

## Product Specification Sheet

### SUPAREN® 600

Last revision: 25 April 2022

#### Product Information

Description	Suparen® is a liquid microbial coagulant (endopeptidase) derived from a special strain of the fungus <i>Cryphonectria (Endothia) parasitica</i> .
Application market	Dairy processing
Appearance	Light brown 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>• This product is not a GMO. The producing micro-organism has been improved using biotechnological techniques (self-cloning)</li> <li>• Suitable for vegans</li> <li>• Suitable for vegetarians</li> </ul>

#### Physical & Chemical specifications

Strength	≥ 600 IMCU/ml	Arsenic	≤ 3 ppm
pH	4.0 - 5.0	Mercury	≤ 0.5 ppm
Glycerol	≥ 50 % (w/v)	Cadmium	≤ 0.5 ppm
Lead	≤ 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

#### Composition

Ingredients	Typical values
Glycerol	51 %
Enzyme solution	49 %

#### 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 346: 20 liter drum

Product number 347: 200 liter

- 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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