Food enzyme α-amylase

1 General information

Submitter Kerry Ingredients & Flavours
Commission ID EFSA-Q-2024-00216

2 Source

Organism Bacillus licheniformis
GMM No
Strain TTME 6280 KY

3 EFSA Applications

- **Enzyme protein** Alpha-amylase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2024-00216, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme α-amylase from the non-genetically modified Bacillus licheniformis strain TTME 6280 KY

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Beer and cereal based beverages
- Cereal based distilled alcoholic beverages
- Cereal processing

- Fruit and vegetable processing
- Sugar 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 69.0 mg TOS/kg RM
Usage details The food enzyme is intended to be used in nine food manufacturing processes: Processing of cereals and other grains (Production of starch and gluten fractions, Production of cereal-based products other than baked, Production of brewed products, Production of glucose syrups and other starch hydrolysates, Production of distilled alcohol), Processing of fruits and vegetables (Production of juices, Production of fruit and vegetable products other than juices, Production of alcoholic beverages other than grape wine)