

Product Specification Sheet (PSS)

Rapidase GlucanFree (L) 1kg

Last revision: 02 January 2024

Product Information

Description	Enzyme preparation for food use containing endo-1,3 (4)- B-glucanase (beta glucanase) derived from a selected strain of <i>Talaromyces emersonii</i>
Application market	Winemaking
Appearance	Light brown to dark brown liquid (product color may vary from batch to batch).
Status	<ul style="list-style-type: none"> • Kosher approved • The producing micro-organism is of non-GM origin (statement available on request) • Allergen statement available on request • Suitable for vegans • Suitable for vegetarians
Country of origin	France

Physical & Chemical specifications

Standardized activity	≥ 40000 BGF/g	Arsenic	≤ 3 ppm
pH	3.5 - 4.5	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

Microbiological specifications

Total plate count	≤ 10000 CFU/ml	<i>Salmonella</i>	absent in 25 g
Coliforms	≤ 30 CFU/ml	<i>Staphylococcus aureus</i>	absent in 1 g
Anaer. sulphite reducing bacteria	≤ 30 CFU/ml	<i>Escherichia coli</i>	absent in 25 g

Composition

Ingredients	Typical values
Enzyme solution	52 %
Glycerol	48 %

Regulatory information

The product complies with the recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemical Codex (FCC).

- The product complies with REG (EU) 2019/934 (see also publication in the Official Journal of the European Union C409 Vol 62 (December 5, 2019)), International Code of Oenological Practices and the International Oenological Codex

Packaging & Storage

Packaging

Product number 10556: 1 kg plastic drum

Storage conditions

- Recommended storage temperature 4 - 8 °C.
- When stored in recommended condition, and in its original sealed packaging, the shelf life will be 36 months, and the activity loss will be less than 5% per annum

Safety & Handling

Please refer to the Safety Data Sheet, available on request.

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