

1403 – PANCREATIN 4 NF

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| REF NO: TBL/QA/SS/LC/1403 | STANDARD SPECIFICATION FOR PANCREATIN 4 NF | Rev. No: 03 |
| Issue No: 04 | | Review Date: 14/11/2024 |
| Issue Date: 15/11/2021 | | Product code: 1403 |

PRODUCT PROPERTIES

| | |
|--------------------|--|
| C.A.S Number | 8049-47-6 |
| Chemical Formula | NA |
| Formula weight | NA |
| Functional Uses | The enzyme has been used along with amyloglucosidase for the in vitro digestion of starch in food samples. |
| Standard Packaging | 100 gm. |

PHYSICAL PARAMETERS

| PRODUCT PARAMETER | SPECIFICATION |
|-------------------------------|--|
| Appearance | Off white or buff coloured amorphous powder, having characteristic meaty odour but not unpleasant smell. |
| Solubility (2% soln. at 25°C) | Soluble in water producing a slightly turbid solution, insoluble in alcohol. |

CHEMICAL PARAMETERS

| PRODUCT PARAMETER | SPECIFICATION |
|--------------------------|--------------------|
| Loss on drying (at 60°C) | NMT – 5.0% |
| Fat Content | NMT – 6.0% |
| Protease Activity | NLT – 100 USP u/mg |
| Amylase Activity | NLT – 100 USP u/mg |
| Lipase Activity | NLT – 8 USP u/mg |

MICROBIAL PARAMETERS

| PRODUCT PARAMETER | SPECIFICATION |
|------------------------------|--------------------|
| Total viable count | NMT – 5,000 cfu/gm |
| <i>Escherichia coli</i> | Negative |
| <i>Salmonella spp.</i> | Negative |
| <i>Staphylococcus aureus</i> | Negative |
| Yeast & Moulds | NMT –50 cfu/gm |



NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

