



SCIENCE TECHNICS SDN BHD

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Product Specification Sheet

INVERTASE ST

Product Information

Description	Enzyme preparation for food use containing β -fructofuranosidase (Invertase, EC number 3.2.1.26) derived from a selected strain <i>Aspergillus Oryzae</i> .
Application Market	Fruit processing: Sucrose inversion; prevents crystallisation & preserves the softness of fillings of sweets & marzipan applications. Alcohol fermentation. Invert Syrup produced by Invertase ST is used in the baking industry.
Appearance	A free flowing white powder.
Standardised activity	≥ 15000.0 SU/g

Regulatory Information

The product complies with general specifications for food enzyme preparations as published by JECFA, FCC and with FDA current GMP standards.

Composition

Carrier	Maltodextrin
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Chemical properties

Heavy metals	< 30 ppm (as Pb)
Lead	< 5 ppm
Arsenic	< 3 ppm
Cadmium	< 0.5 ppm
Mercury	< 0.5 ppm

Microbiological properties

Total viable count	$< 5.10^4$ CFU per g
Coliform	< 30 CFU per g
Escherichia coli	absent in 25 g
Salmonella	absent in 25 g
Staphylococcus aureus	absent in 1 g
Yeasts and Moulds	< 100 per g

Stability data

- Recommended storage temperature 4 – 8°C
- When stored in recommended condition, the activity loss will be less than 5% within 36 months.

Safety & handling

Please refer to the Material Safety Data Sheet available on request.

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