

Glucomyl AG



Product Data Sheet

* In this product the key enzyme activity is provided by glucoamylase that hydrolyzes (1,4)- and (1,6)-alpha-D-glucosidic linkages at the non-reducing ends of polysaccharides

Properties

Enzyme Present	Glucoamylase
Activity	260 AGU/g
Color	Light to Dark Brown
Physical form	Liquid
Approx. Density (kg/l)	1.17

Composition

Preservatives	Sodium benzoate, Potassium sorbate
Stabilizers	Sucrose/Glucose

Allergen Information

Allergen:	Present:
Celery	No
Crustaceans	No
Egg	No
Fish	No
Gluten	No
Lupin	No
Milk (lactose)	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
Soy	No
Sulphur	No

Specifications

	Lower Limit	Upper Limit	Unit
Amyloglucosidase unit AGU	260	-	/g
pH at 25°C	3	5	-
Total Viable count	-	50000	/g
Coliform Bacteria	-	30	/g
E.coli	NO	-	/25g
Salmonella	NO	-	/25g
Heavy metals	-	Max 30	mg/kg
Lead	-	Max 5	mg/kg
Arsenic	-	Max 3	mg/kg
Cadmium	-	Max 0.5	mg/kg
Mercury	-	Max 0.5	mg/kg

Storage

We recommend that you store your product between **0°C and 10°C (32°F and 50°F)**

Safety

Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes, and mucous membranes upon prolonged contact. See the MSDS or Safety Manual for further information regarding safe handling of the product and spills

*Food Safety

Complies with FAO/WHO JECFA and FCC recommended purity requirements regarding mycotoxins

