

## **Application A605 – Yeast Mannoproteins as a Food Additive for Wine**

### **DAR**

#### **Summary**

The NSW Food Authority (the Authority) supports FSANZ in proceeding with this application to Final Assessment.

#### **Specific Issues**

- The Authority has no particular concerns with this Application at draft assessment.
- The Authority does not envisage any significant costs to the Authority arising from this application. However, the Authority notes that yeast mannoproteins are naturally present in wines as a result of regular processing. To assist with the enforcement of the 300mg/kg maximum limit, the Authority suggests that FSANZ clearly stipulate in the final assessment report that the 300mg/kg maximum limit for yeast mannoproteins in wine, is the maximum limit, irrespective of source.

Prepared by:

[REDACTED]

Cleared by:

[REDACTED]

Approved by:

[REDACTED]

**The views expressed in this submission may or may not accord with those of other NSW Government agencies. The NSW Food Authority has a policy which encourages the full range of NSW agency views to be submitted during the standards development stages before final assessment. Other relevant NSW Government agencies are aware of and agree with this policy.**