Food enzyme endo-polygalacturonase

1 General information

Submitter Shin Nihon Chemical Co., Ltd
Commission ID EFSA-Q-2023-00265

2 Source

Organism Aspergillus luchuensis
GMM No
Strain GSP-4-404

3 EFSA Applications

- **Enzyme protein** Endo-polygalacturonase, **cDNA sequence** **Not available**, **Mass** **Not available**, **Chemical parameters** /, **Question number** EFSA-Q-2023-00265, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of the food enzyme containing endo-polygalacturonase and pectinesterase activities from the non-genetically modified Aspergillus luchuensis strain GSP-4-404

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Cereal processing
- Fruit and vegetable processing

- Production of wine
- 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). The applicant provided a list of the FoodEx categories that should be considered for the exposure estimation to the production of citrus oil essences

Intended use level 9.1 mg TOS/kg RM

Usage details The food enzyme is intended to be used in eight food manufacturing processes: Processing of cereals and other grains (Production of baked products), Processing of fruits and vegetables (Production of juices, Production of fruit and vegetable products other than juices, Production of wine and wine vinegar, Production of alcoholic beverages other than grape wine), Processing of plant-and fungal-derived products (Production of edible oils from plant and algae, Production of tea and other herbal and fruit infusions, Production of citrus oil essences)