

Product Specification Sheet

Ceska® Coat WLo1 500.0585

Last revision: 20 May 2022

DSM Food Specialties B.V.

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Product Information

Product description	Aqueous dispersion of polyvinyl acetate (PVA)
Application	Cheese Coatings
	Machine or Manual
Appearance	Yellow opaque, pseudoplastic liquid
Status	<ul style="list-style-type: none"> • 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 agent ¹	500 ppm Natamycin (E235) ± 50 ppm	Dry matter	40 - 43 %
		pH	4.5 - 5.5
Coloring agents	E160b(ii)		
Viscosity	7500 - 9500 mPa-s		

Microbiological specifications

<i>Enterobacteriaceae</i>	< 10 CFU/g	<i>Listeria monocytogenes</i>	absent in 25 g
Molds	< 10 CFU/g	<i>Salmonella</i> spp	absent in 25 g
Coagulase positive staphylococci	< 10 CFU/g	<i>Bacillus cereus</i>	< 100 CFU/g

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 25452: 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

¹ = at time of quality release

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