

WEBINAR SERIES - INTRODUCTION TO THE FOOD STANDARDS CODE



Devika Thakkar Regulatory Advisor, Scientific and Technical



OVERVIEW

FOOD REGULATION SYSTEM

Framework

FOOD STANDARDS CODE

FSANZ

Structure of the Code

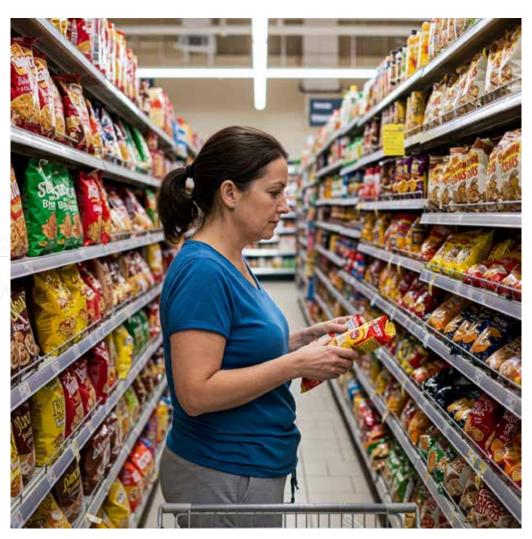
Enforcement

INTERSECTING **REGULATORY SCHEMES**

> ACCC TGA NMI



WHY DO WE NEED A FOOD REGULATION SYSTEM?





BI-NATIONAL FOOD REGULATORY SYSTEM

REGULATORY IMPACT PROCE





AUSTRALIA NEW ZEALAND FOOD REG SYSTEM

Food Policy

- Food Ministers in Australia and New Zealand
- Food Regulation Standing Committee
- Implementation Subcommittee for Food Regulation

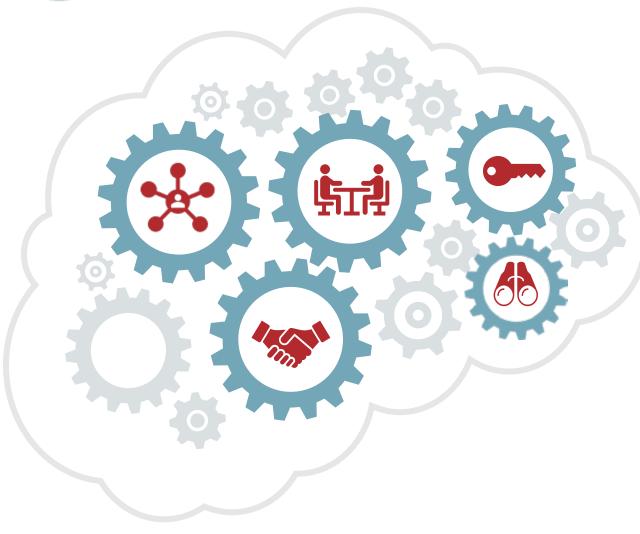
Food Standards Food Standards Australia New Zealand (FSANZ)

Enforcement

- State and territory regulatory agencies (Australia)
- Department of Agriculture, Fisheries and Forestry (Imported food)
- Ministry of Primary Industries (New Zealand)



KEY INSTRUMENTS OF THE JOINT FOOD REGULATION SYSTEM





Food Regulation Agreement



Food Standards Treaty between Australia and New Zealand



Food Standards Australia New Zealand Act 1991



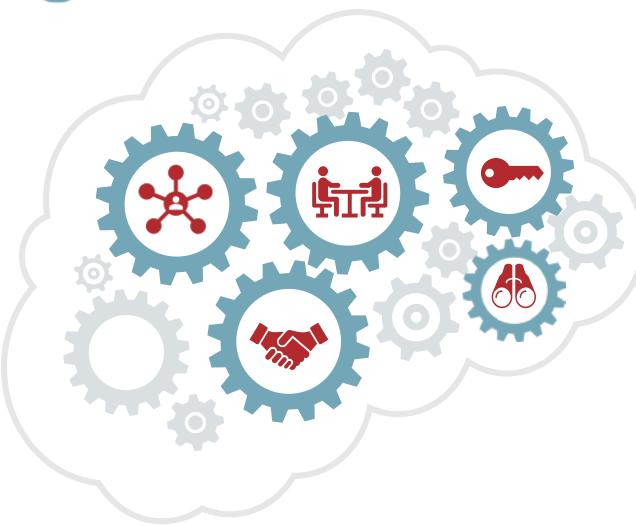
Food Standards Code



Trans-Tasman Mutual Recognition Arrangement



KEY INSTRUMENTS OF THE JOINT FOOD REGULATION SYSTEM





Food Regulation Agreement



Food Standards Treaty between Australia and New Zealand



Food Standards Australia New Zealand Act 1991



Food Standards Code



Trans-Tasman Mutual Recognition Arrangement

FOOD STANDARDS CODE







WHO SETS THE FOOD STANDARDS?



