

# LYSOCH<sup>®</sup> E4

## PRODUCT DESCRIPTION SHEET

Code 0401	File name PDS0401	Analyst Ms. Shah	Version 03	Date 02/02/2022
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### DESCRIPTION

Lysoch<sup>®</sup> E4 Lysozyme is an antimicrobial enzyme extracted from egg-whites. It acts to kill Gram-positive bacterial cells in processed foods by lysing their cell wall.

Lysoch<sup>®</sup> E4 is available in 500 g/bottle or 10 kg/barrel with integral, tamper-proof seals. Plastic materials comply with Regulation (EU) No 1935/2004, 2023/2006 and 10/2011.

### KEY BENEFITS

- Lysis of Gram-positive bacteria
- Shelf life extension
- Natural, friendly label

### STORAGE

The shelf life is 24 months when stored unopened at room temperature in dry conditions, away from direct sunlight and odorous products. When opened, stored at room temperature in the original container.

### APPLICATION AREAS

Dairy (e.g. Cheese); Beverage (e.g. Beer, Wine)

### ALLERGENS

### DIRECTION FOR USE

The recommended dosage for Lysoch<sup>®</sup> E4 is in the range of 0.02-0.25 g/kg. In general, dissolve Lysoch<sup>®</sup> E4 into distilled cold boiled water, then add directly into foods.

Components	Yes / No
• Peanut or its derivatives	No
• Tree nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	No
• Sesame or its derivatives	No
• Eggs or its derivatives	Yes
• Fish or its derivatives	No
• Crustaceans and shellfish or their derivatives	No
• Soy or its derivatives	No
• Wheat, triticale or their derivatives	No
• Mustard or its derivatives	No
• Milk or its derivatives (e.g. Lactose)	No
• Sulphites	No

Exact dosage and way of application for Lysoch<sup>®</sup> E4 depends on the nature of the product for which it is intended. Please contact us for specific information.

### ACTIVITIES

Activity in FIP Units/mg protein\*  $\geq 35,000$  IU/mg

\*The exact activities variations may occur from batch to batch.

### CERTIFICATION STATUS

Lysoch<sup>®</sup> E4 is certified by KOSHER and HALAL.

### COMPOSITIONS

Lysozyme (on the anhydrous basis, w/w)  $\geq 95\%$

\*The exact percentage variations may occur from batch to batch.

### GMO STATUS

According to regulations EC No. 1829/2003 and 1830/2003. Lysoch<sup>®</sup> E4 has not been derived from and does not contain compounds from Genetically Modified Origin.

### HEAVY METALS

Lead (mg/kg)	$\leq 2$
Arsenic (mg/kg)	$\leq 1$
Mercury (mg/kg)	$\leq 1$

### REGULATIONS

In Cheese, Lysozyme is considered as generally recognized as safe (GRAS) by the U.S. FDA and approved as a preservative (E1105) under the European Additives Directive to prevent late blowing in ripened cheese. Lysozyme is also approved for use in cheese in Australia, Canada, China, Japan and South Korea.

### MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count (CFU/g)	$\leq 1,000$
<i>Enterobacteriaceae</i> (CFU/g)	Absent
<i>Salmonella</i> spp. (/25g)	Absent
<i>Staphylococcus aureus</i> (/25g)	Absent
<i>E. coli</i> (/25g)	Absent

### PHYSICAL / CHEMICAL SPECIFICATIONS

Appearance*	Cream white powder
Solubility at 640nm of a 2% aq. solution	$\geq 95\%$
pH (2% aq sol. at 20-25°C)	3.0-3.6

\*Appearance may vary from batch to batch.

In wine, OIV has approved Lysozyme as active ingredient up to the level of 500 mg/kg. The European Union has approved the use of Lysozyme.

### PACKAGING

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The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.



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