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| Lot Number: | TAHTL-EH01 |
| Manufacture Date: | 10/1/2024 |
| Expiration Date (if stored properly): | 10/1/2025 |

| Test | Test Result | Product Acceptance Criteria |
|---|--------------------|------------------------------------|
| Activity | 18,648 LU/g | 17,400 to 20,000 LU/g ¹ |
| pH | 6.2 | >5.0 |
| Specific Gravity 20°C | 1.18 | 1.15 to 1.25 |
| NOTE1: 1LU = 0.005 KNU | | |
| NOTE2: 1LU digests 0.024g starch/hr | | |
| Product Specifications | | |
| Total Aerobic Plate Count | ≤50,000 CFU/mL | |
| Coliforms | ≤30 CFU/mL | |
| Salmonella | Negative/25 mL | |
| E. coli | Negative/25 mL | |
| ¹ Activity was determined using the Food Chemical Codex 12th edition (FCC) assay method, or industry accepted method | | |

| Product Information | |
|----------------------------|---|
| Product Organism: | Genetically Modified Bacillus licheniformis |
| Additional Ingredients: | Sodium chloride, Sorbitol, Water |
| Storage: | Refrigerate in a low humidity environment |
| Country of Enzyme Origin: | United States of America |