



Product Specification

Fructozym® Flow UF

Description:	Fructozym® Flow UF is a special enzyme for the treatment of juices rich in colloids.
Appearance:	Clear brown liquid
Smell:	Typical
Biological origin:	Aspergillus niger*
Activity:	Pectinase min. 90 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 improved stability of juices rich in colloids and for enhanced flow rate (flux) with UF-CFF systems.
Method of production:	Controlled fermentation on/with natural vegetable raw materials under addition of selected nutrients; all substances of food-grade quality. After fermentation, the enzyme is extracted with water and/or separated from mycelium, 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® Flow UF complies with the general specifications for food enzymes**.
	<u>Chemical purity:</u>
	Arsenic (As): < 3 ppm
	Lead (Pb): < 5 ppm
	Total heavy metals: < 30 ppm, calculated as Pb
	<u>Microbiological purity:</u>
	Total viable count < 5 x 10 ⁴ 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