

Food enzyme cellulase, endo-1,3(4)- β -glucanase and endo-1,4- β -xylanase

1 General information

Submitter AB Enzymes GmbH
Commission ID [EFSA-Q-2023-00194](#)

2 Source

Organism [Trichoderma reesei](#)
GMM No
Strain AR-999

3 EFSA Applications

- **Enzyme protein** [Cellulase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** [EFSA-Q-2023-00194](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of a food enzyme containing cellulase, endo-1,3\(4\)- \$\beta\$ -glucanase and endo-1,4- \$\beta\$ -xylanase activities from the non-genetically modified *Trichoderma reesei* strain AR-999](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Cereal processing
- Fruit and vegetable 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 the selection of relevant food categories and the application of technical conversion factors (EFSA CEP Panel, 2023).

Intended use level 95.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in 11 food manufacturing processes: Processing of cereals and other grains (Production of starch and gluten fractions, Production of baked products, Production of cereal-based products other than baked, Production of brewed products, Production of distilled alcohol), Processing of fruits and vegetables (Production of juices, Production of fruit and vegetable products other than juices, Production of wine and wine vinegar, Production of distilled alcoholic beverages, Production of alcoholic beverages other than grape wine), Processing of yeast and yeast products