



Technical Data Sheet

Lysozyme

Product Description

Lysozyme is white powder, from hen egg white source, as a natural food preservative.

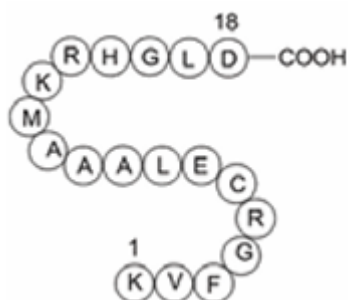
Product Identification

CAS No. 9066-59-5

EINECS No. 232-954-0

INS Code E1105

Chemical Formula:



Specifications

Items	Specifications
Description	White powder
Moisture	≤6%
Water activity	≤0.25aw
pH	3.0-5.0
Activity of enzyme	42,000 Units FIP/mg min
Ash	≤2%
Heavy metal	≤10ppm
Lead	≤5ppm
Arsenic	≤1ppm



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Mercury	≤1ppm
Total Plate Count	≤100 cfu/g
Staphylococcus aureus	Absent/g
Enterobacterial	Absent/g
Escherichia coli	Absent/g
Yeast & Moulds	<10 cfu/g for each
Salmonella	Absent/25g

Storage and Stability

The product may be stored for 24 months from the date of manufacture in the unopened original container, humidity protected (rh less than 60) at temperature below 25°C.

Uses

Lysozyme is a natural preservative extracted from egg white, inhibits the growth of certain gram-positive bacteria including clostridia species but is not effective against yeast.

Safety

This product is safe for the intended use. Avoid ingestion, inhalation of dust or direct contact by applying suitable protective measures and personal hygiene.
See Safety Data Sheet for full safety information.

Country of origin

China

Legal notice

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