



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.

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