

Food enzyme mannan endo-1,4- β -mannosidase

1 General information

Submitter HBI Enzymes Inc.

Commission ID [EFSA-Q-2022-00519](#)

2 Source

Organism [Aspergillus niger](#)

GMM No

Strain HBI-GM01

3 EFSA Applications

- **Enzyme protein** [endo-1,4- \$\beta\$ -mannosidase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2022-00519, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme mannan endo-1,4- \$\beta\$ -mannosidase from the non-genetically modified Aspergillus niger HBI-GM01](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Cereal processing
- Coffee 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 partially hydrolysed polysaccharides from galactomannans, together with their respective technical conversion factors. This list has been revised by the Panel and the final outcome that was used for the exposure calculation.

Intended use level 55.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in three food manufacturing processes: Processing of cereals and other grains (Production of baked products), Processing of plant-and fungal-derived products (Production of coffee extracts, Production of partially hydrolysed polysaccharides from galactomannans)