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Getränkeherstellung

**SCHLIESSMANN  
SCHWÄBISCH HALL**

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Last update: 1/2018

## Product specification

**Product:** Schliessmann –VF-potato, Art.-or. 5049 and 5050

### Description

- Food enzyme preparation ( $\alpha$ -Amylase, IUB 3.2.1.1.1) from *Bacillus licheniformis* for the preparation of distilling mash from potatoes, maize, rice and millet
- Appearance: clear, brown liquid
- Odor: pure after fermentation product
- Composition: Water, glycerine, sodium chloride, enzyme protein

### Average analysis

- Amylolytic activity: >6000 TAU/g
- Density (20°C): 1,1-1,2 g/ml
- Heavy metals, total (ppm): <30
- Lead (ppm): <5
- Arsenic (ppm): <1
- Total viable cell count (aerobic) (per ml): < 5 x 10<sup>4</sup>
- Coliforme Keime (per ml): < 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.
- 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 regulations 10/2011 and 1935/2004 on food products.

Juliane Heller

-Assistant to the Management-

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