

## Thermostable Amylase HTL SKU#: FAA

Certificate of Analysis

Telephone: 315-986-8090

Lot Number: TAHTL-LG16
Manufacture Date: 3/16/2023
Expiration Date (if stored properly): 3/16/2024

Test Test Result Product Acceptance Criteria

Activity 19,066 LU/g 17,400 to 20,000 LU/g<sup>1</sup>

pH 6.3 >5.0

Specific Gravity 20°C 1.18 1.15 to 1.25

NOTE1: 1LU = 0.005 KNU

NOTE2: 1LU digests 0.024g starch/hr

**Product Specifications** 

Total Aerobic Plate Count≤50,000 CFU/mLColiforms≤30 CFU/mLSalmonellaNegative/25 mLE. coliNegative/25 mL

 $^1$  Activity was determined using the Food Chemical Codex 12th edition (FCC) assay method, or industry accepted method

**Product Information** 

Product Organism: Genetically Modified Bacillus licheniformis

Additional Ingredients: Sodium chloride, Sorbitol, Water

Storage: Refrigerate in a low humidity environment

Country of Enzyme Origin: United States of America