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Australia New Zealand Food Law on Disc[®] Version 87

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IMPORTANT DISCLAIMER

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FOODfind COLOUR CODE

BLACK TEXT denotes the existing food legislation.

FOODfind Notes inform about actions to be taken or other relevant information.

The following will be usually accompanied by a **FOODfind Note**:

BLUE TEXT denotes gazetted food legislation that has not come into effect.

Green text with blue background denotes Approved Amendments Recommended to Ministerial Forum awaiting ratification.

Pink text with yellow background denotes Draft Amendments released for comments.

Additional information - not part of the ANZ Food Standards Code or other relevant document

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 The *Old* Australia New Zealand Food Standards Code has been repealed with transitional period.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 FOODfind Food Law® on Disc (and Electronic) contains:

Australia New Zealand Food Standards Code	Consolidation including Amendments - Amendment No. 170 – 25 May 2017 Amendment No. 169 – 11 May 2017 Amendment No. 168 – 13 April 2017 APVMA Amendment 6 (2017) - 13 June 2017 APVMA Amendment 5 (2017) - 11 May 2017 APVMA Amendment 4 - (2017) - 10 April 2017
FSANZ User Guides for the ANZ Food Standards Code (Archive of Guides relating to the "Old Code" prior to March 2016.)	Including Record of Views of the Advisory Committee on Novel Foods (October 2016). Check for updates here .
Australian Food and Related Law	MODEL FOOD ACT <ul style="list-style-type: none"> • Model Food Act – Australia (2002) AUSTRALIAN CONSUMER LAW <ul style="list-style-type: none"> • Competition and Consumer Act 2010– excerpts relating to Misleading or Deceptive Practices, Unfair Practices, Country of Origin Representations and Mandatory Reporting. • Country of Origin Food Labelling Information Standard 2016 as amended 28/11/2016. • ACCC Guidelines on - <ul style="list-style-type: none"> ○ Food and beverage industry - Country of origin guidelines to the Trade Practice Act ○ Food and beverage industry - Food descriptors guideline to the Trade Practices Act Food labelling guide – 2009 ○ Mandatory Reporting
Australian Food and Grocery Council Codes	<ul style="list-style-type: none"> • Code of Practice for Food Labelling and Promotion (2011) • (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)
New Zealand Food Law	ACT <ul style="list-style-type: none"> • The New Zealand Food Act 2014 • The New Zealand Food Act 1981 - repealed

progressively from June 2014

REGULATIONS

- Food Regulations 2015
- Food (Safety) Regulations 2002 (26 February 2004) - in force until 28 February 2019
- Dietary Supplements Regulations 1984 (Amended 6 June 2014) - in force until 28 February 2019

NOTICES

- Food Notice: Recognised Agencies and Persons - in force 1/3/2016
- Food Notice: Food Control Plans and National Programmes - in force 1 March 2016
- Food Notice: Importing Food - in force 1/3/2016
Food Notice: Official Template Food Control Plan for Schedule 1 Food Businesses: Food Service and Food Retail - in force 1/3/2016
- Food Notice: Maximum Residue Levels for Agricultural Compounds 2016 - in force 20/10/2016.

STANDARDS

- New Zealand Food (Supplemented Food) Standard 2016 - in force 29/2/2016
- New Zealand (Permitted Fortification of Bread with Folic Acid) Food Standards 2012 - in force 28/9/2002
- New Zealand (Bee Product Warning Statements - Dietary Supplements) Food Standards 2002 - in force 20/12/2002
- Food (Uncooked Comminuted Fermented Meat) Standard 2008 - in force 1/12/2008
- Food (Tutin in Honey) Standard 2016 - in force 29/2 2016
- New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002 (Amendment 66, adopting Amendment No. 165 to the ANZSC) - in force 11/10/2016

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

Amendment 170 – 25 May 2017
Gazettes - Australia: Food Standards Gazette – FSC 112 New Zealand: Gazette – 54 (Notice No. 2447)
Standards affected - Standard 1.2.3 – Information requirements – warning statements, advisory statements and declarations Schedule 3 – Identity and purity Schedule 10 – Generic names of ingredients and conditions for their use Schedule 18 – Processing aids Schedule 20 – Maximum residue limits Schedule 25 – Permitted novel foods
Applications & Proposal - <ul style="list-style-type: none"> • A1121 – Oryzin (Protease) as a Processing Aid (Enzyme) • A1124 – Alternative DHA-rich Algal Oil for Infant Formula Products • A1133 – Maximum Residue Limits for Avilamycin in specific Pig Commodities • A1134 – Increased Concentration of Plant Sterols in Breakfast Cereals • P1026 – Lupin as an Allergen

Amendment 169 – 11 May 2017
Gazettes - Australia: – FSC 111 New Zealand: Gazette – 49 (Notice No. 2163)
Standards affected - Standard 1.2.7 – Nutrition, Health & Related Claims Standard 1.4.4 – Prohibited and Restricted Plants and Fungi
Applications & Proposal - <ul style="list-style-type: none"> • P1042 – Low THC Hemp Seeds as Food

Amendment 168 – 13 April 2016
Gazettes - Australia: Food Standards Gazette – FSC 110 New Zealand: Gazette – 39 (Notice No. 1668)

