

Food Standards (Application A1284 – Triacylglycerol lipase from GM *Trichoderma reesei* as a processing aid) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The variation commences on the date specified in clause 3 of this variation.

Dated 23 October 2024

Aloquellore

Matthew O'Mullane, General Manager Risk Management and Intelligence Delegate of the Board of Food Standards Australia New Zealand

Note:

This variation will be published in the Commonwealth of Australia Gazette No. FSC 173 on 29 October 2024. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

1 Name

This instrument is the *Food Standards (Application A1284 – Triacylglycerol lipase from GM* Trichoderma reesei *as a processing aid) Variation.*

2 Variation to a Standard in the Australia New Zealand Food Standards Code

The Schedule varies a Standard in the Australia New Zealand Food Standards Code.

3 Commencement

The variation commences on the date of gazettal.

Schedule

Schedule 18—Processing aids

[1] Subsection S18—9(3) (table)

Insert:

Lipase, triacylglycerol, protein engineered variant, (EC 3.1.1.3) sourced from *Trichoderma reesei* containing the lipase, triacylglycerol gene from *Thermomyces* lanuginosus

For use in the manufacture of bakery and other cereal-based products

GMP

[2] Subsection S18—9(3) (note after the table)

Omit the dot point list of protein engineered variants of enzymes in the note, substitute:

- Cellulase, protein engineered variant;
- Endo-1,4-ß-xylanase, protein engineered variant;
- Fructan β-fructosidase, protein engineered variant;
- Glucoamylase, protein engineered variant;
- Lipase, triacylglycerol, protein engineered variant;
- Maltogenic α-amylase, protein engineered variant;
- Protein engineered enzymes used in the manufacture of various steviol glycosides;
- Subtilisin, protein engineered variant.