



Food enzyme glucan 1,4- α -maltohydrolase

1 General information

Submitter Genencor International B.V.
Commission ID [EFSA-Q-2025-00014](#)

2 Source

Organism [Bacillus licheniformis](#)
GMM Yes
Strain DP-Dzb115

3 EFSA Applications

- **Enzyme protein** [Glucan 1,4- \$\alpha\$ -maltohydrolase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2025-00014, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme glucan 1,4- \$\alpha\$ -maltohydrolase from the genetically modified Bacillus licheniformis strain DP-Dzb115](#)

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 using the FEIM webtool38 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 20.0 mg TOS/kg flour

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