

HANNILASE® XP 1050 NB

Product Information

Version: 4 PI GLOB EN 02-05-2016

Description

HANNILASE® XP 1050 NB is a microbial coagulant produced by submerged fermentation on a vegetable substrate with a select strain of the fungus *Rhizomucor miehei* kept under contained conditions and not present in the final product. "NB" indicates that this product is formulated with "No Benzoate" added. As benzoate helps maintain the microbial quality of liquid enzyme products, Chr. Hansen strongly advises customers to adhere to the recommended storage and transportation temperatures for NB products. If this is not possible, a benzoate-free powder product or a liquid formulated with benzoate should be used. The product contains milk-clotting enzymes which are active on kappa-casein, resulting in curd formation. It is widely used in the cheese industry as alternative to bovine/calf rennet and Fermentation Produced Chymosin (FPC). The high unspecific proteolytic activity of *Rhizomucor miehei* has significant influence on yield, flavor and texture development of cheeses compared to calf- and fermentation-produced chymosin.

Material No: 118702

Size 6X1 L

Type Bottle(s) in box

Storage temp: 0 - 8 °C / 32 - 46 °F

Conditions: Protect from light . Keep closed in the original container.

Shelf life

12 months from quality release when stored according to the recommended storage conditions. The shelf life is limited to 6 weeks after opening, provided the product is kept according to the recommended storage conditions.

Transport

The product should be transported between -5 and 8 °C with a maximum transit time of 4 days below but not above this interval. Prolonged exposure to heat above this temperature may influence the shelf life and activity of the product.

Patent information*

Patented

Application

HANNILASE® XP 1050 NB can be used for producing any type of cheese: hard, semi-hard, soft, mold-ripened, low-fat and ingredient cheeses. This product is also suitable for vegetarian cheeses. However, due to high unspecific proteolytic activity, the use of this product is ideally suited for producing young cheeses and is not recommended for cheese makers looking for high yield or for mature cheeses without bitterness.

Dosage

33-66 IMCU/L milk

The correct dosage of coagulants depends on the following factors: cheese type, temperature and pH of the cheese milk, characteristics of cultures and dosage of CaCl₂ and NaCl. Factors may vary according to country, dairy and day. Therefore, exact dosage should be optimized to local conditions. Due to the presence of an inhibitor in some colostrum, the dosage of *Rhizomucor miehei* coagulants may have to be increased by 20% or more in raw milk if colostrum is present. Alternatively, the use of CHY-MAX® M may be considered.

Directions for use

Heat the milk to the desired renneting temperature. It is recommended to dilute 1 part of coagulant in 5-15 parts of water prior to use. Dilution water must have a pH <6.4 and be free of chlorine. If pH and chlorine are not under control, we recommend to mix 80% of cold water with 20% of cold milk, and use this solution for dilution. The diluted coagulant should be added immediately to the milk while stirring for 2-3 minutes to distribute the coagulant properly in the cheesemilk.

Composition

Water, Sodium chloride, Mucorpepsin

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Specification

Properties

Average activity: 1050 IMCU/ml Guaranteed activity: 997,0 IMCUML

Guaranteed activity is the minimum activity at best-before date.

Content

Enzyme type: Rhizomucor miehei Enzymatic composition: 100 % mucorpepsin

Physical Properties

Color:	Brown	Form:	Liquid
Solubility:	Water soluble	Odor:	Characteristic
pH:	5.00 - 6.00	Density:	1.09 - 1.15

The product may exhibit batch-to-batch color variations. This has no influence on the activity.

Formulation

Sodium chloride (w/v): $\geq 15,0\%$

Microbiological quality

Yeast and mould:	< 1 cfu/ml	Clostridia:	< 1 cfu/ml
Coliform bacteria:	Absent in 5ml	Escherichia coli:	Absent in 25ml
Salmonella spp.:	Absent in 25ml	Listeria monocytogenes:	Absent in 25ml
Coagulase-positive staphylococci:	Absent in 1ml		

Conformity

Amylase:	Negative	Lipase:	Below detection
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Amylase and Lipase are tested in 200 IMCU

Comments

Methods are available on request.

Our fermentation produced enzymes are tested for the relevant mycotoxins and metabolites according to JECFA's General Specifications for Enzymes.

This 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) with heavy metal specifications for Lead (≤ 5 ppm), Cadmium ($\leq 0,5$ ppm), Mercury ($\leq 0,5$ ppm) and Arsenic (≤ 3 ppm).

Certificate of Analysis

A Certificate of Analysis (CoA) will normally accompany the goods.

