

## Product specification Frutase<sup>®</sup> PL

Description:	Frutase <sup>®</sup> PL is a special enzyme for juice extraction and juice concentration during citrus fruit processing. Frutase <sup>®</sup> PL is produced by a recombinant microorganism strain which is removed and not present in the product.	
Composition:	Water, Glycerol, Pectinlyase, Potassium chlorid	
Biological origin:	Production from fermentation of <i>Trichoderma reesei</i> . The enzyme protein is separated from the production organism and purified.	
Activity:	Pectinlyase min. 300 ASV-U/ml acc EINECS number: 23 IUB number: 4.2 CAS number: 90	2.2.10
Density:	1,1 – 1,3 g/ml	
Chemical Purity:	Arsenic (As): Lead (Pb): Cadmium (Cd): Mercury (Hg):	< 5 ppm < 0.5 ppm
Microbiological purity:	Total plate count: Coliforms: E. coli: Salmonella: Antibacterial activity: Mycotoxins:	< 5 x 10 <sup>4</sup> CFU/ ml < 30 CFU/ ml negative in 25 g negative in 25 g negative in test negative in test

Frutase<sup>®</sup> PL complies with the requirements for enzymes for use in food.

Frutase<sup>®</sup> PL does not fall within the EU Regulations 1829/2003 and 1830/2003 on genetically modified organisms.

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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