



# Certificate of Analysis

Enzymology Research Center, Inc.

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Product Name:		Fytozym	
Product Description:		Bulk Powder	
Lot Number:		1732016	
Product Number:		A-ISRO-2	
Date of Manufacture:		January 2, 2018	
Expiration or Retest Date:		December 2019	
Best By Date:		N/A	
PO#:		E-3/2017	
Description	Specification	Result	Method
Color	Tan	Tan	Visual
Odor	Mild / Pleasant	Mild / Pleasant	Organoleptic
Taste	Mild / Pleasant	Mild / Pleasant	Organoleptic
Texture	Fine Powder	Fine Powder	Organoleptic
Moisture	NMT 10%	4.20%	Ohaus MB-45
Mesh Size*	NLT 85% Through US #80	96.11%	USP <786>
Activity**	NLT 160,000 HUT/GM	< 100 CFU/GM	FCC
Coliforms	< 100 CFU/GM	Negative/10GM	Soleris / AOAC 991.14
E. Coli	< 10,000 CFU/GM	< 10,000 CFU/GM	Soleris / AOAC 991.14
Total Plate Count	< 1,000 CFU/GM	< 1,000 CFU/GM	Soleris / AOAC 990.12
Yeast	< 1,000 CFU/GM	< 1,000 CFU/GM	Soleris / AOAC 997.02
Mold	< 100 CFU/GM	< 100 CFU/GM	Soleris / AOAC 997.02
Enterococcus	Negative/GM	N/A	Soleris / AOAC 2003.01
Staph aureus	Negative/10GM	N/A	BAM Ch. 5 / AOAC 2011.03
CAP	N/A	N/A	AOAC 2003.07
Lead	N/A	N/A	LC-MS/MS
Arsenic	N/A	N/A	SW-846 6020
Cadmium	N/A	N/A	SW-846 6020
Mercury	N/A	N/A	SW-846 6020
			SW-846 7473
Ingredients	Activity Per 500 MG		
Protease	80,000 HUT		
Amylase	1,610 DU		
Lipase	225 FIP		
Bromelain	2,500,000 FCC PU		
Papain	1,500,000 FCC PU		
Serratiopeptidase	50,000 U		
Neutral Bacterial Protease	30,000 PC		
Ginger	75 MG		
Rutin	25 MG		
Bulk Powder packaging & Storage: Store sealed in a cool dry location. Product is double bagged and each bag is zip tied, and packed in a fiber drum or double walled box.			
Carrier and/or Diluent		Microcrystalline Cellulose	
Country of Origin		USA	

Information herein is accurate to the best of our knowledge. Suggestions are made without warranty or guarantee of results. Before using, user should determine the suitability of the product for his intended use and user assumes the risk and liability in connection therewith. We do not suggest violation of any existing patents or give permission to practice any patented invention without a license.

\*\*Mesh testing is completed annually.

\*\*FCC 9 Page 414 allows for ± 15% testing variation on all enzyme assays. This product complies with the FAO/WHO and Food Chemical Codex, 9th Edition recommended specifications for food grade enzymes.

\*\*\*Enterococcus test results exceed 100 CFU/g then Salmonella testing is completed.

*[Signature]*

Approved By QC

1.7.18

Date