



29 February 2016

Project Officer Application A1109  
Food Standards Australia New Zealand  
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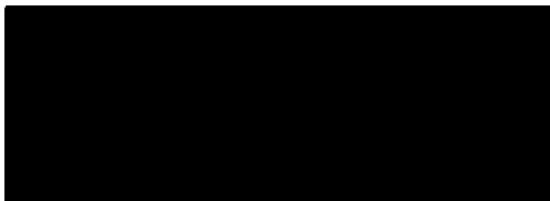
Dear Sir/Madam

**Application A1109 – Glutaminase from *Bacillus amyloliquefaciens* as a processing aid (Enzyme) – Call for Submissions**

Thank you for the opportunity to comment on this application. The Ministry for Primary Industries (MPI) has the following comments to make.

MPI supports Option 1 to amend the table to subsection S18- 4(5) in Schedule 18 to insert a new entry to permit the use of glutaminase (EC number 3.5.1.2) sourced from *Bacillus amyloliquefaciens* as a processing aid in food. However, we note that the use of the enzyme aims to increase the glutamate content of certain seasoning ingredients and sauces, as such as soy sauce. MPI questions whether consideration is needed to inform consumers who may be sensitive to glutamate. For example, where the levels of free glutamate were found to be comparable to that present by using the flavour enhancer MSG. In this case the added MSG would be required to be labelled as an ingredient, where neither the enzyme used as a processing aid, nor the resulting glutamate would be need to be labelled.

Yours sincerely



Manager Food Science and Risk Assessment

*Growing and Protecting New Zealand*

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