

Product Specification

Papain

General Information

Products name: Cellulase enzyme

Ingredients : Cellulase is produced inside fungal cells and then secreted. Commercial production of cellulase thus generally involves fermenting various microbes — typically *Trichoderma reesei* and *Aspergillus niger*. After the fermentation is complete, the cells are separated from the fermentation broth, and the soluble enzyme is concentrated and sold..

CERTIFICATION: Organic certificate, Kosher, Halal and Food grade.

BASIC ANALYSIS

Analysis	Description	Test Method
Enzyme	20,000-100,000CU/g	UV
Loss on drying	5%NMT (%)	CP2010 IX H
Total ash	5%NMT (%)	CP2010 IX H
Optimum Working pH Range	5,0-6,0	CP2010 VII G
Working Temperature Range:	40-45 °C	CP2010 VII G
Heavy Metals	< 3 ppm	ICP-MS/AOAC 993.14
Arsenic (As)	< 0.5 ppm	ICP-MS/AOAC 993.14
Cadmium (Cd)	< 0.5 ppm	ICP-MS/AOAC 993.14
Lead (Pb)	< 0.5 ppm	ICP-MS/AOAC 993.14
Mercury (Hg)	< 0.1 ppm	ICP-MS/AOAC 993.14
Microbial Analysis		
Total Plate Count	< 50,000 cfu/g	AOAC 990.12
Total Yeast & Mold	< 2,000 cfu/g	AOAC 997.02
E. Coli	< 10 cfu/g	AOAC 991.14
Coliforms	< 10 cfu/g	AOAC 991.14
Salmonella	Negative	ELFA-AOAC
Staphylococcus	< 10 cfu/g	AOAC 2003.07

ADDITIONAL INFORMATION

Product Description	Cellulase is used in the textile industry, pulp and paper, animal feed, and food industries. Because it helps reduce pilling and greying of fabrics containing soil, cellulase is also a common additive in laundry detergents and cleaners. Cellulase is key to turning cellulose into a renewable energy resource
Applicaition	<p>Feed Industry: Degrading cellulose to cello-oligosaccharide specifically, decreasing the chyme mucosity. Breaking down the structure of cell walls and releasing the nutrients inside, increasing the diffusion rate of endogenous digestive enzymes and enhancing the nutrients digestibility. Balancing intestinal flora to enhance animal immunity and reduce diarrhea ratio. Improving the animal production performance to increase customer profits.</p> <p>Fabric and Textiles: Improving the finish, sheen, flexibility, air-permeability, insulation and softness of the textile fabrics, developing permanent resistance of fabric to lint, fuzz and pill buildups and easing further treatments and dye processes.</p> <p>Breweries and Wineries: Breaking down plant cell walls and membranes, boosting the release of starch, and in turn, the output of alcohol.</p> <p>Food, Chinese medicine, etc.: Improving the effectiveness, absorption and nutritional effects of product.</p>
USE:	<p>Wide operating temperature range, 30°C – 60°C. Functions well in a wide pH range from 5.5-8.0</p> <p>Premium Wash looks; Good grain.Good contrast.low stain.</p> <p>For a good balance of high gaining, high contrast and low stain, operating at 40 – 45°C is recommended.</p>
Storage	Double line Plastic Bag heat-sealed, corrugated carton. Store in Dry Place, away from light, in original and closed packaging, avoiding direct contact with the floor, store in temperatures between 20-25°C , This product may be hygroscopic.
Shelf life	24 months from production date, after manufacturer packing opened valid for maximum 12 months.
Safety and quality	The products has a long history of safe consumption, and the powder is produced in a GMP environment under strict control, which conforms to the relevant laws and regulations of the state.
PROCESSED FROM RAW MATERIALS THAT ARE:	<p>Not genetically modified. No ETO used BSE FREE. No Gluten. They are Vegetarian and Vegan</p>

