



# Food enzyme endo-polygalacturonase

## 1 General information

**Submitter** Suntaq International Limited  
**Commission ID** [EFSA-Q-2023-00227](#)

## 2 Source

**Organism** [Aspergillus niger](#)  
**GMM** No  
**Strain** CCTCC M 2023236

## 3 EFSA Applications

- **Enzyme protein** [Endo-polygalacturonase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** [EFSA-Q-2023-00227](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of a food enzyme containing endo-polygalacturonase, pectinesterase and pectin lyase activities from the non-genetically modified Aspergillus niger strain CCTCC M 2023236](#)

## 4 Manufacturing

**Production** Fermentation

## 5 Industrial activity

**Intended food use**

- 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** 56.3 mg TOS/kg RM

**Usage details** The food enzyme is intended to be used in six food manufacturing processes: 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 alcoholic beverages other than grape wine), Processing of plant-and fungal-derived products (Production of tea and other herbal and fruit infusions, Production of plant extracts)