

Food Additives

User guide to Standard 1.3.1 – Food Additives

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**Attachment 1 Examples of foods included in the food categories of Schedule 1 of
Standard 1.3.116**

Background

In this user guide, the ‘old Code’ means Volume 1 of the *Food Standards Code* (the *Australian Food Standards Code*). The ‘new Code’ means Volume 2 of the *Food Standards Code* (the *Australia New Zealand Food Standards Code*). The ‘New Zealand regulations’ means the *New Zealand Food Regulations 1984*.

In adopting the new Code in November 2000, the Ministerial Council agreed to a two-year transition period. After this, the new Code will replace both the old Code and the New Zealand regulations.

During this two-year phase-in period, foods in Australia may comply with either the old Code or the new Code (but not a combination of these). In New Zealand, foods may comply with the old Code or the new Code or the New Zealand regulations (but not a combination of these).

After this, the old Code and New Zealand regulations will be repealed and all food sold in Australia and New Zealand will have to comply with the new Code.

The new Code will mean changes in the way manufacturers and retailers make and present food for sale.

The Australia New Zealand Food Authority (ANZFA) has developed this user guide, in consultation with Australian and New Zealand government and industry representatives, to help manufacturers and retailers interpret and apply Standard 1.3.1 – Food Additives in the new Code. The guide may also be used by food officers to help interpret food standards in the new Code.

This user guide, unlike the standard itself, is not legally binding. If in any doubt about interpreting the standards, you should seek independent legal advice.

As well as complying with food standards requirements, you must also continue to comply with other legislation. In Australia, this legislation includes the *Trade Practices Act 1974*, the *Imported Food Control Act 1992*, and State and Territory Fair Trading Acts and Food Acts. In New Zealand, this legislation includes the *Food Act 1981* and *Fair Trading Act 1986*.

What has changed?

Previously, in both Australia and New Zealand, food additive permissions were set out in the individual food commodity standards. The new food additives standard brings the food additives that may be used in all foods together into one generic standard that covers all foods. The maximum limits defined under the old Code, are retained in the new Code, with amendments relevant for modern practices and scientific knowledge.

As previously, a food additive must not be added to a food unless expressly permitted by the new Code.

ANZFA's criteria for permitting food additives

The following criteria are guiding principles that ANZFA uses in assessing whether a food additive is listed in Standard 1.3.1 and therefore is permitted for use in foods, i.e. that:

- it poses no unacceptable risk to health when used in amounts up to the specified permitted limits;
- there is a demonstrable need for the substance and it fulfils a technological function that benefits consumers (see also *When can food additives be used?* later in this guide); and
- it is used in any food only up to the level that achieves the technological function, even if higher levels might pose no threat to health.

Permitted levels

ANZFA determines the permitted levels of use for food additives based on safety evaluations done by ANZFA itself or by other relevant national or international agencies.

The evaluations are based on risk analysis and have taken into account:

- an estimate of the safe level of human intake over a lifetime;
- estimated daily intakes from the diet; and
- the level of food additive needed to achieve the relevant technological functions.

Where dietary exposure estimates indicate that it is necessary to restrict the use of a food additive to ensure public health and safety, a maximum permitted level is prescribed. If dietary exposure estimates indicate no public health and safety concerns for a food additive, few restrictions are placed on its use, and the level is given as good manufacturing practice (GMP) in the standard (see *Conditions for good manufacturing practice (GMP)* below).

This approach is consistent with the aim of eliminating unnecessary prescriptiveness in the new Code and making food additive permissions generic wherever possible. It is also intended to promote innovation by manufacturers and increase consumer choice. Using the principle of GMP may result in lower levels of food additives being used than would be the case if maximum levels were specified. This is because when a permitted maximum level is set, it is usually at the higher end of the expected use levels.

For more information about how safe levels of food additives intake and how daily intakes for food additives are estimated, see the *Dietary Exposure Assessment at ANZFA* fact sheet, available through ANZFA's website: www.anzfa.gov.au/documents/fs049.asp

Conditions for good manufacturing practice (GMP)

Australia and New Zealand are members of the Codex Alimentarius Commission (Codex), which sets criteria internationally for assessing compliance with GMP. Codex's purpose is to develop international food standards to protect consumer health and to facilitate fair trading practices in foods.

