



Product Specification

Fructozym® BE

Description:	Fructozym® BE is a special enzyme for berry processing.
Appearance:	Clear light brown liquid
Smell:	Typical
Biological origin:	Aspergillus niger, Penicillium funiculosum*
Activity:	Pectinase min. 80 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 rapid and complete pectin degradation and breakdown of colloids to the largest possible extent in berry processing.
Method of production:	Controlled fermentation on natural, vegetable raw materials under addition of selected nutrients; all substances of food-grade quality. After fermentation, the enzyme is extracted from mycelium with water, concentrated, stabilized, filtrated, formulated and standardized.
Composition:	Water, Glycerol, Pectinase
Standardization agent:	Not added
Stabilization agent:	Glycerol, food-grade quality
Preservative:	Not added



Purity: Fructozym® BE 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