

# **Draft for The Use Restrictions and Labeling Requirements of Hen Egg White Lysozyme Hydrolysate as a Food Ingredient**

MOHW Food No.1111303970, 14 February 2023

## *Article 1*

The regulation is prescribed in accordance with the provisions of Paragraph 2 of Article 15-1 and Subparagraph 10 of Paragraph 1 of Article 22 of the Act Governing Food Safety and Sanitation.

## *Article 2*

The hen egg white lysozyme hydrolysate referred to herein is obtained from hen egg white lysozyme via sequential steps including enzymatic hydrolysis by subtilisin protease derived from *Bacillus licheniformis*, filtration and spray drying etc.

## *Article 3*

For use as a food ingredient, the hen egg white lysozyme hydrolysate shall comply with the following requirements:

1. Specifications listed in the Appendix.
2. Can only be used for food supplements intended for adult population, and the daily intake shall not exceed 1 g.

## *Article 4*

The labelling of food products containing the hen egg white lysozyme hydrolysate shall bear the following warning statement: This product contains hen egg white lysozyme hydrolysate, egg-allergic individuals, people under eighteen years old, pregnant women, lactating women and those with chronic kidney disease shall avoid consuming.

# Appendix

## Specifications of the hen egg white lysozyme hydrolysate

Appearance:	White to light yellow powder
Solubility:	Freely soluble in water
Protein* :	80-90%
Tryptophan:	5-7%
Tryptophan/Large Neutral Amino Acids** ratio:	0.18-0.25
Degree of hydrolysis:	19-25%
Moisture:	< 5%
Ash:	< 10%
Sodium:	< 6%
Heavy metals	
Arsenic:	< 1 ppm
Lead:	< 1 ppm
Cadmium:	< 0.5 ppm
Mercury:	< 0.1 ppm

\* : Total Nitrogen  $\times$  5.30

\*\* : Calculated by Phenylalanine, Isoleucine, Leucine, Valine and Tyrosine.