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# GREY POWER OTAMATEA INC

c/- 589 Whakapirau Road, Maungaturoto 0583, NZ.

11 February 2020

The Chairman  
FSANZ

Dear Sirs/Mesdames

## SUBMISSION TO BAN GM YEAST IN "FAKE MEATS"

Our community group is extremely concerned about the risks to food safety by Impossible Foods Application A1186 to allow controversial lab-grown GMO fake meat into our food chain (.8% Soy Leghemoglobin (heme) made using GM yeast as an ingredient in fake "meats".)

Many New Zealanders are endeavouring to have clean foods, rather than chemically damaged foods. For many, animal meat is no longer an option, as many animals no longer even see the sunshine or green grass, and are fed antibiotics to stop disease evidence.

Therefore, we strongly urge you keep one protein free from the whims of mad scientists!

The FDA has said that "Conformational similarity or functional similarity among proteins is not an indication of the safety of proteins for consumption." Dr Michael Hansen, senior scientist with Consumers Union and member of the GMOScience Advisory Board, agreed .."just because proteins have similar functions or similar three-dimensional structures, doesn't mean that they're similar. They can have a very different amino acid sequence, and just slight changes can have impacts." Such impacts could include unexpected toxicity or allergenicity.

By Impossible Foods' own admission, the SLH product extracted from the GM yeast is only 73% pure! The remainder are made up of 46 additional yeast proteins, some of which are unidentified. None have been assessed for safety by the company. Never having been part of the human diet, there is no evidence that it is safe and will not cause immune reactions and allergies. However, there is anecdotal evidence of a burger containing this GE product causing severe, life-threatening anaphylactic shock.

We believe it is not only irresponsible but criminally negligent to allow our foods to be GE modified.

We understand that soy for other products is already GE modified, so we do not use any soy product, or indeed any product that is suspect, such as canola oil. It should be mandatory for all products that have been subjected to GE modification to be labelled as such.

Thank you for reading our submission.

Kind regards

Grey Power Otamatea Inc.

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**From:**  
**Sent:** Wednesday, 12 February 2020 7:01 AM  
**To:** submissions  
**Subject:** submission and accompanying letter on Application A1186  
**Attachments:** fsanz submission 11 Feb 2020.docx

Submission on **Application A1186** - Soy leghemoglobin in meat analogue products

Submission to: Food Standards Australia NZ (FSANZ)

Your Name: , Grey Power Otamatea Inc, on behalf of our group.

Contact details: 589 Whakapirau Road, Maungaturoto

Postal: 589 Whakapirau Road, Maungaturoto 0583, Northland, New Zealand

Email:

I submit that FSANZ does NOT approve the application.

The history of FSANZ's inappropriate approvals of various GE/GMO foods is a cause of high public concern because of many FSANZ decisions that have been based on inadequate safety data and assumptions that are not scientifically sound.

Public confidence in FSANZ and food safety requires a higher standard than that reflected by FSANZ's acceptance of limited data and promotional claims by industry players and those with a pecuniary interest.

Now is a good time for FSANZ to make this change. Fake-meat products containing LegH Prep that includes soy leghemoglobin are significantly different in nutritional and toxicological profile from naturally produced meat.

These products cannot be "generally regarded as safe" (GRAS) and are not to be considered a dietary meat substitute.

The lack of long term dietary studies requires that FSANZ make no approval. Instead FSANZ must require comprehensive data needed for a genuine safety assessment.

FSANZ must recognise the risk of misleading the public under current labelling rules. Food at restaurants, takeaway premises, etc are not required to inform consumers. This application exemplifies why GM labelling and consumer warning should be mandatory in all situations.

There are novel untested proteins created in the production process of LegH Prep with potential to impact on food safety and anaphylaxis that demands independent testing before any further consideration by FSANZ.

It is critical that people are not misled to interpret that this soy-based ultra-processed product is equivalent to naturally produced meat protein.

Long-term dietary studies, equivalent to the human lifetime, must test the formulated products including evaluating the estrogenic potential of soy at different ages and the combined effects of chemicals (such as Glyphosate based herbicides) used in crop production.

The right of New Zealanders (and Australians) to avoid such projects and GE/GMO content must be protected, in the interest of consumer "right to know", our food sovereignty, and traceability.

Please keep me informed