

Product Technical Dossier

Product	A-Amylase > 46,566 FCC units (A011P/50)
CCL Product Code	P01154

Specification Details

	Specification
Identification	Positive
Assay [coefficient factor: 1 supplier unit= 0.172467 DU unit (FCC units)]	270,000-330,000 u/g (supplier units*) 46,566-56,914 u/g (FCC units)
Appearance	Fine powder
Colour	Off White to Brown
Aroma	Characteristic
Flavour	Characteristic
Activity Unit Definition*	Alpha-amylase - One unit of Enzyme activity is defined as that amount of Enzyme that reduces a quantity of Starch by half in 20 minutes, at pH 5.9 and 37°C.

Microbiological Limits

Total Viable Count	Max 50,000cfu/g
Yeasts & Moulds	Max 200cfu/g
E. Coli	Negative/25g
Salmonella	Negative/25g
Coliforms	Max 50cfu/g

Heavy Metal Limits

Lead (Pb)	Max 5ppm
Cadmium (Cd)	Max 0.5ppm
Mercury (Hg)	Max 0.5ppm
Arsenic (As)	Max 3ppm

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FDA number: 16806073982

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Registered in England No: 3590758 VAT No: GB 711 6598 32

Registered office: 203 Lancaster Way Business Park, Ely, Cambridgeshire, CB6 3NX, UK.

Additional Technical Information

Raw Material Full Botanical / Chemical Name	Alpha-amylase
Origin	Microbial
Microorganism used	Aspergillus sp.
The material is Food Grade	Yes
Solvent used	None
Harvest Method	Manual / Mechanical
Country of Origin	Europe
Country of Manufacture	UK
Solubility in Water	Partly soluble
CAS Number	9001-19-8
Shelf Life from Date of Manufacture	Min 1 Year
Pharmacopeia Standard Used	FCC/JECFA/WHO/FAO
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Composition Origin, Function and Percentages

Ingredients	Function	% Composition	Source
Amylase enzyme	Active Ingredient	26.1%	Microbial
Wheat Flour	Carrier	64.5%	Plant
Maltodextrin	Carrier	7.8%	Potato
Water	Moisture	<1.4%	N/A
Calcium Carbonate	Added to flour as part of the Bread and Flour Regulations 1998	<0.22%	Mineral
Calcium Sulphate		<0.13%	Mineral
Niacin		<0.01%	Mineral
Iron		<0.02%	Mineral

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance, you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	Yes	No
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, furo, freekeh, spelt, kamut, rye, oats, barley, barleygrass)</i>	Yes	Yes	Wheat flour
Soya and Soya Derivatives	No**	Yes	No
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	Yes	No
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	N/A

**Used as a fermentation substrate during production. Residual soy proteins are not detected above the limit of detection of the ELISA method.

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Additives / E Numbers	No	Yes	No
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	No	No	N/A
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	Yes	No
Added Sugar / artificial or natural sweeteners	No	Yes	No
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	Yes	No
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	Yes	No
Grapefruit	No	No	N/A
Sorbic Acid (E200, E203)	No	Yes	No
Any other Preservatives	No	No	N/A
Ethanol	No	Yes	No
Honey	No	No	N/A
Lactose	No	Yes	No
Yeast and Yeast Derivatives	No	Yes	No
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

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Statements

<p>Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.</p>	Yes
<p>This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.</p>	Yes
<p>Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.</p>	Yes
<p>Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.</p>	Yes
<p>Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.</p>	Yes
<p>Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.</p>	Yes
<p>Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.</p>	Yes
<p>Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.</p>	Yes
<p>Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "Nanomaterial" means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".</p>	Yes
<p>Packaging Status We hereby certify that the packaging used in the above-mentioned material conforms to EU regulations and subsequent amendments on food grade packaging</p>	Yes
<p>Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations</p>	Yes

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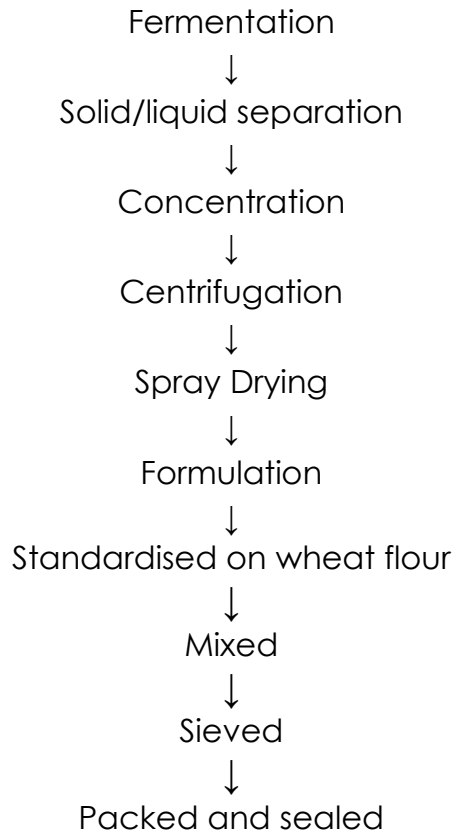
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Product Flow Chart



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Material Safety Data Sheet

To download this product's material safety data sheet, please click [here](#) and search for the Cambridge Commodities product code. If there is no MSDS available, please follow the on-screen instructions to request one.

The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

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Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	<p>Amended the Following:</p> <ul style="list-style-type: none"> Enzyme activity from 47,000 SKB u/g – 53,000 SKB u/g to 270,000-330,000 u/g Colour from white to off white, to off white to brown Lead (Pb) from Max 0.3ppm to Max 0.5ppm Cadmium (Cd) from Max 1ppm to Max 0.5 ppm Mercury (Hg) from Max 0.1ppm to Max 0.5ppm Arsenic (As) from Max 1ppm to Max 3ppm Origin- Fermentation to microbial Microorganism used in fermentation from Aspergillus oryzae to Aspergillus sp. Removed Working pH, Temperature Range, Medium Used information and MSDS. Added MSDS statement and Activity Unit Definition. <p>Updated allergens and additives tables</p>	Yes
3	<p>Amended the following:</p> <ul style="list-style-type: none"> Removed total heavy metals specification Changed yeast & moulds from max 10,000cfu/g to max 100cfu/g Updated information regarding soy in the allergens table 	Yes
4	<p>Amended the following:</p> <ul style="list-style-type: none"> Added information about Ingredient function and source Coliform's from '<30' to '<50'cfu/g Yeast and Moulds from '<100' to '<200'cfu/g. Confirmed product contains cereals and derivatives (wheat flour). 	Yes
5	<p>Amended name from A-Amylase >50,000 SKB u/g Enzyme to A-Amylase> 46,566 FCC units (A011P/50)</p> <p>Add information on coefficient factor and FCC units</p>	Yes

Document Approval

Originator	Approver
<p>QC technician</p> <p>Alina Zam</p>  <p>05/04/2022 15:00</p>	<p>Cecilia Anzani</p> <p>Senior Quality Specialist</p>  <p>05/04/2022 15:18</p>

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