



## TECHNICAL DATA SHEET

### LYSOZYME FROM EGG WHITE

**Introduction:** EGGLYSO is lysozyme enzyme and is approved as a natural preservative coded E1105 in Europe. Our EGGLYSO is produced from fresh egg white, it is also widely distributed in biological liquids (tears, saliva, bloods, etc.) where its function is to attack bacteria foreign to the body.

Lysozyme inhibits the growth of some Gram-positive bacteria including bacteria strains of the genus Clostridia. Today the use of lysozyme extracted from egg white is widely used in feed, food, pharmaceuticals and cosmetics. In food industry it is allowed in more than 30 countries including EU, where lysozyme is regulated as a preservative in some cheese and wine.

**Specification:** Meet the GB 1886.257-2016 standards

Items	Specification	Test method
Appearance	White amorphous powder or granules	Visual
Smell	Light egg white smell	Taste
Loss on drying	≤6.0%	GB 5009.3
pH	3.0 – 7.0	GB 1886.257-2016
Activity	≥20,000 U/mg (equals to 40,000FIP/mg)	GB 1886.257-2016
Ash	≤1.5%	GB 5009.4
Total Bacteria	≤100 CFU/g	GB 4789.2
E. Coli (MPN/g)	<3.0 MPN/g	GB 4789.38
Yeast and Mould (CFU/g)	≤100 CFU/g	GB 4789.15
Salmonella	Negative in 25g	GB 4789.4
Staphylococcus aureus	Negative in 25g	GB 4789.10

**Applications:** Lysozyme is generally recognized as safe (GRAS) for direct addition or coating on the surface of food to prevent the growth of detrimental microbes. It can be used to preserve food and beverages, mainly by adding to the final product, for example sushi, Chinese noodles, cheese, fermented beverages etc.

**Composition:** Lysozyme from fresh egg white

**Packaging:** 5KG/bag, 2 bags in one carton.

**Shelf life and storage:** 2 years when stored at room temperature, unopened and in cool, dry place, away from direct sunlight; 3 Years when stored at -18°C.