



# Food enzyme pectinesterase

## 1 General information

**Submitter** Solyve

**Commission ID** [EFSA-Q-2023-00222](#)

## 2 Source

**Organism** [Aspergillus luchuensis](#)

**GMM** No

**Strain** CBS 148463

## 3 EFSA Applications

- **Enzyme protein** [Pectinesterase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** [EFSA-Q-2023-00222](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme pectinesterase from the non-genetically modified Aspergillus luchuensis strain CBS 148463](#)

## 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** 20.0 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 vinegar, 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))