



Learning experience from the ongoing evaluation of food enzymes applications - Technical Part

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Info session on Food Enzymes applications
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COMPOSITIONAL DATA

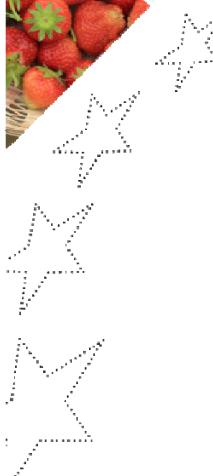
- Representative character of the analyzed batches
- Differences owing to presence/absence of diluents
- Suitability of the batch used for toxicological testing





COMPOSITIONAL DATA

- Detection limits for contaminants
- Demonstration of the absence of species-related toxins
- Experimental data concerning side activities of the food enzyme
 - detection limits
 - assessment of their relevance for the intended food applications





INTENDED USE

- Detailed description of the intended uses
 - processes
 - dosages
- Evidence to demonstrate that the food enzyme is denatured or removed during food processing
- Stability of the food enzyme