The criteria for complying with GMP in the use of food additives form part of the Codex *Procedural Manual* and require that:

- the quantity of a food additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- the quantity of the food additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food, and which is not intended to accomplish any physical or other technical effect in the food itself, is reduced to the extent reasonably possible; and
- the food additive is prepared and handled in the same way as a food ingredient.

Clause 3 of Standard 1.3.1 requires that the use of any allowable food additives must be consistent with GMP.

How is Standard 1.3.1 organised?

Standard 1.3.1 contains five schedules:

Schedule 1 gives the general provisions for use of food additives and lists specific foods with details of the food additives permitted, maximum permitted levels (where appropriate) and the International Numbering System (INS) number.

Schedule 2 lists general food additives (alphabetically, and numerically by INS number) that can be used in accordance with GMP.

Schedule 3 lists colours (alphabetically, and numerically by INS number) that can be used in accordance with GMP in the food categories specified in Schedule 1.

Schedule 4 lists colours (alphabetically, and numerically by INS number) that can be used to levels as specified in Schedule 1.

Schedule 5 lists the technological functions that food additives can perform.

What are food additives?

A food additive is a substance that is not normally consumed as a food in itself or used as an ingredient of a food, but is intentionally added to achieve a specific technological function.

These are substances such as:

- antioxidants, which slow down oxidative deterioration, which causes rancid flavours;
- anticaking agents, which help prevent foods such as soup bases from becoming sticky and forming clumps; and
- preservatives, which reduce unsightly and sometimes dangerous spoiling of food by micro-organisms.

Schedule 5 of Standard 1.3.1 lists the technological functions that food additives can perform.

Vitamins and minerals are a distinct set of food additives that are added to food for nutritional purposes, such as vitamin C added to fruit juice or calcium added to milk products. They may be added to food only where specifically permitted by the Code. Because vitamins and minerals can be considered as a distinct group of nutritional food additives they are regulated separately in their own standard.

Standard 1.3.2 – Vitamins and Minerals regulates the use of vitamins and minerals.

Processing aids are another set of food additives that may be added during manufacture but which do not perform a technological function in the final food. For example, an antifoaming agent is added to jam to prevent foam and froth forming during manufacture and packaging. Once the jam is set in the jar, the antifoaming agent is performing no technological function. Often processing aids are no longer present in the final food at all, having been removed at some step before the food is ready for use.

Sometimes the same substance can be used either as a processing aid or a food additive. Wherever the substance is still performing a technological function in the final food, it is considered to be a food additive and must be labelled accordingly.

Example

Sorbitan monostearate 491 can be used as an antifoaming agent, i.e. processing aid, during food processing, or as an emulsifier, i.e. food additive. It does not need to be included on the label if used as an anti-foaming agent (processing aid) but must be labelled if used as an emulsifier (food additive).

Processing aids may be used during manufacture only where specifically permitted by the Code. Because processing aids can be considered as a group that do not perform a technological function in the final food, they are regulated separately in their own standard.

Standard 1.3.3 – Processing Aids regulates the use of processing aids.

When can food additives be used?

A food additive may be used only where permitted by Standard 1.3.1 and only where it performs a technological function. These functions are listed in Schedule 5 of the standard.

In arriving at the list of technological functions in Schedule 5, ANZFA drew from the Codex experience. The Codex *Principles for the Use of Food Additives* provides guidance on when the use of food additives is justified:

The use of food additives is justified only where they serve one or more of the purposes set out from (a) to (d) and only where these purposes cannot be achieved by other means which are economically and technologically practicable and do not present a hazard to the health of the consumer:

- a) to preserve the nutritional quality of the food; an intentional reduction in the nutritional quality of the food would be justified in circumstances dealt with in subparagraph (b) and also in other circumstances where the food does not constitute a significant item in a normal diet;*
- b) to provide necessary ingredients or constituents for foods manufactured for groups of consumers having special dietary needs;*
- c) to enhance the keeping quality or stability of a food or improve its organoleptic properties (how the food is perceived by the senses), provided that this does not change the nature, substance or quality of the food so as to deceive the consumer; and*
- d) to provide aids in manufacture, processing, preparation, treatment, packing, transport or storage of food, provided that the [food] additive is not used to disguise the effects of the use of faulty raw materials or of undesirable (including unhygienic) practices or techniques during the course of any of these activities.*

