



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

## Safety Assessment Report

### Chymosin produced using CIN strain

(Genetically Modified Foods and Feeds)

Food Safety Commission of Japan (FSCJ)

August 2018

#### ABSTRACT

FSCJ conducted a safety assessment of chymosin produced using CIN strain based on documents submitted by the applicant.

The CIN strain was generated through introduction of modified prochymosin gene into *Kluyveromyces lactis* DS 30216 strain. The modified prochymosin gene is originated from calf (*Bosprimigenius taurus*). This chymosin, a milk clotting enzyme, that hydrolyzes  $\kappa$ -casein in milk, is mainly used in the production of cheese.

The safety of the inserted gene, toxicity and allergenicity of the protein produced from the inserted gene, and others were evaluated based on the “Standards for the Safety Assessment of Food Additives Produced Using Genetically Modified Microorganisms<sup>1</sup>”. None of the newly generated safety concerns were detected in comparison with conventional additives without genetical modification.

Consequently, FSCJ concluded that the chymosin produced using CIN strain has no concern relevant to human health.

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<sup>1</sup> Decision of the Commission Dated 25 March 2004.