



PRODUCT SPECIFICATION

Product Name: ACID LACTASE **Strain:** *Aspergillus oryzae*
Temperature range: 5°C ~65°C **Optimum Temperature:** 55°C ~60°C
PH range: Effective pH 3.0~8.0 **Optimum pH:** 4.0~5.5
Standards: Acid lactase FCC VII

ITEMS		SPECIFICATION	METHOD
Sensory Index	Appearance	White to off white powder	Visual
	Odor & taste	Characteristic odor and taste	Taste
	Moisture	≤7%	Moisture Analyzer
Identification	Identifiable activity	Positive for Lactase activity	In-house
Activity	Lactase activity, ALU/g	≥160,000 ALU/g	FCC VII
Heavy Metals	Pb, mg/kg	≤3 mg/kg	USP <231>
	As, mg/kg	≤ 1 mg/kg	USP <231>
	Hg, mg/kg	≤ 0.1 mg/kg	USP <231>
	Cd, mg/kg	≤ 1 mg/kg	USP <231>
Microbiological	Total bacteria count	≤ 1000CFU/g	FDA BAM Online Ch.3
	Coliform bacteria	≤30CFU/g	FDA BAM Online Ch.4
	Salmonella	Negative in 25g	FDA BAM Online Ch.5
	Escherichia coli	Negative in 25g	FDA BAM Online Ch.4
	Staphylococcus aureus	Negative	FDA BAM Online Ch.12
	Mold & yeast count	≤50CFU/g	FDA BAM Online Ch.18

Packaging:

20KG/paper drum, 25KG/paper drum

Shelf Life: 24 months from the date of production when stored according to recommendations.

Storage condition: Store in cool, dry place, away from sunlight, keep barrel closed when not in use.