Labelling of food additives

When labelling a food additive in the ingredient list, the manufacturer must use the most appropriate class name and either the full name of the food additive or its INS number. The information in the schedules of Standard 1.2.4 – Labelling of Ingredients should be used when labelling food additives. Schedule 1 of Standard 1.2.4 – Labelling of Ingredients lists about twenty class names for food additives based on their technical function. Schedule 2 of Standard 1.2.4 – Labelling of Ingredients lists all permitted food additives by their prescribed name and code number.

There are instances where a single food additive may perform more than one technological function. Generally, the primary function that the food additive is performing would be regarded as the most appropriate class name for the purposes of labelling.

Examples

- Pectin, guar gum and locust bean gum can be used as gelling agents, stabilisers or as thickeners.
- Magnesium carbonate may be used as an anti-caking agent or as a mineral salt.

For further information on food additive labelling see ANZFA's user guide on ingredient labelling.

Schedule 5 of Standard 1.3.1 lists permitted technological functions for food additives.

Carry-over of food additives

A mixed food is one that is prepared using two or more foods, including water. Battered fish, pizza or strawberry yoghurt are all examples of mixed foods.

When the foods used as ingredients in a mixed food contain food additives, these can be carried over into the mixed food. It is impractical to give specific food additive permissions for all mixed foods. Therefore, the new Code permits a mixed food to contain the food additives permitted in the individual food, at levels in proportion with the amount of that individual food present in the final mixed food.

Example

The new Code does not list food additive permissions for the mixed food strawberry yoghurt (made from strawberry pulp, sugar and yoghurt). However, it does list food additives permitted for the individual foods strawberry pulp and yoghurt.

The final food (strawberry yoghurt) has permission to contain the level of the strawberry pulp's permitted food additives in proportion to the amount of strawberry pulp in the strawberry yoghurt.

This would include, for example, sulphur dioxide, which is a permitted food additive in strawberry pulp up to 1000 mg/kg. If the yoghurt contained 30% strawberry pulp, the final product would be permitted to contain up to 300 mg/kg of sulphur dioxide.

In addition to sulphur dioxide, the strawberry yoghurt could contain levels of those food additives permitted in sugar and yoghurt at levels consistent with the proportion of these ingredients in the product.

Clause 7 of Standard 1.3.1 describes permissions for carry-over of food additives.

Pre-mixes

Pre-mixes are often used during food manufacture and may contain food additives. As with carry-over, it is impractical to give specific provisions for every type of pre-mix in Schedule 1 of the standard.

The new Code permits pre-mixes used in the preparation of another food to contain any or all of the food additives that are permitted to be present in the final food. The permitted level of food additives in the final food determines the level permitted in the pre-mix. That is, because the pre-mix may be diluted by mixing it with the other ingredients of the food, the pre-mix itself is permitted to contain a higher level of a food additive than is permitted in the final food. This level is determined by the amount of dilution that occurs to the pre-mix during manufacture of the final food.

Example

If a particular pre-mix is used as one-tenth of the total ingoing ingredients, the food additives in the pre-mix are diluted tenfold in the final food. This means the pre-mix may contain up to 10 times the level of food additives permitted in the final food.

Example

Bread improver, added to flour when making bread on a commercial scale, is an example of a pre-mix. Food additives in Schedules 2, 3 and 4 are permitted in bread (see Schedule 1, Section 7); therefore the pre-mix is permitted to contain the same food additives.

The pre-mix may contain a higher level of a permitted food additive so long as the final bread the pre-mix is used to make does not contain more than the maximum permitted level of that food additive.

Clause 8 of Standard 1.3.1 permits the use of food additives in pre-mixes and in the preparation of foods.

Inspection brands for meat

The colours listed in Standard 1.3.1 may be used for surface brands for the purpose of grading or inspecting meat. Where this is so, there is no requirement to declare their use on a label. The amount of colour remaining in meat cuts or meat products does not serve a technological function.

