

LIQUID RENNET 20/80– TECHNICAL SHEET

Description	Light liquid, perfectly clear. Average composition: 20% chymosin - 80% bovine pepsine.
Strength available	From 130 to 250 IMCU/ml
Characteristics	Natural rennet obtained only from bovine vells. The raw material is frozen and checked at the origin Rennet free from microbial coagulant, swine pepsin and DNA recombinant chymosin. For this reason this rennet is suitable for R.D.O. cheese production. Natural rennet free from colouring matters, flavourings or other additives added. Preservative Sodium benzoate E211 (Reg. (UE) N. 1130/2011): max 1% Containing Sodium chloride: about 20%
Use	In food industry for cheese production
Storage	Store the original sealed containers at +4°C/+8°C after the arrival in your factory. Maximum loss of strength: less than 10% in six months when stored at +4°C/+8°C The product tolerates room temperature during transport.
Best before	9 months. The product used after the above date has not harmful effects but only a potential decreased activity.
Package data	Plastic jerry cans Kg 11 and 23 Tanks (with tap) Kg 1100 and 700

Microbiological specifications	Parameter	Limit	Method
	Total viable count	< 1000 ufc/ml	Clerici M2
	Halophilic bacteria	< 1000 ufc/ml	Clerici M3
	<i>Enterobacteriaceae</i> spp	< 10 ufc/ml	Clerici M4
	<i>Escherichia coli</i>	Ass.1 ufc/ml	Clerici M5
	Yeast and mould	< 10 ufc/ml	Clerici M6
	<i>Salmonella</i> spp	Ass. 25 ml	Clerici M9
	Staphylococcus coagulase+	Ass. 25 ml	Clerici M10
	<i>Listeria monocytogenes</i>	Ass. 25 ml	Clerici M11
	<i>Pseudomonas aeruginosa</i>	Ass. 25 ml	Clerici M13

Conformity to the microbiological specifications is ensured by analysis done according to a sampling plan.

GMO	Liquid rennet produced by Caglificio Clerici S.p.A. does not contain any DNA recombinant enzyme obtained by genetic engineering and we accomplish the Italian and European laws on the matter (Regulation EC 1829/2003 and Regulation EC 1830/2003). Statement is available upon request.
Allergens	The ingredients used in the liquid rennet produced by Caglificio Clerici S.p.A do not contain any of the following potential allergens: Cereals containing gluten and products thereof; Crustaceans and products thereof; Eggs and products thereof; Fish and products thereof; Peanuts and products thereof; Soybeans and products thereof; Milk and products thereof; Nuts and products thereof; Celery and products thereof; Mustard and products thereof; Sesame seeds and products thereof; Sulphur dioxide and sulphites at concentration of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ ; Lupin and products thereof; Molluscs and products thereof. Statement is available upon request.
Nanotechnologies	None of the ingredients present in the liquid rennet produced by Caglificio Clerici S.p.A is in the form of engineered nanomaterials. Statement is available upon request.
MSDS	Available on www.clerici.org
Certifications	Caglificio Clerici is ISO 22000:2005 and FSSC 22000:2010 certified. Certificates can be downloaded on www.clerici.org
Liability	This information is based on our knowledge trustworthy and presented in good faith. No guarantee patent infringement is implied or inferred.