tomato	T5	Meat (mammalian)	*0.02
		Milks	*0.002
<b>Chemical: Pyriproxyfen</b>		Poultry, edible offal of	*0.02
<i>Residue definition: Pyriproxyfen</i>		Poultry meat	*0.02
Beans [except broad bean and soya bean]	T0.2	<b>Chemical: Pyroxsulam</b>	
Citrus fruits	0.3	<i>Residue definition: Pyroxsulam</i>	
Coffee beans	0.1	Edible offal (mammalian)	*0.01
Cotton seed	*0.01	Eggs	*0.01
Cotton seed oil, crude	*0.02	Meat (mammalian)	*0.01
Edible offal (mammalian)	*0.02	Milks	*0.01
Eggs	0.05	Poultry, edible offal of	*0.01
Fruiting vegetables, cucurbits	0.2	Poultry meat	*0.01
Fruiting vegetables, other than cucurbits	1	Rye	*0.01
Herbs	T5	Triticale	*0.01
Mango	0.05	Wheat	*0.01
Meat (mammalian) (in the fat)	*0.02	<b>Chemical: Quinoxifen</b>	
Milks	*0.02	<i>Residue definition: Quinoxifen</i>	
Olive oil, crude	3	Chard (silver beet)	T3
Olives	1	Cherries	0.7
Passionfruit	0.1	Chervil	T5
Poultry, edible offal of	0.1	Coriander (leaves, stem, roots)	T5
Poultry meat (in the fat)	0.1	Dried grapes	2
Stone fruits	1	Edible offal (mammalian)	*0.01
<b>Chemical: Pyriproxyfen</b>			
<i>Residue definition: Pyriproxyfen</i>			
Cotton seed	*0.02		
Cotton seed oil, crude	*0.01		
Cotton seed oil, edible	*0.01		
Edible offal (mammalian)	*0.02		





Tomato	*0.02	<b>Chemical: Salinomycin</b>	
		<i>Residue definition: Salinomycin</i>	
		Cattle, edible offal of	0.5
		Cattle meat	*0.05
		Eggs	*0.02
		Pig, edible offal of	*0.1
		Pig meat	*0.1
		Poultry, edible offal of	0.5
		Poultry meat	0.1
		<b>Chemical: Rimosulfuron</b>	
		<i>Residue definition: Rimosulfuron</i>	
Tomato	*0.05	<b>Chemical: Semduramicin</b>	
		<i>Residue definition: Semduramicin</i>	
		Chicken fat/skin	0.5
		Chicken kidney	0.2
		Chicken liver	0.5
		Chicken meat	*0.05
		<b>Chemical: Sethoxydim</b>	
		<i>Residue definition: 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</i>	
		Asparagus	1
		Barley	*0.1
		Beans [except broad bean and soya bean]	T0.5
		Bergamot	*0.1
		Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5
		Brassica leafy vegetables	T2
		Broad bean (green pods and immature seeds)	*0.1
		Burnet, salad	*0.1
		Celery	0.1
		Chard (silver beet)	T*0.1
		Chervil	*0.1
		Chicory leaves	T2
		Coriander (leaves, stem, roots)	*0.1
		Coriander, seed	*0.1
		Cotton seed	0.2
		Dill, seed	*0.1
		Edible offal (mammalian)	*0.05
		Egg plant	T*0.1
		<b>Chemical: Ractopamine</b>	
		<i>Residue definition: Ractopamine</i>	
Pig fat	0.05		
Pig kidney	0.2		
Pig liver	0.2		
Pig meat	0.05		
		<b>Chemical: Robenidine</b>	
		<i>Residue definition: Robenidine</i>	
Poultry, edible offal of	*0.1		
Poultry meat	*0.1		
		<b>Chemical: Saflufenacil</b>	
		<i>Residue definition: Commodities of plant origin: Sum of saflufenacil, N'-(2-chloro-4-fluoro-5-[1,2,3,6-tetrahydro-2,6-dioxo-4-(trifluoromethyl)pyrimidin-1-yl]benzoyl-N-isopropyl sulfamide and N-[4-chloro-2-fluoro-5-(([(isopropylamino)sulfonyl]amino)carbonyl)phenyl]urea, expressed as saflufenacil equivalents Commodities of animal origin: Saflufenacil</i>	
Cereal grains	*0.03		
Citrus fruits	*0.03		
Edible offal (mammalian)	*0.01		
Eggs	*0.01		
Grapes	*0.03		
Legume vegetables	*0.03		
Meat (mammalian)	*0.01		
Milks	*0.01		
Oilseed	*0.03		
Pome fruits	*0.03		
Poultry, edible offal of	*0.01		
Poultry meat	*0.01		
Pulses	*0.03		
Stone fruits	*0.03		
Tree nuts	*0.03		

Eggs	*0.05	<b>Chemical: Simazine</b>	
Endive	T2	<i>Residue definition: Simazine</i>	
Fennel, bulb	0.2	Asparagus	*0.1
Fennel, seed	*0.1	Broad bean (dry)	*0.01
Fruiting vegetables, cucurbits	*0.1	Broad bean (green pods and immature seeds)	*0.01
Garlic	0.3	Chick-pea (dry)	*0.05
Herbs [except thyme]	*0.1	Chick-pea (green pods)	*0.05
Kaffir lime leaves	*0.1	Edible offal (mammalian)	*0.05
Leek	0.7	Eggs	*0.01
Lemon grass	*0.1	Fruit	*0.1
Lemon verbena (fresh weight)	*0.1	Ginger, root	T*0.05
Lettuce, head	0.2	Leek	*0.01
Lettuce, leaf	0.2	Lupin (dry)	*0.05
Linseed	0.5	Meat (mammalian)	*0.05
Lupin (dry)	0.2	Milks	*0.02
Meat (mammalian)	*0.05	Poultry, edible offal of	*0.01
Milks	*0.05	Poultry meat	*0.01
Mizuna	*0.1	Rape seed (canola)	*0.02
Onion, bulb	0.3	Tree nuts	*0.1
Onion, Welsh	0.7		
Peanut	3	<b>Chemical: Spectinomycin</b>	
Peas (pods and succulent, immature seeds)	T0.5	<i>Residue definition: Inhibitory substance, identified as spectinomycin</i>	
Peppers	T0.7	Edible offal (mammalian) [except sheep, edible offal of]	*1
Poppy seed	0.2	Eggs	2
Poultry, edible offal of	*0.05	Goat milk	*2
Poultry meat	*0.05	Meat (mammalian) [except sheep meat]*1	
Pulses [except lupin (dry)]	*0.1	Poultry, edible offal of	*1
Radicchio	T2	Poultry meat	*1
Rape seed (canola)	0.5		
Rhubarb	0.1	<b>Chemical: Spinetoram</b>	
Root and tuber vegetables	1	<i>Residue definition: Sum of Ethyl-spinosyn-J and Ethyl-spinosyn-L</i>	
Rose and dianthus (edible flowers)	*0.1	Assorted tropical and sub-tropical fruits – inedible peel	0.3
Rucola (rocket)	T2	Berries and other small fruits	0.5
Shallot	0.7	Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.2
Spinach	*0.1	Citrus fruits	0.2
Spring onion	0.7	Coffee beans	*0.01
Strawberry	0.1	Coriander (leaves, stem, roots)	5
Sunflower seed	*0.1	Coriander, seed	5
Thyme	0.5	Dill, seed	5
Tomato	0.1		
Turmeric, root	1		
Wheat	*0.1		

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

**Chemical: Spiramycin***Residue definition: Inhibitory substance, identified as spiramycin*

Pig, edible offal of	*1
Pig meat	*0.1
Poultry, edible offal of	*1
Poultry meat	*0.1

**Chemical: Spirotetramat***Residue definition: 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*

Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas [except Brussels sprouts]	7
Brassica leafy vegetables	10
Brussels sprouts	1
Citrus fruits	1
Cotton seed	0.7
Dried grapes	4
Edible offal (mammalian)	0.5
Fruiting vegetables, cucurbits [except melons]	2
Fruiting vegetables, other than cucurbits [except sweet corn (corn-on-the-cob)]	7
Garlic	T0.5
Grapes	2
Leafy vegetables [except brassica leafy vegetables; lettuce, head]	5
Legume vegetables	2
Lettuce, head	3
Mango	0.3
Meat (mammalian)	0.02
Melons, except watermelon	0.5
Milks	*0.005
Onion, bulb	0.5
Potato	5
Stone fruits	4.5
Sweet corn (corn-on-the-cob)	1
Sweet potato	5
Watermelon	0.5

**Chemical: Spiroxamine***Residue definition: Commodities of plant origin: Spiroxamine**Residue definition: Commodities of animal origin: Spiroxamine carboxylic acid, expressed as spiroxamine*

Banana	T5
Dried grapes	3
Edible offal (mammalian)	0.5
Grapes	2
Mammalian fats [except milk fats]	0.05
Meat (mammalian)	0.05
Milks	0.05

**Chemical: Streptomycin and Dihydrostreptomycin***Residue definition: Inhibitory substance, identified as streptomycin or dihydrostreptomycin*

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

**Chemical: Sulfosulfuron***Residue definition: Sum of sulfosulfuron and its metabolites which can be hydrolysed to 2-(ethylsulfonyl)imidazo[1,2-a]pyridine, expressed as sulfosulfuron*

