
L-tryptophan
produced by Escherichia coli CGMCC 7.267
(FAD-2017-0038; CRL/170033)

Dossier related to: FAD-2017-0038 - CRL/170033

Name of Product: L-tryptophan produced by Escherichia coli CGMCC 7.267

Active Agent(s): L-tryptophan

Rapporteur Laboratory: European Union Reference Laboratory for Feed Additives (EU-RL-FA) JRC Geel, Belgium

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Report checked by: Piotr Robouch (EU-RL-FA) Date: 02/02/2018

Report approved by: Christoph von Holst Date: 02/02/2018
EXECUTIVE SUMMARY

In the current application authorisation is sought under Article 4(1) for *L-tryptophan produced by Escherichia coli CGMCC 7.267*, under the category/functional group 3(c) 'nutritional additives/"amino acids, their salts and analogues", according to Annex I of Regulation (EC) No 1831/2003. Authorisation is sought for all animal species. *L-tryptophan* is already authorised as *feed additive* under Commission Directive 88/485/EEC.

For the quantification of *L-tryptophan* in the *feed additive, premixtures, feedingstuffs* and *water* the Applicant submitted the ring-trial validated Community method. This method can be applied for the determination of the amino acid in *feedingstuffs* only, using High Performance Liquid Chromatography (HPLC) coupled with fluorescence detection (FD). However, the EURL previously evaluated (i) the ring-trial validated Community method for the quantification of *L-tryptophan* in *feedingstuffs*; and (ii) the ring-trial validated EN ISO 13904:2016 method for the quantification of *L-tryptophan* in *feed additive* and *premixtures* (containing more than 2 % of *tryptophan*). Based on the performance characteristics available, the EURL recommends for official control these two ring-trial validated methods to quantify *tryptophan* in the *feed additive, premixtures* and/or *feedingstuffs*. In addition, the EURL identified the "*L-tryptophan monograph*" of the Food Chemical Codex (FCC) for the identification of the *feed additive*.

In the frame of the stability studies, the Applicant presented experimental data obtained analysing *tryptophan* in *water* with the VDLUFA official method based on HPLC-FD for the determination of *tryptophan* in *feed*. The results presented are considered sufficient to demonstrate the suitability of the method for the analysis of the amino acid in *water*. Hence the EURL recommends for official control this method to quantify *tryptophan* in *water*.

Further testing or validation of the methods to be performed through the consortium of National Reference Laboratories as specified by Article 10 (Commission Regulation (EC) No 378/2005, as last amended by Regulation (EU) 2015/1761) is not considered necessary.

KEYWORDS

*L-tryptophan produced by Escherichia coli CGMCC 7.267, nutritional additives, amino acids, their salts and analogues, all animal species*
1. BACKGROUND


According to the Applicant, the product is a light brown powder with a minimum purity of 98 % [4,5]. The \textit{feed additive} is produced by fermentation with a genetically modified strain of Escherichia coli. The production strain is deposited in the "China General Microbiological Culture Collection Centre" (CGMCC) with reference Escherichia coli CGMCC 7.267 [6].

\textit{L-tryptophan} is intended to be mixed either in \textit{premixtures} or added directly to \textit{feedingstuffs} or in addition to \textit{water} [7]. However, the Applicant did not propose a minimum or maximum \textit{L-tryptophan} content in \textit{feedingstuffs} [2,7].

Note: The EURL has previously evaluated the analytical methods in the frame of four \textit{L-tryptophan} related dossiers [8-11].

2. TERMS OF REFERENCE

In accordance with Article 5 of Regulation (EC) No 378/2005, as last amended by Regulation (EU) 2015/1761, on detailed rules for the implementation of Regulation (EC) No 1831/2003 of the European Parliament and of the Council as regards the duties and the tasks of the European Union Reference Laboratory concerning applications for authorisations of feed additives, the EURL is requested to submit a full evaluation report to the European Food Safety Authority for each application or group of applications. For this particular dossier, the methods of analysis submitted in connection with \textit{L-tryptophan produced by Escherichia coli CGMCC 7.267} and their suitability to be used for official controls in the frame of the authorisation were evaluated.

