

LYSOCH™ G4 (0402)

PRODUCT DATA SHEET

Description

Lysoch™ G4 is microbial lysozyme concentration powder, produced from fermentation by *Streptomyces sp.* It is used in processed foods and during production to extend shelf life by decomposing Gram-positive and Gram-negative spoilage and pathogenic bacteria.

Key benefits

- Allergen-free
- Effective against gram-positive bacteria and gram-positive bacteria
- Has no effect in yeasts and moulds
- Has a broader spectrum and higher antibacterial activities than egg-white Lysozyme
- Protects shelf life
- Meet consumers' demand for natural products

Application

Applications		Typical cases	Rec. dosage	Benefits (Organisms controlled)
Food categories				
Beverages	Alcohol beverages	Beer, Grape wine	10 mg/L	Lactic acid bacteria (Pediococcus, Lactobacillus and Oenococcus)
Dairy	Cheese	Edam, Gouda, Emmental, Swiss, Provolone, Romano, Montasio, Danbo, Asiago, Conte, Alpine types, Manchego	5-10 mg/L milk	Clostridium tyrobutyricum, E. Coli

Assay

Activity in FIP Units /g protein* $\geq 5.0 \times 10^7$

Physic specification

Appearance White powder

Microbiological specification

Total bacterial count (cfu/g) $\leq 1,000$

Heavy metals

Arsenic (mg/kg)	≤ 1
Mercury (mg/kg)	≤ 1
Heavy Metals(as Pb, mg/kg)	≤ 10

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.

Packaging

Lysoch™ G4 is available in 1,000gr/bottle.

Regulation

Lysozyme in Lysoch™ G4 is food grade and complies with the USA code of Federal regulations.

The regulations governing the use of lysozyme vary considerably in the countries in which it is currently approved.

Country of origin

Belgium

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

