



Food enzyme endo-polygalacturonase

1 General information

Submitter AB Enzymes GmbH Commission ID EFSA-Q-2023-00372

2 Source

Organism Trichoderma reesei GMM Yes Strain AR-414

3 EFSA Applications

• Enzyme protein Endo-polygalacturonase, cDNA sequence Not available, Mass Not available, Chemical parameters /, Question number EFSA-Q-2023-00372, EFSA Status Finished, Safety evaluation Safety evaluation of the food enzyme endo-polygalacturonase from the genetically modified Trichoderma reesei strain AR-414

4 Manufacturing

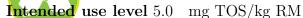
Production Fermentation

5 Industrial activity

Intended food use

• Fruit and vegetable 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).



The food enzyme is intended to be used in eight food manufacturing Usage details processes: Processing of fruits and vegetables (Production of juices Fruits and vegetables, Production of fruit and vegetable products other than juices, Production of wine and wine vinegar, Production of alcoholic beverages other than grape wine, Production of distilled alcoholic beverages), Processing of plant-and fungal-derived products (Production of green coffee beans by demucilation, Production of coffee extracts, Production of plant extracts for flavouring preparations)