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

**Chemical: Sulfuryl fluoride***Residue definition: Sulfuryl fluoride*

Cereal grains	0.05
Dried fruits	0.07
Peanut	7
Tree nuts	7

**Chemical: Sulphadiazine***Residue definition: Sulphadiazine*

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

**Chemical: Sulphadimidine***Residue definition: Sulphadimidine*

Meat (mammalian)	0.1
Edible offal (mammalian)	0.1
Eggs	T*0.01
Poultry, edible offal of [except turkey]	0.1
Poultry meat	0.1
Turkey, edible offal of	0.2

**Chemical: Sulphadoxine***Residue definition: Sulphadoxine*

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

**Chemical: Sulphaquinoxaline***Residue definition: Sulphaquinoxaline*

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

**Chemical: Sulphatroxazole***Residue definition: Sulphatroxazole*

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

**Chemical: Sulphur dioxide***Residue definition: Sulphur dioxide*

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

**Chemical: Sulprofos***Residue definition: Sulprofos*

Cotton seed	0.2
Peppers, Sweet	0.2
Tomato	1

**Chemical: Tebuconazole***Residue definition: Tebuconazole*

Asparagus	T*0.02
Avocado	0.2
Banana	0.2
Beetroot	T0.7
Beetroot leaves	T5
Broad bean (dry)	T0.5
Bulb vegetables [except garlic]	*0.01
Carrot	T0.5
Cereal grains	0.2
Chard (silver beet)	T5
Cherries	5
Chervil	T0.5
Chick-pea (dry)	T0.2
Chicory leaves	T5
Coriander (leaves, stem, roots)	T0.5
Cotton seed	T1
Dried Grapes	5
Edible offal (mammalian)	0.5
Eggs	0.1
Endive	T5
Garlic	T0.2
Grapes	2
Herbs	T0.5
Legume vegetables	0.5
Lemon balm	T0.5
Lentil (dry)	T0.2
Lettuce, head	0.1
Lettuce, leaf	0.1
Meat (mammalian)	0.1
Milks	0.05
Mizuna	T0.5
Mung bean (dry)	T0.2
Papaya (pawpaw)	0.2
Peanut	0.1
Poultry, edible offal of	0.5

Poultry meat	0.1	Milks	0.2
Rape seed (canola)	T0.3	Sugar cane	T0.2
Rucola (rocket)	T0.5		
Soya bean (dry)	T0.1	<b>Chemical: Temephos</b>	
Spinach	T5	<i>Residue definition: Sum of temephos and temephos sulfoxide, expressed as temephos</i>	
Sugar cane	0.1	Cattle, edible offal of	T2
		Cattle meat (in the fat)	T5
<b>Chemical: Tebufenozide</b>		Sheep, edible offal of	0.5
<i>Residue definition: Tebufenozide</i>		Sheep meat (in the fat)	3
Avocado	0.5		
Blueberries	T2	<b>Chemical: Tepraloxydim</b>	
Citrus fruits	1	<i>Residue definition: Sum of tepraloxydim and metabolites converted to 3-(tetrahydro-pyran-4-yl) glutaric and 3-hydroxy-3-(tetrahydro-pyran-4-yl)-glutaric acid, expressed as tepraloxydim</i>	
Coffee beans	T0.05	Edible offal (mammalian)	*0.1
Cranberry	0.5	Eggs	*0.1
Custard apple	0.3	Meat (mammalian)	*0.1
Dried grapes	4	Milks	*0.02
Edible offal (mammalian)	*0.02	Poultry, edible offal of	*0.1
Grapes	2	Poultry meat	*0.1
Kiwifruit	2	Pulses	*0.1
Litchi	2	Rape seed (canola)	*0.1
Longan	2		
Macadamia nuts	0.05	<b>Chemical: Terbacil</b>	
Meat (mammalian) (in the fat)	*0.02	<i>Residue definition: Terbacil</i>	
Milks	*0.01	Almonds	0.5
Nectarine	T1	Peppermint oil	*0.1
Peach	T1	Pome fruits	*0.04
Persimmon, Japanese	0.1	Stone fruits	*0.04
Pistachio nut	T0.05		
Pome fruits	1	<b>Chemical: Terbufos</b>	
Rambutan	T3	<i>Residue definition: Sum of terbufos, its oxygen analogue and their sulfoxides and sulfones, expressed as terbufos</i>	
		Banana	0.05
<b>Chemical: Tebufenpyrad</b>		Cattle, edible offal of	*0.05
<i>Residue definition: Tebufenpyrad</i>		Cattle meat	*0.05
Cucumber	*0.02	Cattle milk	*0.01
Peach	1	Cereal grains	*0.01
Pome fruits	1	Eggs	*0.01
		Peanut	*0.05
<b>Chemical: Tebuthiuron</b>			
<i>Residue definition: Sum of Tebuthiuron, and hydroxydimethylethyl, N-dimethyl and hydroxy methylamine metabolites, expressed as tebuthiuron</i>			
Edible offal (mammalian)	2		
Meat (mammalian)	0.5		

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Poultry, edible offal of	*0.05		
Poultry meat	*0.05	<b>Chemical: Tetracycline</b>	
Sunflower seed	*0.05	<i>Residue definition: Inhibitory substance, identified as tetracycline</i>	
Sweet corn (corn-on-the-cob)	*0.05	Milks	*0.1
<b>Chemical: Terbutylazine</b>			
<i>Residue definition: Terbutylazine</i>			
Edible offal (mammalian)	*0.01	<b>Chemical: Tetradifon</b>	
Eggs	*0.01	<i>Residue definition: Tetradifon</i>	
Maize	T*0.02	Cotton seed	5
Meat (mammalian)	*0.01	Fruit	5
Milks	*0.01	Hops, dry	5
Poultry, edible offal of	*0.01	Vegetables	5
Poultry meat	*0.01	<b>Chemical: Thiabendazole</b>	
Pulses	*0.02	<i>Residue definition: Commodities of plant origin: Thiabendazole</i>	
Rape seed (canola)	*0.02	<i>Residue definition: Commodities of animal origin: sum of thiabendazole and 5-hydroxythiabendazole, expressed as thiabendazole</i>	
Sorghum	T*0.02	Apple	10
Sweet corn (corn-on-the-cob)	T*0.02	Banana	3
<b>Chemical: Terbutryn</b>			
<i>Residue definition: Terbutryn</i>			
Cereal grains	*0.1	Citrus fruits	10
Edible offal (mammalian)	3	Edible offal (mammalian)	0.2
Eggs	*0.05	Meat (mammalian)	0.2
Meat (mammalian)	0.1	Milks	0.05
Milks	0.1	Mushrooms	0.5
Peas	*0.1	Peanut	T*0.01
Poultry, edible offal of	*0.05	Pear	10
Poultry meat	0.1	Potato	5
Sugar cane	*0.05	Sweet potato	0.05
<b>Chemical: Tetrachlorvinphos</b>			
<i>Residue definition: Tetrachlorvinphos</i>			
Edible offal (mammalian)	0.05	<b>Chemical: Thiocloprid</b>	
Meat (mammalian)	0.05	<i>Residue definition: Thiocloprid</i>	
Milks (in the fat)	0.05	Cotton seed	T0.1
<b>Chemical: Tetraconazole</b>			
<i>Residue definition: Tetraconazole</i>			
Edible offal (mammalian)	0.2	Edible offal (mammalian)	*0.02
Grapes	0.5	Meat (mammalian)	*0.02
Meat (mammalian) (in the fat)	*0.01	Milks	*0.01
Milks	*0.01	Pome fruits	1
		Stone fruits	2





**Chemical: Thiophanate***Residue definition: see Carbendazim***Chemical: Thiophanate-methyl***Residue definition: see Carbendazim***Chemical: Thiram***Residue definition: see Dithiocarbamates***Chemical: Tiamulin***Residue definition: Tiamulin*

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

**Chemical: Tilmicosin***Residue definition: Tilmicosin*

Cattle, edible offal of	1
Cattle meat	*0.05
Cattle milk	T*0.025
Pig, edible offal of	1
Pig meat	0.05

**Chemical: Tolclofos-methyl***Residue definition: Tolclofos-methyl*

Beetroot	*0.01
Cotton seed	*0.01
Potato	0.1

**Chemical: Tolfenamic acid***Residue definition: Tolfenamic acid*

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

**Chemical: Toltrazuril***Residue definition: Sum of toltrazuril, its sulfoxide and sulfone, expressed as toltrazuril*

Cattle fat	1
Cattle kidney	1
Cattle liver	2
Cattle muscle	0.25
Chicken, edible offal of	5
Chicken meat	2
Eggs	*0.03
Pig, edible offal of	2
Pig meat (in the fat)	1

**Chemical: Tolyfluanid***Residue definition: Tolyfluanid*

Berries and other small fruits [except grapes and strawberry]	T15
Cucumber	T2
Dried grapes	T0.2
Grapes	T*0.05
Strawberry	3

**Chemical: Tralkoxydim***Residue definition: Tralkoxydim*

Cereal grains	*0.02
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**Chemical: Trenbolone acetate***Residue definition: Sum of trenbolone acetate and 17 Alpha- and 17 Beta-trenbolone, both free and conjugated, expressed as trenbolone*

Cattle, edible offal of	0.01
Cattle meat	0.002

**Chemical: Triadimefon***Residue definition: Sum of triadimefon and triadimenol, expressed as triadimefon**Residue definition: see also Triadimenol*

