

Food enzyme pectin lyase

1 General information

Submitter Solyve

Commission ID [EFSA-Q-2023-00020](#)

2 Source

Organism [Aspergillus luchuensis](#)

GMM No

Strain CBS 141530

3 EFSA Applications

- **Enzyme protein** [Pectin lyase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2023-00020, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme pectin lyase from the non-genetically modified Aspergillus luchuensis strain CBS 141530](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Coffee processing
- Fruit and vegetable processing
- Oils and fats processing
- Plant extraction

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 110.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in 12 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 vinegars, Production of alcoholic beverages other than grape wine, Production of distilled alcoholic beverages), Processing of plant-and fungal-derived products (Production of refined and unrefined sugar, Production of edible oils from plant and algae, Production of green coffee beans by demucilation, Production of coffee extracts, Production of coffee substitutes, Production of tea and other herbal and fruit infusions, Production of plant extracts (as flavouring preparations))