Technical Data

Temperature

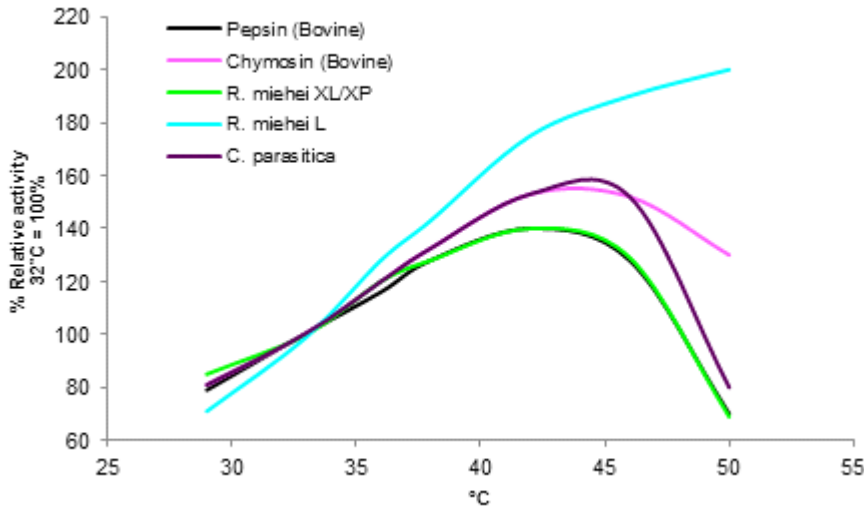
The relative activity of different coagulants depends on the temperature. For this product, the temperature optimum is approximately 36-41°C.

Influence of temperature on clotting activity of different coagulants

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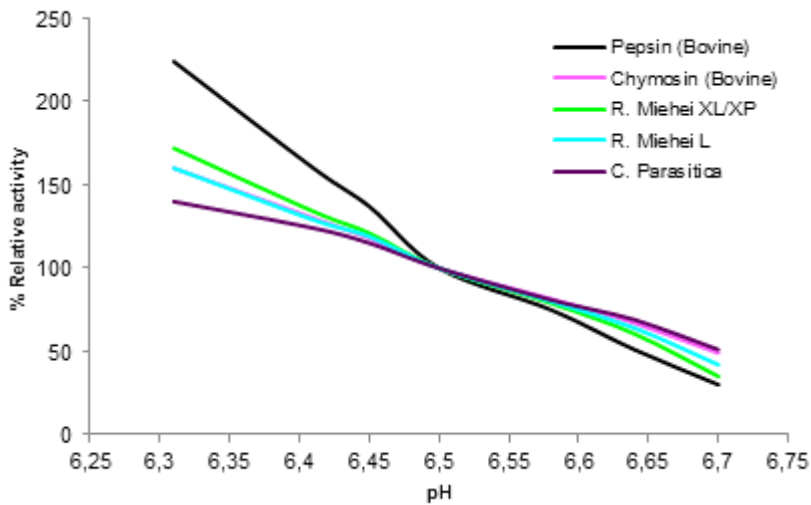
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pH

The activity of coagulants is pH dependent; the lower the pH, the higher the activity.

Influence of pH on clotting activity of different coagulants



Calcium

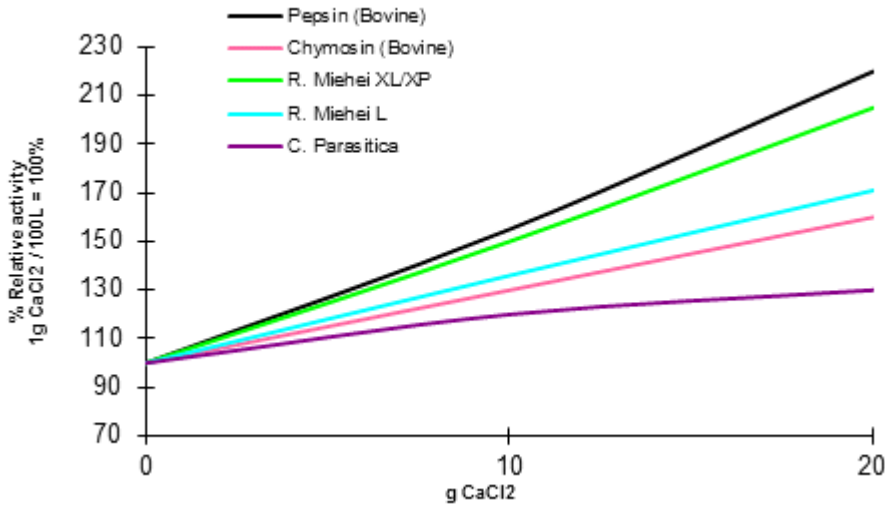
The addition of calcium chloride to milk increases the activity of coagulants due to a decrease in pH and also has an effect on aggregation. Excessive use of calcium chloride may induce bitterness in the cheese.

