

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.**