

**Food Standards (Proposal P1025 – Code Revision) Variation**

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 14 Technological purposes performed by substances used as food additives

***Note 1*** This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code.* See also section 1.1.1—3.

Substances used as food additives and substances used as processing aids are regulated by Standard 1.1.1, Standard 1.3.1 and Standard 1.3.3. This Standard lists technological purposes for paragraph 1.1.2—11(1)(b) (definition of ***used as a food additive***) and paragraph 1.1.2—13(1)(c) and subparagraph 1.1.2—13(2)(a)(iii) (definition of ***used as a processing aid***).

***Note 2*** The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S14—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 14 – Technological purposes performed by substances used as food additives.

***Note*** Commencement:This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S14—2 Technological purposes

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

Technological purposes

| Purpose | Sub-classes | Definition |
| --- | --- | --- |
| **Acidity regulator** | acid, alkali, base, buffer, buffering agent, pH adjusting agent | alters or controls the acidity or alkalinity of a food |
| **Anti-caking agent** | anti-caking agent, anti-stick agent, drying agent, dusting powder | reduces the tendency of individual food particles to adhere or improves flow characteristics |
| **Antioxidant** | antioxidant, antioxidant synergist | retards or prevents the oxidative deterioration of a food |
| **Bulking agent** | bulking agent, filler | contributes to the volume of a food without contributing significantly to its available energy |
| **Colouring** |  | adds or restores colour to foods |
| **Colour fixative** | colour fixative, colour stabiliser | stabilises, retains or intensifies an existing colour of a food |
| **Emulsifier** | 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 |
| **Firming agent** |  | contributes to firmness of food or interact with gelling agents to produce or strengthen a gel |
| **Flavour enhancer** | flavour enhancer, flavour modifier, tenderiser | enhances the existing taste or odour of a food |
| **Flavouring**  (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 |
| **Foaming** **agent** | whipping agent, aerating agent | facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food |
| **Gelling** **agent** |  | modifies food texture through gel  formation |
| **Glazing** **agent** | coating, sealing agent, polish | imparts a coating to the external surface of a food |
| **Humectant** | moisture/water retention agent, wetting agent | retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium |
| **Intense** **sweetener** |  | replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy |
| **Preservative** | anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent | retards or prevents the deterioration of a food by micro organisms |
| **Propellant** |  | gas, other than air, which expels a food from a container |
| **Raising** **agent** |  | liberates gas and thereby increase the volume of a food |
| **Sequestrant** |  | forms chemical complexes with metallic ions |
| **Stabiliser** | binder, firming agent, water binding agent, foam stabiliser | maintains the homogeneous dispersion of two or more immiscible substances in a food |
| **Thickener** | thickening agent, texturiser, bodying agent | increases the viscosity of a food |

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