

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"> • 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	≥ 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.

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

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.