

NATUZYM® GOX L

Product Data Sheet

Date of issue: 7 November 2022

Glucose oxidase enzyme for use in food applications

Description: NATUZYM® GOX L is a concentrated glucose oxidase preparation. The enzyme can eliminate the dissolved oxygen in food, and helps to keep freshness, protect colour, prevent browning and prolong shelf-life, among others. It is mainly used in flour and baking processing to hydrolyse glucose into gluconic acid and peroxide, to improve dough and bread quality. It can also be used in beer, juice, and other beverage industries.

Properties: Enzyme: glucose oxidase IUBMB: 1.1.3.4
 Activity: >12000 GOX units/g Form: liquid
 Density: 1.10–1.25 g/ml Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

Application: NATUZYM® GOX L was developed for oxygen removal in various food applications.

Conditions of use: NATUZYM® GOX L has shown to best perform when used under the conditions indicated in the table below. The enzyme is active from pH 3.5 to 7.5, optimally at pH 6.0 and from 20 °C to 70 °C, optimally at 35 to 40 °C

Application	Dosage	Recommendation
Baking	10-30 ppm	Depending on the quality of the flour
Egg processing	10-40 ppm	Increase with lower temperature
Food packaging	2-8 ppm	Oxygen scavenger

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of genetically modified microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

Composition: NATUZYM® GOX L is stabilised with glycerol and preserved with sodium benzoate and potassium sorbate.

Packaging and storage: NATUZYM® GOX L is available in 25 kg polyethylene drums or IBCs. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8 °C) in order to retain maximum activity during storage. Under optimum conditions shelf life is 24 months.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.

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Compliance and legal: Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

Purity criteria:	Total plate count	< 50 000 CFU per g
	Total Coliforms	< 30 CFU per g
	Yeast and moulds	< 200 CFU per g
	Salmonella	absent in 25 g
	Escherichia coli	absent in 25 g
	Heavy Metals (as Pb)	< 30 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Cadmium	< 0.5 ppm
	Mercury	< 0.5 ppm
Special diet information:	Halal:	Certified
	Vegan/Vegetarian:	enzyme product or any constituents are not of animal origin
Certification:	WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.	

Made by WeissBioTech GmbH, Germany

To the best of our knowledge, the information contained herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee.

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