



## Product Specification Sheet

### CAPALASE<sup>®</sup> MBL

Last revision: 19 October 2021

#### Product Information

Description	Standardized natural flavor producing enzyme (triacylglycerol lipase) derived from kosher microbial sources.  The microbial enzyme is derived from <i>Candida rugosa</i> (also known as <i>Candida cylindracea</i> ) and <i>Rhizopus oryzae</i>
Application market	These lipase preparations may be used for flavor development in Italian-type cheese and other dairy-based products.  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"><li>• Kosher approved</li><li>• Halal approved</li><li>• Non GMO derived (statement available upon request)</li><li>• Allergen statement available on request</li><li>• This product does not contain animal tissue</li></ul>

#### Physical & Chemical specifications

Lipase activity	≥ 10.5 LU/g
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#### Microbiological specifications

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

#### Composition

Ingredients	Typical values
Sodium chloride	99.25 %
Enzyme crude powder	0.75 %

The crude enzyme powder contains the following compound ingredient: potato dextrin

The crude enzyme powder contains the following compound ingredient: lactose



## 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 19435: 1 lb packet

Storage & Shelf-life This product should be stored cool (4-20 °C).

The product may be shipped non-refrigerated. The product may be stored frozen.

Kept in the original packaging under the recommended storage condition, the product has an optimal shelf life of 12 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.

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