

Food enzyme d-psicose 3-epimerase

1 General information

Submitter Tate & Lyle Ingredients France SAS

Commission ID [EFSA-Q-2024-00310](#)

2 Source

Organism [Escherichia coli](#)

GMM Yes

Strain K-12 W3110-TKO CDX-088

3 EFSA Applications

- **Enzyme protein** [D-psicose 3-epimerase](#), **cDNA sequence** Not available, **Mass** 33.10 kDa, **Chemical parameters** 289 amino acids , **Question number** EFSA-Q-2024-00310, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme D-psicose 3-epimerase from the genetically modified Escherichia coli strain K-12 W3110-TKO CDX-088](#)

4 Manufacturing

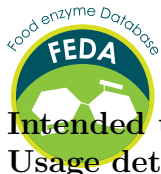
Production Fermentation

5 Industrial activity

Intended food use

- Sugar processing

Exposure level The Panel accepted the evidence provided as sufficient to conclude that the presence of residual amounts of food enzyme-TOS after processing of d-allulose is negligible (EFSA CEP Panel, 2023). Consequently, a dietary exposure was not calculated.



Intended use level 12.6 mg TOS/kg RM

Usage details The food enzyme is intended to be used in the processing of sugars for the production of specialty carbohydrates (d-allulose).

 sciensano