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Getränkeherstellung

**SCHLIESSMANN
SCHWÄBISCH HALL**

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Product specification

Product: Glucoseoxidase, Art.-No. 5067 and 5069

Description

- Granulated food enzyme preparation from *Aspergillus niger* (IUB 1.1.3.4) for the protection of fermented distillates, mainly fruit mash against vinegar sting and oxidation.
- Appearance: light brown granulate
- Odor: weak, pure after fermentation product
- Composition: Maltodextrin aus Kartoffelstärke, Enzymeiweiß

Average analysis

- Glucose oxidase activity (GODU/g): 10.000
- Heavy metals (ppm): <30
- Lead (ppm): <5
- Arsenic (ppm): <3
- Total viable count (aerobic) (per g): < 5 x 10⁴
- 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 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 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..

Juliane Heller

-Assistant to the Management-