



Food Additive • Ethanol Preparation

LYSOPOWER C

Kewpie Corporation

LYSOPOWER C is a new type of the preservative made of “Ethanol”, “Lysozyme”, and “Milt protein”. The combination of these ingredients shows a multiplied preservative effect and may be used in a wide range of applications.

LYSOPOWER C may be used not only for various foods but also as a bacteriostatic agent for food processors, equipment and human hands.

LYSOPOWER C contains no pH adjusting ingredients or organic acids, therefore, will not affect the taste of foods.

WHAT IS LYSOZYME ?

Lysozyme is an enzyme which hydrolyzes the mucopolysaccharides of the cell wall of bacteria.

Lysozyme occurs in the natural world and is found in eggs, animal tissues, tears, saliva, mucus, blood, plants, etc.

Lysozyme plays a defensive role against the invasion of bacteria and is especially effective for Gram-positive bacteria such as *Bacillus subtilis*.

WHAT IS MILT PROTEIN ?

Milt protein is the protein extracted from the milt of salmon and herring and shows an excellent effect of restraining the growth on lactobacilli, staphylococcus aureus and other bacteria.

Even though it is heat-stable and effective at a wide range of pH, it should show greater efficacy of restraining bacteria growth at pH's greater than 6.

COMPOSITION (W/W%)

Ethanol	50.0 %	Specific gravity	0.90 - 0.93
Glycerin fatty acid ester	0.5 %	pH	4.0 - 6.0
Milt protein	0.1 %		
Lysozyme	0.1 %		
Purified water	49.3 %		

U S A G E

For hands and fingers :

Spray LYSOPOWER C or 1/2 dilution of LYSOPOWER C on and rub.

For food processors, equipment, door knobs, cutting boards, cooking knives, etc. :

Spray LYSOPOWER C or 1/2 dilution of LYSOPOWER C onto those properly.

For foods before packing :

Spray on LYSOPOWER C to the foods before packing for prevention of secondary bacteria contamination and for extending the expiration period.

For cut vegetables, soy-bean cakes, boiled beans, rice, etc. :

Before cooking, dip them into 0.3 % - 2.0 % solution of LYSOPOWER C

For cakes, flour-paste, creams, Hamburg steaks, fish cakes, etc. :

Adding 0.5% - 2.0% of LYSOPOWER C demonstrates significant depressant effects.

[NOTES]

*Avoid using with vinegar :

Vinegar and ethanol might react to produce ethyl acetate.

*Avoid using it on seaweed :

Lysozyme might decompose the mucopolysaccharides of seaweed.

STORAGE AND EXPIRATION PERIOD

Storage : Store at ordinary temperature(below 30). Keep away from fire .

Expiration period : 1 year from manufacturing date.

(unopened, at ordinary temperature)

PACKING

18 L × 1

10 L × 1

1 L × 12



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