Food enzyme aspergillopepsin I

1 General information

Submitter Shin Nihon Chemical Co., Ltd
Commission ID EFSA-Q-2023-00246

2 Source

Organism Aspergillus sp.
GMM No
Strain ACP 112–311

3 EFSA Applications

- **Enzyme protein** Aspergillopepsin I, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2023-00246, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme containing aspergillopepsin I and carboxypeptidase C activities from the non-genetically modified Aspergillus sp. strain ACP 112–311

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Cereal based distilled alcoholic beverages
- Dairy processing (whey processing)

- Fruit and vegetable processing
- Plant extraction
- Protein processing
- Soya sauce manufacturing
- Tea processing
- Yeast 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 33.0 mg TOS/kg RM
Usage details The food enzyme is intended to be used in 14 food manufacturing processes: Processing of dairy products (Production of flavouring preparations from dairy products, Production of modified milk proteins), Processing of meat and fish products (Production of protein hydrolysates from meat and fish proteins), Processing of cereals and other grains (Production of baked products, Production of cereal-based products other than baked, Production of brewed products, Production of distilled alcohol), Processing of fruits and vegetables (Production of non-wine vinegar), Processing of plant-and fungal-derived products (Production of tea and other herbal and fruit infusions, Production of plant extracts, Production of plant-based analogues of milk and milk products, Production of soy sauce, Production of protein hydrolysates from plants and fungi), Processing of yeast and yeast products