

Project Officer Application A1180
Food Standards Australia New Zealand
PO Box 10559
The Terrace
Wellington 6036

16th September 2020

Tēnā koe

Application A1180– Natural Glycolipids as a preservative in non-alcoholic beverages

Thank you for the opportunity to comment on this application.

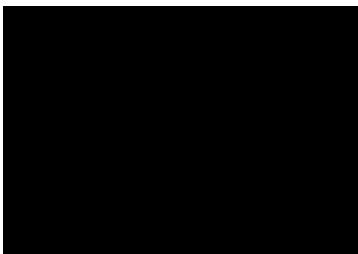
New Zealand Food Safety (NZFS) has the following comments to make:

NZFS supports the variations as proposed to allow for specific permissions for the use of long-chain glycolipids from *Dacropinax spathularia* (Jelly mushroom glycolipids) in non- alcoholic beverages and to establish a specification for jelly mushroom glycolipids. The jelly mushroom glycolipids functions as a preservative against common yeasts and moulds in non-alcoholic beverages.

We note that FSANZ has concluded that there are no public health and safety concerns from the use of jelly mushroom glycolipids at the proposed levels in the relevant non-alcoholic beverage categories. We recognise there are no international standards concerning the use of jelly mushroom glycolipids as a preservative, although it has GRAS status in the USA.

Labelling requirements will inform consumers about the presence of jelly mushroom glycolipids in food for sale. We note that the evidence presented to support the proposed use of the preservative provides adequate assurance that the use of the preservative is technologically justified and has been demonstrated to be effective in achieving its stated purpose.

Nāku noa, nā



Manager Food Science

**New Zealand Food Safety – Haumaru Kai Aotearoa
Food Science & Risk Assessment Directorate**