Standards affected -

Standard 1.1.1 – Structure of the Code and general provisions
 Standard 1.1.2 – Definitions used throughout the Code
 Standard 1.2.1 – Requirements to have labels or otherwise provide information
 Standard 1.2.3 – Information requirements – warning statements, advisory statements and declarations
 Standard 1.2.5 – Information requirements – date marking of food for sale
 Standard 1.2.7 – Nutrition, health and related claims
 Standard 1.2.8 – Nutrition information requirements
 Standard 1.3.1 – Food additives
 Standard 1.3.2 – Vitamins and minerals
 Standard 1.5.1 – Novel foods
 Standard 2.5.7 – Dried milk, evaporated milk and condensed milk
 Standard 2.6.3 – Kava
 Standard 2.9.1 – Infant formula products
 Standard 2.9.2 – Food for infants
 Standard 2.9.3 – Formulated meal replacements and formulated supplementary foods
 Standard 2.9.4 – Formulated supplementary sports foods
 Standard 2.9.5 – Food for special medical purposes
 Standard 2.10.3 – Chewing gum
 Standard 4.2.4 – Primary production and processing standard for dairy products
 Standard 5.1.1 – Revocation and transitional provisions – 2014 revision (Repealed)

Schedule 1 – RDIs and ESADDIs
 Schedule 3 – Identity and purity
 Schedule 4 – Nutrition, health and related claims
 Schedule 5 – Nutrient profiling scoring method
 Schedule 8 – Food additive names and code numbers (for statement of ingredients)
 Schedule 10 – Generic names of ingredients and conditions for their use
 Schedule 11 – Calculation of values for nutrition information panel
 Schedule 12 – Nutrition information panels
 Schedule 15 – Substances that may be used as food additives
 Schedule 16 – Types of substances that may be used as food additives
 Schedule 17 – Vitamins and minerals
 Schedule 18 – Processing aids
 Schedule 19 – Maximum levels of contaminants and natural toxicants
 Schedule 21 – Extraneous residue limits
 Schedule 23 – Prohibited plants and fungi
 Schedule 24 – Restricted plants and fungi
 Schedule 25 – Permitted novel foods
 Schedule 26 – Food produced using gene technology
 Schedule 27 – Microbiological limits in food
 Schedule 29 – Special purpose foods

Applications & Proposal -

- [A1132 – Broaden Definition of Steviol Glycosides \(Intense Sweetener\)](#)
- [P1043 – Code Revision \(2016\)](#)

APVMA Gazettes - amending Schedule 20**APVMA Amendment 6 (2017) – 13 June 2017****Gazette -**

Australia: Gazette APVMA [12](#) (Amendment Instrument [6](#))

APVMA Amendment 5 (2017) – 16 May 2017**Gazette -**

Australia: Gazette APVMA [10](#) (Amendment Instrument [5](#))

APVMA Amendment 4 (2017) – 18 April 2017
Gazette -
Australia: Gazette APVMA 8 (Amendment Instrument 4)

Country of Origin Food Labelling Information Standard 2016.

Commencing on 1st July the new *Country of Origin Food Labelling Information Standard 2016* came into force with a transition period of 2 years. FSANZ has responded by deciding to repeal Standard 1.2.11 - Information requirements – Gazetted in Amendment 165 on 1 September 2016.

The Standard was amended on 28 November 2016 by [Amendment Instrument F2016L0184-1](#) -

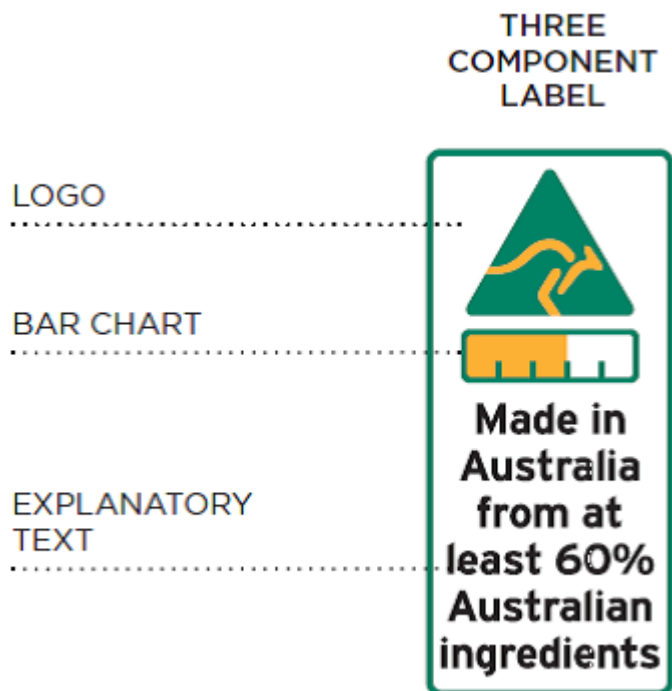
For more information see the [ACCC website Country of origin claims page](#).

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

Approved Amendments to the Australia New Zealand Food Standards Code referred to the Ministerial Forum 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 13–17 \(16 May 2017\)](#)

- **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.

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 14–17 (26 May 2017)

- **A1139 – Food derived from Potato Lines F10, J3, W8, X17 & Y9:** to seek approval for food derived from genetically modified potato lines F10, J3, W8, X17 and Y9, which has late blight protection, low acrylamide potential, reduced browning (black spot) and lower reducing sugars.

Notification Circular 12–17 (12 May 2017)

- **A1140 – Food derived from Herbicide-tolerant Canola Line MS11:** to seek approval for food derived from herbicide-tolerant, male-sterile canola line MS11, genetically modified to provide tolerance to the herbicide glufosinate-ammonium.

