

LACTASE CONC. STORAGE STABILITY DATA

LACTASE ACTIVITY (FCC ALU): 20,000 ALU/ml

Long-term Stability data (20°C)

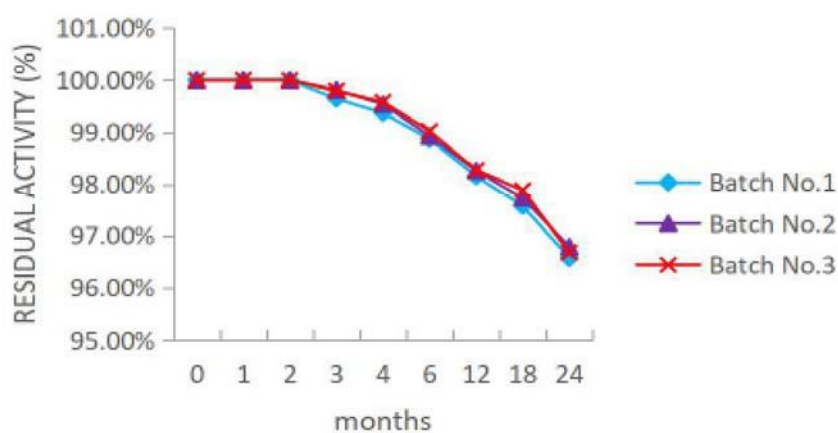
FCC ALU/g

Month Sample	0	1	2	3	4	6	12	18	24
Batch No. 1	20,350	20,350	20,350	20,278	20,222	20,120	19,975	19,857	19,652
Batch No. 2	20,782	20,782	20,782	20,743	20,687	20,559	20,421	20,312	20,114
Batch No. 3	20,497	20,498	20,497	20,455	20,412	20,297	20,143	20,064	19,652

RESIDUAL ACTIVITY (%)

Month Sample	0	1	2	3	4	6	12	18	24
Batch No. 1	100.00%	100.00%	100.00%	99.65%	99.37%	98.87%	98.16%	97.58%	96.57%
Batch No. 2	100.00%	100.00%	100.00%	99.81%	99.54%	98.93%	98.26%	97.74%	96.79%
Batch No. 3	100.00%	100.00%	100.00%	99.80%	99.59%	99.02%	98.27%	97.89%	96.68%

Long-term Stability data(20°C)



Long-term Stability data (4°C)

FCC ALU/g

Month Sample	0	1	2	3	4	6	12	18	24
Batch No. 1	20,350	20,350	20,350	20,297	20,246	20,120	20,049	19,976	19,785
Batch No. 2	20,782	20,782	20,782	20,756	20,698	20,559	20,457	20,388	20,196
Batch No. 3	20,497	20,497	20,497	20,461	20,434	20,273	20,169	20,103	19,865

RESIDUAL ACTIVITY (%)

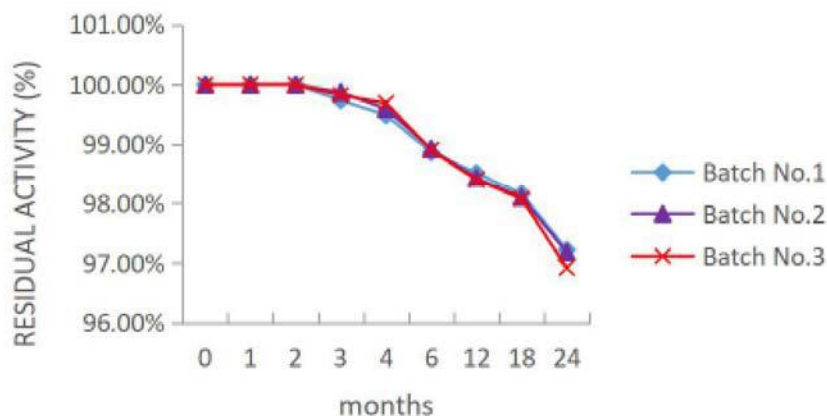
Month Sample	0	1	2	3	4	6	12	18	24
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Batch No. 1	100.00%	100.00%	100.00%	99.74%	99.49%	98.87%	98.52%	98.16%	97.22%
Batch No. 2	100.00%	100.00%	100.00%	99.87%	99.60%	98.93%	98.10%	98.10%	97.18%
Batch No. 3	100.00%	100.00%	100.00%	99.82%	99.59%	98.91%	98.08%	98.08%	96.92%

Long-term Stability data(4°C)



Accelerated Stability data (40°C)

FCC ALU/g

Month \ Sample	0	1	2	3	4	6
Batch No. 1	20,350	20,245	20,045	19,574	19,145	18,402
Batch No. 2	20,782	20,619	20,462	20,254	19,578	18,754
Batch No. 3	20,497	20,344	20,160	20,006	19,267	18,567

RESIDUAL ACTIVITY (%)

Month \ Sample	0	1	2	3	4	6
Batch No. 1	100.00%	99.48%	98.50%	96.19%	94.08%	90.43%
Batch No. 2	100.00%	99.22%	98.48%	97.46%	94.21%	90.24%
Batch No. 3	100.00%	99.25%	98.36%	97.60%	94.00%	90.58%

Accelerated Stability data(40°C)

