

Comments from the Victorian Department of Health and Human Services and the Victorian Department of Jobs, Precincts and Regions.

Due date of submission – 19 March 2019

The Victorian Departments of Health and Human Services and Jobs, Precincts and Regions (the departments) welcome the opportunity to respond to this application to amend the Australia New Zealand Food Standards Code (the Code).

Application A1159 – Triacylglycerol lipase from *Trichoderma reesei* as a Processing Aid (Enzyme) seeks to permit the use of the enzyme, triacylglycerol lipase from a genetically modified strain of *Trichoderma reesei* (*T. reesei*).

From the Food Standards Australia New Zealand (FSANZ) Assessment report it is understood that:

- Triacylglycerol lipase from *T. reesei* is involved in the hydrolysis of ester bonds of triacylglycerols to monoacylglycerols, diacylglycerols, free fatty acids and glycerol. The enzyme would not perform a function in food products at the point of sale, and therefore meets the requirements to be used as a processing aid.
- The enzyme is derived from a genetically modified strain of *T. reesei* containing the lipase 3 gene from *Aspergillus niger var. tubingensis*.
- FSANZ concluded that there are no public health and safety issues associated with the use of the enzyme as a processing aid. The safety of *T. reesei* has previously been assessed by FSANZ and the Code permits several enzymes derived from the organism.
- The Code currently permits the use of triacylglycerol lipase from other microbial sources for the use in the baking and brewing industries.
- Novel DNA or novel protein may remain in the food treated with the enzyme and these foods will need to display genetically modified labelling when sold.

On the basis of the information above, the departments support the progression of Application A1159.