

New Zealand Food Safety

Haumarū Kai Aotearoa

Project Officer Application A1210
Food Standards Australia New Zealand
PO Box 10559
The Terrace
Wellington 6036

9th March 2021

Tenā koe,

Application A1210 – Maltogenic alpha amylase enzyme from GM *Saccharomyces cerevisiae*

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 include a protein engineered maltogenic alpha-amylase (EC 3.2.1.133) from a genetically modified (GM) strain of *Saccharomyces cerevisiae* containing the maltogenic alpha amylase gene from *Geobacillus stearothermophilus*. Maltogenic alpha amylase is proposed as a processing aid for use in in the manufacture of bakery products in an amount consistent Good Manufacturing Process (GMP).

We note FSANZ's assessment that based on the available evidence, there are no safety concerns from the proposed uses of maltogenic alpha amylase as a processing aid. The gene donor organism has a history of safe use for the production of food enzymes and raises no public health concerns.

We note the insertion of the additional footnote after the table to S18 – 9(3) referencing the requirements of Standard 1.2.1 and Standard 1.5.2 if the enzyme source is protein engineered, and understand that the intent is to be consistent with the S18 – 4(2) Permitted Enzymes, Note 3.

Consequently we note that food for retail sale or sold to a caterer that contains the enzyme maltogenic alpha amylase sourced from the GM strain *Saccharomyces cerevisiae* would be required to be labelled 'genetically modified' in conjunction with the name of the GM food, if novel DNA or novel protein from the GM strain of *Saccharomyces cerevisiae* remains in that food for sale.



New Zealand Food Safety – Haumarū Kai Aotearoa
Food Science & Risk Assessment Directorate



