

## **Comments from the Victorian Departments of Environment and Primary Industries and Health**

**Due date – 5 September 2014**

The Victorian Departments of Environment and Primary Industries and Health (the Departments) welcome the opportunity to provide comments on Application A1096.

Application A1096, submitted by Novoenzymes Australia Pty Ltd, seeks approval for a new enzyme for use in breadmaking. The new enzyme is a variant of endo-1,4-beta xylanase sourced from a genetically modified (GM) strain of the bacterium *Bacillus licheniformis* (the strain).

From the FSANZ assessment report it is understood that:

- The enzyme preparation is to be used in the baking industry as a processing aid to modify the arabinoxylans in cereals such as wheat, barley, and oats.
- The enzyme adds value to the bread manufacturing process by facilitating dough handling and improving the characteristics of the final bread.
- The modified residual enzyme is expected to be present in the final food but would be inactive and susceptible to digestion like any other dietary protein.
- If the modified enzyme remains in the final food, the food would be required to be labelled 'genetically modified'.
- The safety of the strain has been thoroughly assessed. It has a long history of safe use as a production strain for food grade enzyme preparations.
- The enzyme preparation complies with international specifications

The Departments acknowledge that no toxicity or allergenicity concerns were raised by FSANZ in its safety assessment of this Application.

On this basis, the Departments support the progression of Application A1096.