

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

## **Safety Assessment Report**

### **L-alanine produced using RITE-A5 strain**

(Genetically Modified Foods and Feeds)

Food Safety Commission of Japan (FSCJ)

July 2017

#### **ABSTRACT**

FSCJ conducted a safety assessment of L-alanine produced using RITE-A5 strain, based on the documents submitted by the applicant.

The RITE-A5 strain was generated to enhance the L-alanine productivity through introduction of genes involved in L-alanine biosynthesis and deletion of genes involved in byproduct formation into *Corynebacterium glutamicum* R strain as a host.

This additive meets the content specification of Japanese Standards of Food Additives. Amounts of non-active ingredients detected were less, compared to the corresponding conventional L-proline product. In addition, production of new harmful ingredients are not detected in this additive from the analysis.

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<sup>1</sup>” (Supplementary Provisions of “Standards for Safety Assessments of Food Additives produced Using Genetically Modified Microorganisms<sup>2</sup>”). Consequently, the safety of the additive has been confirmed from the document.

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.

---

<sup>1</sup> Decision of the Commission dated April 28, 2005

<sup>2</sup> Decision of the Commission dated March 25, 2004