

August 30 2018

Food Standards Australia New Zealand  
PO Box 5423  
KINGSTON ACT 2604  
Australia

Food Standards Australia New Zealand  
PO Box 10559  
The Terrace WELLINGTON 6143  
New Zealand

Re: Call for submissions – Application A1157 - Enzymatic production of Rebaudioside M

Dear Sir or Madam,

The Calorie Control Council (CCC) is responding to calls for submissions to assist with the consideration of the draft food regulatory measure regarding application A1157, Enzymatic production of Rebaudioside M (Reb M), as submitted by Blue California. CCC is an international association of manufacturers and end users of low-, no-, and reduced calorie ingredients, foods and beverages, including steviol glycosides.

CCC supports the draft food regulatory measure to amend the Australia New Zealand Food Standards (FSANZ) Code (the Code) to include a new specification for rebaudioside M (Reb M) produced by an enzymatic conversion method. CCC supports the FSANZ risk assessment conclusions, which confirm that neither the Blue California's Reb M nor the enzymes used in the manufacture of that Reb M pose a public health and safety risk. CCC also supports the conclusion that the use of the enzymes in the manufacture of the Reb M in the manner proposed by Blue California (i.e., as a processing aid) is technologically justified. Finally, CCC supports the FSANZ assessment that the Blue California Reb M is not itself a food produced using gene technology, as the Reb M itself is not derived from an organism modified using gene technology.

CCC appreciates the opportunity to comment on this draft food regulatory measure and welcomes any questions you may have.

Respectfully submitted,