

Project Officer Application A1238
Food Standards Australia New Zealand
PO Box 10559
The Terrace
Wellington 6036

19th May 2022

Tēnā koe,

Application A1238 - Serine endopeptidase enzyme from GM *Trichoderma reesei*

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 Thermomycolin (EC 3.4.21.65) one of the class of serine endopeptidases, sourced from *Trichoderma reesei*, expressing a thermomycolin gene from *Malbranchea cinnamomea* as a processing aid for use in the manufacture of meat, vegetable and seafood products.

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. meat stock) would be required to be labelled 'genetically modified' in conjunction with the name of the enzyme.

Nāku noa, nā

