



Product Specification Sheet

MAXAPAL[®] C10 (5 kg drum)

Last revision: 17 January 2019

Product Information

Description	Enzyme preparation for food use containing catalase derived from a selected strain of <i>Aspergillus niger</i>
Application market	Egg-processing industry
Appearance	Clear liquid (product color may vary from batch to batch)
Status	<ul style="list-style-type: none">• Kosher approved• In the producing micro-organism, genes naturally present in the micro-organism have been overexpressed using biotechnological techniques. (statement available on request)• Allergen statement available on request• Suitable for vegans• Suitable for vegetarians

Physical & Chemical specifications

Standardised activity	Catalase: ≥ 1000 U/ml	Arsenic	≤ 3 ppm
pH	5.1 - 5.4	Mercury	≤ 0.5 ppm
Heavy metals	30 ppm (as Pb)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

Microbiological specifications

Total plate count	$\leq 5 \times 10^4$ CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Coliforms	≤ 30 CFU/ml	Antimicrobial activity	absent by test
<i>Salmonella</i>	absent in 25 g	Mycotoxins	absent by test

Composition

Ingredients	Typical values
Enzyme solution	77 %
Sodium chloride	18 %
Sodium acetate	3 %
Sodium phosphate monobasic	2 %



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.

Packaging & Storage

Packaging	Product number 12334: 5 kg units, packed with 4 units in cardboard boxes - 18 boxes per pallet (360kg)
Storage conditions	<ul style="list-style-type: none">• Recommended storage temperature 4-8 °C, protected from sunlight.• When stored in recommended condition, the activity loss will be less than 5% within 24 months.

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/foodandbeverages

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