



This is provisional English translation of an excerpt from the original full report.

Safety Assessment Report

Phospholipase produced using JPBL005 strain

(Genetically Modified Food)

Food Safety Commission of Japan (FSCJ)

April 2021

ABSTRACT

The FSCJ conducted a safety assessment of a food additive, phospholipase produced using JPBL005 strain, based on the documents submitted by the applicant.

This additive is phospholipase produced using JPBL005 strain which was generated through the introduction of phospholipase C gene derived from *Bacillus thuringiensis* subsp. *tenebrionis* DSM 5525 strain into *Bacillus licheniformis* Ca63 strain as a host. This enzyme specifically hydrolyzes phosphodiester bonds of a phospholipid. It is used in the degumming crude vegetable oils during the edible oil refining process.

Referring to “Standards for Safety Assessments of Food Additives produced Using Genetically Modified Microorganisms”¹, the FSCJ confirmed the following:

- i. the safety of inserted gene; and
- ii. the toxicity and allergenicity of the protein from the inserted gene, and others.

Consequently any new safety concerns were not identified, compared with conventional additives.

The FSCJ concluded that “phospholipase produced using JPBL005 strain” has no concern relevant to human health.

¹ Decision of the FSCJ dated March 25, 2004.