Notification Circular 11–17 (26 April 2017)

- **A1127 – Processing Aids in Wine:** to seek permission for the use of silver chloride, ammonium bisulphite, chitin-glucan and PVI/PVP as processing aids for wine.

Notification Circular 10–17

- **P1045 – Code Revision (2017):** to make minor amendments including the correction of typographical errors, inconsistencies and formatting issues and updating of references.

Notification Circular 06–17 (20 February 2017)

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

Notification Circular 04–17 (2 February 2017)

- **A1135 – Beta-galactosidase as a Processing Aid (Enzyme):** to permit the use of a new source of beta-galactosidase from a genetically modified strain of *Bacillus licheniformis* to be used as a processing aid during the production of reduced lactose or lactose free milk and dairy products.

Notification Circular 03–17 (23 January 2017)

- **A1125 – Endo $\beta(1,4)$ Xylanase as a Processing Aid (Enzyme):** to permit the use of the enzyme endo $\beta(1,4)$ xylanase, derived from *Pseudoalteromonas haloplanktis*, and produced by a genetically modified source of *Bacillus subtilis*, for use as a processing aid in the manufacture of cereal products.

Notification Circular 29-16 (11 November 2016)

- **P1043 – Code Revision (2016):** to make minor amendments including the correction of typographical errors, inconsistencies and formatting issues and updating of references.

Notification Circular 31–16 (13 December 2016)

- **A1134 – Increased Concentration of Plant Sterols in Breakfast Cereals:** to seek approval for the exclusive use for 15 months of an increased concentration of plant sterols to be added to breakfast cereals under the novel food provisions.
- **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.

Notification Circular 16-16 (29 June 2016)

- **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)

- **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 13 December 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.

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.

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

mid- (2nd 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’ – 1st-10th of each month; ‘mid’ – 11th-20th of each month; and ‘late’ 21st-31st 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 Assess completed	Expected Timetable		Date completed	Consultation Opportunities
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 nd 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	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. Request for further information sent 23 Sept 2016. Information
				Completion of assessment and preparation of draft food reg measure				
				Call for submissions				
				Board to complete Approval				

		nutritional uses, non-alcoholic beverages and gels.			Notification to the Forum Anticipated gazettal if no review requested			received 9 Jan 2017. Assessment delayed due to resourcing issues.
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 range 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 Early Dec 2016 Mid-Dec 2016–early Feb 2017 Early May 2017 (8/5/2017) Mid-May 2017 Late July 2017	8/8/2016 25/11/2016 13/12/2016–3/2/2017	Consultation completed Clock start and assessment delayed due to other work priorities.
A1125 – Endo β(1,4) Xylanase as a Processing Aid (Enzyme) (Level 1)	Puratos NV via FJ Fleming Food Consulting	To permit the use of the enzyme endo β (1,4) xylanase, derived from <i>Pseudoalteromonas haloplanktis</i> , and produced by a genetically modified source of <i>Bacillus subtilis</i> , for use as a processing aid in the manufacture of cereal products.	7/1/2016	1/2/2016	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	Mid-Oct 2016 Early Feb 2017 Mid-Feb–late March 2017 Mid-June 2017 (28/7/2017) Late June 2017 Early Sept 2017	28/10/2016 19/1/2017 23/1/2017–6/3/2017	Consultation completed Clock start and assessment delayed due to other work priorities.
A1126 – Pectins & Carrageenan as Processing Aids in Wine (Fining Agent)	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	Early Nov 2016 Early March 2017	10/11/2016 14/2/2017	1 call for submissions Clock start and assessment delayed due to other work

(Level 1)					Call for submissions	Mid-March–early May 2017	20/2/2017–3/4/2017	priorities.
					Board to complete Approval	Early Aug 2017 (10/8/2017)		
					Notification to the Forum	Mid-Aug 2017		
					Anticipated gazettal if no review requested	Late Oct 2017		
A1127 – Processing Aids in Wine	Winemakers' Federation of Australia	To seek permission for the use of four processing aids, silver chloride, ammonium bisulphite, chitin-glucan and PVI/PVP as processing aids for wine.	10/2/2016	1/3/2016	Commence Assessment (Clock start)	Early Nov 2016	3/11/2016	1 call for submissions
(Level 1)					Completion of assessment and preparation of draft food reg measure	Early March 2017		Clock start delayed due to other work priorities.
					Call for submissions	Mid-March–late April 2017		
					Board to complete Approval	Mid-June 2017 (3/8/2017)		
					Notification to the Forum	Late June 2017		
					Anticipated gazettal if no review requested	Early Sept 2017		
M1014 – Maximum Residue Limits (2016)	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)	Late June 2016	1/7/2016	1 call for submissions
(Level 3)					Completion of assessment and preparation of draft food reg measure	Early May 2017		Assessment delayed due to number and complexity of requests received. The dietary exposure assessment component has also been delayed due to issues with generating a new food consumption data package from the latest national nutritional
					Call for submissions	Mid-May–mid-June 2017		
					Board to complete Approval	Mid-Sept 2017		

