

# Food enzyme asparaginase

## 1 General information

**Submitter** Renaissance BioScience Corporation  
**Commission ID** [EFSA-Q-2023-00656](#)

## 2 Source

**Organism** [Saccharomyces cerevisiae](#)  
**GMM** No  
**Strain** ARY-1

## 3 EFSA Applications

- **Enzyme protein** [Asparaginase](#), **cDNA sequence** Not available, **Mass** 38.70 kDa, **Chemical parameters** 362 amino acids, **Question number** EFSA-Q-2023-00656, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme asparaginase from the non-genetically modified Saccharomyces cerevisiae strain ARY-1](#)

## 4 Manufacturing

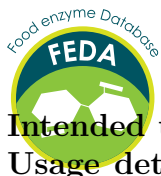
**Production** Fermentation

## 5 Industrial activity

**Intended food use**

- Food 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** 9.0 mg TOS/kg RM

**Usage details** The food enzyme is intended to be used to reduce acrylamide formation during food processing at high temperature and low moisture conditions by hydrolysing asparagine.

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