GlobalBlend

Specification Sheet

| General Information | | |
|---|---|--|
| Product name | Enzymes | |
| Standard | In house | |
| Specification ref. | GB003 | |
| Issue number | 1 | |
| vate of Issue 31.10.2022 | | |
| Capsules | Transparent, HPMC size 00 | |
| Capsules in package | 60 pcs. | |
| Package | Jar 150 ml | |
| Form | Powder in capsules | |
| Process used during production | Sieving components, mixing, filling capsules, polishing capsules, labeling, filling dedicated bags with capsules, closing jars, packing according to the document of palletisation | |
| Suitable for vegetarians / Suitable for vegans | Yes/Yes | |
| Mass of powder filling the capsules [mg] | 670 ± 7% | |
| Mass of capsules [mg] | 790 ± 7% | |
| Mass of capsules in package [kg] | 0,0474 ± 7% | |
| Country of origin | Poland | |
| Analysis | Specification | |
| Apperance of capsules | Transparent capsules rounded cap and rounded body | |
| Apperance of powder | Brown loose powder | |
| Aroma / Odour | Characteristic for enzymes blend | |
| Flavour | Nd | |
| Moisture [%] | ≤ 5 | |
| Contamination | No | |
| Microbiology | | |
| Enumeration of mesophilic aerobic bacteria | ≤ 1x10^4 CFU / g | |
| Enumeration of fungi (molds and yeasts) | ≤ 10^3 CFU / g | |
| Detection of Escherichia coli | Absence in 1 g | |
| Detection of coagulase-positive staphylococci (Staphylococcus aureus and other species) | Absence in 1 g | |
| Detection of Salmonella spp. | Absence in 25 g | |
| Heavy metals | | |
| Cadmium | ≤ 1,0 ppm | |
| Lead | ≤ 3,0 ppm | |
| Mercury | ≤ 0,1 ppm | |

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| List of Ingredients (decreasing value) | | | |
|--|-------------------|--|--|
| Compound | Function | | |
| Maltodextrin | Bulking agent | | |
| Digestive enzymes blend | Main ingredient | | |
| Hydroxypropylometylcellulose | Capsule shell | | |
| Magnesium salts of fatty acids E470b | Anti-caking agent | | |

| Enzymes Activity Information | | | |
|---|---------------------------------|---------------------------|--|
| Enzyme | | in portion one capsule | |
| α-amylase (1,4 – alpha – D – glucan glucanohydrolase) (Origin: <i>Aspergillus oryzae</i>) | 6240 | SKB | |
| Protease (4.5) (Origin: Bacillus licheniformis) | | HUT | |
| Lipase (Triacylglycerol acylhydrolase) (Origin: Aspergillus oryzae) | | FIP | |
| Laktase (Beta – D – galactosidase galactohydrolase) (Origin: Aspergillus oryzae) | | ALU | |
| Cellulase (4 - (1,3;1,4) – beta – D – glucan 4 – glucanohydrolase) (Origin: Trichoderma reesei) | | CU | |
| Glucoamylase (1,4 -α – D – Glucan glucohydrolase) (Origin: Aspergillus niger) | | AGU | |
| Protease (3.0) (Origin: Aspergillus oryzae) | | SAPU | |
| Bromelain (Origin: Stem of Ananas comosus L.) | | PU | |
| Papain (Origin: Latex of Carica papaya L) | 26000 | PU | |
| α – Galactosidase (α -D-Galactoside galactohydrolase) (Origin: Aspergillus niger) | 20,8 | GAL | |
| | | | |
| Enzymes Origin Information | | | |
| α-amylase (1,4 – alpha – D – glucan glucanohydrolase) (Origin: Aspergillus oryzae) (CAS: 9001-19-8; EC: 232- 3.2.1.1); | - <mark>58</mark> 8-1; Enzyme o | commissio | |
| Protease (4.5) (Origin: Bacillus licheniformis) (CAS: 9014-01-1; EC: 232-752-2; Enzyme commission: 3.4.21.62 | 2); | | |
| Lipase (Triacylglycerol acylhydrolase) (Origin: Aspergillus oryzae) (CAS:9001-62-1; EC: 232-619-9; Enzyme cor | mmission: 3.1.1.3 | 3); | |
| Laktase (Beta – D – galactosidase galactohydrolase) Origin: Aspergillus oryzae) (CAS: 9031-11-2; EC: 232-864 3.2.1.23); | -1; Enzyme comr | nission: | |
| Cellulase (4 - (1,3;1,4) – beta – D – glucan 4 – glucanohydrolase)(Origin: Trichoderma reesei) (CAS: 9012-54-8 commission: 3.2.1.4); | 3, EC: 232-734-4, | Enzyme | |
| Glucoamylase (1,4 -α – D – Glucan glucohydrolase) (Origin: <i>Aspergillus niger</i>) (CAS: 9032-08-0; EC: 232-877-2 3.2.1.3) | ; Enzyme comm | ission: | |
| Protease (3.0) (Origin: Aspergillus oryzae) (CAS: 9025-49-4; EC: 232-796-2; Enzyme commission: 3.4.23.18) | | | |
| Bromelain (Origin: Stem of Ananas comosus L.) (CAS: 37189-34-7; EC: 253-387-5; Enzyme commission: 3.4.2 | 2.32) | | |
| Papain (Origin: Latex of Carica papaya L) (CAS: 9001-73-4; EC: 232-627-2; Enzyme commission: 3.4.22.2) | | | |
| | | | |

