



Food enzyme cellulase

1 General information

Submitter Kerry Ingredients & Flavours
Commission ID [EFSA-Q-2023-00263](#)

2 Source

Organism [Trichoderma reesei](#)
GMM No
Strain 480KY

3 EFSA Applications

- **Enzyme protein** [Cellulase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** [EFSA-Q-2023-00263](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme containing cellulase and endo-1,3\(4\)- \$\beta\$ -glucanase activities from the non-genetically modified Trichoderma reesei strain 480KY](#)

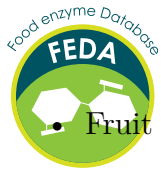
4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Beer and cereal based beverages
- Cereal based distilled alcoholic beverages



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 selection of relevant food categories and application of technical conversion factors (EFSA CEP Panel, 2023).

Intended use level 200.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in eight 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 wine and wine vinegar), Processing of yeast and yeast products