

Product Specification Sheet

MaxiBright®

Last revision: 25 April 2022

Product Information

Description	Enzyme preparation for food use containing peroxidase derived from a selected strain of <i>Aspergillus niger</i> .
Application market	Dairy processing
Appearance	Brown to deep brown (product color may vary from batch to batch).
Clarity	Clear to opalescent (possible presence of haziness)
Status	<ul style="list-style-type: none"> • Kosher approved • Halal approved • This product is not a GMO. The producing micro-organism has been improved using biotechnological techniques. • No allergen according to EU regulation • MaxiBright® may contain traces of amylases. Impact on application should always be assessed. • Suitable for vegans • Suitable for vegetarians

Physical & Chemical specifications

Activity	≥ 4500 DBLU/g	Arsenic	≤ 3 ppm
pH	5.5 - 6.5	Mercury	≤ 0.5 ppm
Glycerol	≥ 50 % (w/w)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 1 CFU/ml	<i>Staphylococcus aureus</i>	absent in 1 g
Yeasts	≤ 10 CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Molds	≤ 10 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml		

Composition

Ingredients	Typical values
Glycerol	54 %
Enzyme solution	46 %

Regulatory information

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

The active substance present in the above-mentioned product is manufactured by fermentation using a genetically modified microorganism under containment. The above-mentioned product does not contain any genetically modified organism.

The legislation related to the use of this product in food may vary from country to country.

Packaging & Storage

Packaging	Product number 14451: 20 kg drum
Storage conditions	<ul style="list-style-type: none">• The product must be stored in the original sealed containers.• Recommended storage temperature 4-8 °C.• When stored in recommended condition, and in its original sealed packaging, the shelf life will be 24 months, and the activity loss will be less than 5% per annum.

Safety & Handling

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

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For further information, additional addresses and our customer portal visit www.dsm.com/food-specialties

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