Influence of CaCl₂ on clotting activity of different coagulants

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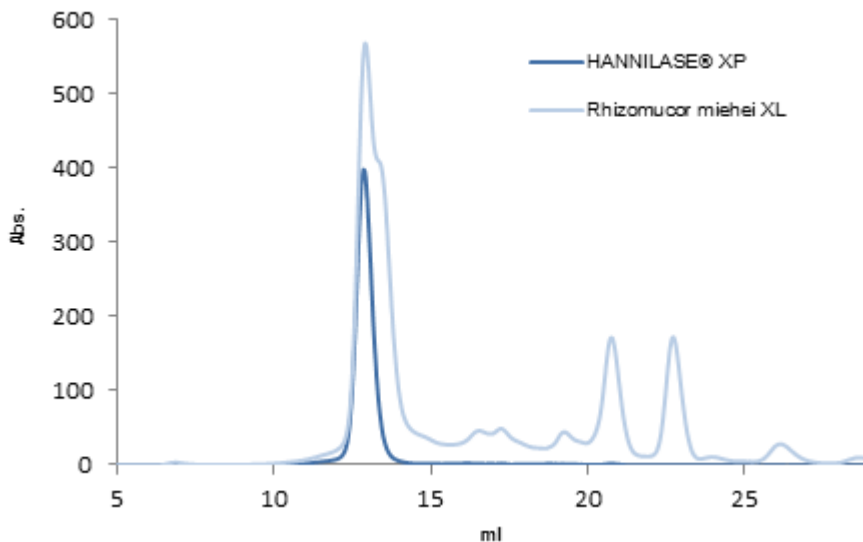
Stability

Residual milk clotting activity in whey following pasteurization for 15 seconds at pH > 6.0:

°C	HANNILASE® XP/XL	HANNILASE® L
68	< 1%	>> 1%
72	--	> 1%
78	--	> 1%

Purity

The novel purification process used in the production of HANNILASE® XP permits the production of a highly purified enzyme. This purification eliminates all residues of lipases and starch-degrading enzymes usually present in other commercial *Rhizomucor miehei* XL-type coagulants.



Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.

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Dietary Information

Kosher:	Kosher Pareve Excl. Passover
Halal:	Certified
Vegetarian:	Yes

Handling precautions

For detailed handling information, please refer to the appropriate Safety Data Sheet. Enzymes may cause irritation upon inhalation or skin contact among sensitive individuals. The use of personal protection equipments such as gloves, goggles and respiratory equipment can prevent sensitisation. For additional guidelines refer to 'Guide to the safe handling of microbial enzymes preparations' published by the Association of Manufacturers and Formulators of Enzyme Products (AMFEP) and 'Working Safely With Enzymes' by the Enzyme Technical Association (ETA).

According to EU legislation, disposal of packaging material of this product should be treated as hazardous waste. Alternatively, or for non EU countries, packaging may be disposed of as normal waste by rinsing with plenty of water to ensure no enzyme residues are present.

Disclaimer

On request of the customer, this product is manufactured with "no benzoate added" which in case of incorrect storage or treatment may make it vulnerable to microbial contamination. Incorrect storage or treatment obliges the owner and/or user to indemnify unconditionally and to hold harmless Chr. Hansen A/S and/or its affiliates from any and all liability claims, including claims made by third parties for damages caused in connection with the use of the products in which the enclosed product is processed. The above disclaimer is without prejudice to limitations of other product specifications or to the shelf life of the product. The disclaimer does not affect any limitation of liability that is contractually agreed with the buyer of the product. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

Legislation

This product complies with JECFA- (FAO/WHO) and FCC-recommended specifications for food-grade enzymes. The application of enzymes in food processing is governed by general food laws and by Reg. (EC) No 1332/2008. However, the approval system provided by Reg. 1332/2008 is not yet fully operational. Chr. Hansen A/S will ensure EU approval in due time. Meanwhile, please check for local/national rules or regulations as national requirements may apply.

The product is intended for use in food.

Labeling

The product is a processing aid. There are no legislative requirements for labelling processing aids on final food products.

Trademarks

Product names, names of concepts, logos, brands and other trademarks referred to in this document, whether or not appearing in large print, bold or with the ® or TM symbol are the property of Chr. Hansen A/S or used under license. Trademarks appearing in this document may not be registered in your country, even if they are marked with an ®.

*Patent No.

EP1257562B.

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GMO Information

In accordance with the legislation in the European Union* HANNILASE® XP 1050 NB does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of HANNILASE® XP 1050 NB does not trigger a GM labeling of the final food product. Chr. Hansen's position on GMO can be found on: www.chr-hansen.com/About us/Policies and positions/Quality and product safety.

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments.

Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

Allergen Information

List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments	Present as an ingredient in the product
Cereals containing gluten* and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts* and products thereof	No
List of allergens in accordance with EU Regulation 1169/2011/EC only	
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu