

**TELEFAX**

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Getränkeherstellung

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## Product specifications

**Product:** Pektinlyase, Art.-No. 5015

### Description

- Food enzyme preparation (pectinlyase, IUB 4.2.2.10) from a genetically modified (self-cloning according to EU Directive 98/81 / EC) *Aspergillus niger* for the liquefaction of fruit mash
- Appearance: clear, brown liquid
- Odor: weak, purely after fermentation product
- Structure: water, sorbitol, potassium chloride, enzyme protein

### Average analysis

density (g/mL):	ca. 1,2	total viable count (aerobic)(per ml):	<5x10 <sup>2</sup>
petinolytic act. (UPE/ml):	> 30000		
Heavy metals (ppm):	< 30	mold (per ml):	<10 <sup>2</sup>
lead (ppm):	< 5	coliforme microbes (per ml):	< 10
arsenic (ppm):	< 2	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

- is produced with the help of a genetically modified microorganism.
- However, when used for the production of foodstuffs, it does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003, because enzymes are no longer contained in the final product as technical adjuvants or no longer have any effect and are therefore not within the scope of these regulations.
- is **not** approved as a processing aid in accordance with Regulation (EC) No. 834/2007 Art. 9 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 effects listed in Food Information Regulation 1169/2011.

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 tot he Management-