

Product Specification Sheet

MAXILACT® LGi 5000

Last revision: 12 March 2024

Product Information

Description	Maxilact® is a liquid lactase (β -galactosidase) preparation derived from the dairy yeast <i>Kluyveromyces lactis</i> .
Application market	Dairy processing
Appearance	Colorless to dark brown (product color may vary from batch to batch).
Clarity	Clear to opalescent
Gravity	1.1 - 1.2 g/cm ³
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

Activity	≥ 5000 NLU/g	pH	6.9 - 7.7
Off taste	absent by test	Lead	≤ 5 ppm
Milk clotting	absent by test	Arsenic	≤ 3 ppm
Arylsulfatase	absent by test	Cadmium	≤ 0.5 ppm
Invertase	absent by test	Mercury	≤ 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	≤ 1 CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Molds	≤ 1 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml	<i>Enterobacteria</i>	≤ 1 CFU/ml

Composition

Ingredients	Typical values
Enzyme solution	41 - 61 %
Glycerol	35 - 55
Sodium chloride	0 - 5 %
Potassium chloride	0 - 5 %

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 22053: 5 kg

Product number 22052: 20 kg

Product number 22061: 1000 kg

Storage conditions

- Recommended storage temperature 4 - 8 °C.
- When stored in recommended condition, and in its original sealed packaging, the shelf life will be 24 months, and the activity loss will be 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

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