

# Safety evaluation of the food enzyme asparaginase from the non-genetically modified *Saccharomyces cerevisiae* strain ARY-2

## 1 Report

**Status** Finished

**EFSA question number** [EFSA-Q-2024-00076](#)

**Adopted** 25-06-2025

**Previous authorisations** The applicant has submitted a dossier in support of the application for authorisation of the food enzyme asparaginase from non-GM *Saccharomyces cerevisiae*, Acryleas<sup>TM</sup> (ARY-2). Additional information, requested from the applicant during the assessment phase on 05 February 2025, was received on 19 February 2025

## 2 Production method

**Manufacturing** The production strain is grown as a pure culture using a typical industrial medium in a submerged, fed-batch fermentation system with conventional process controls in place

**Formulation** Unknown

**Downstream processing** After completion of the fermentation, the yeast is separated from the fermentation broth by centrifugation and rinsed with water

**Average TOS (w/w)** 88.8 %

**Average activity/TOS** 0.6 ASNU/mg TOS

## 3 EFSA tested impurities

**Production strain and recombinant DNA** The applicant stated that the food enzyme contains viable yeast cells

**Allergenicity** the Panel considered that, under the conditions of use, a risk of allergic reactions upon dietary exposure to this food enzyme, particularly for yeast allergic individuals, cannot be excluded. However, the likelihood of such reactions will not exceed the risk of reactions after yeast consumption

**Antimicrobial resistance** /



Antifoam agents /

Other /

Pathogens

Microbiological quality indicators

Metals

Coments LoQ: Pb = 0.05 mg/kg.

