



Product specification Frutase® Soft

Description:	Frutase® Soft is a highly active enzyme preparation for debittering of citrus concentrates. Frutase® Soft is produced by a recombinant microorganism strain.
Composition:	Water, glycerol, beta-glucosidase, tannase.
Biological origin:	Production from fermentation of <i>Aspergillus Oryzae</i> , <i>Penicillium funiculosum</i> . The enzyme protein is separated from the production organism and purified.
Activity:	Beta-glucosidase min. 5000 β -glucosidase-U/mL IUB number: 3.2.1.21 CAS number: 9001-22-3 Tannase min. 40 Tan-U/mL IUB number: 3.1.1.20 CAS number: 9025-71-2
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® Soft 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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