Apple	1
Cereal grains	0.5
Edible offal (mammalian)	*0.05
Eggs	*0.1
Field pea (dry)	0.1
Fruiting vegetables, cucurbits	0.2

Fruiting vegetables, other than cucurbits	0.2
Garden pea (shelled succulent seeds)	0.1
Garden pea (young pods, succulent seeds)	0.1
Grapes	1
Fats (mammalian)	*0.25
Meat (mammalian)	*0.05
Milks	*0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05
Sugar cane	*0.05

**Chemical: Triadimenol***Residue definition: Triadimenol**Residue definition: see also Triadimefon*

Berries and other small fruits [except grapes; ribberries; strawberry]	T0.5
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	1
Cereal grains [except sorghum]	*0.01
Cotton seed	T0.01
Cotton seed oil, crude	T0.05
Edible offal (mammalian)	*0.01
Eggs	*0.01
Fruiting vegetables, cucurbits	0.5
Fruiting vegetables, other than cucurbits	1
Grapes	0.5
Lemon grass	T*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Onion, bulb	0.05
Papaya (pawpaw)	0.2
Parsnip	T0.2
Poultry, edible offal of	*0.01
Poultry meat	*0.01
Radish	T0.2
Ribberries	T5
Sorghum	0.5
Sugar cane	*0.05
Swede	T0.2
Turnip, garden	T0.2

**Chemical: Triallate***Residue definition: Sum of triallate and 2,3,3-trichloroprop-2-ene sulfonic acid (TCPSA), expressed as triallate*

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

**Chemical: Triasulfuron***Residue definition: Triasulfuron*

Cereal grains	*0.02
Edible offal (mammalian)	*0.05
Eggs	*0.05
Meat (mammalian)	*0.05
Milks	*0.01

**Chemical: Tribenuron-methyl***Residue definition: Tribenuron-methyl*

Barley	*0.01
Chick-pea (dry)	*0.01
Cotton seed	*0.05
Edible offal (mammalian)	*0.01
Maize	*0.05
Meat (mammalian)	*0.01
Milks	*0.01
Mung bean (dry)	*0.01
Oats	*0.01
Rape seed (canola)	*0.01
Sorghum	*0.01
Soya bean (dry)	*0.01
Sunflower seed	*0.01
Wheat	*0.01

## S20.01 Maximum residue limits

**Chemical: Trichlorfon***Residue definition: Trichlorfon*

Achachairu	T3
Assorted tropical and sub-tropical fruits – edible peel	T3
Assorted tropical and sub-tropical fruits – inedible peel	T3
Babaco	T3
Beetroot	0.2
Berries and other small fruits	T2
Brussels sprouts	0.2
Cape gooseberry	T0.5
Cattle, edible offal of	0.1
Cattle fat	0.1
Cattle meat	0.1
Cauliflower	0.2
Celery	0.2
Cereal grains	0.1
Dried fruits	2
Egg plant	T0.5
Eggs	*0.05
Fish muscle	T*0.01
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
Goat, edible offal of	0.1
Goat meat	0.1
Kale	0.2
Loquat	T3
Medlar	T3
Milks	*0.05
Miracle fruit	T3
Oilseed [except peanut]	0.1
Peanut	0.1
Pepino	T0.5
Peppers	0.2
Pig, edible offal of	0.1
Pig fat	0.1
Pig meat	0.1
Poultry, edible offal of	*0.05
Poultry meat	*0.05

Pulses [except soya bean (dry)]	0.2
Quince	T3
Rollinia	T3
Shaddock (pomelo)	T3
Soya bean (dry)	0.1
Stone fruits	T3
Sugar beet	0.05
Sugar cane	*0.05
Sweet corn (corn-on-the-cob)	0.2
Tree nuts	0.1
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

**Chemical: Trichloroethylene***Residue definition: Trichloroethylene*

Cereal grains	*0.1
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**Chemical: Triclabendazole***Residue definition: Sum of triclabendazole and metabolites oxidisable to keto-triclabendazole and expressed as keto-triclabendazole equivalents*

Cattle milk	T*0.05
Fat (mammalian)	1
Kidney (mammalian)	1
Liver (mammalian)	2
Meat (mammalian)	0.5

**Chemical: Triclopyr***Residue definition: Triclopyr*

Cattle, edible offal of	5
Cattle meat (in the fat)	0.2
Citrus fruits	T0.1
Goat, edible offal of	5
Goat meat (in the fat)	0.2
Milks (in the fat)	0.1
Poppy seed	T*0.01
Sheep, edible offal of	5
Sheep meat (in the fat)	0.2

**Chemical: Tridemorph***Residue definition: Tridemorph*

Banana	T*0.05
Barley	0.1
Fruiting vegetables, cucurbits	0.1

**Chemical: Trifloxystrobin**

*Residue definition: Sum of trifloxystrobin and its acid metabolite ((E,E)-methoxyimino-[2-[1-(3-trifluoromethylphenyl)-ethylideneaminoxymethyl]phenyl] acetic acid), expressed as trifloxystrobin equivalents*

Banana	0.5
Beetroot	T0.2
Celery	T1
Chard (silver beet)	T0.7
Chicory leaves	T0.7
Cucumber	T*0.1
Dried grapes	2
Edible offal (mammalian)	*0.05
Endive	T0.7
Grapes	0.5
Macadamia nuts	T*0.05
Meat (mammalian)	*0.05
Milks	*0.02
Peppers, Sweet	T*0.1
Pome fruits	0.3
Spinach	T0.7
Stone fruits	2
Strawberry	2

**Chemical: Trifloxysulfuron sodium***Residue definition: Trifloxysulfuron*

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

**Chemical: Triflumizole**

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

Cherries	1.5
Grapes	0.5
Pome fruits	0.5

**Chemical: Triflumuron***Residue definition: Triflumuron*

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

**Chemical: Trifluralin***Residue definition: Trifluralin*

Adzuki bean (dry)	*0.05
Bergamot	T*0.05
Broad bean (dry)	*0.05
Burnet, salad	T*0.05
Carrot	0.5
Cereal grains	*0.05
Chia	T*0.01
Chick-pea (dry)	*0.05
Coriander (leaves, stem, roots)	T*0.05
Coriander, seed	T*0.05
Cowpea (dry)	*0.05
Dill, seed	T*0.05
Edible offal (mammalian)	*0.05
Eggs	*0.05
Fennel, bulb	T0.5
Fennel, seed	T*0.05
Fruit	*0.05
Galangal, Greater	T0.5

## S20.01 Maximum residue limits

Herbs	T*0.05	Sugar cane	T0.2
Hyacinth bean (dry)	*0.05	Wheat	T0.3
Kaffir lime leaves	T*0.05		
Lemon grass	T*0.05	<b>Chemical: Triticonazole</b>	
Lemon verbena (fresh weight)	T*0.05	<i>Residue definition: Triticonazole</i>	
Lupin (dry)	*0.05	Cereal grains	*0.05
Meat (mammalian)	*0.05	Edible offal (mammalian)	*0.05
Milks	*0.05	Eggs	*0.05
Mizuna	T*0.05	Meat (mammalian)	*0.05
Mung bean (dry)	*0.05	Milks	*0.01
Oilseed	*0.05	Poultry, edible offal of	*0.05
Parsnips	T0.5	Poultry meat	*0.05
Poultry meat	*0.05		
Poultry, edible offal of	*0.05	<b>Chemical: Tulathromycin</b>	
Rose and dianthus (edible flowers)	T*0.05	<i>Residue definition: Sum of tulathromycin and its metabolites that are converted by acid hydrolysis to (2R,3S,4R,5R,8R,10R,11R,12S,13S,14R)-2-ethyl-3,4,10,13-tetrahydroxy-3,5,8,10,12,14-hexamethyl-11-[[[3,4,6-trideoxy-3-(dimethylamino)-β-D-xylohexopyranosyl]oxy]-1-oxa-6-azacyclopentadecan-15-one, expressed as tulathromycin equivalents</i>	
Sugar cane	*0.05	Cattle fat	0.1
Turmeric, root (fresh)	T0.5	Cattle kidney	1
Vegetables [except as otherwise listed under this Chemical]	0.05	Cattle liver	3
		Cattle muscle	0.1
<b>Chemical: Triforine</b>		Pig kidney	3
<i>Residue definition: Triforine</i>		Pig liver	2
Pome fruits	1	Pig muscle	0.5
Stone fruits	10	Pig skin/fat	0.3
		<b>Chemical: Tylosin</b>	
<b>Chemical: Trimethoprim</b>		<i>Residue definition: Tylosin A</i>	
<i>Residue definition: Trimethoprim</i>		Cattle, edible offal of	*0.1
Cattle milk	0.05	Cattle meat	*0.1
Edible offal (mammalian)	0.05	Eggs	*0.2
Eggs	T*0.02	Fish muscle	T*0.002
Meat (mammalian)	0.05	Milks	*0.05
Poultry, edible offal of	0.05	Pig, edible offal of	*0.2
Poultry meat	0.05	Pig fat	*0.1
		Pig meat	*0.2
<b>Chemical: Trinexapac-ethyl</b>		Poultry, edible offal of	*0.2
<i>Residue definition: 4-(cyclopropyl-α-hydroxy-methylene)-3,5-dioxo-cyclohexanecarboxylic acid</i>		Poultry fats	*0.1
Barley	T0.3		
Edible offal (mammalian)	0.05		
Meat (mammalian)	*0.02		
Milks	*0.005		
Oats	T0.3		
Poppy seed	7		

