



17th January 2022

Tēnā koe,

Application A1231 - Maltogenic alpha-amylase from GM *Escherichia coli* as a processing aid (enzyme)

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 maltogenic alpha-amylase (EC 3.2.1.133) sourced from *Escherichia coli* containing the maltogenic alpha-amylase gene from *Geobacillus stearothermophilus* for use in baking, brewing and starch processing. 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. bread) would be required to be labelled 'genetically modified' in conjunction with the name of the enzyme.

