

**Lot Number:**

**Manufacture Date:**

**Expiration Date (if stored properly):**

**Test**

Activity

pH

Specific Gravity 20°C

NOTE1: 1LU = 0.005 KNU

NOTE2: 1LU digests 0.024g starch/hr

**Product Specifications**

Total Aerobic Plate Count

Coliforms

Salmonella

E. coli

<sup>1</sup> Activity was determined using the Food Chemist

**Product Information**

Product Organism:

Additional Ingredients:

Storage:

Country of Enzyme Origin:

**Thermostable Amylase HTL**  
**ANKEV TECHNOLOGY**  
**SKU#: FAA**

TAHTL-ZH21

5/21/2024

5/21/2025

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**Test Result**

18,704 LU/g

6.3

1.18

≤50,000 CFU/mL

≤30 CFU/mL

Negative/25 mL

Negative/25 mL

al Codex 12th edition (FCC) assay m

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Genetically Modified Bacillus  
Sodium chloride, Sorbitol, W:  
Refrigerate in a low humidity  
United States of America

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**Product Acceptance Criteria**

17,400 to 20,000 LU/g<sup>1</sup>

>5.0

1.15 to 1.25

ethod, or industry accepted method

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licheniformis  
ater  
' environment

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TECHNOLOGY  
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