Food enzyme endo-1,4-β-xylanase

1 General information

Submitter Solyve
Commission ID EFSA-Q-2023-00230

2 Source

Organism Aspergillus tubingensis
GMM No
Strain CBS 138353

3 EFSA Applications

- **Enzyme protein** Endo-1,4-beta-xylanase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2023-00230, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme containing endo-1,4-β-xylanase and endo-1,3(4)-β-glucanase from the non-genetically modified Aspergillus tubingensis strain CBS 138353

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Beer and cereal based beverages
- Fruit and vegetable processing

- Plant extraction
- 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 70.0 mg TOS/kg RM
Usage details The food enzyme is intended to be used in 11 food manufacturing processes (Processing of cereals and other grains (Production of flour, starch and gluten fractions, baked products, cereal-based products other than baked, brewed products, distilled alcohol), Processing of fruits and vegetables (Production of juices, fruit and vegetable products other than juices, wine and wine vinegar), Processing of plant-and fungal-derived products (Production of plant extracts (as flavouring preparations)), Processing of yeast and yeast products)