

Product Specification Sheet

Ceska®Coat WL01 1000.0085

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DSM Food Specialties B.V.

P.O. Box 1 2600 MA Delft The Netherlands

www.dsm.com

Product Information

Product description Aqueous dispersion of polyvinyl acetate (PVA)

Application Cheese Coatings

Machine or Manual

Appearance Transparent opaque, pseudoplastic liquid

Status • Kosher approved

Halal approved

The product has not been genetically modified according to the definition of Regulation (EC)
No 1829/2003 of the European Parliament and of the Council (22 September 2003) on

genetically modified food and feed.

Physical & Chemical specifications

Preservative agent¹ 1000 ppm Natamycin Dry matter 40 - 43 %

(E235) ± 50 ppm pH 4.5 - 5.5

Coloring agents None.

Viscosity 7500 - 9500 mPa-s

Microbiological specifications

Enterobacteriaceae< 10 CFU/g</th>Listeria monocytogenesabsent in 25 gMolds< 10 CFU/g</td>Salmonella sppabsent in 25 gCoagulase positive staphylococci< 10 CFU/g</td>Bacillus cereus< 100 CFU/g</td>

Composition

Detailed composition statement available on request.

Regulatory information

Local legislation must always be consulted.

Liquid solutions are preserved to remain fresh during shelf life.

Packaging & Storage

Packaging Product number 25458: 25 kg drum

Storage Store between 5 and 25 °C, protect from freezing.

Over time some serum can appear on the surface.

The activity of Natamycin (E235) may slowly decrease in time.

Shelf life Kept in unopened packages under recommended conditions the shelf life is 12 months after the

indicated production date.

Footnotes

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^{1 =} at time of quality release



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