

Lipasi Vivi-Tek®

Description:

Lipasi powders are natural extract from kids glands which undergo the process of purification, disinfection and lyophilization. Amorphous-crystalline powder as sodium chloride, are free of preservatives, dyes, bleaches, or other flavoring additives. The enzyme, secreted in the mouth region, is ingested during feeding, in order to hydrolyze milk fat and thus improve the digestibility. Lipase enzyme preparations are white, dry, free-flowing and dispersible in water. Lipase Powders produce a specific ratio of free fatty acids as a result of milk fat lipolysis. Lipasi is employed in dairy industry for the production of long and middle ripening cheese where is required more aroma and "piccante" flavor. Lipasi is a pre-gastric, oral lipase enzyme powder manufactured from edible glands and standardized with salt, non fat dry milk and lactose.

Dosage :

Lipasi standard packaging is 500 gr polyethylen drums. Custom packaging in polyethylene bags to specific vat or batch size is also available. Following it's showed recommended dosage of the product:

Dairy use	Gr/1.000 lt of milk	Flavour characteristic
Provolone	50-80	Sharp "piccante"
Piccante Cheese		
Sour cream	10 - 25	Acid – Sharp
Kaymak	50gr /100 Kg	Fast cheese flavour formation

Modality of use:

This specific enzyme action results in a characteristic flavor for each dairy product and usage. The optimum temperature range for activity of Kid Lipase Powders is 28-37°C. In aqueous solutions, temperatures of 50 °C will reduce enzyme activity, and milk pasteurization temperatures will completely inactivate these enzymes. When used in Pasta Filata Cheese, mixer-molder temperatures over 56 °C will cause enzyme inactivation. The optimum pH for the reaction of Kid Lipase Powders with milk fat is 6.0-5.50.

Declaration NO GMO and Allerges:

The product Lipasi does not contain any genetically modified microorganisms and is produced in compliance with Regulation (EC) No. 1829-1830/2003 and 1169/2011 as further amendments.

Allerges	Yes	No
Cereals containing gluten		X
Crustaceans		X
Eggs		X
Fish		X
Peanuts		X
Soy (GMO-free)		X
Milk	X	
Nuts		X
Celery		X
Mustard		X
Sesame seeds		X
Sulphur dioxide and Sulphits (>10mg/kg)		X
Lupins		X
Shellfish		X

Microbiological controls:

Microorganism	Method	Results
Total cell count	ISO 4833:2003	<10 ² CFU/gr
Coliforms	ISO 4832:2006	<10 CFU/gr
Yeast and moulds	ISO 21527-1:2008	<10 ² CFU/gr
Staphylococcus aureus	UNI ISO 6888-1:2004	<10 ² CFU/gr
Salmonella	UNI ISO 6579:2004	Absent/25g
Listeria	UNI ISO 11290-1:2005	Absent/25g
Escherichia coli (E.coli)	UNI ISO9308-3:1998	Absent/25 g
Enterobacteriaceae	FIL-IDF 73	Absent/25g

Physical characteristics:

Typical fatty acid profiles produced by Kid Lipase Powder are shown in the following table:

Mole percent of fatty acids produced in milk fat	
Fatty Acid	%
Butyric	45.9
Caproic	18.2
Caprylic	5.0
Capric	7.8
Lauric	23.1

Storage and Expiry:

If is stored in the original closed package and in fresh and dry place (+5°C) the characteristics of enzyme remain unaltered for 24 months.