Poultry meat	*0.2	Eggs	*0.1
		Pig, edible offal of	0.2
<b>Chemical: Uniconazole-p</b>		Pig fat	0.2
<i>Residue definition: Sum of uniconazole-p and its Z-isomer expressed as uniconazole-p</i>		Pig meat	*0.1
Avocado	0.5	Poultry, edible offal of	0.2
Custard apple	T1	Poultry fats	0.2
Poppy seed	*0.01	Poultry meat	0.1
		Sheep, edible offal of	0.2
		Sheep meat	0.1
<b>Chemical: Vamidothion</b>		<b>Chemical: Zeranol</b>	
<i>Residue definition: Sum of vamidothion, its sulfoxide and sulfone, expressed as vamidothion</i>		<i>Residue definition: Zeranol</i>	
Apple	1	Cattle, edible offal of	0.02
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	0.5	Cattle meat	0.005
Peach	1	<b>Chemical: Zetacypermethrin</b>	
Pear	1	<i>Residue definition: see Cypermethrin</i>	
Potato	0.5	<b>Chemical: Zinc Phosphide</b>	
		<i>Residue definition: See Phosphine</i>	
<b>Chemical: Virginiamycin</b>		<b>Chemical: Zineb</b>	
<i>Residue definition: Inhibitory substance, identified as virginiamycin</i>		<i>Residue definition: see Dithiocarbamates</i>	
Cattle, edible offal of	0.2	<b>Chemical: Ziram</b>	
Cattle fat	0.2	<i>Residue definition: See Dithiocarbamates</i>	
Cattle milk	0.1		
Cattle meat	*0.1		

## Schedule 21—Extraneous residue limits

Division 6 of Part 4 of Chapter 1

### S21.01 Extraneous residue limits

The extraneous residue limits are as follows:

**Chemical: Aldrin and Dieldrin**

*Residue definition: Sum of HHDN and HEOD*

Asparagus	E0.1
Banana	E0.05
Brassica (cole or cabbage) vegetables, Head cabbages, Flowerhead brassicas	E0.1
Cereal grains	E0.02
Citrus fruits	E0.05
Crustaceans	E0.1
Diadromous fish	E0.1
Edible offal (mammalian)	E0.2
Egg plant	E0.1
Eggs	E0.1
Freshwater fish	E0.1
Fruit	E0.05
Fruiting vegetables, cucurbits	E0.1
Lettuce, head	E0.1
Lettuce, leaf	E0.1
Marine fish	E0.1
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.15
Molluscs (including cephalopods)	E0.1
Onion, bulb	E0.1
Peanut	E0.05
Peppers, sweet	E0.1
Pimento, fruit	E0.1
Poultry, edible offal of	E0.2
Poultry meat (in the fat)	E0.2
Radish leaves (including radish tops)	E0.1
Root and tuber vegetables	E0.1
Sugar cane	E*0.01

**Chemical: BHC (other than the gamma isomer, Lindane)**

*Residue definition: Sum of isomers of 1,2,3,4,5,6-hexachlorocyclohexane, other than lindane*

Cereal grains	E0.1
Crustaceans	E0.01
Edible offal (mammalian)	E0.3
Eggs	E0.1
Fish	E0.01
Meat (mammalian) (in the fat)	E0.3
Milks (in the fat)	E0.1
Molluscs (including cephalopods)	E0.01
Peanut	E0.1
Poultry, edible offal of	E0.3
Poultry meat (in the fat)	E0.3
Sugar cane	E0.005

**Chemical: Chlordane**

*Residue definition: Sum of cis- and trans-chlordane and in the case of animal products also includes 'oxychlordane'*

Cereal grains	E0.02
Citrus fruits	E0.02
Cotton seed oil, crude	E0.05
Cotton seed oil, edible	E0.02
Crustaceans	E0.05
Edible offal (mammalian)	E0.02
Eggs	E0.02
Fish	E0.05
Fruiting vegetables, cucurbits	E0.05
Linseed oil, crude	E0.05
Meat (mammalian) (in the fat)	E0.2
Milks (in the fat)	E0.05
Molluscs (including cephalopods)	E0.05
Pineapple	E0.02
Pome fruits	E0.02





Schedule 21—Extraneous residue limits

S21.01 Extraneous residue limits

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Peanut	E0.05	Strawberry	E3
Plums (including prunes)	E0.5	Sugar cane	E*0.002
Poultry, edible offal of	E0.7	Vegetables	E2
Poultry meat (in the fat)	E0.7		

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## Schedule 22—Foods and classes of foods

Section 1.144

### 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

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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.

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*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;

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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); Chickpea (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).

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### **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; Celtuce; 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.

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## **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

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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.

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**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

Section 1.147

### S23.01 Prohibited plants and fungi

For section 1.147, the prohibited plants and fungi are:

#### Prohibited plants and fungi

<i>Species name</i>	<i>Common name</i>
<i>Abrus cantoniensis</i>	
<i>Abrus precatorius</i>	Jequirity seeds
<i>Acokanthera schimperi</i>	Arrow poison tree
<i>Aconitum 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>Argyreia 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

**Prohibited plants and fungi (cont)**

<i>Species name</i>	<i>Common name</i>
<i>Bryonia alba</i>	European white bryony
<i>Bryonia dioica</i>	White bryony
<i>Cacalia</i> spp.	
<i>Calotropis</i> spp.	Calotropis
<i>Cannabis</i> spp.	Hemp, Marijuana
<i>Catha edulis</i>	Khat, Chat
<i>Catharanthus</i> spp.	Periwinkle
<i>Cestrum nocturnum</i>	Queen of the night, Night blooming jessamine
<i>Chelidonium majus</i>	Common celandine, Greater celandine
<i>Chenopodium ambrosioides</i>	Wormseed, Mexican goosefoot, Pigweed, America wormseed
<i>Cicuta virosa</i>	Cowbane, European water hemlock
<i>Clitocybe</i> spp.	Fungi
<i>Colchicum autumnale</i>	Autumn crocus, Meadow saffron
<i>Conium maculatum</i>	Hemlock
<i>Conocybe</i> spp.	
<i>Convallaria majalis</i>	Lily of the Valley
<i>Copelandia</i> spp.	Fungi
<i>Coprinus atramentarius</i>	Common ink cap
<i>Coriaria</i> spp.	Tutu, Tuupaakihi, Puuhou, Toot
<i>Cornyocarpus laevigatus</i> seed	Karaka kernel, New Zealand laurel
<i>Coronilla</i> spp.	Crown vetch
<i>Cortinarius</i> spp.	Fungi
<i>Coryanthe yohimbe</i>	Yohimbe
<i>Crotolaria</i> spp.	Crotolaria
<i>Croton tiglium</i>	Croton, Purging croton
<i>Cycas media</i>	Zamia palm
<i>Cynoglossum officinale</i>	Hound's tongue, Beggar's lice
<i>Cytisus scoparius</i> (see <i>Sarothamnus scoparius</i> )	
<i>Daphne</i> spp.	Daphne, Mezereum, Spurge laurel
<i>Datura stramonium</i>	Jimson weed, Datura, Thornapple
<i>Delphinium</i> spp.	Larkspur, Stavesacre

**Prohibited plants and fungi (cont)**

<i>Species name</i>	<i>Common name</i>
<i>Digitalis purpurea</i>	Foxglove
<i>Dryopteris filix-mas</i>	Male fern
<i>Duboisia spp.</i>	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 spp.</i>	Euphorbia, Milkweed, Spurge, Pennyroyal oil
<i>Farfugium japonicum</i>	
<i>Galanthus nivalis</i>	Snowdrop
<i>Galerina spp.</i>	Fungi
<i>Gelsemium sempervirens</i>	Yellow Jessamine, Gelsemium
<i>Gymnopilus spp.</i>	Fungi
<i>Gyromitra esculenta</i>	False morel
<i>Haemadictyon amazonica</i>	Yage
<i>Heliotropium spp.</i>	Heliotrope
<i>Helleborus niger</i>	Black hellebore, Christmas rose
<i>Hemerocallis fulva</i>	Pale day lily
<i>Hippomane mancinella</i>	Manzanillo
<i>Homeria breyniana (see 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

**Prohibited plants and fungi (cont)**

<i>Species name</i>	<i>Common name</i>
<i>Inocybe spp.</i>	Fungi
<i>Ipomoea burmanni</i>	Morning glory
<i>Ipomoea hederacea</i>	Morning glory
<i>Ipomoea tricolor (see Ipomoea violacea)</i>	
<i>Ipomoea violacea</i>	Morning glory
<i>Juniperus sabina oil</i>	Savin oil
<i>Kalmia latifolia</i>	Calico bush, Mountain Laurel, Ivy Bush
<i>Laburnum anagyroides</i> tree	Laburnum, Golden chain, Golden rain, Bean
<i>Lantana camara</i>	Lantana
<i>Laurelia nova-zelandiae</i>	Pukatea
<i>Lepiota morgani</i>	Fungus
<i>Lithospermum spp.</i>	
<i>Lobelia inflata</i>	Indian tobacco, Lobelia
<i>Lophophora spp.</i>	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 Crantz (other than Sweet Cassava)</i>	Cassava
<i>Melia azedarach</i>	White cedar, Indian bead tree, Chinaberry
<i>Menispermum canadense</i>	Yellow parilla, Moonseed
<i>Myoporum laetum</i>	Ngaio, Kaio
<i>Narcissus jonquille</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 spp.</i>	Tobacco
<i>Oenanthe aquatica (see Oenanthe phellandrium)</i>	
<i>Oenanthe phellandrium</i>	Water fennel, Water dropwort
<i>Omphalotus spp.</i>	Fungi
<i>Opuntia cylindrica</i>	San Pedro cactus, Cane cactus