					Notification to the Forum Anticipated gazettal if no review requested	Late Sept 2017 Early Nov 2017		survey.
A1129 – Monk Fruit Extract as a Food Additive (Level 2)	Saraya Co Ltd	To permit monk fruit extract as a food additive, specifically as an intense sweetener.	8/3/2016	31/3/2016	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	Early March 2017 Early July 2017 Mid-July–late Aug 2017 Early Dec 2017 Mid-Dec 2017 Late Feb 2018		1 call for submissions
A1130 – Triacylglycerol Lipase as a Processing Aid (Enzyme) (Level 1)	Amano Enzyme Inc.	To permit the use of triacylglycerol lipase from <i>Candida cylindracea</i> as a processing aid in baking, dairy foods processing and fats and oils processing,	26/4/2016	4/5/2016	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 March 2017 Early July 2017 Mid-July–late Aug 2017 Early Dec 2017 Mid-Dec 2017 Late Feb 2018		1 call for submissions
A1130 –	Amano	To permit the use of	26/4/201	4/5/2016	Commence Assessment (Clock start)	Early March 2017	9/3/2017	1 call for

Triacylglycerol Lipase as a Processing Aid (Enzyme) (Level 1)	Enzyme Inc.	triacylglycerol lipase from <i>Candida cylindracea</i> as a processing aid in baking, dairy foods processing and fats and oils processing,	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	Early July 2017 Mid-July–late Aug 2017 Early Dec 2017 Early Dec 2017 (11/12/2017) Late Feb 2018		submissions
A1131 – Aqualysin 1 (Protease) as a Processing Aid (Enzyme) (Level 1)	Puratos via FJ Fleming Food Consulting	To permit the use of aqualysin 1 sourced from <i>Bacillus subtilis</i> containing the aqualysin 1 gene from <i>Thermus aquaticus</i> for use as a processing aid in the manufacture of bakery products.	4/5/2016	13/5/2016	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 March 2017 Early July 2017 Mid-July–late Aug 2017 Early Dec 2017 Mid-Dec 2017 Late Feb 2018		1 call for submissions
A1135 – Beta-galactosidase from <i>Bacillus licheniformis</i> as a Processing Aid (Enzyme) Paid (Level 1)	Novozymes Australia Pty Ltd	To permit the use of a new source of beta-galactosidase from <i>Bacillus licheniformis</i> to be used as a processing aid during the production of reduced lactose or lactose free milk and dairy products.	10/8/2016	25/8/2016	Commence Assessment (Clock start) Completion of assessment and preparation of draft food reg measure Call for submissions	Mid-Oct 2016 Early Feb 2017 Mid-Feb–late March 2017	12/10/2016	1 call for submissions

					Board to complete Approval	Mid-June 2017 (12/7/2017)		
					Notification to the Forum	Late June 2017		
					Anticipated gazettal if no review requested	Early Sept 2017		
A1135 – Beta-galactosidase as a Processing Aid (Enzyme) Paid (Level 1)	Novozymes Australia Pty Ltd	To permit the use of a new source of beta-galactosidase from a genetically modified strain of <i>Bacillus licheniformis</i> to be used as a processing aid during the production of reduced lactose or lactose free milk and dairy products.	10/8/2016	25/8/2016	Commence Assessment (Clock start)	Mid-Oct 2016	12/10/2016	Consultation completed
					Completion of assessment and preparation of draft food reg measure	Early Feb 2017	30/1/2017	
					Call for submissions	Mid-Feb–late March 2017	2/2/2017 – 16/3/2017	
					Board to complete Approval	Mid-June 2017 (12/7/2017)		
					Notification to the Forum	Late June 2017		
					Anticipated gazettal if no review requested	Early Sept 2017		
A1136 – Protein Glutaminase as a Processing Aid (Enzyme) (Level 1)	Amano Enzyme Inc.	To permit the use of protein-glutaminase from <i>Chryseobacterium proteolyticum</i> as a processing aid to improve protein functionality in baking, noodle, dairy, meat, fish and yeast products.	12/10/2016	2/11/2016	Commence Assessment (Clock start)	Early April 2017		1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Late July 2017		
					Call for submissions	Early Aug–mid-Sept 2017		
					Board to complete Approval	Early Dec 2017		
					Notification to the Forum	Mid-Dec 2017		
					Anticipated gazettal if no review requested	Late Feb 2018		
A1137 –	Earlee Products Pty	To permit the use of	19/10/20	10/11/201	Commence Assessment (Clock start)	Early May 2017		1 call for

Polysorbate 20 as a Food Additive (Level 1)	Ltd via FJ Fleming Food Consulting	polysorbate 20 as an emulsifier	16	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	Early Sept 2017 Mid-Sept–late Oct 2017 Early Feb 2018 Mid-Feb 2018 Late April 2018		submissions
A1138 – Food derived from Provitamin A Rice Line GR2E (Level 2)	FSANZ	To seek approval for food derived from rice line GR2E genetically modified to contain increased levels of provitamin A in the grain.	16/11/2016	7/12/2016	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 March 2017 Early July 2017 Mid-July–late Aug 2017 Early Dec 2017 (14/12/2017) Mid-Dec 2017 Late Feb 2018	14/3/2017	1 call for submissions
A1139 – Food derived from Potato Lines E56, F10, J3, W8, X17 & Y9 Paid (Level 1)	SPS International Inc via PTM Solutions Pty Ltd	To seek approval for food derived from genetically modified potato lines E56, F10, J3, W8, X17 and Y9, which has late blight protection, low acrylamide potential, reduced browning (black spot) and lower reducing sugars.	8/12/2016	20/12/2016	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	Early Jan 2017 Late April 2017 Early May–mid-June 2017 Mid-Sept 2017 (5/10/2017) Late Sept 2017	5/1/2017	1 call for submissions

