

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

Comments from the Victorian Department of Health and Human Services and the Victorian Department of Jobs, Precincts and Regions.

Due date of submission – 17 September 2020

The Victorian Departments of Health and Human Services and Jobs, Precincts and Regions (the departments) welcome the opportunity to respond to this application to amend the Australia New Zealand Food Standards Code (the Code).

Application A1180 – Natural Glycolipids as a preservative in non-alcoholic beverages seeks to permit the use of a long-chain glycolipid mixture derived from an edible jelly fungus as a food additive.

From the Food Standards Australia New Zealand (FSANZ) Assessment report it is understood that:

- Jelly mushroom glycolipids function as a preservative against common yeasts and moulds in non-alcoholic beverages, serving to extend the shelf life of these products.
- Jelly mushroom glycolipids have no specification in the Code or in any relevant international standards. These glycolipids have generally recognised as safe (GRAS) approval in the USA.
- The name 'jelly mushroom glycolipids' is proposed to describe the preservative and will be declared on the statement of ingredients as such.
- FSANZ's hazard assessment led to the development of an acceptable daily intake (ADI) of 2.0 mg/kg body weight per day for jelly mushroom glycolipids.
- FSANZ has proposed a potential specification for jelly mushroom glycolipids to be added to Schedule 3 of the Code.

On the basis of the information above, and FSANZ's conclusion that there are no public health and safety concerns from the use of jelly mushroom glycolipids at the proposed levels in the non-alcoholic beverage, the departments support the progression of Application A1180.