Food enzyme aspergillopepsin I

1 General information

Submitter Shin Nihon Chemical Co., Ltd
Commission ID EFSA-Q-2023-00268

2 Source

Organism Aspergillus sp.
GMM No
Strain LPL 3U-3-10

3 EFSA Applications

- **Enzyme protein** Aspergillopepsin I, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2023-00268, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme aspergillopepsin I from the non-genetically modified Aspergillus sp. strain LPL 3U-3-10

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Cereal processing
- Dairy processing (whey processing)
- Production of wine

- Tea processing
- Vinegar production
- 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 300.0 mg TOS/kg RM
Usage details The food enzyme is intended to be used in 16 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 wine and wine vinegar, Production of non-wine vinegar), 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 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.