

Nom de l'enzyme, Avis EFSA et date de publication	Conclusion
<p>Peroxidase obtained from soybean (Glycine max) hulls</p> <p>http://onlinelibrary.wiley.com/doi/10.2903/j.efsa.2017.5119/pdf</p> <p>21 décembre 2017</p>	<p>Based on the manufacturing process and the compositional and biochemical data provided, and taking into account the comparative dietary intake assessment, the Panel considers that the food enzyme peroxidase obtained from soybean hulls by the company Kerry Ingredients & Flavours does not give rise to safety concerns under the intended conditions of use.</p> <p>The Panel noted that the food enzyme may contain allergenic soybean proteins, thus, adverse reactions in susceptible soybean allergic individuals cannot be ruled out.</p>
<p>Pullulanase from Pullulanibacillus naganensis strain AE-PL</p> <p>http://onlinelibrary.wiley.com/doi/10.2903/j.efsa.2017.5009/epdf</p> <p>25 octobre 2017</p>	<p>Based on the removal of residual amounts of TOS from glucose syrups, consumer exposure is not expected. In addition to the safety of the manufacturing process, the compositional and biochemical data lead the Panel to conclude that the food enzyme pullulanase from P. naganensis (strain AE-PL) does not give rise to safety concerns under the intended conditions of use.</p>
<p>a β-amylase food enzyme obtained from wheat (Triticum spp.)</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/4754</p> <p>10 mai 2017</p>	<p>Based on the described manufacturing process and the compositional and biochemical data provided, and taking into account the negligible intake, the Panel concluded that this β-amylase food enzyme obtained from wheat by Roquette does not raise safety concern under the intended conditions of use.</p>
<p>β-amylase obtained from soybean (Glycine max) whey</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/4757</p> <p>10 mai 2017</p>	<p>Based on the manufacturing process and the compositional and biochemical data provided, and taking into account the dietary intake assessment, the Panel considered the food enzyme β-amylase obtained from soybean not to give rise to safety concerns under the intended conditions of use, except that Japanese rice cake produced with this food enzyme may contain traces of soybean allergens.</p>
<p>endo-1,4-β-xylanase from genetically modified Aspergillus niger strain XYL</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/4755</p> <p>10 mai 2017</p>	<p>No safety concerns were identified in relation to the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided, allergenicity and exposure assessments. Regarding the toxicological studies, the repeated dose oral 90-day study also did not raise safety concerns. However, in the absence of the recommended combination of microbial strains used in the Ames test, no conclusions can be drawn on a DNA oxidising or cross-linking potential. Consequently, no final conclusion can be drawn on genotoxicity.</p>

<p>β-amylase obtained from barley (Hordeum vulgare)</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/4756</p> <p>10 mai 2017</p>	<p>Based on the origin of the food enzyme from edible parts of barley, the enzyme-manufacturing process, the compositional and biochemical data provided, the allergenicity and dietary exposure assessment, the Panel considers that this food enzyme b-amylase obtained from barley by the companies Genencor International B.V. and Senson Oy does not raise safety concerns under the intended conditions of use.</p>
<p>Lipase from Aspergillus oryzae strain NZYM-AL</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/3778</p> <p>10 mai 2017</p>	<p>Based on the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided and the findings in the toxicological studies, the food enzyme "Lipase from a genetically modified strain of Aspergillus oryzae (strain NZYM-AL)" does not give rise to safety concern under the intended conditions of use.</p>
<p>Lipase from Aspergillus oryzae strain NZYM-LH</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/3763</p> <p>11 juillet 2014</p>	<p>Based on the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided and findings in the toxicological studies, the food enzyme "Lipase from a genetically modified strain of Aspergillus oryzae (strain NZYM-LH)" does not raise a safety concern under the intended conditions of use.</p>
<p>Lipase from Aspergillus oryzae strain NZYM-FL</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/3762</p> <p>11 juillet 2014</p>	<p>Based on the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided and the toxicological studies, the food enzyme "Lipase from a genetically modified strain of Aspergillus oryzae (strain NZYM-FL)" does not raise safety concern under the intended conditions of use.</p>
<p>Xylanase from Aspergillus oryzae strain NZYM-FB</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/3645</p> <p>14 mai 2014</p>	<p>Based on the genetic modifications performed, the manufacturing process, the compositional and biochemical data provided and findings in the toxicological studies, the food enzyme "Xylanase from a genetically modified strain of Aspergillus oryzae (strain NZYM-FB)" does not raise safety concern under the intended conditions of use.</p>