



## NEW ZEALAND WINE

PURE DISCOVERY

Food Standards Australia New Zealand

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11 July 2011

### **Application A1047: Sodium Carboxymethylcellulose as a Food Additive in Wine**

I am writing on behalf of New Zealand Winegrowers, the national industry organisation representing the interests of New Zealand grape growers and winemakers.

New Zealand Winegrowers supports the preferred approach stated in the Assessment Report, namely:

- to prepare a draft variation to Schedule 1, item 14.2.2 of Standard 1.3.1 – Food Additives, to permit the use of carboxymethylcellulose as an additive in wine and sparkling wine according to Good Manufacturing Practice (GMP); and
- to prepare a draft variation to the Table to item 3 of Standard 4.5.1 – Wine Production Requirements, to include the use of carboxymethylcellulose as an additive.

Use of carboxymethylcellulose as an additive is an important new winemaking practice for inhibiting tartrate formation. It has been assessed by the JECFA, approved by the OIV and it is currently permitted in major markets such as the EU. It has key environmental and economic benefits in terms of reduced energy use. Approval of scientifically supported winemaking practices that produce real benefits is necessary to ensure the competitiveness of New Zealand wine in international markets.

Yours faithfully,  
Dr. John Barker

GENERAL COUNSEL  
NEW ZEALAND WINEGROWERS