

DAR – A605 Yeast Mannoproteins as a Food Additive for Wine.

This response is provided on behalf of the Department of Human Services Victoria (DHS).

Victoria observes, as does FSANZ in its Safety Assessment Report, that yeast mannoproteins are naturally present in wine as part of the wine-making process. Further, it appears that analysis may not differentiate between naturally occurring and added yeast mannoproteins.

It appears, therefore, that the application could result in an unenforceable standard.

Victoria therefore suggests that there are two possible options for managing the addition:

1. Allow the addition of yeast mannoproteins in the production of wine in accordance with good manufacturing practices, or
2. Create a total maximum limit, which takes into consideration both added and naturally occurring yeast mannoproteins in wine.