



## Product Specification Sheet

### MAXINVERT<sup>®</sup> 200000 MG (15 kg)

Product number: 628

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DSM Food Specialties B.V.

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#### Product Information

Product description	Enzyme preparation for food use containing $\beta$ -fructofuranosidase (invertase) derived from a selected strain of <i>Saccharomyces cerevisiae</i>
Standardised activity	$\geq 200000.0$ SU/g
Standardised activity	$\leq 0.60$ BDGLU/g
Application market	Fruit processing: Sucrose inversion; prevents crystallisation & preserves the softness of fillings of sweets & marzipan applications <ul style="list-style-type: none"><li>• Suitable for organic production</li></ul>
Appearance	microgranulate (product color may vary from batch to batch) <ul style="list-style-type: none"><li>• Preservative free</li></ul>
Status	<ul style="list-style-type: none"><li>• Kosher approved (Badatz)</li></ul>
Country of Origin	France <ul style="list-style-type: none"><li>• Halal approved</li><li>• Identity preserved (non GMO strain and raw materials)</li><li>• Food intolerance info available on request</li></ul>

#### 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

Dry Matter	> 90 %
Particle size distribution	> 90 % 63-300 µm
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	< 10 <sup>3</sup> CFU per g
Coliforms	< 30 per gram
Salmonella	absent in 25 g
<i>Escherichia coli</i>	absent in 25 g
<i>Staphylococcus aureus</i>	absent in 1 g
Yeasts	< 10 per gram
Moulds	< 100 per gram
Sulphate reducers	< 30 CFU per g
Anti bacterial activity	absent by test
Mycotoxins	absent by test

## Composition

Carrier	maltodextrin and sodium chloride
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## Stability data

- Store in a cool dry place.
- When stored in recommended condition, the activity loss will be less than 5% within 36 months.

## Packaging

15 kg bag in box - 16 boxes per pallet (120 x 80 x 110 cm)

## Safety & Handling

Please refer to the Material Safety Data Sheet available on request



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