**Prohibited plants and fungi (cont)**

<i>Species name</i>	<i>Common name</i>
<i>Panaeolus spp.</i>	Fungi
<i>Papaver bracteatum</i>	Oriental poppy
<i>Papaver somniferum (other than seeds)</i>	Opium poppy
<i>Pausinystalia yohimbe (see Coryanthe yohimbe)</i>	
<i>Peganum harmala</i>	Wild rue
<i>Petasites spp.</i>	Butterbur
<i>Peumus boldus</i>	Boldo
<i>Phoradendron flavescens (see Viscum flavescens)</i>	
<i>Phoradendron serotinum (see Viscum flavescens)</i>	
<i>Phoradendron tomentosum (see Viscum flavescens)</i>	
<i>Physostigma venenosum</i>	Calabar bean, Ordeal bean
<i>Phytolacca decandra</i>	Red pokeweed, Poke root
<i>Phytolacca americana (see Phytolacca decandra)</i>	
<i>Phytolacca octandra</i>	Inkweed, Red ink plant, Dyeberry
<i>Pilocarpus spp.</i>	
<i>Piptadenia macrocarpa</i>	Cebil colorado, Cura pag
<i>Piptadenia peregrina</i>	Cohoba, Coxoba, Yoke
<i>Pithomyces chartarum</i>	Fungus
<i>Pluteus spp.</i>	Fungi
<i>Podophyllum peltatum</i>	American mandrake, Mayapple, Podophyllum
<i>Prestonia amazonica (see Haemodictyon amazonica)</i>	
<i>Prunus laurocerasus</i>	Cherry laurel
<i>Psoralea corylifolia</i>	Malay tea
<i>Psylocybe spp.</i>	Fungi
<i>Pteridium aquilinum</i>	Bracken Fern
<i>Pulmonaria spp.</i>	Lungwort
<i>Punica granatum stem and root bark</i>	Pomegranate
<i>Rauwolfia spp.</i>	Devil pepper, Rauwolfia



**Prohibited plants and fungi (cont)**

<i>Species name</i>	<i>Common name</i>
<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 spp.</i>	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 sodomeum</i> )	
<i>Solanum nigrum</i>	Black nightshade
<i>Solanum pseudocapsicum</i>	Jerusalem cherries
<i>Solanum sodomeum</i>	Apple of Sodom
<i>Sophora microphylla</i>	Kowhai
<i>Sophora secundiflora</i>	Mescal bean
<i>Spartium junceum</i>	Spanish broom
<i>Spigela marilandica</i>	Pinkroot, Worm grass
<i>Strophanthus gratus</i>	Strophanthus
<i>Strophanthus kombe</i>	Strophanthus
<i>Stropharia cubensis</i>	Fungus
<i>Strychnos gautheriana</i>	Hoang nan
<i>Strychnos ignatii</i>	Ignatious bean
<i>Strychnos malaccensis</i> (see <i>Strychnos gautheriana</i> )	
<i>Strychnos nux-vomica</i>	Poison nut, Nux vomica
<i>Symphytum asperum</i>	Prickly comfrey
<i>Symphytum officinale</i>	Common comfrey
<i>Symphytum x uplandicum</i>	Russian comfrey
<i>Tamus communis</i>	Blackeye root, Black bryony

**Prohibited plants and fungi (cont)**

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<i>Species name</i>	<i>Common name</i>
<i>Taxus baccata</i>	Yew, European yew, Common yew
<i>Thevetia neriifolia</i> (see <i>Thevetia peruviana</i> )	
<i>Thevetia peruviana</i>	Snake nut
<i>Trichodesma africana</i>	
<i>Tricholoma muscarium</i>	Fungus
<i>Tussilago farfara</i>	Coltsfoot
<i>Veratrum spp.</i>	Hellebore
<i>Vinca spp.</i>	Periwinkle
<i>Virola sebifera</i>	Cuajo negro, Camaticaro
<i>Viscum album</i>	European mistletoe berries
<i>Viscum flavescens</i>	American mistletoe
<i>Xysmalobium undulatum</i>	Uzara, Thornbush
<i>Zamia integrifolia</i>	Coonties, Florida arrowroot

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## Schedule 24—Restricted plants and fungi

Section 1.147

### S24.01 Restricted plants and fungi

For section 1.147, the restricted plants and fungi are:

Species name	Common Name	Natural Toxicant
<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 spp.</i>	Cinchona	Quinine
<i>Cinnamomum camphora</i>	Camphor tree oil	Safrole, coumarin
<i>Cinnamomum micranthum</i>	Micranthum oil	Safrole, coumarin
<i>Hedeoma pulegioides oil</i>	American pennyroyal	Pulegone
	White snakeroot oil	
<i>Hypericum perforatum</i>	St John's wort	Hypericine
<i>Mentha pulegium oil</i>	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

Sections 1.152 and 1.153

### S25.01 Sale of novel foods

For section 1.152, the permitted novel foods and their conditions for use are:

Permitted novel food	Conditions of use
$\alpha$ -cyclodextrin	The name 'alpha cyclodextrin' or ' $\alpha$ -cyclodextrin' must be used when declaring the ingredient in the statement of ingredients.
$\gamma$ -cyclodextrin	The name 'gamma cyclodextrin' or ' $\gamma$ -cyclodextrin' must be used when declaring the ingredient in the statement of ingredients.
Diacylglycerol oil (DAG-Oil)	The name 'Diacylglycerol oil' must be used when declaring the ingredient in the statement of ingredients.
Dried marine micro-algae (Schizochytrium sp.) rich in docosahexaenoic acid (DHA)	
Oil derived from marine micro-algae (Schizochytrium sp.) rich in docosahexaenoic acid (DHA)	
Oil derived from marine micro-algae (Ulkenia sp.) rich in docosahexaenoic acid (DHA)	
Isomaltulose	
Phytosterols, phytosterols and their esters	<p>The food must comply with requirements in Division 1 of Part 3 of Chapter 1 insofar as they relate to section 1.55.</p> <p>May only be added to edible oil spreads:</p> <p>(A) according to Division 2 of Part 4 of Chapter 2; and</p> <p>(B) 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</p> <p>May only be added to breakfast cereals, not including breakfast cereal bars, if:</p> <p>(A) the total fibre content of the breakfast cereal is no less than 3 g/50 g serve; and</p>

<b>Permitted novel food</b>	<b>Conditions of use</b>
Phytosterols, phytostanols and their esters (cont)	<p>(B) the breakfast cereal contains no more than 30g/100g of total sugars; and</p> <p>(C) the total plant sterol equivalents content is no less than 15 g/kg and no more than 19 g/kg.</p> <p>Foods to which phytosterols, phytostanols or their esters have been added must not be used as ingredients in other foods.</p> <p>May only be added to milk in accordance with Division 1 of Part 5 of Chapter 2.</p> <p>May only be added to yoghurt in accordance with Division 3 of Part 5 of Chapter 2.</p>
D-Tagatose	
Tall oil phytosterol esters	<p>Tall oil phytosterol esters must comply with the specification for tall oil phytosterol esters in Schedule 3.</p> <p>The food must comply with the requirements Division 1 of Part 3 of Chapter 1 insofar as they relate to section 1.55.</p> <p>The name 'tall oil phytosterol esters' or 'plant sterol esters' must be used.</p> <p>May only be added to cheese and processed cheese, in accordance with Division 4 of Part 5 of Chapter 2.</p> <p>Foods to which tall oil phytosterol esters have been added must not be used as ingredients in other foods.</p>
Trehalose	

## **S25.02 Exclusive use of novel foods**

For section 1.153, the table is:

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>
<i>Novel food</i>	<i>Brand</i>	<i>Class of food</i>	<i>Conditions of use</i>

Note: No novel foods are currently prescribed.

## Schedule 26—Food produced using gene technology

Section 1.155.

### S26.01 Interpretation

(1) In this Schedule, headings in bold type are for information only, and do not list food for the purpose of section 1.155.

(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 S26.02;
  - (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.

### S26.02 Permitted food produced using gene technology

(1) The table to this section lists permitted food produced using gene technology.

(2) Item 2(m) is subject to the condition that, unless the protein content has been removed as part of a refining process, the label on or attached to a package of a food derived from high lysine corn line LY038 must include a statement to the effect that the food has been genetically modified to contain increased levels of lysine.

Note: Items 2(m), and 7(e), (g) and (h) have been identified as having altered characteristics.

