

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

Safety Assessment Report

Sodium 5-inosate produced using RN-No.2 strain (Genetically modified food)

Food Safety Commission of Japan (FSCJ)
March 2016

ABSTRACT

FSCJ conducted a risk assessment of sodium 5-inosate produced using RN-No.2 strain, based on the documents submitted by the applicant.

The RN-No.2 strain was generated through deletion of the gene coding nucleotidase and introduction of variant acid phosphatase gene into a mutant strain derived from *Escherichia coli* K-12 as a host to enhance the productivity of 5'-inosate.

This additive meets the content specification of Japanese Standards of Food Additives. Amounts of non-active ingredients were less compared to the corresponding conventional sodium 5-inosate products. In addition, no new harmful ingredients are suggested in the additive.

Documents were evaluated based on the “Stance on Safety Assessments of Additives Produced Using Genetically Modified Microorganisms, whose End Product is regarded as a Highly Purified Nonprotein Additive, such as Amino Acids ¹” (Supplementary Provisions of “Standards for Safety Assessments of Food Additives produced Using Genetically Modified Microorganisms ²”). Consequently, the safety of the additive has been confirmed.

In conclusion, the assessment based on the “Standards for Safety Assessments of Food Additives produced Using Genetically Modified Microorganisms” is not necessary for this additive.

¹ Decision of the Commission dated April 28, 2005

² Decision of the Commission dated March 25, 2004