

**Comments from Victorian Departments of Economic Development, Jobs, Transport and Resources, and Health and Human Services**

**Due date of submission – 24 July 2018**

The Victorian Departments of Health and Human Services and Economic Development, Jobs, Transport and Resources (the departments) welcome the opportunity to provide comments on Application A1137 – Polysorbate 20 as a food additive.

Application A1137 proposes to amend Schedule 16 of the Australia New Zealand Food Standards Code (the Code) to include polysorbate 20 as a new emulsifier food additive at Good Manufacturing Practice level.

From the FSANZ assessment report it is understood that:

- The applicant seeks to add polysorbate 20 in the Schedule 16-2 of the Code and permit its use as a food additive in processed meat products, and processed fish and fish products.
- Schedule 16-2 contains permissions for food additives at Good Manufacturing Practice and currently permits the use of three polysorbate substances polysorbate 80 (INS 433), polysorbate 60 (INS 435) and polysorbate 65 (INS 436).
- Polysorbate 20 is an emulsifier and acts as a dispersion agent for natural antimicrobial agents to treat processed meats, small goods and processed fish and fish products to prevent the growth of bacteria, yeasts and mould.
- International agencies (Codex and the European Commission) permit the use of polysorbate 20 in a wide variety of food categories. Polysorbate 20 is also permitted as a food additive in Japan and Singapore.
- Food Standards Australia New Zealand's risk assessment has concluded that there are no safety risks from the use of polysorbate 20 as a food additive.

On the basis of this understanding, the departments support the progression of the Application A1137.