

**Comments from the Victorian Departments of Health & Human Services and Economic Development, Jobs, Transport & Resources**

**Due date of submission – 29 February 2016**

The Victorian Departments of Health & Human Services and Economic Development, Jobs, Transport & Resources (the departments) welcome the opportunity to provide comments on Application A1109 – Glutaminase from *Bacillus amyloliquefaciens* (the Application).

From the FSANZ assessment report it is understood that:

- The purpose of the application is to permit the use of this glutaminase (the enzyme) as a processing aid to be used in the production of certain seasoning ingredients (for example, hydrolysed vegetable protein, yeast extract etc) or foods used as seasoning (for example, soy sauce, miso etc).
- The enzyme provides an alternative means of producing the important flavour characteristics associated with glutamates. It would be used instead of the addition of mono sodium glutamate, or the use of acid hydrolysis to produce glutamates.
- The source strain, the bacterium *Bacillus amyloliquefaciens*, and the enzyme glutaminase, have a history of safe use.
- The use of the enzyme is technologically justified.
- FSANZ's risk assessment conclusions provide evidence that there are no safety risks from the use of the enzyme as a processing aid.

On the basis of this understanding, the departments support the progression of the Application.