FSANZ is a statutory agency within the Australian Government Health portfolio



Develops and administers the Australia New Zealand Food Standards Code (the Code)

Based in Canberra and Wellington

The Code is a legislative instrument under the Legislation Act 2003



Food Standards Code links to the Federal Register of Legislation

Contents



<u>Chapter 1: Introduction and standards that apply to all foods</u>

Chapter 2: Food standards

<u>Chapter 3: Food safety standards (Australia only)</u>

<u>Chapter 4: Primary production standards (Australia only)</u>

Schedules

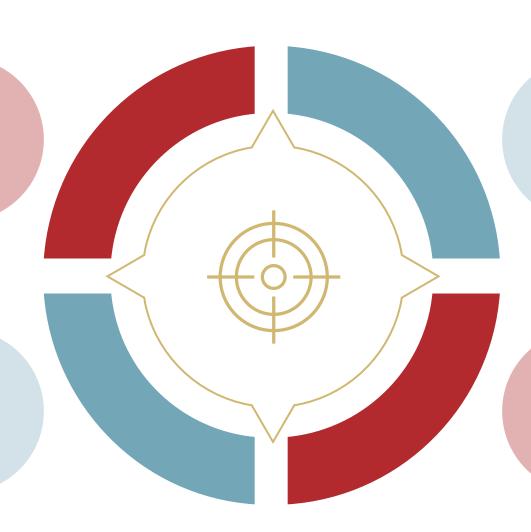
https://www.foodstandards.gov.au/food-standards-code/legislation



STRUCTURE OF THE CODE

Chapter 1 - Introduction and standards that apply to all foods

Chapter 2 - Food standards for specific commodities



Chapter 3 - Food safety standards (Australia only)

Chapter 4 - Primary production standards (Australia only)



CHAPTER 1 - LABELLING EXAMPLE

7. Date marking

1. Food identification

2. Ingredient list

9. Weights and measures



6. Nutrition Information Panel

- 1. Food identification Manufacturer's name & address
- 8. Directions for use and storage

Image source:

https://www.foodstandards.gov.au/sites/default/files/2023-11/food%20label%20poster%20%281%29.pdf





ACCESSING THE STANDARDS

https://www.legislation.gov.au/F2015L00392/latest/downloads

Downloads

Legislative instrument



Australia New Zealand Food Standards Code – Standard 1.2.4 – Information requirements – statement of ingredients

In force

Administered by Department of Health and Aged Care

This item is authorised by the following title:

Food Standards Australia New Zealand Act 1991



F2021C00290 (C01) 25 February 2021







Access downloadable documents for version effective 25 February 2021

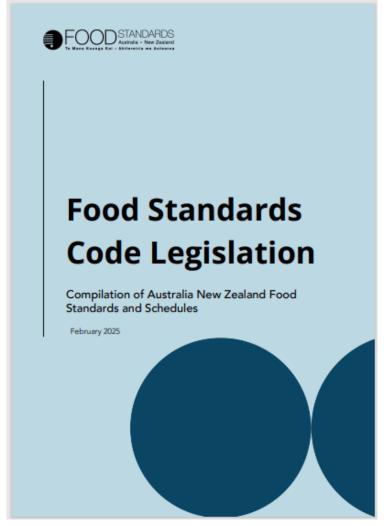








FOOD STANDARDS CODE COMPILATION PDF - FEB 2025







CHANGING THE CODE

THE CODE CAN BE CHANGED THROUGH AN APPLICATION OR A PROPOSAL













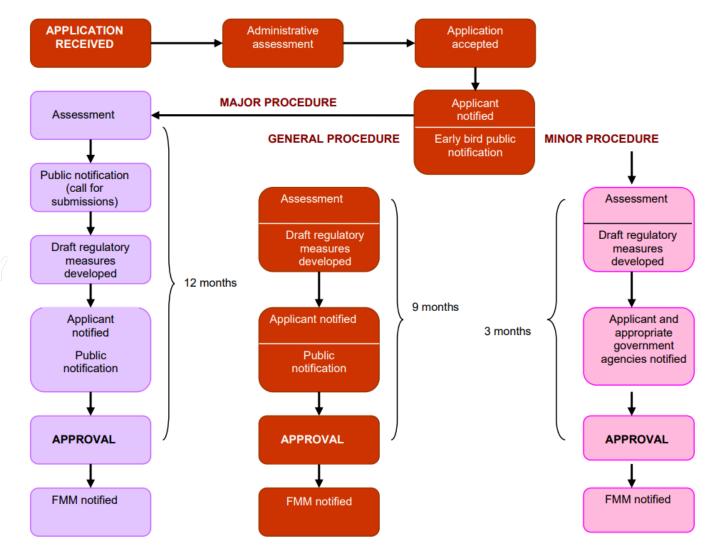








APPLICATION ASSESSMENT PROCESS







CONSULTATION FOR APPLICATIONS AND PROPOSALS



Consultation Hub

Welcome to the Food Standards Australia New Zealand (FSANZ) Consultation Hub. This hub is a place for you to find and participate in consultations that interest you.

Recent consultations are displayed below or you can <u>search the</u> full list of activities.

Open consultations

A1323 - Food derived from insectprotected soybean line COR23134

FSANZ has assessed an application made by Corteva Agriscience Australia Proprietary Limited to amend the Australia New Zealand Food Standards Code to permit the sale and... P1056 - Caffeine review 2nd Call for Submissions

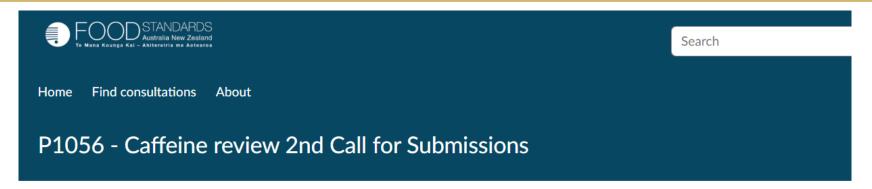
FSANZ has prepared a proposal to review permissions for caffeine in sports foods and in the general food supply. FSANZ has prepared a draft food regulatory measure. ...

https://consultations.foodstandards.gov.au/





CAFFEINE REVIEW PROPOSAL - CONSULATION NOW OPEN



Overview



FSANZ has prepared a proposal to review permissions for caffeine in sports foods and in the general food supply. FSANZ has prepared a draft food regulatory measure.

FSANZ completed a first round of statutory public consultation on this work in December 2022. Following consideration of submitter feedback and, based on the available evidence and the reasons set out in this second call for submissions, FSANZ has revised its proposed approach and prepared a draft variation to the Code, which is at Attachment A to the call for submissions report.

FSANZ has provided <u>public notification</u> and welcomes your submission to assist with consideration of the proposal.

Closes 15 Apr 2025

Opened 4 Mar 2025

Contact

submissions@foodstandards.gov.au







Food Standards Work Plan –proposed standards development and variations to standards for applications and proposals

Information is current as of 21 January 2025

The Food Standards Work Plan provides visibility on the progress of applications and proposals to develop standards or variations to standards in the Australia New Zealand Food Standards Code. FSANZ is required to update this work plan at least every 3 months under the *Food Standards Australia New Zealand Act 1991* (FSANZ Act).

 $\underline{https://www.foodstandards.gov.au/food-standards-code/changing-the-code/workplan}$





FSANZ WORK PLAN





Food Standards Work Plan –proposed standards development and variations to standards for applications and proposals