					Anticipated gazettal if no review requested	Early Dec 2017		
A1140 – Food derived from Herbicide-tolerant Canola Line MS11 Paid (Level 1)	Bayer CropScience Pty Ltd	To seek approval for food derived from herbicide-tolerant, male-sterile canola line MS11, genetically modified to provide tolerance to the herbicide glufosinate-ammonium	9/12/2016	21/12/2016	Commence Assessment (Clock start)	Early Jan 2017	4/1/2017	1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Late April 2017		
					Call for submissions	Early May–mid-June 2017		
					Board to complete Approval	Mid-Sept 2017 (4/10/2017)		
					Notification to the Forum	Late Sept 2017		
					Anticipated gazettal if no review requested	Early Dec 2017		
A1142 – Addition of Prescribed Method of Analysis for Resistant Starch (Level 2)	Ingredion via FJ Fleming Food Consulting Pty Ltd	To add a method of analysis for dietary fibre and other fibre content for specifically named fibre content of food (resistant starch).	16/1/2017	9/2/2017	Commence Assessment (Clock start)	Early June 2017		1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Late Sept 2017		
					Call for submissions	Early Oct–mid-Nov 2017		
					Board to complete Approval	Early March 2018		
					Notification to the Forum	Mid-March 2018		
					Anticipated gazettal if no review requested	Late May 2018		
A1143 – Food derived from DHA Canola Line NS-B50027-4 Paid	NuSeed Pty Ltd	To seek approval for food derived from canola line NS-B50027-4, genetically modified to produce omega-3 long chain polyunsaturated fatty acids, particularly	10/2/2017	3/3/2017	Commence Assessment (Clock start)	Late March 2017	22/3/2017	1 call for submissions
					Completion of assessment and preparation of draft food reg measure	Mid-July 2017		
					Call for submissions	Late July–early Sept 2017		

(Level 2)		DHA, in the seed.			Board to complete Approval	Early Dec 2017 (22/12/2017)		
					Notification to the Forum	Mid-Dec 2017		
					Anticipated gazettal if no review requested	Late Feb 2018		

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 Assessed	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 Assess complete d	Expected Timetable		Date completed	Consultation Opportunities*

MAJOR PROCEDURE

Timeframe for completion of assessment: 12 months[§]

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

[§]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 Assess completed	Expected Timetable		Date completed	Consultation Opportunities
P1024 – Revision of the Regulation of Nutritive Substances & Novel Foods	FSANZ	To develop an alternative framework for the regulation of nutritive substances and novel foods in the Code.	28/11/2012	13/12/2012	Commence Assessment (Clock start)	Mid-Dec 2012	16/12/2012	2 call for submissions remaining. Additional round of consultation included. Stakeholder views varied significantly on some aspects of the approach presented following the assessment. FSANZ will now consult further on these issues before developing a draft food regulatory measure
				Completion of assessment	Mid-Nov 2015	1/12/2015		
				1 st Call for submissions	Mid-Nov 2015–late Feb 2016	4/12/2015–24/3/2016		
				Preparation of draft food reg measure	Early March 2017	*		
				2 nd Call for submissions	Mid-March–mid-May 2017			
				Board to complete Approval	Mid-Sept 2017			
				Notification to the Forum	Late Sept 2017–late Jan 2018			
				Anticipated gazettal if no review requested	Late Oct 2018			
P1028 – Infant Formula	FSANZ	To revise and clarify standards relating to infant formula comprising category	8/7/2013	17/7/2013	Commence Assessment (Clock start)	Late July 2013	7/11/2013	2 calls for submissions remaining. Additional targeted consultation

		definitions, composition and labelling.			1 st call for submissions	Late Feb–late May 2016	23/02/2016 – 31/5/2016	will be held.
					Completion of assessment	TBA		1 st call for submissions delayed due to complexity of issues.
					2 nd call for submissions	TBA		
					Preparation of draft food reg measure	TBA		Scope of project has been limited to infant formula due to resourcing issues. Timelines have therefore been changed and consultation opportunities reduced.
					3 rd call for submissions	TBA		
					Board to complete Approval	TBA		
					Notification to the Forum	TBA		
					Anticipated gazettal if no review requested	TBA		
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 any risks.	30/5/2014	13/6/2014	Commence Assessment (Clock start)	Late June 2014	16/6/2014	2 calls for submissions remaining
					1 st call for submissions	Early Nov–mid-Dec 2014	12/11/2014–24/12/2014	3 rd call for submissions delayed due to operational issues. This will have a flow-on effect for the next stage of the assessment.
					Completion of assessment	Late May 2016	8/6/2016	
					2 nd call for submissions	Late May–early July 2016	10/6/2016 5/8/2016	
					Preparation of draft food reg measure	Early April 2017	*	
					3 rd call for submissions	Mid-April–late May 2017		
					Board to complete Approval	Early Dec 2017		
					Notification to the Forum	Mid-Dec 2017		
					Anticipated gazettal if no review requested	Late Feb 2018		

P1044 – Plain English Allergen Labelling	FSANZ	To standardise the use of plain English terminology for allergen declarations on food labels	15/12/2016	19/12/2016	Commence Assessment (Clock start)	Early Feb 2017	28/2/2017	2 calls for submissions Clock start delayed due to an administrative oversight.
					Completion of assessment	Mid-Sept 2017		
					1 st call for submissions	Early Oct 2017–Mid-Nov 2017		
					Preparation of draft food reg measure	Early Dec 2018		
					2 nd call for submissions	Mid-Dec 2018–Early Feb 2019		
					Board to complete Approval	Mid-June 2019		
					Notification to the Forum	Late June 2019		
Anticipated gazettal if no review requested	Early Sept 2019							

