



Product Specification Sheet

CAPALASE[®] L

Last revision: 19 October 2021

Product Information

Description	Standardized natural flavor producing enzyme (triacylglycerol lipase) derived from pregastric ovine (lamb) tissues.
Application market	These lipase preparations produce a sharp, lingering, "peccorino" flavor profile in Italian-type cheeses. No liability accepted in case of undue application
Appearance	Light brown to deep brown powder (product color may vary from batch to batch)
Status	<ul style="list-style-type: none">• Non Kosher• Non Halal• Non GMO derived (statement available upon request)• Allergen statement available on request• This product does not contain animal tissue

Physical & Chemical specifications

Lipase activity ≥ 14.2 LU/g

Microbiological specifications

Total plate count	< 10000 CFU/g	Coagulase positive staphylococci	< 10 CFU/g
Coliforms	< 10 CFU/g	<i>E. coli</i> MPN	< 3 /g
Yeasts & Molds	< 100 CFU/g	<i>Listeria</i> spp	absent in 125 g
<i>Salmonella</i> spp	absent in 375 g		

Composition

Ingredients	Typical values
Sodium chloride	98 %
Enzyme crude powder	2 %

The crude enzyme powder contains the following compound ingredient: whey protein



Regulatory information

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 and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

The use of this product may vary from country to country, customers have to verify the local legislation.

Packaging & Storage

Packaging	Product number 16459: 1 lb packet Product number 19423: 5 lb packet Product number 19510: 20 lb packet Product number 19449: 2827 gr pouch
Storage & Shelf-life	The product should be stored in the original sealed container. Product may be shipped non-refrigerated, but should be stored at $50^{\circ}\text{F}/10^{\circ}\text{C}$. Kept in its original packaging and under the recommended storage conditions, the DSM animal enzyme has a shelf life of 12 months. When stored frozen (-25 to -18°C), the shelf life can be increased to 24 months from the date of production. The loss of activity is less than 10% during the shelf life period.

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

Head Office: A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111
For further information, additional addresses and our webshop visit www.dsm.com/food-specialties

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

©DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | info.food@dsm.com | Trade Register Number 27235314