

KID GOAT LIPASES

Description	<p>Light beige powder</p> <p>The natural pre-gastric lipases free the principal fatty acids that are mainly responsible of the characteristic flavour of certain cheeses. The basic difference between these lipases and the pancreatic and/or microbial lipases is that the latter ones release most of all long-chain fatty acids responsible of unusual flavours in the cheese. Clerici pre-gastric lipases are extracted only from the glands at the base of the kid goats tongues. Several enzymes (at least 6) make up the enzyme complex of Clerici lipases. No enzymes with proteolytic activity are present.</p> <p>Kid goat lipases create a delicate flavour which is well perceptible and a pleasant butter scent, lightly spicy.</p> <p>Benefits of lipases are: flavour enrichment, a better scent (more persistent and characteristic), reduction of the ripening time.</p>
Activity	<p>10 u.c.</p> <p>Evaluated on milk cream after incubation at 37°C f or 22 h</p>
Characteristics	<p>Lipase obtained only from the basis tongue kid goat glands suspended on sodium chloride and/or milk powder and whey powder.</p> <p>Free from pancreatic or microbial lipases.</p> <p>Natural product free from bleaching, colours, preservatives, flavours or other additives added. Product not frozen.</p> <p>Humidity: max. 5%</p>
Use	<p>The average quantity is between 7 and 15 g for 100 l of milk depending on the result to be reached (sweet, medium or strong flavour). The quantity to be used depends also on the fat content of the milk, the curdling temperature, the pH of milk and the temperature of the cheese in the presses. Just before use, dissolve the lipases in plenty of cold water and add them to the milk before the fermenting agents and the rennet</p>
Storage	<p>To maintain the whole characteristics, store the original sealed containers at - 18°C after the arrival in your factory.</p> <p>The product tolerates room temperature during transport.</p>
Best before	<p>12 months.</p> <p>The product used after the above date has not harmful effects but only a potential decreased activity.</p>
Package data	<p>Plastic cups of 500 g in cardboards of 5 kg</p> <p>Plastic buckets of 5 kg</p> <p>Drums of 25 kg</p>

Microbiological specifications	Parameter	Limit	Method
	Total viable count	< 3000 ufc/g	Clerici M2
	<i>Enterobacteriaceae</i> spp	< 10 ufc/g	Clerici M4
	<i>Escherichia coli</i>	< 10 ufc/g	Clerici M5
	Yeast and mould	< 100 ufc/g	Clerici M6
	Anaerobic gasproducing sporeformers	< 100 spores/g	Clerici M8
	Staphylococcus coagulase+	Ass. 25 g	Clerici M10
	<i>Listeria monocytogenes</i>	Ass. 25 g	Clerici M11

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

GMO Kid goat lipases produced by Caglificio Clerici S.p.A. do 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 Kid goat lipases 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; 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 SO₂; Lupin and products thereof; Molluscs and products thereof.
Lipases contain milk products thereof
Statement is available upon request.

Nanotechnologies None of the ingredients present in the Kid goat lipases 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.