**Food produced using gene technology**

<i>Commodity</i>	<i>Food derived from:</i>
<b>1. Canola</b>	<ul style="list-style-type: none"> <li>(a) herbicide-tolerant canola line GT73</li> <li>(b) herbicide-tolerant canola lines Topas 19/2 and T45 and herbicide-tolerant and pollination-controlled lines Ms1, Ms8, Rf1, Rf2, Rf3</li> <li>(c) herbicide-tolerant canola line Westar-Oxy-235</li> </ul>
<b>2. Corn</b>	<ul style="list-style-type: none"> <li>(a) herbicide-tolerant corn line GA21</li> <li>(b) insect-protected corn line MON810</li> <li>(c) herbicide-tolerant and insect-protected corn line Bt11</li> <li>(d) insect-protected corn line Bt176</li> <li>(e) herbicide-tolerant corn line T25</li> <li>(f) herbicide-tolerant corn line NK603</li> <li>(g) herbicide tolerant and insect-protected corn line DBT418</li> <li>(h) herbicide-tolerant and insect-protected corn line 1507</li> <li>(i) insect-protected corn line MON863</li> <li>(j) herbicide-tolerant and insect-protected corn line DAS-59122-7</li> <li>(k) herbicide-tolerant and insect-protected corn line MON88017</li> <li>(l) insect-protected corn line MIR604</li> <li>(m) subject to subsection (2), high lysine corn line LY038</li> <li>(n) amylase modified corn line 3272</li> <li>(o) insect-protected corn line MON89034</li> <li>(p) insect-protected corn line MIR162</li> <li>(q) herbicide-tolerant corn line DP-098140-6</li> <li>(r) drought-tolerant corn line MON87460</li> <li>(s) herbicide-tolerant corn line DAS-40278-9</li> <li>(t) insect-protected corn line 5307</li> <li>(u) herbicide-tolerant corn line MON87427</li> </ul>
<b>3. Cotton</b>	<ul style="list-style-type: none"> <li>(a) insect-protected cotton lines 531, 757 and 1076</li> <li>(b) herbicide-tolerant cotton line 1445</li> <li>(c) herbicide-tolerant cotton lines 10211 and 10222</li> <li>(d) insect-protected cotton line 15985</li> <li>(e) insect-protected cotton line COT102</li> <li>(f) herbicide-tolerant and insect-protected cotton line MXB-13</li> <li>(g) herbicide-tolerant cotton line LL25</li> <li>(h) herbicide-tolerant cotton line MON88913</li> </ul>

**Food produced using gene technology (cont)**

<i>Commodity</i>	<i>Food derived from:</i>
<b>3. Cotton (cont)</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
<b>4. Lucerne</b>	(a) herbicide-tolerant lucerne lines J101 & J163
<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 (f) insect-protected soybean line MON87701 (g) herbicide-tolerant high oleic acid soybean line MON87705 (h) soybean line MON87769 producing stearidonic acid (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
<b>8. Sugarbeet</b>	(a) herbicide-tolerant sugarbeet line 77 (b) herbicide-tolerant sugarbeet line H7-1



## Schedule 27—Microbiological limits for foods

Section 1.158

### S27.01 Microbiological limits for foods

For section 1.158, the table is:

#### Microbiological limits for foods

Column 1	Column 2	Column 3	Column 4	Column 5
<i>Butter made from unpasteurised milk and/or unpasteurised milk products</i>				
Campylobacter/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>
Escherichia coli/g	5	1	3	9
Listeria monocytogenes/25 g	5	0	0	
Salmonella/25 g	5	0	0	
SPC/g	5	0	5x10 <sup>5</sup>	
<i>All cheese</i>				
Escherichia coli/g	5	1	10	10 <sup>2</sup>
<i>Soft and semi-soft cheese (moisture content &gt; 39%) with pH &gt; 5.0</i>				
Listeria monocytogenes/25 g	5	0	0	
Salmonella/25 g	5	0	0	
<i>All raw milk cheese (cheese made from milk not pasteurised or thermised)</i>				
Listeria monocytogenes/25 g	5	0	0	
Salmonella/25 g	5	0	0	
<i>Raw milk unripened cheeses (moisture content &gt; 50% with pH &gt; 5.0)</i>				
Campylobacter/25 g	5	0	0	
<i>Dried milk</i>				
Salmonella/25 g	5	0	0	

**Microbiological limits for foods (cont)**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Unpasteurised milk for retail sale</i>				
Campylobacter/25 ml	5	0	0	
Coliforms/ml	5	1	10 <sup>2</sup>	10 <sup>3</sup>
Escherichia coli/ml	5	1	3	9
Listeria monocytogenes/25 ml	5	0	0	
Salmonella/25 ml	5	0	0	
SPC/ml	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>
Listeria monocytogenes/25 g	5	0	0	
Salmonella/25 g	5	0	0	
<i>Packaged heat treated meat paste and packaged heat treated pâté</i>				
Listeria monocytogenes/25 g	5	0	0	
Salmonella/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>
Escherichia coli/g	5	1	3.6	9.2
Salmonella/25 g	5	0	0	
<i>Cooked crustacea</i>				
Coagulase-positive staphylococci/g	5	2	10 <sup>2</sup>	10 <sup>3</sup>
Salmonella/25g	5	0	0	
SPC/g	5	2	10 <sup>5</sup>	10 <sup>6</sup>
<i>Raw crustacea</i>				
Coagulase-positive staphylococci/g	5	2	10 <sup>2</sup>	10 <sup>3</sup>
Salmonella/25 g	5	0	0	
SPC/g	5	2	5x10 <sup>5</sup>	5x10 <sup>6</sup>

**Microbiological limits for foods (cont)**

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

**Microbiological limits for foods (cont)**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>	<b>Column 4</b>	<b>Column 5</b>
<i>Processed egg product</i>				
Salmonella/25 g	5	0	0	
<i>Mineral water</i>				
Escherichia coli/100 ml	5	0	0	
<i>Packaged water</i>				
Escherichia coli/100 ml	5	0	0	
<i>Packaged ice</i>				
Escherichia coli/100 ml	5	0	0	

## Schedule 28—Composition of packaged water

Section 2.45

### S28.01 Composition of packaged water

For section 2.45, the table is set out below:

#### Composition of packaged water

Column 1	Column 2 (mg/L)
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

Section 2.59

### S29.01 Formulated caffeinated beverages

For section 2.59, the table is set out below:

<i>Column 1</i>	<i>Column 2</i>
<b>Substance</b>	<b>Maximum amount per one-day quantity</b>
Thiamine	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	2000 mg
Glucuronolactone	1200 mg
Inositol	100 mg

## Schedule 30—Special purpose foods

Part 9 of Chapter 2

### S30.01 Infant formula product—calculation of energy

- (1) For paragraph 2.83(2)(a), the energy content of infant formula product must be calculated using:
  - (a) the energy value contributions of the following ingredients only:
    - (i) fat; and
    - (ii) protein; and
    - (iii) carbohydrate; and
  - (b) the relevant energy factors set out in section S11.01 of Schedule 11.
- (2) The energy content of infant formula product must be expressed in kilojoules.

### S30.02 Calculation of protein content

For paragraph 2.83(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.

### S30.03 Calculation of potential renal solute load

- (1) For paragraph 2.83(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:

**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.

$N$  is the amount of nitrogen in the infant formula product in mg/100 kJ.

$Na$  is the amount of sodium in the infant formula product in mg/100 kJ.

$P_{avail}$  is given by the formula set out in subsection (2).

- (2) In subsection (1),  $P_{avail}$  is calculated in accordance with the following formula:

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

where:

$P_{mbf}$  is the amount of phosphorus in the milk-based formula.

$P_{sbf}$  is the amount of phosphorus in the soy-based formula.



**S30.04 Infant formula products—substances permitted as nutritive substances**

For section 2.84, the table is set out below:

**Infant formula products—substances permitted 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>Maximum amount per 100 kJ</i>	<i>Minimum amount per 100 kJ</i>
Adenosine 5'-monophosphate	Adenosine 5'-monophosphate	0.38 mg	0.14 mg
L-carnitine	L-carnitine	0.8 mg	0.21 mg
Choline	Choline chloride Choline bitartrate	7.1 mg	1.7 mg
Cytidine 5'-monophosphate	Cytidine 5'-monophosphate	0.6 mg	0.22 mg
Guanosine 5'-monophosphate	Guanosine 5'-monophosphate Guanosine 5'-monophosphate sodium salt	0.12 mg	0.04 mg
Inosine 5'-monophosphate	Inosine 5'-monophosphate Inosine 5'-monophosphate sodium salt	0.24 mg	0.08 mg
Lutein	Lutein from <i>Tagetes erecta L.</i>	5 µg	1.5 µg
Inositol	Inositol	9.5 mg	1 mg
Taurine	Taurine	3 mg	0.8 mg
Uridine 5'-monophosphate	Uridine 5'-monophosphate sodium salt	0.42 mg	0.13 mg

S30.05 Infant formula products—L-amino acids that may be present in infant formula and follow-on formula

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**S30.05 Infant formula products—L-amino acids that may be present in infant formula and follow-on formula**

For section 2.89, the table is set out below:

**L-amino acids that may be present in infant formula and follow-on formula**

<b>L-Amino Acid</b>	<b>Minimum amount/100 kJ</b>
Histidine	12 mg
Isoleucine	21 mg
Leucine	42 mg
Lysine	30 mg
Cysteine, cystine and methionine	19 mg
Phenylalanine & Tyrosine	32 mg
Threonine	19 mg
Tryptophan	7 mg
Valine	25 mg

