



**Commonwealth
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FOOD STANDARDS

**Food Standards
Australia New Zealand**

*Australia New Zealand
Food Standards Code –
Amendment No. 96 – 2008*

Australia New Zealand Food Standards Code – Amendment No. 96 – 2008

Food Standards Australia New Zealand Act 1991

Preamble

The variations set forth in the Schedule below are variations to Standards in the *Australia New Zealand Food Standards Code* published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, which have been varied from time to time.

These variations are published pursuant to section 23A of the *Food Standards Australia New Zealand Act 1991*.

Citation

These variations may be collectively known as the *Australia New Zealand Food Standards Code – Amendment No. 96 – 2008*.

Commencement

These variations commence on 21 February 2008, with the exception of Item [1.4] which commences on 21 February 2009.

SCHEDULE

[1] **Standard 1.3.1** is varied by –

[1.1] *inserting in* Schedule 1, *under item* 8.2 Processed meat, poultry and game products in whole cuts or pieces* –

234	Nisin	12.5	mg/kg
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[1.2] *inserting in* Schedule 1, *under item* 8.3 Processed comminuted meat, poultry and game products* –

234	Nisin	12.5	mg/kg
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[1.3] *inserting in* Schedule 1 *under item* 11.4 Tabletop Sweeteners* –

952	Cyclamates	GMP	
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[1.4] *omitting from* Schedule 1, *under item* 14.1.3 Water based flavoured drinks* –

952	Cyclamates	600	mg/kg
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substituting –

952	Cyclamates	350	mg/kg
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[2] **Standard 1.3.3** is varied by *inserting in the* Table to clause 14 –

Agarose ion exchange resin being agarose cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting quantity of agarose	Removal of specific proteins and polyphenols from beer	GMP
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[3] **Standard 1.3.4** is varied by *inserting in the* Schedule –

Specification for agarose ion exchange resin

(a) This specification relates to agarose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% by weight of the starting quantity of agarose.

(b) The resins are limited to use in aqueous process streams for the removal of proteins and polyphenols from beer. The pH range for the resins shall be no less than 2 and no more than 5, and the temperatures of water and food passing through the resin bed shall not exceed 2°C. pH and temperature restrictions do not apply to cleaning processes.

(c) When subjected to the extraction regime listed in the CFR Title 21 part 173.25(c)(4), but using dilute hydrochloric acid at pH 2 in place of 5% acetic acid, the ion exchange resins shall result in no more than 25 ppm of organic extractives.

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