

Food enzyme thermomycolin

1 General information

Submitter AB Enzymes GmbH
Commission ID [EFSA-Q-2023-00367](#)

2 Source

Organism [Trichoderma reesei](#)
GMM Yes
Strain AR-201

3 EFSA Applications

- **Enzyme protein** [thermomycolin](#), **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2023-00367, **EFSA Status** Finished, **Safety evaluation** [Safety evaluation of the food enzyme thermomycolin from the genetically modified Trichoderma reesei strain AR-201](#)

4 Manufacturing

Production Fermentation

5 Industrial activity

Intended food use

- Bakery and cereal based products
- Dairy processing (whey processing)
- Protein processing
- Yeast 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, 2023).

Intended use level 42.0 mg TOS/kg RM

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