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NATTOKINASE (*Bacillus subtilis*)

SPECIFICATION SHEET

I.U.B. 3.4.21.62

DESCRIPTION

Nattokinase is a naturally occurring proteolytic enzyme derived from the fermentation of *Bacillus subtilis* natto from Non-GMO soybeans. It is best known for supporting cardiovascular health.

PHYSICAL PROPERTIES

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

ENZYMATIC PROPERTIES

The enzyme is stable in a pH range from 6.0 to 10.0 with the optimum between 7.0 to 9.0. The optimum temperature is 50°C with a sharp drop over 60°C.

ACTIVITY

One (1) FU unit is defined as the amount of the enzyme which increases the absorbency of the filtrate at 275 nm by 0.01 per minute under the conditions of the assay (JBSL). 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 20,000 FU/GM	JBSL
Identity:	Nattokinase	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.

Product Code: 112017/12.15.20

