

Andrew Katelaris
3 Luton Place
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18th April, 2012

Attention: The Secretary
Environment, Resources and Development Committee
Tasmanian State Parliament

Dear Sir/Madame,

I welcome this opportunity to present information to your committee concerning the development of an industrial hemp industry in Tasmania.

I have been agitating for industrial hemp farming in Australia since 1988, but it was not until 1996 that we obtained the first experimental licenses and 2009 until commercial licenses were available.

Agronomic data collected from a range of experimental sites have repeatedly confirmed the following:- hemp is a hardy self mulching plant with modest water requirements and low to nil requirements for herbicides and pesticides. The fibre yield is 10-18 tons/hectare of dry stem material for a dedicated fibre crop and about one ton when grown for seed. This later figure is expected to rise with improvements in seed agronomy and better harvesting methods.

The short inner fibre of the hemp stalk (hurd) is being used overseas and in Australia to produce hempcrete, a cellulose cement building material with excellent environmental credentials, compared to current building methods.

By combining the short and long fibres from the hemp stalk in various proportions quality paper of any type can be produced. Hemp bast fibre makes an ideal addition to recycled paper. Tasmania could have and may yet proceed to establish a large scale non-wood paper industry.

In 2002 FSANZ application A360, to introduce hemp seed as a novel food, passed all the necessary safety tests and a change to the Code was recommended. However, this was rejected by the Howard/Abbott government on ideological, not scientific grounds.

I am the applicant for the current FSANZ application A1039 to have hemp seed accepted as a human food in Australia. We are amongst the last countries on Earth to take this step. All major English speaking countries now grow and process hemp fibre and seed. The Canadian hemp industry has grown dramatically over the last decade and generates hundreds of millions of dollars revenue annually.

Application A1039 was delayed last year when the ministerial council requested to consider the proposal at their six monthly face to face meeting. Now, following a second round of submissions FSANZ has informed me that there will be a further delay as they seek further information on the possible effects on saliva drug testing. My application is now nearly one year passed the statutory period for completion.

Tasmania is the ideal place for a hemp food based industry. Currently, Tasmanian grown hemp seed is transported to Victoria for oil pressing. We are in the process of establishing seed hulling facilities on the mainland but we expect to commission a second processing facility in Tasmania when the legislation is finally enacted that will permit further processing into hemp seed milk and ice cream.

Federal government figures indicate that up to 90% of Australian school children do not receive an optimal daily intake of omega 3 and that this could impact on their intellectual development. Hemp seed is amongst the most nutritionally balanced foods available. I have included a small sample of hulled hemp seed and a nutritional panel for your information.

I have also included a DVD of a documentary shown on national television in 1996, outlining the political basis of the hemp prohibition. I trust your committee will study this information carefully.

In conclusion, I congratulate your parliament on convening this committee and hope that you serve the proper function of government, to provide for the long term wealth and well-being of the States and Commonwealth and their citizens.

Sincerely,

A handwritten signature in black ink, appearing to read 'Dr Andrew Katelaris', is written over a large, hand-drawn circular scribble.

Dr Andrew Katelaris MD

FOOD FOR THOUGHT

Would you like to be confident that your diet is providing you and your family with all the essential nutrients needed to live active and disease free lives?

Would you like to be certain that the food you eat is produced in a chemical-free and sustainable manner, without genetic modification or chemical residue?

Would you like to be assured you are doing what's best for the planet as well as for all members of the family, young and old?

Hemp seed can do all this - one of Nature's unique super foods, packed with nutrition including the essential fatty acid omega 3 and easily digested protein balanced with high levels of essential vitamins and minerals.

FOOD FOR HEALTH

Australia is the only country in the world where Hemp seed is not officially recognised as a human food, although it is recognised as a beneficial ingredient in beauty and skin care products. Food Standards Australia and New Zealand (FSANZ) are currently preparing regulations to amend this. In the meantime, to comply with local regulations, the seeds must be labelled "not licensed for internal use".

Learn more about the nutritional uses of hemp seed and the myriad uses of industrial hemp.

www.sativaseed.info

Improve your Health with Hemp Seed

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DID YOU KNOW that Hemp (*Cannabis sativa*) is one of humanity's oldest cultivated plants, used by many different races for over 12,000 years as a source of fibre, food and medicine? Hemp is an extremely versatile crop which can be grown without herbicides or pesticides. It is a hardy, self-mulching plant which aerates and improves the soil on which it is grown. Experiments in Australia and elsewhere have shown up to a 25% increase in yield for following crops grown on Hemp conditioned soil. In addition, each hectare of Hemp will absorb over 20 tons of carbon dioxide annually.

HEMP KERNELS are a completely natural product, produced by removing the outer shell of the Hemp seed, with no other processing. The kernels are raw and free of agricultural chemicals and artificial additives.

WHY EAT HEMP KERNELS? Many modern diseases are caused by nutritional deficiencies due to the industrialisation of our food supply. To gain greater shelf life for their products manufacturers chemically alter and adulterate foods, with no regard for the consequences to health. The western diet is deficient in omega 3 with an excess of omega 6. This imbalance causes inflammation and leads to an increase in degenerative diseases, such as cardiovascular disease, arthritis and premature aging. Omega 3 essential fatty acid is the centre-piece of Hemp nutrition. Currently available sources of omega 3 such as fish oil are highly manufactured products stripped of the vitamins and minerals essential for the proper utilisation

of the oil. In addition, current fishing practices are placing serious burdens on the marine ecology and are unsustainable in the long term. Hemp seed contains both omega 3 and omega 6, in an ideal ratio of 1:3 along with uniquely high levels of vitamin E, which protects and preserves the delicate oil from oxidation. Further, unlike marine omega 3, Hemp is free from dioxins, PCB and other contaminants, making it an ideal choice for pregnant women and children.

HEMP KERNELS are a versatile food which can provide vital nutritional support for all ages, from the very youngest to the elderly. Hemp kernels contain a complete range of amino acids and so can be ideal for those who chose a vegetarian or vegan diet. They are low in carbohydrate so are suitable for diabetics.

HEMP KERNELS can be eaten straight from the packet, sprinkled over cereals or fruit salad, or added to a variety of sweet or savoury food. It is generally not recommended that the kernels be cooked, although they can be added to baked goods, biscuits or breads, to boost the nutritional value of these products. They are an excellent addition to smoothies. Very few foods contain such a range of nutrients as found in the Hemp seed. Taken regularly and in adequate quantities Hemp seed can replace many expensive supplements with a single tasty, natural product.

ENJOY HEMP SEED - share them with friends and family, knowing you will be helping them

towards a more healthy lifestyle and a happier and healthier planet. Store in freezer or fridge to ensure optimal freshness.

Hulled Hemp seed Per 50g serve	Nutrition-amount %RDI (adult male)
Essential fatty acids	18.5 g
Omega 3	5.0 g
Omega 6	13.5 g
Trans fat/cholesterol	0.0 g
Protein	16.5 g
Carbohydrate	3.5 g
Vitamin E	125%
Thiamine	60%
Niacin	25%
Riboflavin	430%
Magnesium	115%
Manganese	145%
Phosphorus	60%
Zinc	45%
Copper	45%
Iron	45%