



Viscozyme®

L

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

Declared enzyme	Beta-glucanase (endo-1,3(4)-)
Declared activity	100 FBG/g
Side activities	The product contains activity of Xylanase Cellulase Hemicellulase
Color	Brown
Physical form	Liquid
Approximate density (g/ml)	1.21

PRODUCT SPECIFICATION

	Lower Limit	Upper Limit	Unit
Beta-glucanase unit FBG	100		/g
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 enzyme analytical method is available from the Customer Center or sales representative.

COMPOSITION

Ingredients	Appr. % (w/w)
Water, CAS no. 7732-18-5	59.90
Sucrose, CAS no. 57-50-1	23
Sodium chloride, CAS no. 7647-14-5	10
Beta-glucanase (endo-1,3(4)-), CAS no. 62213-14-3*	7
Potassium sorbate, CAS no. 24634-61-5	0.10

*Defined as enzyme conc. (dry matter basis)

ALLERGEN

Allergen	Substance contained ¹	Allergen	Substance contained ¹
Beef	no	Lactose	no
Carrot	no	Legumes	no
Celery	no	Lupin	no
Cereals containing gluten ²	no	Milk	no
Chicken meat	no	Molluscs	no
Cocoa	no	Mustard	no
Coriander	no	Nuts ³	no
Corn/maize	no	Peanuts	no
Crustaceans	no	Pork	no
Egg	no	Sesame	no
Fish	no	Soy	no
Glutamate	no	Sulphur dioxide/sulphites, more than 10 mg per kg or l	no

¹Definition of substances according to LeDa/ALBA and EU Directives 2000/13/EC and 2007/68/EC, as amended

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

NUTRITIONAL VALUES

The product has a typical nutritional value of approximately 511 kJ/100 g enzyme product.

• Protein	7 g/100 g
• Carbohydrate	23 g/100 g
• Organic acid	0 g/100 g
• Ash	10 g/100 g
- Sodium	(3.90 g/100 g)
• Moisture	60 g/100 g

PRODUCTION ORGANISM

Production organism: *Aspergillus aculeatus*

Produced by submerged fermentation of a micro organism. The enzyme protein is separated and purified from the production organism.

Viscozyme®

L

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 24 months of the production date.

Novozymes guarantees delivery at least 6 months prior to the best-before date.

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 MSDS or Safety Manual for further information regarding safe handling of the product and spills.

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).

Kosher and Halal certificates are available from the Customer Center or sales representative.

CERTIFICATIONS

Novozymes is a signatory to United Nations Global Compact, United Nations Convention on Biological Diversity and report on our sustainability performance through Global Reporting Initiative (GRI). See all our commitments under sustainability on www.novozymes.com.



FOOD SAFETY

Novozymes has carried out a hazard analysis and prepared an HACCP plan describing the critical control points (CCPs). The HACCP plan is supported by a comprehensive prerequisite program implemented in Novozymes' GMP practices.

The product is produced according to Novozymes' HACCP plan, GMP practices, and additional requirements controlled by Novozymes' Quality Management System.

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 produced under FSSC 22000 certification.



PACKAGING

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

Novozymes A/S
Krogshøjvej 36
2880 Bagsvaerd
Denmark

Tel. +45 4446 0000
Fax +45 4446 9999

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

Laws, regulations and/or third party rights may prevent customers from importing, using, processing and/or reselling the products described herein in a given manner. Without separate, written agreement between the customer and Novozymes to such effect, this document does not constitute a representation or warranty of any kind and is subject to change without further notice.