

# FOOD

# liaison

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## Australia New Zealand Food Law on Disc® Version 84

Published July 2016

### Contents

The *Revised* Australia New Zealand Food Standards Code came into force on 1 March 2016. The *Old* Australia New Zealand Food Standards Code has been repealed with transitional period. The *Old Code* has been removed from *FOODfind*.

This Version of the *FOOD find* Food Law® on Disc (and Electronic) contains:

<b>Australia New Zealand Food Standards Code</b>	Consolidation including Amendments - <ul style="list-style-type: none"><li>• <a href="#">FSANZ Gazette No. 163</a> (19 May 2016)</li><li>• <a href="#">FSANZ Gazette No. 162</a> (21 April 2016)</li><li>• <a href="#">APVMA - MRL Standard Amendment Instrument No. 6 2016</a> (28 June 2016)</li><li>• <a href="#">APVMA - MRL Standard Amendment Instrument No.5 2016</a> (31 May 2016)</li><li>• <a href="#">APVMA - MRL Standard Amendment Instrument No. 4 2016</a> (3 May 2016)</li><li>• <a href="#">APVMA - MRL Standard Amendment Instrument No.3 2016</a> (5 April 2016)</li></ul>
<b>FSANZ User Guides</b> for the ANZ Food Standards Code ( <a href="#">Archive of Guides relating to the "Old Code" prior to March 2016.</a> )	Including Record of Views of the Advisory Committee on Novel Foods (March 2015). Check for updates <a href="#">here</a> .
<b>Australian Food and Related Law</b>	MODEL FOOD ACT <ul style="list-style-type: none"><li>• Model Food Act – Australia (2002)</li></ul> AUSTRALIAN CONSUMER LAW <ul style="list-style-type: none"><li>• Competition and Consumer Act 2010– excerpts relating to Misleading or Deceptive Practices, Unfair Practices, Country of Origin Representations and Mandatory Reporting.</li></ul>

	<ul style="list-style-type: none"> <li>• <b>Error! Use the Home tab to apply ShortT to the text that you want to appear here.</b></li> <li>• ACCC Guidelines on - <ul style="list-style-type: none"> <li>○ Food and beverage industry - Country of origin guidelines to the Trade Practice Act</li> <li>○ Food and beverage industry - Food descriptors guideline to the Trade Practices Act Food labelling guide – 2009</li> <li>○ Mandatory Reporting</li> </ul> </li> </ul>
<p><b>Australian Food and Grocery Council Codes</b></p>	<ul style="list-style-type: none"> <li>• Code of Practice for Food Labelling and Promotion (2011)</li> <li>• (Archive) Code of Conduct for the Provision of Information on Food Products– Australia (1995) (incorporating Code of Practice on Nutrient Claims in Food Labels and in Advertisements)</li> </ul>
<p><b>New Zealand Food Law</b></p>	<p>ACT</p> <ul style="list-style-type: none"> <li>• The <a href="#">New Zealand Food Act 2014</a></li> <li>• The New Zealand Food Act 1981 - repealed progressively from June 2014</li> </ul> <p>REGULATIONS</p> <ul style="list-style-type: none"> <li>• Food (Safety) Regulations 2002 (26 February 2004) - in force until 28 February 2019</li> <li>• Dietary Supplements Regulations 1984 (Amended 6 June 2014) - in force until 28 February 2019</li> </ul> <p>NOTICES</p> <ul style="list-style-type: none"> <li>• Food Notice: Recognised Agencies and Persons - in force 1 March 2016</li> <li>• Food Notice: Food Control Plans and National Programmes - in force 1 March 2016</li> <li>• Food Notice: Importing Food - in force 1 March 2016</li> <li>• Food Notice: Official Template Food Control Plan for Schedule 1 Food Businesses: Food Service and Food Retail - in force 1 March 2016</li> <li>• Food Notice: New Zealand (Maximum Residue Limits of Agricultural Compounds) 2016 - in force 1 March 2016</li> </ul>

	<p><b>STANDARDS</b></p> <ul style="list-style-type: none"> <li>• New Zealand Food (Supplemented Food) Standard 2016 - in force 29 February 2016</li> <li>• New Zealand (Permitted Fortification of Bread with Folic Acid) Food Standards 2012 - in force 28 September 2002</li> <li>• New Zealand (Bee Product Warning Statements - Dietary Supplements) Food Standards 2002 - in force 20 December 2002</li> <li>• Food (Uncooked Comminuted Fermented Meat) Standard 2008 - in force 1 December 2008</li> <li>• Food (Tutin in Honey) Standard 2016 - in force 29 February 2016</li> <li>• New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002 (Amendment 66, adopting Amendment No. 159 to the ANZFS) - in force 1 January 2016</li> </ul> <p><b>Note subsequent amendments have not yet been adopted in the Code (at time of publication of this version).</b></p>
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## Amendments included in this Version

Amendments to *Standard 1.4.2 – Maximum Residue Limits* (Australia only Standard) may be made by the APVMA as well as FSANZ.

Since August 2011 Amendments to the Food Standard Code are made by FSANZ by Gazettal in Australia and New Zealand, as in the past. However, the Australian Pesticides and Veterinary Medicines Authority may now also amend *Standard 1.4.2 – Maximum Residue Limits* only. The APVMA Amendments are published in [Standard 1.4.2 Maximum Residue Limits Amendment Instruments](#) published and applicable in Australia only.

## Amendments to the Australia New Zealand Food Standards Code

### FSANZ Gazettes

<b>Amendment 163 – 19 May 2016</b>
<b>Gazettes -</b>
Australia: <b>Food Standards Gazette –<a href="#">FSC 105</a></b>
New Zealand: <b>Gazette – <a href="#">44</a></b> (Notice No. <a href="#">2904</a> )
<b>Standards affected -</b>
• Standard 1.1.2 – Definitions used throughout the Code

<b>Amendment 163 – 19 May 2016</b>
<ul style="list-style-type: none"> <li>• Standard 1.2.3 – Information requirements – warning statements, advisory statements and declarations</li> <li>• Schedule 3 – Identity and purity</li> <li>• Schedule 10 – Generic names of ingredients and conditions for their use</li> <li>• Schedule 20 – Maximum residue limits</li> <li>• Schedule 27 – Microbiological limits in food</li> </ul>
<b>Applications &amp; Proposal -</b>
<ul style="list-style-type: none"> <li>• <a href="#">A1111 – Bacteriophage S16 &amp; FO1a as a Processing Aid</a></li> <li>• <a href="#">P1031 – Allergen Labelling Exemptions</a></li> <li>• <a href="#">P1039 – Microbiological Criteria for Infant Formula</a></li> <li>• <a href="#">M1011 – Maximum Residue Limits (2015)</a></li> </ul>

<b>FSANZ Amendment 162– 21 April 2016</b>
<b>Gazettes -</b>
Australia: <b>Food Standards Gazette</b> – <a href="#">FSC 104</a>
New Zealand: <b>Gazette</b> – <a href="#">34</a> (Notice No. <a href="#">2135</a> )
<b>Standards affected -</b>
<ul style="list-style-type: none"> <li>• Schedule 26 – Food produced using gene technology</li> </ul>
<b>Applications &amp; Proposal -</b>
<ul style="list-style-type: none"> <li>• <a href="#">A1112</a> – Food derived from herbicide-tolerant corn line MZHG0JG</li> <li>• <a href="#">A1114</a> – Food derived from high yield corn line MON87403</li> </ul>

## APVMA Gazettes - amending Schedule 20

<b>APVMA Amendment 6 (2016) – 28 June 2016</b>
<b>Gazette -</b>
Australia: Gazette <a href="#">APVMA 13</a> (Amendment Instrument <a href="#">APVMA 6</a> )

<b>APVMA Amendment 5 (2016) – 31 May 2016</b>
<b>Gazette -</b>
Australia: Gazette <a href="#">APVMA 11</a> (Amendment Instrument <a href="#">APVMA 5</a> )

<b>APVMA Amendment 4 (2016) – 3 May 2016</b>
<b>Gazette -</b>
Australia: Gazette <a href="#">APVMA 9</a> (Amendment Instrument <a href="#">APVMA 4</a> )

## APVMA Amendment 3 (2016) – 5 April 2016

### Gazette -

Australia: Gazette [APVMA 7](#) (Amendment Instrument [APVMA 3](#))

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Commencing on 1st July the new **Error! Use the Home tab to apply ShortT to the text that you want to appear here.** came into force with a transition period of 2 years. FSANZ has responded by deciding to repeal Standard 1.2.11 - Information requirements – country of origin labelling (see [P1041](#) - Approval Report 29 June 2016).

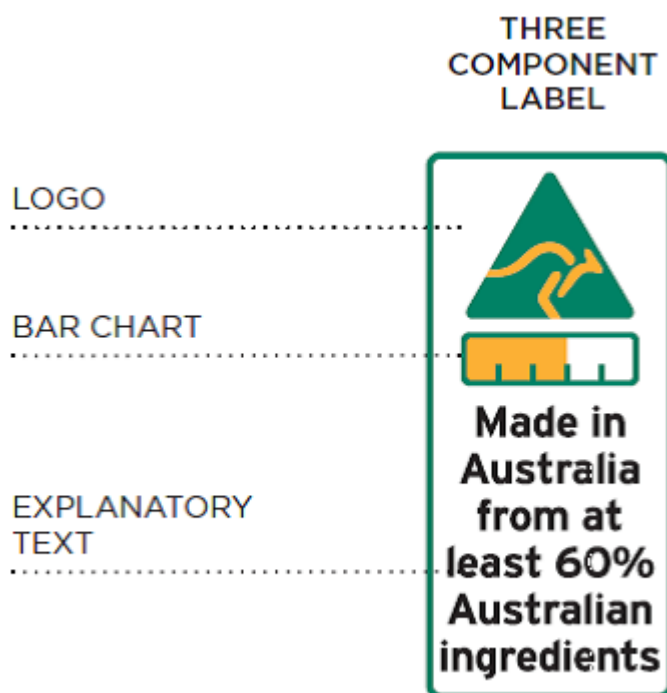
For more information see the [ACCC website Country of origin claims page](#).

