

Viscozyme®

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In this product the key enzyme activity is provided by endo-beta-glucanase that hydrolyzes (1,3)- or (1,4)-linkages in beta-D-glucans

PRODUCT CHARACTERISTICS/PROPERTIES

Component name	Beta-glucanase (endo-1,3(4)-)
Activity	100 FBG/g
Side activities	The product contains activity of Xylanase Cellulase Hemicellulase
Color	Brown
Physical form	Liquid
Properties	None
Approximate density (g/ml)	1.21

COMPOSITION

Ingredients	Appr. % (w/w)
Water, CAS no. 7732-18-5	56.80
Sucrose, CAS no. 57-50-1	24
Sodium chloride, CAS no. 7647-14-5	10
Beta-glucanase (endo-1,3(4)-), CAS no. 62213-14-3*	9
Potassium sorbate, CAS no. 24634-61-5	0.20

*Defined as enzyme conc. (dry matter basis)

PRODUCT SPECIFICATION

	Lower Limit	Upper Limit	Unit
Beta-glucanase unit FBG	100		/g
pH at 25°C	4	6	
Density	1.1	1.3	g/ml
Total viable count	-	10000	/g
Coliform bacteria	-	30	/g
E.coli	Not Detected		/25 g
Salmonella	Not Detected		/25 g
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

The analytical method is available to be downloaded at your convenience from your digital customer platform.

ALLERGEN

Allergen	Substance contained ¹	Allergen	Substance contained ¹
Celery	no	Molluscs	no
Cereals containing gluten ^{2,4}	no	Mustard	no
Crustaceans	no	Nuts ³	no
Egg	no	Peanuts	no
Fish	no	Sesame	no
Lupin	no	Soy	no
Milk (including lactose)	no	Sulphur dioxide/sulphites, more than 10 mg per kg or l	no

¹Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21 USC 301 (US) and GB 7718-2011 (China).

²i.e. wheat, rye, barley, oats, spelt, kamut

³i.e. almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut and Queensland nut

⁴If No: Glutenfree i.e. < 20ppm (EU Regulation 828/2014)

Valid from 2024-11-12

NUTRITIONAL VALUES

The product has a typical nutritional value of approximately 560 kJ/100 g product.

• Protein		9 g/100 g
• Carbohydrate		24 g/100 g
• Organic acid		0 g/100 g
• Ash		10 g/100 g
- Sodium	(4 g/100 g)	
• Moisture		57 g/100 g

GM STATUS

This product is not a GMO.

Production organism Aspergillus aculeatus

The enzyme product is manufactured by fermentation of a microorganism that is not present in the final product. The production organism is not modified using modern biotechnology.

STORAGE CONDITION

Recommended storage: 0-10 °C (32-50 °F)

Packaging must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best-before date to avoid the need for a higher dosage.

Best before: You will find the best-before date in the certificate of analysis or on the product label.

The product gives optimal performance when stored as recommended and used within 36 months of the production date.

Delivery at least 6 months prior to the best-before date is guaranteed.

The product can be transported at ambient temperature. Following delivery, the product should be stored as recommended.

SAFETY AND HANDLING PRECAUTIONS

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 Safety data sheet for further information regarding safe handling of the product and spills.

INFORMATION RELATED TO USE AND APPLICATION

This enzyme product has been designed as an industrial processing aid. If enzymes are used as processing aids in the manufacture of pharmaceutical products, it is the responsibility of the manufacturer to assure that the enzymes are suitable for the intended use, as our enzymes are not produced according to pharmaceutical standards. This includes but is not limited to the evaluation of purity and absence of any residual carryover in the final pharmaceutical product.

COMPLIANCE

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC) and Chinese food safety product standard GB1886.174.

The product complies with FAO/WHO JECFA- and FCC-recommended purity requirements regarding mycotoxins. The product complies with EU legislation regarding pesticides.

The product is suitable for manufacturing products for vegans and vegetarians as it is derived from a production process, which does not utilize any raw materials and/or processing aids of animal origin.

CERTIFICATIONS



This product has been designed, developed or manufactured under a management system certified by Bureau Veritas against ISO 9001



This product has been designed, developed or manufactured under a management system certified by Bureau Veritas against ISO 14001

Kosher and Halal certificates are available to be downloaded at your convenience from your digital customer platform.

FOOD SAFETY

The product is manufactured in facilities registered by local authorities and with a Quality and Food Safety Management System including Hazard Analysis and Critical Control Points (HACCP) and Prerequisite programs (PRPs) / Good Manufacturing Practice (GMP) implemented.



This product has been manufactured under a management system certified by Bureau Veritas against ISO 22000

FSSC 22000 certificates are available to be downloaded at your convenience from your digital customer platform.

Valid from 2024-11-12

PACKAGING

The product is available in different types of packaging . Please contact the sales representative for more information.

SUSTAINABILITY

We are committed to sustainability and ethical business practices , as evidenced by the signatory status to the United Nations Global Compact and the United Nations Convention on Biological Diversity, and we are committed to the United Nations Guiding Principles on Business and Human Rights. We report progress in our Annual Report. Learn more about our commitments and actions under sustainability at www.novonesis.com.

For more information, or for office addresses, visit www.novozymes.com

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