

submissions

From: Ross, Judy [REDACTED]
Sent: Thursday, 26 September 2013 1:32 PM
To: submissions
Subject: Renneting enzymes-Chymosin

Dear Food Standards Australia New Zealand,

We would like to suggest that Chymosin EC 3.4.23.4 of bovine origin be included in the Food Standards Code section 1.3.3. Clause 15. Currently only Pepsin EC 3.4.23.1 sourced from Bovine or porcine stomach is listed in the table attached to Clause 15 { Permitted Enzymes of Animal origin}.

In natural rennet of Bovine origin used in New Zealand and Australia, over 90% of the milk coagulating / proteolytic activity of rennet can be attributed to the enzyme Chymosin.
It seems an anomaly to have only Pepsin listed in the code as an approved enzyme.

In 2002 we had communication with [REDACTED] the Standards Information Unit. Our query was "Permitted enzymes of animal origin are listed in Clause 15 and Chymosin is not included".

His initial response was, Chymosin can be used as a processing aid, that it was listed in the table to Clause 17 { microbial enzymes} and also listed in the Standard 1.3.1.{Food Additives} schedule 1, renneting enzymes.

A subsequent response was " chymosin is a rennet, and rennet is permitted in food".

We felt that neither of these responses were at all satisfactory, but it appeared that we had no further options available to us.

We request your review of this apparent anomaly.

Many thanks and regards

[REDACTED]
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standards management

From: Ross, Judy [REDACTED]
Sent: Thursday, 26 September 2013 2:27 PM
To: standards management
Subject: Renneting enzymes-chymosin

[REDACTED]
Further to our email sent a short while ago, the link below[**JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD ADDITIVES**] provides useful information on page 48

http://www.google.co.nz/url?sa=t&rct=j&q=&esrc=s&frm=1&source=web&cd=3&ved=0CDcQFjAC&url=ftp%3A%2F%2Fftp.fao.org%2FCodex%2FMeetings%2Fccfa%2Fccfa45%2Ffa45_inf3x.pdf&ei=SrNDUp7rEliYiAfmslGYAg&usg=AFQjCNGEwzKRP0ucbuS7QYQrxa4zJ3UrMw&bvm=bv.53217764,d.dGl

And this link takes you to the JECFA Bovine rennet {chymosin} page-

<http://www.fao.org/food/food-safety-quality/scientific-advice/jecfa/jecfa-additives/en/>

Hope these pages are helpful to our submission.

Thanks and regards
Jude Ross
Quality/Compliance Manager
Renco New Zealand
Eltham, Taranaki.

[REDACTED]

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