



## Product Specification Sheet

### Delvo<sup>®</sup>Zyme XG

Product number: 26627

Last revision: 09 April 2021

#### Product Information

Description	Granulated form of chicken egg white lysozyme hydrochloride (E1105).
Application	Bio-preservation
Appearance	White, to off-white powder .
Status	<ul style="list-style-type: none"><li>• Halal approved</li></ul>
Status	<ul style="list-style-type: none"><li>• Kosher approved</li><li>• The product has not been genetically modified according to the definition of Regulation (EC) No 1829/2003 of the European Parliament and of the Council (22 September 2003) on genetically modified food and feed.</li></ul>
Utilization	Dissolve in water prior to use.

#### Physical & Chemical specifications

Activity	≥ 39000 FIP U/mg	Solids	≥ 94 %
pH	3.0 - 3.6 (2% solution)	Lead	≤ 2 ppm
Nitrogen	17.3 ± 0.5%	Arsenic	≤ 1 ppm
Ash	≤ 1.5 %	Mercury	≤ 1 ppm
Chloride	≤ 3.5 %	Purity	≥ 95 %
Assay	≥ 950 mg/g anhydrous base	Moisture	≤ 6 %

#### Microbiological specifications

Standard plate count	≤ 100 CFU/g	<i>Staphylococcus aureus</i>	negative in 25 g
<i>Escherichia coli</i>	negative in 25 g	Yeasts	≤ 10 CFU/g
<i>Salmonella</i>	negative in 100 g	Molds	≤ 10 CFU/g

#### Composition

Detailed composition statement available on request.



## Regulatory information

The use of lysozyme hydrochloride (E1105) is permitted in European Union Directives on food additives according to EU regulations 1333/2008 and 231/2012.

Local legislation must always be consulted.

## Packaging & Storage

Packaging	Product number 26627: 5 kg box
Storage	Store in original packaging in a dark and dry place at ambient temperature ( $\leq 25$ °C).
Shelf life	Should preferably be used within 36 months after the indicated production date. The activity of lysozyme hydrochloride (E1105) may slowly decrease in time.

**Head Office:** A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111  
For further information, additional addresses and our webshop visit [www.dsm.com/foodandbeverages](http://www.dsm.com/foodandbeverages)

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

©DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | [info.food@dsm.com](mailto:info.food@dsm.com) | Trade Register Number 27235314