

Comments from the Victorian Department of Health and Human Services and the Victorian Department of Economic Development, Jobs, Transport and Resources

Due date of submission – 3 April 2017

The Victorian Departments of Health and Human Services and Economic Development, Jobs, Transport and Resources (the departments) welcome the opportunity to comment on A1126 - the application to amend to amend Standard 4.5.1 of the *Australia New Zealand Food Standards Code* (the Code) to permit pectins and carrageenan as processing aids in the production of wine in Australia.

The departments note that while pectins and carrageenan are already permitted as processing aids in all food, including wine, they are not currently listed in the table to clause 4 of Standard 4.5.1, which excludes their use in wine. The departments understand that an amendment to Standard 4.5.1 is being sought to allow the use of pectins and carrageenan as fining agents to help remove heat unstable proteins from wine.

The departments further note that:

- the evidence presented by the applicant provides adequate assurance that pectins and carrageenan are technologically effective as fining agents in wine manufacture and provide alternatives to the use of bentonite for this purpose;
- the residual levels in wine are very low and do not perform any technological purpose in the final product;
- pectins and carrageenan have a long history of safe use in the human food supply; and
- a review of relevant toxicological data concludes that an Acceptable Daily Intake of 'not specified' remains appropriate for both pectins and carrageenan.

On this basis, the departments support the application.