



Product Specification Sheet

MAXIREN[®] DS BF

Last revision: 18 February 2019

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• In the producing micro-organism, functional genes have been introduced using biotechnological techniques (statement available on request)• 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
Glycerol	≥ 40 % (w/w)		

Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Staphylococcus aureus</i>	absent in 1 ml
Coliforms	≤ 1 CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Yeasts	≤ 10 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 g
Molds	≤ 10 CFU/ml	Antimicrobial activity	absent by test
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml	Mycotoxins	absent by test
<i>Salmonella</i>	absent in 25 g		



Composition

Ingredients	Typical values
Enzyme solution	47 %
Glycerol	44 %
Sodium chloride	9 %

Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Packaging & Storage

Packaging	Product number 23685: 5 gallons Product number 23682: 55 gallons Product number 23691: 250 gallons
Storage conditions	<ul style="list-style-type: none">• 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 webshop visit www.dsm.com/foodandbeverages

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.

©DSM Food Specialties B.V. | A. Fleminglaan 1 | 2613 AX Delft | The Netherlands | info.food@dsm.com | Trade Register Number 27235314