



Food enzyme 6-Phytase

1 General information

Submitter AB Enzymes GmbH
Commission ID [EFSA-Q-2023-00525](#)

2 Source

Organism [Trichoderma reesei](#)
GMM Yes
Strain AR-766

3 EFSA Applications

- Enzyme protein [4-Phytase](#), cDNA sequence Not available, Mass Not available, Chemical parameters /, Question number [EFSA-Q-2023-00525](#), EFSA Status Finished, Safety evaluation [Safety evaluation of the food enzyme 6-Phytase from the genetically modified Trichoderma reesei strain AR-766](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Beer and cereal based beverages



Exposure level Chronic exposure to the food enzyme–TOS was calculated using the FEIM webtool53 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). Exposure from all FoodEx categories was subsequently summed up, averaged over the total survey period (days) and normalised for body weight. This was done for all individuals across all surveys, resulting in distributions of individual average exposure. Based on these distributions, the mean and 95th percentile exposures were calculated per survey for the total population and per age class. Surveys with only 1 day per subject were excluded and high-level exposure/intake was calculated for only those population groups in which the sample size was sufficiently large to allow calculation of the 95th percentile (EFSA, 2011).

Intended use level 5.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in four food manufacturing processes : Processing of cereals and other grains (Production of baked products, Production of cereal-based products other than baked, Production of distilled alcohol), Processing of plant-and fungal-derived products (Production of plant-based analogues of milk and milk products)