



## Product specification

### Fructozym® MA-LG

Description:	Fructozym® MA-LG is a pectinase complex for optimized apple mash and apple pomace extraction along with little dissolving-out of pectic substances and cell wall components.
Composition:	Water, Glycerol, Pectinase, Amylase
Biological origin:	Production from fermentation of <i>Aspergillus niger</i> , <i>Penicillium funiculosum</i> . The enzyme protein is separated from the production organism and purified.
Activity:	Pectinase min. 120 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 <sup>4</sup> 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® MA-LG 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.

ERBSLÖH Geisenheim GmbH  
Erbslöhstraße 1, 65366 Geisenheim, Germany  
Tel: +49 6722 708-0, Fax: +49 6722 6098, info@erbsloeh.com, www.erbsloeh.com