## PRODUCT SPECIFICATION

**Product Name:** Alpha-Galactosidase **Strain:** Aspergillus niger

**Temperature range:** 35°C - 65°C **Optimum Temperature:** 55°C

PH range: Effective pH 3.0~9.0 Optimum pH: 5.5

The effect of metal ions on enzyme activity: certain concentrations of Cu<sup>2+</sup>, Zn<sup>2+</sup>, Mn<sup>2+</sup>, Fe<sup>2+</sup>, Mg<sup>2+</sup>

have activating effects, EDTA, Ba<sup>2+</sup> and Ag<sup>+</sup> has inhibiting effects.

Standards: FCC VII

ITEM	STANDARD	METHOD
Appearance	Rice white to light brown powder	Visual
Odor & Taste	Characteristic odour and taste	Taste
Moisture	≤ 7%	Moisture analyzer
Identifiable activity	Positive for Lactase Activity	In-house
Activity	≥50,000GALU/g	FCC VII
Total plate count	≤1000CFU/g	FDA BAM Online Ch. 3
Coliform Group	≤30CFU/g	FDA BAM Online Ch. 4
Mold & Yeast count	≤100 CFU/g	FDA BAM Online Ch. 2
E. Coli	Negative in 25g	FDA BAM Online Ch. 4
Salmonella	Negative in 25g	FDA BAM Online Ch. 5
Staphylococcus aureus	Negative	FDA BAM Online Ch. 12
Pseudomonas aeruginosa	Negative	AOAC
Lead	≤3 ppm	USP <231>
Mercury	≤0.1 ppm	USP <231>
Cadmium	≤1 ppm	USP <231>
Arsenic	≤1 ppm	USP <231>

Packaging: 20KG/paper drum

**Shelf Life & Storage condition:** 24 months from the date of production when stored under 10°C.

Avoid to be exposed to the air, once opened, should be used immediately or resealed.