Clause 7 of Standard 2.2.1 – Meat and Meat Products permits colours for use on the outer surface of meat for inspection and identification and exempts their use from having to be declared on food labels.

Where do specific foods belong within Standard 1.3.1?

Schedule 1 of Standard 1.3.1 specifies permitted uses of food additives by food type. Attachment 1 lists the food categories in Schedule 1 and gives examples of foods included in each category. The food categories listed in the schedule are classified according to a system developed by the Confederation of Food and Drink Industries of the European Community. The Codex Committee on Food Additives and Contaminants has adopted this system, with some variations, into the draft Codex General Standard on Food Additives.

Foods are ranked in a hierarchy based on the primary commodity they are derived from and the processing they have undergone, as shown below for fruits and vegetables.

Example

- 4. FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)
 - 4.1 Unprocessed fruits and vegetables
 - 4.1.1 Untreated fruits and vegetables
 - 4.1.2 Surface treated fruits and vegetables

Category 4.1 is a sub-category of category 4

Categories 4.1.1 and 4.1.2 are sub-categories of category 4.1

General principle in using Schedule 1 of the standard

Food additive permissions listed for a higher order category flow on to the next lower category and so on. Permissions may be specified for a lower category. Such permissions modify the permissions coming from the next higher category, but only in respect of the food additives mentioned. The permissions for all other food additives specified for the higher category flow on to the next lower category in the usual way.

Example

Chilli paste. To ascertain the food additives that are permitted for chilli paste:

Step 1 Ascertain where chilli paste is located.

Chilli paste is a sub-category of 4.3.6, which in turn is a sub-category of 4.3, which in turn is a sub-category of 4.

Step 2 Identify what is allowable for each category, starting at the highest order category, i.e. category 4 – FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices).

No food additives are allowed for this category because none is specified. Clause 2 of Standard 1.3.1 says ‘Unless expressly permitted in this Standard, food additives must not be added to food.’

Step 3 Identify what is allowed for category 4.3 – Processed fruits and vegetables.

The asterisk (*) indicates that food additives in Schedules 2, 3 and 4 are permitted.

(For ginger¹ only, additive nos. 220, 221, 222, 223, 224, 225 and 228 are permitted to the levels specified).

Step 4 Identify what is allowed for category 4.3.6 – Fruit and vegetable preparations including pulp.

The asterisk (*) indicates that food additives in Schedules 2, 3 and 4 are permitted. Also food additive nos. 200, 201, 202, 203, 210, 211, 212, 213, 220, 221, 222, 223, 224, 225, 228, and 234 are permitted to the levels specified.

Step 5 Identify what is allowed for chilli paste that is a sub-category for 4.3.6. Food additives nos. 210, 211, 212, and 213 are allowed, but to levels different from those allowed for the next higher category 4.3.6.

Result:² The food additives permitted for chilli paste are:

- Food additives listed in Schedule 2
- Food additives listed in Schedule 3
- Food additives listed in Schedule 4
- Food additive nos. 200, 201, 202, 203, 220, 221, 222, 223, 224, 225, 228 and 234 to levels specified under category 4.3.6
- Food additive nos. 210, 211, 212 and 213 to levels specified for chilli paste under category 4.3.6

Notes

¹ Ginger is listed in the ‘Applications’ column. It could also have been listed as a sub-category.

² While the list below shows the food additives that are permitted in the case of chilli paste, there is a limit on the collective amounts allowable. See clauses 3 and 6 of Standard 1.3.1.

Where can I get more information?

For more information on the new standards call the:

Standards Information Unit

1300 652 166 (Australia)

0800 441 571 (New Zealand), or

Email: advice@anzfa.gov.au

See also

ANZFA's user guide on Ingredient Labelling.

Codex Alimentarius Commission *Procedural Manual* at www.codexalimentarius.net/

The Codex *Principles for the Use of Food Additives* at www.codexalimentarius.net/

National Food Authority (1996) *Review of the Food Standards Code: Development of Joint Australia New Zealand Food Standards*. AGPS: Canberra.

