



Product Specification Sheet

FROMASE® 2200 TL granulate

Product number: 341
Issue date: 21-08-2013

DSM Food Specialties B.V.

P.O. Box 1
2600 MA Delft
The Netherlands

www.dsm.com

Physical properties

Description	Fromase® granulate is a granulated microbial coagulant (endopeptidase) preparation derived from a selected strain of <i>Rhizomucor miehei</i> . The product is of TL thermolability standard according to the DSM method of analysis, is preservative free and has Kosher and Halal status.
Colour	Off white to beige (color may vary from batch to batch)
Dry Matter	≥ 94%

Chemical properties

Milk clotting activity	≥ 2200 IMCU/g
Heavy metals	≤ 30 ppm (as Pb)
Lead	≤ 5.0 ppm
Arsenic	≤ 3.0 ppm
Cadmium	≤ 0.5 ppm
Mercury	≤ 0.5 ppm

Microbiological properties

Standard plate count	≤ 1000 in 1 g
Yeasts	≤ 10 in 1 g
Moulds	≤ 10 in 1 g
Anaer. sulphite reducing bacteria	≤ 30 in 1 g
Coliforms	≤ 10 in 1 g
Salmonella	absent in 25 g
<i>Staphylococcus aureus</i>	absent in 1 g
<i>Escherichia coli</i>	absent in 25 g
<i>Listeria monocytogenes</i>	absent in 25 g
Antibiotic activity	absent by test
Mycotoxins	absent by test



Compliance

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex, Ed. VIII, 2012 and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Stability data

Fromase® granulate must be stored in the original sealed containers. The recommended storage temperature is 4-8°C. If kept under these conditions the recommended shelf life is 24 months and the loss of activity during that period is less than 5%.

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