

Allergen Statement

RAPIDASE THERMOFLASH (L)

Last revision: January 2024

Products causing allergies or intolerances ¹	In raw materials during fermentation	In Food preparation
Buckwheat and products thereof	NO	NO
Celery and products thereof	NO	NO
Cereals containing gluten and products thereof (i.e.wheat (such as spelt and khorosan wheat), rye, barley, oats or their hybridized strains)	YES ²	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Crustaceans (shell-fish) and products thereof	NO	NO
Lupin and products thereof	NO	NO
Milk (including Lactose) and products thereof	NO	NO
Lactose content above 100mg/kg	NO	NO
Mustard and products thereof	NO	NO
Mollusc and products thereof	NO	NO
(Tree) Nuts (i.e. Nut oil, Almonds (<i>Amygdalus communis</i> L.), Brazil nut (<i>Bertholletia excelsa</i>), Cashew (<i>Anacardium occidentale</i>), Hazelnut (<i>Corylus avellana</i>), Macadamia or Queensland nut (<i>Macadamia ternifolia</i>), Pecan nut (<i>Carya illinoensis</i>), Pistachio nut (<i>Pistacia vera</i>), Walnut (<i>Juglans regia</i>), Pinoli (<i>Pinus</i> spp.), Nuts (<i>Castanea</i> spp.))	NO	NO
Peanuts and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Soy (beans) and products thereof	YES ³	NO
Sulphur dioxide and sulphites at concentrations of 10 mg/kg or 10 mg/liter or more	NO	NO
Fruits: oranges, kiwi, peaches, apples, bananas	NO	NO
Matsutake mushroom	NO	NO
Yam	NO	NO
Gelatin	NO	NO
Beef, Pork, Chicken	NO	NO
Natural latex	NO	NO

¹ For country-specific labelling requirements refer to the relevant national regulations

² In the production of this food enzyme, wheat derived substances are used in the fermentation process as nutrient source for the growth of the production microorganism. During the fermentation process and following processing steps, the nutrients are consumed. To ensure that gluten proteins are no longer present in the food enzyme preparation, DSM conducts periodical analyses to verify the absence of gluten proteins. Appropriate analyses show that gluten proteins are not detectable (ELISA RIDASCREEN[®] Gliadin, LOQ: 5 mg/kg (as gliadin).

³ In the production of this food enzyme, soy derived substances are used in the fermentation process as nutrient source for the growth of the production microorganism. During the fermentation process and following processing steps, the nutrients are consumed. To ensure that soy proteins are no longer present in the food enzyme preparation, DSM conducts periodical analysis to verify the absence of soy proteins.

Appropriate analysis show that soy proteins are not detectable (ELISA method Soy Residue kit, LOQ:2.5mg/kg (as soy protein)).1

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