Comments from the Victorian Department of Health and Human Services and the Victorian Department of Jobs, Precincts and Regions.

Due date of submission – 4 September 2020

The Victorian Departments of Health and Human Services and Jobs, Precincts and Regions (the departments) welcome the opportunity to respond to this application to amend the Australia New Zealand Food Standards Code (the Code).

Application A1175 – Rapeseed protein isolate as a novel food seeks permission for the use of rapeseed protein isolate as a novel food. The applicant is not seeking permission for use of rapeseed protein isolate in infant formula products and infant foods.

From the Food Standards Australia New Zealand (FSANZ) Assessment report it is understood that:

- Rapeseed protein isolate is derived from rapeseed press cake of selected *Brassica* species using an extraction process.
- Rapeseed protein isolate obtained from specific *Brassica* species (that is, *Brassica napus*, *Brassica rapa* and *Brassica juncea)* is suitable for addition to food. These species are considered low in the anti-nutritional factors[1] erucic acid and glucosinolates.
- The addition of rapeseed protein isolate to a range of foods is proposed at levels up to 10 per cent. The intended use of rapeseed protein isolate includes bakery products, fruit juices and blends, soft drinks, formulated beverages, dairy and plant-based milks, energy drinks and other dairy products (at levels ≤ 5 per cent).
- The use of rapeseed protein isolate is not currently permitted as a novel food in the Code.
- Internationally, the use of rapeseed protein isolate as a novel food is permitted in the EU, has GRAS[2] approval in the USA and it is listed in the General Standards for Vegetable Protein Products by Codex Alimentarius.
- Several public health and safety issues were identified in FSANZ's risk assessment that will require management to protect public health including:
    1. Cross-reactivity with mustard allergen: Individuals who are allergic to mustard may be at the risk when consuming rapeseed protein isolate.
    2. Microbiological risks: The risks of microbiological contamination of rapeseed protein isolate were assessed as low to medium for *Salmonella* spp. and low for *Bacillus cereus*.
    3. Dietary exposure assessment: Of the anti-nutritional factors identified in canola, two were evaluated in the hazard assessment: erucic acid and glucosinolates. For both, the estimated dietary exposures from rapeseed protein isolate were higher than the dietary exposures expected from *Brassica* vegetables for the Australian population.
    4. Toxicological assessment: Addition of rapeseed protein isolate could increase dietary exposures to certain metal contaminants (that is, arsenic, lead, cadmium, zinc, copper and chromium).

FSANZ's risk assessment concluded that these health and safety risks could be managed through introducing specifications for the physical appearance, composition, purity, metal

[1] Interfere with the absorption of selected nutrients from food.

[2] Generally Recognised as Safe (US Food and Drug Administration)

and levels of microbiological contaminants for rapeseed protein isolate in the Code. Further, the departments note that FSANZ has identified that 'individuals with an allergy to mustard may … be at risk of reacting to foods containing rapeseed or rapeseed products'. Although there is no evidence of large-scale allergic response to mustard in the Australian or New Zealand population, FSANZ has undertaken to alert the Australasian Society of Clinical Immunology and Allergy and allergenic consumers support organisations about the potential for cross reactivity with the mustard allergen.

The departments are satisfied by FSANZ's risk management measures to minimise the risks associated with the use of rapeseed protein isolate and support the progression of the Application A1175.

Specific questions to submitters

Do you anticipate any other costs or benefits of permitting rapeseed protein isolate besides what we have outlined in this section?

The departments note the benefits of permitting rapeseed protein isolate identified by FSANZ, namely increased consumer and food manufacturer choice in providing an alternative protein product.

If not already answered, do you anticipate any specific economic or market impacts of permitting this new ingredient?

Please provide any evidence that you may have to support your views.

Additional information on the regions where these Canola varieties (*Brassica* species low in erucic acid and glucosinolates) can be cultivated would assist in determining specific economic or market impacts of permitting this new ingredient. Other varieties of Canola can be grown in Victoria, New South Wales, South Australia and Western Australia[3]. However, it is unclear whether these varieties will meet the proposed specifications for the rapeseed protein isolate[4].

.

[3] https://grdc.com.au/__data/assets/pdf_file/0035/369287/GrowNote-Canola-West-0-Introduction.pdf
[4] https://grdc.com.au/resources-and-publications/all-publications/publications/2020/2020-victorian-crop-sowing-guide