An [online decision tool \(link is external\)](#) is available to assist businesses to determine whether they need to display a country of origin label on their food products and to generate downloadable labels. Use of the tool is voluntary and businesses must take care to ensure that, for any labels generated, the business is complying with the Standard regarding the use of that label.

Alternatively, businesses may use the [downloadable label library and Style Guide \(link is external\)](#) to design their country of origin food labels, packaging and marketing materials.

The Standard sets out three possible country of origin labels for food, each with its own mandatory text requirements:

**Three component standard mark** – a graphic and text-based label which is mandatory for priority food items grown, produced or made in Australia.



**Two component standard mark** – a graphic and text-based label which is mandatory for most priority food items packed in Australia. It may also be used for imported priority foods that contain Australian ingredients.

BAR CHART

EXPLANATORY TEXT

TWO COMPONENT LABEL



**Country of origin statement** – a text-only label which is used for non-priority food items. Imported priority foods must also, as a minimum, carry a country of origin statement in a clearly defined box.

NO CLEARLY DEFINED BOX

Produced in Mexico

CLEARLY DEFINED BOX

Produced in Mexico

The Standard has been included in the *FOODfind* after Standard 1.2.11 for information in context.

## New Zealand Amendments

### Revocation of Standards

[Food \(Revocation of Maximum Residue Limits of Agricultural Compounds, Importer Listing, Importer General Requirements, Prescribed Foods, and Imported Milk and Milk Product Standards\) Standard 2016](#)

#### Revokes - 29 February 2016

New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards 2015

New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standards 2015 , Amendment No. 1

Food (Importer Listing) Standard 2008

Food (Importer General Requirements) Standard 2008

Food (Prescribed Foods) Standard 2007

#### Replacement - in force

[Food Notice: Maximum Residue Levels for Agricultural Compounds](#)

[Food Notice: Importing Food](#)

[Food Notice: Importing Food](#) - Schedule 1

Food (Imported Milk and Milk Products) Standard 2009

[Food Notice: Importing Food](#) - Schedule 1

## Legislation

[Food Act 2014](#) - Commenced 1 March 2016

## Regulations

[Food Regulations 2015](#) - To be included in a future version of FOODfind

[Food \(Fees and Charges\) Amendment Regulations 2015](#) - To be included in a future version of FOODfind

## Regulations in force until 28 February 2019

[Food Hygiene Regulations 1974](#) - Not included in FOODfind

[Dietary Supplements Regulations 1985](#) - Included in FOODfind

[Food \(Safety\) Regulations 2002](#) - Included in FOODfind

## Notices - Included in FOODfind

[Food Notice: Recognised Agencies and Persons](#)

[Food Notice: Food Control Plans and National Programmes](#)

[Food Notice: Importing Food](#)

[Food Notice: Official Template Food Control Plan for Schedule 1 Food Businesses: Food Service and Food Retail](#)

[Food Notice: Maximum Residue Levels for Agricultural Compounds](#)

## Template food control plan - Not included in FOODfind

- [2015 Food Control Plan - Basics Pack](#)
- [2015 Food Control Plan - Diary](#)
- [2015 Food Control Plan - Retail Basics](#)

### Specialist sections

- [2015 Food Control Plan - Serve Safe](#)
- [2015 Food Control Plan - Baking Safe](#)
- [2015 Food Control Plan - Fish Safe](#)
- [2015 Food Control Plan - Butchery Safe](#)
- [2015 Food Control Plan - Deli Safe](#)

## Food standards - Included in FOODfind

[New Zealand Food \(Supplemented Food\) Standard 2016](#)

[New Zealand \(Permitted Fortification of Bread with Folic Acid\) Food Standard 2012](#)

[New Zealand \(Bee Product Warning Statements - Dietary Supplements\) Food Standards 2002](#)

[Food \(Uncooked Comminuted Fermented Meat\) Standard 2008](#)

[Food \(Tutin in Honey\) Standard 2016](#)

[New Zealand \(Australia New Zealand Food Standards Code\) Food Standards 2002](#) [PDF, 18 KB]

## Recommended Amendments to the Australia New Zealand Food Standards Code included in this Version

Green text with blue background in FOODfind – search for the Application or Proposal number or follow links to FSANZ reports for full details.

### [Notification Circular 17–16](#)

- **A1090 – Voluntary Addition of Vitamin D to Breakfast Cereal:** to permit the voluntary addition of vitamin D to breakfast cereal. [Approval Report - 2 June 2015](#). [Notice of publication of request for review of A1090](#) (3 July 2015) [Call for Comments](#) for Review Report was called on 8 July 2016

### [Notification Circular 16-16 \(29 June 2016\)](#)

- **P1041 – Removal of Country of Origin Labelling Requirements:** to remove country of origin labelling requirements from the *Australia New Zealand Food Standards Code* as part of proposed new arrangements where the requirements will fall under Australian Consumer Law. [Approval Report, 29 June 2016](#)
- **A1118 – Food derived from Herbicide-tolerant Corn Line MON87419:** to seek approval for food derived from genetically modified corn line MON87419 which is tolerant to dicamba and glufosinate herbicides. [Approval Report 29, June 2016](#).

### [Notification Circular 12–16](#)

- **A1109 – Glutaminase from *Bacillus amyloliquefaciens* as a Processing Aid (Enzyme):** to permit glutaminase derived from *Bacillus amyloliquefaciens* as a processing aid in the production of certain seasoning ingredients or foods used for seasoning as an alternative to the use of monosodium glutamate. [Approval Report, 20 May 2016](#)
- **A1116 – Food derived from Herbicide-tolerant & Insect-protected Corn Line MZIR098:** to seek approval for food derived from a genetically modified corn line MZHIR098 that is tolerant to the herbicide glufosinate ammonium and protected against corn rootworm.



- **A1120 – Agarose Ion Exchange Resin as a Processing Aid for Lactoferrin Production:** to permit the use of agarose ion exchange resin as a processing aid in the production of high purity lactoferrin from bovine milk and milk-related products.

## Draft Amendments released for comment for the Australia New Zealand Food Standards Code included in this Version (unless otherwise indicated)

Pink text with yellow background in **FOODfind** – search for the Application or Proposal number or follow links to FSANZ reports for full details.

### Notification Circular 16-16 (29 June 2016)

- **A1113 – Extension of Use of Propionates in Processed Meat:** to request the extension of use of propionates as anti-microbial preservatives in processed meat products.
- **A1115 – Irradiation of Blueberries & Raspberries:** to seek permission to irradiate blueberries and raspberries for phytosanitary purposes against fruit flies and other critical plant pests, at levels between 150 Gray (Gy) and 1 kGy.
- **A1117 – Extension of Use of L-cysteine as a Food Additive:** to extend the use of L-cysteine monohydrochloride to limit enzymatic browning of fresh-cut avocado and banana and so extend the shelf-life.
- **A1119 – Addition of Water to facilitate Wine Fermentation:** to permit the addition of water to dilute high sugar to aid fermentation in the production of wine, sparkling wine and fortified wine.

### Notification Circular 15–16 (16 June 2016)

- **P1026 – Lupin as an Allergen:** to consider options to regulate food containing lupin as a food allergen.

### Notification Circular 15–10 (22 April 2016)

- **P1027 – Managing Low-level Ag & Vet Chemicals without Maximum Residue Limits:** to manage low-level agricultural and veterinary chemicals without MRLs (i.e. the food is not listed in schedule 1 of Standard 1.4.2 but the chemical is). [Call for submissions \(22 April 2016\)](#) Proposed Amendments Not included in **FOODfind**.

### 18 August 2014

- **P1030 – Health Claims – Formulated Supplementary Sports Foods & Electrolyte Drinks:** to permit formulated supplementary sports foods to carry health claims about physical performance and sport-related beneficial physiological effects beyond current limited permissions and to enable electrolyte drinks to make self-substantiated health claims. Draft variations applied only to the "Old Code - prior to 1 March 2016". No variations proposed for the New Code - please follow the link to see the proposed amendments which will need to be extrapolated to the Revised Code.

### 12 December 2007

- **P290 – Food Safety Programs for Catering Operations to the General Public**  
(On hold pending advice from the Ministerial Forum - Further implementation strategy work required by jurisdictions.)

# FSANZ Work Plan as of 29 June 2016



## ***FOOD STANDARDS DEVELOPMENT WORK PLAN*** **All entries in this document are current as of 29 June 2016**

The FSANZ Work Plan is presented in two parts under the following headings:

PART 1 – Applications received and proposals prepared from 1 October 2007 onwards

PART 2 – Applications received and proposals prepared before 1 October 2007

Work Plan Availability – This document is available from the FSANZ website at [Work Plan](#) or from FSANZ's Information Officer at:

Ph: +61 2 6271 2241 email: [information@foodstandards.gov.au](mailto:information@foodstandards.gov.au).

Information on [applications](#) and [proposals](#) finalised prior to the current financial year (including gazettal) is also available from the FSANZ website or the Information Officer.

