

Food enzyme pectinesterase

1 General information

Submitter Shin Nihon Chemical Co., Ltd
Commission ID [EFSA-Q-2023-00269](#)

2 Source

Organism [Aspergillus luchuensis](#)
GMM No
Strain AP2 903-6

3 EFSA Applications

- **Enzyme protein** [Pectinesterase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2023-00269, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme pectinesterase from the non-genetically modified Aspergillus luchuensis strain AP2 903-6](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Cereal processing
- Fruit and vegetable processing



Exposure level Chronic exposure to the food enzyme–TOS was calculated 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 8.0 mg TOS/kg starch

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 fruits and vegetables (Production of juices, Production of fruit and vegetable products other than juices)