

9 November 2007

Project Officer Application A605
Food Standards Australia New Zealand
PO Box 10559
WELLINGTON 6036

Dear Sir/Madam

Application A605 – Yeast Mannoproteins as a Food Additive for Wine – Draft Assessment Report

Thank you for the opportunity to comment on this application. The New Zealand Food Safety Authority (NZFSA) supports the proposed changes to the Food Standards Code to permit yeast mannoproteins to be used as a food additive to inhibit potassium bitartrate crystallization and stabilise wine. We agree with the conclusion that there are no public health or safety concerns identified.

Yours sincerely

Carole Inkster
Director
Joint Food Standards

