



Product Specification Sheet

FROMASE[®] 750 TL BF

Last revision: 19 August 2020

Product Information

Description	Fromase [®] TL BF is a liquid derived from a selected strain of <i>Rhizomucor miehei</i> . The product is of TL thermolability standard according to the DSM method of analysis.
Application market	Dairy processing
Appearance	Light brown to brown (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	5.4 - 6.1	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 g
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	78 %
Sodium chloride	18 %
Sodium acetate	4 %



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 12241: 20 liter drum Product number 15371: 1000 liter container
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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