THE AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE

Peter May
General Manager, Legal & Regulatory Affairs
21 May 2013
FSANZ

• Develops food standards
• Coordinates food recalls and incident responses

• States and territories are responsible for enforcement
• Commonwealth, state and territory ministers set the policy and approve standards
THE CODE

• Developed from standards that described each food in detail
• Major review led to new Code in 2000
• The Code supports state and territory regulation
RECENT AND CURRENT CHANGES

- Code revision
- Health claims
- Country of origin labelling
- Foods for special medical purposes
- Companion dogs in outdoor eating areas
- Primary production and processing
- Maximum residue limits
- Irradiation
Some elements of the Code are uncertain
The Code is not a single document
Requirements may not be clear
A single document
Better aids to navigation
Revised schedules
P1025 CODE REVISION

• Call for Submissions paper to be issued on 23 May 2013
• 12 week consultation period
• The revision is intended to change the presentation, but not the effect, of the Code
HEALTH CLAIMS

- Health claims standard sought by industry
- Ministers established policy principles (2003)
- 3 year transition from current standard
- Health claim cannot be therapeutic claim
  - a claim can relate to risk reduction
  - not prevention or cure
HEALTH CLAIMS

- General level claims can be self-substantiated
  - Requirement for a systematic review
- FSANZ will publish a list of pre-approved claims
- New general level claims will be assessed in the same manner as high level claims
- Health effects must be measurable
- Foods must meet the NPSC before a claim can be made
COUNTRY OF ORIGIN LABELLING

- 2013 amendments extended CoOL requirements to unpackaged meat products
- Responds to community demand for information
FOODS FOR SPECIAL MEDICAL PURPOSES

• Special purpose foods
• Effectively exempt from other Code requirements
COMPANION DOGS IN OUTDOOR DINING AREAS

• Issue was addressed inconsistently across Australia
• Health risks assessed as very low to negligible
• Standard provides permission only
  • Food businesses decide whether dogs will be allowed.
PRIMARY PRODUCTION AND PROCESSING

• FSANZ is considering whether a standard is required for horticulture
  • Approx 30% of industry is not subject to voluntary codes
  • Horticulture is a significant source of food borne illness
MAXIMUM RESIDUE LIMITS

- Primarily determined by APVMA
- Some established by FSANZ in response to international trade objectives
- FSANZ is considering issues arising from off-label use
IRRADIATION

• Approved persimmons, tomatoes and capsicums
• Anticipate more applications in response to removal of chemicals from APVMA approved list