



Product Specification Sheet

MAXINVERT[®] L 10000 (20 kg drum)

Product number: 622

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DSM Food Specialties B.V.

P.O. Box 1
2600 MA Delft
The Netherlands

www.dsm.com

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	≥ 10000.0 SU/ml ≤ 0.03 BDG/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• Allergen statement 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. IX, 2014 and by JECFA. The analytical methods used are derived from international standardized methods like FCC, ISO or JECFA.

Invertase used as food enzyme falls under the Regulation (EC) No. 1332/2008. Under this Regulation Invertase will become part of the first EU Community List of approved food enzymes, which will be available not before 2020. Invertase used as food additive falls under the Regulation (EC) No. 1333/2008 and Commission Regulation No. 1129/2011, amending Annex II to Regulation (EC) No. 1333/2008, establishing a Union list of food additives. Specifications of food additives listed in Annex II to Regulation (EC) No. 1333/2008 are laid down in the Commission Regulation No. 231/2012.



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	47.3 %
Protein	0.6 %
Fat (Vegetable)	0.1 %
Trans fatty acids	0.0 %
Energy (kcal) per 100 g	193 kcal
Energy (kJ) per 100 g	818 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.

Head Office

A. Fleminglaan 1
P.O. Box 1
2600 MA Delft
The Netherlands
tel. +31 15 279 9111

USA

45 Waterview Blvd
Parsippany, NJ 07054-1298
USA
tel. +1 973 257 1063
fax. +1 973 257 8248

Latin America

Av. Eng. Billings 1729 - Prédio 31
05321 - 010 Jaguaré
São Paulo SP
Brasil
tel. +55 11 3760-6402
fax. +55 11 3760-6492

China

476 LiBing Road, Zhangjiang Hi-
Tech Park,
Pudong, Shanghai 201203
P.R. China
tel. +86 (21) 6141 8188
fax. +86 (21) 6141 8088

Asia

Pasir Panjang Road #13-31
Mapletree Business City
Singapore 117440
tel. +65 6632 6505
fax. +65 6535 8066

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