

## TECHNICAL DATA SHEET

### Product

Lactase 5000 ALU – Food grade

### Characteristics

Botanical and supply-chain information

|                                          |                                                               |
|------------------------------------------|---------------------------------------------------------------|
| <b>Botanical name</b>                    | Aspergillus oryzae                                            |
| <b>Primary processing</b>                | Harvesting, washing, drying                                   |
| <b>Novel food</b>                        | Out of the scope of Reg. (EU) 2015/2283                       |
| <b>Use permitted in food supplements</b> | Compliant with Italian Ministerial Decree 10/08/2018, Annex I |
| <b>Plant origin</b>                      | China                                                         |
| <b>Raw material provenance</b>           | China                                                         |

### Chemical and physical properties

Main technical specifications

|                           |                        |
|---------------------------|------------------------|
| <b>TLC identification</b> | Positive               |
| <b>Preparation type</b>   | Liquid                 |
| <b>Active constituent</b> | Lattasi (5000 ALU/g)   |
| <b>Appearance</b>         | Yellowish-white liquid |

## Contaminants

Main compliance (EU regulations)

|                                             |                                                                                                   |
|---------------------------------------------|---------------------------------------------------------------------------------------------------|
| <b>Pesticide residues</b>                   | Compliant with Reg. (EC) No. 396/2005                                                             |
| <b>Solvent residues</b>                     | Compliant with Dir. 2009/32/EC                                                                    |
| <b>Allergens</b>                            | Reg. (EU) No. 1169/2011, Annex II — Not present as intentional ingredients                        |
| <b>GMO</b>                                  | Absent — Reg. (EC) No. 1829/2003 and No. 1830/2003                                                |
| <b>Nickel</b>                               | Compliant with Reg. (EU) 2024/1987                                                                |
| <b>Ethylene oxide (EtO)</b>                 | Not used; EtO + 2-chloroethanol residues compliant with Reg. (EC) No. 396/2005                    |
| <b>Irradiation</b>                          | Not irradiated — Dir. 1999/2/EC and 1999/3/EC                                                     |
| <b>Radioactivity</b>                        | Within natural limits                                                                             |
| <b>BSE, TSE</b>                             | Product of plant origin; TSE/BSE risk not applicable (no ingredients of animal origin)            |
| <b>WADA list</b>                            | Does not contain substances on the current WADA list                                              |
| <b>Nanomaterials</b>                        | No 'engineered nanomaterials' as per Reg. (EU) 2015/2283                                          |
| <b>Total aerobic microbial count (TAMC)</b> | $\leq 1.0 \times 10^4$ CFU/g. Salmonella: absent in 25 g; E. coli and S. aureus: absent in 1 g    |
| <b>Total yeasts and moulds (TYMC)</b>       | $\leq 1.0 \times 10^3$ CFU/g                                                                      |
| <b>Other contaminants</b>                   | Compliant with Reg. (EU) 2023/915 (heavy metals, PAHs, mycotoxins, pyrrolizidine alkaloids, etc.) |

## Indications

Intended use and general information

|                          |                                                                       |
|--------------------------|-----------------------------------------------------------------------|
| <b>Usage indications</b> | Exclusively plant-based origin; suitable for vegetarian and vegan use |
| <b>Storage</b>           | Store in a cool, dry place in original sealed packaging               |
| <b>Shelf life</b>        | 3 years from production if properly stored                            |

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