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### **Beak & Johnston FSANZ Submission on Acceptance of Soy Leghemoglobin**

I started my business Beak and Johnston in 1986 it has been built on utilising and adding value to all animal proteins. I am a 4<sup>th</sup> generation butcher and realise that how we are producing protein is unsustainable. We produce up to 1000mt a week of products. I am extremely concerned with the sustainability of intensive animal protein farming and the widespread use of antibiotics and the animals dependence on eating vegetable protein and the consequent poor conversion ratios to animal protein. The issues of Global warming coupled with the growth of the middle classes in Asia and their demand for protein are potentially going to drive the world into catastrophic disease, drought, water scarcity, antibiotic use scenarios. Things like the African Swine Fever (200 million pigs lost in China in 2019), the catastrophic bush fires and droughts in Australia with our cattle herd reduced by 25% are all massive signals of the world we are facing into.

I have also seen the impact of drought personally on my farm and our suppliers farms over the last 3 years, and how quickly large parts of Australia could become desert-ified (like the Badlands in the USA) if we are not very careful. Soyabean production uses 93% less land, 90% less water and produces 87% less green house gases, than producing the equivalent 1kg of beef protein.

So we have to find vegetable proteins ingredients that are as good or better than our traditional meat proteins so consumers will be happy to switch. The vast majority of the current vegetable protein products on sale are very poor to average at best, and there is a real danger that unless we can rapidly improve the quality of these products we will lose this great opportunity to reduce our global dependence on intensive animal produced protein. This is why its so important that Soy leghemoglobin gets approved quickly, so we can satisfy consumer wishes.

I have tried Impossible burgers a number of times in Asia and the USA and on Air New Zealand and I am extremely impressed that they have come up with a product that tastes and eats as well as or better than beef. All our customers from Coles, Woolworths, Grill'd, and numerous of our smaller restaurant customers like ALH Group, Meat and Wine Company, Rockpool Group, Merivale Group etc etc that have tried the product are very keen to get these products in their stores and restaurants. There is a clamouring for vegetable based proteins especially by the millennials and Gen X'ers who love protein but are extremely concerned about what we are doing to the sustainability of the planet using so much water and land to produce animal protein that could be used far more effectively to produce plant based protein.

Impossible Foods offers Australia an amazing opportunity to produce a product using GM free soyabeans. Australia is in a perfect position to grow non GM soyabeans, soyabeans is the major ingredient in Impossible, but 95% of all Brazilian and US soya beans are Genetically Modified. This is a real opportunity for Australia by keeping its status on Non GM soyabean production it could become the manufacturer of Impossible protein for Asia and

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Middle East where GM free and trustworthy safe food is seen as a high priority. (Like A2 and Bellamys).