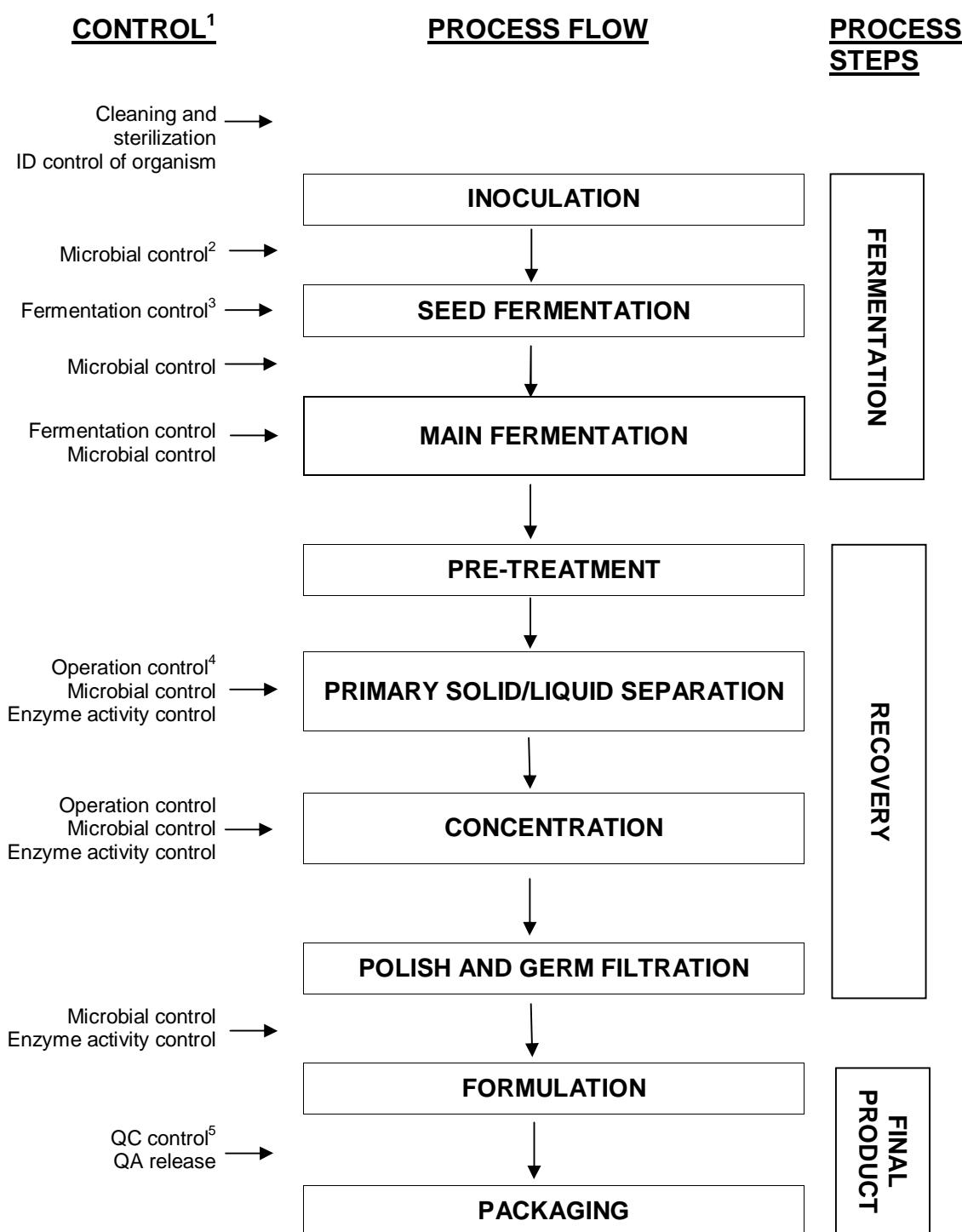


Production Process of Food Enzymes from Fermentation



¹ The controls shown on the flow chart may vary depending on the production set-up. Controls are conducted at various steps throughout the production process as relevant.

² Microbial control: Absence of significant microbial contamination is analyzed by microscope or plate counts

³ During fermentation parameters like e.g. pH, temperature, oxygen, CO₂, sterile air overflow are monitored / controlled.

⁴ Operation control in downstream processes cover monitoring and control of parameters like e.g. pH, temperature

⁵ Final QC control will check that product does live up to specifications like e.g. enzyme activity as well as chemical and microbial specification.