
PRODUCT SPECIFICATIONS

Product: MICROCLERICI

Physical properties

Description	Microclerici microbial coagulant preparation derived from a controlled fermentation of <i>Rhizomucor miehei</i>
Aspect	Light brown liquid
Use	In food industry for cheese production

Chemical properties

Strength	1: 50.000 MCU/ml 680 IMCU
Sodium Benzoate E211	max 1%
Heavy metals	not more than 40 ppm (as Pb)
Lead	not more than 10 ppm
Arsenic	not more than 3 ppm

Microbiological properties

Coliforms	≤ 30 in 1 ml
Salmonella	absent in 25 ml
Escherichia coli	absent in 25 ml
Staphylococcus aureus	absent in 1 ml
Listeria monocytogenes	absent in 25 ml

The product complies with Food Chemical Codex (FCC) recommended specifications for food grade enzymes products.

Storage

Best before 1 year.

The product used after the above date has not harmful effects but only a potential decreased activity.

Store the original sealed containers at +4°C/+8°C after the arrival in your factory.

If kept under these conditions the loss of activity is less than 1% per month

The product tolerates room temperature during transport.

Latest review: February 2010