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 Assess completed	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 complete		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 complete d		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 rd 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 rd 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 rd 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 Completed Start (S) & Finish (F) Dates (2)	Post Review Outcome	Consultation Opportunities

(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 2016 – 30 June 2017

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
A1090 – Voluntary Addition of Vitamin D to Breakfast Cereal	DSM Nutritional Products	To permit the voluntary addition of vitamin D to breakfast cereal.	20/5/2015 19/10/2016 (review completed)	No review requested by Forum. Gazetted 12/1/2017 (Amendment 166).
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.	19/10/2015	Notified to the Forum 25/10/2016. Response due 28/12/2016.
A1115 – Irradiation of Blueberries & Raspberries	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.	19/10/2015	Notified to the Forum 25/10/2016. Response due 28/12/2016.
A1117 – Extension of Use of L-cysteine as a Food Additive	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.	6/12/2016	Notified to the Forum 12/12/2016. Response due 10/2/2017.

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
A1119 – Addition of Water to facilitate Wine Fermentation	Winemakers' Federation of Australia	To permit the addition of water to dilute high sugar to aid fermentation in the production of wine, sparkling wine and fortified wine.	6/12/2016	Notified to the Forum 12/12/2016. Response due 10/2/2017.
A1121 – Oryzin (Protease) as a Processing Aid (Enzyme)	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.	9/3/2017	Notified to Forum 22/3/2017. Response due 22/5/2017.
A1122 – Thermolysin (Protease) as a Processing Aid	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.		Withdrawn by Applicant 9/11/2016.
A1124 – Alternative DHA-rich Algal Oil for Infant Formula Products	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.	9/3/2017	Notified to Forum 22/3/2017. Response due 22/5/2017.
A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12	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).	6/12/2016	No review requested by Forum. Gazetted 9/2/2017 (Amendment 167).
A1132 – Broaden Definition of Steviol Glycosides (Intense Sweetener)	PureCircle Limited via Intertek Scientific & Regulatory Consultancy	To expand the definition of steviol glycosides for use as an intense sweetener to include all steviol glycosides present in the Stevia rebaudiana Bertoni leaf.	8/2/2017	Notified to Forum 17/2/2017. Response due 18/4/2017.
A1133 – Maximum Residue Limits for Avilamycin in specific Pig Commodities	Elanco Animal Health	To establish MRLs for avilamycin in specific pig commodities for import harmonisation purposes.	9/3/2017	Notified to Forum 22/3/2017. Response due 22/5/2017.
A1134 – Increased Concentration of Plant Sterols in Breakfast Cereals	Sanitarium Health and Wellbeing Australia	To seek approval for the exclusive use for 15 months of an increased concentration of plant sterols to be added to breakfast cereals under the novel food provisions.	9/3/2017	Notified to Forum 22/3/2017. Response due 22/5/2017.
P1026 – Lupin as an Allergen	FSANZ	To consider options to regulate food containing lupin as a food allergen.	9/3/2017	Notified to Forum 22/3/2017. Response due 22/5/2017.
P1027 – Managing Low-level Ag & Vet Chemicals without Maximum Residue Limits	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).	19/10/2015	No review requested by Forum. Gazetted 12/1/2017 (Amendment 166).

APPLICATION or PROPOSAL	Applicant or Initiator	Brief Description	Final Consideration by Board	Outcome
P1042 – Low THC Hemp Seeds as Food	FSANZ	To develop a food regulatory measure to permit the addition to food of products from seeds of low tetrahydrocannabinol varieties of Cannabis sativa.	9/3/2017	Notified to Forum 22/3/2017. Response due 22/5/2017.
P1043 – Code Revision (2016)	FSANZ	To make minor amendments including the correction of typographical errors, inconsistencies and formatting issues and updating of references.	8/2/2017	Notified to Forum 17/2/2017. Response due 18/4/2017.

FSANZ Notification Circulars -

[Notification Circular 15–17 \(16 June 2017\)](#)

Call for submissions

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. By 28 July 2017.

[Notification Circular 14–17 \(26 May 2017\)](#)

New application

General procedure

- [A1146 – Thermolysin \(Protease\) as a Processing Aid](#): to permit the use of thermolysin (protease) from *Anoxybacillus caldiproteolyticus* as a processing aid in protein, dairy, egg, meat and fish processing and flavour production.

Call for submissions

General procedure

- [A1139 – Food derived from Potato Lines F10, J3, W8, X17 & Y9](#): to seek approval for food derived from genetically modified potato lines F10, J3, W8, X17 and Y9, which has late blight protection, low acrylamide potential, reduced browning (black spot) and lower reducing sugars.

[Notification Circular 13–17 \(16 May 2017\)](#)

Approval and Forum notification

- [A1123 – Isomalto-oligosaccharide as a Novel Food](#)

[Notification Circular 12–17 \(12 May 2017\)](#)

New application

General procedure

- [A1144 – Re-categorising Coconut Milk for Food Additive Permissions](#): to consider whether the food category for food additive permissions for coconut milk products is more appropriate under fruits, rather than beverages

Call for submissions

General procedure

- [A1140 – Food derived from Herbicide-tolerant Canola Line MS11](#): to seek approval for food derived from herbicide-tolerant, male-sterile canola line MS11, genetically modified to provide tolerance to the herbicide glufosinate-ammonium.

