

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

Due date of submission – 8 September 2021

The Victorian Departments of Health 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 A1211 - *Maltogenic alpha-amylase enzyme from GM Bacillus licheniformis* seeks to permit the use of the enzyme maltogenic alpha-amylase derived from a genetically modified (GM) strain of *B. licheniformis*.

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

- Maltogenic alpha-amylase from *B. licheniformis* (the enzyme) is proposed to be used in brewing, manufacture of bakery products, the production of potable alcohol and starch processing. The enzyme would not perform a function in these products, and therefore meets the requirements of a processing aid.
- The enzyme is derived from a genetically modified strain of *B. licheniformis* containing the maltogenic alpha-amylase gene from *Geobacillus stearothermophilus*, which has a history of safe use for the production of food enzymes.
- The safety of *B. licheniformis* has previously been assessed by FSANZ and the Code currently permits several enzymes derived from the organism.
- The enzyme has received approvals for use as a processing aid in France and Denmark.
- Products manufactured using the enzyme maltogenic alpha-amylase derived from GM *B. licheniformis* that list it as an ingredient, or contain novel protein or DNA, will be subject to the GM labelling requirements under the Code.

On the basis of the information above and FSANZ's conclusion that there are no public health and safety issues associated with the use of maltogenic alpha-amylase from the GM *B. licheniformis* as a processing aid, the departments support the progression of Application A1211.