 $\alpha-\text{Galactosidase} \ (\alpha-\text{D-Galactoside} \ \text{galactohydrolase}) \ (\text{Origin:} \ Aspergillus \ niger) \ (\text{CAS:} \ 9025-35-8; \ \text{EC:} \ -; \ \text{Enzyme commission:} \ 3.2.1.22)$

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| Allergens according to Regulation No. 1169/2011 and its amendments | | | | |
|--|-------------------|------------------------|--|--|
| Allergen name | Present Yes/No | Additional information | | |
| BHA/BHT/Related compounds | No | | | |
| Bovine products or by-products | No | | | |
| Celery or products thereof | No | | | |
| Cereals containing Gluten (Wheat, rye, barley, oats, spelt, kamut or their hydrolysed strains) or products thereof | No | | | |
| Crustaceans/Shellfish or products thereof | No | | | |
| Eggs or products thereof | No | | | |
| Fish or products thereof | No | | | |
| Milk or Milk products (including lactose) | No | | | |
| Mustard seed or products thereof | No | | | |
| Nuts or products thereof | No | | | |
| Peanuts or products thereof | No | | | |
| Sesame seeds or products thereof | No | | | |
| SO ₂ or Sulphate at concentration over 10mg/kg | No | | | |
| Soya beans or products thereof | No | | | |
| Molluscs or products thereof | No | | | |
| Lupin or products thereof | No | | | |

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Additional information

Information on enzymes: Enzymes are tested to FCC standards. Enzymes are protected from gastric juice.

Instruction of use: 1 capsule should be taken with plenty of water. Do not exceed the recommended daily dose.

Expiry date: 24 months from the production date.

Storage conditions: Store the finished product in a sealed package in a dry place, away from direct sunlight, under 25 °C and under moisture of 75%. Keep out of reach of small children.

Transport conditions: the product must be transported in a clean and dry vehicle that has been approved for food transport.

Regulatory Statements:

GMO Status: This product is GMO FREE in accordance with EU Regulations 1829/2003 and 1830/2003.

Irradiation Status: This product has not been irradiated in accordance with EU directive 1999/2/EC of 22 February 1999 concerning foods and food ingredients treated with ionisation radiation.

Nano materials: This material is not produced using Nanotechnology and is free from Nano-particles, and so complies with EU regulations 1169/2011 and 2015/2283.

Contaminants: The product and its ingredients meet the requirements for maximum permitted levels of contaminants in foodstuffs laid down in Regulation No. 1881/2006, as amended.

Packaging: The primary packaging used for the blends manufactured at Global Blend are suitable for contact with food and in compliance with EC regulation 1935/ 2004 and its amendments thereof.

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