Food enzyme endo-polygalacturonase

1 General information

Submitter Shin Nihon Chemical Co., Ltd
Commission ID 2015/156

2 Source

Organism Rhizopus oryzae
GMM No
Strain MC3-3-9

3 EFSA Applications

- **Enzyme protein** Endo-polygalacturonase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2016-00656, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme endo-polygalacturonase from the non-genetically modified Rhizopus oryzae strain MC3-3-9

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Fruit and vegetable processing
- Tea 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 17.0 mg TOS/kg RM
Usage details The food enzyme is intended to be used in five food manufacturing processes : Processing of fruit and vegetables (Production of juices, Production of fruit and vegetable products other than juices, Production of distilled alcoholic beverages), Processing of plant-and fungal-derived products (Production of tea and other herbal and fruit infusions, Production of plant-based analogues of milk and milk products)