



# Food enzyme endo-1,4-β-xylanase

#### 1 General information

Submitter Genencor International B.V. Commission ID EFSA-Q-2023-00225

#### 2 Source

Organism Aspergillus luchuensis

GMM No

Strain DP-Azd103

### 3 EFSA Applications

Enzyme protein Endo-1,4-beta-xylanase, cDNA sequence Not available, Mass Not available, Chemical parameters /, Question number EFSA-Q-2023-00225, EFSA Status Finished, Safety evaluation Safety evaluation of the food enzyme endo-1,4-β-xylanase from the non-genetically modified Aspergillus luchuensis strain DP-Azd103

## 4 Manufacturing

**Production** Fermentation

### 5 Industrial activity

#### Intended food use

• Bakery and cereal based products

**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 5.4 mg TOS/kg flour

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