[Notification Circular 11–17 \(26 April 2017\)](#)

Call for submissions

General procedure

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

Notification Circular 10–17 (18 April 2017)

New Proposal & Call for submissions

General procedure

FSANZ invites written submissions on the draft variation to the Code arising from the following Proposal by 6pm (Canberra time) 16 May 2017:

- [P1045 – Code Revision \(2017\)](#): to make minor amendments including the correction of typographical errors, inconsistencies and formatting issues and updating of references.

Notification Circular 09–17 (28 March 2017)

New application

General procedure

- [A1143 – Food derived from DHA Canola Line NS-B50027-4](#): to seek approval for food derived from canola line NSB50027-4, genetically modified to produce omega-3 long chain polyunsaturated fatty acids, particularly DHA, in the seed.

Notification Circular 08–17 (23 March 2017)

Approval and Forum notification

- [A1121 – Oryzin \(Protease\) as a Processing Aid \(Enzyme\)](#)
- [A1124 – Alternative DHA-rich Algal Oil for Infant Formula Products](#)
- [A1133 – Maximum Residue Limits for Avilamycin in specific Pig Commodities](#)
- [A1134 – Increased Concentration of Plant Sterols in Breakfast Cereals](#)
- [P1026 – Lupin as an Allergen](#)
- [P1042 – Low THC Hemp Seeds as Food](#)

Notification Circular 07–17 (10 March 2017)

New application

General procedure

- [A1142 – Addition of Prescribed Method of Analysis for Resistant Starch: to add a method of analysis](#) for dietary fibre and other fibre content for specifically named fibre content of food (resistant starch)

Notification Circular 06–17 (20 February 2017)

Call for submissions

General procedure

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

Approval and Forum notification

- [A1132 – Broaden Definition of Steviol Glycosides \(Intense Sweetener\)](#)
- [P1043 – Code Revision \(2016\)](#)

[Notification Circular 05–17 \(10 February 2017\)](#)

Amendment No. 167

Amendment No. 167 to the *Australia New Zealand Food Standards Code* was published by FSANZ on 9 February 2017 (FSC 109). It included amendments resulting from the following Applications:

- [A1117 – Extension of Use of L-cysteine as a Food Additive](#)
- [A1119 – Addition of Water to facilitate Wine Fermentation](#)
- [A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12](#)

[Notification Circular 04–17 \(2February 2017\)](#)

- [A1135 – Beta-galactosidase as a Processing Aid \(Enzyme\)](#): to permit the use of a new source of beta-galactosidase from a genetically modified strain of *Bacillus licheniformis* to be used as a processing aid during the production of reduced lactose or lactose free milk and dairy products.

[Notification Circular 03–17 \(23 January 2017\)](#)

Call for submissions

General procedure

- [A1125 – Endo \$\beta\$ \(1,4\) Xylanase as a Processing Aid \(Enzyme\)](#): to permit the use of the enzyme endo β (1,4) xylanase, derived from *Pseudoalteromonas haloplanktis*, and produced by a genetically modified source of *Bacillus subtilis*, for use as a processing aid in the manufacture of cereal products.

[Notification Circular 02–17 \(13 January 2017\)](#)

- [A1138 – Food derived from Provitamin A Rice Line GR2E](#): to seek approval for food derived from rice line GR2E genetically modified to contain increased levels of provitamin A in the grain.
- [A1139 – Food derived from Potato Lines E56, F10, J3, W8, X17 & Y9](#): to seek approval for food derived from genetically modified potato lines E56, F10, J3, W8, X17 and Y9, which has late blight protection, low acrylamide potential, reduced browning (black spot) and lower reducing sugars.

Amendment No. 166

Amendment No. 166 to the *Australia New Zealand Food Standards Code* was published by FSANZ on 12 January 2017 (FSC 108). It included amendments resulting from the following Applications and Proposal.

- [A1090 – Voluntary Addition of Vitamin D to Breakfast Cereal](#)
- [A1113 – Extension of Use of Propionates in Processed Meat](#)
- [A1115 – Irradiation of Blueberries & Raspberries](#)
- [P1027 – Managing Low-level Ag&Vet Chemicals without MRLs](#)

[Notification Circular 01–17 \(6 January 2017\)](#)

New application

General procedure

- [A1140 – Food derived from Herbicide-tolerant Canola Line MS11](#): to seek approval for food derived from herbicide-tolerant, male-sterile canola line MS11, genetically modified to provide tolerance to the herbicide glufosinate-ammonium.

Major Procedure

- [P1044 – Plain English Allergen Labelling](#): to standardise the use of plain English terminology for allergen declarations on food labels.

Notification Circular 31–16 (13 December 2016)

New application

General procedure

- [A1137 – Polysorbate 20 as a Food Additive](#): to permit the use of polysorbate 20 as an emulsifier.

Call for submissions

General procedure

- [A1134 – Increased Concentration of Plant Sterols in Breakfast Cereals](#): to seek approval for the exclusive use for 15 months of an increased concentration of plant sterols to be added to breakfast cereals under the novel food provisions.
- [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.

