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GLUCOSE OXIDASE (*Penicillium chrysogenum*)

SPECIFICATION SHEET

I.U.B. 1.1.3.4

DESCRIPTION

Is derived from the fermentation of a selected Non-GMO strain of *Penicillium chrysogenum*. This is a food grade enzyme that is typically utilized in the food and pharmaceutical industries.

PHYSICAL PROPERTIES

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

ENZYMATIC PROPERTIES

The pH optimum is 6.0 with a stability range of 3.0 to 8.0. The optimum temperature is 37°C with a stability range of 25°C to 55°C.

ACTIVITY

The FCC assay for this enzyme is available upon request. 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 or drums away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-wall box

HANDLING PRECAUTIONS

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

Description	Specification	Method
Activity:	NLT 15,000 GOTU/Gl	FCC
Identity:	Glucose Oxidase	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
Enterococci	<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

*FCC 9 Page 414

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

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