# Food enzyme arabinan endo-1,5-α-l-arabinanase

## 1 General information

**Submitter** Shin Nihon Chemical Co., Ltd
**Commission ID** EFSA-Q-2023-00270

## 2 Source

**Organism** Aspergillus tubingensis
**GMM** No
**Strain** PX22-272

## 3 EFSA Applications

- **Enzyme protein** Arabinan endo-1,5-alpha-L-arabinanase, **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2023-00270, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of a food enzyme containing arabinan endo-1,5-α-l-arabinanase and endo-polygalacturonase activities from the non-genetically modified Aspergillus tubingensis strain PX22-272

## 4 Manufacturing

**Production** Fermentation

## 5 Industrial activity

### Intended food use

- Fruit and vegetable processing
- Oils and fats processing
- Tea 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). The applicant provided a list of the FoodEx categories that should be considered for the exposure estimation to the production of citrus oil essences. This list has been revised by the Panel and the final outcome that was used for the exposure calculation.

**Intended use level** 14.8 mg TOS/kg starch

**Usage details** The food enzyme is intended to be used in seven food manufacturing processes: Processing of fruit and vegetables (Production of juices, Production of fruit and vegetable products other than juices, Production of wine and wine vinegar, Production of alcoholic beverages other than grape wine), Processing of plant-and fungal-derived products (Production of edible oils from plant and algae, Production of tea and other herbal and fruit infusions, Production of citrus oil essences)