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## BETA GLUCANASE (*Trichoderma longibrachiatum*)

### SPECIFICATION SHEET

I.U.B. 3.2.1.4

### DESCRIPTION

Is an enzyme derived from the fermentation of a selected Non-GMO strain of *Trichoderma longibrachiatum*. The enzyme hydrolyzes beta glucans (oligosaccharides of three and four glucose units).

### PHYSICAL PROPERTIES

A light tan colored, free-flowing powder, soluble in water, free of offensive odor and taste.

### ENZYMATIC PROPERTIES

The pH optimum is 4.0 with a stability range of 4.0 to 7.0. The optimum temperature is 60°C with a stability range from 35°C to 70°C.

### ACTIVITY

One beta glucanase unit (BGU) is defined as that quantity of enzyme that will liberate reducing sugar (as glucose equivalence) at a rate of 1 micromol/min under the conditions of the assay. The acceptance criteria for all enzyme assays is: NLT 85.0% and NMT 115.0% of the declared units of enzyme activity.\*

### COUNTRY OF ORIGIN

 Japan

### STORAGE/ SHELF LIFE/ STANDARD PACK SIZE

Product is stable for two years (24 months) if stored at or below 10°C in sealed poly bags in boxes away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-wall boxes.

### HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol may cause allergic type reactions in sensitized individuals. For detailed information please refer to

Description	Specification	Method
Activity:	NLT 6,000 BGU/GM	FCC
Identity:	Beta Glucanase	FTIR
Moisture:	NMT 10%	Ohaus MB-45
Metals:		
Lead	NMT 5 ppm	SW-846 6020
Microbiological Data:		
TPC	<10,000 CFU/g	Soleris / AOAC 990.12
E. coli	Negative/10g	Soleris / AOAC 991.14
Enterococcus	<100 CFU/g	AOAC 2003.01
Salmonella**	Negative/25g	BAM Ch. 5 / AOAC 2011.03
Yeast	<1,000 CFU/g	Soleris / AOAC 997.02
Mold	<1,000 CFU/g	Soleris / AOAC 997.02
Coliforms	<100 CFU/g	Soleris / AOAC 991.14

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\*\*If Enterococcus test results exceed 100 CFU/g then Salmonella testing is completed.