For questions relating to matters listed on the Work Plan, the Standards Management Officer should be contacted at:

Ph: +61 2 6271 2280 email: [standards.management@foodstandards.gov.au](mailto:standards.management@foodstandards.gov.au).

While applications or proposals are placed on the Work Plan in the order they are received, and generally worked on in that order, there will be situations where projects lower on the Work Plan are **completed** before projects higher placed on the Work Plan. This can arise for a variety of reasons such as variance in complexity, availability of specialist expertise, withdrawal of applications or delays in completion such as requests for further information.

Under the FSANZ Act, applicants can choose to pay fees to bring forward the commencement of the assessment of their application. The anticipated commencement of work on an unpaid application or proposal may not be displaced by work on paid applications.

## GENERAL NOTES ABOUT THE WORK PLAN

**Application or Proposal** – Each application or proposal is allocated a unique sequential identification number allocated in the order of receipt by FSANZ. Applications commence with an ‘A’ whilst proposals commence with either a ‘P’ or ‘M’ (maximum residue limits). Applications which were rejected at Admin Assessment have a ‘P’ prefix to indicate they are ‘potential’ applications. Applications and proposals that have 3 digits relate to those received or prepared before 1 October 2007. Those with 4 digits related to those received or prepared from 1 October 2007 onwards.

**Brief Description** – This provides a general description of the purpose of the application or proposal.

**Applicant or Initiator** – Applications are formal requests to amend the Australia New Zealand Food Standards Code (the Code) received from members of the public. These commence with an ‘A’. Proposals are amendments to the Code prepared (initiated) by FSANZ. These commence with an ‘M’ for proposals relating to maximum residue limits and ‘P’ for all other proposals.

**Expected timetable** – This outlines the anticipated timeframes for consideration of the assessment reports, notifications to the Forum and gazettals. It is important to note that these timeframes can change at very short notice and are dependent on many factors such as staff resourcing within FSANZ, the need for further information from the applicant, and delays in the receipt of fees.

early (1<sup>st</sup> 10 days of a month) e.g. early April means a date somewhere between 1 and 10 April)

mid- (2<sup>nd</sup> 10 days of a month) e.g. mid-April means a date somewhere between 11 and 20 April

late (remaining days in a month) e.g. late April means a date somewhere between 21 and 30 April

**Consultation opportunities** – Calls for public submissions on specific applications and proposals are notified on the FSANZ website at <http://www.foodstandards.gov.au/code/changes/circulars/Pages/default.aspx>. Subscribers to FSANZ's Notification Circular, applicants, submitters and interested parties are notified by email where at all possible, otherwise a hard copy of the Circular only is posted to submitters and interested parties. Calls for comment are also included in general terms in *The Australian* and *The New Zealand Herald* when advice on notifications of decisions to Ministers or gazettals are advertised.

**Under review** – Lists applications and proposals where the Forum has requested a review of FSANZ's decision on draft variations arising from an application or proposal. These are listed separately as they are not subject to the same procedural and resourcing requirements as applications and proposals which are undergoing an assessment.

**Finalised Projects** – Applications and proposals completed, withdrawn, rejected, deleted from the Work Plan or abandoned in the current financial year are included at the end of this Work Plan. The Board may be asked to review its decision by the Australia and New Zealand Food Regulation Forum after it has completed its consideration of an application or proposal. Review requests are separately listed in the Review tables.

\*Work on these unpaid applications or proposals was delayed due to administrative or operational factors.

## NOTES ABOUT PART 1 OF THE WORK PLAN

Information on applications received and proposals prepared by FSANZ from 1 October 2007 onwards are listed as follows:

- **General procedure**
- **Minor procedure**
- **Major procedure**
- **Urgent applications or proposals**
- **High level health claim variation procedure**

**Date received** – This is the date on which FSANZ received the application. This date is not applicable for proposals. FSANZ has 15 business days to make an administrative (admin) assessment of the application. The purpose of this assessment to determine whether an application meets the application requirements (as set out in Part 3 of the FSANZ's *Application Handbook*) and the procedure by which it should be assessed. If the application is accepted, it is then placed on this Work Plan. The admin assessment also determined the timetable for consideration of the application.

**Admin Assessment completed** – This is the date that the admin assessment was completed and the application accepted. After the admin assessment is completed, an ‘early bird’ notification to the public occurs. If an application is rejected at the admin Assessment stage, the Application will appear in the ‘Finalised Projects’ table with an indication of the reasons for rejection. If an application is rejected for not meeting mandatory format and information requirements, this does not prevent the applicant re-lodging the application at a later date in the correct format and with the missing information. In relation to proposals, FSANZ also carries out an ‘admin assessment’, the end result of which, the proposal is formally prepared by FSANZ.

**Expected Timetable** – These are the estimated dates determined at the admin assessment for completion of the steps in the assessment process. The estimated dates used are based on (‘early’ – 1<sup>st</sup>-10<sup>th</sup> of each month; ‘mid’ – 11<sup>th</sup>-20<sup>th</sup> of each month; and ‘late’ 21<sup>st</sup>-31<sup>st</sup> of each month). As each step is completed the actual date is indicated in the ‘Steps completed’ column.

**Clock Start & Finish Dates** – For applications, FSANZ is required under the FSANZ Act to complete its assessment of applications either within 9 months (GENERAL procedure) or 3 months (MINOR procedure) or 12 months (MAJOR procedure) – the statutory due date is indicated in brackets and italics with the estimated date for the Board to complete its consideration). There is currently no statutory requirement in place for the high level health claim variation procedure, but FSANZ will endeavour to complete those applications within 9 months. For unpaid applications, the clock starts on the date on which the assessment commences. Preparatory work on an application commences approximately 6-8 weeks prior to the clock start and a reasonable consideration of a majority of actions must be completed, as determined by FSANZ, before the clock is started. For proposals, FSANZ does not have a statutory timeframe to complete its assessment. However, a clock start, as for unpaid applications, is used for reporting and planning purposes.

For paid applications, the clock starts on the date the fees are received by FSANZ. For applications being assessed under the major procedure only, FSANZ is able to extend the timeframe for up to 6 months, if it is not practicable for a decision to be made within the period.

**Further Info requested** – These applications are awaiting further information from the applicant and therefore the anticipated due date for finalisation cannot be accurately identified while the information is outstanding.

**Fees** – Fees are payable if an application confers an exclusive capturable commercial benefit (ECCB) on an applicant, or if the applicant wishes to expedite consideration of the commencement of the assessment of an application. If an applicant with an ECCB does not pay the fees owing within 20 business days of the notification that the admin assessment has been made, the application is automatically rejected. For more information about how the categories are determined see the FSANZ *Application Handbook* at <http://www.foodstandards.gov.au/code/changes/pages/applicationshandbook.aspx> on FSANZ’s website. If any fees owed, FSANZ cannot continue to work on the assessment.

**s.95** – These applications and proposals are considered urgent under Division 4 of the FSANZ Act. Under these provisions, FSANZ is required to assess the variation to the *Australia New Zealand Food Standards Code* within 12 months of the date of effect of the gazetted variation. FSANZ may then either re-affirm its original decision or prepare a proposal for a further variation or replacement variation.

## GENERAL PROCEDURE

Timeframe for completion of assessment: 9 months

*This procedure applies to all applications or proposals for the variation of a food regulatory measure, unless they are being considered under either the minor, major or high level health claim variation procedures, or are considered 'urgent' under Division 4 of the FSANZ Act*

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Received	Admin Assessment completed	Expected Timetable	Date completed	Consultation Opportunities	
P1026 – Lupin as an Allergen  (Level 2)	FSANZ	To consider options to regulate food containing lupin as a food allergen.	27/2/2013	1/3/2013	Commence assessment (Clock start)  Completion of assessment & preparation of draft food reg measure  Call for submissions  Board to complete consideration  Notification to the Forum  Anticipated gazettal if no review requested	Late Aug 2013  Early June 2016  Mid-June–late July 2016  Early Dec 2016  Mid-Dec 2016  Late Feb 2017	29/8/2013  14/6/2016  16/6/2016–28/7/2016	1 call for submissions   Completion of assessment delayed due to preparation of RIS to comply with OBPR requirements.
P1027 – Managing Low-level Ag & Vet Chemicals without Maximum Residue Limits  (Level 3)	FSANZ	To manage low-level agricultural and veterinary chemicals without MRLs (i.e. the food is not listed in Schedule 20, but the chemical is).	26/3/2013	18/4/2013	Commence Assessment (Clock start)  1 <sup>st</sup> call for submissions  Completion of assessment & preparation of draft food reg measure  2 <sup>nd</sup> call for submissions  Board to complete consideration	Mid-April 2013  Mid-Dec 2014–early Feb 2015  Mid-April 2016  Mid-April–late May 2016  Mid-Oct 2016	18/4/2013  16/12/2014–10/2/2015  19/4/2016  22/4/2016–3/6/2016	Consultation completed   Date for Board to complete approval delayed to allow Ministers to consider at a face-to-face meeting.

