

7 August 2018

Project Officer Application A1156  
Food Standards Australia New Zealand  
PO Box 10559  
The Terrace  
WELLINGTON 6036

Dear Sir/Madam

## **Application A1156 – Food derived from Super High Oleic Safflower Lines 26 and 40**

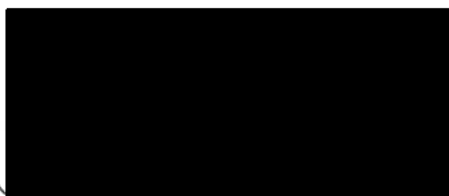
Thank you for the opportunity to comment on this application. In general, the Ministry for Primary Industries (MPI) agrees with the safety assessment and the proposed risk management (labelling) approach and supports Option 1.

Additionally, MPI has the following comments to make regarding the nutritional assessment:

MPI agrees with the assessment that the higher oleic acid component of SHO safflower oil will not pose a nutritional concern to the New Zealand population. The two dietary modelling scenarios are based on SHO safflower oil replacing all safflower oil and SHO safflower replacing all safflower and unspecified oils. These conservative scenarios propose little to no difference in oleic acid intake.

However, MPI considers that the Dietary Intake Assessment Report should provide further comment on linoleic acid. Linoleic acid is an essential fatty acid and therefore it is important to determine whether SHO safflower oil could have an effect on intake. We recommend that FSANZ expand the dietary modelling analysis to account for the lower linoleic acid profile of SHO safflower acid to determine how this may influence Australian and New Zealand diets.

Yours sincerely



**Acting Manager Food Science and Risk Assessment**