

Product Specification Sheet

Maxiren® DS

Last revision: 25 April 2022

Product Information

Description	Maxiren® is a liquid chymosin preparation derived from a selected strain of the dairy yeast <i>Kluyveromyces lactis</i> .
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 • This product is not a GMO. The producing micro-organism has been improved using biotechnological techniques. • Suitable for vegans • Suitable for vegetarians

Physical & Chemical specifications

Milk clotting activity	≥ 620 IMCU/ml	Lead	≤ 5 ppm
Amylase	absent by test	Arsenic	≤ 3 ppm
Chymosin	± 3000 mg/l	Mercury	≤ 0.5 ppm
pH	5.4 - 5.8	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	47 %
Glycerol	44 %
Sodium chloride	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).

The active substance present in the above-mentioned product is manufactured by fermentation using a genetically modified microorganism under containment. The above-mentioned product does not contain any genetically modified organism.

Packaging & Storage

Packaging

Product number 24577: 5 gallons

Product number 24571: 55 gallons

Product number 24594: 250 gallons

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 24 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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For further information, additional addresses and our customer portal visit www.dsm.com/food-specialties

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