

Seamons, Colleen

From: info@happyhighherbs.com
Sent: Wednesday, 6 April 2011 4:34 PM
To: standards management
Subject: Allow Hemp Foods in Australia

ALLOW HEMP FOODS IN AUSTRALIA

Dear FSANZ,

I am most pleased that you are considering allowing the use of hemp seeds as a food product in Australia, in application A1039.

We are now one of the only western countries who do not allow its use as a food source, as it is a most nutritious food.

Hemp seeds contain 20-25% protein (of a type that is easily assimilated by the human body); contains 10-20% insoluble fibre, as well as a host of minerals such as potassium, magnesium, calcium and sulphur, as well as minor levels of zinc and iron.

Hemp seeds contain high levels of Essential Fatty Acids omega 3 and omega 6, in the ratio of 1:3, which some nutritionists claim is the perfect ratio for the human body.

Hemp seeds are considered to help with low body weight, heart disease, high cholesterol, rheumatoid arthritis, multiple sclerosis, PMS, and skin disorders.

What is more, not only is hemp seed an incredibly high-quality food source for humans, it is incredibly sustainable, yielding high quantities of food for the land used, using very little water and needing few pesticides or fertilisers.

I believe that it is impossible to have a psychoactive effect from eating hemp seeds with the current accepted level of THC (less than 0.5%), and have never seen any information to indicate to the contrary. Neither do I think that using hemp seeds as food will encourage the acceptance of illegal marijuana, as the distinction between hemp and cannabis is clearly drawn in Australian culture at present.

The hemp industry is a great budding industry in Australia, especially as it is so sustainable. If it were expanded to allow the sale of hemp seeds as food, it would greatly enhance the profits of the hemp industry, and provide a potential source of income to farmers whose land is no longer able to support traditional food crops.

I hope that you proceed with this application.

Sincerely,

Stephanie Clerc