Information is current as of 21 January 2025

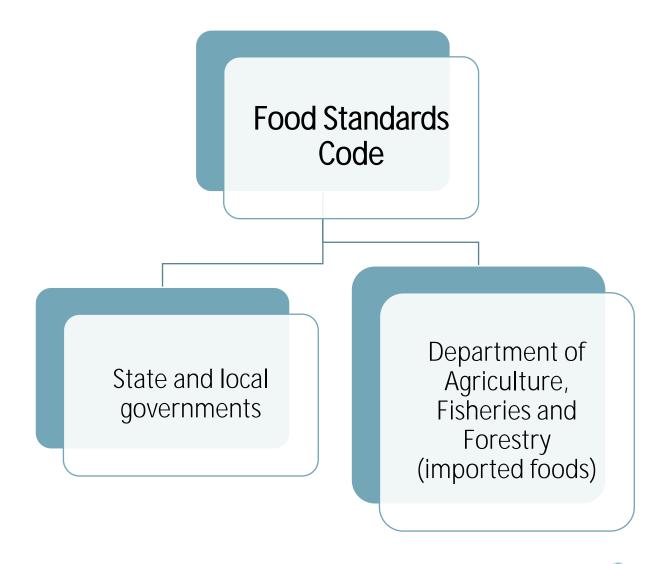
Proposal	Administrative assessment	Stage in standards development process	Current date- once assessment commences	Completion date	Comments
P1055 Definitions for gene technology and new breeding techniques. Description To revise and update the definitions in the Code for 'food produced using gene technology' and 'gene technology' to make them clearer and to better reflect existing and emerging genetic technologies including new breeding techniques.	Proposal prepared. Decision to prepare proposal: 20 February 2020	Commence assessment (clock start)	Late Feb 2020	28/02/2020	
		1st Call for submissions	Early Oct – late Dec 2021	07/10/2021 - 03/12/2021	
		2 nd Call for submissions	Mid 2024	30/07/2024 - 10/09/2024	
		Board to complete Approval	Mid Jun 2025		
		Notification to Food Ministers' Meeting	Late Jun 2025		
		Anticipated gazettal if no review requested	Early Sep 2025		

https://www.foodstandards.gov.au/food-standards-code/changing-the-code/workplan





ENFORCEMENT OF THE CODE





STATE/TERRITORY FOOD REG CONTACTS - FSANZ WEBSITE

Food regulatory agencies

Department of Agriculture, Fisheries and Forestry

New Zealand

If you have a complaint about food quality, safety or contamination, or want information

Published 29 August 2023

on food business permits or licenses, you will need to contact your local food regulatory agency. See contact details below. **Australian Capital Territory New South Wales** New South Wales Northern Territory **NSW Food Authority** Phone: 1300 552 406 Queensland Website: www.foodauthority.nsw.gov.au Email: food.contact@dpl.nsw.gov.au South Australia Tasmania Victoria Western Australia

https://www.foodstandards.gov.au/contact/food-regulatory-agencies



OTHER RELEVENT REGULATORY SCHEMES





FOOD REGULATION AND A SELECTION OF KEY INTERSECTING REGULATORY SCHEMES

THERAPEUTIC GOODS



CONSUMER LAW



AG VET CHEMICALS



FOOD REGULATION

ENVIRONMENT PROTECTION



BIOSECURITY



PEOPLE AND ENVIRONMENT HEALTH PROTECTION





FOOD-MEDICINE INTERFACE





FOOD-MEDICINE INTERFACE GUIDANCE TOOL

Is the product for oral use?

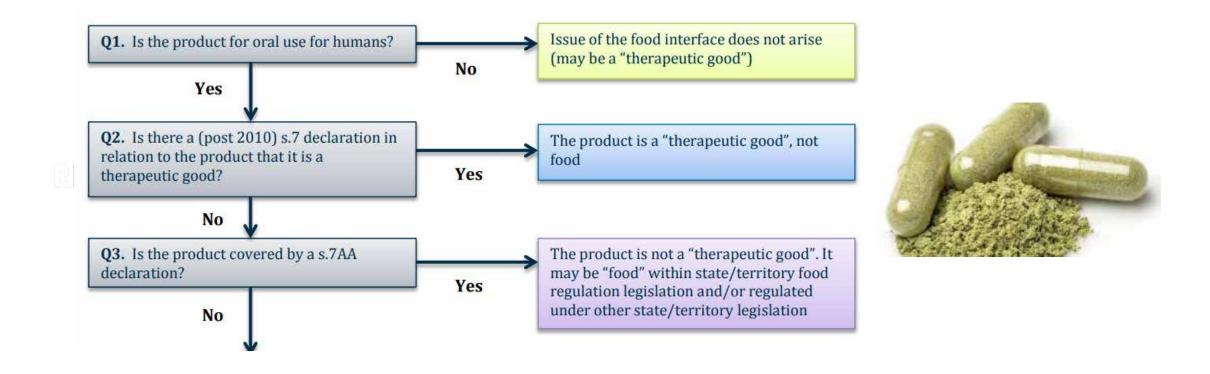


- Is there a standard in the FSANZ Code?
- Does the product have a tradition of use as foods for humans in the form in which it is presented?





