

Sent: Wednesday, 16 January 2019 2:06 PM
To: standards management
Subject: FSANZ Submission Form Received (Internet) - Nestle

	
Application/Proposal Number: A1167 Lactase from Bacillus subtilis as a PA (Enzyme)	
Organisation Name:	Nestle
Organisation Type:	Food Manufacturer
Representing:	Nestlé Australia Limited, Nestlé New Zealand Limited, and Cereal Partners Australia.
Street Address:	
Postal Address:	
Contact Person:	Stephanie Rajczyk
Contact Number:	
Email Address:	
Submission Text:	We support the FSANZ draft proposal to vary the Code to permit the enzyme β -galactosidase derived from a genetically modified strain of B. subtilis as a processing aid for use in the production of low lactose and lactose free dairy products and the production of GOS, subject to the condition that the amount of enzyme used must be consistent with good manufacturing practice (GMP). The variation will enable the production of more low lactose and lactose free dairy foods

with reduced total sugars and calories, as well as facilitate the production of GOS prebiotics for use in foods. This will provide more choice for consumers and food manufacturers.