

Product Specification Sheet

Brewers Clarex®

Last revision: 29 October 2024

Product Information

Description	Enzyme preparation for food use containing proline-specific endopeptidase (endo protease) derived from a selected self-cloned 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	• Kosher approved • Halal approved • This product is not a GMO. The producing micro-organism has been improved using biotechnological techniques (self-cloning) • Allergen statement available on request • Suitable for vegans • Suitable for vegetarians		

Physical & Chemical specifications

Standardized 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>Escherichia coli</i>	absent in 25 g
Coliforms	≤ 30 CFU/g	Moulds	≤ 10 CFU/ml
Anaer. sulphite reducing bacteria	≤ 30 CFU/g	Yeasts	≤ 10 CFU/ml
<i>Salmonella</i>	absent in 25 g	Lactobacillus	≤ 10 CFU/ml
<i>Staphylococcus aureus</i>	absent in 1 g		

Composition

Ingredients	Typical values
Enzyme solution	54 %
Glycerol	46 %

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).

Packaging & Storage

Packaging

Product number 21672: 1 kg

Product number 9571: 5 kg

Product number 9011: 20 kg

Product number 28775: 200 kg

Product number 9615: 1000 kg

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.

Head Office: A. Fleminglaan 1 | P.O. Box 1 | 2600 MA Delft | The Netherlands | tel. +31 15 279 9111
For further information, additional addresses and our customer portal visit www.dsm.com/food-specialties

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