S30.06 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

**S30.06 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes**

For sections 2.91, 2.107, 2.108, 2.109 and 2.141, the table is set out below:

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

<b>Vitamins, minerals and electrolytes</b>	<b>Permitted forms</b>
Vitamin A	
<i>Retinol Forms</i>	vitamin A (retinol) vitamin A acetate (retinyl acetate) vitamin A palmitate (retinyl palmitate) retinyl propionate
<i>Carotene Forms</i>	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 dexpanthenol

## S30.06 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 (cont)**

<b>Vitamins, minerals and electrolytes</b>	<b>Permitted forms</b>
Vitamin B <sub>12</sub>	cyanocobalamin hydroxocobalamin
Vitamin E	dl-a-tocopherol d-a-tocopherol concentrate tocopherols concentrate, mixed d-a-tocopheryl acetate dl-a-tocopheryl acetate d-a-tocopheryl acid succinate dl-a-tocopheryl succinate
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 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

## S30.06 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 (cont)**

<b>Vitamins, minerals and electrolytes</b>	<b>Permitted forms</b>
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
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

S30.06 Permitted forms of vitamins, minerals and electrolytes in infant formula products, food for infants and food for special medical purposes

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**Permitted forms of vitamins, minerals and electrolytes in infant formula products (cont)**

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<b>Vitamins, minerals and electrolytes</b>	<b>Permitted forms</b>
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
Selenium	seleno methionine sodium selenate sodium selenite

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S30.06 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 (cont)**

<b>Vitamins, minerals and electrolytes</b>	<b>Permitted forms</b>
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

S30.07 Infant formula products—limits on fats that may be present in infant formula and follow-on formula

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**S30.07 Infant formula products—limits on fats that may be present in infant formula and follow-on formula**

For section 2.90, the table is set out below:

**Limits on fats that may be present in infant formula and follow-on formula**

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



**S30.08 Required vitamins, minerals and electrolytes in infant formula and follow-on formula**

For section 2.91, the table is below:

**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>Nutrient</i>	<i>Minimum amount per 100 kJ</i>	<i>Maximum amount per 100 kJ</i>
<b>Vitamins</b>		
Vitamin A	14 µg	43 µg
Vitamin D	0.25 µg	0.63 µg
Vitamin C	1.7 mg	
Thiamin	10 µg	
Riboflavin	14 µg	
Preformed Niacin	130 µg	
Vitamin B <sub>6</sub>	9 µg	36 µg
Folate	2 µg	
Pantothenic acid	70 µg	
Vitamin B <sub>12</sub>	0.025 µg	
Biotin	0.36 µg	
Vitamin E	0.11 mg	1.1 mg
Vitamin K	1 µg	
<b>Minerals</b>		
Chloride	12 mg	35 mg
Calcium	12 mg	
Phosphorus	6 mg	25 mg
Magnesium	1.2 mg	4.0 mg
Iron	0.2 mg	0.5 mg
Iodine	1.2 µg	10 µg
Copper	14 µg	43 µg
Zinc	0.12 mg	0.43 mg
Manganese	0.24 µg	24.0 µg
Selenium	0.25 µg	1.19 µg

S30.08 Required vitamins, minerals and electrolytes in infant formula and follow-on formula

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**Required vitamins, minerals and electrolytes in infant formula and follow-on formula (cont)**

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<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Nutrient</i>	<i>Minimum amount per 100 kJ</i>	<i>Maximum amount per 100 kJ</i>
<b>Electrolytes</b>		
Sodium	5 mg	15 mg
Potassium	20 mg	50 mg

**S30.09 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**

<b>Nutrient</b>	<b>Recommended maximum amount/ 100 kJ</b>
<b>Vitamins</b>	
Vitamin C	5.4 mg
Thiamin	48 µg
Riboflavin	86 µg
Preformed Niacin	480 µg
Folate	8.0 µg
Pantothenic acid	360 µg
Vitamin B <sub>12</sub>	0.17 µg
Vitamin K	5 µg
Biotin	2.7 µg
<b>Minerals</b>	
Calcium	33 mg
Phosphorus	22 mg
Manganese	7.2 µg, for infant formula product only
Chromium	2 µg
Molybdenum	3 µg

*Guideline on advice regarding additional vitamin and mineral supplementation*

- (2) Manufacturers are recommended to provide an advice in the label on a package of infant formula product to the effect that consumption of vitamin or mineral preparations is not necessary.

*Nutrition information table*

- (3) It is recommended that the nutrition information table be set out in the format specified in the table to this section.

<b>NUTRITION INFORMATION PANEL</b>		
	Average amount per 100 mL made up formula *1	Average amount per 100 g of powder (or per 100 mL for

Schedule 30—Special purpose foods

S30.10 Food for infants—claims that can be made about vitamins and minerals added to food for infants

		liquid concentrate) *2
Energy	kJ	kJ
Protein	g	g
Fat	g	g
Carbohydrate	g	g
Vitamin A	µg	µg
Vitamin B <sub>6</sub>	µg	µg
Vitamin B <sub>12</sub>	µg	µg
Vitamin C	mg	mg
Vitamin D	µg	µg
Vitamin E	µg	µg
Vitamin K	µg	µg
Biotin	µg	µg
Niacin	mg	mg
Folate	µg	µg
Pantothenic acid	µg	µg
Riboflavin	µg	µg
Thiamin	µg	µg
Calcium	mg	mg
Copper	µg	µg
Iodine	µg	µg
Iron	mg	mg
Magnesium	mg	mg
Manganese	µg	µg
Phosphorus	mg	mg
Selenium	□g	□g
Zinc	mg	mg
Chloride	mg	mg
Potassium	mg	mg
Sodium	mg	mg
(insert any other substance used as a nutritive substance or inulin-derived substances and galacto-oligosaccharides to be declared)	g, mg, µg	g, mg, µg

\*1 – Delete the words ‘made up formula’ in the case of formulas sold in ‘ready to drink’ form.

\*2 – Delete this column in the case of formulas sold in ‘ready to drink’ form.

**S30.10 Food for infants—claims that can be made about vitamins and minerals added to food for infants**

For section 2.113, the table is set out below:

S30.10 Food for infants—claims that can be made about vitamins and minerals added to food for infants

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**Claims that can be made about vitamins and minerals added to food for infants**

<i>Vitamin or mineral</i>	<i>Maximum claim per serve</i>
Thiamin (mg)	15% RDI
Niacin* (mg)	15% RDI
Folate (µg)	10% RDI
Vitamin B <sub>6</sub> (mg)	10% RDI
Vitamin C (mg)	10% RDI
Magnesium (mg)	15% RDI

## S30.11 Formulated meal replacements—vitamins and minerals that must be present in formulated meal replacements

**S30.11 Formulated meal replacements—vitamins and minerals that must be present in formulated meal replacements**

- (1) For sections 2.119, 2.120 and 2.155, the table is set out below.
- (2) In the table, the quantities 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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Vitamin or mineral</i>	<i>Maximum quantity</i>	<i>Maximum claim</i>
Vitamin A	300 µg (40%)	300 µg (40%)
Thiamin	No quantity set	0.55 mg (50%)
Riboflavin	No quantity set	0.85 mg (50%)
Niacin	No quantity set	5 mg (50%)
Folate	No quantity set	100 µg (50%)
Vitamin B <sub>6</sub>	No quantity set	0.8 mg (50%)
Vitamin B <sub>12</sub>	No quantity set	1 µg (50%)
Vitamin C	No quantity set	20 mg (50%)
Vitamin D	5.0 µg (50%)	5 µg (50%)
Vitamin E	No quantity set	5 mg (50%)
Calcium	No quantity set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No quantity set	4.8 mg (40%)
Magnesium	No quantity set	160 mg (50%)
Phosphorus	No quantity set	500 mg (50%)
Zinc	No quantity set	4.8 mg (40%)

**S30.12 Vitamins and minerals that may be added to formulated meal replacements**

- (1) For sections 2.119, 2.120 and 2.155, the table is set out below.
- (2) In the table, the quantities set out in columns 2 and 3 are for a 1-meal serving, and are expressed as a proportion of the ESADDI.

