



Product Specification Sheet

ACCELERZYME® NP 50.000 LF

Last revision: 24 February 2021

Product Information

Description	Accelerzyme® NP is a liquid neutral protease preparation derived from a selected strain of <i>Bacillus amyloliquefaciens</i> .
Application market	Dairy processing
Appearance	Light brown to brown (product color may vary from batch to batch)
Clarity	Clear to opalescent
Status	<ul style="list-style-type: none">• Kosher approved• Halal approved• The producing micro-organism is of non-GM origin (statement available on request)• Suitable for vegans• Suitable for vegetarians

Physical & Chemical specifications

Activity	≥ 50000 PC/ml	Lead	≤ 5 ppm
pH	5.3 - 5.7	Arsenic	≤ 3 ppm
Glycerol	≥ 50 % (w/w)	Mercury	≤ 0.5 ppm
Heavy metals (as Pb)	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm

Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 10 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

Composition

Ingredients	Typical values
Glycerol	51 %
Enzyme solution	49 %



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).

Packaging & Storage

Packaging Product number 21291: 20 liter

Storage conditions

- The product must be stored in the original sealed containers.
- Recommended storage temperature 4-8 °C.
- When stored in recommended condition, the shelf life will be 24 months with an activity loss of less than 5% per annum.

Safety & Handling

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

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