

Food Standards Australia New Zealand
Application A1068 – HYDROGEN PEROXIDE AS A PROCESSING
AID – Assessment Report
5 June 2012

The New Zealand Food & Grocery Council (the “NZFGC”) welcomes the opportunity to make a submission on Application A1068 – Hydrogen Peroxide as a Processing Aid – Assessment Report.

The NZFGC represents the major manufacturers and suppliers of food, beverage and grocery products in New Zealand. A number of these manufacturers and suppliers are major importers and exporters in New Zealand. NZFGC member companies supply over 95 percent of the processed food and beverages to the New Zealand grocery retail industry and over 70 percent of supermarket packaged good sales.

The NZFGC understands that FSANZ has assessed the technological suitability of hydrogen peroxide as a food processing aid and its potential risks to public health and safety when used as proposed. Hydrogen peroxide has been determined as fulfilling its intended technological function as a processing aid for controlling the population of lactic acid producing microorganisms during the production of dairy products manufactured using such microorganisms. The NZFGC notes that no public health and safety concerns were identified with the use of hydrogen peroxide at a maximum permitted level of 5 mg/kg.

Comments

The NZFGC supports the conclusion reached by FSANZ that would see the Australia New Zealand Food Standards Code amended to permit the use of the processing aid, hydrogen peroxide, as a means of controlling the population of lactic acid producing microorganisms during production of specific dairy products.

The NZFGC notes that the permitted use of hydrogen peroxide in dairy products covers: fermented milk, fermented milk products, cheese made using lactic acid producing microorganisms and cheese products made using lactic acid producing microorganisms.

NZFGC also notes that hydrogen peroxide is already permitted as a processing aid for several purposes:

- to treat packaged water and water used as an ingredient in other foods
- as a bleaching, washing and peeling agent to treat foods generally
- as an inhibiting agent for dried vine fruits, juices, sugar, vinegar and yeast autolysate

- to remove glucose from egg products
- to remove sulphur dioxide.

For all these purposes, a maximum permitted level of residual hydrogen peroxide has been set at 5mg/kg.

Hydrogen peroxide for use in dairy products is also proposed to have a maximum permitted level set at 5mg/kg.

These levels are all consistent with the level contained in the US Pharmacopoeia *Food Chemicals Codex 2012*.

The NZFGC supports the proposed amendment.

For further information, please contact:


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