

Project Officer Application A1218  
Food Standards Australia New Zealand

3 June 2021

Tēnā koe,

## Application A1218 – $\beta$ -Galactosidase from *Bacillus subtilis* (Enzyme)

Thank you for the opportunity to comment on this application. New Zealand Food Safety (NZFS) has the following comments to make:

NZFS supports amending Schedule 18 – Processing Aids of the Australia New Zealand Food Standards Code (the Code) to include  $\beta$ -Galactosidase (EC 3.2.1.23) sourced from *Bacillus subtilis* containing the  $\beta$ -galactosidase gene from *Lactobacillus delbrueckii* subsp. *bulgaricus* for use in the production of lactose reduced dairy foods in an amount consistent Good Manufacturing Process (GMP).

We note FSANZ's assessment that, based on the available evidence, there are no public health and safety concerns associated with the use of  $\beta$ -galactosidase derived from this particular source, as a food processing aid at GMP levels in the production of lactose reduced dairy foods.

NZFS notes that a food for retail sale or sold to a caterer that contains  $\beta$ -galactosidase sourced from the GM strain *Bacillus subtilis* as an ingredient, would be required to be labelled 'genetically modified' in conjunction with the name of the enzyme. Further, we note that labelling requirements will apply if soy or wheat is present in a food for sale to inform allergic individuals.

Nāku noa, nā

New Zealand Food Safety – Haumaru Kai Aotearoa  
Food Science & Risk Assessment Directorate