Product specification

Product: Pektinase OM, Art.-No. 5016 und 5017

Description
- Preparation (pectinase, IUB 4.2.2.10) from *Aspergillus niger* for the liquefaction of fruit mashes
- Appearance: brownish liquid
- Odor: weak, purely after fermentation product
- Structure: water, glycerol, enzyme protein

Average analysis
- pectinolytic activity (PLU/g): 80
- density (kg/L): 1.1-1.2
- Heavy metals (ppm): <30
- lead (ppm): <5
- arsenic (ppm): <1
- total viable count (aerobic)(per ml): <5 x 10^4
- coliforme microbes (per ml): <10
- escherichia coli (per 25g): none
- salmonella ssp. (per 25g): none

The degree of purity thus meets the purity requirements of JECFA and FCC for enzymes intended for the production of comestibles. In addition, the product meets the requirements for food enzymes according to Regulation (EU) No. 1332/2008.

Explanations
The product
- 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 labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is authorised as a pectolytic enzyme in accordance with Regulation (EU) 203/2012, Annex VIIIa, for the preparation of organic wine.
- does not contain any raw or auxiliary materials of animal origin or ethanol.
- does not contain any of the allergenic substances listed in Annex II of the Food Information Regulation No. 1169/2011 with allergenic effects in a concentration requiring labelling.

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

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