For more information about how safe levels of food additives intake and how daily intakes for food additives are estimated see

The *Dietary Exposure Assessment at ANZFA* fact sheet at www.anzfa.gov.au/documents/fs049.asp

Australia New Zealand Food Authority (ANZFA)(1996) *Framework for the Assessment and Management of Food-Related Health Risks*, ANZFA, Canberra, September.

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FAO/WHO (1989) *Guidelines for Simple Evaluation of Food Additive Intake* (1st edn) Joint FAO/WHO Food Standards Program, Supplement to Codex Alimentarius Vol XIV, FAO/WHO, Rome: www.codexalimentarius.net/

FAO/WHO (1995) *Application of Risk Analysis to Food Standards Issues*, Report of the Joint FAO/WHO consultation, Geneva, Switzerland 13–17 March, WHO, Geneva (WHO/FNU/FOS/95.3).

FAO/WHO (1997a) *Risk Management and Food Safety*, Report of a Joint FAO/WHO Consultation, Rome 27–31 January, FAO, Rome.

FAO/WHO (1997b) Joint FAO/WHO Consultation on Food Consumption and Exposure Assessment of Chemicals, Geneva, Switzerland 10–14 February, WHO, Geneva.

Hansen, SC (1990) Toxicological evaluation of food additives, *Regulatory Toxicology and Pharmacology*, 11, 3–7.

Attachment 1

Examples of foods included in the food categories of Schedule 1 of Standard

1.3.1

Section of Schedule 1	Food category in Schedule 1	Includes
0.1. PREPARATIONS OF FOOD ADDITIVES		
0.1	Preparations of food additives	Includes preparations of baking compounds, flavourings, and renneting enzymes.
1. DAIRY PRODUCTS (excluding butter and butter fats)		
1.1	Liquid milk and liquid milk-based drinks	
1.1.1	Liquid milk (including buttermilk)	Milk, goat milk, other mammalian milks, pasteurised milk, UHT milk, ultrapasteurised milk, skim milk, semi-skim milk, buttermilk.
1.1.2	Liquid milk products and flavoured liquid milk	Includes liquid milk products to which specific foods, e.g. gelatine, or food additives, e.g. flavourings, thickeners, have been added for technological purposes consistent with the technological functions set out in Schedule 5. (Combinations of liquid milk and other foods, e.g. cocoa, are mixed foods within the scope of Category 20).
1.2	Fermented and renneted milk products	
1.2.1	Fermented milk and renneted milk	Includes products prepared from liquid milk (refer to Category 1.1.1) to which bacterial cultures and/or renneting agents have been intentionally added. Includes plain yoghurt, cultured buttermilk.

Section of Schedule 1	Food category in Schedule 1	Includes
1.2.2	Fermented milk products and renneted milk products	Includes fermented or renneted milk to which specific foods, e.g. gelatine, or food additives, e.g. flavourings, thickeners, have been added for technological purposes consistent with the technological functions set out in Schedule 5. (Combinations of fermented or renneted milk or milk products with other foods, e.g. fruits or nuts, are mixed foods within the scope of Category 20).
1.3	Condensed milk and evaporated milk	Includes sweetened condensed milk.
1.4	Cream and cream products	
1.4.1	Cream, reduced cream and light cream	Includes pasteurised cream, scalded cream, clotted cream.
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc.)	Includes cream products to which specific foods, e.g. gelatine, or food additives, e.g. flavourings, thickeners, have been added for technological purposes consistent with the technological functions set out in Schedule 5. Includes flavoured cream, whipped cream, thickened cream, sour cream.
1.5	Dried milk, milk powder, cream powder	Includes skim milk powder, whey powder, caseinates.
1.6	Cheese and cheese products	Includes ripened and unripened cheeses, whey cheese, cottage cheese, processed cheese, cheese spread, recombined cheese, club cheese.
2 EDIBLE OILS AND EMULSIONS		
2	Edible oils and emulsions	
2.1	Edible oils essentially free of water	Includes vegetable oils, refined oils, tallow, lard, dripping, milk fat, butter oil, ghee.