					Notification to Forum	Late Oct 2016		
					Anticipated gazettal if no review requested	Mid-Dec 2016		
P1030 – Health Claims – Formulated Supplementary Sports Foods & Electrolyte Drinks  (Level 3)	FSANZ	To permit sports foods to carry health claims about physical performance and sport-related beneficial physiological effects and to enable electrolyte drinks to make self-substantiated health claims beyond current limited permissions.	28/1/2014	11/2/2014	Commence assessment (Clock start)	Mid-Feb 2014	18/2/2014	Additional round of consultation to be held  *  There has been a delay in the further assessment of the proposal due to the complexity of issues raised in submissions and other work priorities.
					Completion of assessment & preparation of draft food reg measure	Mid-Aug 2014	14/8/2014	
					Call for submissions	Mid-Aug–late Sept 2014	18/8/2014–30/9/2014	
					2 <sup>nd</sup> call for submissions	TBA	*	
					Board to complete consideration	TBA		
					Notification to the Forum	TBA		
					Anticipated gazettal if no review requested	TBA		
A1102 – L-carnitine in Food  (Level 4)	Lonza Ltd via FJ Fleming Food Consulting	To permit the sale of L-carnitine in a variety of food categories including dairy products (excluding butter and butter fat), confectionery, cereal and cereal products, food intended for particular nutritional uses, non-alcoholic beverages and gels.	3/9/2014	24/9/2014	Commence Assessment (Clock start)	Late Oct 2015	9/11/2015	1 call for submissions  Clock start and assessment delayed due to other work priorities and the complexity and scope of the Application.
					Completion of assessment and preparation of draft food reg measure	TBA	*	
					Call for submissions	TBA		
					Board to complete Approval	TBA (9/8/2016)		
					Notification to the Forum	TBA		
					Anticipated gazettal if no review requested	TBA		
A1113 – Extension of Use of Propionates in Processed Meat	Kemin Industries (Asia) Pte Ltd via Axiome Pty Ltd	To request the extension of use of propionates as anti-microbial preservatives in processed meat products.	6/5/2015	21/5/2015	Commence Assessment (Clock start)	Early Feb 2016	1/2/2016	1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Early June 2016	27/6/2016	
					Call for submissions	Mid-June–late July 2016	29/6/2016–10/8/2016	

(Level 1)					Board to complete Approval	Mid-Oct 2016 (10/11/2016)		
					Notification to the Forum	Late Oct 2016		
					Anticipated gazettal if no review requested	Mid-Jan 2017		
A1115 – Irradiation of Blueberries & Raspberries  (Level 1)	NSW Department of Primary Industries	To seek permission to irradiate blueberries and raspberries for phytosanitary purposes against fruit flies and other critical plant pests, at levels between 150 Gray (Gy) and 1 kGy.	12/6/2015	2/7/2015	Commence Assessment (Clock start)	Early March 2016	15/02/2016	1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Early July 2016	24/6/2016	
					Call for submissions	Mid-July–late Aug 2016	29/6/2016–10/8/2016	
					Board to complete Approval	Mid-Oct 2016 (15/11/2016)		
					Notification to the Forum	Late Oct 2016		
					Anticipated gazettal if no review requested	Mid-Jan 2017		
A1117 – Extension of Use of L-cysteine as a Food Additive  (Level 1)	Link Trading Pty Ltd via FJ Fleming Food Consulting Pty Ltd	To extend the use of L-cysteine monohydrochloride to limit enzymatic browning of fresh-cut avocado and banana and so extend the shelf-life.	20/7/2015	7/8/2015	Commence Assessment (Clock start)	Early March 2016	7/3/2016	1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Early July 2016	24/6/2016	
					Call for submissions	Mid-July–late Aug 2016	29/6/2016–10/8/2016	
					Board to complete Approval	Early Dec 2016 (7/12/2016)		
					Notification to the Forum	Mid-Dec 2016		
					Anticipated gazettal if no review requested	Late Feb 2017		
A1119 –	Winemakers' Federation of	To permit the addition of	23/9/201	16/10/201	Commence Assessment (Clock start)	Early April 2016	5/4/2016	1 call for



<p>Addition of Water to facilitate Wine Fermentation</p> <p>(Level 1)</p>	Australia	water to dilute high sugar to aid fermentation in the production of wine, sparkling wine and fortified wine.	5	6	<p>Completion of assessment and preparation of draft food reg measure</p> <p>Call for submissions</p> <p>Board to complete Approval</p> <p>Notification to the Forum</p> <p>Anticipated gazettal if no review requested</p>	<p>Early July 2016</p> <p>Mid-July–late Aug 2016</p> <p>Early Dec 2016 (5/1/2017)</p> <p>Mid-Dec 2016</p> <p>Late Feb 2017</p>	<p>15/6/2016</p> <p>29/6/2016–10/8/2016</p>	submissions
<p>A1121 – Oryzin (Protease) as a Processing Aid (Enzyme)</p> <p>(Level 1)</p>	Amano Enzyme Inc	To permit the use of oryzin (protease) from <i>Aspergillus melleus</i> as an enzyme for use in baking, flavouring production and dairy, egg, meat, fish, protein and yeast processing.	20/10/2015	9/11/2015	<p>Commence Assessment (Clock start)</p> <p>Completion of assessment and preparation of draft food reg measure</p> <p>Call for submissions</p> <p>Board to complete Approval</p> <p>Notification to the Forum</p> <p>Anticipated gazettal if no review requested</p>	<p>Late June 2016</p> <p>Late Oct 2016</p> <p>Early Nov–mid-Dec 2016</p> <p>Early March 2017 (28/3/2016)</p> <p>Mid-March 2017</p> <p>Late May 2017</p>	28/6/2016	1 call for submissions
<p>A1122 – Thermolysin (Protease) as a Processing Aid</p> <p>(Level 1)</p>	Amano Enzyme Inc	To permit the use of Thermolysin (protease) from <i>Geobacillus stearothermophilus</i> as a processing aid in the processing of proteins, yeast and flavour production.	29/10/2015	13/11/2015	<p>Commence Assessment (Clock start)</p> <p>Completion of assessment and preparation of draft food reg measure</p> <p>Call for submissions</p> <p>Board to complete Approval</p>	<p>Early July 2016</p> <p>Early Nov 2016</p> <p>Mid-Nov–late Dec 2016</p> <p>Early March 2017</p>		1 call for submissions

					Notification to the Forum	Mid-March 2017		
					Anticipated gazettal if no review requested	Late May 2017		
A1123 – Isomalto-oligosaccharide as a Novel Food  (Level 3)	Essence Group Pty Ltd via FJ Fleming Food Consulting Pty Ltd	To permit isomalto-oligosaccharide as a novel food for use as an alternative (lower calorie) sweetener and bulk filler in a ranger of general purpose and special purpose foods.	4/11/2015	24/11/2015	Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Late July 2016  Late Nov 2016  Early Dec 2016–early Feb 2017  Early May 2017  Mid-May 2017  Late July 2017		1 call for submissions
A1124 – Alternative DHA-rich Algal Oil for Infant Formula Products  (Level 3)	DSM Nutritional Products	To permit the addition of DHA-rich algal oil from <i>Schizochytrium</i> sp. as an alternative or replacement oil for other currently permitted DHA-rich algal oils added to infant formula products.	4/11/2015	11/12/2015	Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Early June 2016  Mid-Oct 2016  Late Oct–mid-Dec 2016  Early March 2017  (20/3/2017)  Mid-March 2017  Late May 2017	20/06/2016	1 call for submissions
A1125 – Endo $\beta(1,4)$ Xylanase as a Processing Aid	Puratos NV via FJ Fleming Food	To permit the use of a new enzyme sourced from <i>Bacillus subtilis</i> containing the gene for endo $\beta(1,4)$ xylanase	7/1/2016	1/2/2016	Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure	Early Aug 2016  Early Dec 2016		1 call for submissions

(Enzyme)  (Level 1)	Consulting	isolated from <i>Pseudoalteromonas haloplanktis</i> for use as a processing aid in the manufacture of baked cereal products.			Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Mid-Dec 2016–early Feb 2017  Early May 2017  Mid-May 2017  Late July 2017		
A1126 – Pectins & Carrageenan as Processing Aids in Wine (Fining Agent)  (Level 1)	Winemakers' Federation of Australia	To permit pectins and carrageenan as processing aids to remove heat-unstable proteins from Australian produced wine.	11/1/2016	3/2/2016	Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Early Aug 2016  Early Dec 2016  Mid-Dec 2016–early Feb 2017  Early May 2017  Mid-May 2017  Late July 2017		1 call for submissions
A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12  <b>Paid</b> (Level 1)	SPS International Inc via PTM Solutions Australia Pty Ltd	To seek approval for food derived from a genetically modified potato line, E12 which has reduced acrylamide potential and reduced browning (black spot).	25/2/2016	15/3/2016	Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Mid-March 2016  Late July 2016  Early Aug–mid-Sept 2016  Early Dec 2016 <i>(19/12/2016)</i>  Mid-Dec 2016  Late Feb 2017	17/3/2016	1 call for submissions
P1042 – Low	FSANZ	To develop a food	28/4/2016	3/5/2016	Commence Assessment (Clock start)	Mid-May 2016	18/5/2016	1 call for

THC Hemp Seeds as Food  (Level 3)		regulatory measure to permit the addition to food of products from seeds of low tetrahydrocannabinol varieties of <i>Cannabis sativa</i> .	6		Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Mid- July 2016  Mid-July– late Aug 2016  Late Oct 2016  Late Oct 2016  Mid-Dec 2016		submissions
M1014 – Maximum Residue Limits (2016)  (Level 3)	FSANZ	To consider varying certain maximum residue limits for residues of agricultural and veterinary chemicals that may occur in food.	27/5/16	8/6/2016	Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested	Late June 2016  Mid- Oct 2016  Late Oct– late Nov 2016  Early March 2017  Mid-March 2017  Late May 2017		1 call for submissions

## MINOR PROCEDURE

Timeframe for completion of assessment: 3 months

***This procedure applies to applications or proposals for the variation of a food regulatory measure that, if made, would not directly or indirectly impose, vary or remove an obligation on any person; or create, vary or remove a right of any person; or otherwise alter the legal effect of the measure***

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Received	Admin Assess complete d	Expected Timetable	Date completed	Consultation Opportunities*
					Commence Assessment (Clock start)  Completion of assessment and preparation of draft food reg measure  Call for submissions  Board to complete Approval  Notification to the Forum  Anticipated gazettal if no review requested		

\*under the FSANZ Act, FSANZ is obliged only to consult with appropriate government agencies. However, FSANZ will endeavour to ensure that any affected stakeholders are also included in any consultation.

