

submissions

From: [REDACTED] Max Riethmuller [REDACTED]
Sent: Thursday, 25 October 2012 1:05 PM
To: submissions
Subject: re the application to irradiate tomatoes and capsicums (Application A1069)

Categories: [REDACTED]

For hundreds of years, we have managed to transport and store tomatoes and capsicum without any threat to public health. We have benefited from the full nutrition and flavour of these vegetables without the need of irradiation.

Irradiation reduces nutrition. It reduces the content of several important Vitamins such as Vitamin E (15-30%), Vitamin C (5-15%), Thiamin (10-25%), Riboflavin (7-10%), Vitamin B12 (~15-20%). Free radicals are also formed in the process of irradiation. There is no need to irradiate food and the so called health benefit is only pushed by food industry megaliths who wish to maximise their profits by increasing shelf life beyond the natural limit.

I will not purchase irradiated food. I prefer to eat food as nature intended it, with the full strength of nutrients available and without the free radicals that contribute to cancers and other health detriments.

Max Riethmuller
[REDACTED]

submissions

From: [REDACTED] of Max Riethmuller [REDACTED]
Sent: Friday, 26 October 2012 2:02 AM
To: submissions
Subject: re the application to irradiate tomatoes and capsicums (Application A1069)

I am making a further submission to the food standards application.

The irradiation industry, when faced with evidence of nutritional losses, claims that nutritional loss due to irradiation is no worse than cooking. The problem with this statement is that it fails to consider that the food will still need to be cooked, thus the nutritional losses of cooked irradiated food is actually twice that of cooked non-irradiated food.

Further, tomatoes and capsicums are a food that can be enjoyed raw in salads, with the full availability of nutrients. If these foods are irradiated, even the consumption of these foods raw will involve reduced nutritional value compared to non irradiated foods.

"The practice of sterilizing laboratory animal feed with high doses of radiation has become increasingly widespread over the last 25 years. This treatment may cause large-scale vitamin destruction, so vitamins are routinely added to the feed after irradiation to bring it up to the required laboratory specifications. For example, irradiation of chick feed at 20kGy resulted in losses of vitamin A and beta-carotene of 12.5% and 25% respectively; treatment of cat feed reduced vitamin A by 93% and beta-carotene by 6.3%."

Leah Bloomfield, Visiting Fellow at the School of Medical Education

According to P Panter, Irradiation results in a significant loss of vitamins, in particular vitamins B1, C, B12, A, E and K.

Panter, R & Australia. Dept. of the Parliamentary Library. Legislative Research Service 1986, Food irradiation in Australia : a short discussion paper, Dept. of the Parliamentary Library, Legislation Research Service, Canberra

Please take these factors into consideration when assessing the application A1069.

Regards

Max Riethmuller
[REDACTED]