

# Safety evaluation of the food enzyme endo-1,3(4)- $\beta$ -glucanase from the non-genetically modified *Trichoderma reesei* strain TG-M5-337

## 1 Report

**Status** Finished

**EFSA question number** [EFSA-Q-2023-00295](#)

**Adopted** 12-11-2025

**Previous authorisations** The applicant has submitted a dossier in support of the application for authorisation of the food enzyme endo-1,3(4)- $\beta$ -glucanase from a non-genetically modified *Trichoderma reesei* (strain TG-M5-337). Additional information, requested from the applicant during the assessment process on 06 June 2024 and 21 October 2025, was received on 16 July 2024 and 24 October 2025, respectively

## 2 Production method

**Manufacturing** The production strain is grown as a pure culture using a typical industrial medium in a fermentation system with conventional process controls in place

**Formulation** Unknown

**Downstream processing** After completion of the fermentation, the enzyme is extracted with, and the solid biomass is removed from the fermentation broth by centrifugation and filtration. The filtrate containing the enzyme is further purified and concentrated, including an ultrafiltration step in which enzyme protein is retained, while most of the low molecular mass material passes the filtration membrane and is discarded

**Average TOS (w/w)** 15.1 %

**Average activity/TOS** 1.1 U/mg TOS

## 3 EFSA tested impurities

**Production strain and recombinant DNA** The absence of viable cells of the production strain in the food enzyme was demonstrated.

**Allergenicity** When used for the production of distilled alcohols, the Panel considered that a risk of allergic reactions upon dietary exposure can be excluded. For the remaining



intended uses, the risk of allergic reactions upon dietary exposure to this food enzyme cannot be excluded, but the likelihood is low.

**Antimicrobial resistance** No antimicrobial activity was detected in any of the tested batches.

**Antifoam agents** /

**Other** The presence of aflatoxins (B1, B2, G1, G2), sterigmatocystin, zearalenone, ochratoxin A and T-2 toxin was examined in all food enzyme batches and was below the limits of quantification (LoQ) of the applied methods.

**Pathogens**

**Microbiological quality indicators**

**Metals**

**Comments** LoQs: Pb = 5 mg/kg; As = 3 mg/kg. LoQs: aflatoxins (B1, B2, G1, G2) = 0.5 µg/kg each; sterigmatocystin = 100 µg/kg; zearalenone = 100 µg/kg; ochratoxin A = 0.5 µg/kg; T-2 toxin = 100 µg/kg.