



Product Specification Sheet

MAXILACT® LGi 5000

Last revision: 25 February 2021

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
Glycerol	53 %
Enzyme solution	45 %
Potassium chloride	2 %

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	<ul style="list-style-type: none">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.

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