

# Food enzyme Subtilisin

## 1 General information

**Submitter** Danisco US Inc.

**Commission ID** [2015/184](#)

## 2 Source

**Organism** [Bacillus subtilis](#)

**GMM** Yes

**Strain** DP-Ezx62

## 3 EFSA Applications

- **Enzyme protein** [Subtilisin](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** / , **Question number** EFSA-Q-2016-00174, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme subtilisin from the genetically modified Bacillus subtilis strain DP-Ezx62](#)

## 4 Manufacturing

**Production** Fermentation

## 5 Industrial activity

**Intended food use**

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

**Intended use level** 369.0 mg TOS/kg RM

**Usage details** The food enzyme is intended to be used in three food manufacturing processes: Processing of dairy products (Production of modified milk proteins), Processing of meat and fish products (Production of protein hydrolysates from meat and fish proteins), Processing of plant-and fungal-derived products (Production of protein hydrolysates from plants and fungi)