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Getränkeherstellung

**SCHLIESSMANN
SCHWÄBISCH HALL**

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Last update: 1/2018

Product specification

Product: Amylase GA 300, Art.-No. 5040

Description

- Food Enzyme-Formulation (glucoamylase, IUB 3.2.1.3; acid α -amylase, IUB 3.2.1.1) made from *Aspergillus niger* for the processing of starchy fruit substances in distilleries
- Appearance: clear, brown liquid
- Odor: weak, purely after fermentation product
- Structure: water, glycerol, enzyme protein, potassium sorbate, sodium benzoate

Average analysis

Density (g/mL):	ca. 1,2	Total viable count (aerobic)(per ml):	
Amylolytic activity (GAU/g):> 300			< 5 x 10 ⁴
Heavy metals (ppm):	< 30	Molds (per ml):	<10 ³
Lead (ppm):	< 5	Coliforme microbes (per g):	< 30
Arsenic (ppm):	< 1	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 any additional processing.
- Labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is permitted as an enzyme in accordance with Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Art. 27 for the production of "organic" foodstuffs.
- 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

-Assistant to the Management-