



Food enzyme Leucyl aminopeptidase

1 General information

Submitter Amano Enzyme Inc.

Commission ID [2014/06](#)

2 Source

Organism [Lichtheimia ramosa](#)

GMM No

Strain AE-PER

3 EFSA Applications

- **Enzyme protein** [Leucyl aminopeptidase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2014-00354, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme leucyl aminopeptidase from the non-genetically modified Lichtheimia ramosa strain AE-PER](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Dairy processing (whey processing)
- Protein processing
- 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 273.7 mg TOS/kg RM

Usage details The food enzyme is intended to be used in five food manufacturing processes: Processing of dairy products (Production of flavouring preparations from dairy products, Production of modified milk proteins), Processing of meat and fish products (Production of protein hydrolysates from meat and fish proteins), Processing of plant-and fungal-derived products (Production of protein hydrolysates from plants and fungi, Processing of yeast and yeast products)