

## **EXECUTIVE SUMMARY:**

DuPont Nutrition & Biosciences (N&B) is seeking approval for a “Beta-amylase (EC 3.2.1.2)” enzyme for use as processing aid in starching processing. The enzyme is designated as “Soy beta-amylase” or “SBA” throughout the dossier.

The enzyme SBA is a biological isolate from edible plant soybean (*Glycine max*). The source plant is not genetically modified.

The enzyme is intended for use in starching processing for manufacturing of maltose syrup. In the application, Beta-amylase convert starchy substrate to maltose. In the application, SBA will be used as a processing aid where the enzyme is not present in the final food.

To assess the safety of the SBA for use in these applications, DuPont vigorously applied the criteria identified in the guidelines as laid down by Food Standards Australia New Zealand (FSANZ) and U.S. Food and Drug Administration (FDA) utilising enzyme toxicology/safety data, the safe history of use of beta-amylase enzymes in food, the history of safe use of soybean in food, an allergenicity evaluation. As residual enzyme level and expected intake of enzyme in maltose syrup is negligible, no Margin of Safety was calculated.

Based on the results of safety evaluations, SBA has been demonstrated as safe for its intended applications and at the proposed usage levels. Approval of this application would provide manufacturers and/or consumers with benefits of facilitating the process of starch processing and lowering the manufacturing cost.