

New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002, Amendment No. 63

The Minister for Food Safety, under section 11L of the Food Act 1981, issues the following amendment to the New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002.

1. Title

These standards are the New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002, Amendment No. 63.

2. Commencement

This amendment comes into force on 7 May 2015.

3. Amendments

The New Zealand (Australia New Zealand Food Standards Code) Food Standards 2002 are amended by:

[1] **Standard 1.5.3 is varied by**

[1.1] **omitting from the Table to clause 4**

“

Bread fruit Capsicum Carambola Custard apple Litchi Longan Mango Mangosteen Papaya (Paw paw) Persimmon Rambutan Tomato	Minimum: 150 Gy Maximum: 1 kGy	Pest disinfestation for a phytosanitary objective.
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”

[1.2] **inserting in the Table to clause 4**

“

Apple Apricot Bread fruit Capsicum Carambola Cherry Custard apple Honeydew Litchi Longan Mango Mangosteen Nectarine	Minimum: 150 Gy Maximum: 1 kGy	Pest disinfestation for a phytosanitary objective.
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Papaya (Paw paw) Peach Persimmon Plum Rambutan Rockmelon Scallopini Strawberry Table Grape Tomato Zucchini (courgette)		
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”

[2] Standard 1.3.3 is varied by

[2.1] inserting in the Table to clause 17 in alphabetical order

“

Endo-1,4-beta-xylanase EC 3.2.1.8	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Thermomyces lanuginosus</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>
Endo-1,4-beta-xylanase, protein-engineered variant EC 3.2.1.8	<i>Bacillus licheniformis</i> , containing the gene for Endo-1,4-beta-xylanase isolated from <i>Bacillus licheniformis</i>

”

[2.2] omitting from the Table to clause 17

“

Hemicellulase endo-1,4-β-xylanase EC 3.2.1.8	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4-β-xylanase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus oryzae</i> , containing the gene for Endo-1,4-β-xylanase isolated from <i>Thermomyces lanuginosus</i> <i>Bacillus amyloliquefaciens</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>
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”

[3] Standard 1.6.1 is varied by

[3.1] omitting from the Schedule

“

Butter made from unpasteurised milk and/or unpasteurised milk products	<i>Campylobacter</i>	5	0	not detected in 25 g	
	Coagulase-positive staphylococci	5	1	10 /g	10 ² /g
	Coliforms	5	1	10 /g	10 ² /g
	<i>Escherichia coli</i>	5	1	3 /g	9 /g
	<i>Salmonella</i>	5	0	not detected in 25 g	
	SPC	5	0	5x10 ⁵ /g	

”

[3.2] omitting from the Schedule

“

All raw milk cheese (cheese made from milk not pasteurised or thermised)	<i>Salmonella</i>	5	0	not detected in 25 g	
Raw milk unripened cheeses (moisture content > 50% with pH > 5.0)	<i>Campylobacter</i>	5	0	not detected in 25 g	

”

and substituting

“

Raw milk cheese	<i>Salmonella</i>	5	0	not detected in 25 g	
	Staphylococcal enterotoxins	5	0	not detected in 25 g	

”

Issued at Wellington this 30th day of March 2015.

(signed)

Hon Jo Goodhew
Minister for Food Safety

Certified as in order for signature

(signed)

Solicitor

26/3/2015

