Product Specification
Invertase XL

Description:	Invertase XL is an enzyme preparation, especially designed for the hydrolysis of sucrose in the production of glucose and fructose (invert sugar).
Appearance:	Clear water white liquid
Smell:	Typical
Biological origin:	Saccharomyces cerevisiae*
Activity:	Invertase EINECS-number: 232-615-7 IUB-number: 3.2.1.26 CAS-number: 9001-57-4
Application:	For hydrolysis of sucrose from beet or cane and other sucrose containing vegetables and fruits (apples) into glucose and fructose (invert sugar).
Method of production:	Controlled fermentation with natural vegetable raw materials under addition of selected nutrients; all substances of food-grade quality. After fermentation, the enzyme is extracted, purified, separated, concentrated, filtrated, stabilized, formulated and standardized.
Standardization agent:	Not added
Stabilization agent:	Glycerol, food-grade quality
Preservative:	Not added

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Purity:	Invertase XL 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 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:	Max. 10 % loss of activity within 12 months, if stored at recommended storage conditions.
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

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