## HIGH LEVEL HEALTH CLAIM VARIATION PROCEDURE

Timeframe for completion of assessment: 9 months

*This procedure applies to all applications or proposals seeking to make a change to the list of high level health claims as permitted in Standard 1.2.7 or to add a general level health claim to Schedule 3 of Standard 1.2.7*

**Note:** The FSANZ Act provides that in relation to applications, application dossiers, reports or other material for high level health claim variations are not disclosed, unless the applicant elects to allow for public submissions. For this reason information relating to these applications will not be released to the public.

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Received	Admin Assessment completed	Expected Timetable	Date completed	Consultation Opportunities*

## MAJOR PROCEDURE

Timeframe for completion of assessment: 12 months<sup>§</sup>

***This procedure applies to applications or proposals for the development of a new food regulatory measure and an application or proposal for the variation of a food regulatory measure that involves such scientific or technical complexity that it is necessary to adopt this procedure in considering it; or involves such a significant change to the scope of the food regulatory measure that it is necessary to adopt this procedure in considering it***

<sup>§</sup>For applications, this timeframe may be extended by up to 6 months if it is not practicable for completion to occur within 12 months. Extensions and the reasons for the extension are included in the FSANZ Annual Report.

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Received	Admin Assessment completed	Expected Timetable	Date completed	Consultation Opportunities	
P1024 – Revision of the Regulation of	FSANZ	To develop an alternative framework for the regulation of nutritive	28/11/2012	13/12/2012	Commence Assessment (Clock start) Completion of assessment	Mid-Dec 2012 Mid-Nov 2015	16/12/2012 1/12/2015	1 call for submissions remaining

Nutritive Substances & Novel Foods		substances and novel foods in the Code.			1 <sup>st</sup> Call for submissions Preparation of draft food reg measure 2 <sup>nd</sup> Call for submissions Board to complete Approval Notification to the Forum Anticipated gazettal if no review requested	Mid-Nov 2015–late Feb 2016 Early March 2017 Mid-March –Mid-June 2017 Late April 2018 Early May 2018 Mid-July 2018	4/12/2015–24/3/2016	The 1 <sup>st</sup> CFS presented a potential approach that was a significant departure from the existing regulation of nutritive substances and novel foods. FSANZ's development of a draft food reg measure will consider a wide variety of issues and views from stakeholders, which will delay the release of the 2 <sup>nd</sup> call for submissions.
P1028 – Infant Formula	FSANZ	To revise and clarify standards relating to infant formula comprising category definitions, composition and labelling.	8/7/2013	17/7/2013	Commence Assessment (Clock start) 1 <sup>st</sup> call for submissions Completion of assessment 2 <sup>nd</sup> call for submissions Preparation of draft food reg measure 3 <sup>rd</sup> call for submissions Board to complete Approval Notification to the Forum Anticipated gazettal if no review requested	Late July 2013 Late Feb–late May 2016 TBA TBA TBA TBA TBA TBA	7/11/2013 23/02/2016 – 31/5/2016	2 calls for submissions remaining. Additional targeted consultation will be held.  1 <sup>st</sup> call for submissions delayed due to complexity of issues.  Scope of project has been limited to infant formula due to resourcing issues. Timelines have therefore been changed and consultation opportunities reduced.
P1034 – Chemical Migration from Packaging into Food	FSANZ	To assess the public health and safety risk of chemicals which may migrate from packaging materials into food, and to identify and manage	30/5/2014	13/6/2014	Commence Assessment (Clock start) 1 <sup>st</sup> call for submissions Completion of assessment	Late June 2014 Early Nov–mid-Dec 2014 Late May 2016	16/6/2014 12/11/2014–24/12/2014 8/6/2016	2 calls for submissions remaining  2 <sup>nd</sup> call for

		any risks.			2 <sup>nd</sup> call for submissions	Late May–early July 2016	10/6/2016 5/8/2016	submissions delayed due to operational issues and the need to enhance the evidence base. This will have a flow-on effect for the next stage of the assessment.
					Preparation of draft food reg measure	Late Nov 2016	*	
					3 <sup>rd</sup> call for submissions	Early Dec 2016–late Jan 2017		
					Board to complete Approval	Mid-June 2017		
					Notification to the Forum	Late June 2017		
					Anticipated gazettal if no review requested	Early Sept 2017		

## URGENT APPLICATIONS OR PROPOSALS

*These applications and proposals are considered urgent under Division 4 of the FSANZ Act. Under these provisions, FSANZ is required to assess the variation to the Code within 12 months of the date of effect of the gazetted variation. FSANZ may then either re-affirm its original decision or prepare a proposal for a further variation or replacement variation.*

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Received	Admin Assessed	Expected Timetable	Date completed	Consultation Opportunities*
					Declaration of Urgency Completion of Initial Consideration (incl draft standard) Call for submissions Board to approve Gazettal Standard assessed Call for submissions		



					Standard re-affirmed (Finish date)		
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## NOTES ABOUT PART 2 OF THE WORK PLAN

Information on applications received and proposals prepared by FSANZ prior to 1 October 2007 are listed as follows:

- **Group 1**
- **Group 2**
- **Applications and proposals being reviewed**

**Date received** – This is the date on which FSANZ receives an application, or the date on which a potential proposal is ‘scoped’ by FSANZ in anticipation of proceeding.

**Start & Finish Dates** – For applications, FSANZ is required under the FSANZ Act to complete its assessment of applications within 12 months. For unpaid applications, the 12-month clock starts on the date an initial assessment is made. For paid applications, the clock starts on the date the fees for an initial assessment are received by FSANZ. FSANZ is able to extend the timeframe for up to 6 months, if it is not practicable for a decision to be made within the period.

For proposals, FSANZ does not have a statutory timeframe to complete its assessment. However, a clock start, as for unpaid applications, has been used for planning purposes.

An estimated time for assessment to commence (based on calendar year quarters) is indicated. Once the clock starts, this date is amended to provide the actual start and final due dates.

**Further Info** – These applications are awaiting further information from the applicant and therefore the anticipated due date for finalisation cannot be accurately identified while the information is outstanding. Resources that may become available as a result of requests for further information will generally be diverted to work on other projects.

**Work Plan Category** – All applications and proposals are placed within a six-tier scale based on an estimate of the amount of work that will be required to complete that application or proposal. This estimate is used to determine FSANZ's workload for the purposes of the Work Plan and determine the charge to be applied for paid applications.

**Stage completed** – A tick indicates the completion of the initial assessment or draft assessment. Once a final assessment is completed, the application or proposal is moved to the Finalised Projects table. If a review is requested by the Forum, the project is moved to the Review table.

**s.36 (of the FSANZ Act as it existed prior to 1 October 2007)** – The assessment process for these applications or proposals has been shortened as it was considered that omitting one round of public consultation would not have a significant adverse effect on the interests of anyone OR the application or proposal raised issues of only minor significance or complexity. A related process can be used if FSANZ considers that the part of the assessment would be a duplication of work already done, or a process already gone through, by another government agency in Australia or New Zealand.

## GROUP 1

**Applications and Proposals received prior to 1 October 2007 having health/safety considerations and/or consumer interest being progressed as a priority**

APPLICATION or PROPOSAL	Applicant or Initiator	Date received	Brief Description	Start (S) & Finish (F) Dates	Work Plan Category	Stage completed		Expected Timetable	Consultation Opportunities
						IA	DA		
P290 – Food Safety Programs for Catering Operations to the General Public	FSANZ	10/2/2004	To amend Standard 3.2.1 to make food safety programs mandatory in catering operations serving food to the general public.	S 13/5/2004	4	✓	✓	* Unknown – on hold.	Consultation completed. At Final Assessment.  Further implementation strategy work required by jurisdictions.

## GROUP 2

*Applications and Proposals received prior to 1 October 2007, and are scheduled for commencement in order of receipt.*

APPLICATION or PROPOSAL	Applicant or Initiator	Date received	Brief Description	Start (S) & Finish (F) Dates	Work Plan Category	Stage completed		Expected Timetable	Consultation Opportunities
						IA	DA		
A530 – Permission for English Farmhouse Cheddar made from Raw Milk	Fromagent	12/2/2004	To allow the importation and sale of the raw milk cheeses, Keens Farm Cheddar and Montgomery Cheddar	S 3 <sup>rd</sup> Qtr 2005* F	4			Awaiting advice from Applicant as issues considered as part of P1022.	To be advised.
A531 – Use of Raw Milk in Cheese Production	Cheese Choice via Will Studd	16/2/2004	To enable the production and sale of any cheese made from unpasteurised milk.	S 3 <sup>rd</sup> Qtr 2005* F	5			Awaiting advice from Applicant as issues considered as part of P1022.	To be advised.
A576 – Labelling of Alcoholic Beverages with a Pregnancy Health Advisory Label	Alcohol Advisory Council of New Zealand	17/2/2006	To require a health advisory label on alcoholic beverage containers advising of the risks of consuming alcohol when planning to become pregnant and during pregnancy.	S 26/7/2007 F 28/1/2009	5	✓		Work has been deferred until mid- 2016 at the request of the Applicant.	Following release of Draft Assessment Report.
A613 – Definitions for Nutritive Substance & Nutritive Ingredient	Orafti	21/8/2007	To amend the definition of 'nutritive substance' and include a definition for 'nutritive ingredient' in Standard 1.1.1.	S 3 <sup>rd</sup> Qtr 2008 F	5			On hold pending advice from the Applicant and consideration of P1024.	Following release of Initial and Draft Assessment Reports.

