

Food enzyme Beta fructofuranosidase and Beta-glucosidase

1 General information

Submitter Shin Nihon Chemical Co., Ltd
Commission ID [2015/133](#)

2 Source

Organism [Aspergillus tubingensis](#)
GMM No
Strain IN 319

3 EFSA Applications

- **Enzyme protein** [Beta fructofuranosidase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** / , **Question number** EFSA-Q-2016-00577, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme containing \$\beta\$ -fructofuranosidase and \$\beta\$ -glucosidase activities from the non-genetically modified *Aspergillus tubingensis* strain IN 319](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- 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 the selection of relevant food categories and the application of technical conversion factors (EFSA CEP Panel, 2023)

Intended use level 200.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in six food manufacturing processes: Processing of cereals and other grains (Production of brewed products, Production of distilled alcohol), Processing of fruits and vegetables (Production of wine and wine vinegar), Processing of plant-and fungal-derived products (Production of tea and other herbal and fruit infusions), Processing of sugars (Production of confectionery products and beverages, Production of specialty carbohydrates (excluding oligosaccharides) (invert sugar syrups))