

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"> Kosher approved Halal approved The producing micro-organism is of non-GM origin (statement available on request) Allergen statement available on request Suitable for vegans Suitable for vegetarians 		

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"> Store in closed/unbroken packaging between 4 - 8 °C in a dry place and protected from sunlight and moisture. When stored in recommended condition, the shelflife is 2 years after production.

Safety & Handling

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



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