



# Product Specification

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**Product Name:** ACB Modified Pumpkin Enzyme PF  
**Code Number:** 20496  
**CAS #'s:** 89998-03-8  
**EINECS #'s:** 289-741-0  
**INCI Name:** Lactobacillus/Pumpkin Fruit Ferment Filtrate  
**Status:** Conforms

Specification	Parameter
Appearance	Clear to Slightly Hazy Viscous Liquid
Odor	Characteristic
pH (direct)	3.5 – 7.5
NVM (1g, 105°C, 1hr)	15.0 – 20.0%
Ash (800°C)	0.40% Maximum
Ninhydrin	Positive
Heavy Metals	< 20 ppm
Lead	< 10 ppm
Arsenic	< 2 ppm
Cadmium	< 1 ppm
Microbial Content	< 100 CFU/g; No pathogens
Total Yeast & Mold	< 20 CFU/g
Gram Negative Bacteria	0 CFU/g

**May Sediment upon Standing; Mix Well Prior to Use**

\*\*Note: Product may change appearance if exposed to cold temperatures during shipment or storage. If this happens, please gently warm to 45-50°C and mix until normal appearance is restored.

When handling this product please prevent direct prolonged exposure to UV. Prolonged exposure to direct UV may cause instability.\*\*

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