

## Specification

Product: **Bromelain 2400 GDU/g**  
Product code: IBR01

Issue no: 03  
Issue date: 15<sup>th</sup> Sep 2011

### Physical and Chemical Parameters:

S. N <sup>o</sup>	Tests	Requirements
1	Description	White or off white powder
2	Identification by odour	An odour characteristic to pine apple
	Loss on drying (at 105 Deg C by IR Balance)	NMT 8.0% w/w
3	Heavy metals	
	Arsenic	NMT 1 ppm
	Chromium	NMT 2 ppm
	Cadmium	NMT 0.3 ppm
	Lead	NMT 1 ppm
	Mercury	NMT 0.2 ppm
	Zinc	NMT 5 ppm
	Total	NMT 10 ppm
4	Total Ash	NMT 4.0 % w/w
5	Assay 1	
	Min	2400 GDU/g
	Max	NA
	Assay compound	Activity of enzyme
	Method	NA
6	Microbiological analysis:	
	Total plate count	NMT 5,000 CfU/g
	E. coli	Absent
	Salmonella	Absent
	Pseudomonas aeruginosa	Absent
	Staphylococcus aureus	Absent
	Candida albicans	Absent
	Yeast & Mould count	NA

<b>Origin of raw material</b>	India	<b>Labeling</b>	"Syn: <b>Bromelain 2400 GDU/g</b> "
<b>Cultivated or Wild Carfted</b>	Cultivated	<b>Storage</b>	Recommended to keep in a clean, dry (60% RH), and cool (25oC) place.
<b>Packing</b>	5kg to 25kg net in HDPE Pail	<b>Handling</b>	Avoid direct contact with body parts. Use, gloves and goggle. Avoid inhaling.
<b>Shelf Life</b>	3 years (Stability data available)	<b>Raw material</b>	Ananas comosus (Pineapple)

Certificate of Analysis on batchwise and MSDS will accompany the consignment

Approved by:

Date: 15<sup>th</sup> Sep 2011