



29 September 2016

Project Officer Application A1128
Food Standards Australia New Zealand
PO Box 10559
The Terrace
WELLINGTON 6036

Dear Sir/Madam

Application A1128 Food Derived from reduced Acrylamide Potential and Browning Potato Line E12

Thank you for the opportunity to comment on this application. The Ministry for Primary Industries (MPI) has the following comments to make.

MPI supports option 1, that is to prepare a draft variation to Schedule 26 to the Food Standards Code. MPI agrees that food derived from reduced acrylamide potential and browning potato line E12 is considered to be as safe for human consumption as food derived from conventional potato cultivars.

However to improve understanding of the modification, we suggest a change to the description of the product in Schedule 26. The current wording in the draft variation is:

Reduced acrylamide potential and reduced browning potato line E12

We suggest the following modification:

Reduced potential acrylamide formation and reduced enzymatic browning potato line E 12

The current proposed description does not clearly describe that the modification has the potential to reduce acrylamide formation, or that the reduced browning wording relates to browning from bruised, cut or damaged potatoes (it could be confused with reduced browning due to reduced acrylamide formation). The same changes are suggested to be made in the Explanatory Statement.


Manager Food Science and Risk Assessment