



Enzymology Research Center, Inc.
332 West Street North, Miltona, MN 56354 U.S.A
Phone: 218.943.9127 - Fax: 218.943.9128

XYLANASE (*Trichoderma longibrachiatum*)

SPECIFICATION SHEET

I.U.B. 3.2.1.32

DESCRIPTION

Derived from the fermentation of a selected Non-GMO strain of *Trichoderma longibrachiatum*, this product is characterized by its high levels of cellulase and pectinase.

PHYSICAL PROPERTIES

A light tan to tan colored, fine, free-flowing powder, soluble in water, free of offensive odor and taste.

ENZYMATIC PROPERTIES

The pH optimum is 5.0 with a stability range of 4.0 to 7.0. The optimum temperature is 55°C with a stability range of 45°C to 55°C.

ACTIVITY

The potency is defined as 100 units when 1 mg of reducing sugar equivalent to xylose is produced in 1 mL under the conditions of the assay. The acceptance criteria for all enzyme assays is: NLT 85.0% and NMT 115.0% of the declared units of enzyme activity.*

COUNTRY OF ORIGIN USA

STORAGE/SHELF LIFE/STANDARD PACK SIZE

Product is stable for two years (24 months) if stored at or below 10°C in sealed poly bags in boxes or drums away from sunlight and high humidity. Product is packed in 25 kilo fiber drums or double-wall boxes.

HANDLING PRECAUTIONS

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause allergic type reactions in sensitized individuals. For detailed information please refer to the SDS.

Description	Specification	Method
Activity:	NLT 150,000 XU/GM	Industry
Identity:	Xylanase	FTIR
Moisture:	NMT 10%	Ohaus MB-45
Metals:		
Lead	NMT 5 ppm	SW-846 6020
Microbiological Data:		
TPC	<10,000 CFU/g	Soleris / AOAC 990.12
E.coli	Negative/10g	Soleris / AOAC 991.14
Enteroc	<100 CFU/g	AOAC 2003.01
Salmonella**	Negative/25g	BAM Ch. 5 / AOAC 2011.03
Yeast	<1,000 CFU/g	Soleris / AOAC 997.02
Mold	<1,000 CFU/g	Soleris / AOAC 997.02
Coliforms	<100 CFU/g	Soleris / AOAC 991.14

*FCC 9 Page 414

**If Enteroc test results exceed 100 CFU/g then Salmonella testing is completed.