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Revision n°06		
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**COMMERCIAL NAME : ACTIVA® EB**

**Description :** White powder  
**Origin:** France

ITEM	SPECIFICATION	METHOD
Sensory test	Acceptable	Internal method
Loss on drying	≤ 10.0 %	Internal method
Transglutaminase activity	≥ 34 U/g	Internal method
Arsenic (as As)	≤ 1.5 mg/kg	ICP-MS or equivalent
Lead	≤ 5 mg/kg	ICP-MS or equivalent
Total viable count	< 5,000 cfu/g	NF EN ISO 4833
Thermotolerant bacteria (Mesophilic)	< 500 cfu/g	Internal method
Coliform bacteria	Negative /g	NF ISO 4831
<i>Salmonella</i>	Negative /25g	NF EN ISO 6579-1

**INGREDIENTS**

**Sodium Caseinate**, Maltodextrin, and Transglutaminase

**SHELF-LIFE**

Twenty four months from manufacturing date in the original unopened package at room temperature condition.

**PACKAGING**

Individual packaging : 1kg net plastic composite bags which contain oxygen absorbers to maintain product functionality. Do not reuse the oxygen absorber.

Outer packaging : Carton boxes 10 bags x 1kg

**GENERAL INFORMATION**

This product conforms to Regulation (EC) n° 178/2002 of the European Parliament and of the Council of 28 January 2002 about the general principles and requirements of food law and Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs

French regulation "Arrêté du 19 octobre 2006" regulates usage and condition of enzyme for food application in case of using this product for French market

Labeling requirement due to the food information to consumer regulation (EU) n°1169/2011: Sodium Caseinate is present (milk and products thereof).

The factory producing this product is NF EN ISO 9001 and FSSC 22000 certified.

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this document is still up to date and valid.

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8th November 2022

