

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

### **Due date of submission – 10 August 2016**

The Victorian Departments of Economic Development, Jobs, Transport and Resources, and Health and Human Services (the departments) welcome the opportunity to provide comments on Application A1117 Extension of use of L-cysteine as a food additive.

Application A1117 seeks approval to extend the use of the food additive, L-cysteine, to peeled and cut avocado and banana to limit enzymatic browning and thereby enable extended shelf-life of these foods.

From the FSANZ assessment report it is understood that:

- Schedule 15 of the Australian and New Zealand Food Standards Code (the Code) contains permissions for food additives and currently limits the use of L-cysteine monohydrochloride to root and tuber vegetables that are peeled, cut or both peeled and cut under subcategory 4.1.3.2;
- This application seeks to add a further subcategory (4.1.3.3) to permit the use of L-cysteine monohydrochloride as a food additive consistent with Good Manufacturing Practice (GMP).
- L-cysteine is an amino acid which occurs widely in dietary proteins. The Food Standards Code currently permits the addition of L-cysteine as a nutritive substance in infant formula and formulated supplementary sports foods.
- Any additional dietary exposure to L-cysteine resulting from this application to extend its use is expected to be negligible in comparison to the intake of L-cysteine from dietary protein. The departments note that no evidence of adverse effects has been reported at the expected level of exposure.
- The risk assessment and technical report notes the use of L-cysteine as a food additive consistent with GMP controls enzymatic browning of peeled and cut avocados and bananas and so extends their shelf-life when stored at 4°C.

The departments note the Application seeks to extend the use of L-cysteine consistent with GMP and is supportive of this amendment.

The departments recommend a correction to *Table 2: Summary results for treatment of peeled and cut avocados using L-cysteine (and calcium chloride)* in the Supporting Document 1 as the summary results do not accurately reflect the trial results presented in the Application. The departments note that the trial used 2.5 – 5% w/v of the proprietary product NatureSeal BAS6, not L-cysteine as presented in Table 2 in the supporting document. The Application suggests the level of L-cysteine used was in the range 0.5 – 1.0% (w/v) (page 19).

Subject to this final comment being addressed, the departments support the progression of Application A1117.