

Food enzyme cellulase

1 General information

Submitter HBI Enzymes Inc.

Commission ID [EFSA-Q-2022-00518](#)

2 Source

Organism [Aspergillus niger](#)

GMM No

Strain HBI-AC01

3 EFSA Applications

- **Enzyme protein** [Cellulase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** [EFSA-Q-2022-00518](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme cellulase from the non-genetically modified Aspergillus niger strain HBI-AC01](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Beer and cereal based beverages

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 selection of relevant food categories and application of technical conversion factors (EFSA CEP Panel, 2023).



Intended use level 392.0 mg TOS/kg RM

Usage details The food enzyme is intended to be used in three food manufacturing processes: Processing of cereals and other grains (Production of baked products, Production of brewed products, Production of distilled alcohol)

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