



## Product Specification Sheet

### FROMASE<sup>®</sup> 2200 TL granulate

Last revision: 26 February 2021

#### Product Information

Description	Fromase <sup>®</sup> granulate is a granulated microbial coagulant (endopeptidase) preparation derived from a selected strain of <i>Rhizomucor miehei</i> . The product is of TL thermolability standard according to the DSM method of analysis.
Application market	Dairy processing
Appearance	Off-white to beige
Status	<ul style="list-style-type: none"><li>• Kosher approved</li><li>• Halal approved</li><li>• The producing micro-organism is of non-GM origin (statement available on request)</li><li>• Suitable for vegans</li><li>• Suitable for vegetarians</li></ul>

#### Physical & Chemical specifications

Milk clotting activity	≥ 2200 IMCU/g	Arsenic	≤ 3 ppm
Dry Matter	≥ 94 %	Mercury	≤ 0.5 ppm
Heavy metals (as Pb)	≤ 30 ppm	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

#### Microbiological specifications

Standard plate count	≤ 1000 CFU/g	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 10 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	72 %
Sodium chloride	19 %
Enzyme concentrate	9 %



## 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 341: 500 gr

Storage conditions

- Recommended storage temperature 4 - 8 °C.
- If kept under these conditions, the recommended shelf life is 24 months and the loss of activity during that period is less than 5%.

## Safety & Handling

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

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