3. EVALUATION

\textit{Identification /Characterisation of the feed additive}

\textit{Qualitative and quantitative composition of impurities in the additive}

When required by EU legislation, analytical methods for official control of undesirable substances in the additive (e.g. arsenic, cadmium, lead, mercury, aflatoxin B1 and dioxins) are available from the respective European Union Reference Laboratories [12].
Description of the analytical methods for the determination of the active substance in the feed additive, premixtures, feedingstuffs and water

For the quantification of \textit{L-tryptophan} in the \textit{feed additive, premixtures, feedingstuffs} and \textit{water} the Applicant submitted the ring-trial validated Community method [13,14]. This method can be applied for the determination of free (synthetic and natural) and total (peptide-bound and free) amino acid in \textit{feedingstuffs} only, using High Performance Liquid Chromatography (HPLC) equipment coupled with fluorescence detection (FD). The method does not distinguish between the amino acid enantiomers.

Depending on the nature of the \textit{L-tryptophan}, two different procedures can be applied:

- to analyse free \textit{tryptophan}, the amino acid is extracted with diluted hydrochloric acid in the presence of an internal standard; the sediment is allowed to settle and the supernatant is transferred into a beaker, where the solution is adjusted to pH 3 with sodium hydroxide;

- to determine the total \textit{tryptophan}, the sample is hydrolysed under alkaline conditions using a saturated barium hydroxide solution and autoclaved at 110 °C for 20 hours. After hydrolysis the internal standard is added and the pH is adjusted to 3.

These solutions are then diluted with methanol (with a volume ranging between 10 to 30\% of the total) and water, to reach approximately the same concentration as the calibration standard solution. After a filtration step, the solutions are injected and measured by reversed phase HPLC-FD (excitation and emission at 280 nm and 356 nm, respectively).

The Community method was ring-trial validated for free and total \textit{tryptophan} determination in various matrices in the frame of three interlaboratory comparisons. The performance characteristics reported in the Official Journal are listed in Table 1.

For the quantification of free \textit{tryptophan} in commercial products and \textit{premixtures} (containing more than 2 \% of \textit{tryptophan}), the EURL recommended in previous reports the ring-trial validated CEN method EN ISO 13904:2016 specifically designed for these matrices [15]. The analytical procedure for the determination of the amino acid is identical to the one described for the Community method but includes a specific sample preparation step for the extraction of \textit{tryptophan} from these more complex matrices. A fourth inter-laboratory comparison study was organised to assess the performance characteristics when analysing pure products and \textit{premixtures} [15]. The performance characteristics are listed in Table 1.

Based on the performance characteristics available, the EURL recommends for official control the two ring-trial validated methods mentioned above - based on reversed phase HPLC-FD - to quantify \textit{tryptophan} in the \textit{feed additive, premixtures} and/or \textit{feedingstuffs}.
Table 1: Method performance characteristics obtained in the frame of ring-trial validation studies (Community method [14] and EN ISO 13904:2016 [15]) for the determination of free and total tryptophan in feed additives (FA), premixtures (PM) and feedingstuffs (FS).

<table>
<thead>
<tr>
<th>References</th>
<th>Matrix</th>
<th>L-tryptophan content g/kg</th>
<th>RSD_r (%)</th>
<th>RSD_R (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>[14,15]</td>
<td>FS</td>
<td>Pig feed</td>
<td>2.4</td>
<td>1.9</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pig feed supplemented with L-tryptophan</td>
<td>3.4</td>
<td>1.6</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Feed concentrate for pigs</td>
<td>4.2</td>
<td>1.9</td>
</tr>
<tr>
<td>[14,15]</td>
<td>FS</td>
<td>Wheat &amp; soya mixture</td>
<td>0.39</td>
<td>1.3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Wheat &amp; soya mixture with L-tryptophan</td>
<td>0.93</td>
<td>1.3</td>
</tr>
<tr>
<td>[14,15]</td>
<td>FS</td>
<td>Mixed pig feed</td>
<td>2.1</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Low fat fish meal</td>
<td>8.8</td>
<td>1.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Soybean meal</td>
<td>6.9</td>
<td>1.3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Skimmed milk powder</td>
<td>5.2</td>
<td>0.8</td>
</tr>
<tr>
<td>[15]</td>
<td>FA</td>
<td>Pure product 1</td>
<td>903</td>
<td>0.7</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pure product 2</td>
<td>938</td>
<td>0.8</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pure product 3</td>
<td>958</td>
<td>0.9</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pure product 4</td>
<td>998</td>
<td>0.5</td>
</tr>
<tr>
<td>[14,15]</td>
<td>PM</td>
<td>Premix 1</td>
<td>13</td>
<td>5.3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Premix 2</td>
<td>99</td>
<td>1.4</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Premix 3</td>
<td>193</td>
<td>2.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Premix 4</td>
<td>500</td>
<td>0.9</td>
</tr>
</tbody>
</table>

RSD_r RSD_R - relative standard deviation for repeatability and reproducibility, respectively

In addition, the EURL identified the "L-tryptophan monograph" of the Food Chemical Codex (FCC) for the characterisation of L-tryptophan in the feed additive, where identification is based on infrared absorption and optical rotation and quantification on titration with perchloric acid [16].

