Product Specification
Fructozym® P

Description:	Fructozym® P is an universal enzyme for fruit juice production.
Appearance:	Clear brown liquid
Smell:	Typical
Biological origin:	Aspergillus niger*
Activity:	Pectinase min. 75 ASV-U/ml according to Erbslöh method EINECS number: 232-885-6 IUB number: 3.2.1.15 CAS number: 9032-75-1
Application:	For the rapid and complete pectin degradation in fruit mashes and fruit juices.
Method of production:	Controlled fermentation on/with natural vegetable raw materials under addition of selected nutrients; all substances of food-grade quality. After fermentation, the enzyme is extracted with water and/or separated from mycelium, concentrated, stabilized, filtrated, blended and standardized.
Composition:	Water, Glycerol, Pectinase
Standardization agent:	Not added
Stabilization agent:	Glycerol, food-grade quality
Preservative:	Not added

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Purity:	Fructozym® P complies with the general specifications for food enzymes**.
	Chemical purity:
	Arsenic (As): < 3 ppm
	Lead (Pb): < 5 ppm
	Total heavy metals: < 30 ppm, calculated as Pb
	Microbiological purity:
	Total viable count < 5 x 10^4 CFU/ ml
	Coliforms: < 30 CFU/ ml
	E coli: absent in 25 g
	Salmonella: absent in 25 g
	Antibacterial activity: negative in test
	Mycotoxins (incl. aflatoxin): negative in test
Production and quality control:	Carried through by Erbslöh quality assurance laboratory according to AMFEP***.
Control of activity:	Carried through by Erbslöh quality assurance laboratory according to Erbslöh test methods.
Storage:	Cool storage at 0-10 °C.
Storage stability:	Max. 10 % loss of activity within 12 months, if stored at recommended storage conditions.

*	see AMFEP:	www.amfep.org: Enzymes: List of enzymes
**	see FCC IV:	As published by JECFA (Joint Expert Committee for Food Additives) of the FAO/WHO and within the FCC IV (Food Chemical Codex IV)
***	see AMFEP:	www.amfep.org: Publications: General Aspects of Microbial Food Enzymes, Good Manufacturing Practice in Microbial Food Enzyme Production

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