

**TELEFAX**

**07 91-97191-25**

*Wir begleiten  
Ihre erfolgreiche  
Getränkeherstellung*

**SCHLIESSMANN  
SCHWÄBISCH HALL**

Telefon 07 91/9 71 91-0



State from: 9/2020

## 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 3.4.2x.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	Total viable cell count (aerobic) (per ml):	
Amylolytic activity (AMG/g):	> 360		< 5 x 10 <sup>4</sup>
Heavy metals (ppm):	< 30	Molds (per ml):	<10 <sup>3</sup>
Lead (ppm):	< 5	Coliform microbes (per g):	< 30
Arsenic (ppm):	< 1	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 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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