

HEALTH PROTECTION DIRECTORATE

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Standards Management Officer
Food Standards Australia New Zealand
PO Box 7186
Canberra BC ACT 2610

Dear Sir / Madam

Submission – Application A1047 – Sodium carboxymethylcellulose as a food additive in wine

Thank you for the opportunity to provide a submission on the Assessment Report for Application A1047.

This is a whole of Queensland Government response and is made by Queensland Health since it is the lead agency in Queensland which coordinates policy advice relative to the national policy on food regulation. Our approach follows consultation with other relevant Queensland Government agencies and includes expert input by Queensland Health Forensic and Scientific Services.

After considering the documentation, Queensland supports Option 2 – To prepare a draft variation to Standards 1.3.1 and 4.5.1 to permit the use of sodium carboxymethylcellulose (CMC), as an additive in wine and sparkling wine.

We note the use of the additive does not raise any public health or safety concerns and there is a long history of safe use of CMC as a food additive in a number of other foods. We also acknowledge there are other alternatives for tartrate stabilisation in wine and CMC will only be used by industry where there is a perceived benefit.

Furthermore we note the use of CMC to stabilise wine and sparkling wine is technologically justified, is expected overall to provide benefits to consumers and industry and not impose significant costs for government agencies, consumers or producers.

Yours sincerely

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