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From: [REDACTED]
Sent: Sunday, 9 July 2017 6:43 AM
To: submissions
Subject: Submission To FSANZ Application A 1139

Categories: Late comment

Jane Riley
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I ask that FSANZ decline the approval of application A1139 - Food derived from Potato Lines E56, F10, J3, W8, X17 & Y9.

- I strongly object to FSANZ approving application A1139 - Food derived from Potato Lines E56, F10, J3, W8, X17 & Y9. I ask that FSANZ decline the application
- There is no comprehensive scientific data showing evidence of unintended effects of the transgenic potato lines. It makes it mandatory for FSANZ to decline the approval due to the unmitigated risks they pose on human, environmental and animal health.
- Consumers have a right to know what they are eating. Approval will constitute a total disregard for the health of consumers and as there is no requirement for GE foods sold by food outlets to be labelled as such the public would remain uninformed which would result in unwilling and unwitting consumption of GE potatoes.
- Biosecurity is a huge cost to New Zealand. Whole or even very small parts of any uncooked (raw) tubers endanger New Zealand's our strict biosecurity regulations. GE potatoes could either potentially be planted without regulation or establish themselves as wild populations. It seems ridiculous to confiscate apples at airports yet allow items with unknown long term effects on NZ's flora and fauna to be introduced.
- The best evidence available for effective safety assessment also requires long-term toxicity studies in established animal model systems. In the absence of these data to inform FSANZ, there can be no legal approval of A1139
- The APHIS documentation shows that these GE potato lines offer no nutritional advantage, as there are non-GE potato varieties that are naturally low in the desired profiles. This demonstrates that there is no need for approval of the GE potatoes.
- Instead of approving this application, FSANZ could instead recommend non-GE potato varieties that have naturally-occurring low levels of compounds responsible for acrylamide production. They could also educate food businesses on storing and cooking procedures that minimize acrylamide production.

yours sincerely
Jane Riley