

Project Officer Application A1211
Food Standards Australia New Zealand
PO Box 10559
The Terrace
Wellington 6036

7th September 2021

Tēnā koe,

Application A1211 - Maltogenic alpha amylase enzyme from GM *Bacillus licheniformis*

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 (the Code) to permit the enzyme maltogenic alpha-amylase (EC 3.2.1.133) derived from *Bacillus licheniformis*, containing the gene for maltogenic alpha amylase isolated from *Geobacillus stearothermophilus* for use as a food processing for use in brewing, manufacture of bakery products, the production of potable alcohol and starch processing. The maximum level at which the enzyme may be present in the food is an amount consistent with GMP.

We note FSANZ's assessment that there are no safety concerns associated with the use of the enzyme as a processing aid.

NZFS notes a food for retail sale or sold to a caterer that contains the enzyme as an ingredient (e.g. bread) would be required to be labelled 'genetically modified' in conjunction with the name of the enzyme. Further, we note that allergen labelling requirements will apply if any soy or wheat (from the enzyme production), is present in a food for sale.

