Food enzyme Leucyl aminopeptidase

1 General information

Submitter Novozymes A/S
Commission ID 2015/41

2 Source

Organism Aspergillus oryzae
GMM No
Strain NZYM-EX

3 EFSA Applications

- **Enzyme protein** Leucyl aminopeptidase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2015-00373, **EFSA Status** Finished, **Safety evaluation** "Safety evaluation of the food enzyme leucyl aminopeptidase from non-genetically modified Aspergillus oryzae strain NZYM-EX"

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

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

Exposure level Chronic exposure to the food enzyme–TOS was calculated 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 100.0 mg TOS/kg RM

Usage details It is intended to be used in eight food manufacturing processes: processing of dairy products for the production of (1) flavouring preparations, (2) modified milk proteins; processing of plant-and fungal-derived products for the production of (3) protein hydrolysates, (4) soy sauce; processing of meat and fish products for the production of (5) protein hydrolysates; processing of cereals and other grains for the production of (6) baked products, (7) brewed products; (8) processing of yeast and yeast products.