

# EPOLYLY® (0201)

## Description

Epolyly® is pure ε-Poly-L-lysine derived naturally from a submerged aerobic fermentation of *Streptomyces albulus* PD-1. With a high antimicrobial activity against fungi, Gram-positive and Gram-negative bacteria, Epolyly® is an ideal natural antimicrobial for extending shelf life of a variety of foods.

## Key benefits

- Inhibit fungi, Gram-positive and Gram-negative bacteria
- Increase safety by minimizing chloride and inorganic contents
- Shelf life extension
- Natural, green label

## Applications

Applications	Rec. dosage	Benefits (Organisms controlled)
Meat, poultry and seafood		
Raw meat	Fresh meat	0.8ml/kg TPC (e.g. LAB, <i>Salmonellae</i> , <i>Broch.</i> , <i>Thermosphacta</i> )
	Fresh sausage	0.48ml/kg TPC (e.g. LAB, <i>Salmonellae</i> , <i>Broch.</i> , <i>Thermosphacta</i> )
Cooked meat	Prepared meat-based meals	0.1ml/kg LAB, <i>Bacilli</i> , <i>Salmonellae</i>
	Roast beef	0.8ml/kg LAB, <i>Salmonellae</i>
	Sliced cooked meats	0.8ml/kg TPC (e.g. LAB, <i>Clostridia</i> , <i>Broch.</i> , <i>Thermosphacta</i> , <i>Pseudomonads</i> , <i>Salmonellae</i> )

## Direction for use

In general, to deploy Epolyly® dipping solution with cold boiled water or distilled water, then direction to add into foods depending on exact application.

## Purity

ε-Poly-L-lysine (on dry basis w/w)	≥95%
Loss on drying (w/w)	≤8%
Residue on ignition (w/w)	≤2%

## Heavy metals

Lead (mg/kg)	≤5
Arsenic (mg/kg)	≤4
Heavy metals (mg/kg)	≤20

## Chemical / Physical specifications

Appearance	Hygroscopic yellow powder
PH of 10% Aqueous Solution	5.0-7.5

## Packaging

Epolyly® is available in 500gr/bottle with integral, tamper-proof seals. Plastic bottle materials comply with Regulation (EU) No 10/2011.

## Storage conditions

24 months, store unopened below 20°C in dry conditions, away from direct sunlight and odorous products.

When opened, store at approx 20°C in original container.

## Regulation

See Appendix 1

## GMO-status

According to regulations (EC) no. 1829/2003. Microorganisms used for the production of this product are not genetically modified.

## Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N
Sulphites	N



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## PRODUCT DESCRIPTION SHEET

### Appendix Regulations (FDA)

Food Items	Dosage (% w/w)		
<b>Bakery</b>		<b>Dairy</b>	
Cake batter and cheesecakes	0.01	Yogurt	0.01
Sweet pastries	0.01-0.025	Cream	0.01
Pancakes and waffles	0.025	Cream substitutes	0.025
Muffins and popovers	0.01	Cheese-based mixtures	0.025
Pie fillings	0.025	Cottage, ricotta, and cream cheese	0.025
Pies (not fruit)	0.025	Feta, mozzarella, and Mexican cheese	0.025
Pastas	0.025	Imitation cheese	
Potato & sweet potato-based foods (excluding French fries)	0.025	Processed cheese and cheese spreads	0.025
<b>Beverages</b>		<b>Fruits and vegetables</b>	
Nectars	0.025	Prepared fruit and fruit mixtures	0.025
Tomato-based juices	0.025	Frozen fruit bars and sorbet	0.025
Soft drinks	0.025	Fruit smoothies	0.025
Energy, fitness, sports, and isotonic drinks (ready-to-drink)	0.025	Vegetable-based prepared foods	0.01-0.025
Chocolate-flavoured drinks	0.01	Dry beans and bean-based prepared foods	0.025
Fruit-flavoured drinks and ades (ready to eat)	0.025	Soy products	0.025
Gelatine, rice, and sugar cane based beverages	0.025	<b>Meat, poultry and seafood</b>	
Coffee and coffee beverages	0.025	Fish and shellfish	0.025
Tea and tea beverages	0.025	Meat substitutes	0.025
Alcoholic beverages	0.01	Fish and shellfish-based foods	0.025
Wine	0.005	<b>Oils &amp; Fats</b>	
Eggnog	0.01	Reduced-fat or fat-free margarine-like spread	0.005
<b>Confectionary</b>			
Sweet syrups and toppings	0.025		
Gelatin	0.025		
Puddings, custards, and mousses	0.025		
<b>Culinary</b>			
Fat-based sauces	0.025		
Tomato-based sauces	0.025		
Peanut butters and sauces	0.025		
Egg-based dishes	0.025		
Gravy	0.025		
Pickles, olives, and pickled products	0.025		
Eggs	0.025		



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.