

# APPLICATION FOR A NOMENCLATURE CHANGE IN THE TABLE TO CLAUSE 17 of 'STANDARD 1.3.3 – PROCESSING AIDS' in the AUSTRALIAN NEW ZEALAND FOOD STANDARDS CODE

## ADDENDUM

References cited in this document and included as attachments are:

### 3.1.9 International and other Standards

International Standards

- Protease from *Aspergillus oryzae*, var. is included in the **LIST OF CODEX SPECIFICATIONS FOR FOOD ADDITIVES (CAC/MISC 6-2012)**.

Other National Standards or Regulations

- Proteases from *Aspergillus niger* are approved by the FDA for treatment of wine and juice to reduce or remove heat labile proteins (**Code of Federal Regulations, Title 27, Section 24.246 – Materials authorized for the treatment of wine and juice**).

- Proteases from *Aspergillus niger* have been notified as Generally Recognised as Safe (**GRN No. 89 – US FDA GRAS Notice Inventory**)

- Proteases from *Aspergillus oryzae* have been notified as Generally Recognised as Safe (**GRN No. 90 – US FDA GRAS Notice Inventory**)

- Protease enzymes from *Aspergillus niger* and *Aspergillus oryzae* are approved by the Food and Drug Regulations of Canada for use in a range of food and beverages including Beer, Cheese, Bread, Meat cuts and Plant-based beverages – **Food and Drug Regulations (C.R.C., c. 870), Section B.16.100, Table V**

## II PROCESSING AIDS

C3: Information on the potential allergenicity of the enzyme processing aid

(**Pariza & Foster, 1983, J Food Prot, 46: 453-468; Bindslev-Jensen et al, 2006. Food Chem. Toxicol. 44: 1909-1915; GRAS Notice 333, 2010,**  
<http://www.accessdata.fda.gov/scripts/fcn/fcnDetailNavigation.cfm?rpt=grasListing&id=333>)

D2: Information on the pathogenicity and toxicity of the source microorganism

**Schuster et al.** published a review of the safety of *Aspergillus niger* in 2002 which concluded that it is a safe production organism, so long as ochratoxin A production is excluded.