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Tuesday, 6 September, 2005

- 1. Assessment Report Number:** P298
- 2. Assessment Report Title:** Benzoate and Sulphite permissions in Foods
- 3. Organisation Name:** Cadbury Schweppes Pty Ltd
- 4. Organisation Type:** Food Manufacturer
- 5. Representing:** Cadbury Schweppes Australia and New Zealand
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- 12. Submission Text:** as attached

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323-351 CANTERBURY ROAD
RINGWOOD, VICTORIA, 3134

6th September 2005

Submission: P298
Benzoate and Sulphite permissions in Foods

Cadbury Schweppes supports Option 2 to reduce permissions for benzoates and sulphites in certain foods. While we believe that there is some scope to reduce the maximum permitted levels in specific food groups we would like to see greater information on dietary modelling to support the reduction in specific foods aimed at specific age groups within the population.


While Benzoates and Sulphites are used in a range of foods manufactured by Cadbury Schweppes the residual levels are consistently well below the maximum permitted level as the attached table indicates. NOTE: that the Australian Beverages Council will also have included the data represented on this table within their overall submission covering the Beverages industry.

Cadbury Schweppes has spent a considerable amount of effort to reduce the use the Sulphites and Benzoates through improvement in manufacturing practices and hygiene control.

Cadbury Schweppes also uses a number of food ingredients that contain sulphites as a preservative. This will include Dried Fruit products, Glucose Syrup, Fruit Juice/Concentrates and Desiccated Coconut. While our specifications do stipulate the level of sulphites than can be present in the ingredient as a raw material we know there will be significantly lower levels present in the finished product as a result of losses through processing.

The level of sulphites present in the ingredient, as a raw material, has been negotiated with our suppliers. Ensuring the identity and quality of the ingredient prior to use, without excessive use of the preservative, is of paramount importance. In most cases the level of sulphites present in our raw materials is well below the maximum permitted level (where listed in Standard 1.3.1).

Where sulphites levels are present in the finished product at levels greater than 10 ppm the package is labelled accordingly (As per the Food Standards Code, Standard 1.2.3).


Regulatory Affairs & Technical Information Manager