



Food additive , Preservative

# LYSOPOWER P-2

**Q.P. CORPORATION**

Q.P. LYSOPOWER P-2 is a preservative in powder form composed with "Glycine", "Lysozyme", and "Milt Protein". These ingredients show excellent efficacy due to the multiplied preservative effects.

The addition of a small amount of LYSOPOWER P-2 could extend the expiration period in various foods.

Since LYSOPOWER P-2 contains neither pH adjusting ingredients nor organic acids, it does 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% )

Glycine	50.0 %	pH	5 . 5 - 6 . 5 (1 % solution)
Cyclo-dextrin	3.0 %		
Milt protein	3.0 %		
Glycerin fatty acid ester	1.5 %		
Lysozyme	1.0 %		
Food materials(dextrin and others)	41.5 %		

## USAGE

Please add 0.3 - 2.0% of LYSOPOWER P-2 to various foods during the manufacturing.

For salad, sushi, noodles, etc. :

Disperse and/or dissolve LYSOPOWER P-2 into mayonnaise, vinegar, water, etc., and then add.

For cakes and confections :

Disperse and/or dissolve LYSOPOWER P-2 into eggs, water, etc., and then add.

Bean jam :

Add directly to the cooked bean jam and knead.

Boiled vegetables :

Strain off the water and sprinkle with LYSOPOWER P-2 dissolved with small amount of water.

### [NOTES]

\* Avoid using it on seaweed :

Lysozyme might decompose the mucopolysaccharides of seaweed.

\* Avoid using it for rice during steam cooking :

Glycine might cause charring.

Since glycine may burn when added to foods cooked in the oven, we recommend that LYSOPOWER C be used in this situation.

## STORAGE AND EXPIRATION PERIOD

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

Even though some decoloration may be observed during storing for a long period, there is no change in the efficacy on quality.

Expiration period : 1 year from manufacturing date.

(unopened, at ordinary temperature )

## PACKING

1 kg × 10



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