

# Product Specification Sheet

## Brewers TasteZyme™ G

Last revision: 07 May 2024

### Product Information

Description	Enzyme preparation for food use containing glucose oxidase derived from a selected strain of <i>Aspergillus niger</i>
Application market	Brewing:
Appearance	Off-white to greenish microgranulate (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	10000 SRU/g	Arsenic	≤ 3 ppm
Dry Matter	≥ 90 %	Mercury	≤ 0.5 ppm
Lead	≤ 5 ppm	Cadmium	≤ 0.5 ppm

### Microbiological specifications

Total plate count	≤ 10000 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Coliforms	≤ 30 CFU/g	<i>Escherichia coli</i>	absent in 25 g
<i>Salmonella</i>	absent in 25 g		

### Composition

Ingredients	Typical values
Dextrin	78 %
Enzyme concentrate	22 %

### 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 28322: 20 kg bag in box - 16 boxes per pallet (120 x 80 x 110 cm)
Storage conditions	<ul style="list-style-type: none"> <li>• Store in closed/unbroken packaging between 4 - 8 °C in a dry place and protected from sunlight and moisture.</li> <li>• When stored in recommended condition, the shelflife is 2 years after production.</li> </ul>

### Safety & Handling

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

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