
From:
Sent: Friday, 14 February 2020 2:14 PM
To: submissions
Subject: Application A1186 - Soy Leghemoglobin in meat analogue products

Dear Committee

I request that a rejection of this new soy leghemoglobin ingredient derived from genetically modified yeast application, and a ban from our food chain until such time as it can be proved to be safe for human consumption.

Meanwhile, as a request for this new ingredient, and all other ingredients, and all products it is added to, be legally clearly labelled on all approved products to ensure customer awareness.

People want to eat less meat to help our planet, and therefore don't want to pretend to be eating meat.

Meanwhile, I urge Food Standards to do whatever it can to promote healthy plant based protein foods and all meat alternatives.

Less meat in our diets will assist prevention of several preventable diseases currently taxing our health system.

This support and incentive based promotion, should include the involvement of many leaders from all sectors, from the culinary to primary producers. Encouraging and supporting the integration of alternative farming produce & food assembly companies, with convenience pre-prepared products (eg falafel mix - just add water) and shared recipes/competitions for creative new vege burgers/etc.

I emlore Food Standards take a responsible lead in working towards protecting and nuturing sustainable food sources for our citizens.

Regards