

<b>Lot Number:</b>	TAHTL-QG04
<b>Manufacture Date:</b>	8/4/2023
<b>Expiration Date (if stored properly):</b>	8/4/2024

Test	Test Result	Product Acceptance Criteria
Activity	19,683 LU/g	17,400 to 20,000 LU/g <sup>1</sup>
pH	6	>5.0
Specific Gravity 20°C	1.2	1.15 to 1.25
NOTE1: 1LU = 0.005 KNU		
NOTE2: 1LU digests 0.024g starch/hr		
<b>Product Specifications</b>		
Total Aerobic Plate Count	≤50,000 CFU/mL	
Coliforms	≤30 CFU/mL	
Salmonella	Negative/25 mL	
E. coli	Negative/25 mL	
<sup>1</sup> Activity was determined using the Food Chemical Codex 12th edition (FCC) assay method, or industry accepted method		

<b>Product Information</b>	
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