Food and Drug Administration, HHS

§ 173.140 Esterase-lipase derived from Mucor miehei.

Esterase-lipase enzyme, consisting of enzyme derived from Mucor miehei var. Cooney et Emerson by a pure culture fermentation process, with maltodextrin or sweet whey as a carrier, may be safely used in food in accordance with the following conditions:

(a) Mucor miehei var. Cooney et Emerson is classified as follows: Class, Phycomycetes; subclass, Zygomycetes; order, Mucorales; family, Mucoraceae; genus, Mucor; species, miehei; variety Cooney et Emerson.

(b) The strain of Mucor miehei var. Cooney et Emerson is nonpathogenic and nontoxic in man or other animals.

(c) The enzyme is produced by a process which completely removes the organism Mucor miehei var. Cooney et Emerson from the esterase-lipase.

(d) The enzyme is used as a flavor enhancer as defined in §170.3(o)(12).

(e) The enzyme is used at levels not to exceed current good manufacturing practice in the following food categories: cheeses as defined in §170.3(n)(5) of this chapter; fat and oils as defined in §170.3(n)(12) of this chapter; and milk products as defined in §170.3(n)(31) of this chapter. Use of this food ingredient is limited to nonstandarized foods and those foods for which the relevant standards of identity permit such use.

(f) The enzyme is used in the minimum amount required to produce its limited technical effect.

[47 FR 28090, June 29, 1982; 48 FR 2748, Jan. 21, 1983]

§ 173.145 Alpha-Galactosidase derived from Mortierella vinacea var. raffinoseutilizer.

The food additive alpha-galactosidase and parent mycelial microorganism Mortierella vinacea var. raffinoseutilizer may be safely used in food in accordance with the following conditions:

(a) The food additive is the enzyme alpha-galactosidase and the mycelia of the microorganism Mortierella vinacea var. raffinoseutilizer which produces the enzyme.

(b) The nonpathogenic microorganism matches American Type Culture Collection (ATCC) No. 20034,¹ and is classified as follows:

Class: Phycomycetes.

Order: Mucorales.

Family: Mortierellaceae.

Genus: Mortierella.

Species: vinaceae.

Variety: raffinoseutilizer.

(c) The additive is used or intended for use in the production of sugar (sucrose) from sugar beets by addition of mycelial pellets to the molasses to increase the yield of sucrose, followed by removal of the spent mycelial pellets by filtration.

(d) The enzyme removal is such that there are no enzyme or mycelial residues remaining in the finished sucrose.

[42 FR 14526, Mar. 15, 1977, as amended at 54 FR 24897, June 12, 1989]

§ 173.150 Milk-clotting enzymes, microbial.

Milk-clotting enzyme produced by pure-culture fermentation process may be safely used in the production of cheese in accordance with the following prescribed conditions:

(a) Milk-clotting enzyme is derived from one of the following organisms by a pure-culture fermentation process:

(1) Endothia parasitica classified as follows: Class, Ascomycetes; order, Sphaeriales; family, Diaporthaceae; genus, Endothia; species, parasitica.

(2) Bacillus cereus classified as follows: Class, Bacillaceae; genus, Bacillus; species, cereus (Frankland and Frankland).

(3) Mucor pusillus Lindt classified as follows: Class, Phycomycetes; subclass, Zygomycetes; order, Mucorales; family, Mucoraceae; genus, Mucor; species, pusillus; variety, Lindt.

(4) Mucor miehei Cooney et Emerson classified as follows: Class, Phycomycetes; subclass, Zygomycetes; order, Mucorales; family, Mucoraceae; genus, Mucor; species, miehei; variety, Cooney et Emerson.

¹Available from: American Type Culture Collection, 12301 Parklawn Drive, Rockville, MD 20852.