Food enzyme endo-1,4-β-xylanase

1 General information

Submitter Genencor International B.V.
Commission ID EFSA-Q-2024-00079

2 Source

Organism Bacillus subtilis
GMM Yes
Strain DP-Ezd119

3 EFSA Applications

- **Enzyme protein** Endo-1,4-beta-xylanase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2024-00079, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme endo-1,4-β-xylanase from the genetically modified Bacillus subtilis strain DP-Ezd119

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Cereal processing

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 the selection of relevant food categories and the application of technical conversion factors (EFSA CEP Panel, 2023). Exposure from all FoodEx categories was subsequently summed up, averaged over the total survey period (days) and normalised for body weight. This was done for all individuals across all surveys, resulting in distributions of individual average exposure. Based on these distributions, the mean and 95th percentile exposures were calculated per survey for the total population and per age class. Surveys with only 1 day per subject were excluded, and high-level exposure/intake was calculated for only those population groups in which the sample size was sufficiently large to allow the calculation of the 95th percentile (EFSA, 2011).

Intended use level 8.3 mg TOS/kg flour

Usage details The food enzyme is intended to be used in the processing of cereals and other grains for the production of baked products