Section of Schedule 1	Food category in Schedule 1	Includes
2.2	Oil emulsions (water in oil)	
2.2.1	Oil emulsions (>80% oil)	
2.2.1.1	Butter	
2.2.1.2	Butter products	Includes butter or butter fats to which specific foods, e.g. gelatine, or food additives, e.g. flavourings, thickeners, have been added for technological purposes consistent with the technological functions set out in Schedule 5. Includes lactic acid butter, flavoured butter. (Combinations of butter and other foods, e.g. garlic or herbs, are mixed foods within the scope of Category 20).
2.2.1.3	Margarine and similar products	Includes some dairy spreads.
2.2.2	Oil emulsions (<80% oil)	Includes some dairy spreads, some table spreads.
3. ICE CREAM AND EDIBLE ICES		
3	Ice cream and edible ices	Includes ice cream and edible ices to which specific foods, e.g. gelatine, or food additives, e.g. flavourings, thickeners, have been added for technological purposes consistent with the technological functions set out in Schedule 5. Includes plain or flavoured ice cream, ice confection, frozen confection, sorbets, gelato. (Combinations of ice cream with other foods, e.g. cocoa, nuts, are mixed foods within the scope of Category 20).
4. FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)		
4.1	Unprocessed fruits and vegetables	

Section of Schedule 1	Food category in Schedule 1	Includes
4.1.1	Untreated fruits and vegetables	Includes raw or chilled whole fruits and vegetables that have not been waxed, coated, or peeled. Includes herbs in bunches, brushed or washed potatoes, untreated mushrooms.
4.1.2	Surface treated fruits and vegetables	Includes waxed fruit and vegetables.
4.1.3	Peeled and/or cut fruits and vegetables	Includes peeled potatoes and carrots, sliced mushrooms, cut watermelon.
4.2	Frozen unprocessed fruits and vegetables	Includes products prepared from unprocessed fruits and vegetables (refer to Category 4.1) that have been frozen, with or without blanching.
4.3	Processed fruits and vegetables	
4.3.1	Dried fruits and vegetables	Includes dried and dehydrated fruits and vegetables, dried herbs, dried spices.
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol	Includes preparations of herbs in vinegar, e.g. tarragon vinegar.
4.3.3.	Commercially sterile fruits and vegetables in hermetically sealed containers	Includes canned or bottled fruits and vegetables.

Section of Schedule 1	Food category in Schedule 1	Includes
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products	Includes jams, conserves, fruit jellies, chutneys, spreadable fruit, marmalade.
4.3.5	Candied fruits and vegetables	Includes crystallised ginger, glace fruits.
4.3.6	Fruit and vegetable preparations including pulp	Includes products comprised of fruits and vegetables (including fungi, nuts, legumes, seeds, herbs and spices) but not containing other foods, except where their presence is for a technological purpose consistent with a technological function set out in Schedule 5. Includes purees, pulps, chilli paste.
4.3.7	Fermented fruit and vegetable products	Includes lactic acid fermented pickles such as sauerkraut.
4.3.8	Other fruit and vegetable based products	Includes other products comprised of fruits and vegetables (including fungi, nuts, seeds, herbs and spices) to which specific foods, e.g. gelatine, or food additives, e.g. flavourings, thickeners, have been added for technological purposes consistent with the technological functions set out in Schedule 5. (Combinations of fruit and vegetable based products with other foods, e.g. dips, desserts or sauces comprised of fruits and/or vegetables with other foods, including fats/oils, sugar, vinegar, are mixed foods within the scope of Category 20).
5. CONFECTIONERY		
5	Confectionery	
5.1	Chocolate and cocoa products	Includes chocolate, dark chocolate, milk chocolate, white chocolate, compound chocolate, cooking chocolate, couvertures, cocoa.
5.2	Sugar confectionery	Includes lollies, chewing gum and bubblegum.

