



Food enzyme Acid prolyl endopeptidase

1 General information

Submitter DSM Food Specialties B.V.
Commission ID [2014/37](#)

2 Source

Organism [Aspergillus niger](#)
GMM Yes
Strain GEP

3 EFSA Applications

- **Enzyme protein** [Acid prolyl endopeptidase](#), **cDNA sequence** Not available, **Mass** 56.00 kDa, **Chemical parameters** 485 amino acids , **Question number** EFSA-Q-2014-00852, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme acid prolyl endopeptidase from the genetically modified Aspergillus niger strain GEP](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Beer and cereal based beverages
- Cereal based distilled alcoholic beverages
- Protein processing
- Starch 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 704.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in seven food manufacturing processes (Processing of meat and fish products (Production of protein hydrolysates from meat and fish proteins), Processing of cereals and other grains (Production of brewed products, Production of glucose syrups and other starch hydrolysates, Production of distilled alcohol), Processing of plant-and fungal-derived products (Production of plant-based analogues of milk and milk products, Production of protein hydrolysates from plants and fungi), Processing of yeast and yeast products)