

Technical Data Sheet

Product: Papain
(Food Grade)

Description: Extract of the Papaya Fruit, Papain is used for tenderise meat.

Ingredients: Dextrose, Papain Enzyme

Origin: China

Physical & Chemical Parameters

Odour: Typical smell of the product
Colour: White to light yellow powder

Enzyme activity:	60'000 – 68'000	u/g
Loss on drying:	max. 10,0	%
Ash:	max. 12,0	%

Lead:	max. 5,0	mg/kg
Arsenic:	max. 3,0	mg/kg

Optimum Working pH Range: 6,0-7,0
Working Temperature Range: 40-60 °C

Micro figures:

TPC	max. 50'000	cfu/g
Coliforms	max. 30	cfu/g
E. Colis	absent in 25g	
Salmonella	absent in 25g	

GMO: None GMO according EC 1829/2003 and EC 1830/2003

Ionising rays: The product or its ingredients did not undergo a treatment with ionising rays.

Shelf Life: Min. 12 months after production

Storage conditions:	Store in original unopen packaging in a dry and cool (<20°C) place. Protect from direct light.
Packaging:	20 kg All packaging materials are according EC Reg 1935/2004 and 10/2011
Customs tariff no.:	EU: 35079090
Certification:	The product is produced according a GFSI-Standard.
Production:	For better and faster results solve the Papain powder in water whit a ration of 3:100 until it is completely dissolved.
Precautions:	<p>1) The enzyme preparation is a biological product which contains large amount of protein. The dust may cause allergy when inhaled. Please take precautions to avoid directly contacting with the product.</p> <p>2) In case of contact with the skin or eys, rinse thoroughly with copious amount of water. Seek medical advice if lung irritation occurs.</p> <p>3) Papain is a biological activity material, easily suppressed destructived by oxidant and heavy metal (Fe3+, Cu2+, Hg+, Pb2+ and so on), should avoid contact with them.</p>
Legal Status	The product is according EU legislation approved for use in food.

This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

Version 1.2 Page 2	Person in charge: Frederic Tobien	Issue Date: 25.07.19
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