

Company responses to CSE, products of which were found positive for potassium bromate/ potassium iodate by PML, provided over email

Subway

“Thank you for your communication seeking information pertaining to SUBWAY®’s breads.

In this regard, we would like to state that providing customers with safe and affordable food remains a top priority for us at SUBWAY®. There are stringent policies governing procurement and quality of ingredients used to prepare SUBWAY®’s food products in India and across the globe. These also apply to breads used by SUBWAY® to prepare its submarine sandwiches (subs).

We would like to inform you that SUBWAY® does not use Potassium Bromate and Potassium Iodate in the flour utilized in baking its breads. Instead, SUBWAY® uses a bread improver, based on an enzyme (protein) technology derived from natural sources, to improve the overall performance of its breads.

SUBWAY®’s breads are made using high quality, protein-rich flour. The bread preparation process is also designed in a way which does not require the dough to go through intensive processing. This helps make it possible to produce breads without chemicals like Iodates/Bromates

We do hope the above addresses your query adequately.”

Warm regards,

Ranjit Talwar

ADM – South Asia | Subway Systems India Pvt. Ltd. | Unit 22 to 24, 3rd floor, MGF Metropolis, MG Road, Sec 28, Gurgaon, Haryana, India – 122002 | Landline: +911244188701 | Subway Voicemail: 5031 | Mobile: +919811985005

McDonald’s

“Thank you for your query.

No potassium bromate or potassium iodate is used in the flour that goes into the bread for our buns. McDonald’s is known for its high levels of food quality, safety and hygiene wherever it operates, and our restaurant standards at par with international best practices”.

Best,
Ritika

Ritika Verma
GM - Corporate Communication

Slice of Italy

“This is wrt the query that you raise of the usage of Pottassium components in our Pizza Breads.

As discussed and confirmed over the phone by our quality executive, this is in confirm you that

- At Slice of Italy we are not using neither Potassium Bromate nor Potassium Iodate.
- We are using Calcium components only”

Thanks

Cibichen M L

Addl. General Manager

Operations

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GREEN HOUSE & HESTSOFT FOODS PVT. LTD.

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Delhi - 110020

Ph: 011-40608888, Website : www.sliceofitaly.com

Company responses to CSE, products of which were found positive for potassium bromate/ potassium iodate by PML, provided in hard copy

May 18, 2016

Ms. Ananya Tewari
Research Associate
Food Safety & Toxins
Center for Science and Environment
41, Tughlakabad Institutional Area
New Delhi- 110062

Subject: Response on queries regarding use of Potassium Bromate and/or Potassium Iodate in making Pizza bread or Pizza base / KFC burger buns.

Ref.: Your letters dated April 14, 2016.

Dear Ms. Ananya Tewari,

Yum! Restaurants (India) Pvt. Ltd. ('Yum!') is a subsidiary of Yum! Brands Inc., one of the largest food chain restaurants which run almost forty thousand restaurants in one hundred and twenty five countries worldwide.

At Yum, customer safety is our top priority and we ensure that the highest standards of quality and hygiene are maintained at all of our restaurants. We have the highest respect and regard for law of the land.

Please find herewith our response separately with respect to the queries raised for both the brands:

Pizza Hut:

- **Type of flour treatment agents or bread improver used in Pizza bread or Pizza base for making Pizzas at Pizza Hut India.**

Our suppliers use high quality wheat flour obtained by milling clean and sound wheat for making our pizza. They use INS 920 (L-Cystein mono hydrochloride)



as flour treatment agent and INS 1100 (Amylases) as improver in premix *permitted under the Food Safety & Standards Act, 2006, the Rules & Regulations made thereunder.*

- **Is flour used to make end product treated with Potassium Bromate and/ or Potassium Iodate? Please specify which among the two is used or is more commonly used.**

Our flour and improver mix suppliers do not use Potassium Bromate or Iodate treated wheat flour or add any such improvers in the premix which contains Potassium Bromate and/or Potassium Iodate.

- **If yes, what are specific reasons to prefer these? If no, what are other alternatives used?**

Our flour and premix improver suppliers do not use Potassium Bromate or Iodate treated wheat flour or add any such improvers in the bun which contains Potassium Bromate and/or Potassium Iodate. They use INS 920 (L-Cystein mono hydrochloride) as flour treatment agent and INS 1100 (Amylases) as improver in premix *permitted under the Food Safety & Standards Act, 2006, the Rules & Regulations made thereunder.*

- **If not used directly, do you use bread improver mix in preparation of your product that has Potassium Bromate and/ or Potassium Iodate. If not then which flour treatment agent or improver is present in the improver mix used by you?**

As responded above, our suppliers do not use Potassium Bromate or Iodate treated wheat flour or add any such improvers in the premix which contains Potassium Bromate and/or Potassium Iodate. They use INS 920 (L-Cystein mono hydrochloride) as flour treatment agent and INS 1100 (Amylases) as improver in

premix permitted under the Food Safety & Standards Act, 2006, the Rules & Regulations made thereunder.

KFC:

- **Type of flour treatment agents or bread improver used for making KFC burger buns at KFC India.**

At KFC, we don't manufacture buns for our burgers. The buns are manufactured and supplied by approved vendors/suppliers as per our global quality and food safety standards. Our suppliers use high quality wheat flour for making burger buns. They use bread improvers which contain INS 170 (Calcium carbonate) and INS 1100 (Amylases) as permitted under the Food Safety & Standards Act, 2006, the Rules & Regulations made thereunder.

- **Is flour used to make end product treated with Potassium Bromate and/ or Potassium Iodate? Please specify which among the two is used or is more commonly used.**

Our bun suppliers don't use Potassium Bromate and /or Potassium Iodate to treat flour.

- **If yes, what are specific reasons to prefer these? If no, what are other alternatives used?**

Our bun suppliers do not use Potassium Bromate and /or Potassium Iodate to treat flour.

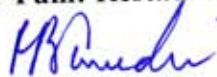
They use bread improvers which contain INS 170 (Calcium carbonate) and INS 1100 (Amylases) as permitted under the Food Safety & Standards Act, 2006, the Rules & Regulations made thereunder.

- **If not used directly, do you use bread improver mix in preparation of your product that has Potassium Bromate and/ or Potassium Iodate. If not then which flour treatment agent or improver is present in the improver mix used by you?**

No, our vendors/suppliers don't use any bread improver mix in preparation of our burger buns which contain *Potassium Bromate and /or Potassium Iodate*. The bread improvers used by our supplier contain *INS 170 (Calcium carbonate) and INS 1100 (Amylases)* as permitted under the *Food Safety & Standards Act, 2006, the Rules & Regulations made thereunder.*

Thanking you.

Sincerely Yours
For **Yum! Restaurants (India) Private Limited**



Phalgun Trivedi
Director- Quality Assurance



9th September 2015

To,

Ms. Ananya Tewari

Food Safety & Toxins

Centre for Science and Environment

New Delhi

Sub: Query raised in relation to your Research on the types of flour treatment agents used by bakery industry particularly in bread making vide your Email to us on 7th September 2015

Dear Ms. Tewari,

In response to your query as stated above, we would like to inform you that Britannia uses only ingredients and additives that are allowed by FSSAI and hence are safe for human consumption. All our products are in 100% compliance to the existing Food Safety regulations. Regarding your query on use of 2 specific additives, we would like to inform you that we do not use either of the ingredients (Potassium Bromate, Potassium Iodate) in any of our bread variants/products.

We are committed to delivering high quality, healthy and delicious products to our consumers.

Yours truly,

Dr.A Savitri

Head,Scientific and Regulatory Affairs