

From:
Sent: Wednesday, 27 February 2019 4:35 PM
To: standards management
Subject: FSANZ Submission Form Received (Internet) - Nestle Australia and New Zealand

Categories:

	
Application/Proposal Number:	A1159
Organisation Name:	Nestle Australia and New Zealand
Organisation Type:	Food Manufacturer
Representing:	Nestle Australia and New Zealand
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Contact Person:	
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Submission Text:	We support the FSANZ draft proposal to vary the Code to permit the enzyme Triacylglycerol lipase derived from a genetically modified strain of T. reesei as a processing aid for the production of bakery products and cereal-based beverages, subject to the condition that the amount of enzyme used must be consistent with good manufacturing practice (GMP). In addition, Nestle wishes FSANZ to consider including other formats of final food that could benefit from the application of

Triacylglycerol lipase from *Trichoderma reesei*, more specifically, cereal based food and beverages. The variation will increase flexibility in choice of raw materials and lower manufacturing cost for food manufacturers.