

## Product Specification Sheet

### Mycolase™

Last revision: 31 October 2024

#### Product Information

Description	Enzyme preparation for food use containing $\alpha$ -amylase (alpha amylase) derived from a selected strain of <i>Aspergillus oryzae</i>
Application market	Potable Alcohol / Spirits Improves saccharification of liquefied starch
Appearance	Colorless to dark brown liquid (product color may vary from batch to batch).
Status	<ul style="list-style-type: none"> <li>• Kosher approved</li> <li>• Halal approved</li> <li>• The producing micro-organism is of non-GM origin (statement available on request)</li> <li>• Allergen statement available on request</li> <li>• Suitable for vegans</li> <li>• Suitable for vegetarians</li> </ul>

#### Physical & Chemical specifications

Standardized activity	$\geq 2250$ FAU/g	Arsenic	$\leq 3$ ppm
pH	5.6 - 7.0	Mercury	$\leq 0.5$ ppm
Heavy metals	$\leq 30$ ppm (as Pb)	Cadmium	$\leq 0.5$ ppm
Lead	$\leq 5$ ppm		

#### Microbiological specifications

Total plate count	$\leq 1000$ CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Coliforms	$\leq 15$ CFU/ml	Lactobacillus	$\leq 5$ CFU/ml
Anaer. sulphite reducing bacteria	$\leq 30$ CFU/ml	Yeasts	$\leq 10$ CFU/ml
<i>Salmonella</i>	absent in 25 g	Moulds	$\leq 10$ CFU/ml
<i>Staphylococcus aureus</i>	absent in 1 g		

#### Composition

Ingredients	Typical values
Enzyme solution	54 %
Glycerol	46 %

#### Regulatory information

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

#### Packaging & Storage

Packaging	Product number 22302: 20 kg plastic drum - 24 drums per pallet (120 x 80 x 90 cm)
Storage conditions	<ul style="list-style-type: none"> <li>• Recommended storage temperature 4 - 8 °C.</li> <li>• When stored in recommended condition, the shelf life is 24 months, and the activity loss will be less than 5% within 12 months.</li> </ul>

## Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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