## UNDER REVIEW

*Where the Forum has requested a review of FSANZ's decision on draft variations arising from an application or proposal.*

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Review Start (S) & Finish (F) Dates (1)	Review Complete d Start (S) & Finish (F) Dates (2)	Post Review Outcome	Consultation Opportunities
A1090 – Voluntary Addition of Vitamin D to Breakfast Cereal  Approval 20/5/2015	DSM Nutritional Products	To permit the voluntary addition of vitamin D to breakfast cereal.	S: 9/7/2015 F 21/10/2016 (extended from 12/5/2016)			

(1) Start – Date Review requested, Finish – due date for completion of Review

(2) Start – Date Review completed by Board, Finish – date notified to Forum (Date response due)

## FINALISED PROJECTS

*Applications and proposals finalised from 1 July 2015–30 June 2016*

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
A1095 – Natamycin – Extension of Use in Yoghurt	DSM Food Specialties Australia Pty Ltd	To extend the use of natamycin as a natural preservative to improve the quality and shelf life of fermented milk products.		Withdrawn by Applicant 24/3/2016
A1100 – Maximum Permitted Level of Acesulphame Potassium in Chewing Gum	The Wrigley Company via Brooke-Taylor & Co Pty Ltd	To increase the maximum permitted level of acesulphame potassium (Ace-K) in chewing gum to align with the international regulations and so standardise formulations.	3/12/2015	No review requested by Forum. Gazetted 22/2/2016 (Amendment 161).
A1104 – Voluntary Addition of Vitamins & Minerals to Nut- & Seed-based Beverages	Sanitarium Health and Wellbeing	To seek permission for the voluntary addition of a range of vitamins and minerals to nut and seed-based beverages that provides a milk alternative for consumers with allergic / intolerant conditions.	3/12/2015	No review requested by Forum. Gazetted 22/2/2016 (Amendment 161).
A1106 – Food derived from Herbicide-tolerant & Insect-protected Corn Line 4114	Pioneer Hi-Bred Australia Pty Ltd via SGA Solutions Pty Ltd	To seek approval for food derived from a genetically modified glufosinate-tolerant and insect-protected corn line DP-004114-3.	17/9/2015	No review requested by Forum. Gazetted 7/12/2015 (Amendment 159).
A1107 – Asparaginase from <i>Bacillus subtilis</i> as a Processing Aid (Enzyme)	Novozymes Australia Pty Ltd	To permit the use of a new microbial source for Asparaginase sourced from a genetically modified strain of <i>Bacillus subtilis</i> for use in food production to reduce the risk of acrylamide formation.	17/9/2015	No review requested by Forum. Gazetted 7/12/2015 (Amendment 159).
A1108 – Rebaudioside M as a Steviol Glycoside Intense Sweetener	PureCircle Ltd via Intertek Scientific & Regulatory Consultancy	To include rebaudioside M in the list of permitted steviol glycoside products used as intense sweeteners.	28/10/2015	No review requested by Forum. Gazetted 14/1/2016 (Amendment 160).

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
A1109 – Glutaminase as a Processing Aid (Enzyme)	Amano Enzyme Inc via Intertek	To permit glutaminase derived from <i>Bacillus amyloliquefaciens</i> as a processing aid in the production of certain seasoning ingredients or foods used for seasoning as an alternative to the use of monosodium glutamate.	4/5/2016	Notified to the Forum 17/5/2015. Response due 18/7/2016.
A1110 – Food derived from Insect-protected Soybean Line MON87751	Monsanto Australia Ltd	To seek approval for food derived from a genetically modified insect-protected soybean line MON87511.	28/10/2015	No review requested by Forum. Gazetted 14/1/2016 (Amendment 160).
A1111 – Bacteriophage S16 & FO1a as a Processing Aid	Microcos BV	To seek approval for a preparation of two bacteriophages (S16 and FO1a) (Salmonex™) as a processing aid to reduce Salmonella contamination in specific foods.	3/3/2016	No review requested by Forum. Gazetted 19/5/2016 (Amendment 163).
A1112 – Food derived from Herbicide-tolerant Corn Line MZHG0JG	Syngenta Australia Pty Ltd	To seek approval for food derived from a genetically modified corn line MZHG0JG that is tolerant to the herbicides glyphosate and glufosinate ammonium.	10/2/2016	No review requested by Forum. Gazetted 21/4/2016 (Amendment 162).
A1114 – Food derived from High Yield Corn Line MON87403	Monsanto Australia Ltd	To seek approval for food derived from a genetically modified corn line MON87403 modified for increased yield.	10/2/2016	No review requested by Forum. Gazetted 21/4/2016 (Amendment 162).
A1116 – Food derived from Herbicide-tolerant & Insect-protected Corn Line MZIR098	Syngenta Australia Pty Ltd	To seek approval for food derived from a genetically modified corn line MZHIR098 that is tolerant to the herbicide glufosinate ammonium and protected against corn rootworm.	4/5/2016	Notified to the Forum 17/5/2015. Response due 18/7/2016.

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
A1118 – Food derived from Herbicide-tolerant Corn Line MON87419	Monsanto Australia Ltd	To seek approval for food derived from genetically modified corn line MON87419 which is tolerant to dicamba and glufosinate herbicides.	16/6/2016	Notified to the Forum 28/6/2015. Response due 29/8/2016.
A1120 – Agarose Ion Exchange Resin as a Processing Aid for Lactoferrin Production	Fonterra Co-operative via Bioresco Australia	To permit the use of agarose ion exchange resin as a processing aid in the production of high purity lactoferrin from bovine milk and milk-related products.	4/5/2016	Notified to the Forum 17/5/2015. Response due 18/7/2016.
P1016 – Hydrocyanic Acid in Apricot Kernels & other Foods	FSANZ	To consider an amendment to the Code for hydrocyanic acid in raw apricot kernels, foods derived from them and potentially other foods.	17/9/2015	No review requested by Forum. Gazetted 7/12/2015 (Amendment 159).
P1031 – Allergen Labelling Exemptions	FSANZ	To allow for specific exemptions from allergen declarations for glucose syrups from wheat starch, fully refined soy oil, soy derivatives (tocopherols and phytosterols), and distilled alcohol from wheat or whey.	3/3/2016	No review requested by Forum. Gazetted 19/5/2016 (Amendment 163).
P1037 – Amendments associated with Nutrition Content & Health Claims	FSANZ	To address inconsistencies and lack of clarity associated with Standard 1.2.7 and related standards to ensure that Standard 1.2.7 operates as intended and also to provide exemptions for certain Health Star Rating label elements from Standard 1.2.7 requirements.	17/9/2015	No review requested by Forum. Gazetted 7/12/2015 (Amendment 159).

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
P1038 – Vitamin & Mineral Claims & Sodium Claims about Food containing Alcohol	FSANZ	To address an inconsistency in the conditions for vitamin and mineral claims between Standards 1.2.7 and 1.3.2 and to permit nutrition content claims about salt and sodium in relation to foods (excluding beverages) containing more than 1.15% alcohol by volume.	17/9/2015	No review requested by Forum. Gazetted 7/12/2015 (Amendment 159).
P1039 – Microbiological Criteria for Infant Formula	FSANZ	To include food safety microbiological criteria for infant formula, aligning with international (Codex) standards.	3/3/2016	No review requested by Forum. Gazetted 19/5/2016 (Amendment 163).
P1040 – Code Revision – Consequential & Corrective Amendments II	FSANZ	To update the revised Code to correct typographical and transcription errors.	3/12/2015	No review requested by Forum. Gazetted 22/2/2016 (Amendment 161).
P1041 – Removal of Country of Origin Labelling Requirements	FSANZ	To remove country of origin labelling requirements from the <i>Australia New Zealand Food Standards Code</i> as part of proposed new arrangements where the requirements will fall under Australian Consumer Law.	16/6/2016	Notified to the Forum 28/6/2015. Response due 29/8/2016.
M1011 – Maximum Residue Limits (2015)	FSANZ	To vary certain maximum residue limits for residues of agricultural and veterinary chemicals that may occur in food.	3/3/2016	No review requested by Forum. Gazetted 19/5/2016 (Amendment 163).



APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
M1012 – Amendments to Standard 1.4.2	FSANZ	To consider introducing certain temporary maximum residue limits (MRLs) for residues of agricultural and veterinary chemicals that may occur in food, in order to align standards with the Australian Pesticides and Veterinary Medicines Authority (APVMA) temporary MRLs for coumatetralyl and warfarin in pork commodities.	12/8/2015	No review requested by Forum. Gazetted 22/10/2015 (Amendment 158).
M1013 – Schedule 20 – MRLs – Consequentials & Corrective Amendments	FSANZ	To update Schedule 20 (commencing 1 March 2016) to reflect amendments made to Schedule 1 of current Standard 1.4.2 in 2015 and to correct technical and formatting errors.	3/12/2015	No review requested by Forum. Gazetted 22/2/2016 (Amendment 161).
P298 – Benzoate & Sulphite Permissions in Food	FSANZ	To consider benzoate and sulphite permissions in all foods in response to findings of FSANZ's 21 <sup>st</sup> Australian Total Diet Survey, which found some population sub-groups in Australia consume amounts of benzoates and sulphites in excess of the Acceptable Daily Intake levels.	16/6/2016	Abandoned

# FSANZ Notification Circulars -

## [Notification Circular 17–16 \(8 July 2016\)](#)

### Call for submissions

#### *General procedure*

- [A1090 – Voluntary Addition of Vitamin D to Breakfast Cereal](#): to permit the voluntary addition of vitamin D to breakfast cereal. Review consultation.

