



Product Specification Sheet

ACCELERZYME® CPG BF

Last revision: 18 February 2019

Product Information

Description	Accelerzyme® CPG BF is a liquid carboxypeptidase (protease) preparation derived from a selected strain of <i>Aspergillus niger</i> .
Appearance	Green (product color may vary from batch to batch)
Clarity	Clear to opalescent
Status	<ul style="list-style-type: none">• Kosher approved• Halal approved• In the producing micro-organism, genes naturally present in the micro-organism have been overexpressed using biotechnological techniques. (statement available on request)• Suitable for vegans• Suitable for vegetarians

Physical & Chemical specifications

Protease activity ^a	≥ 900 CPGU/ml	Lead	≤ 5 ppm
pH	4.3 - 4.7	Arsenic	≤ 3 ppm
Glycerol	≥ 50 % (w/w)	Mercury	≤ 0.5 ppm
Heavy metals (as Pb)	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm

Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Staphylococcus aureus</i>	absent in 1 ml
Coliforms	≤ 1 CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Yeasts	≤ 10 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 g
Molds	≤ 10 CFU/ml	Antimicrobial activity	absent by test
<i>Salmonella</i>	absent in 25 g	Mycotoxins	absent by test

Composition

Ingredients	Typical values
Glycerol	54 %
Enzyme solution	46 %



Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Packaging & Storage

Packaging	Product number 9185: 20 kg
Storage conditions	<ul style="list-style-type: none">• The product must be stored in the original sealed containers.• Recommended storage temperature 4-8 °C.• When stored in recommended condition, the shelflife is 24 months, and the activity loss will be less than 5% within 12 months.

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

Footnotes

^a 1 CPGU = amount of enzyme needed to decrease the optical density at 340 nm by 1 absorbance unit per minute (1 AU/min) in the conditions of the test (hydrolysis of 1.5 mM FA-Phe-Ala pH 4,5 at 37°C).

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