



Product Specification

Vegazym M

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| Description: | Vegazym M is a maceration enzyme for the production of cloud-stable juices and purees from fruits and vegetables. |
| Appearance: | Clear, dark brown liquid |
| Smell: | Typical |
| Biological origin: | Aspergillus niger, Rhizopus oryzae* |
| Activity: | Pectinase min. 15 ASV-U/ml according to Erbslöh method EINECS number: 232-885-6 IUB number: 3.2.1.15 CAS number 9032-75-1 |
| Application: | For the production of cloud-stable juices, pulps or purees from fruits and vegetables. |
| Method of production: | Controlled fermentation with natural, vegetable raw materials under addition of selected nutrients; all substances of food-grade quality. After fermentation, the enzymes are extracted with water, separated, concentrated, stabilized, filtrated, blended and standardized. |
| Composition: | Water, Glycerol, Pectinase |
| Standardization agent: | Not added |
| Stabilization agent: | Glycerol, food-grade quality |
| Preservative: | Not added |



Purity: Vegazym M complies with the general specifications for food enzymes**.

Chemical purity:

Arsenic (As): < 3 ppm
Lead (Pb): < 5 ppm
Total heavy metals: < 30 ppm, calculated as Pb

Microbiological purity:

Total viable count < 5 x 10⁴ 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