



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

Safety Assessment Report

Xylanase produced using JPAo005 strain

(Genetically Modified Food)

Food Safety Commission of Japan (FSCJ)

April 2021

ABSTRACT

The FSCJ conducted a safety assessment of a food additive, xylanase produced using JPAo005 strain, based on the documents submitted by the applicant.

This is xylanase produced using the JPAo005 strain which was generated through the introduction of the xylanase gene derived from *Thermomyces lanuginosus* CBS 586.94 strain into *Aspergillus oryzae* IFO4177 strain as a host. This enzyme hydrolyzes the 1,4- β -D-xylosidic bonds of xylan to endo-type. It is intended to be used to improve the quality of bread dough.

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 produced from the inserted gene, and others.

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

The FSCJ concluded that “xylanase produced using JPAo005 strain” has no concern relevant to human health.

¹ Decision of the FSCJ dated March 25, 2004