

Safety evaluation of the food enzyme triacylglycerol lipase from the genetically modified *Trichoderma reesei* strain DP-Nzk118

1 Report

Status Finished

EFSA question number [EFSA-Q-2025-00374](#)

Adopted 17-06-2026

Previous authorisations The applicant has submitted a dossier in support of the application for authorisation of the food enzyme triacylglycerol lipase from *Trichoderma reesei* DP-Nzk118. Additional information, requested from the applicant during the assessment phase on 18 December 2025, was received on 27 April 2026.

2 Production method

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

Formulation Unknown

Downstream processing After completion of the fermentation, the solid biomass is removed from the fermentation broth by filtration. The filtrate containing the enzyme is further purified and concentrated, including an ultrafiltration step in which the enzyme protein is retained, while most of the low molecular mass material passes the filtration membrane and is discarded.

Average TOS (w/w) 27.3 %

Average activity/TOS 5.2 DFU/mg TOS

3 EFSA tested impurities

Production strain and recombinant DNA The absence of viable cells of the production strain in the food enzyme was demonstrated. The absence of recombinant DNA in the food enzyme was demonstrated.



Allergenicity In conclusion, when used for the production of distilled alcohol, the Panel considered that a risk of allergic reactions upon dietary exposure can be excluded

Antimicrobial resistance No antimicrobial activity was detected in any of the tested batches.

Antifoam agents /

Other /

Pathogens

Microbiological quality indicators

Metals

Comments LoD Pb = 0.01 mg/kg.