



Product Specification Sheet

FROMASE® 750 XLG

Last revision: 18 February 2019

Product Information

Description	Fromase® is a highly purified liquid derived from a selected strain of <i>Rhizomucor miehei</i> . The product is of XL thermolability standard according to the DSM method of analysis.
Application market	Dairy processing
Appearance	Colorless (product color may vary from batch to batch)
Clarity	Clear.
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	≥ 750 IMCU/ml	Arsenic	≤ 3 ppm
pH	4.6 - 5.4	Mercury	≤ 0.5 ppm
Heavy metals (as Pb)	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

Microbiological specifications

Standard plate count	≤ 100 CFU/ml	<i>Staphylococcus aureus</i>	absent in 1 ml
Coliforms	≤ 1 CFU/ml	<i>Escherichia coli</i>	absent in 25 g
Yeasts	≤ 10 CFU/ml	<i>Listeria monocytogenes</i>	absent in 25 g
Molds	≤ 10 CFU/ml	Antimicrobial activity	absent by test
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml	Mycotoxins	absent by test
<i>Salmonella</i>	absent in 25 g		

Composition

Ingredients	Typical values
Enzyme solution	82 %
Sodium chloride	15 %
Sodium acetate	3 %



Regulatory information

The products are in compliance with the general specifications for food enzyme preparations regarding heavy metals and microbiological properties as published in the Food Chemicals Codex and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Packaging & Storage

Packaging	Product number 8642: 20 liter
Packaging	Product number 23316: 600 liter
Packaging	Product number 8643: 1000 liter
Storage conditions	<ul style="list-style-type: none">• 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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