Product specification

Product: Schliessmann EX-Tosan, Art.-No. 5063 and 5064

Description
- Food enzyme preparation for reducing viscosity during the processing of slime-forming, starch-containing raw materials in distilleries
- Main enzymatic activities: cellulase (IUB 3.2.1.4), β-glucanase (IUB 2.3.1.6), pentosanase
- Enzymatic side activities: xylanase, protease
- Appearance: clear, brownish liquid
- Odor: weak, pure after fermentation product
- Composition: Water, glycerine, enzyme protein, potassium sorbate, sodium benzoate

Average analysis
- Cellulase activity (CX/g): >75,000
- Density (g/ml bei 20°C): 1.1-1.2
- Heavy metals (ppm): <30
- Lead (ppm): <5
- Arsenic (ppm): <1
- Total viable count (aerobic) (per ml): < 5 x 10^4
- Molds (per ml): <10^3
- Coliforme germs (per g): < 30
- Escherichia coli (per 25g): none
- Salmonella ssp. (per 25g): none

The purity thus meets the purity requirements of JECFA and FCC for enzymes intended for the production of foodstuffs. The product also meets the requirements for food enzymes in accordance with Regulation (EU) No. 1332/2008.

Explanations
Das Produkt
- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms. Its use in the production of foodstuffs therefore does not require any additional labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is permitted as an enzyme according to Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Art. 27 for the production of "organic" foods.
- does not contain any raw or auxiliary materials of animal origin or ethanol.
- does not contain any of the substances with allergenic effects listed in Food Information Regulation 1169/2011.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations 10/2011 and 1935/2004 on food products.

Juliane Heller

Assistant to the Management