

ANNEX

Identification number of the additive	Name of the holder of authorisation	Additive	Chemical formula, analytical method	Species, category, animal method	Maximum age	Minimum content	Maximum content	Other provisions	End of period of authorisation
						Units of activity/kg of complete feedingstuff with a moisture content of 12 %			
Category of zootechnical additives. Functional group: digestibility enhancers									
4a8	Roal Oy	Endo-1,4-beta-xylanase EC 3.2.1.8		Major poultry species other than laying birds produced by <i>Trichoderma reesei</i> (CBS 11404) and laying birds of minor poultry species activity	—	8 000 BXU	—	1.	<del>24</del> November 2021
				Digs for fattening	solid form: 4 × 10 <sup>6</sup> BXU <sup>a</sup> / g liquid form: 4 × 10 <sup>5</sup> BXU/g	24 000 BXU		2.	for use of the additive and premixture, indicate the storage temperature, storage life, and stability to pelleting. For safety: breathing protection, glasses and gloves shall be used during handling.

**a** 1 BXU is the amount of enzyme which liberates 1 nmol reducing sugars as xylose from birch xylan per second at pH 5,3 and 50 °C.

**b** Details of the analytical methods are available at the following address of the Reference Laboratory: [http://irmm.jrc.europa.eu/EURLs/EURL\\_feed\\_additives/Pages/index.aspx](http://irmm.jrc.europa.eu/EURLs/EURL_feed_additives/Pages/index.aspx)

---

**Status:** This is the original version as it was originally adopted in the EU. This  
legislation may since have been updated - see the latest available (revised) version

---

			<p><i>active substance endo-1,4- beta- xylanase produced by Trichoderma reesei (CBS 114044) Analytical method<sup>b</sup> In the additive and the premixture: reducing sugar assay for endo-1,4- beta- xylanase by colorimetric reaction of dinitrosalicylic acid reagent on reducing sugar yield at pH 5,3 and 50 °C In the feedingstuffs: colorimetric method measuring water</i></p>			
--	--	--	---	--	--	--

**a** 1 BXU is the amount of enzyme which liberates 1 nmol reducing sugars as xylose from birch xylan per second at pH 5,3 and 50 °C.

**b** Details of the analytical methods are available at the following address of the Reference Laboratory: [http://irmm.jrc.ec.europa.eu/EURLs/EURL\\_feed\\_additives/Pages/index.aspx](http://irmm.jrc.ec.europa.eu/EURLs/EURL_feed_additives/Pages/index.aspx)

---

---

**Status:** This is the original version as it was originally adopted in the EU. This legislation may since have been updated - see the latest available (revised) version

---

				soluble dye released by the enzyme from azurine crosslinked wheat arabinoxylan substrate				
--	--	--	--	---	--	--	--	--

---

**a** 1 BXU is the amount of enzyme which liberates 1 nmol reducing sugars as xylose from birch xylan per second at pH 5,3 and 50 °C.

---

**b** Details of the analytical methods are available at the following address of the Reference Laboratory: [http://irmm.jrc.ec.europa.eu/EURLs/EURL\\_feed\\_additives/Pages/index.aspx](http://irmm.jrc.ec.europa.eu/EURLs/EURL_feed_additives/Pages/index.aspx)

---