Product specification

Product: Schliessmann-VZ, Art.-No. 5046, 5048 and 5052

Description
- Food enzyme preparation (glucoamylase, IUB 3.2.1.3; alpha-amylase, IUB 3.2.1.1; protease, IUB 3.4.2.xx) from Aspergillus niger for the preparation of starch-containing distilling mashes
- Appearance: clear brown liquid
- Odor: weak, pure after fermentation product
- Zusammensetzung: Water, glycerine, enzyme protein, potassium sorbate, sodium benzoate

Average analysis
- Density (g/mL): 1.0-1.2
- Amylolytic activity (AMG/g): > 360
- Heavy metals (ppm): < 30
- Lead (ppm): < 5
- Arsenic (ppm): < 1
- Total viable cell count (aerobic) (per ml): < 5 x 10^4
- Molds (per ml): < 10^3
- Coliform microbes (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
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 any additional processing.
- does not contain any raw or auxiliary materials of animal origin or ethanol.
- does not contain any of the substances with allergenic effect 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
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