Gazette

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Food Standards

Amendment No. 187

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No.187.

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Food Standards (Application A1159 – Triacylglycerol lipase from *Trichoderma reesei* as a processing aid (enzyme)) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of the variation.

Dated 28 August 2019

Joanna Richards Standards Management Officer Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 128 on 5 September 2019. This means that this date is the gazettal date for the purposes of the above notice.

This instrument is the Food Standards (Application A1159 – Triacylglycerol lipase from Trichoderma reesei as a processing aid (enzyme)) Variation.

2 Variation to a Standard in the Australia New Zealand Food Standards Code

The Schedule varies a standard in the Australia New Zealand Food Standards Code.

3 Commencement

The variation commences on the date of gazettal.

Schedule

[1] Schedule 18 is varied by inserting in the table to section S18—9(3), in alphabetical order

Lipase, triacylglycerol (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the lipase 3 gene from *Aspergillus tubingensis*

For use in the production of bakery products and brewing of cereal-based beverages.

GMP



Food Standards (Application A1160 – Aspergillopepsin I from *Trichoderma reesei* as a processing aid (enzyme)) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of the variation.

Dated 28 August 2019

Joanna Richards Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 128 on 5 September 2019. This means that this date is the gazettal date for the purposes of the above notice.

This instrument is the Food Standards (Application A1160 – Aspergillopepsin I from Trichoderma reesei as a processing aid (enzyme)) Variation.

2 Variation to a Standard in the Australia New Zealand Food Standards Code

The Schedule varies a standard in the Australia New Zealand Food Standards Code.

3 Commencement

The variation commences on the date of gazettal.

Schedule

[1] Schedule 18 is varied by inserting in the table to section S18—9(3), in alphabetical order

Aspergillopepsin I (EC 3.4.23.18) sourced from *Trichoderma reesei* containing the gene for aspergillopepsin I isolated from *Trichoderma reesei*

For use in the manufacture of potable alcohol and of animal and vegetable protein products.

GMP



Food Standards (Application A1170 – Rebaudioside MD as a steviol glycoside from *Saccharomyces cerevisiae*) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated 28 August 2019

Joanna Richards Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 128 on 5 September 2019. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

This instrument is the Food Standards (Application A1170 – Rebaudioside MD as a steviol glycoside from Saccharomyces cerevisiae) Variation.

2 Variation to a standard in the Australia New Zealand Food Standards Code

The Schedule varies a Standard in the Australia New Zealand Food Standards Code.

3 Commencement

The variation commences on the date of gazettal.

Schedule

[1] Schedule 3 is varied by

[1.1] inserting in the table to subsection S3—2(2) in alphabetical order

steviol glycosides from fermentation

section S3-39

[1.2] inserting after section S3—38

S3-39 Specification for steviol glycosides from fermentation

- (1) This specification relates to a steviol glycosides preparation that:
 - (a) is obtained from fermentation;
 - (b) is not obtained from the leaves of the Stevia rebaudiana Bertoni plant; and
 - (c) contains a prescribed steviol glycoside.
- (2) In this section,

prescribed steviol glycoside means a steviol glycoside listed in the table below if the steviol glycoside is derived from the corresponding source specified in the table.

Prescribed Steviol Glycosides

Steviol Glycoside	Source
Rebaudioside MD	Saccharomyces cerevisiae strain CD15407 containing novel genes
	for the production of rebaudiosides

- (3) The specifications are the following:
 - (a) Description—white to light yellow powder, approximately 200 to 300 times sweeter than sucrose;
 - (b) Assay—not less than 95% of steviol glycosides on the dried basis;
 - (c) Solubility—freely soluble in water;
 - (d) pH—between 4.5 and 7.0 (1% solution);
 - (e) Total ash—not more than 1%;
 - (f) Loss on drying—not more than 6% (105°C, 2 hour);
 - (g) Residual solvents—not more than 200 mg/kg methanol and not more than 5000 mg/kg ethanol;
 - (h) Arsenic—not more than 1 mg/kg;
 - (i) Lead—not more than 1 mg/kg;
 - (j) Cadmium—not more than 1 mg/kg;
 - (k) Mercury—not more than 1 mg/kg;
 - (I) The final product may be spray dried.



Food Standards (Application A1172 – Enzymatic Production of Rebaudioside D) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated 28 August 2019

Joanna Richards

Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 128 on 5 September 2019. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

This instrument is the Food Standards (Application A1172 – Enzymatic Production of Rebaudioside D) Variation.

2 Variation to standards in the Australia New Zealand Food Standards Code

The Schedule varies Standards in the Australia New Zealand Food Standards Code.

3 Commencement

The variation commences on the date of gazettal.

Schedule

- [1] Schedule 3 is varied by omitting paragraph S3—35(2)(b), substituting
 - (b) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside M using protein engineered enzymes that:
 - (i) contain both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and
 - (ii) are sourced from both of the following:
 - (a) a Pichia pastoris strain expressing UGT-A;
 - (b) a Pichia pastoris strain expressing both UGT-B1 and UGT-B2;
 - (c) by enzymatic conversion of purified stevia leaf extract to produce rebaudioside D using a protein engineered enzyme that:
 - (i) contains both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and
 - (ii) is sourced from *Pichia pastoris* strain UGT-A.
- [2] Schedule 18 is varied by inserting in the table to subsection S18—9(3), in alphabetical order

Protein engineered enzyme that: contains both UDP-glucosyltransferase (EC 2.4.1.17) and sucrose synthase (EC 2.4.1.13) components; and is sourced from *Pichia pastoris* strain UGT-A.

For the conversion of purified stevia leaf GMP extract to produce rebaudioside D.