



## Product Specification Sheet

### BREWERS CLAREX<sup>®</sup>, 1 kg

Last revision: 21 February 2020

#### Product Information

Description	Enzyme preparation for food use containing proline-specific endopeptidase (endo protease) derived from a selected strain of <i>Aspergillus niger</i>
Application market	Beer: Improves the colloidal stability of beer
Appearance	Light brown to dark brown liquid (product color may vary from batch to batch)
Status	<ul style="list-style-type: none"><li>• Kosher approved</li><li>• Halal approved</li><li>• In the producing micro-organism, genes naturally present in the micro-organism have been overexpressed using biotechnological techniques. (statement available on request)</li><li>• Allergen statement available on request</li><li>• Suitable for vegans</li><li>• Suitable for vegetarians</li></ul>

#### Physical & Chemical specifications

Standardised activity	≥ 5 PPU/g	Arsenic	≤ 3 ppm
pH	3.8 - 4.2	Mercury	≤ 0.5 ppm
Heavy metals	≤ 30 ppm (as Pb)	Cadmium	≤ 0.5 ppm
Lead	≤ 5 ppm		

#### Microbiological specifications

Total plate count	≤ 100 CFU/g	<i>Staphylococcus aureus</i>	absent in 1 g
Coliforms	≤ 15 CFU/g	<i>Escherichia coli</i>	absent in 25 g
Yeasts	≤ 10 CFU/g	Antimicrobial activity	absent by test
Moulds	≤ 10 CFU/g	Mycotoxins	absent by test
Anaer. sulphite reducing bacteria	≤ 30 CFU/g	Lactobacillus	≤ 10 CFU/g
<i>Salmonella</i>	absent in 25 g	<i>Pseudomonas aeruginosa</i>	< 10 /g

#### Composition

Ingredients	Typical values
Enzyme solution	54 %
Glycerol	46 %



## 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 21672: 1 kg 16 bottles per box
Storage conditions	<ul style="list-style-type: none"><li>• Recommended storage temperature 4 - 8 °C.</li><li>• 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.</li></ul>

## Safety & Handling

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

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