

# Food enzyme AMP deaminase

## 1 General information

**Submitter** Angel Yeast Co., Ltd  
**Commission ID** [EFSA-Q-2024-00731](#)

## 2 Source

**Organism** [Bacillus subtilis](#)  
**GMM** Yes  
**Strain** CCTCC M 2023264

## 3 EFSA Applications

- **Enzyme protein** [AMP deaminase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** [EFSA-Q-2024-00731](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme AMP deaminase from the genetically modified Bacillus subtilis strain CCTCC M 2023264](#)

## 4 Manufacturing

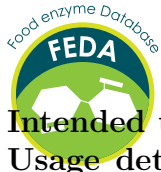
**Production** Fermentation

## 5 Industrial activity

**Intended food use**

- Yeast processing

**Exposure level** Chronic exposure to the food enzyme–TOS was calculated using the FEIM webtool by combining the maximum recommended use level with individual consumption data (EFSA CEP Panel, 2021). The estimation involved selection of relevant food categories and application of technical conversion factors (EFSA CEP Panel, 2023).



**Intended use level** 100.0 mg TOS/kg yeast cream

**Usage details** The food enzyme is intended to be used in the processing of yeast and yeast products

