

## PRODUCT DESCRIPTION - PD 236777-4.0EN

Material no. 1271062

### LIPASE POWDER 300 - 16 OZ (0.45KG)

Lipase Powders

#### Description

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A fine, free-flowing white powder that contains salt, nonfat dry milk, and pregastric kid lipase.

#### Usage levels

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Application in cheese industry (cheese types Romano and Provolone):

Usage rate / 1000 lb. milk 0.5 - 3 oz.

Flavor characteristic: sharp "piccante"

#### Directions for use

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LIPASE POWDER 300 - 16 OZ (0.45KG) produce a specific ratio of free fatty acids as a result of milk fat lipolysis. This specific enzyme action results in a characteristic flavor. The optimum temperature range for activity of lipase powders is 82 - 98 °F (27.7 - 36.6 °C). In aqueous solutions, temperatures of 120 °F (48.8 °C) will reduce enzyme activity, and milk pasteurization temperatures will completely inactivate these enzymes. When used in Pasta Filata Cheese, mixer-molder temperatures over 133 °F (56.1 °C) will cause enzyme inactivation. The optimum pH for the reaction of lipase powders with milk fat is 5.5.

#### Physical/chemical specifications

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Typical fatty acid profile - mole percent of fatty acid produced in milk fat - for LIPASE POWDER 300 - 16 OZ (0.45KG) (kid):

Butyric	45.9 %
Caproic	18.2 %
Caprylic	5.0 %
Capric	7.8 %
Lauric and higher	23.1 %

#### Microbiological specifications

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A typical analysis of lipase powder follows:

Esterase Assay	36.0 - 42.0 LFU / g
Standard Plate Count	NMT 10000 / g
Coliforms	LT 10 / g
E. coli	neg. by test (< 0.3 / g)
Staphylococcus (coag. +)	neg. by test (< 10 / g)
Salmonella	neg. (40 g enrichment)
Listeria	neg. (25 g enrichment)

#### Storage

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Keep in a tightly sealed container in a cool, dry, dark place.

Store at -10°C (14°F)

Shelf Life: Six months from date of manufacture

#### Packaging

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Standard packaging is 5 pound net weight cartons. Custom packaging in polyethylene bags to specific vat or batch is also available.

#### Purity and legal status

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This product meets the specifications laid down by the EU legislation as well as the Food Chemicals codex.

Legislation regarding the use of the product may vary from country to country. The customer is responsible for ensuring compliance with local legislation and for obtaining all necessary certificates and authorizations.

#### Safety and handling

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MSDS is available on request.

#### Kosher status

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Kosher Tablet K Dairy

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#### Allergens

Below table indicates the presence of the following allergens and products thereof:

Yes	No	Allergens	Description of components
	X	wheat	
	X	other cereals containing gluten	
	X	crustacean shellfish	
	X	eggs	
	X	fish	
	X	peanuts	
	X	soybeans	
X		milk (including lactose)	
	X	nuts	
	X	celery	
	X	mustard	
	X	sesame seeds	
	X	sulphur dioxide and sulphites (> 10 mg/kg)	
	X	lupin	
	X	molluscs	

Local regulation has always to be consulted as allergen labelling requirements may vary from country to country.

#### Additional information

Treated by irradiation - do not irradiate again.

#### GMO status

LIPASE POWDER 300 - 16 OZ (0.45KG) does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.

#### Nutritional data

ANALYSIS	TYPICAL VALUES /100 g
Calories	63.0 kcal
Total fat	1.30 g
--Saturated fat	0.71 g
--Trans fat	<0.10 g
Cholesterol	23.5 mg
Sodium	31100 mg
Total Carbohydrates	2.2 g
--Dietary fiber	<0.47 g
-- Total Sugars	1.70 g
- Added Sugar	1.70 g
Protein	10.62 g
Vitamin D	<0.55 mcg
Calcium	308 mg
Iron	0.54 mg
Potassium	260 mg
Moisture	1.00 g
Ash	84.90 g