



Food enzyme aspergillopepsin I

1 General information

Submitter Suntaq International Limited
Commission ID [EFSA-Q-2024-00425](#)

2 Source

Organism [Aspergillus niger](#)
GMM No
Strain CCTCC M 2023234

3 EFSA Applications

- **Enzyme protein** [Aspergillopepsin I](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2024-00425, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme abstract aspergillopepsin I from the non-genetically modified Aspergillus niger strain CCTCC M 2023234](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Cereal processing
- Dairy processing (whey processing)
- Food processing
- Fruit and vegetable 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 110.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in eight food manufacturing processes: Processing of dairy products (Production of modified milk proteins), Processing of meat and fish products (Production of protein hydrolysates from meat and fish proteins), Processing of cereals and other grains (Production of brewed products, Production of distilled alcohol), Processing of fruits and vegetables (Production of juices, Production of wine and wine vinegar, Production of alcoholic beverages other than grape wine), Processing of plant- and fungal-derived products (Production of protein hydrolysates from plants and fungi)