



# Food enzyme subtilisin

## 1 General information

**Submitter** Kerry Ingredients & Flavours  
**Commission ID** [EFSA-Q-2024-00552](#)

## 2 Source

**Organism** [Bacillus paralicheniformis](#)  
**GMM** Yes  
**Strain** AP-GKY

## 3 EFSA Applications

- **Enzyme protein** [Subtilisin](#), **cDNA sequence** Not available, **Mass** 38.80 kDa, **Chemical parameters** /, **Question number** [EFSA-Q-2024-00552](#), **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme subtilisin from the genetically modified Bacillus paralicheniformis strain AP-GKY](#)

## 4 Manufacturing

**Production** Fermentation

## 5 Industrial activity

**Intended food use**

- Bakery and cereal based products
- Dairy processing (whey processing)
- Protein processing
- Yeast production



**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, 2023b).

**Intended use level** 280.0 mg TOS/kg RM

**Usage details** The food enzyme is intended to be used in six food manufacturing processes (Processing of dairy products (Production of modified milk proteins), Processing of meat and fish products (Production of protein hydrolysates from meat and fish protein), Processing of cereals and other grains (Production of cereal-based products other than baked), Processing of plant-and fungal-derived products (Production of edible oils from plant and algae, Production of protein hydrolysates from plants and fungi), Processing of yeast and yeast products)