

Forniture per l'industria alimentare e per l'agricoltura dal 1950

TECNOZIMA

E1105 Lysozyme hydrochloride

Physical properties

Description White / whitish crystals of hydrochloride lysozyme (E1105)

Origin Egg whites extract

Purity Food Grade

Chemical properties

Activity (turbidimetric method) > 950 mcg/mg (lysozyme standard hydrochloride s.s.)

Chemical analysis > 95% lysozyme standard hydrochloride s.s.

Solubility Perfectly soluble in water

 $\begin{array}{ll} \mbox{Humidity} & < 6\% \\ \mbox{pH} & 3,3 \pm 0,3 \\ \mbox{Chloride} & < 4,2\% \\ \mbox{Ashes} & < 1,5\% \\ \end{array}$

Total nitrogen $17.3\% \pm 0.5\%$

 Heavy metals
 < 10 mg/Kg</td>

 Lead
 < 2 mg/Kg</td>

 Arsenic
 < 1 mg/Kg</td>

 Mercury
 < 1 mg/Kg</td>

Microbiological specifications

Standard bacterial charge < 10⁴ ufc/g
S. aureus abs. 1g
Salmonella abs. 25 g
Coliforms < 10 ufc/g
E. coli abs. 1 g
Ps. aeruginosa abs. 1 g



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TMC Minimum storage period: 5 years

The use of the product after this date does not imply harmful effects but only a

possible reduction in efficiency.

Storage Keep the package tightly closed in a cool, dry place

Packaging Plastic can - 1 or 5 kg

OGM Tecnozima does not contain, is not made up and is not obtained from

genetically modified organisms, in compliance with the provisions of Reg. CE1829 / 2003. Product in compliance with the rules on the traceability and

labeling of genetically modified foods (EC Reg. 1830/2003).

Allergens

	Present	Absent
Cereals containing gluten and derived products		х
Crostacei e prodotti a base di crostacei		х
Eggs and egg products	Х	
Fish and fish products		х
Peanuts and peanut products		х
Soy and soy products		х
Milk and milk-based products		х
Nuts (almonds, hazelnuts, common walnuts, agaciù nuts, pecans, brazil nuts, pistachios, Queensland nuts and derived products);		х
Sedano e prodotti a base di sedano		х
Mustard and mustard-based products		х
Sesame seeds and sesame seed products		х
Sulfur dioxide and sulphites in concentrations above 10 mg / kg (expressed as SO2)		х
Lupine and lupine based products		х
Molluscs and shellfish products		х

Certifications Manufactured in a certified plant ISO 22000:2005 and FSSC 22000:2010.

Other informations This information is based on our best knowledge and is disclosed. in good

faith. There are no guarantees for violations by third parties.