



Product specification Fructozym® Press

Description:	Fructozym® Press is a liquid, highly concentrated mash enzyme for pome fruit and coloured fruit.
Composition:	Water, Glycerol, Pectinase, Amylase
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> . The enzyme protein is separated from the production organism and purified.
Activity:	Pectinase min. 260 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

Fructozym® 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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