



Product Specification EnerZyme ALPHA

Description:	Enerzyme ALPHA is a special enzyme preparation for starch degradation in fruit juices.
Composition:	Water, glycerol, α -amylase, potassium sorbate max 0.3 %, sodium benzoate max. 0.1%
Standardization agent:	Not added
Stabilization agent:	Glycerol, food-grade quality
Preservative:	Sorbic acid, sodium benzoate, food-grade quality
Appearance:	Brown liquid
Smell:	Typical
Biological origin:	Aspergillus niger*, produced by fermentation of a microorganism. Enzyme protein is separated and purified from the production organism.
Activity:	α -amylase min. 2700 s-amylase-U/mL according to Erbslöh method EINECS number: 232-565-6 IUB number: 3.2.1.1 CAS number: 9000-90-2
Density:	1.1 – 1.250 g/ml



Purity:	EnerZyme ALPHA complies with the general specifications for food enzymes**.
	<u>Chemical purity:</u>
	Arsenic (As): < 3 ppm
	Lead (Pb): < 5 ppm
	Total heavy metals: < 30 ppm, calculated as Pb
	<u>Microbiological purity:</u>
	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: 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