



Amendment No. 216

The following instruments are separate instruments in the Federal Register of Legislation and are known collectively in the Food Standards Gazette as Amendment No. 216

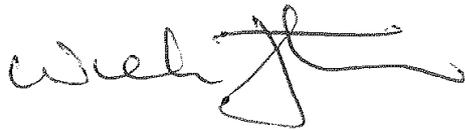
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Food Standards (Application A1220 – Beta-amylase from GM *Bacillus licheniformis* as a processing aid) Variation

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 23 February 2023



Dr Nick Fletcher
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 156 on 2 March 2023. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1220 – Beta-amylase from GM Bacillus licheniformis as a processing aid) 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

Schedule 18—Processing aids

[1] Subsection S18—9(3) (table)

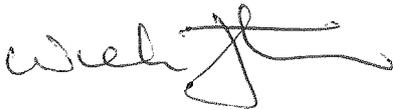
Insert:

β -Amylase (EC 3.2.1.2) sourced from <i>Bacillus licheniformis</i> containing the β -amylase gene from <i>Priestia flexa</i> (basionym <i>Bacillus flexus</i>)	For use in starch processing to manufacture maltose syrup	GMP
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Food Standards (Application A1221 – Phospholipase A1 from GM *Aspergillus niger* as a processing aid) 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 23 February 2023



Dr Nick Fletcher
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 156 on 2 March 2023. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1221 – Phospholipase A1 from GM Aspergillus niger as a processing aid) 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

Schedule 18—Processing aids

[1] Subsection S18—9(3) (table)

Insert:

Phospholipase A ₁ (EC 3.1.1.32) sourced from <i>Aspergillus niger</i> containing the phospholipase A ₁ gene from <i>Evansstolkia leycettana</i> (basionym <i>Talaromyces leycettanus</i>)	For use in the degumming of vegetable oils	GMP
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Food Standards (Application A1224 – Glucose oxidase from *Penicillium rubens* as a processing aid) 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 23 February 2023



Dr Nick Fletcher
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 156 on 2 March 2023. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1224 – Glucose oxidase from *Penicillium rubens* as a processing aid) 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

Schedule 18—Processing aids

[1] Subsection S18—9(3) (table)

Insert:

Glucose oxidase (EC 1.1.3.4)
sourced from *Penicillium rubens*

For use in the manufacture of:

GMP

- (a) cooked products made from a dough including bread;
- (b) pasta;
- (c) noodles; and
- (d) dried egg powder.

Food Standards (Application A1251 – 2'-FL combined with galacto-oligosaccharides and/or inulin-type fructans in infant formula products) 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 23 February 2023



Dr Nick Fletcher
Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 156 on 2 March 2023. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1251 – 2'-FL combined with galacto-oligosaccharides and/or inulin-type fructans in infant formula products) 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

Standard 2.9.1—Infant formula products

[1] Subsection 2.9.1—7(2)

Repeal the subsection, substitute:

- (2) An infant formula product to which an inulin-type fructan and/or a galacto-oligosaccharides is added must not contain lacto-N-neotetraose as an added substance.
- (3) During the exclusive use period, an infant formula product which contains the following added substances may only be sold if the infant formula product is a prescribed infant formula product:
 - (a) 2'- fucosyllactose; and
 - (b) an inulin-type fructan, a galacto-oligosaccharides, or both.
- (4) For the purposes of subsection (3):
 - (a) **exclusive use period** means the period commencing on the date of gazettal of the *Food Standards (Application A1251 – 2'-FL combined with galacto-oligosaccharides and/or inulin-type fructans in infant formula products) Variation* and ending 15 months after that date; and
 - (b) **prescribed infant formula product** means an infant formula product that:
 - (i) is manufactured by Nutricia Australia Pty. Ltd.; and
 - (ii) contains, as a nutritive substance, 2'-fucosyllactose sourced from *Escherichia coli* BL21 containing the gene for alpha-1,2-fucosyltransferase from *Escherichia coli* O126; and
 - (iii) contains Nutricia Australia Pty Ltd's blend of *short-chain galacto-oligosaccharides and long chain fructo-oligosaccharides, namely scGOS/lcFOS (9:1)*.