



TECHNICAL DATA SHEET

FUNGAL LIPASE (*Aspergillus niger*)

Introduction: Lipase Fungal is an enzyme capable of hydrolyzing fats and oils, typically used in dietary supplements, which is suitable for other food grade applications. It is derived from the fermentation from a selected non-GMO strain of *Aspergillus niger*.

Physical Properties:

Yellowish-brown, free-flowing powder, soluble in water, free of offensive odor and taste.

Enzyme Properties:

The pH optimum is 7.0 with a stability range from 2.0 to 9.0. The optimum temperature is 40°C with a stability range from 30°C to 55°C.

Activity:

One unit of enzyme activity (FIP unit) is defined as that quantity of a standard lipase preparation (Fungi Lipase International FIP Standard) that liberates the equivalent of 1 micromole of fatty acid per minute from the Substrate Emulsion under the described assay conditions.

Specification:

Appearance	Yellowish-brown powder	Total plate count	≤3000 CFU/g
Odor & Taste	Characteristic odor and taste	Coliform Group	≤30 MPN/g
Loss on drying	≤7.0%	Molds and Yeasts	≤100 CFU/g
Identifiable activity	Positive for Lipase activity	E. coli	Negative
Lipase activity	≥150,000 FIP/g	Salmonella	Negative
Cadmium (Cd)	≤1 ppm	Staphylococcus aureus	Negative
Lead (Pb)	≤3 ppm	Pseudomonas aeruginosa	Negative
Arsenic (As)	≤1 ppm	Mercury (Hg)	≤0.1 ppm

Packaging: 25KG/drum

Shelf life and storage: 2 years when stored in cool and dry place protected from light, keep barrel close when not in use.

Precautions: May cause respiratory tract, eye, and skin irritation. Mild skin irritation may develop causing itching and redness. For detailed information please refer to the MSDS.