Food enzyme endo-1,3(4)-β-glucanase

1 General information

Submitter DSM Food Specialties B.V.
Commission ID EFSA-Q-2021-00646

2 Source

Organism Rasamsonia emersonii
GMM No
Strain FGB

3 EFSA Applications

- **Enzyme protein** Endo-1,3(4)-β-glucanase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2021-00646, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme containing endo-1,3(4)-β-glucanase, endo-1,4-β-xylanase and cellulase activities from the non-genetically modified Rasamsonia emersonii strain FGB

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Beer and cereal based beverages
- Production of wine
- Vinegar production

- 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). The applicant provided a list of the FoodEx categories that should be considered for the exposure estimation to the production of processed flavour from yeast, together with their respective technical conversion factors. This list has been revised by the Panel.

Intended use level 3.5 mg TOS/kg RM

Usage details The food enzyme is intended to be used in four food manufacturing processes: Processing of cereals and other grains (Production of brewed products), Processing of fruits and vegetables (Production of wine and wine vinegar), Processing of plant-and fungal-derived products (Production of plant-based analogues of milk and milk products), Processing of yeast and yeast products (Production of processed flavour from yeast)