



Product specification

Frutase[®] EG Press

Description:	Frutase [®] EG Press is a liquid, highly concentrated enzyme preparation for an intensive enzymation of pip fruit mashes. Frutase [®] EG Press is produced by a recombinant microorganism strain.	
Composition:	Water, Glycerol, Pectinase, Amylase, potassium chlorid	
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> , <i>Trichoderma reesei</i> . The enzyme protein is separated from the production organism and purified.	
Activity:	Pectinase min. 330 ASV-U/ml according to Erbslöh method EINECS number: 232-885-6 IUB number: 3.2.1.15 CAS number: 9032-75-1 Amylase EINECS number: 232-565-6 IUB number: 3.2.1.1 CAS number: 9000-90-2	
Density:	1,1 – 1,3 g/ml	
Chemical Purity:	Arsenic (As):	< 3 ppm
	Lead (Pb):	< 5 ppm
	Cadmium (Cd):	< 0.5 ppm
	Mercury (Hg):	< 0.5 ppm
Microbiological purity:	Total plate count:	< 5 x 10 ⁴ CFU/ ml
	Coliforms:	< 30 CFU/ ml
	E. coli:	negative in 25 g
	Salmonella:	negative in 25 g
	Antibacterial activity:	negative in test
	Mycotoxins:	negative in test

Frutase[®] EG Press complies with the requirements for enzymes for use in food.

Our enzymes are approved in the European Union according to EU Regulation 1332/2008 as food enzymes or according to EU Regulation 1333/2008 as food additives for the treatment of foodstuffs and comply with the specifications of the JECFA in the respective current version.

National regulations are to be checked by the user.

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