

Food Allergy and Intolerance Risk Table

Rapidase® Batonnage

In the below table, the presence of a Food Allergen is given related to the use of raw materials in the fermentation process and in the food enzyme preparation

Allergens*	In raw materials used during fermentation	In food enzyme 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 Khorasan wheat), rye, barley, oats or their hybridized strains)	NO	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 100 mg/kg	NO	NO
Mustard and products thereof	NO	NO
Molluscs 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>Pistaca 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 seed	NO	NO
Soy (beans) and products thereof	NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or mg/liter	NO	NO
Fruits: Oranges, Kiwi, Peaches, Apples, Bananas	NO	NO
Matsutake mushrooms	NO	NO
Yams	NO	NO
Gelatine	NO	NO
Beef, Pork, Chicken	NO	NO
Natural latex	NO	NO

*for country-specific labelling requirements refer to the relevant National regulations

** in the production of this food enzyme, wheat/soy 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/soy proteins are no longer present in the food enzyme preparation, DSM conducts analyses to verify the absence of gluten/soy proteins. Appropriate analyses showed that gluten/soy proteins were not detectable (ELISA RIDASCREEN® Gliadin, LOQ: 5 mg/kg (as gliadin) - ELISA method Soy Residue kit, LOQ: 2.5 mg/kg (as soy protein)).

*** Wheat flour is used in formulation.

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation or warranty for which we assume legal responsibility, including without limitation any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. This document is non-controlled and will not be automatically replaced when changed. Please contact us for the latest version of this document or for further information. Since the user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

Date of issue: July 26, 2018