

Project Officer Application A1275
Food Standards Australia New Zealand
PO Box 10559
The Terrace
Wellington 6036

15 November 2023

Tēnā koe,

A1275 - Transglutaminase from GM *Bacillus licheniformis* as a processing aid

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 18–9(3) of the Australia New Zealand Food Standards Code to permit the enzyme transglutaminase (EC 2.3.2.13) sourced from a genetically modified strain of *Bacillus licheniformis* containing the transglutaminase gene from *Streptomyces mobaraensis*, to be used as a processing aid in brewing and in the manufacture of a range of foods, including bakery and other cereal-based products, cheese, fermented dairy products, egg substitutes, meat and fish products, and dairy, fish and meat analogues.

We note from the FSANZ assessment, based on the available evidence, there are no safety concerns from the proposed uses of the enzyme as a food processing aid at GMP levels, and its use is technologically justified.

We note that wording “transglutaminase catalyses *the hydrolysis of* the formation of an isopeptide bond...” is used in the documents supplied by the applicant, and that some explanation of the removal of the term hydrolysis in the CFS and SD1 documents would be helpful.

NZFS notes that the function of transglutaminase enzyme as stated in the *SD1 Section 2.3 Technological purpose*, still refers to hydrolysis which appears to have been amended elsewhere in the documents.

Nāku noa, nā

Karen Lau
Manager Food Science
New Zealand Food Safety