



Product Specification Sheet

FROMASE® 3000 L granulate

Last revision: 26 February 2021

Product Information

Description	FROMASE® 3000 L granulate is a granulated microbial protease (endopeptidase) preparation derived from a selected strain of <i>Rhizomucor miehei</i> . The product is of L thermostability standard according to the DSM method of analysis.
Application market	Dairy processing
Appearance	Off-white to creamish (product color may vary from batch to batch)
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

Milk clotting activity	≥ 3000 IMCU/g	Mercury	≤ 0.5 ppm
Lead	≤ 5 ppm	Cadmium	≤ 0.5 ppm
Arsenic	≤ 3 ppm		

Microbiological specifications

Standard plate count	≤ 1000 CFU/g	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 10 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Yeasts	≤ 10 CFU/g	<i>Escherichia coli</i>	absent in 25 g
Molds	≤ 10 CFU/g	<i>Listeria monocytogenes</i>	absent in 25 g

Composition

Ingredients	Typical values
Dextrin	76.9 %
Enzyme concentrate	14 %
Sodium chloride	9 %
Sunflower oil	0.1 %



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 15723: 500 gr

Storage conditions

- The product must be stored in the original sealed containers.
- Recommended storage temperature 4-8 °C.
- If kept under these conditions, the recommended shelf life is 24 months and the loss of activity during that period is less than 5%.

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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