

## ➤ Common Usage Level of Polylysine In Typical Foods

	Food Type	Recommend Usage
<b>Cooked product</b>	Sausages	100—250 mg / kg
	Ham (Pig Meat)	100—250 mg / kg
	Red-Cooked Meat	200—400 mg / kg (surface treatment)
<b>Fresh Meat</b>	Cold Fresh	200—400 mg / kg (surface treatment)
	Frozen Meat	200—400 mg / kg (surface treatment)
<b>Rice</b>	Cooked Rice	100—200 mg / kg
<b>Beverages</b>	Pure Water	50—100 mg / L
	Fruit Juices And Fruit Flavored Drinks	100—200 mg / L
	Protein Beverage (Energy & Sport Drinks)	100—200 mg / L
	Water-Based Seasonings Drinks	100—200 mg / L
	Tea, Coffee, Herbal Drink	100—200 mg / L
	Beer	100—200 mg / L
<b>Seafood</b>	Fresh Aquatic Product	200—400 mg / kg (surface treatment)
	Frozen Seafood And Product	200—400 mg / kg (surface treatment)
	Prefabrication Of Aquatic Products	150—300 mg / kg
	Cooked Aquatic Products (Fish Etc.)	150—300 mg / kg
<b>Bakery</b>	Bread	100—200 mg / kg
	Asian Pastry	150—250 mg / kg
<b>Prepared Foods</b>	Dips, Sauces, Salad Dressings	50—100 mg / kg
	Pasta And Noodles	50—200 mg / kg

## Approval and Regulations

$\epsilon$ -Polylysine is food grade and meets FAO / WHO specifications It is certified as GRAS (**Generally Recognized As Safe**) by the US FDA with US GRAS No.: GRN000135, Currently,  $\epsilon$ -Polylysine has approval as a food additive in Korea, Japan USA and some more countries.