

# **Product Specification Sheet (PSS)**

# Rapidase Revelation Aroma 100g

Last revision: January 2024

#### **Product Information**

Description Enzyme preparation for food use containing polygalacturonase (pectinase) and B-

glucosidase derived from a selected strain of Aspergillus niger

Application market Winemaking

Appearance Off-white to beige microgranulate (product color may vary from batch to batch)

Status • 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

Standardised activity  $\geq 25000 \text{ AVJP/g}$  Lead  $\leq 5 \text{ ppm}$ 

≥ 4000 BDG/g Arsenic ≤ 3 ppm

Particle size distribution 100 % < 1.25 mm Mercury ≤ 0.5 ppm

5% < 0.08 mm Cadmium  $\leq 0.5 \text{ ppm}$ 

Heavy metals  $\leq$  30 ppm (as Pb)

#### Microbiological specifications

Total plate count  $\leq 5*10^4$  CFU/g Salmonella absent in 25 g Coliforms  $\leq 30$  CFU/g Staphylococcus aureus absent in 1 g Anaer. sulphite reducing bacteria  $\leq 30$  CFU/g Escherichia coli absent in 25 g

#### Composition

Ingredients Typical values

Dextrin 78 %
Enzyme concentrate 16 %
Potassium chloride 6 %

dsm-firmenich



#### 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.

 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 5001: 100g jar

Storage conditions

- Recommended storage temperature 5 15 °C.
- When stored in recommended condition, and in its original sealed packaging, the shelf life willbe 48 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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