Section of Schedule 1	Food category in Schedule 1	Includes
5.4	Icings and frostings	Includes icings, frostings and some cake decorations.
6. CEREALS AND CEREAL PRODUCTS		
6.1	Cereals (whole and broken grains)	Includes rice, wheat, cracked wheat, corn, maize, triticale, rye, pearl barley, oats, barley, buckwheat, wheat germ.
6.2	Flours, meals and starches	Includes plain, self-raising and wholemeal flours and meals including corn flour and wheaten cornflour, gluten, semolina.
6.3	Processed cereals and meal products	Includes processed bran, torrefied barley and wheat, popcorn, burghul, couscous, 'instant' oats, extruded cereals.
6.4	Flour products (including noodles and pasta)	Includes crumpets, pikelets, pancakes, flapjacks, unfilled doughnuts, tortillas, rice paper, spring roll wrappers.
7. BREADS AND BAKERY PRODUCTS		
7	Breads and bakery products	
7.1	Breads and related products	Includes white bread, wholemeal bread, flat breads, unleavened breads, steamed breads, damper, soda bread, foccacia, pizza base.
7.2	Biscuits, cakes and pastries	Includes biscuits (excluding fillings and icings), cookies, cakes (excluding fillings and icings) croissants, pastry cases, shells (excluding fillings). (Biscuits, cakes and pastries to which other foods have been added , e.g. icing, chocolate, fruit fillings, cream fillings etc., are mixed foods within the scope of Category 20).
8. MEAT AND MEAT PRODUCTS (including poultry and game)		

Section of Schedule 1	Food category in Schedule 1	Includes
8.1	Raw meat, poultry and game	<p>Includes uncooked cuts or portions of beef, pork, lamb, veal, rabbit, chicken, duck, turkey, game animals, game birds, as well as offal (such as brain, heart, kidney, liver, tongue and tripe), minced meat, minced meat which may be shaped into patties/rissoles.</p> <p>Excludes raw pickled or salted meats such as raw corned beef and pickled pork (these products belong under 8.2).</p>
8.2	Processed meat, poultry and game products in whole pieces or cuts	<p>Includes salted or smoked or dried or cured and/or cooked whole cuts or pieces of meat (including game) such as raw corned beef, cooked corned beef, pickled pork, roast beef, leg and shoulder ham, bacon, gammon, speck, smoked chicken, turkey, pastrami.</p> <p>Dried meat includes beef jerky, biltong, dried/pressed duck. Dried meat is defined in Standard 1.6.2 as having a water content less than 85% and does not include slow dried cured meat.</p> <p>Slow dried cured meat includes pancetta, prosciutto, parma ham.</p>
8.3	Processed comminuted meat, poultry and game products	<p>Includes all smallgoods such as frankfurts, saveloys, kransky, devon, lap cheong, sucuk sausages, mortadella, some salamis, liverwurst, brawn, polish sausage, cabanossi, clobassy, mettwurst, pepperoni, strassburg, manufactured hams, weisswurst, some meat pastes or meat spread.</p> <p>Fermented, uncooked processed comminuted meat products includes csabai, gyulai, mettwurst, pepperoni, toscano, and some salamis and may include such products as lap cheong and sucuk sausages depending on their production method.</p> <p>Sausage and sausage meat containing raw, unprocessed meat includes breakfast sausages, BBQ, beef and pork sausages, chipolata, loukanika, Toulouse sausage, as well as some meat patties and some meat rissoles, e.g those made with sausage mince.</p>
8.4	Edible casings	Includes casings made from animal gut/intestine or bladder as well as collagen casings.
8.5	Animal protein products	Includes gelatine, collagen.

Section of Schedule 1	Food category in Schedule 1	Includes
9. FISH AND FISH PRODUCTS		
9.1	Unprocessed fish and fish fillets (including frozen and thawed)	Includes whole fish, crustacea, molluscs, echinoderms.
9.2	Processed fish and fish products	Includes cooked fish (excluding batters or coatings), reformed fish, fish balls, fish-fingers (excluding breadcrumbs or coatings), cooked crustacea.
9.3	Semi-preserved fish and fish products	Includes soured or pickled fish, smoked fish.
9.4	Fully preserved fish including canned fish products	Includes dried fish, salted fish, canned fish, anchovies, fish products that are shelf-stable.
10. EGGS AND EGG PRODUCTS		
10.1	Eggs	
10.2	Liquid egg products	Includes liquid yolk, liquid white.
10.3	Frozen egg products	Includes frozen yolk, frozen white, frozen egg albumin.
10.4	Dried and/or heated coagulated egg products	
11. SUGARS, HONEY AND RELATED PRODUCTS		
11.1	Sugar	Includes white sugar, castor sugar, icing sugar, loaf sugar, coffee sugar, raw sugar, brown sugar, palm sugar, Demerara sugar.
11.2	Sugars and syrups	Includes fructose, lactose, starch hydrolysates, glucose syrups, maltodextrins, molasses, invert sugar, fruit sugar syrup, corn syrup.

