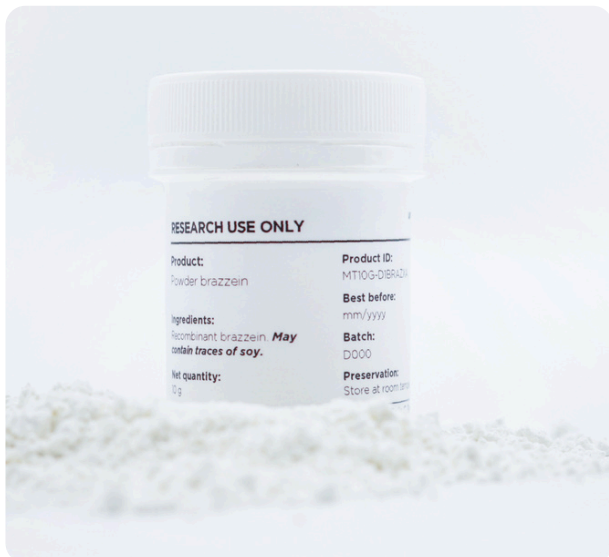


Recombinant Brazzein

Brazzein Research use only



According to general hygienic standards, from the goods receipt to the goods issue, we ensure the traceability of our products according to EU Regulation 178/2002. A backup sample is stored for each production batch at constant storage conditions until the end of the minimum shelf life.

How to use

Resuspend brazzein in water or in the desired aqueous food matrix, taking into account that brazzein is approximately 1,600 times sweeter than sugar. To replace an artificial sweetener, start by using half the amount typically required and adjust as needed to achieve the desired sweetness.

Target consumers

Manufacturers of functional food supplements and health-oriented formulations seeking to reduce sugar content. Brands targeting metabolic health, weight management, and clean-label, plant-based products.

Storage and Distribution conditions

This protein is shipped at room temperature. Once received, store it in a cool, dry place at room temperature until best-before date. Avoid exposure to direct light.

Packaging and material type

Plastic container, PET.

Product ID & format

MT01G-D1BRAZXN: 1 g of brazzein powder.
MT10G-D1BRAZXN: 10 g of brazzein powder.

Description

Brazzein is a next-gen sweet protein, up to 1,600 times sweeter than sugar, with no calories or glycemic impact.

Produced recombinantly via precision fermentation in yeast, it's stable across pH and heat, making it ideal for functional, health-oriented formulations.

Ingredients and allergens

Recombinant brazzein.

Shelf Life

1 year from packing date. Please refer to the container for the best-before date.

Labelling

RESEARCH USE ONLY

Product: Brazzein (powder)	Product ID: MT10G-D1BRAZXN
Ingredients: Recombinant Brazzein	Batch: BZ-D000
Net quantity: 10 g	Best before: mm/yyyy
	Preservation: Store at room temperature

LEVPROT BIOSCIENCE S.L.U. Pol. la Charluca, Calle C, Parc. M, 10-11
50300 Calatayud (Zaragoza), Spain

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Physicochemical Characteristics

Colour Off white to light yellow to light brown

Smell Odourless

Microbial Assays *

Total coliforms < 10 CFU/g at 30°C

Salmonella sp. Absent in 25 g

Listeria monocytogenes Absent in 25 g

Physicochemical contaminants **

Cadmium < 1 mg/kg

Mercury < 0.1 mg/kg

Arsenic < 1 mg/kg

Lead < 1 mg/kg

* Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

** Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives.

Halal & Kosher / Vegetarian & vegan

Halal suitable **Yes**

Kosher suitable **Yes**

Vegetarian suitable **Yes**

Vegan suitable **Yes**

HS code

3504.00

Date

24/07/2025

Rev.

TDSA_D1BRAZXN
(EN) rev.00

Legislation

Food Safety: in accordance with Regulation (EC) No 178/2002.

Hygiene: in accordance with Regulation (EC) No 852/2004.

Allergens: in accordance with Regulation (EU) No 1169/2011.

Physicochemical Contaminants: in accordance with Regulation (EU) No 2023/915.

Microbiological Contaminants: in accordance with Regulation (EC) No 2073/2005.

Brazzein is supplied in food grade quality and produced through precision fermentation without any raw materials of animal origin. It is the responsibility of the user to determine the suitability and regulatory status of this ingredient for its intended use in food supplements or functional health products.