

AB Enzymes GmbH

Project Officer Application A1252  
Food Standards Australia New Zealand  
PO Box 10559  
The Terrace  
Wellington 6036

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Tēnā koe,

## **Application A1252 - Glucoamylase from GM *Aspergillus niger* as a processing aid**

Thank you for the opportunity to comment on this application. New Zealand Food Safety (NZFS) has the following comments to make:

NZFS supports amending Schedule 18 – Processing Aids of the Australia New Zealand Food Standards Code to permit the use of the enzyme glucoamylase (EC 3.2.1.3) sourced from GM *Aspergillus niger*, containing a protein engineered variant of the glucoamylase gene from *Penicillium oxalicum*, to be used as a processing aid for use in baking processes, brewing processes and starch processing for the production of starch hydrolysates, including glucose syrups. The maximum permitted level or amount of this enzyme that may be present in the food is an amount consistent with Good Manufacturing Practice.

We note FSANZ's assessment that there are no safety concerns associated with the use of the enzyme as a processing aid, and its use is technologically justified.

Nāku noa, nā

