

1. Contact Information (Not for Publication)

Name and Address of Witness

This should be the name of the witness

Name **Roland Dallas**
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1. Confidential Information (Not for Publication)

Confidential Information

Please indicate whether or not your brief contains any confidential information

Yes / No

Please provide an explanation for any sections of the brief that you wish to remain confidential to the Commission

Response

These sections should be removed from the body of the brief and provided as a separate document marked CONFIDENTIAL

Confidential information should follow the same format as the submission

Clear reference to the existence of confidential information should be included in the body of the submission

1. Signed (Not for Publication)

Signed

Signature of the witness

Signed

Date

(For Publication)**1. Name of Witness**

Roland Dallas

1. Name of "Interested Person" (on behalf of whom the Witness will appear)

Nelson GE Awareness Group

1. Witness Brief Executive Summary**Executive Summary**

Provide an overarching summary of the evidence and recommendations made [in respect of items (1) and (2) of the Warrant]. The Executive Summary should be no more than **3** pages in length

Please note that individual section summaries will be required and therefore the Executive Summary should focus on summarising the issues addressed in the brief and provide cross references to the sections in which the issues are covered rather than summarising the substantive content

We at Dovedale Foods believe New Zealand should be free from the risks that Genetic Engineering poses for our food supply and environment. This belief has been fostered by our experience of eight years in business in New Zealand where we have observed a huge increase in allergic reactions to staple foods like grains.

1. Dovedale Foods is a producer of speciality breads using only organic flour and grains. All our breads are yeast free, some are wheat free and gluten free. Since starting here in 1992, our business has steadily grown matched by a corresponding increase in phone queries re the status of the ingredients we use. The vast majority of these callers suffer from allergies, particularly allergies to wheat and/or gluten and yeast.
2. In the early 90s we fielded an average of one phone call per week, now it is one to two calls per day. From our perspective it is logical to assume there is an increasing incidence of allergic reaction in the general population to staple foods like grains.
3. This is supported by leading gastroenterologists. A recent conference of gastroenterologists in the USA was told that coeliacs disease (intolerance to gluten) was reaching academic proportions. New Zealand shows a similar increase.

4. It is interesting to observe the high number of people who call us maintaining they are allergic to wheat and who congratulate us on all of our breads being wheat-free. When they are told that only three of our seven products are wheat-free, they realise they have been eating wheat products with no allergic reactions.
5. This is anecdotal evidence with no (thus far) proven scientific evidence, but the fact that we use only organic grains with no chemical spraying residues, could be the reason why these same allergy prone consumers can tolerate our products but not conventional “breads”.
6. Talk to any miller or conventional “grain farmer” in New Zealand, the increasing number of new wheat streams, the high amount of chemicals needed to grow them is an unfortunate established hazard of conventional growing in New Zealand.
7. Why take the risk? Go organic and reduce the number of people who suffer from allergies.