

29 February 2016

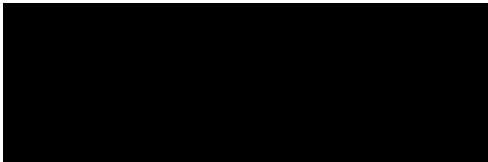
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Dear Sir/Madam

Attached are the comments that the New Zealand Food & Grocery Council wishes to present on the ***Call for submissions – Application A1109: Glutaminase from Bacillus amyloliquefaciens as a Processing Aid (Enzyme).***

Yours sincerely



Katherine Rich
Chief Executive

Food Standards Australia New Zealand
CALL FOR SUBMISSIONS – APPLICATION A1109: GLUTAMINASE
FROM *BACILLUS AMYLOLIQUEFACIENS* AS A PROCESSING AID
(ENZYME).

Date 2016

The New Zealand Food & Grocery Council (the “NZFGC”) welcomes the opportunity to comment on the ***Call for submissions – Application A1109: Glutaminase from Bacillus amyloliquefaciens as a Processing Aid (Enzyme).***

New Zealand Food & Grocery Council

NZFGC represents the major manufacturers and suppliers of food, beverage and grocery products in New Zealand. This sector generates over \$34 billion in the New Zealand domestic retail food, beverage and grocery products market, and over \$31 billion in export revenue from exports to 195 countries – some 72% of total merchandise exports. Food and beverage manufacturing is the largest manufacturing sector in New Zealand, representing 44% of total manufacturing income. Our members directly or indirectly employ more than 400,000 people – one in five of the workforce.

The Application

Amano Enzyme Inc has sought permission to use the enzyme glutaminase (EC number 3.5.1.2) sourced from *Bacillus amyloliquefaciens* as a processing aid. The intention is for the enzyme to be used in the production of certain seasoning ingredients (e.g. yeast extract, hydrolysed vegetable proteins and hydrolysed animal proteins) or food products used as seasonings (e.g. soy sauce, miso, vinegar, fish sauce, etc.). Using glutaminase to increase the glutamate content of foods can be an alternative to the use of chemicals (acid hydrolysis) or to external sources of glutamate (such as monosodium glutamate (MSG)).

Comments

NZFGC supports amendment to the Revised Code to add permission for the use of Glutaminase SD-C100S as a processing aid. We note that this glutaminase has a history of use in Europe and Japan.

Amano Enzyme Inc has stated that the glutaminase is sourced from *B. amyloliquefaciens* through a process of fermentation. After filtration and purification, the glutaminase concentrate is diluted with sodium chloride to produce an enzyme preparation containing 9% (w/w) glutaminase concentration. The enzyme preparation is inactivated either by changing the pH or the temperature of the food, thus ensuring that the enzyme has no function in the final food product.

NZFGC is aware that enzymes used in the processing and manufacture of food are considered processing aids and that these must pre-approved before use. Permitted enzymes of microbial origin that are processing aids are listed in the table to subsection S18—4(5). Currently there are no permissions for the enzyme glutaminase but *B. amyloliquefaciens* is the host microorganism for ten other permitted enzymes in the Code.

FSANZ advises that there were no public health and safety issues associated with the use of the enzyme preparation Glutaminase SD-C100S as a food processing aid on the basis of a toxicity assessment and that it is not likely to be allergenic.

There is no chemical difference between the glutamate that is naturally present in food (e.g. in tomatoes and meat), formed through the enzymatic conversion of L-glutamine, or that which is directly added to food as an ingredient or additive, and there is no difference in the body's physiological response.

In light of the foregoing, as noted above, NZFGC supports the addition to the Australia New Zealand Food Standards Code of glutaminase from *B. amyloliquefaciens* as a processing aid (enzyme).