Section of Schedule 1	Food category in Schedule 1	Includes
11.3	Honey and related products	Includes honey, royal jelly, bee pollen.
11.3.1	Dried honey	Includes honey powder.
11.4	Tabletop sweeteners	Includes sweeteners for tabletop use containing non-sugar sweeteners such as polyols, intense sweeteners such as saccharine.
11.4.1	Tabletop sweeteners – liquid preparations	
11.4.2	Tabletop sweeteners – tablets or powder or granules packed in portion sized packages	
12. SALTS AND CONDIMENTS		
12.1	Salt and salt substitutes	
12.1.1	Salt	Includes table salt, iodised salt, rock salt, sea salt.
12.1.2	Reduced sodium salt mixture	Includes products comprising of a mixture of salt and potassium chloride.
12.1.3	Salt substitute	
12.2	Not assigned	
12.3	Vinegars and related products	Includes vinegar, wine vinegar, malt vinegar, cider vinegar, rice vinegar, imitation vinegar, flavoured vinegar.
12.5	Yeast and yeast products	Includes baker's yeast, dried yeasts, yeast extracts.

Section of Schedule 1	Food category in Schedule 1	Includes
12.6	Vegetable protein products	Includes tofu, tempeh.
13. FOODS INTENDED FOR PARTICULAR DIETARY USES		
13.1	Infant formula products	Standard 2.9.1 – Infant Formula Products clearly defines products that would be included in this category.
13.2	Foods for infants	Standard 2.9.2 – Foods for Infants clearly defines products that would be included in this category.
13.3	Formula meal replacements and formulated supplementary foods	Standard 2.9.5 – Formulated Meal Replacements and Formulated Supplementary Foods clearly defines products that would be included in this category.
13.4	Formulated supplementary sports foods	Standard 2.9.6 – Formulated Supplementary Sports Foods clearly defines products that would be included in this category.
13.4.1	Solid formulated supplementary sports foods	
13.4.2	Liquid formulated supplementary sports foods	
14. NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES		
14.1	Non-alcoholic beverages	
14.1.1	Waters (includes packaged water, packaged ice, purified water)	
14.1.1.1	Mineral water	Includes spring water, carbonated mineral water.

Section of Schedule 1	Food category in Schedule 1	Includes
14.1.1.2	Carbonated, mineralised and soda waters	Includes seltzer water.
14.1.2	Fruit and vegetable juices and fruit and vegetable juice products	
14.1.2.1	Fruit and vegetable juices	Includes juices and concentrated juices, coconut milk, coconut cream, coconut syrup.
14.1.2.2	Fruit and vegetable juice products	Includes products containing > 50 mL/L of fruit or 35 mL/L of fruit juice, puree, comminution.
14.1.3	Water-based flavoured drinks	Includes soft drinks, brewed soft drinks, electrolyte drinks, cordial, post-mix syrup (when made up as directed).
14.1.3.1	Brewed soft drink	Includes certain types of ginger beer, root beer, sarsaparilla.
14.1.4	Not assigned	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions and similar products	Includes chicory.
14.2	Alcoholic beverages (including no and low alcohol)	
14.2.1	Beer and related products	Includes stout, light beer, lager, ale, Pilsener, draught.

Section of Schedule 1	Food category in Schedule 1	Includes
14.2.2	Wine, sparkling and fortified wine	
14.2.3	Wine-based drinks and reduced alcohol wines	Includes wine coolers.
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)	
14.2.4.1	Fruit and vegetable wine products	
14.2.5	Spirits and liqueurs	
14.3	Mixed alcoholic drinks not elsewhere classified	
20. Mixed foods		
20	Mixed foods	Includes foods prepared from two or more foods (excluding food additives and/or water) and not elsewhere identified. Includes both liquid and solid foods.
20.1	Beverages	
20.2	Foods other than beverages	