



Product Specification

EnerZyme[®] VISCO

Description:	EnerZyme [®] Visco is a highly concentrated thermostable fungal β -glucanase for glucan degradation in brewing mash.
Composition:	Water, beta-Glucanase, Sodium benzoate max 0.3%
Standardization agent:	None added
Stabilisation agent:	None added
Preservative:	Benzoic acid, food quality
Appearance:	Amber liquid
Smell:	Typical
Biological origin:	Talaromyces emersonii, produced by fermentation of a microorganism. Enzyme protein is separated and purified from the production organism.
Activity:	β -glucanase Activity: min. 4800 Barley-U/ml according to Erbslöh method EINECS number: 263-462-4 IUB number: 3.2.1.6 CAS number: 62213-14-3



Purity:	EnerZyme® Visco 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: Publications: General Aspects of Microbial Food Enzymes, Good Manufacturing Practice in Microbial Food Enzyme Production

Enzymes are approved in the European Union as food enzymes according to EU Regulation 1332/2008 or as food additives for the treatment of food according to EU Regulation 1333/2008.
National regulations are to be checked by the user.

ERBSLÖH Geisenheim GmbH
Erbslöhstraße 1, 65366 Geisenheim, Germany
Tel: +49 6722 708-0, Fax: +49 6722 6098, info@erbsloeh.com, www.erbsloeh.com