



Dairy Connection, Inc.

501 Tasman St. Ste. B • Madison, WI 53714

PH: 608-242-9030 • FAX: 608-242-9036

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PRODUCT DESCRIPTION SHEET

NEC LP600 CALF LIPASE POWDER 1 OZ / EZ-6030-DC

Updated 06.29.18

DESCRIPTION

NEC LP600 A fine, free-flowing white powder containing active pre-gastric esterase enzymes obtained from calf, standardized with sodium chloride and nonfat dry milk. Flavor characteristic: mild "picante".

USAGE AND HANDLING

Application in cheese industry (cheese types Mozzarella, Provolone, Feta, Asiago, Blue, Parmesan):

0.5 – 1.5 oz. / 1000 lbs. milk

* The quantities of application/use indicated should be considered as guidelines.

DIRECTIONS FOR USE

Dilute the appropriate amount of lipase powder in 80 times the volume of cool, unchlorinated water in a sanitary plastic or stainless container. Stir to rehydrate 10 minutes before adding to milk. Add to milk before rennet/coagulant is added. Mix thoroughly into milk.

NEC LP600 produces a specific ratio of free fatty acids as a result of milk fat lipolysis. This specific enzyme action results in a characteristic flavor. The optimum temperature range for activity of lipase powders is 82-98°F (27.7-36.6°C). In aqueous solutions, temperatures of 120°F (48.8°C) will reduce enzyme activity, and milk pasteurization temperatures will completely inactivate these enzymes. When used in pasta filata cheese, mixer-molder temperatures over 133°F (56.1°C) will cause enzyme inactivation. The optimum pH for the reaction of lipase powders with milk fat is 5.5.

STORAGE AND SHIPPING

Keep in a tightly sealed container in a cool, dry, dark place. Store at -10°C (14°F).

Use within 18-24 months of date of packaging if stored at -10°C (14°F). Prolonged exposure at warmer temperatures will reduce performance. Check before use that lipase is in free-flowing powder form. If the product has formed a solid mass, it should be discarded.

We do not accept any liability in case of undue application.

COMPOSITION

Pre-gastric calf lipase, sodium chloride, nonfat dry milk.

PROPERTIES

NEC LP600 typical fatty acid (FA) profile – mole % of FA produced in milk fat:

Butyric	36.3%
Caproic	11.0%
Caprylic	5.1%
Capric	5.9%
Lauric & higher (12+ carbon)	41.7%

MICROBIOLOGICAL SPECIFICATIONS

Microbiological quality control - standard values

Standard Plate Count	≤10000/g
Coliforms	<10/g
<i>E. coli</i>	neg. (<0.3/g)
Coagulase Positive Staphylococcus	neg. (<10/g)
Salmonella sp.	neg. (40g)
Listeria sp.	neg. (375g)



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PHYSICAL/CHEMICAL SPECIFICATIONS

Esterase Assay ≥64.0 LFU/g

PACKAGING

30CC HD WM round with PP ribbed cap. Bottles are unlabeled, per customer request. Stored in plastic resealable bags labeled with product name and lot information.

PURITY AND LEGAL STATUS

This product meets the specifications laid down by the EU legislation as well as the Food Chemicals codex.

Legislation regarding the use of the product may vary from country to country. The customer is responsible for ensuring compliance with local legislation and for obtaining all necessary certificates and authorizations.

SAFETY AND HANDLING

Safety Data Sheet (SDS) is available on request.

COUNTRY OF ORIGIN

USA

GMO STATUS

NEC LP600 does not consist of, nor contains, nor is produced from genetically modified organisms according to the definitions of Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003.

KOSHER STATUS

This product is not kosher.

ALLERGENS

Table below indicates the presence (as added components) of the following allergens and products thereof:

YES	NO	ALLERGENS	DESCRIPTION OF COMPONENTS
	X	Wheat	
	X	Other cereals containing gluten	
	X	Crustacean shellfish	
	X	Eggs	
	X	Fish	
	X	Peanuts	
	X	Soybeans	
X		Milk (including lactose)	
	X	Nuts	
	X	Celery	
	X	Mustard	
	X	Sesame seeds	
	X	Sulphur dioxide and sulfites (>10 mg/kg)	
	X	Lupin	
	X	Mollusks	
Local regulation has always to be consulted as allergen labeling requirements may vary from country to country.			

ADDITIONAL INFORMATION

Treated by irradiation - do not irradiate again.