

## Product Specification Sheet

### FROMASE® 750 XL BF

Last revision: 25 April 2022

#### Product Information

Description	Fromase® is a liquid derived from a selected strain of <i>Rhizomucor miehei</i> . The product is of XL thermolability standard according to the DSM method of analysis.
Application market	Dairy processing
Appearance	Colorless to brown (product color may vary from batch to batch).
Clarity	Clear
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	≥ 750 IMCU/ml	Arsenic	≤ 3 ppm
pH	4.6 - 5.4	Mercury	≤ 0.5 ppm
Lead	≤ 5 ppm	Cadmium	≤ 0.5 ppm

#### Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 1 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
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml		

#### Composition

Ingredients	Typical values
Enzyme solution	79 %
Sodium chloride	17 %
Sodium acetate	4 %

#### 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 15422: 20 liter drum

Product number 20256: 55 gallons

Product number 19509: 600 liter container

Product number 15421: 1000 liter container

### 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 18 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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