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Valid from: November 20, 2015



### PRODUCT DESCRIPTION - PD 236772-4.0EN

**Material no. 1271293** 

# **LIPASE POWDER 500 - 16 OZ (0.45kg)**

Lipase Powders

### **Description**

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

### **Usage levels**

Application in cheese industry (cheese type Romano):
Usage rate / 1000 lb. milk 0.5 - 2 oz.

Flavor characteristic: very sharp "peccorino"

#### Directions for use

LIPASE POWDER 500 - 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 500 - 16 OZ (0.45kg) (lamb):

Butyric	41.5 %
Caproic	15.0 %
Caprylic	5.0 %
Capric	7.0 %
Lauric and higher	31.5 %

# **Microbiological specifications**

A typical analysis of lipase powder follows:

### 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 25 x 16 oz bags in a fibre drum.

### 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 reponsible 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
	Х	wheat	
	Х	other cereals containing gluten	
	Х	crustacean shellfish	
	Х	eggs	
	Х	fish	
	Х	peanuts	
	Х	soybeans	
Х		milk (including lactose)	
	Х	nuts	
	Х	celery	
	Х	mustard	
	Х	sesame seeds	
	Х	sulphur dioxide and sulphits (> 10 mg/kg)	
	Х	lupin	
	Х	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.