

Product Specification Sheet

Fromase® 2.200 TL granulate

Last revision: 23 October 2024

Product Information

Description	Fromase® 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"> • 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

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	<ul style="list-style-type: none"> • 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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