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From: [REDACTED]
Sent: Saturday, 12 December 2020 3:50 PM
To: submissions
Subject: Submission on A1193 Irradiation of all fresh fruit and vegetables' and include your contact details.

Categories: [REDACTED]

TO WHOM IT MAY CONCERN:

I strongly object to food irradiation.

According to The Food Commission, Britain's leading, independent watchdog on food issues, food irradiation can result in loss of nutrients and disrupts the molecular structure, producing free radicals and potentially harmful chemicals.

Irradiation is prohibited by organic standards.

Radiolytic by-products are often formed in irradiated food. Very few of these chemicals have been studied for toxicity. 2-DCB, one such chemical has been shown to cause DNA damage in rat colon cells.

Irradiation can cause mutations in bacteria and viruses leading to potentially resistant strains.

Consumers could be mis-lead in thinking fruit and vegetables are fresh because irradiation extends the shelf life but not the nutritional value. This process also kills bacteria that usually warn us that food is going bad.

The process can and has been used to mask poor hygiene in food production and animal husbandry. This in turn removes the desire to improve animal welfare.

Industry efforts in the US to label irradiated foods as 'cold-pasteurisation' might confuse and mislead consumers.

Further, food irradiation is not a low cost method and so may force out smaller producers, allowing multinationals too great a power in our choices.

Importantly, accidents at radioactive irradiation plants have already led to radioactive spills and contamination of surrounding land and water resources.

The Food Irradiation Campaign believe, in summery, good food doesn't need irradiating.

Thank you for your attention,

