



Product Specification Sheet

MAXINVERT® L 2400 (20 kg drum)

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DSM Food Specialties B.V.

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The Netherlands

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Product Information

Product description	Enzyme preparation for food use containing β -fructofuranosidase (invertase) derived from a selected strain of <i>Saccharomyces cerevisiae</i>
Standardised activity	≥ 2400.0 SU/ml
Standardised activity	≤ 0.01 BDGLU/g
Application market	Inversion of sucrose for production of invert sugar and confectionary applications
Appearance	liquid (appearance may vary from batch to batch)
Status	<ul style="list-style-type: none">• Kosher approved• Halal approved• Organic statement available upon request• Identity preserved (non GMO strain and raw materials)• Preservative free• Food intolerance info available on request
Country of Origin	France

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, Ed. VIII, 2012 and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Currently Invertase (E number 1103) used as additive falls under EU directive 95/2/EC. In 2008 two new regulations have been published, 1333/2008 on additives and 1332/2008 on enzymes. Under these regulations invertase will be transferred to the regulation on enzymes and lose its E-number. However, this will only take place in 2020.

Chemical properties

pH	5.0 - 6.0
Heavy metals	< 30 ppm (as Pb)
Lead	< 5 ppm
Arsenic	< 3 ppm
Mercury	< 0.5 ppm
Cadmium	< 0.5 ppm



Microbiological specification

Total plate count	≤ 100 CFU per g
Coliforms	< 30 CFU per g
Salmonella	absent in 25 g
<i>Escherichia coli</i>	absent in 25 g
Yeasts	< 100 per g
Moulds	< 100 per g
<i>Staphylococcus aureus</i>	absent in 1 g
Sulphate reducers	< 30 CFU per g
Anti bacterial activity	absent by test
Mycotoxins	absent by test

Composition

Carrier	glycerol ≥ 55.0 %
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Nutritional values

typical % content is based on calculated values from ingredients/additives

Ash (Minerals)	0.1 %
Carbohydrates	47.5 %
Protein	0.1 %
Fat (Vegetable)	0.1 %
Trans fatty acids	0.0 %
Energy (kcal) per 100 g	180 kcal
Energy (kJ) per 100 g	764 kJ

Stability data

- Recommended storage temperature 4 - 8 °C.
- When stored in recommended condition, the activity loss will be less than 5% within 36 months.

Packaging

20 kg plastic drum - 24 drums per pallet (120 x 80 x 90 cm)

Safety & Handling

Please refer to the Material Safety Data Sheet available on request



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