



Product Specification Sheet

MYCOLASE®

Last revision: 26 July 2019

Product Information

Description	Enzyme preparation for food use containing α -amylase (alpha amylase) derived from a selected strain of <i>Aspergillus oryzae</i>
Application market	Potable Alcohol/Spirits Improves saccharification of liquefied starch
Appearance	Colorless to dark brown liquid (product color may vary from batch to batch)
Status	<ul style="list-style-type: none">• Kosher approved• Halal approved• The producing micro-organism is of non-GM origin (statement available on request)• Allergen statement available on request• Suitable for vegans• Suitable for vegetarians

Physical & Chemical specifications

Standardised activity	≥ 2250 FAU/g	Arsenic	≤ 3 ppm
pH	5.6 - 7.0	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

Microbiological specifications

Total plate count	≤ 1000 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Coliforms	≤ 15 CFU/g	<i>Escherichia coli</i>	absent in 25 g
Yeasts	≤ 10 CFU/g	Antimicrobial activity	absent by test
Moulds	≤ 10 CFU/g	Mycotoxins	absent by test
Anaer. sulphite reducing bacteria	≤ 30 CFU/g	Lactobacillus	≤ 10 CFU/g
<i>Salmonella</i>	absent in 25 g	<i>Pseudomonas aeruginosa</i>	< 10 /g

Composition

Ingredients	Typical values
Enzyme solution	54 %
Glycerol	46 %



Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Packaging & Storage

Packaging	Product number 22302: 20 kg plastic drum - 24 drums per pallet (120 x 80 x 90 cm)
Storage conditions	<ul style="list-style-type: none">• Recommended storage temperature 4 - 8 °C.• When stored in recommended condition, the shelflife is 24 months, and the activity loss will be less than 5% within 12 months.

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

Head Office: A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111
For further information, additional addresses and our webshop visit www.dsm.com/foodandbeverages

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