

Product Specification Sheet

Capalase® Micro R800

Last revision: 06 April 2023

Product Information

Description	Capalase® Micro R800 is a granulated microbial lipase (triacylglycerol) preparation derived from the fungus <i>Rhizopus oryzae</i> .
Application market	Dairy processing
Appearance	Off-white to creamish free flowing granulate (product color may vary from batch to batch).
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	≥ 800 PLi/g	Arsenic	≤ 3 ppm
Heavy metals (as Pb)	≤ 30 ppm	Mercury	≤ 0.5 ppm
Lead	≤ 5 ppm	Cadmium	≤ 0.5 ppm

Microbiological specifications

Standard plate count	≤ 1000 CFU/g	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 30 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Yeasts	≤ 10 CFU/g	<i>Escherichia coli</i>	absent in 25 g
Molds	≤ 10 CFU/g	<i>Listeria monocytogenes</i>	absent in 25 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/g		

Composition

Ingredients	Typical values
Dextrin	98 %
Enzyme concentrate	1 %
Sunflower oil	1 %

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 10711: 20 kg bag in box
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, the shelf life is 24 months and activity loss is less than 3% per annum

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 customer portal visit www.dsm.com/food-specialties

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