
From:
Sent: Wednesday, 12 February 2020 4:40 PM
To: submissions
Subject: Soy leghemoglobin in meat analogue products

Comments:

I am opposed to the approval of Impossible Foods application A1186 for .8% 'sizzle like blood' Soy Leghemoglobin (heme) made using GM yeast as an ingredient in fake 'meats'.

1. The only rationale for this product is monetary profit

It is apparent that the applicant seeks to make a profit from selling something that is not animal meat, but "sizzles" like it. As one who has not eaten animal meat for over thirty years, I have no interest in "sizzling" fake meat. I do not think the profit motive justifies the risks entailed in using such an ingredient.

2. Labelling

Should this product be approved I would hope the Impossible burger would be labelled as containing at least one genetically modified ingredient, so that those of us who wish to avoid GM could be suitably informed.

3. Health risks

Having read the documentation regarding research into the health risks associated with eating the product, I conclude that:

(i) the research is short-term, limited in scope and includes no human subjects.

(ii) the findings are worrying. If eating this product can have effects on the weight, blood and inflammatory status of rats after a short time of eating the product, what effects might there be on humans who eat the product over a long period of time?

4. Non GM alternatives

For people wanting to avoid eating animal meat, or who wish to consume less animal meat, there are healthy non-genetically-modified plant-based foods available. Genetically modified ingredients are unnecessary for flavour, texture and appearance to be pleasing to the consumer.

5. Why take the risk when it is an unnecessary one?

I have read that in the USA many people avoid eating the Impossible Burger, and that research has begun into the health effects for those who do eat it. Surely it would be simpler to just not have such a product on the market.

Australia