The Applicant did not provide experimental data to demonstrate the applicability of the Community method for the determination of L-tryptophan in water [13]. However, in the frame of the stability studies in water, the Applicant presented experimental data obtained analysing tryptophan with the VDLUFA official method [17-19]. This method can be applied in feedingstuffs only for the determination of tryptophan using HPLC coupled with FD. Nevertheless, according to the Applicant, the liquid samples were analysed without any specific adaptation of the analytical protocol. Furthermore, the results presented are considered sufficient to demonstrate the suitability of the procedure for the analysis of the amino acid in water. Hence the EURL recommends this method for official control.
Further testing or validation of the methods to be performed through the consortium of National Reference Laboratories as specified by Article 10 (Commission Regulation (EC) No 378/2005. as last amended by Regulation (EU) 2015/1761) is not considered necessary.

4. CONCLUSIONS AND RECOMMENDATIONS

In the frame of this authorisation the EURL recommends for official control (i) the "tryptophan" monograph of the Food Chemical Codex (FCC) based on infrared absorption and optical rotation for the identification of L-tryptophan in the feed additive; (ii) two ring-trial validated methods (EN ISO 13904:2016 and Community method) based on High-Performance Liquid Chromatography coupled to fluorescence detection (HPLC-FD) to quantify tryptophan in the feed additive, premixtures and/or feedingstuffs and (iii) the analytical method described by VDLUFA (4.11.2) based on High-Performance Liquid Chromatography coupled to fluorescence detection (HPLC-FD) to quantify tryptophan in water.

Recommended text for the register entry (analytical method)

For the identification of L-tryptophan in the feed additive:
- Food Chemical Codex "L-tryptophan monograph"

For the quantification of tryptophan in feed additive and premixtures:
- High performance liquid chromatography coupled to fluorescence detection (HPLC-FD) - EN ISO 13904

For the quantification of tryptophan in feedingstuffs:

For the quantification of tryptophan in water:
- High performance liquid chromatography coupled to fluorescence detection (HPLC-FD)

5. DOCUMENTATION AND SAMPLES PROVIDED TO EURL

In accordance with the requirements of Regulation (EC) No 1831/2003, reference samples of L-tryptophan produced by Escherichia coli CGMCC 7.267 have been sent to the European Union Reference Laboratory for Feed Additives. The dossier has been made available to the EURL by EFSA.
6. REFERENCES

[2] *Application, Proposal of Registry Entry – Annex A
[5] *Technical dossier, Section II: 2.1.3 Qualitative and quantitative composition
[6] *Technical dossier, Section II: 2.2.1.2 Micro-organisms
[7] *Technical dossier, Section II: 2.5.1 Proposed mode of use in animal nutrition
[13] *Technical dossier, Section II: 2.6.1 Methods of analysis for the active substance
[17] *Technical dossier, Section II: 2.4.1 Stability
[18] VDLUFA MB III 4.11.2 Tryptophan
[19] *Technical dossier, Section II: Annex 2.1.4.a
*Refers to Dossier no: FAD-2017-0038

7. RAPPORTEUR LABORATORY & NATIONAL REFERENCE LABORATORIES

The Rapporteur Laboratory for this evaluation is the European Union Reference Laboratory for Feed Additives, JRC, Geel, Belgium. This report is in accordance with the opinion of the consortium of National Reference Laboratories as referred to in Article 6(2) of Commission Regulation (EC) No 378/2005, as last amended by Regulation (EU) 2015/1761.
8. ACKNOWLEDGEMENTS

The following National Reference Laboratories contributed to this report:

- Instytut Zootechniki — Państwowy Instytut Badawczy, Krajowe Laboratorium Pasz, Lublin (PL)
- Laboratori Agroalimentari, Departament d'Agricultura, Ramaderia, PESCA, Alimentació i Medi Natural. Generalitat de Catalunya, Cabrils (ES)
- Państwowy Instytut Weterynaryjny, Pulawy (PL)
- Laboratoire de Rennes (SCL L35), Service Commun des Laboratoires DGCCRF et DGDDI, Rennes (FR)
- Thüringer Landesanstalt für Landwirtschaft (TLL). Abteilung Untersuchungswesen. Jena (DE)
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- Österreichische Agentur für Gesundheit und Ernährungssicherheit (AGES), Wien (AT)