

# New Zealand Food Safety

Haumaru Kai Aotearoa

Project Officer Application A1244  
Food Standards Australia New Zealand  
PO Box 10559  
The Terrace  
Wellington 6036

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Tēnā koe,

## **Application A1244 - Chymosin from GM *Trichoderma reesei* as a processing aid**

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 permit the enzyme chymosin (EC 3.4.23.4), sourced from *Trichoderma reesei*, expressing a chymosin gene from *Bos taurus* for use in the manufacture of cheese, cheese products, fermented milk products and renneted milk products. The maximum level at which the enzyme may be present in the food is an amount consistent with GMP.

We note FSANZ's assessment that there are no safety concerns associated with the use of the enzyme as a processing aid.

NZFS notes a food for retail sale or sold to a caterer that contains the enzyme as an ingredient (e.g. cheese) would be required to be labelled 'genetically modified' in conjunction with the name of the enzyme.

Nāku noa, nā

