

FSANZ releases updated food standards code for improved accessibility

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A newly compiled version of the Food Standards Code has been released, bringing together all 80 Standards and 29 Schedules into a single, searchable PDF.

This update, created based on stakeholder feedback aims to enhance accessibility to the Code. The document will be updated whenever changes are published, and subscribers will receive notifications through the Notification Circular email.

Food Standards Australia New Zealand (FSANZ) is responsible for developing food safety standards in Australia and New Zealand, ensuring that food is safe for consumption and properly labelled. The agency oversees regulations related to food composition, safety, and labelling.

Beyond setting food standards, FSANZ monitors food safety and manages risks linked to foodborne illnesses and contamination. It works closely with government bodies, health professionals, and industry groups to maintain a consistent approach to food regulation across both countries.

The Food Standards Code, which governs food safety, labelling, and additives, is regularly reviewed and updated based on scientific research and public consultation to ensure it remains relevant and effective.