**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 quantity</i>	<i>Maximum claim</i>
Biotin	No quantity set	5 µg (17%)
Pantothenic acid	No quantity set	0.8 mg (17%)
Vitamin K	No quantity set	40 µg (50%)
<i>Chromium:</i>		
inorganic	34 µg (17%)	34 µg (17%)
organic	16 µg (8%)	no claim permitted
<i>Copper:</i>		
inorganic	0.50 mg (17%)	0.5 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 µg (17%)	42.5 µg (17%)
organic	20 µg (8%)	no claim permitted
<i>Selenium:</i>		
inorganic	17.5 µg (25% RDI)	17.5 µg (25% RDI)
organic	9 µg (13% RDI)	9 µg (13% RDI)

**S30.13 Vitamins and minerals that may be added to formulated supplementary foods**

- (1) For sections 2.122 and 2.122(2)(c), the table is set out below.
- (2) In the table, the quantities 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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Vitamin or mineral</i>	<i>Maximum quantity</i>	<i>Maximum claim</i>
Vitamin A	340 µg (45%)	265 µg (35%)
Thiamin	No quantity set	0.55 mg (50%)
Riboflavin	No quantity set	0.85 mg (50%)
Niacin	No quantity set	5 mg (50%)
Folate	No quantity set	100 µg (50%)
Vitamin B <sub>6</sub>	No quantity set	0.8 mg (50%)
Vitamin B <sub>12</sub>	No quantity set	1 µg (50%)
Vitamin C	No quantity set	20 mg (50%)
Vitamin D	5 µg (50%)	5 µg (50%)
Vitamin E	No quantity set	5 mg (50%)
Calcium	No quantity set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No quantity set	6 mg (50%)
Magnesium	No quantity set	130 mg (40%)
Phosphorus	No quantity set	500 mg (50%)
Zinc	No quantity set	3 mg (25%)



S30.14 Vitamins and minerals that may be added to formulated supplementary food for young children

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**S30.14 Vitamins and minerals that may be added to formulated supplementary food for young children**

- (1) For sections 2.125 and 2.126, the table is set out below.
- (2) In the table, the quantities 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 quantity</i>	<i>Maximum claim</i>
Vitamin A	135 µg (45%)	105 µg (35%)
Thiamin	No quantity set	0.25 mg (50%)
Riboflavin	No quantity set	0.4 mg (50%)
Niacin	No quantity set	2.5 mg (50%)
Folate	No quantity set	50 µg (50%)
Vitamin B <sub>6</sub>	No quantity set	0.35 mg (50%)
Vitamin B <sub>12</sub>	No quantity set	0.5 µg (50%)
Vitamin C	No quantity set	15 mg (50%)
Vitamin D	2.5 µg (50%)	2.5 µg (50%)
Vitamin E	No quantity set	2.5 mg (50%)
Calcium	No quantity set	350 mg (50%)
Iodine	70 µg (100%)	35 µg (50%)
Iron	No quantity set	3 mg (50%)
Magnesium	No quantity set	32 mg (40%)
Phosphorus	No quantity set	250 mg (50%)
Zinc	No quantity set	1.1 mg (25%)

**S30.15 Vitamins and minerals that may be added to formulated supplementary sports foods**

- (1) For section 2.128, the table is set out below.
- (2) In the table, the quantities 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**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Micronutrient</i>	<i>Maximum amount</i>	<i>Maximum claimed amount</i>
Vitamin A	375 µg	375 µg
Thiamin		2.2 mg
Riboflavin		3.4 mg
Niacin		20 mg
Folate		400 µg
Vitamin B <sub>6</sub>		3.2 mg
Vitamin B <sub>12</sub>		4 µg
Vitamin C		80 mg
Vitamin D	2.5 µg	2.5 µg
Vitamin E		20 mg
Biotin		50 µg
Pantothenic acid		3.5 mg
Calcium		1600 mg
Chromium		
<i>inorganic forms</i>	100 µg	100 µg
<i>organic forms</i>	50 µg	50 µg
Copper		
<i>inorganic forms</i>	1.5 mg	1.5 mg
<i>organic forms</i>	750 µg	750 µg
Iodine	75 µg	75 µg
Iron		12 mg
Magnesium		640 mg

## S30.15 Vitamins and minerals that may be added to formulated supplementary sports foods

**Vitamins and minerals that may be added to formulated supplementary sports foods (cont)**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Micronutrient</i>	<i>Maximum amount</i>	<i>Maximum claimed amount</i>
Manganese		
<i>inorganic forms</i>		2.5 mg
<i>organic forms</i>		1.25 mg
Molybdenum		
<i>inorganic forms</i>		125 µg
<i>organic forms</i>		62.5 µg
Phosphorus		1000 mg
Selenium		
<i>inorganic forms</i>	52 µg	52 µg
<i>organic forms</i>	26 µg	26 µg
Zinc	12 mg	

S30.16 Additional permitted forms and intake amounts for vitamins and minerals in formulated supplementary sports foods and in formulated meal replacements

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**S30.16 Additional permitted forms and intake amounts for vitamins and minerals in formulated supplementary sports foods and in formulated meal replacements**

For sections 2.119, 2.122, 2.125, 2.128 and 2.131, the table is set out below:

**Additional permitted forms and intake amounts**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Vitamin or mineral</i>	<i>Permitted form</i>	<i>Amount</i>
Biotin	d-biotin	30 µg
Pantothenic acid	d-sodium pantothenate	5 µg
Calcium	Calcium hydroxide	800 mg
Chromium		200 µg
	<i>Inorganic forms:</i> Chromic chloride	
	<i>Organic forms:</i> High chromium yeast	
	Chromium picolinate	
	Chromium nicotinate	
	Chromium aspartate	
Copper		3.0 mg
	<i>Inorganic forms:</i> Cupric carbonate	
	Cupric sulphate	
	<i>Organic forms:</i> Copper gluconate	
	Copper-lysine complex	
	Cupric citrate	
Magnesium	Magnesium citrate	320 mg
	Magnesium hydroxide	

## S30.16 Additional permitted forms and intake amounts for vitamins and minerals in formulated supplementary sports foods and in formulated meal replacements

**Additional permitted forms and intake amounts (cont)**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
<i>Vitamin or mineral</i>	<i>Permitted form</i>	<i>Amount</i>
Manganese		5 mg
	<i>Inorganic forms:</i> Manganese carbonate Manganese chloride Manganese sulphate	
	<i>Organic forms:</i> Manganese citrate	
Molybdenum		250 µg
	<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	1000 mg

**S30.17 Amino acids that may be added to formulated supplementary sports food**

For section 2.128, the table is set out below.

**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	1200 mg
L-Arginine	1100 mg
L-Aspartic acid	600 mg
L-Cysteine	440 mg
L-Glutamine	1900 mg
L-Glutamic acid	1600 mg
Glycine	1500 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	1100 mg
L-Serine	1400 mg
L-Taurine	60 mg
L-Threonine	245 mg
L-Tyrosine	400 mg
L-Tryptophan	100 mg
L-Valine	350 mg

S30.18 Substances that may be used as nutritive substances in formulated supplementary sports food

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**S30.18 Substances that may be used as nutritive substances in formulated supplementary sports food**

For section 2.128, the table is set out below:

**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-oryzanol	25 mg

**S30.19 Substances that may be added to food for special medical purposes**

For section 2.141, the table is set out below.

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

<b>Column 1</b>	<b>Column 2</b>
<i>Substances</i>	<i>Permitted Form</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



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

<b>Column 1</b>	<b>Column 2</b>
<i>Substances</i>	<i>Permitted Form</i>
Fluoride	Potassium fluoride Sodium fluoride
Iodine	Sodium iodate
Iron	Carbonyl iron Electrolytic iron Ferric citrate Ferric gluconate Ferric orthophosphate Ferric pyrophosphate, sodium Ferric saccharate Ferric sodium diphosphate Ferrous bisglycinate Ferrous carbonate Ferrous carbonate, stabilised Ferrous L-pidolate Iron, reduced (ferrum reductum)
Magnesium	Magnesium acetate Magnesium L-aspartate Magnesium bisglycinate Magnesium citrate Magnesium glycerophosphate Magnesium hydroxide Magnesium hydroxide carbonate Magnesium lactate Magnesium phosphate, monobasic Magnesium L-pidolate Magnesium potassium citrate
Manganese	Manganese glycerophosphate
Molybdenum	Ammonium molybdate

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

<b>Column 1</b>	<b>Column 2</b>
<i>Substances</i>	<i>Permitted Form</i>
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
<b>Other substances</b>	
Amino acids	Sodium, potassium, calcium, magnesium salts of single amino acids listed in this Schedule Hydrochlorides of single amino acids listed in this Schedule L-alanine L-arginine L-asparagine L-aspartic acid L-citrulline L-cysteine L-cystine L-glutamic acid L-glutamine Glycine L-histidine L-iso-leucine L-leucine L-lysine L-lysine acetate

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

<b>Column 1</b>	<b>Column 2</b>
<i>Substances</i>	<i>Permitted Form</i>
	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
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

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

<b>Column 1</b>	<b>Column 2</b>
<i>Substances</i>	<i>Permitted Form</i>
	Inosine 5'-monophosphate sodium salt
	Uridine 5'-monophosphate
	Uridine 5'-monophosphate sodium salt
Taurine	Taurine

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S30.20 Quantities of nutrients for food for special medical purposes represented as a sole source of nutrition

**S30.20 Quantities of nutrients for food for special medical purposes represented as a sole source of nutrition**

For section, 2.142, the table is set out below:

**Quantities 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>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	1.2 µg	6.5 µg or 7.5 µg <sup>3</sup>
Vitamin E	1 mg alpha-tocopherol equivalents <sup>4</sup>	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	84 mg or 120 mg <sup>3</sup>	420 mg or 600 mg <sup>3</sup>
Magnesium	18 mg	No maximum set
Iron	1.2 mg	No maximum set
Phosphorus	72 mg	No maximum set
Zinc	1.2 mg	3.6 mg
Manganese	0.12 mg	1.2 mg
Copper	0.15 mg	1.25 mg
Iodine	15.5 µg	84 µg
Chromium	3 µg	No maximum set
Molybdenum	7 µg	No maximum set
Selenium	6 µg	25 µg

S30.20 Quantities of nutrients for food for special medical purposes represented as a sole source of nutrition

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**Quantities of nutrients for food for special medical purposes represented as a sole source of nutrition (cont)**

<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>Electrolytes</b>		
Sodium	72 mg	No maximum set
Potassium	190 mg	No maximum set
Chloride	72 mg	No maximum set