

Product Specification

Product	Invertase min 36 000u/g (\$500 MDP)	
CCL Product Code	P15128	

Specification Details

	Specification	
Means of Identification	Positive	
Assay	invertase activity unit 36,000-44,000 u/g	
Appearance	Powder	
Colour	Off white to brown*	
Aroma	Characteristic	
Flavour	Characteristic	

*Colour of product may vary from batch to batch. Colour is not an indication of enzyme activity.

Lana and Dandon an	Max 3.0%
Loss on Drvina	Max 3 U%

Microbiological Limits

Total Viable Count	Max 50,000cfu/g	
Yeasts & Moulds	Max 100cfu/g	
E. Coli	Absent/25g	
Salmonella	Absent/25g	
Coliforms	Max 30cfu/g	

Heavy Metal Limits

Lead (Pb)	Max 5ppm
Cadmium (Cd)	Max 0.5ppm
Mercury (Hg)	Max 0.5ppm
Arsenic (As)	Max 3ppm

GMO Status	Non GMO
Irradiation Status	Non Irradiated
TSE/BSE Status	TSE/BSE Free

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	Sucrase Enzyme Preparation	
The material is Food Grade	Yes	
Country of Origin	France, The Netherlands, Germany, Belgium	
Country of Manufacture	UK	
CAS Number	9001-57-4	
EC/EINECS Number	232-615-7	
Shelf Life from Date of Manufacture	Min 1 Year	
Suitable for Vegetarians?	Yes	
Suitable for Vegans?	Yes	
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight. 0—20°C to achieve the documented shelf-life.	

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Enzyme Sucrase	Active Enzyme Ingredient	2.0%	Fermentation of Saccharomyces sp.
Maltodextrin	Carrier	94%	Potato
Sodium chloride	-	1.0%	-

Nutritional Data

Test	Value per 100g
Energy Kj / Kcal	1563kJ/374kcal
Fat (g)	0g
-Of which Saturates (g)	0g
Carbohydrate (g)	90.9g
-Of which Sugars (g)	5.9g
Protein (g)	2.0g
Salt (g)	1.0g

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	Yes	Yes,
Egg and Egg Derivatives	N0	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITHGluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barleygrass)	NO (Wheat derived products are used as a fermentation media in the production of the enzyme)	Yes	Yes
Soya and Soya Derivatives	No (Soy is also used in the fermentation media)	Yes	Yes
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	Yes	Yes
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	Yes	Yes

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Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross- contamination? YES/NO or N/A
Additives / E Numbers	No	Yes	No
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	No	Yes	No
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	Yes	Yes	No
Added Sugar / artificial or natural sweeteners	No	Yes	No
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	Yes	No
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	Yes	No
grape fruit	No	No	N/A
Sorbic Acid (E200, E203)	No	Yes	No
Any other Preservatives	No	No	N/A
Ethanol	No	Yes	No
Honey	No	No	N/A
Lactose	No	Yes	No
Yeast and Yeast Derivatives	No	Yes	No
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	Yes	No
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	Yes	No

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We confirm that the information above is sourced from the original manufacturers/suppliers Specification.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator		Approver
Mel Lee New Lee Quality Adr	ninistrator	Alan Feetham Teethum QC Technician

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