

Product Specification # 34-64-1.2

Ovine Liquid Pancreatin 62,500 USP Protease Units/mL (2.5 X USP)

Description

An aqueous food grade extract of ovine pancreas, filtered and stabilised with glycerol. The product is a slightly cloudy, light brown liquid.

Halal certification

On request, Ovine Liquid Pancreatin may be manufactured from Halal-certified ovine pancreas and dispatched with Halal certification from New Zealand Islamic Meat Management.

Enzyme composition

A mixture of protease, amylase and lipase enzymes. The principal endopeptidases are trypsin, chymotrypsin and elastases I and II. The principal exopeptidases are carboxypeptidase A and B.

Standardisation

Ovine Liquid Pancreatin is standardised to a proteolytic activity of 62,500 USP Protease Units/mL, assayed as specified in USP 24.

How to Use

The product is readily miscible with water and may be dispensed by pump. Hazards associated with active proteases are reduced as Ovine Liquid Pancreatin is non-drying and non-dusting. However, normal safety precautions are still required. Avoid aerosol formation, skin and eye contact.

Storage

Freezing is recommended for long-term storage (> 3 months). For short-term storage the product may be refrigerated.

Stability

The average activity loss is 3% per month when stored refrigerated.

Availability

Available in 20 L plastic containers. Other pack sizes available on request.

Tissue origin guaranteed

The extract is prepared from certified disease-free New Zealand ovine pancreas without the addition of other animal or fermentation produced enzymes.

Chemical composition

pH at 20°C	4.5 – 5.5
Glycerol	30% (v/v)
Potassium sorbate	0.1% (w/v)

Ovine Liquid Pancreatin conforms to the following additional requirements of Food Chemicals Codex III:

Arsenic (as As)	< 3 ppm
Heavy metals (as Pb)	< 40 ppm
Lead	< 10 ppm
Cadmium	< 0.5 ppm
Mercury	< 0.5 ppm

Bacteriological Certification

Every batch of Ovine Liquid Pancreatin is analysed and certified to comply with the following standards at the time of manufacture.

	Standard	Method
Standard plate count	<500/mL	Modified AS 5013.1
Anaerobic plate count	<100/mL	Renco In House
Yeasts & Moulds	< 50/mL	NZTM2 61.1
Lactobacilli	< 50/mL	NZTM2 54.1
Coliforms	absent in 50 mL	Modified AS 5013.3
Staphylococci (coagulase positive)	absent in 5 mL	Modified AS 5013.12.3
Salmonella	absent in 100 mL	Modified Rappaport - Vassiliadis Soy
Listeria	absent in 100 mL	FDA Bact. Anal. Manual 8th Ed, 1998 (mod)

Compliance:

Conforms to the requirements of the Australia New Zealand Food Standards and to the specifications of the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

Not subjected to any irradiation treatment.