## [Notification Circular 16–16 \(29 June 2016\)](#)

### Call for submissions

#### *General procedure*

- [A1113 – Extension of Use of Propionates in Processed Meat](#): to request the extension of use of propionates as anti-microbial preservatives in processed meat products.
- [A1115 – Irradiation of Blueberries & Raspberries](#): to seek permission to irradiate blueberries and raspberries for phytosanitary purposes against fruit flies and other critical plant pests, at levels between 150 Gray (Gy) and 1 kGy.
- [A1117 – Extension of Use of L-cysteine as a Food Additive](#): to extend the use of L-cysteine monohydrochloride to limit enzymatic browning of fresh-cut avocado and banana and so extend the shelf-life.
- [A1119 – Addition of Water to facilitate Wine Fermentation](#): to permit the addition of water to dilute high sugar to aid fermentation in the production of wine, sparkling wine and fortified wine.

### Approval and Forum notification

FSANZ has approved variations arising from the following Application and Proposals. FSANZ has notified these approvals to the Australia and New Zealand Ministerial Forum on Food Regulation (Forum):

- [A1118 – Food derived from Herbicide-tolerant Corn Line MON87419](#)
- [P1041 – Removal of Country of Origin Labelling Requirements](#)

## [Notification Circular 15–16 \(16 June 2016\)](#)

### New applications and proposals

#### *General procedure*

[A1131 – Aqualysin 1 \(Protease\) as a Processing Aid \(Enzyme\)](#): to permit the use of aqualysin 1 sourced from *Bacillus subtilis* containing the aqualysin 1 gene from *Thermus aquaticus* for use as a processing aid in the manufacture of bakery products.

### Call for submissions

#### *General procedure*

- [P1026 – Lupin as an Allergen](#): to consider options to regulate food containing lupin as a food allergen.

## [Notification Circular 14–16 \(10 June 2016\)](#)

### Call for submissions by 5 August 2016

#### *Major procedure*

- [P1034 – Chemical Migration from Packaging into Food](#): to assess the public health and safety risk of chemicals which may migrate from packaging materials into food, and to identify and manage any risks.  
NO DRAFT AMENDMENTS - GENERAL COMMENTS SOUGHT

## [Notification Circular 13–16 \(2 June 2016\)](#)

### New applications and proposals

#### *General procedure*

- [A1130 – Triacylglycerol Lipase as a Processing Aid \(Enzyme\)](#): to permit the use of triacylglycerol lipase from *Candida cylindracea* as a processing aid in baking, dairy foods processing and fats and oils process.

## [Notification Circular 12–16 \(20 May 2016\)](#)

### New applications and proposals

#### *General procedure*

- [P1042 – Low THC Hemp as a Food](#): to develop a food regulatory measure to permit the addition to food of products from low tetrahydrocannabinol varieties of *Cannabis sativa*.

## [Notification Circular 11–16 \(3 May 2016\)](#)

### New applications and proposals

#### *General procedure*

- [A1129 – Monk Fruit Extract as a Food Additive](#): to permit monk fruit extract as a food additive, specifically as an intense sweetener.

## [Notification Circular 10–16 \(22 April 2016\)](#)

### Call for submissions by 3 June 2016

#### *General procedure*

- [P1027 – Managing Low-level Ag & Vet Chemicals without Maximum Residue Limits](#): to manage low-level agricultural and veterinary chemicals without MRLs (i.e. the food is not listed in Schedule 20, but the chemical is)

## [Notification Circular 09–16 \(4 April 2016\)](#)

### New applications and proposals

#### *General procedure*

- [A1127 – Processing Aids for Wine](#): to seek permission for the use of four processing aids, silver chloride, ammonium bisulphite, chitin-glucan and PVI/PVP as processing aids for wine.

### Other matters

#### *Application withdrawn*

The following Application has been withdrawn by the Applicant:

- [A1095 – Natamycin – Extension of Use in Yoghurt](#)

## [Notification Circular 08–16 \(22 March 2016\)](#)

### New application

*General procedure*

- [\*\*A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12:\*\*](#) to seek approval for food derived from a genetically modified potato line, E12 which has reduced acrylamide potential and reduced browning (black spot).

**Notification Circular 07–16 (22 March 2016)****Approval and Forum notification**

FSANZ has approved variations arising from the following Application and Proposals. FSANZ has notified these approvals to the Australia and New Zealand Ministerial Forum on Food Regulation (Forum):

- [\*\*A1111 – Bacteriophage S16 & FO1a as a Processing Aid\*\*](#)
- [\*\*P1031 – Allergen Labelling Exemptions\*\*](#)
- [\*\*P1039 – Microbiological Criteria for Infant Formula\*\*](#)
- [\*\*M1011 – Maximum Residue Limits \(2015\)\*\*](#)

**Notification Circular 06–16 (2 March 2016)****New application***General procedure*

- [\*\*A1125 – Endo  \$\beta\$ \(1,4\) Xylanase from \*Bacillus subtilis\* as a Processing Aid \(Enzyme\):\*\*](#) to permit the use of a new enzyme sourced from *Bacillus subtilis* containing the gene for endo  $\beta$ (1,4) xylanase isolated from *Pseudoalteromonas haloplanktis* for use as a processing aid in the manufacture of baked cereal products.

**Notification Circular 05-16 23 (February 2016)****New application***General procedure*

- [\*\*A1126 – Pectins & Carrageenan as Processing Aids in Wine \(Fining Agent\):\*\*](#) to seek permissions for pectins and carrageenan as processing aids to remove heat-unstable proteins from Australian produced wine.

**Call for submissions by 17 May 2016***Major procedure*

- [\*\*P1028 – Infant Formula:\*\*](#) to revise and clarify standards relating to infant formula comprising category definitions, composition and labelling.

***No proposed amendments at this stage***

**Notification Circular 04–16 (16 February 2016)****Call for submissions by 29 March 2016***General procedure*

- [\*\*A1120 – Agarose Ion Exchange Resin as a Processing Aid for Lactoferrin Production:\*\*](#) to permit the use of agarose ion exchange resin as a processing aid in the production of high purity lactoferrin from bovine milk and milk-related products.

**Approval and Forum notification**

Approved variations notified to the Australia and New Zealand Ministerial Forum on Food Regulation (convening as the Australia and New Zealand Food Regulation Ministerial Council) (Forum):

- **A1112 – Food derived from Herbicide-tolerant Corn Line MZHG0JG**: to permit food derived from a genetically modified corn line MZHG0JG that is tolerant to the herbicides glyphosate and glufosinate ammonium. (Approved amendments included in *FOODfind*)
- **A1114 – Food derived from High Yield Corn Line MON87403**: to permit food derived from a genetically modified corn line MON87403 modified for increased yield. (Approved amendments included in *FOODfind*)

## **Notification Circular 03–16 (9 February 2016)**

**Call for submissions by 22 March 2016**

*General procedure*

- **A1118 – Food derived from Herbicide-tolerant Corn Line MON87419**: to seek approval for food derived from genetically modified corn line MON87419 which is tolerant to dicamba and glufosinate herbicides.

## **Notification Circular 02–16 (22 January 2016)**

**Call for submissions by 4 March 2016**

*General procedure*

- **P1041 – Removal of Country of Origin Labelling Requirements**: to remove country of origin labelling requirements from the *Australia New Zealand Food Standards Code* as part of proposed new arrangements where the requirements will fall under Australian Consumer Law.

## **Notification Circular 01–16 (18 January 2016)**

**New applications and proposals**

*General procedure*

- **A1124 – Addition of DHA Algal Oil to Infant Formula Products**: to permit the addition of DHA-rich algal oil from *Schizochytrium* sp. as an alternative or replacement oil for other currently permitted DHA-rich algal oils added to infant formula products.

**Call for submissions by 29 February 2016**

*General procedure*

- **A1109 – Glutaminase from *Bacillus amyloliquefaciens* as a Processing Aid (Enzyme)**: to permit glutaminase derived from *Bacillus amyloliquefaciens* as a processing aid in the production of certain seasoning ingredients or foods used for seasoning as an alternative to the use of monosodium glutamate.
- **A1116 – Food derived from Herbicide-tolerant & Insect-protected Corn Line MZIR098**: to seek approval for food derived from a genetically modified corn line MZHIR098 that is tolerant to the herbicide glufosinate ammonium and protected against corn rootworm.

