

Wednesday, 4 February, 2015

Food Standards Australia New Zealand

Submissions@foodstandards.gov.au.

**Re: Proposal P1016 - Hydrocyanic acid in apricot kernels and other foods
consultation paper**

To whom it may concern,

The Almond Board of Australia (ABA) represents the interests of almond producers, processors and marketers who are part of the rapidly expanding almond industry that has grown from 9,541 tonnes in 2002 to one that will produce 75,000 tonnes in 2015. None of this production is of bitter almonds that contain amygdalin and prunasin, which are cyanogenic compounds. Of Australia's sweet almond production, 20,000 tonnes are consumed on the domestic market.

In reviewing the Proposal P1016 - Hydrocyanic acid in Apricot Kernels and other Foods consultation paper, the ABA was concerned with the paragraph:

"Many plants store cyanogenic precursors in their seeds. Examples are apples, pears, almonds, apricot, peach, flax and lima beans. The concentration of HCN in seeds varies widely. However, in bitter almonds and apricots it can reach toxic levels (Haque and Bradbury, 2002; Codex Committee on Contaminants in Foods, 2008)."

The ABA receives numerous queries regarding concerns with cyanide poisoning from eating almonds so it would be appreciated if the text when referring to bitter almonds noted that the almonds produced and consumed in Australia were sweet almonds containing no cyanogenic compounds.

Yours Faithfully,



Ross Skinner
Chief Executive Officer