Approval and Forum notification

- [A1117 – Extension of Use of L-cysteine as a Food Additive](#)
- [A1119 – Addition of Water to facilitate Wine Fermentation](#)
- [A1128 – Food derived from reduced Acrylamide Potential & Browning Potato Line E12](#)

Notification Circular 30–16 (2 December 2016)

New application

General procedure

- [A1136 – Protein Glutaminase as a Processing Aid \(Enzyme\)](#): to permit the use of protein-glutaminase from *Chryseobacterium proteolyticum* as a processing aid to improve protein functionality in baking, noodle, dairy, meat, fish and yeast products.

Notification Circular 29-16 (11 November 2016)

Call for submissions

General procedure

- [P1043 – Code Revision \(2016\)](#): to make minor amendments including the correction of typographical errors, inconsistencies and formatting issues and updating of references.

Other matters

Withdrawal of application

- [A1122 – Thermolysin \(Protease\) as a Processing Aid](#)

[Notification Circular 28–16 \(7 November 2016\)](#)

Call for submissions

General procedure

- [A1132 – Broaden Definition of Steviol Glycosides \(Intense Sweetener\)](#): to expand the definition of steviol glycosides for use as an intense sweetener to include all steviol glycosides present in the *Stevia rebaudiana* leaf.
- [A1133 – Maximum Residue Limits for Avilamycin in specific Pig Commodities](#): to establish MRLs for avilamycin in specific pig commodities for import harmonisation purposes.

[Notification Circular 27–16 \(1 November 2016\)](#)

New proposal

General procedure

- [P1043 – Code Revision \(2016\)](#): to make minor amendments including the correction of typographical errors, inconsistencies and formatting issues and updating of references.

Call for submissions

General procedure

- [A1124 – Alternative DHA-rich Algal Oil for 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.

[Notification Circular 26–16 \(26 October 2016\)](#)

Approval and Forum notification

- [A1113 – Extension of Use of Propionates in Processed Meat](#)
- [A1115 – Irradiation of Blueberries & Raspberries](#)
- [P1027 – Managing Low-level Ag&Vet Chemicals without MRLs](#)

Forum request to review a decision

- [A1090 – Voluntary Addition of Vitamin D to Breakfast Cereal](#)

[Notification Circular 25–16 \(18 October 2016\)](#)

New application

General procedure

- [A1135 – Beta-galactosidase from *Bacillus licheniformis* as a Processing Aid \(Enzyme\)](#): to permit the use of a new source of beta-galactosidase from *Bacillus licheniformis* to be used as a processing aid during the production of reduced lactose or lactose free milk and dairy products. (Now a paid application).

[Notification Circular 24–16 \(30 September 2016\)](#)

New application

General procedure

- [A1135 – Beta-galactosidase from *Bacillus licheniformis* as a Processing Aid \(Enzyme\)](#): to permit the use of a new source of beta-galactosidase from *Bacillus licheniformis* to be used as a processing aid during the production of reduced lactose or lactose free milk and dairy products.

[Notification Circular 23–16 \(21 September 2016\)](#)

Call for submissions

General procedure

- [A1121 – Oryzin \(Protease\) 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.

[Notification Circular 22–16 \(2 September 2016\)](#)

[Amendment No. 165](#)

Amendment No. 165 to the *Australia New Zealand Food Standards Code* was published by FSANZ on 1 September 2016 (FSC 107). It included amendments resulting from the following Application and Proposal:

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

[Notification Circular 21–16 \(19 August 2016\)](#)

Call for submissions

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).

Other matters

- [Plain English allergen labelling](#)

FSANZ has completed a review of plain English allergen labelling, which examined the current allergen labelling requirements in the Food Standards Code to determine whether consumers experience difficulties identifying the presence of allergens from the terminology used to declare the allergen on food labels. This work follows an [earlier broader review into allergen labelling](#).

[Notification Circular 20–16 \(28 July 2016\)](#)

New applications and proposals

General procedure

- [A1134 – Phytosterols in Portion-controlled Breakfast Cereals](#): to amend current novel food permissions for phytosterols added to breakfast cereals to allow increased concentrations for portion controlled breakfast cereals, in either individually wrapped portions or portions that can be easily divided. **(Comments close 30 September 2016)**

Call for submissions

General procedure

- [P1042 – Low THC Hemp Seeds as Food](#): to develop a food regulatory measure to permit the addition to food of products from low tetrahydrocannabinol varieties of *Cannabis sativa*. **(Comments close 25 August 2016)**

[Notification Circular 19–16 \(22 July 2016\)](#)

[Amendment No. 164](#)

Amendment No. 164 to the *Australia New Zealand Food Standards Code* was published by FSANZ on 21 July 2016 (FSC 106). It included amendments resulting from the following Applications.

- [A1109 – Glutaminase as a Processing Aid \(Enzyme\)](#)
- [A1116 – Food derived from Herbicide-tolerant & Insect-protected Corn Line MZIR098](#)
- [A1120 – Agarose Ion Exchange Resin as a Processing Aid for Lactoferrin Production](#)

[Notification Circular 18-16 \(15 July 2016\)](#)

New applications and proposals

General procedure

- [A1132 – Broaden Definition of Steviol Glycosides \(Intense Sweetener\)](#): to expand the definition of steviol glycosides for use as an intense sweetener to include all steviol glycosides present in the *Stevia rebaudiana* leaf.
- [A1133 – Maximum Residue Limits for Avilamycin in specific Pig Commodities](#): to establish MRLs for avilamycin in specific pig commodities for import harmonisation purposes.

[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 β (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**](#)