**Consultation paper - call for submissions by 29 March 2016**

- **Recommendation 34 in Labelling Logic on the labelling of irradiated food**

## [Notification Circular 33–15 \(23 December 2015\)](#)

- **[A1123 – Isomalto-oligosaccharide as a Novel Food](#)**: to permit isomalto-oligosaccharide as a novel food for use as an alternative (lower calorie) sweetener and bulk filler in a range of general purpose and special purpose foods. [Administrative Assessment Report](#)

## [Notification Circular 32–15 \(17 December 2015\)](#)

New Applications and Proposals:

- **[A1122 – Thermolysin \(Protease\) as a Processing Aid](#)**: to permit the use of Thermolysin (protease) from *Geobacillus stearothermophilus* as a processing aid in the processing of proteins, yeast and flavouring production. [Administrative Assessment Report](#)
- **[P1041 – Removal of Country of Origin Labelling Requirements](#)**: to remove country of origin labelling requirements from the Australia New Zealand Food Standards Code as part of proposed new arrangements where the requirements will fall under Australian Consumer Law. [Administrative Assessment Report](#)

Approval and Forum Notification:

- **[A1100 – Maximum Permitted Level of Acesulphame Potassium in Chewing Gum](#)**: to increase the maximum permitted level of acesulphame potassium (Ace-K) in chewing gum to align with the international regulations and so standardise formulations. [Approval Report](#)
- **[A1104 – Voluntary Addition of Vitamins & Minerals to Nut- & Seed-based Beverages](#)** to seek permission for the voluntary addition of a range of vitamins and minerals to nut- and seed-based beverages that provides a milk alternative for consumers with allergic / intolerant conditions. [Approval Report](#)
- **[P1040 – Code Revision – Consequential & Corrective Amendments II](#)**: to update the revised Code to correct typographical and transcription errors. [Approval Report](#)
- **[M1013 – Schedule 20 – MRLs – Consequentials & Corrective Amendments](#)**: to update Schedule 20 (commencing 1 March 2016) to reflect amendments made to Schedule 1 of current Standard 1.4.2 in 2015 and to correct technical and formatting errors. [Approval Report](#)

## [Notification Circular 31–15 \(9 December 2015\)](#)

New Application:

- **[A1121 – Oryzin \(Protease\) from Aspergillus melleus as a Processing Aid \(Enzyme\)](#)**: to permit the use of oryzin (protease) from *Aspergillus melleus* as an enzyme for use in baking, flavouring production and dairy, egg, meat, fish, protein and yeast processing. [Administrative Assessment Report](#)

## [Notification Circular 30–15 \(4 December 2015\)](#)

Major Procedure:

- **[P1024 – Revision of the Regulation of Nutritive Substances & Novel Foods](#)**: to develop an alternative framework for the regulation of nutritive substances and novel foods in the Code. [Call for submissions](#) - **comments open until 24 March 2016**

## [Notification Circular 29–15 \(18 November 2015\)](#)

- **[A1119 – Addition of Water to facilitate Wine Fermentation](#)**: to permit the addition of water to dilute high sugar to aid fermentation in the production of wine, sparkling wine and fortified wine. [Administrative Assessment Report](#)

## [Notification Circular 28–15 \(4 November 2015\)](#)

- **[M1011 – Maximum Residue Limits \(2015\)](#)**: to vary certain maximum residue limits for residues of agricultural and veterinary chemicals that may occur in food. [Call for submissions](#)
- **[A1108 – Rebaudioside M as a Steviol Glycoside Intense Sweetener](#)**: The purpose of the Application is to include rebaudioside M in the list of permitted steviol glycoside products used as intense sweeteners. [Approval Report](#)
- **[A1110 – Food derived from Insect-protected Soybean Line MON87751](#)**: to seek approval for food derived from a genetically modified insect-protected soybean line MON87511. [Approval Report](#)

## [Notification Circular 27–15 \(28 October 2015\)](#)

## [Notification Circular 26–15 \(23 October 2015\)](#)

## [Notification Circular 25–15 \(9 October 2015\)](#)

- **[P1039 – Microbiological Criteria for Infant Formula](#)**: to include food safety microbiological criteria for infant formula, aligning with international (Codex) standards. [Call for submissions](#) (Comments close 6 November 2015)

## [Notification Circular 24-15 \(2 October 2015\)](#)

- **[A1118 – Food derived from Herbicide-tolerant Corn Line MON87419](#)**: to seek approval for food derived from genetically modified corn line MON87419 which is tolerant to dicamba and glufosinate herbicides. [Administrative Assessment Report](#)
- **[A1106 – Food derived from Herbicide-tolerant & Insect-protected Corn Line 4114](#)**: to seek approval for food derived from a genetically modified glufosinate-tolerant and insect-protected corn line DP-004114-3. [Approval Report - 2 October 2015](#)
- **[A1107 – Asparaginase from \*Bacillus subtilis\* as a Processing Aid \(Enzyme\)](#)**: to permit the use of a new microbial source for Asparaginase sourced from a genetically modified strain of *Bacillus subtilis* for use in food production to reduce the risk of acrylamide formation. [Approval Report - 2 October 2015](#)
- **[P1016 – Hydrocyanic Acid in Apricot Kernels & Other Foods](#)**: an amendment to the Food Standards Code for hydrocyanic acid in raw apricot kernels, foods derived from them and potentially other foods. [Approval Report - 2 October 2015](#)
- **[P1037 – Amendments associated with Nutrition Content & Health Claims](#)**: to address inconsistencies and lack of clarity associated with Standard 1.2.7 and related standards to ensure that Standard 1.2.7 operates as intended and also to provide exemptions for certain Health Star Rating label elements from Standard 1.2.7 requirements. [Approval Report - 2 October 2015](#)
- **[P1038 – Vitamin & Mineral Claims & Sodium Claims about Food containing Alcohol](#)**: to address an inconsistency in the conditions for vitamin and mineral claims between Standards 1.2.7 and 1.3.2 and to permit nutrition content claims about salt and sodium in relation to foods (excluding beverages) containing more than 1.15% alcohol by volume. [Approval Report - 2 October 2015](#)
- **[P1040 – Code Revision – Consequential & Corrective Amendments II](#)**: to update the revised Code to correct typographical and transcription errors. [Call for submissions - 2 October 2015](#) (Comments close 30 October 2015)

## [Notification Circular 23–15 \(25 September 2015\)](#)

- **[M1013 – Schedule 20 – MRLs – Consequentials & Corrective Amendments](#)**: to update Schedule 20 (commencing 1 March 2016) to reflect amendments made to Schedule 1 of current Standard 1.4.2 in 2015 and to correct technical and formatting errors. [Call for submissions - 25 September 2015](#) (closes 6 November 2015)



- [A1111 – Bacteriophage S16 & FO1a as a Processing Aid](#): to seek approval for a preparation of two bacteriophages (S16 and FO1a) (Salmonalex™) as a processing aid to reduce Salmonella contamination in specific foods. [Call for submissions - 25 September 2015](#) (closes 6 November 2015)
- [A1112 – Food derived from Herbicide-tolerant Corn Line MZHG0JG](#): to seek approval for food derived from a genetically modified corn line MZHG0JG that is tolerant to the herbicides glyphosate and glufosinate ammonium. [Call for submissions - 25 September 2015](#) (closes 6 November 2015)

## [Notification Circular 22–15](#) (16 September 2015)

## [Notification Circular 21–15](#) (4 September 2015)

## [Notification Circular 20–15](#) (27 August 2015)

## [Notification Circular 19–15](#) (20 August 2015)

## [Notification Circular 18–15](#) (12 August 2015)

## [Notification Circular 17–15](#) (7 August 2015)

## [Notification Circular 16–15](#) (31 July 2015)

## [Notification Circular 15–15](#) (22 July 2015)

## [Notification Circular 14–15](#) (15 July 2015)

## [Notification Circular 13–15](#) (29 June 2015)

## [Notification Circular 12–15](#) (19 June 2015)

## [Notification Circular 11–15](#) (11 June 2015)

## [Notification Circular 10–15](#) (2 June 2015)

- [A1090 – Addition of Vitamin D to Breakfast Cereal](#): to permit the addition of vitamin D to breakfast cereal. Ministerial Forum [review request](#)



**[Notification Circular 09–15](#) (25 May 2015)**

**[Notification Circular 08–15](#) (12 May 2015)**

**[Notification Circular 07–15](#) (1 May 2015)**

**[Notification Circular 06–15](#) (2 April 2015)**

**[Notification Circular 05–15](#) (24 March 2015)**

**[Notification Circular 04–15](#) (27 February 2015)**

**[Notification Circular 03–15](#) (19 February 2015)**

**[Notification Circular 01–15](#) (16 January 2015)**

*Consultation paper- call for submissions by 27 February 2015*

- **[Review of Microbiological Criteria](#)**

**[Notification Circular 27–14](#) (22 December 2014)**

**[Notification Circular 26–14](#) (16 December 2014)**

- **[P1027 – Managing Low-level Ag & Vet Chemicals without Maximum Residue Limits](#)**: to manage low-level agricultural and veterinary chemicals without MRLs (i.e. the food is not listed in schedule 1 of Standard 1.4.2 but the chemical is).

**[Notification Circular 25-14](#) (5 December 2014)**

**[Notification Circular 24–14](#) (12 November 2014)**

CONSULTATION PAPER - Comments until 24 December 2014

- **[P1034 – Chemical Migration from Packaging into Food](#)**: to assess the public health and safety risk of chemicals which may migrate from packaging materials into food, and to identify and manage any risks.

**[Notification Circular 22-14](#)**

- **[A1102 – L-carnitine in Food](#)**: to permit the sale of L-carnitine in a variety of food categories including dairy products (excluding butter and butter fat), confectionery, cereal and cereal products, food intended for particular nutritional uses, non-alcoholic beverages and gels.

**[Notification Circular 06-14](#)**

**NEW APPLICATION** (*General Procedure*)

- **[A1095 – Natamycin – Extension of Use in Yoghurt](#)**: to extend the use of natamycin as a natural preservative to improve the quality and shelf life of fermented milk products.

## **Notification Circular 04-13 (19 March 2013)**

- **P1026 –Lupin as an Allergen**: to consider options to regulate food containing lupin as a food allergen.