

Food enzyme pullulanase

1 General information

Submitter Genencor International B.V.

Commission ID [EFSA-Q-2024-00088](#)

2 Source

Organism [Bacillus licheniformis](#)

GMM Yes

Strain DP-Dzp107

3 EFSA Applications

- **Enzyme protein** [Pullulanase](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2024-00088, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme pullulanase from the genetically modified Bacillus licheniformis strain DP-Dzp107](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Beer and cereal based beverages
- Cereal based distilled alcoholic beverages



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 11.5 mg TOS/kg RM

Usage details The food enzyme is intended to be used in three food manufacturing processes: Processing of cereals and other grains (Production of brewed products, Production of glucose syrups and other starch hydrolysates, Production of distilled alcohol)