FOOD-MEDICINE INTERFACE GUIDANCE TOOL DIAGRAM





ACCC - AUSTRALIAN CONSUMER LAW



Misleading/ deceptive conduct

False /misleading representations





CLAIMS NOT COVERED BY THE FOOD STANDARDS CODE

NATURAL	
PREMIUM	
ORGANIC	
PUFFERY	
FREE FROM	



ACCC ADVERSTISING AND SELLING GUIDE



https://www.accc.gov.au/aboutus/publications/advertising-and-selling-guide





ACCC COUNTRY OF ORIGIN LABALLING STANDARD



Packed in Mexico from at least 12% Australian ingredients with Australian macadamias

Packed in Australia from imported ingredients

Made in China from at least 50% Australian ingredients









ACCC COUNTRY OF ORIGIN LABELLING STANDARD



A guide for business

Country of Origin food labelling

Convers as of March 2021

REGULATORY IMPAG



This guide will help businesses comply with the Australian Consumer Law's country of origin food labelling requirements and understand how to avoid making false, misleading or deceptive claims.

The guide will be updated during the transition period to incorporate any changes to the law.

https://www.accc.gov.au/about-us/publications/country-of-origin-food-labelling





NATIONAL MEASUREMENT INSTITUTE

Incorrect

The product name is overlapping the measurement marking.



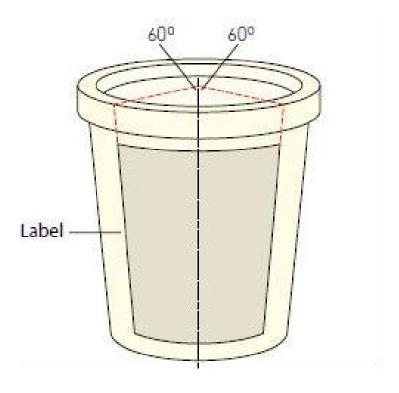
Correct

The measurement marking is clear to read, 2 mm from the edge of the package, with a clearance of 2 mm in all directions from other graphic material or text.



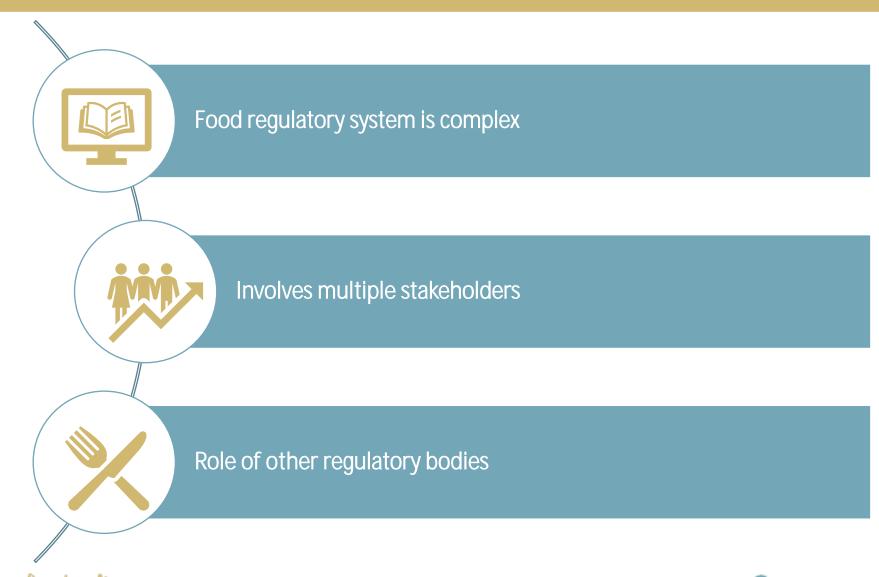


NATIONAL MEASUREMENT INSTITUTE





CONCLUSIONS





NEXT WEBINAR: APRIL 2025



- Std 1.2.1 Requirements to have labels or otherwise provide information
- Std 1.2.2 Information requirements food identification
- Std 1.2.3 Information requirements warning statements, advisory statements and declarations
- Std 1.2.4– Information requirements statement of ingredients
- Std 1.2.5 Information requirements date marking of food for sale
- Std 1.2.6 Information requirements directions for use and storage
- Std 1.2.10 Information requirements characterising ingredients and components of food

THANK YOU

A&O

