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PRODUCT DESCRIPTION – **LIPASE POWDER 600**

MFG: Danisco

DESCRIPTION

A fine, free-flowing powder containing sodium chloride and active pregastric esterase enzymes obtained from bovine calf.

USAGE

¼ teaspoon diluted in 1/4 cup water for up to 3 gallons of milk.

0.5-1.5 oz. /1000 pounds of milk.

DIRECTIONS FOR USE

Dilute the appropriate amount of lipase powder in 80 times the volume of cool, unchlorinated water in a sanitary plastic or stainless container. Stir to rehydrate 10 minutes before adding to milk. Add to milk before rennet/coagulant is added. Mix thoroughly into the milk.

LIPASE POWDER 600 produces 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 (27.7-236.6°C). In an aqueous solution, temperatures of 120°F (48.8°C) will reduce enzyme activity and milk pasteurization temperatures will completely inactivate these enzymes. When used in a 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.

STORAGE

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

Store at 14°F (-10°C)

Shelf life: Six months from date of manufacture.

PACKAGING

Product packaged in a HDPE bottle labeled with product name, lot number and weight of product. Bottles are placed in a box for shipping.

COMPOSITION

Sodium chloride and active pregastric esterase enzymes obtained from bovine calf

PROPERTIES

Typical fatty acid profile-mole percent of fatty acid produced in milk fat for LIPASE POWDER 600:

Butyric	36.3%
Caproic	11.0%
Caprylic	5.1%
Capric	5.9%
Lauric and higher	41.7%

MICROBIOLOGICAL SPECIFICATIONS

Esterase Assay	>64.0 LFU/g
Standard plate count	<10,000/ml
Coliforms	<10/ml
E. coli	neg. by test (<0.3/g)
Staphylococci coagulase positive	neg. by test (<10/g)
Listeria monocytogenes	neg. (25 g enrichment)
Samonella	neg. (40 g enrichment)

PURITY AND LEGAL STATUS

Local food regulations should always be consulted concerning the status of this product, as legislation regarding its use in the food may vary from country to country.

SAFETY AND HANDLING

MSDS is available on request.

GMO STATUS

Lipase Powder 600 does not consist of, nor contain, 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.

KOSHER STATUS

KOSHER Tablet K

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ALLERGENS

Table below 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	mollusks	