



Food Additive

EGG WHITE LYSOZYME

Q.P. CORPORATION

Q.P. EGG WHITE LYSOZYME is a food additive that is extracted and refined from fresh chicken egg white and meets the specifications of “Egg White Lysozyme” in the Japanese Food Additive List.

Q.P. EGG WHITE LYSOZYME could be used in various kinds of foods such as marine products, stockbreeding products, chilled foods, and confectionery.

Q.P. EGG WHITE LYSOZYME would provide them the longer period of shelf life controlling and/or restraining microorganisms in the manufacture of fermentation and treatment with enzymes.

WHAT IS LYSOZYME ?

Egg white lysozyme is a protein extracted from chicken egg white and classified as an enzyme that hydrolyzes the mucopolysaccharides of the cell wall of bacteria.

Lysozyme occurs in nature, such as in eggs, animal tissues, tears, saliva, mucus, blood, plants, etc.

Lysozyme is effective for Gram-positive bacteria such as *Bacillus subtilis*.

USAGE

50 - 200 ppm of EGG WHITE LYSOZYME could be effective in various kinds of foods.

Mixing with powder ingredients and/or dissolving into water in advance would be preferable for easier handling.

CHARACTERISTICS

- * Nature : White powder with sweet taste. Dissolved easily in water, but almost insoluble in organic solvents.
- * Stability : The activity of dried lysozyme powder will not be deteriorated after 3-year storing at ordinary temperature sealed tightly.

SPECIFICATIONS AND RESULTS (representative sample)

	SPECIFICATIONS	RESULTS
ASSAY	NLT 0.8mg(potency)/mg	1.0mg(potency)/mg
HEAVY METALS	NMT 10 ppm	NMT 10 ppm
ARSENIC	NMT 1 ppm	NMT 1 ppm
NITROGEN	16.5 - 19.0 % (as dry basis)	17.8 %
CHLORIDE	NMT 3.0 %	1.7 %
LOSS ON DRYING	NMT 8.0 %	5.9 %
RESIDUE ON IGNITION	NMT 5.0%	0.7 %
AEROBIC PLATE COUNTS	NMT 300/g	NMT 10/g
MOLD AND YEAST	NMT 100/g	NMT 10/g

REGULATION

We would appreciate if you would check your Governmental regulations in usage in case the regulations might differ from Japanese ones.

STORAGE AND EXPIRATION PERIOD

Storage : Store at ordinary temperature and keep it away from high temperature and direct sunlight.

Expiration period : 2 years from manufacturing date.
(unopened, at ordinary temperature)

PACKING

5 kg × 2

1 kg × 1



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