

PRODUCT DESCRIPTION - PD 236776-3.0EN

Material no. 1271276

LIPASE POWDER 400 - 16 OZ (0.45kg)

Lipase Powders

Description

A fine, free-flowing tan powder that contains salt, whey and/or whey protein concentrate, pregastric kid and lamb lipase, and non-fat milk.

Usage levels

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

Usage rate / 1000 lb. milk 1-3 oz.

Flavor characteristic: traditional "peccorino"

Directions for use

LIPASE POWDER 400 - 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

Typical fatty acid profile - mole percent of fatty acid produced in milk fat - for LIPASE POWDER 400 - 16 OZ (0.45kg) (kid, lamb):

Butyric	42.5 %
Caproic	16.0 %
Caprylic	5.3 %
Capric	7.1 %
Lauric and higher	29.1 %

Microbiological specifications

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

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

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

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

MSDS is available on request.

Kosher status

Kosher Tablet K Dairy

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Allergens

The below table indicates the presence (as added components) 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 400 - 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.