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LIPASE FUNGAL (Mucor javanicus)

SPECIFICATION SHEET

I.U.B. 3.1.1.3

DESCRIPTION

Lipase Fungal is an enzyme capable of hydrolyzing fats and oils, typically used in dietary supplements, and suitable for other food grade applications. It is derived from the fermentation from a selected Non-GMO strain of Mucor javanicus.

PHYSICAL PROPERTIES

An off white to light brown colored, free-flowing powder, soluble in water, free of offensive odor and taste.

ENZYMATIC PROPERTIES

The pH optimum range is 4.9 to 6.5 with a stability range of 4.0 to 9.0. The optimum temperature is 45°C with a stability range from 45°C to 60°C.

ACTIVITY

One lipase unit (LU) is defined as the quantity of enzyme that will liberate 1 micromole of butyric acid per minute under the conditions of the test. 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 USA

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 boxes

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 2,500 LU/GM	FCC
Identity:	Lipase Fungal (Mucor javanicus)	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

*FCC 9 Page 414

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

